

SHADOW LAKE

BRIDAL & BABY SHOWER MENUS



Photo: Alyssa Flood

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Shadow Lake Weddings and Events



ShadowLakeEvents

INFORMATION

There is a \$200.00 room rental fee for all bridal and baby showers
A non refundable \$250.00 deposit is due upon booking (applied to final bill)
All food and drink pricing is subject to a 23% club service charge and 8% NYS sales tax
Your booking includes a 3 hour event time block (+ 1.5 hours to decorate)
We are a fully staffed event space offering assistance with set up & clean up
Shadow Lake has a State of the Art Kitchen Lead by award winning Executive Chef Sean Flaherty
Easily able to accommodate special dietary requests
Handicap accessible
Tables, chairs, linens, china, silverware/glassware all included
No cake cutting fee
Kids 0-4 eat off stations/buffets free, kids 5-12 are half the cost of an adult

DEADLINES

Menus and linen colors must be confirmed 2 weeks in advance
Final count is due 5 days in advance, counts may not decrease within 5 day window
Your final payment is due at the conclusion of your event. Our preferred method of payment is by check or cash.

FAQ'S

Shortened version - Additional FAQ's on separate sheet

What is a food and beverage minimum? The food & beverage minimum is the specific dollar amount that you must spend on food and beverage in your selected space. The minimum does not include cash bar sales, service fees, taxes, or room rentals.

What is a service charge? Shadow Lake charges a 23% service charge on top of your food and beverage subtotal, this fee is taxed. This charge is a facility and operations fee and is retained by the club, this is not a tip to staff.

Is a service charge gratuity/is gratuity included? No, the service charge is not a tip/gratuity to staff. Our event staff members are employed at a higher hourly rate, they are not tipped wage employees. Tipped wage employees are employees who are paid a lower hour rate and rely on tips, such as restaurant servers and bartenders. An added gratuity is completely discretionary and is not required. Guests should never feel obligated to leave a gratuity, due to our higher wage scale, but are welcome to provide a gratuity should he/she wish to acknowledge staff's exceptional service.

Can I use tape/adhesives on the walls? No, we do not allow any tape or adhesives on our walls or tent flaps. Failure to abide by this condition will result in a \$50.00 charge.

AVAILABLE EVENT SPACES



The Lake Room

Seats up to 100 - \$1,250.00 Food and Beverage Minimum

The Lake Room overlooks the golf course and water with floor to ceiling windows spanning nearly 90'. Natural light is plentiful and makes for a bright and airy setting. Celebrate your upcoming nuptials or newest addition with friends and family.

The Woodlands Room

Seats up to 60 - \$950.00 Food and Beverage Minimum

The Woodlands Room offers a more intimate option to celebrate on ground level next to the water making access for photographs easy. Utilize the 85" flatscreen TV to show a slideshow of the soon to be newlyweds or interview your partner for a fun and interactive shower game.



The Main Dining Room

Seats up to 35 - \$800.00 Food and Beverage Minimum

Our Main Dining Room offers the same great view seen from our Lake Room and Woodlands Room. When you book our Main Dining Room, you receive sole access and are given a private area to celebrate. You are just steps away from our Tap Room Bar and our outdoor deck (great for pictures).

The Garden Tent

Seats up to 160 - \$950.00 Food and Beverage Minimum

Our outdoor Garden Tent is just steps away from the water front. The shaded area is kept cool with 4 ceiling fans and 4 high powered frame fans. In the event of a cooler day, we offer a propane heating system. Brick flooring throughout as well as an outdoor patio area. Tent sides can be kept shut or opened and secured. Bistro lights come standard in the space.



The Tap Room Bar

Room for 50 - \$750.00 Food and Beverage Minimum

Our private bar area will allow you and your guests to mingle in a more relaxed atmosphere. The space is great for live music and entertainment. Directly off of the bar is a large outdoor deck area exclusive to you and your guests. Only available select Saturday, Sunday and Monday evenings.



BREAKFAST/BRUNCH

Served Breakfast \$30/pp

Individual meal counts are due 5 days in advance, guests cannot order their meal day of the shower.

Name cards with entree selections are Required

Appetizer

Family Style Breakfast Breads and Pastries, Flavored Butter and Preserves

1st Course

Seasonal Fruits and Berries with Yogurt

2nd Course

(Choose 3)

Huevos Rancheros

Poached Eggs, Tortilla Cup, Smoked Tomato Black Bean Salsa, Cheddar, Picante sauce, served with Potatoes O'Brien

Cinnamon Apple Stuffed French Toast

Spiced Apples, Cream Cheese, French Bread, Custard Batter, Maple Syrup, Sausage Links

Classic Eggs Benedict

Poached Eggs, English Muffin, Canadian Bacon, Hollandaise, Potatoes O'Brien

Asparagus & Fontina Quiche

4" tartlet, Roasted Asparagus, Roasted pepper, Fontina, Spring Greens Salad, House Balsamic

Breakfast Buffet \$25

Assorted Breakfast Pastries with Flavored Butters, Sliced Fruits & Berries, Cheddar Scrambled Eggs, Smoked Bacon, Sausage, Home Fries, Sugar Waffles, Maple Syrup, Yogurt & Berry Parfait

