

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

January, 2015

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.

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 <u>www.lakeshore-cc.com</u>

GENERAL INFORMATION LUNCHEONS

Deposits:

A non-refundable deposit is required to secure your date. This deposit will be applied toward your final bill. Daytime Events \$150.00.

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:

We must be informed of your guaranteed attendance 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 specified, are per person and are subject to an 18% Service Charge and 8% Sales Tax. All pricing is subject to change. Pricing is guaranteed only with a signed Banquet Event Order 6 months prior to your event.

Sít-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.

<u>**Dress Code:**</u> Appropriate attire required in Clubhouse. Men's Shirts <u>must</u> 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 or ivory table cloths and an assortment of napkin colors.

Míscellaneous Fees:

Dance Floor Set-up \$75.00 & up

Rísers \$50.00 & up

Portable Bar Set-up \$150.00 & up

COFFEE & SWEETS

Deluxe Coffee Bar \$1.00 per person

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Flavored Creamer, Assortment of Premium Teas & Hot Chocolate

Sweets Table

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.

Baked goods may be brought in from a Monroe County Health Department approved bakery for a nominal fee. Cake cutting fee is \$.75 per person, cookie/sweets/candy fee is \$.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% Service Charge and 8% Sales Tax

BRUNCH BUFFETS

Buffets Require 35-Person Minimum

Basic Brunch Buffet

Fresh Fruit Display
Breakfast Pastries
Scrambled Eggs
French Toast with Maple Syrup
Sausage & Bacon
Home fries
Homemade Quiche
Coffee, Tea, Ice Tea & Orange Juice
\$14.95

Deluxe Brunch Buffet

Tossed Salad Bar w/Assorted Dressings
Fresh Fruit Display
Breakfast Pastries
Scrambled Eggs
French Toast with Maple Syrup
Sausage & Bacon
Home fries
Penne a la Vodka
Marinated Boneless Chicken Breast
with Sweet Roasted Pepper Marinade
Coffee, Tea, Ice Tea & Orange Juice

\$18.95

BUFFET LUNCHEONS

Buffets Require 35-Person Minimum

Pasta Buffet

Tossed Salad Bar with Assorted Dressing

Fresh Rolls

Marinated Boneless Chicken Breast with Sweet Roasted Pepper Marinade

Vegetable du jour

Choice of (2) Pastas:

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

Coffee, Tea & Ice Tea

\$14.95

<u>Delí Buffet</u>

Soup du jour

Tossed Salad Bar with Assorted Dressings

Fruit Salad, Pasta Salad, Tuna Salad

Sliced Honey Cured Ham, Oven Roasted Turkey & Assorted Cheeses Condiments, Lettuce, Tomato, Onions, Pickles & Variety of Breads

Coffee, Tea & Ice Tea

\$15.95

Wrap Buffet

Tossed Salad Bar with Assorted Dressings

Fresh Fruit Display, Tomato-Cucumber Salad, Greco Farfalle Salad

Choice of (2) Wraps:

Tuna Salad, Chicken Salad, BLT, Chicken Caesar - or - Vegetable Pesto

Coffee, Tea & Ice Tea

\$15.95

BUFFET LUNCHEONS

Buffets Require 35-Person Minimum

<u>Italian Buffet</u>

Tossed Salad Bar with Assorted Dressings Fresh Rolls Vegetable du jour

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, Oven Roasted Potatoes - or - Salt Potatoes

Coffee, Tea & Ice Tea

\$16.95

<u>Lake Shore Buffet</u>

Tossed Salad Bar with Assorted Dressings Fresh Rolls London Broil with Mushroom Bordelaise Sauce

Marinated Boneless Chicken Breast

with Sweet Roasted Pepper Marinade

Vegetable du jour

Choice of: Baked Zití, Penne a la Vodka, Roasted Pepper Farfalle, Fettuccine Alfredo, Southwestern Penne Alfredo, Broccolí Aiolí Penne - or - Pasta Primavera,

Choice of: Garlic Herb Mashed, Oven Roasted - or - Salt Potatoes

Coffee, Tea & Ice Tea

\$18.95

SERVED LUNCHEONS

All served luncheons include Coffee, Tea & Ice Tea

Hot Entrées

Entrées served	with House	Salad,	Fresh Rolls,	Vegetable	and Potato

Pasta Primavera	\$13.95
Homemade Quiche - Choice of: mediterranean, broccoli/cheese, bacon/cheese	\$13.95
Penne ala Vodka with Grilled Chicken Breast	\$14.95
Vegetable or Chicken Stir Fry over Rice	\$14.95
Chicken Parmesan	\$14.95
Chicken French or Marsala	\$14.95
Parmesan Crusted Chicken with Fresh Tomato & Basil Salsa	\$14.95
Mozzarella Stuffed Chicken Breast with Sun-dried Tomatoes	\$14.95
Lemon Broiled Haddock	\$14.95
Teriyaki Glazed Grilled Salmon	\$18.95
Beef Stir Fry over Rice	\$15.95
London Broil with a Mushroom Bordelaise Sauce	\$16.95
Prime Rib Au Jus	\$18.95
<u>Salads</u>	
Salads served with Fresh Rolls	
Par 3 Plate ~ Healthy scoops of Lemon-Pepper Tuna Salad,	\$13.95
Traditional Egg Salad & Chicken Salad served with Fresh Fruit	
Chicken Caesar Salad ~ Traditional Caesar with grilled chicken breast	\$13.95
Artichoke Salad ~ artichokes, red peppers and bacon atop mixed greens served with balsamic vinaigrette	\$13.95
<u>Sandwiches</u>	
Sandwiches served with Pasta Salad	
Ham & Swiss ~ Honey Ham & Swiss Cheese served on toasted white bread Garnished with Lettuce, Tomato & Honey Mustard	\$13.95
Cordon Bleu ~ Grilled Chicken Breast with Ham & Swiss Cheese served on a Hard Roll Garnished with Lettuce, Tomato & Dijon Mayo	\$13.95

