

LAKE SHORE COUNTRY CLUB

1165 Greenleaf Road • Rochester, NY • 14612

(585) 663-9100

www.lakeshore-cc.com

September, 2016

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.

Our large banquet room overlooks a private garden patio and can accommodate 225 guests with a dance floor or 240 without. If a smaller more intimate occasion is what you have in mind we have two additional rooms available. Our grounds also serve as the perfect photo backdrop to capture that special moment.

As Event Specialist, I can assist you with planning every step of the way with menus, florists, entertainers and even photographers. 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.

Contact us today to let Lake Shore's staff create your event with the First Class Service it deserves.

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 Evening \$500.00; Saturday Evening \$750.00.

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:

A final guest count is due at least five 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 6 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.*

An 18% 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.

Sit-Down Menu:

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. Parties of 25 guests or less may select up to (2) entrées; 30 guests or more may select up to (3) entrées. Most entrées have a minimum of 10 orders.

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.*

GENERAL INFORMATION (CONT'D)

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

Miscellaneous Fees:

<i>Dance Floor Set-up</i>	<i>\$75.00 & up</i>
<i>Risers</i>	<i>\$50.00 & up</i>
<i>Portable Bar Set-up</i>	<i>\$150.00 & up</i>

COFFEE & SWEETS

Deluxe Coffee Bar *\$1.00 per person*
*Includes Freshly Brewed Coffee, Decaffeinated Coffee,
Flavored Creamer, Assortment of Premium Teas & Hot Chocolate*

Lake Shore Sweets
Standard *\$45.00 per 50 sweets*
*Includes cream puffs, eclairs, petit fours,
homebaked cookies & brownies*

Deluxe *\$55.00 per 50 sweets*
Includes standard plus mini cannolis and bistro bars

Homebaked Cookies *\$10.00 per dozen*
Includes chocolate chip, oatmeal raisin, sugar, etc.

Outside Sweets Fee: *\$.50 - \$1.00 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 buffet, etc.*

All Prices are Subject to 18% Administrative Fee and 8% Sales Tax

BUFFET DINNER

Requires 50-Person Minimum

Deluxe Dinner Buffet

House Salad

Basket of Fresh Rolls

Prime Rib au jus Carving Station

Choice of:

*Chicken French, Chicken Marsala, Chicken Charlemagne, Prima Chicken,
Mozzarella Stuffed Chicken Breast - or - Chicken Stir Fry over Rice*

Choice of:

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

Choice of:

*Tortellini with Marinara Sauce, Ziti Carbonara, Stuffed Shells,
Baked Ziti, Vegetable Lasagna, Pasta Primavera,
Fettuccini Alfredo, Penne a la Vodka, Linguini with Clam Sauce,
- or - Greek Penne (artichoke, tomato, olives, feta)*

Choice of:

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

Vegetable du jour

Coffee, Tea & Ice Tea

\$26.95

All Prices are Subject to 18% Administrative Fee and 8% Sales Tax

September 2016

BUFFET DINNER

Requires 50-Person Minimum

Classic Dinner Buffet

House Salad

Basket of Fresh Rolls

Choice of:

*Carving Station ~ Oven Roasted Turkey, Pecan Crusted Porkloin,
- or - Country Club Sirloin Roast*

Choice of:

*Chicken French, Chicken Marsala, Chicken Parmesan, Chicken a la King,
Homestyle Stuffed Chicken Breast - or - Chicken Stir Fry over Rice*

Choice of:

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

Choice of:

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

Vegetable du jour

Coffee, Tea & Ice Tea

\$21.95

All Prices are Subject to 18% Administrative Fee and 8% Sales Tax

September 2016

BUFFET DINNER

Requires 50-Person Minimum

Italian Dinner Buffet

House Salad

Fresh Rolls & Garlic Bread

Choice of:

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

Choice of:

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

Choice of (2):

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

Vegetable du jour

Coffee, Tea & Ice Tea

\$18.95

All Prices are Subject to 18% Administrative Fee and 8% Sales Tax

September 2016

SERVED DINNERS

*Entrées served with House Salad, Fresh Rolls,
Vegetable, Potato, Coffee, Tea & Ice Tea*

