

# LAKE SHORE COUNTRY CLUB

1165 Greenleaf Road • Rochester, NY • 14612  
(585) 663-9100  
[www.lakeshore-cc.com](http://www.lakeshore-cc.com)

January 2026

*Dear Party Planner,*

*We are pleased that you have considered hosting your event at Lake Shore Country Club. Our versatile facility and staff can host anything from business meetings and luncheons to anniversary dinners and weddings. There are a variety of packages and menu choices to select from. If you do not find exactly what you are looking for, we will gladly assist you in designing a plan to fit your specific needs.*

*There are multiple banquet rooms for which to choose from, pending the size and needs of your event. Our beautifully landscaped grounds serve as the perfect backdrop for your photos.*

*One of our Event Specialists will be happy to assist you with planning every step of the way. Our onsite Chef Nathanael Rodríguez is ready to prepare an exquisite menu that is guaranteed to please even the most finicky eater. His elegant presentation is sure to impress your guests.*

*Your event deserves Fine Dining with First Class Service, so contact Lake Shore Country Club today to begin planning.*

*Best Regards,*

*Lake Shore Country Club*

*Dawn Hart  
Clubhouse Manager / Event Specialist*

Visit us online at [www.lakeshore-cc.com](http://www.lakeshore-cc.com)

## GENERAL INFORMATION DINNERS

**Deposits:** A non-refundable deposit is required to secure your date. This deposit will be applied toward your final bill. Evening Events \$300.00; Friday Evenings \$500.00; Saturday Evenings \$750.00 in large banquet room.

**Facility Fee & Minimums:** All rooms have a facility fee and a minimum depending on the room reserved.

**Banquet Event Order:** A Banquet Event Order with menu selection, linen color, etc. must be finalized at least 30 days prior to your event.

**Guarantees & Final Payment:** Final count is due ten business days prior to your event and is not subject to reduction. Final Payment is also due at this time.

**Pricing:** All prices, unless otherwise noted, are per person and subject to change. Pricing is guaranteed only with a signed Banquet Event Order 3 months prior to your event.

All prices are subject to 8% sales tax. If tax exempt, you must submit a current copy of your Tax Exempt Certificate to Lake Shore prior to your event.

A 22% administrative fee will be added to the bill. This fee is for the administration of the event and is retained by the Club. The administrative fee is not a gratuity and will not be distributed to the employees who provide service at the event. The fee is used toward paying our staff a higher flat hourly wage not typical of a tipped employee. Any additional Gratuity is not required or expected. Any additional recognition, gratuity or tip is entirely at the discretion of our patrons and guests.

**Food & Beverage:** No food or beverage may be brought into or taken out of our facilities. However, baked goods may be brought in if from a Monroe County Health Department approved bakery. Arrangements must be made in advance with our Event Specialist and appropriate fees will be incurred.

**Menus:** All menus serve as a general guide for your event. Many packages, custom menus, stations and set-ups are available.

**Dress Code:** Appropriate attire required in Clubhouse. Men's Shirts must be Sleeved; No Short-Shorts or Cutoffs; No Barefeet; No Bikini Tops.

**Cleaning:** The use of confetti, rice, feather boas and similar will incur a cleaning fee of \$150 or more. Glitter is not permitted on tables. Please advise our Event Specialist prior to your event.

## GENERAL INFORMATION (CONT'D)

*Pricing includes Lake Shore's Standard Linens - white, ivory or black table cloths and an assortment of napkin colors.*

### ***Facility Fee - 4 hours:***

*(You will have access to the room 1-hour prior for your set-up/decorating)*

*Dining Room - accommodates 35-60 guests* *\$200*

*Greenleaf Room - accommodates 60-200 guests* *\$250*

### ***Additional Hour Room Charge***

*(pending availability and arrangements must be made in advance)*

*Dining Room* *\$150 per hour*

*Greenleaf Room* *\$200 per hour*

### ***Miscellaneous Fees:***

*Dance Floor Set-up* *\$95 & up*

*Risers* *\$75 & up*

## SWEETS

### ***Lake Shore Sweets***

#### ***Standard***

*\$80 per 50 sweets*

*Includes cream puffs, eclairs, petit fours, homebaked cookies & brownies*

#### ***Deluxe***

*\$95 per 50 sweets*

*Includes above plus mini cannoli*

### ***Homebaked Cookies***

*\$15 per dozen*

*Includes chocolate chip, oatmeal raisin, sugar, etc.*

### ***Outside Sweets Fee:***

*\$.50 - \$2 per person*

*Sweets may be brought in from a Monroe County Health Department approved bakery for a nominal fee.*

*Sweets include cakes, cupcakes, cookies, pastries, candy, etc.*

*All Prices are Subject to 22% Administrative Fee and 8% Sales Tax*

# DINNER BUFFET

*Requires 50-Person Minimum*

## *Italian Dinner Buffet*

*Tossed Salad Bar w/Assorted Dressings*

*Fresh Rolls*

*Choose (1):*

*Italian Sausage with Peppers & Onions - or - Meatballs with Marinara*

*Choose (1):*

*Marinated Boneless Chicken Breast with Sweet Roasted Pepper Marinade  
- or - Chicken Bruschetta*

*Choose (1):*

*Baked Ziti, Penne a la Vodka, Roasted Pepper Farfalle,  
Fettuccine Alfredo, Broccoli Aioli Penne - or - Pasta Primavera*