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

Turkey BLT ~ Toasted White Bread with Oven-Roasted Turkey,

Smoked Bacon, Lettuce, Tomato & Mayo

\$13.95

BAKERY PRICING

Lake Shore Cookies

\$10.00 / dozen

A Variety of full-size Home Baked Cookies i.e. chocolate chip, sugar, macadamia nut, oatmeal raisin, etc.

Lake Shore Sweets

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

Deluxe (mínís)... \$55.00 / 50 sweets Includes above plus míní cannolís and bístro bars ~ strawberry cheesecake, blonde brownie

Cakes through Lake Shore (Debbie Fedele's Bakery) ...

	<u>Butter Crème</u>	Whipped Crème or <u>Choc. Butter Crème</u>	<u>Filling</u>	<u>Servings</u>
Cupcakes	\$1.75 each		\$.75 each	
8" Round (singl	e) \$15.00	\$17.00	\$4.00	8
8" Round (doub	le) \$17.00	\$19.00	\$4.00	10
1/4 Sheet	\$28.00	\$31.00	\$6.00	15-18
1/2 Sheet	\$37.00	\$43.00	\$10.00	25-30
Full Sheet	\$69.00	\$71.00	\$14.00	60-72

Cake Flavors: white, chocolate, yellow, marble

Fillings: custard, chocolate crème, chocolate fudge, lemon, cherry, strawberry, raspberry

Italian Cookies through Lake Shore (Debbie Fedele's Bakery) ...

\$14.00 per pound Approx. 25 cookies per pound

Includes: Neapolitans, frosted tops, long jelly w/coconut ends, 2 types of almond paste, Italian meatball cookies, fig, lemon balls, raspberry walnut filled

Pastries through Lake Shore (Debbie Fedele's Bakery) ...

Standard Pastry Tray (mínís)... \$68.00 / 50 pieces
Includes cannolis, éclairs, custard napoleon, custard raspberry napoleon, assorted puffs

Deluxe Pastry Tray (mínís) ... \$78.00 / 50 píeces Includes standard plus chocolate napoleon, baklava, rum babas, chocolate dipped cannolis

> Grand Fedele Pastry Tray (mínís)... \$88.00 / 50 pieces Includes deluxe plus tiramisu and sfognetelle

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LUNCHEON ENHANCEMENTS

<u>Displays</u>

Vegetable Crudités with Dip:

Small / Medium / Large \$50.00 / \$75.00 / \$100.00

Fresh Sliced Fruit Display:

Small / Medium / Large \$75.00 / \$115.00 / \$150.00

Cheese Display:

Small / Medium / Large \$85.00 / \$125.00 / \$160.00

Bar Munchies

Priced per person

Pretzels with Spicy Mustard \$1.00
Tortilla Chips with Salsa \$1.25
Potato Chips with Onion Dip \$1.50

Punch Bowls

Price per 2 Gallons ... approx. 50 servings

Non-Alcohol ... \$48.00 each

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

Wíne & Champagne:

Wine Spritzer ... \$70.00

Champagne Punch, "It's A Girl!" Punch, "It's A Boy!" Punch ... \$70.00 ea. Mimosas or Blushing Bride Punch ... \$90.00 ea.

Other ... \$95.00 each

Bloody Mary, Margaritas, Tiffany Punch, Blue Hawaiian, Purple Rain

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

BAR OPTIONS

Open Bar

Host pays per hour charge per person for unlimited consumption

	<u>Call</u>	<u>Premíum</u>
1 Hour	\$11.00	\$13.00
2 Hour	\$15.00	\$18.00
з Ноиг	\$18.00	\$22.00
4 Hour	\$21.00	\$25.00

Beer, Wine & Soda Bar

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

1 Hour	\$ 9.00
2 Hour	\$13.00
з Ноиг	\$16.00
4 Hour	\$19.00

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)

<u>Drínk Príces</u>

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

		<u>Well</u>	<u> House</u>	<u>Premium</u>
Cocktaíls		\$4.50	\$5.50	\$6.50
Manhattans & Martínís		\$5.50	\$6.50	\$7.50
Beer			<i>\$3.75</i>	\$4.75
Wine ~	Glass		\$6.00	
Bottle~ 750ML Bottle		\$20.00	\$25 -\$34	
Champagne	e ~ 750ML Bottle		\$20.00	