

WEDDING
PACKAGES
and
MENUS



Lake Shore Yacht & Country Club



EXPERIENCE THE WEDDING YOU HAVE ALWAYS DREAMED OF

Nestled on 150 acres on the south shore of Oneida Lake, Lake Shore Yacht and Country Club provides one of the most beautiful and picturesque backdrops for capturing your happiest moments in all of Central New York.

Your wedding day requires the perfect setting, the utmost in detail, delectable food, impeccable service, and above all, to be worry free.

Let Lake Shore exceed all of your expectations and create a wedding day for you and your guests that is unsurpassed and forever memorable.

Thank you for considering Lake Shore Yacht and Country Club for this once in a life time occasion.

For more information and to arrange your personal tour, contact our events office at 315-699-2797 Ext. 1.

PACKAGE PRICING

THE CLASSIC LAKE SHORE PACKAGE

Includes all features in the box to the right with House Brand Liquors, House Wines, Domestic and Canadian Beer and Soda **\$79.95 pp**

THE PREMIUM LAKE SHORE PACKAGE

Includes all features in the box to the right with Premium Brand Liquors, Domestic and Imported Bottled Beer, House Wines and Soda **\$85.95 pp**

ENHANCEMENTS

Starters

Family Style Pasta Course **\$4.00 pp**
Italian Wedding Soup **\$3.00 pp**
Iced Shrimp Cocktail **\$10.00 pp**

Intermezzo Course

Lemon or Raspberry Sorbet **\$1.50 pp**

Wine service with dinner

House White & Red Wine **\$22.00/bottle**

Late Night Bites

Mini Fried Meatball Sliders **\$3.00 pp**
Crisp Mozzarella Wedges **\$3.00 pp**
Chicken Bites **\$3.00 pp**
Plain, Garlic or Buffalo
Homemade Pizza **\$4.00 pp**
Cheese or Pepperoni
Popcorn Bar **\$4.00 pp**
Warm Buttered Popcorn with Assorted Flavor Shakers

Sweet Bites **\$5.00 pp**
Assortment of Gourmet Dessert Bars and Mini Italian Pastries

Both Wedding Packages Include:

- A Five Hour Reception
- Spectacular Lake Views
- Four Hours of Open Bar
- Displayed Hors d'oeuvres
- Choice of Butlered Passed Hors d'oeuvres
- Complimentary Champagne Toast
- Your Choice of Buffet Style or Plated Dinner Service
- Complimentary Cutting & Serving of Your Wedding cake
- Complimentary Coffee Service
- A Selection of Table Linens & Napkins
- Experienced Wedding Specialist to Assist your Reception Planning
- Day of Professional Management to Host and Oversee Your Entire Event
- Impeccable and Caring Service
- Delectable Food
- Special Pricing for Children, Minors and Vendors
- Placement of Your Centerpieces, Favors & Place Cards
- Complimentary Mirrors to Accent Your Centerpieces
- Personal Tasting with Our Chef Prior to Your Event
- Ample Free Parking
- Complimentary Use of Lake Shore Grounds for Your Pictures up To Two Hours Prior to Your Reception Time.

Ask about our discounts for Friday and Sunday receptions. We also offer discounts for weddings held in the off season. For details contact our events office at 315-699-2797 Extension 1.

COCKTAIL HOUR

THE WEDDING PACKAGE INCLUDES CHEF'S TRADITIONAL DISPLAY TABLE
AND YOUR CHOICE OF TWO PASSED HORS D'OEUVRES

CHEF'S TRADITIONAL DISPLAY

Featuring Imported and Domestic Cheeses, Gourmet Cracker Assortment, Vegetable Crudité with Ranch and Creamy Blue Cheese Dipping Sauces, and an Array of Seasonal Fruits and Berries.

MEDITERRANEAN BOARD

Add \$3 pp

Upgrade the Traditional Display with a Selection of Imported Cured Meats and Cheeses, Imported Olive Assortment, Roasted Red Peppers, Marinated Mushrooms, and Artichokes Accompanied by Crusty Artisan Breads and Infused Oil

MARKET BAZAAR

Add \$3 pp

Upgrade the Traditional Display with Marinated Grilled Vegetables, Seasonal Humus, Tabbouleh, Olive Tapenade, Goat Cheese Spread, Marinated Sundried Tomatoes Accompanied by Mini Pitas and Flat Bread Assortment

BUTLER PASSED HORS D'OEUVRES

Select Two with Your Package; Additional Hors D'oeuvres can be added at special prices. Each selection includes one per person

- Chicken with Pineapple Skewers served with Rosemary Ranch Dipping Sauce
- Sausage Stuffed Mushrooms
- Stuffed Hot Cherry Peppers
- Brie & Pear Bites, Lavender Honey Drizzle
- Mini Spring Rolls
- Spanakopita
- Bruschetta Bites – Chopped Vine Ripe Tomatoes, Basil, Red Onion and Locatelli Cheese
- Phyllo Cups filled with Savory Braised Short Rib
- Mini Crab Cakes with Chipotle Aioli
- Iced Shrimp, Tangy Cocktail Sauce
- Scallops Wrapped with Bacon
- Sweet and Spicy Carmelized Shrimp
- Mini Beef Wellingtons
- Wonton Shrimp served with Asian Dipping Sauce
- Crispy Pork Pot Stickers with Asian Dipping Sauce