Brunch Buffet \$30/pp

Assorted Breakfast Pastries with Flavored Butters, Seasonal Fruits & Berries, Cheddar Scrambled Eggs, Bacon, Sausage, Cajun Home Fries, Sugar Waffles & Syrup, House Salad with Ranch & Italian Dressing, Chicken A La Rochester With Gemelli Pasta

Grab and Go Stationed Brunch

\$32/pp

Chilled (Choose 3)

Yogurt & Granola Parfaits - Caesar on the Rocks - Bloody Mary Shrimp Shooters

Avocado Toast - Assorted Tea Sandwiches - Sliced Fruits & Berries - Crudites on the Rocks

Hot (Choose 3)

Steel Cut Oatmeal - Assorted Breakfast Sandwich Board - Fried Chicken and Sugar Waffles Assorted 4" Quiche - Breakfast Pizzas - Creme Brulee French Toast

All Options Come with Regular and Decaf Coffee, Orange Juice and Cranberry Juice



BREAKFAST/BRUNCH ENHANCEMENTS

ADD ON TO ANY BUFFET OR STATIONED MEAL SERVICE

Steel Cut Oatmeal Bar \$4/pp

Irish Oatmeal, Brown Sugar, Real Maple Syrup, Fresh Berries, Granola, Chocolate Curls, Dried Fruits, Candied Nuts, Cinnamon, Pumpkin Pie Spice

Breakfast Sandwich Board \$7/pp

Assorted English Muffin Sandwiches, Egg & Cheese, Sausage Egg & Cheese
Ham Egg & Cheese, Bacon Egg & Cheese

Smoothie Bar \$9.50/pp

Blended Healthy Creations Made to Order

Flavors to Include:

Strawberry & Green Tea, Chocolate Espresso, Jump Start (Strawberry, Blueberry, Ginger)

Toppings to Include:

Rolled Oats, Hemp Hearts, Fresh Berries, Chocolate Curls

Omelet and Egg Station \$10/pp**

Eggs & Omelets Made to Order (Egg white options available)

Fillings include Shredded Cheese, Bacon, Sausage, Ham, Onions, Bell Peppers, Mushrooms,
Broccoli, Tomatoes, Feta, Spinach

Pancake and Waffle Station \$7/pp**

Chocolate Chip & Blueberry Pancakes Made to Order, Sugar Waffles, Maple Syrup, Caramel,
Chocolate Sauce, Sprinkles, Macerated Berries, Cherries, Toasted Almonds, Scooped Vanilla Ice
Cream

****Chef Attended Station , 1 Chef per 20 Guests - \$40.00/Chefs Fee**



LUNCH

Soup and Salad Station \$22/pp

Warm Rolls & Flavored Butters, Soup Du Jour & Chicken and Shrimp Gumbo

Build your Own Salad:

Baby Iceberg Wedges & Spring Greens, Grape Tomatoes, Cucumbers, Chick Peas, Pickled Onions, Avocado, Olives, Shredded Carrot, Garlic Croutons, Boiled Egg, Bacon Pieces, Sunflower Seeds, Craisins, Crispy Shallots, Ranch, Creamy Bleu Cheese, Balsamic, Oil & Vinegar

The Sandwich Board \$30/pp

Grab and Go Stationed Lunch Includes:

Soup Du Jour

Caesar on The Rocks

Cajun House Chips & Ranch Dill Dip

Sliced Fruits & Berries

BLT Pasta Salad

+ **Sandwiches** (Choose 3)

Beef on Weck – Shaved Prime Rib, Kimmelweck Roll, Crispy Onion, Horseradish, Au Jus

Banh Mi – Seasoned Pork, Pickled Vegetables, Jalapeno, Cilantro, Sriracha Aioli, French Loaf

American Sliders – Beef Patty, Lettuce, Tomato, Pickle Chips, 1000 Island, Brioche

Deli Wrap Pinwheels – Salami, Cappicola, Pepperoni, Ham, Provolone, Pickled Peppers,

Lettuce, Tomato

Blackened Chicken Wrap – Blackened Thigh, Smoked Cheddar, Pickled Onion, Lettuce, Tomato,

Dijon Aioli

Turkey Cobb Sub – Sliced Turkey, Crisp Bacon, Lettuce, Tomato, Olive Tapenade, Guacamole,

Bleu Cheese, French Loaf

Comes with Regular and Decaf Coffee, and Iced Tea



BEVERAGES

Bottomless Mimosa and Aperol Spritz Bar \$10/pp*

Self Serve Station

Bottomless Bloody Mary Bar \$10/pp*

Includes Bacon, Green Olives, Celery, Limes, Horseradish, Cajun Seasoning, Worcestershire Sauce and Tabasco. Make it your way!