Chicken

<i>Chicken Parmesan</i>	\$18.95
<i>Homestyle Stuffed Chicken Breast with Sage Veloute</i>	\$18.95
<i>Chicken French or Marsala</i>	\$18.95
<i>Parmesan Crusted Chicken with Fresh Tomato & Basil Salsa</i>	\$18.95
<i>Mozzarella Stuffed Chicken Breast with Sun-dried Tomatoes</i>	\$19.95

Pork

<i>Roast Pork Loin with Caramelized Onions & Mustard Cream Sauce</i>	\$19.95
<i>Pecan Crusted Pork Loin with Mango Papaya Salsa</i>	\$20.95
<i>Flat Iron Pork with a Honey Bourbon Glaze</i>	\$20.95
<i>Grilled Pork Chop over Apple Sage Dressing</i>	\$20.95

Seafood

<i>Lemon Broiled Haddock</i>	\$18.95
<i>Parmesan Encrusted Haddock</i>	\$19.95
<i>Caribbean Style Tilapia with Black Bean Relish</i>	\$19.95
<i>Mahi-Mahi with Tropical Fruit Salsa</i>	\$23.95
<i>Grilled Salmon Filet with Teriyaki Glaze or Citrus Burre Blanc</i>	\$24.95
<i>Herb Encrusted Grouper</i>	\$24.95
<i>Italian Seasoned Broiled Scallops</i>	\$25.95

Beef

<i>London Broil with a Mushroom Bordelaise Sauce</i>	\$20.95
<i>Prime Rib Au Jus</i>	\$23.95
<i>Strip Steak with Sautéed Mushrooms and Onions</i>	\$24.95
<i>Beef Tournedos with a Red Wine Demi</i>	\$28.95
<i>Grilled Filet Mignon with Béarnaise</i>	\$28.95

Pasta

<i>Pasta Primavera - grilled vegetables in a light garlic wine sauce</i>	\$17.95
<i>Penne Pasta with roasted vegetables in a zesty marinara sauce</i>	\$17.95
<i>Creamy Farfalle - fresh basil, sundried-tomatoes in a creamy alfredo sauce</i>	\$17.95
<i>Mediterranean Fusilli - olives, garlic and artichokes in a plum tomato sauce</i>	\$18.95
<i>Ziti Bolognese - blend of ground beef, veal & pork in a rich tomato sauce</i>	\$18.95

Add a Cup of Homemade Soup to Any Entrée for \$2.00

All Prices are Subject to 18% Administrative Fee and 8% Sales Tax

DESSERT CHOICES

<i>Deluxe Brownie with caramel, whip cream & a cherry</i>	\$2.00
<i>Cheesecake with Raspberry Drizzle</i>	\$2.50
<i>Apple Pie with Caramel Drizzle</i>	\$3.00
<i>Seasonal Fresh Fruit Plate</i>	\$3.00
<i>Pistachio Cheesecake</i>	\$3.50
<i>Spumoni Cheesecake</i>	\$3.50
<i>Reese's Peanut Butter Pie</i>	\$3.50
<i>Chocolate Overload Cake</i>	\$3.50
<i>Lemon Italian Cake</i>	\$3.50
<i>Assorted Dessert Table</i>	\$6.00

COOKIES & PASTRIES

Homebaked Cookies & Brownies

*Includes chocolate chip, oatmeal raisin, sugar, etc.
\$10.00 per dozen*

Sweets Table

*Standard (minis) ... \$45.00 / 50 sweets
Includes cream puffs, éclairs, petit fours, home baked cookies & brownies*

*Deluxe (minis) ... \$55.00 / 50 sweets
Includes above plus mini cannolis and
bistro bars~ strawberry cheesecake & blonde brownie*

Deluxe Coffee Bar

*Includes Freshly Brewed Coffee, Decaffeinated Coffee,
Flavored Creamer, Assortment of Premium Teas & Hot Chocolate
\$1.00 per person*

Baked goods may be brought in from a Monroe County Health Department approved bakery for a nominal fee. Cake = \$.75 per person, cookie/sweets/candy fee = \$.50 per person if already on trays, Lake Shore will tray for \$1.00 per person; \$25.00 minimum.

