

LAKE SHORE
COUNTRY CLUB

1165 Greenleaf Road • Rochester, NY • 14612
(585) 663-9100
www.lakeshore-cc.com

July 2020

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.

As Event Specialist, I can assist you with planning every step of the way. Our onsite Chef Nathanael Rodriguez 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

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.

Minimums: All rooms have a minimum depending on the room reserved. Please check with our Event Specialist regarding your Event Minimum.

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 30 days prior to your event. Dinner prices are based on a 4-hour room usage.

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 20% 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.

Sit-Down Menu: Parties of 50 guests or more may select up to (2) entrées plus a vegetarian meal. Most entrées have a minimum of 20 orders. If selecting more than one entrée from the sit-down menu placecards must be provided designating the guest's name with their selected entrée clearly marked on the front of each card. We recommend alphabetizing placecards by the guest's last name.

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 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 \$100 or more. Glitter is not permitted on tables. Please advise our Event Specialist prior to your event if using any of these items or anything similar.

SERVED DINNERS

*Entrées served with House Salad, Rolls,
Vegetable, Potato & Coffee Service*

Chicken

<i>Chicken Parmesan</i>	\$19.95
<i>Chicken French or Marsala</i>	\$19.95
<i>Parmesan Crusted Chicken with Fresh Tomato & Basil Salsa</i>	\$19.95
<i>Mozzarella Stuffed Chicken Breast with Sun-dried Tomatoes</i>	\$20.95
<i>Baked Airline Chicken Breast with a Brown Sugar Bourbon Glaze</i>	\$20.95
<i>Homestyle Stuffed Chicken Breast with Sage Veloute</i>	\$20.95

Seafood

<i>Lemon Broiled Haddock</i>	\$19.95
<i>Parmesan Encrusted Haddock</i>	\$20.95
<i>Caribbean Style Tilapia with Black Bean Relish</i>	\$20.95
<i>Mahi-Mahi with Tropical Fruit Salsa</i>	\$25.95
<i>Grilled Salmon Filet with Teriyaki Glaze or Citrus Burre Blanc</i>	\$28.95
<i>Herb Encrusted Grouper</i>	\$28.95
<i>Lemon Garlic Broiled Shrimp</i>	\$28.95
<i>Italian Seasoned Broiled Scallops</i>	\$28.95

Beef

<i>London Broil with a Mushroom Bordelaise Sauce</i>	\$24.95
<i>Prime Rib Au Jus</i>	\$26.95
<i>Strip Steak with Sautéed Mushrooms and Onions</i>	\$27.95
<i>Beef Tournedos with a Red Wine Demi</i>	\$32.95
<i>Grilled Filet Mignon with Béarnaise</i>	\$32.95

Pasta - served with house salad & rolls, no vegetable/potato

<i>Pasta Primavera - grilled vegetables in a light garlic wine sauce</i>	\$18.95
<i>Penne Pasta with roasted vegetables in a zesty marinara sauce</i>	\$18.95
<i>Creamy Farfalle - fresh basil, sundried-tomatoes in a creamy alfredo sauce</i>	\$18.95
<i>Mediterranean Fusilli - olives, garlic and artichokes in a plum tomato sauce</i>	\$19.95
<i>Ziti Bolognese - blend of ground beef, veal & pork in a rich tomato sauce</i>	\$20.95
<i>Tortellini Alfredo with Grilled Chicken</i>	\$20.95

All Prices are Subject to 20% Administrative Fee and 8% Sales Tax

SWEETS

Lake Shore Sweets

Standard

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

\$50.00 per 50 sweets

Deluxe

Includes standard plus mini cannolis and bistro bars

\$65.00 per 50 sweets

Homebaked Cookies

Includes chocolate chip, oatmeal raisin, sugar, etc.

\$12.00 per dozen

Outside Sweets Fee:

*Sweets may be brought in from a Monroe County
Health Department approved bakery for a nominal fee.
Sweets include cakes, cupcakes, cookies, pastries, candy buffet, etc.*

\$.75 - \$1.00 per person

BEVERAGES

Consumption Bar

*Host pays for each beverage consumed
(\$50 fee per bartender)*

Cash Bar

*Guests pay cash for their own beverages
(\$50 fee per bartender)*

Punch

Price per 2 Gallons

<i>Non-Alcohol</i>	<i>\$60.00</i>
<i>Wine & Champagne</i>	<i>\$110.00</i>
<i>Liquor</i>	<i>\$125.00 & Up</i>

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