PLATED DINNER SERVICE

The Plated Dinner Service includes your choice of Salad and Warm Rolls with Butter

CHOOSE FROM

Our House Salad

Mixed Greens with Chick Peas, Roasted Red Peppers, Cucumbers, Cherry Tomatoes and Black Olives with Homemade Italian and Ranch Dressings

Classic Caesar

Crisp Romaine, Parmesan Cheese, House Made Croutons and Caesar Dressing

Caprese Salad

Sliced Vine Ripened Tomatoes, Fresh Buffalo Mozzarella drizzled with Fresh Basil Vinaigrette *Add \$1.00/pp*

Gorgonzola and Pear Salad

Mixed Greens with Poached Pears, Craisins, Glazed Pecans, Gorgonzola Cheese with a Maple Balsamic Vinaigrette *Add \$2.00/pp*

Arugula Salad

With Beets, Goat Cheese and Toasted Walnuts with a Lemon Vinaigrette *Add \$2.00/pp*

VEGETABLE

Choose One to be served with All Entrées

- Sautéed Green Beans with Herb Butter
- Grilled Asparagus with Lemon and Cracked Pepper (seasonal)
- Roasted Summer Vegetables
- Chef's Seasonal Mixed Vegetable with Basil Butter

STARCH

Choose One to be served with All Entrées

- Roasted Garlic Smashed Potatoes
- Fresh Herb Roasted Baby Red Potatoes
- Roasted Sweet Potatoes
- Long Grain and Wild Rice Pilaf
- Seasonal Risotto

ENTRÉE SELECTIONS

Choice of Three Entrées. Predetermined count is required as well as a form of Entrée Indication.

Penne Pasta Primavera

Penne tossed with Zucchini, Broccoli, Summer Squash, Roasted Red Peppers in a Light Alfredo Sauce

Eggplant Parmesan

Layered with Marinara and Parmesan, topped with Mozzarella

Chicken Marsala

Boneless Breast sautéed with Mushrooms in a Marsala Wine Sauce

Chicken Piccata

Sautéed with White Wine, Lemon and Capers

Bleeker Street Chicken

Stuffed Chicken Breast with Utica Greens, finished with Vodka Sauce

Chicken Francaise

Dipped in Seasoned Egg Batter and Sautéed with a White Wine Lemon Butter Sauce

Haddock

Francaise with Lemon Butter Sauce or Boston Baked with Crumb Topping

Faroe Island Salmon

Bourbon Glazed or Fresh Herb Crusted with Raspberry Beurre Blanc

Sole Florentine

Filet rolled with Spinach, Shallots and Parmesan, finished with a Lemon Beurre Blanc

Grilled NY Sirloin Strip Steak

Served with a Cognac Demi-Glace or Gorgonzola Compound Butter *Add \$3.00/pp*

Prime Rib

Slow Roasted, with au Jus

Grilled Filet Mignon

Center Cut Filet, with Cabernet Demi or Béarnaise Sauce *Add \$5.00/pp*

DINNER BUFFET

The Dinner Buffet includes your choice of Served Salad and Warm Rolls with Butter

CHOOSE FROM

Our House Salad

Mixed Greens with Chick Peas, Roasted Red Peppers, Cucumbers, Cherry Tomatoes and Black Olives

or

Classic Caesar

Crisp Romaine, Parmesan Cheese, House Made Croutons and Caesar Dressing

VEGETABLE

Choose One

- Sautéed Green Beans with Herb Butter
- Grilled Asparagus with Lemon and Olive Oil
- Roasted Summer Vegetables
- Bleeker Street Greens
Fresh Escarole sautéed with Prosciutto, Hot Cherry Peppers and Italian Bread Crumbs *Add \$1.00/pp*

STARCH

Choose One

- Roasted Italian Potatoes
- Garlic Smashed Potatoes (or Classic Mashed)
- Long Grain and Wild Rice Pilaf
- Seasonal Risotto

Upgrade Your Beef

Chef Carved to Order Prime Rib au Jus \$3.00/pp

Chef Carved to Order Roast Tenderloin of Beef, Béarnaise Sauce \$5.00/pp

BUFFET ENTRÉE SELECTIONS

Choice of One Pasta

- Vodka Rigatonis
- Penne with Classic Marinara
- Farfalle with Pesto Alfredo

Choice of Three Entrée Selections

Stuffed Chicken Florentine

Boneless Breast stuffed with Spinach with a Creamy Champagne Sauce

Chicken Francaise

Dipped in Seasoned Egg Batter and sautéed with a White Wine Lemon Butter Sauce

Bleeker Street Chicken

Boneless Breast stuffed with Utica Greens with a Vodka Cream Sauce

Chicken Marsala

Sautéed with Mushrooms and a Marsala Wine Sauce

Boston Baked Haddock

Traditional Butter Crumb Topping

Haddock Francaise

Dipped in Seasoned Egg Batter, sautéed in a White Wine, Lemon Butter Sauce

Bourbon Glazed Salmon

Faroe Island Salmon seared and finished with Bourbon Barbeque Glaze

Sole Florentine

Filet rolled with Spinach, Shallots and Parmesan, finished with a Lemon Beurre Blanc