All Prices are Subject to 18% Administrative Fee and 8% Sales Tax

HORS D'OEUVRES

Displays

Priced per person

<i>Vegetable Crudités with Dip</i>	<i>\$1.50</i>
<i>Cheese Display with Grapes & Crackers</i>	<i>\$2.50</i>
<i>Fresh Fruit Display</i>	<i>\$2.50</i>
<i>Antipasto Display</i>	<i>\$5.00</i>
<i>(Italian meats, cheese, olives & marinated vegetables)</i>	

Bar Munchies

Priced per person

<i>Pretzels with Spicy Mustard</i>	<i>\$1.00</i>
<i>Homemade Tortilla Chips & Salsa</i>	<i>\$1.50</i>
<i>Potato Chips & Onion Dip</i>	<i>\$1.50</i>

Hors D'oeuvres

Priced per 50 pieces

<i>Meatballs - Swedish or Italian</i>	<i>\$40.00</i>
<i>Vegetable Stuffed Mushrooms</i>	<i>\$40.00</i>
<i>Mexican Roulades</i>	<i>\$40.00</i>
<i>Buffalo Chicken Wings</i>	<i>\$45.00</i>
<i>Boneless Chicken Bites</i>	<i>\$45.00</i>
<i>Artichokes in Phyllo</i>	<i>\$45.00</i>
<i>Tomato & Basil Bruschetta on Toast Points</i>	<i>\$45.00</i>
<i>Tapenade Tostades (minced olives & garlic)</i>	<i>\$45.00</i>
<i>Italian Crostini (feta, garlic & roasted red purée)</i>	<i>\$45.00</i>
<i>Chicken Brochettes w/ Peanut Sauce</i>	<i>\$50.00</i>
<i>Assorted Mini Sandwiches</i>	<i>\$55.00</i>
<i>Mini Quesadillas</i>	<i>\$55.00</i>
<i>Mini Quiche</i>	<i>\$55.00</i>
<i>Sausage Stuffed Mushrooms</i>	<i>\$55.00</i>
<i>Pork Pot Stickers w/ Asian Dipping Sauce</i>	<i>\$60.00</i>
<i>Spanakopitas</i>	<i>\$60.00</i>
<i>Franks in Puff Pastry</i>	<i>\$60.00</i>
<i>Crab Stuffed Mushrooms</i>	<i>\$75.00</i>
<i>Vegetable Egg Rolls</i>	<i>\$75.00</i>
<i>Shrimp - choice of: Fried, Tiki or Coconut</i>	<i>\$80.00</i>
<i>Shrimp Canapés (shrimp w/salsa & cream cheese)</i>	<i>\$90.00</i>
<i>Crab Cake Bites</i>	<i>\$100.00</i>
<i>Clams Casino</i>	<i>\$120.00</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$120.00</i>
<i>Shrimp Cocktail</i>	<i>Market Price</i>

All Prices are Subject to 18% Administrative Fee and 8% Sales Tax

BAR OPTIONS

Open Bar

Host pays per hour charge per person for unlimited consumption

	<u>Call</u>	<u>Premium</u>
1 Hour	\$12.00	\$15.00
2 Hour	\$18.00	\$21.00
3 Hour	\$22.00	\$25.00
4 Hour	\$25.00	\$28.00

Beer, Wine & Soda Bar

Host pays per hour charge per person for unlimited Beer, House Wines & Soda

1 Hour	\$10.00
2 Hour	\$15.00
3 Hour	\$18.00
4 Hour	\$21.00

Consumption Bar

*Host pays for each beverage consumed
(\$300.00 minimum or \$50 fee per bartender)*

Cash Bar

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

Punch Bowls

2 gallons each ... approx. 50 servings

Non-Alcohol	\$48.00
Wine Spritzer / Champagne Punch	\$70.00
Mimosa	\$90.00
Bloody Mary / Margaritas	\$95.00

We can create an alcoholic punch in virtually any color to accompany your theme, just ask!

Drink Prices

Soda	\$1.50 each / \$6.00 pitcher
Soda Bar - 4hours	\$8.00 per person

	<u>Well</u>	<u>House</u>	<u>Premium</u>
Cocktails	\$5.00	\$6.00	\$8.00
Manhattans & Martinis	\$6.00	\$7.50	\$9.50
Beer		\$4.00	\$5.00
Wine ~ Glass		\$6.00	
	Bottle ~ 750ML Bottle	\$20.00	\$25 - \$36
Champagne ~ 750ML Bottle		\$20.00	

All Prices are Subject to 18% Administrative Fee and 8% Sales Tax