

LAKE SHORE COUNTRY CLUB

1165 Greenleaf Road • Rochester, NY • 14612

(585) 663-9100

www.lakeshore-cc.com

September 2019

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 www.lakeshore-cc.com

GENERAL INFORMATION HORS D'OEUVRE PARTIES

Deposits: A non-refundable deposit is required to secure your date. This deposit will be applied toward your final bill. Daytime Events \$150.00. Weekday Evening Events \$300; Friday Evening \$500; Saturday Evening \$750.

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 seven business days prior to your event and is not subject to reduction. Final Payment is also due at this time.

Room Charge: A 3-hour room usage is included with the Hors D'oeuvre Party Menu. Ala Carte Hors D'oeuvre pricing does not include room charge; please check with our Event Specialist regarding your room charge fee.

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.

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.

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 \$100 or more. Glitter is not permitted on tables. Please advise our Event Specialist prior to your event.

GENERAL INFORMATION (CONT'D)

Miscellaneous Fees:

<i>Dance Floor Set-up</i>	<i>\$85.00 & up</i>
<i>Risers</i>	<i>\$50.00 & up</i>
<i>Portable Bar Set-up</i>	<i>\$150.00 & up</i>

SWEETS

Lake Shore Sweets

Standard

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

\$49.00 per 50 sweets

Deluxe

Includes standard plus mini cannolis and bistro bars

\$59.00 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.*

\$.50 - \$1.00 per person

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

HORS D'OEUVRE PARTY

Requires 50-Person Minimum

Display

Select 1

*Vegetable Crudités & Cheese Display
fresh vegetables with ranch dip and an
assortment of cheese & crackers*

Hors D'oeuvres

Select 4

(approx. 3 pcs. of each per person)

Meatballs - Swedish or Italian

Vegetable Stuffed Mushrooms

Sausage Stuffed Mushrooms

Mini Quiche

Mini Quesadillas

Chicken Bites w/Honey Mustard Sauce

Pork Pot Stickers w/an Asian Sauce

Mexican Roulades

Tomato & Basil Bruschetta

Italian Crostini

Tapenade Tostades

Artichokes in Phyllo

Spanakopitas

Chicken Brochettes w/Peanut Sauce

Sweets

(approx. 2 pcs. per person)

*Assorted Standard Mini Sweets, Homebaked Cookies & Brownies
Coffee & Hot Tea*

\$20.95

per person

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ALA CARTE HORS D'OEUVRES

Displays

Priced per person

<i>Vegetable Crudités with Dip</i>	\$2.50
<i>Fresh Fruit Display</i>	\$3.50
<i>Cheese Display with Grapes & Crackers</i>	\$3.50
<i>Antipasto Display</i>	\$6.50
<i>(Italian meats, cheese, olives & marinated vegetables)</i>	

Hors D'oeuvres

Priced per 50 pieces

<i>Meatballs - Swedish or Italian</i>	\$45.00
<i>Vegetable Stuffed Mushrooms</i>	\$50.00
<i>Mexican Roulades</i>	\$50.00
<i>Artichokes in Phyllo</i>	\$50.00
<i>Tomato & Basil Bruschetta on Toast Points</i>	\$50.00
<i>Tapenade Tostades (minced olives & garlic)</i>	\$50.00
<i>Italian Crostini (feta, garlic & roasted red purée)</i>	\$50.00
<i>Chicken Brochettes w/ Peanut Sauce</i>	\$55.00
<i>Buffalo Chicken Wings</i>	\$55.00
<i>Boneless Chicken Bites</i>	\$55.00
<i>Mini Quesadillas</i>	\$60.00
<i>Mini Quiche</i>	\$60.00
<i>Assorted Mini Sandwiches</i>	\$75.00
<i>Sausage Stuffed Mushrooms</i>	\$65.00
<i>Pork Pot Stickers w/ Asian Dipping Sauce</i>	\$65.00
<i>Spanakopitas</i>	\$65.00
<i>Franks in Puff Pastry</i>	\$65.00
<i>Lemon Grass Spring Roll</i>	\$75.00
<i>Antipasto Skewers</i>	\$80.00
<i>Vegetable Egg Rolls</i>	\$80.00
<i>Crab Stuffed Mushrooms</i>	\$90.00
<i>Shrimp - Breaded or Coconut</i>	\$95.00
<i>Crab Cake Bites</i>	\$115.00
<i>Clams Casino</i>	Market Price
<i>Scallops Wrapped in Bacon</i>	Market Price
<i>Shrimp Cocktail</i>	Market Price

Planning Hint: plan on 10-12 pieces per person for an hors d'oeuvre only party.

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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	\$16.00
3 Hour	\$20.00
4 Hour	\$23.00

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 Bowls

Price per 2 Gallons

Non-Alcohol	\$49.00
Wine & Champagne	\$95.00
Liquor	\$110.00 & Up

Drink Prices

Soda	\$1.75 each / \$6.00 pitcher
Soda Bar - 4hours	\$10.00 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		\$6.50	
Bottle ~ 750ML Bottle		\$22.00	\$30.00
Champagne ~ 750ML Bottle		\$22.00	

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