Pork Milanese

Creamy Cognac Sauce, Pork Scallopini, lightly Breaded and Pan Fried

Sliced Marinated Grilled Flank Steak

Mushroom Demi

LAKE SHORE YACHT AND COUNTRY CLUB

WEDDING POLICIES

RESERVING A DATE

A \$1,500.00 non refundable deposit along with a fully executed contract is required to confirm your selected Wedding date. An additional deposit of 50% of the estimated balance is required 90 days prior to your event. Final payment will be due three business days prior to your event with cash, check, or credit card. Should there be additional charges, payment will be expected upon the conclusion of the event.

There is a \$300 site fee to hold your ceremony (outdoor or indoor) at Lake Shore. Chair rental/delivery for outside ceremonies is at the expense of the client. A charge of \$300 will be added for an extension of time beyond the normal reception time of five (5) hours.

GUARANTEE

Your final guarantee count is due three business days prior to the event. This count is not subject to reduction and will be the minimum that you will be charged even if the number of guests that attend is less. If offering more than one plated entrée, a breakdown of the number of each entrée is also required, as well as a form of entrée indication for your guests.

FOOD & BEVERAGE REQUIREMENTS

All food must be purchased and prepared by Lake Shore Yacht & Country Club. No food or beverages may be brought into the facility for any banquet event. Specialty cakes from a licensed bakery are the only exception. For health and liability reasons, any food left from an event may not be packed to go.

It is our policy that all liquor, beer and wine be purchased and serviced through Lake Shore Yacht & Country Club and all alcohol service laws of New York State will be enforced.

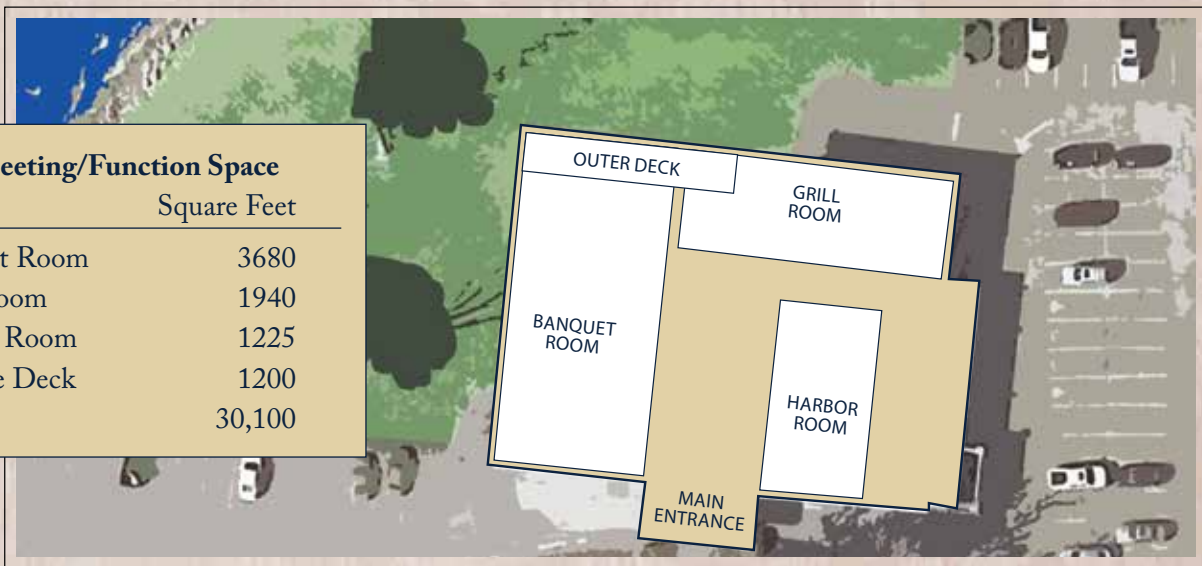
Your menu selection, beverage arrangements, room set up and all event details are due three weeks prior to your event. An estimated number of guests is due ten days prior with your final guarantee count due three business days prior.

LIABILITY:

Lake Shore Yacht & Country Club reserves the right to inspect, control and revoke all private functions in accordance with Club Policies and New York State Laws. Lake Shore assumes no responsibility for personal property or equipment brought onto the property. Liability for damage caused to the property will be charged accordingly.

SERVICE CHARGE

All food and beverage is subject to 21% service charge and 8% sales tax. Of that 21% service charge, 17% goes to the banquet servers and bartenders, the remainder is retained by the house for labor and supervisory expense. Service Charge is subject to NYS 8% sales tax.



Meeting/Function Space	
Room	Square Feet
Banquet Room	3680
Grill Room	1940
Harbor Room	1225
Outside Deck	1200
Lawn	30,100



Lake Shore Yacht & Country Club

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