

2017
Weddings
at
LAKE SHORE
COUNTRY CLUB



LAKE SHORE COUNTRY CLUB

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

September, 2016

Dear Wedding Planner,

We are pleased that you have considered holding your wedding here at Lake Shore Country Club. 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. We can help you put together the event you have only until now imagined.

Our large banquet room overlooks a private garden patio and can accommodate up to 225 guests with a dance floor. If a smaller more intimate occasion is what you have in mind you may be interested in our dining room.

The course and surrounding grounds are kept well manicured and provide the perfect natural scenery to backdrop photographs capturing your special day.

We can assist your planning every step of the way with menus and florists even entertainers and 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 First Class Service with Fine Dining. Contact Lake Shore Country Club today to begin planning your Dream Wedding. We look forward to being a part of your special day.

*Best Regards,
Lake Shore Country Club*

*Dawn Hart
Clubhouse Manager / Event Specialist*

Visit us online at www.lakeshore-cc.com

General Information



Deposits:

A \$750.00 deposit is required to confirm the date. 90 days later, an additional \$750.00 deposit is required. All deposits are non-refundable. Deposits will be applied towards your final bill.

Minimums:

Saturday evening weddings require a \$6,000 food & beverage minimum.

Banquet Event Order:

A Banquet Event Order with menu selection, linen color, etc. must be finalized at least 90 days prior to your event. Pricing is guaranteed only with a signed Banquet Event Order 6 months prior to your wedding.

Guarantees:

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 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.

Food & Beverage:

No food or beverage may be brought into or taken out of our facilities. However, Wedding Cakes 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.

Cleaning:

The use of confetti, rice or feather boas will incur a cleaning fee of \$100 or more. Glitter is not permitted. Please advise our Event Specialist prior to your reception.

Showers & Such:

Lake Shore can also help in the planning of Bridal Showers, Rehearsal Dinners, and Bachelor Parties.

Wedding Packages



Wedding Packages are inclusive of:

*Cutting & Serving of your Wedding Cake
Cake must be from a licensed bakery*

Champagne Toast for All of your Guests

Freshly Brewed Coffee Service

Traditional Coffee Station after Dinner

*Standard Linens ~ white, ivory or black table cloths
plus a large assortment of napkin colors*

Select Centerpieces ~ mirrors, garden dish, hurricanes

Dance Floor and Risers for Head Table

Set-up of your Placecards, Party Favors, etc.

Event Specialist to coordinate the specific details of your Reception

Banquet Manager to host and oversee Reception

*5-Hour Room Charge
(\$150.00 per additional hour prior to midnight)*

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

September 2016

Sterling Served Reception



Cocktail Hour

*Vegetable Crudités with Dip
Cheese & Cracker Display*

Served Dinner

House Salad

Basket of Rolls

Choice of 2 (plus vegetarian):

*Prime Rib au jus, Strip Steak with Wild Mushroom Demi Glace, Chicken French,
Chicken Marsala, Stuffed Chicken - Homestyle or Broccoli/Cheddar, Lemon Broiled
Haddock, Roast Pork Loin with Caramelized Onions & Mustard Cream Sauce
Vegetarian = Pasta Primavera with grilled vegetables in a light garlic wine sauce*

Choice of: Oven Roasted, Garlic Mashed or Baked Potato

Vegetable du jour

Cash Bar

Guests to pay for their own beverages

Includes Champagne Toast & Traditional Coffee Station

\$34.95

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

September 2016

Sterling Buffet Reception



Cocktail Hour

*Vegetable Crudités with Dip
Cheese & Cracker Display*

Buffet Dinner

Served House Salad

Basket of Rolls

Country Club Sirloin Roast of Beef Carving Station

*Choice of: Chicken French, Chicken Marsala, Chicken ala King or
Stuffed Chicken - Homestyle or Broccoli/Cheddar*

Choice of: Baked Ziti, Fettuccine Alfredo, Penne ala Vodka or Pasta Primavera

Choice of: Potato Au Gratin, Oven Roasted or Garlic Mashed

Vegetable du jour

Cash Bar

Guests to pay for their own beverages

Includes Champagne Toast & Traditional Coffee Station

\$36.95

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

September 2016

Gold Served Reception



Cocktail Hour

Vegetable Crudités with Dips

Hand Passed Hors D'oeuvres ... Choice of 3:

Mini Quiche, Mini Quesadillas, Pork Pot Stickers, Meatballs (Swedish or Italian), Stuffed Mushrooms, Artichokes in Phyllo, Italian Crostini, Bruschetta Toast Points, Tapenada Tostades, Hummus with Pita Bites, Chicken Bites, Chicken Brochettes

Served Dinner

House Salad

Basket of Rolls

Choice of 2 (plus vegetarian):

*Prime Rib au jus, Strip Steak with Wild Mushroom Demi Glace, Chicken French, Chicken Marsala, Stuffed Chicken - Homestyle or Broccoli/Cheddar, Roasted Airline Chicken Breast, Lemon Broiled Haddock, Parmesan Encrusted Haddock, Roast Pork Loin with Caramelized Onions & Mustard Cream Sauce
Vegetarian = Pasta Primavera, Broccoli Aioli Penne, Mediterranean Fusilli*

Choice of: Oven Roasted, Garlic Mashed or Baked Potato

Vegetable du jour

House Open Bar

Continuous 4-hours of House/Call Brands

Includes Champagne Toast & Traditional Coffee Station

\$56.95

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

September 2016

Gold Buffet Reception

Cocktail Hour

Vegetable Crudités with Dips

Hand Passed Hors D'oeuvres ...Choice of 3:

Mini Quiche, Mini Quesadillas, Pork Pot Stickers, Meatballs (Swedish or Italian), Stuffed Mushrooms, Artichokes in Phyllo, Italian Crostini, Bruschetta Toast Points, Tapenada Tostades, Hummus with Pita Bites, Chicken Bites, Chicken Brochettes

Buffet Dinner

Served House Salad

Basket of Rolls

Country Club Sirloin Roast of Beef Carving Station

Choice of: Chicken French, Chicken Marsala, Chicken Parmesan, Roasted Airline Chicken Breast, Chicken ala King or Stuffed Chicken - Homestyle or Broccoli/Cheddar

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

Choice of: Potato Au Gratin, Oven Roasted or Garlic Mashed

Vegetable du jour

House Open Bar

Continuous 4-hours of House/Call Brands

Includes Champagne Toast & Traditional Coffee Station

\$58.95

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

September 2016

Platinum Served Reception



Cocktail Hour

Vegetable Crudités with Dips
Elaborate Cheese Display

Hand Passed Hors D'oeuvres ... Choice of 3:

Mini Quiche, Mini Quesadillas, Pork Pot Stickers, Meatballs (Swedish or Italian), Stuffed Mushrooms, Artichokes in Phyllo, Italian Crostini, Bruschetta Toast Points, Tapenade Tostades, Hummus with Pita Bites, Chicken Bites, Chicken Brochettes, Antipasto Skewers, Tiki Shrimp, Coconut Shrimp, Chicken Marsala Puff Pastry, Spanikopitas, Egg Rolls, Scallops wrapped in Bacon, Clams Casino, Shrimp Cocktail

Served Dinner

Caesar or House Salad
Basket of Rolls

Choice of 3 (plus vegetarian):

Filet Mignon with Béarnaise, Tournedos of Beef with Brandy Peppercorn Cream, Chicken French, Chicken Marsala, Mozzarella Stuffed Chicken Breast, Prima Chicken, Chicken Charlemagne, Chicken Oscar, Grilled Salmon Filet with Citrus Burre Blanc, Lemon Pepper Mahi-Mahi, Caribbean Style Tilapia with Pineapple Relish, Shrimp Alexander wrapped in Apple Hickory Smoked Bacon, Pecan Crusted Pork Loin with Mango Papaya Salsa, Veal French, Veal Marsala
Vegetarian = Pasta Primavera, Broccoli Aioli Penne, Mediterranean Fusilli

Choice of: Oven Roasted, Garlic Mashed, Baked or Twice Baked Potato

Vegetable du jour

Chocolate Covered Strawberries to Accompany Wedding Cake

Premium Open Bar

Continuous 4-hours of premium liquors & cordials

Includes Champagne Toast & Deluxe Coffee Station

\$72.95

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

September 2016

Platinum Buffet Reception

Cocktail Hour

*Vegetable Crudités with Dips
Elaborate Cheese Display*

Hand Passed Hors D'oeuvres ... Choice of 3:

*Mini Quiche, Mini Quesadillas, Pork Pot Stickers, Meatballs (Swedish or Italian),
Stuffed Mushrooms, Artichokes in Phyllo, Italian Crostini, Bruschetta Toast Points,
Tapenade Tostades, Hummus with Pita Bites, Chicken Bites, Chicken Brochettes,
Antipasto Skewers, Tiki Shrimp, Coconut Shrimp, Chicken Marsala Puff Pastry,
Spanikopitas, Egg Rolls, Scallops wrapped in Bacon, Clams Casino, Shrimp Cocktail*

Buffet Dinner

Served Caesar or House Salad

Basket of Rolls

Choice of Carving Station:

Prime Rib au jus or Slow Roasted Strip Loin with Mushrooms & Onions

*Choice of: Chicken French, Chicken Marsala, Mozzarella Stuffed Chicken Breast,
Prima Chicken, Chicken Charlemagne or Chicken Oscar*

*Choice of: Grilled Salmon Filet with Citrus Burre Blanc, Lemon Pepper Mahi-Mahi or
Caribbean Style Tilapia with Pineapple Relish*

*Choice of: Stuffed Shells, Ravioli with Roasted Red Pepper Cream Sauce,
Pasta Primavera, Fettuccini Alfredo, Linguini with Clam Sauce or Greek Penne*

*Choice of: Potato Au Gratin, Garlic Mashed, Baked Potato Bar,
Maple Whipped Sweet Potato, Rice Pilaf, Cous Cous Pilaf or Creamy Polenta*

Vegetable du jour

Chocolate Covered Strawberries to Accompany Wedding Cake

Premium Open Bar

Continuous 4-hours of premium liquors & cordials

Includes Champagne Toast & Deluxe Coffee Station

\$74.95

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

September 2016

Enhancements



Deluxe Coffee Bar

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

\$1.00 per person

Lake Shore Sweets Table

Standard

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

\$95.00 per 100 pcs.

Deluxe

Includes standard plus mini cannolis and bistro bars

\$110.00 per 100 pcs.

Cookies & Brownies

Homebaked Cookies & Brownies

Includes sugar, chocolate chip, oatmeal raisin, etc.

\$10.00 per dozen

Ceremonies



Ceremony Fees:

Ceremony On-Site -

includes the ceremony time, Arch, 20 chairs, rehearsal time and our assistance in coordinating at the rehearsal and for the Ceremony (Rental Chairs approx. \$1.95 each + \$50 delivery)

\$350.00

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

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