*Oven Roasted Potatoes*

*Vegetable du jour*

*Coffee Service*

*\$26*

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# DINNER BUFFET

*Requires 50-Person Minimum*

## *Classic Dinner Buffet*

*Tossed Salad Bar w/Assorted Dressings*

*Fresh Rolls*

### *Choose (1):*

*London Broil with Mushroom Bordelaise Sauce*

*-or-*

*Country Club Sirloin Roast Carving Station (+\$3.00)*

### *Choose (1):*

*Chicken French, Chicken Marsala, Chicken Parmesan,  
Parmesan Crusted Chicken w/Fresh Tomato and Basil Salsa*

*- or - Seared Chicken w/a Roasted Garlic Cream Sauce*

### *Choose (1):*

*Baked Ziti, Penne a la Vodka, Roasted Pepper Farfalle,  
Fettuccine Alfredo, Southwestern Penne Alfredo,  
Broccoli Aioli Penne - or - Pasta Primavera*

### *Choose (1):*

*Oven Roasted Potatoes, Roasted Garlic Mashed, Potato Au Gratin,  
Maple Whipped Sweet Potato - or - Rice Pilaf*

*Vegetable du jour*

*Coffee Service*

*\$29*

*All Prices are Subject to 22% Administrative Fee and 8% Sales Tax*

# DINNER BUFFET

*Requires 50-Person Minimum*

## *Deluxe Dinner Buffet*

*Tossed Salad Bar w/Assorted Dressings*

*Fresh Rolls*

*Prime Rib au jus Carving Station*

*Choose (1):*

*Chicken French, Chicken Marsala, Chicken, Chicken Parmesan,  
Mozzarella Stuffed Chicken Breast - or -  
Prima Chicken w/Plum Tomato, Zucchini and Summer Squash*

*Choose (1):*

*Lemon Broiled Haddock, Caribbean Style Haddock,  
Italian Sausage with Peppers & Onion - or - Meatballs with Marinara*

*Choose (1):*

*Tortellini with Marinara Sauce, Ziti Carbonara, Stuffed Shells,  
Baked Ziti, Vegetable Lasagna, Pasta Primavera,  
Fettuccini Alfredo, Penne a la Vodka, - or - Greek Penne*

*Choose (1):*

*Oven Roasted Potatoes, Roasted Garlic Mashed, Potato Au Gratin,  
Maple Whipped Sweet Potato, Rice Pilaf -or- Baked Potato*

*Vegetable du jour*

*Coffee Service*

*\$36*

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# HORS D'OEUVRES

## Displays

*Priced per person*

<i>Vegetable Crudités with Dip</i>	<i>\$6.00</i>
<i>Fresh Fruit Display</i>	<i>\$7.00</i>
<i>Cheese Display with Grapes &amp; Crackers</i>	<i>\$8.00</i>
<i>Antipasto Display</i>	<i>\$11.00</i>
<i>(Italian meats, cheese, olives &amp; marinated vegetables)</i>	

## Hors D'oeuvres

*Priced per 50 pièces*

<i>Meatballs - Swedish or Italian</i>	<i>\$70.00</i>
<i>Mexican Roulades</i>	<i>\$75.00</i>
<i>Artichokes in Phyllo</i>	<i>\$75.00</i>
<i>Tomato &amp; Basil Bruschetta on Toast Points</i>	<i>\$75.00</i>
<i>Tapenade Tostadas (minced olives &amp; garlic)</i>	<i>\$75.00</i>
<i>Vegetable Stuffed Mushrooms</i>	<i>\$80.00</i>
<i>Italian Crostini (feta, garlic &amp; roasted red purée)</i>	<i>\$80.00</i>
<i>Chicken Brochettes</i>	<i>\$80.00</i>
<i>Boneless Chicken Bites</i>	<i>\$85.00</i>
<i>Mini Quesadillas</i>	<i>\$85.00</i>
<i>Mini Quiche</i>	<i>\$90.00</i>
<i>Pork Pot Sticker w/ Asian Dipping Sauce</i>	<i>\$90.00</i>
<i>Spanakopita</i>	<i>\$90.00</i>
<i>Franks in Puff Pastry</i>	<i>\$90.00</i>
<i>Sausage Stuffed Mushrooms</i>	<i>\$90.00</i>
<i>Vegetable Egg Rolls</i>	<i>\$100.00</i>
<i>Antipasto Skewers</i>	<i>\$115.00</i>
<i>Assorted Mini Sandwiches</i>	<i>\$125.00</i>
<i>Shrimp - Breaded or Coconut</i>	<i>\$125.00</i>
<i>Crab Stuffed Mushrooms</i>	<i>Market Price</i>
<i>Crab Cake Bites</i>	<i>Market Price</i>
<i>Clams Casino</i>	<i>Market Price</i>
<i>Scallops Wrapped in Bacon</i>	<i>Market Price</i>
<i>Shrimp Cocktail</i>	<i>Market Price</i>

*All Prices are Subject to 22% Administrative Fee and 8% Sales Tax*

## BAR OPTIONS

### Consumption Bar

*(\$75 fee per bartender)*

*Host pays for each beverage consumed*

### Cash Bar

*(\$75 fee per bartender)*

*Guests pay cash for their own beverages*

### Punch Bowls

*Price per 2 Gallons*

#### ***Non-Alcohol ... \$65.00 each***

*Fruit Punch, Pink Lemonade Spritzer, Arnold Palmer or Ginger Ale Punch*

#### ***Iced Coffee ... \$75.00 each***

*Ice cold black coffee served with sugar, French vanilla & hazelnut creamer*

#### ***Wine & Champagne ... \$125.00 each***

*Wine Spritzer, Mimosa, Champagne Punch, Blushing Bride,*

*"It's A Girl!" or "It's A Boy!" Punch*

#### ***Liquor... \$150.00 each***

*Margaritas, Blue Hawaiian, Purple Rain or Tiffany Punch*

#### ***Bloody Mary's & Spiked Iced Coffee ... \$160.00 each***

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