Bottomless Mimosa, Aperol Spritz and Bloody Mary Bar \$12/pp*

Pre Made Punches \$75 per bowl

(Prepared to Provide 12-15 Servings)

Mimosa Punch

White Sangria

Red Sangria

Rum Fruit Punch

Non Alcoholic Fruit Punch \$30 per bowl

Champagne by the Bottle \$23

House Wine by the Bottle \$35

Hot Chocolate Bar \$5.75

Hot Cocoa, Marshmallows, Whipped Cream, Star Mints, Rolled Wafers, Chocolate Spoons, White Chocolate Chips, Peanut Butter Cups, Sugar Cookies

Hot Apple Cider Bar - \$6.50

Hot Apple Cider, Caramel Sauce Fondue, Apples, Cinnamon Sticks, Orange Zest, Donuts, Chocolate Spoons

OR

Run a Tab at the Main Tap Room Bar

SWEETS

Priced Per Person (Please pick 1-2)

Fresh Berry Shortcake \$7

Raspberry Italian Cream Cake \$8

Ultimate Chocolate Cake \$8

Peanut Butter Pie \$8

Fresh Berry Parfait \$7

Cookie & Brownie Plate \$3.50

Warm Apple or Berry Crisp served with Vanilla Ice Cream \$7

S'mores Dip Station \$8

Funnel Cake Fries and Graham Crackers Served with Chocolate Marshmallow Dipping Sauce

Cannoli Bar \$10

Regular and Chocolate Drizzled Shells, Ricotta Filling, Chocolate Chips, Fruity Pebbles, Peanut Butter Chips, Crushed Pistachios, Brownie Crumbs, Sprinkles, Chocolate and Caramel Sauce

Ice Cream Sundae Bar \$8

Vanilla and Chocolate Ice creams, Whipped Cream, Sauces, Nuts, Rolled Wafer Cookies and even a Cherry on Top!

Crème Brûlée Bar \$10*

Vanilla, Passion Fruit and Chocolate Truffle Custards Topped and Torched with Assorted Sugars and Toppings

*A \$40.00 Uniformed Chef Fee Applies

OR

Bring in your own dessert from a licensed dessert vendor (No homemade goods) No cake cutting/plating fee.



HAPPY HOUR

AVAILABLE AFTER 3:00

Happy Hour Shower \$34/pp

Menu Includes:

Dirty Martini Dip & Crudites

Served With Crostini and Assorted Crackers

Baked Brie Skillet

9" Brie Wheel Baked in Iron Skillet Topped with Local Honey, Rosemary and Candied Pecans Served with Pretzel Chips

Build Your own Cheese & Charcuterie Board

Create Your Own Board with Assorted Cured Meats, Artisan Cheeses, Pickled Vegetables, Mustards and Lavosh.

Caesar on the Rocks

Hearts Of Romaine, Baguette Crouton, House Dressing

+

Hand Passed Hors d' Oeuvres (Choose 3)

Avocado Toast Bites

Sourdough, Avocado Smash, Pickled Beet, Chevre

Double Serrano Wrapped Watermelon

Serrano Ham, Mint, Serrano Pepper, Pomegranate Molasses

Strawberry Bruschetta

Jalapeno, Mint, Goat Cheese, Aged Balsamic

Tuna Tartare

Wonton Cracker, wasabi crema

Nashville Hot Chicken & Waffle Skewer

With Spiced Maple Syrup

Honey Sriracha Chicken Meatball

Chorizo Stuffed Peppadews

Italian Sausage Stuffed Mushrooms

Tempura Chicken Skewers

With Sesame Lime Sauce

Sea Scallops Wrapped in Bacon

Coconut Fried Shrimp

With Plum Sauce

Whipped Goat Cheese, Pickled Beet, Crispy Shallot

Caprese Bruschetta

Crostini, Basil Bruschetta, Fresh Mozzarella, Balsamic

Smoked Chicken Quesadilla

Beef Tenderloin Crostini

Shaved Parmesan, Caramelized Mushroom, Horseradish Cream, Truffle Cheese

Bloody Mary Shrimp Shooters + \$2/pp

Comes with Regular and Decaf Coffee, and Iced Tea



COCKTAILS

Open – Charged By The Hour Per Person

2 Hour Minimum for Open Bar

Guests Under 21 or Pregnant Not Included in Count

Premium Brands 2 Hours \$25 3 Hours \$34 4 Hours \$41

May include Grey Goose, Kettle One, Hendricks, Bombay Sapphire, Bulleit, Crown Royal, Jameson, Johnnie Walker Black, Glenfiddich, Makers Mark, Knobb Creek, Hennessy, Courvoisier, Drambuie, Grand Marnier, Espolon, Patron, Beaulieu & Beringer Vineyards, IPA's, Domestics, Imports, Seltzers

Call Brands 2 Hours \$21 3 Hours \$29 4 Hours \$35

May include Titos, Stoli, Smirnoff, Beefeater, Tanqueray, Captain Morgan, Bacardi, Canadian Club, Seagrams 7, Jim Beam, Jack Daniels, Dewars, Johnnie Walker Red, Teremana Blanco, G4 Blanco, Cuervo Gold, Bailey's, Kahlua, Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel, IPA's, Domestics, Imports, Seltzers

House Selections 2 Hours \$19 3 Hours \$26. 4 Hours \$32

Vodka, Rum, Gin, Whiskey, Scotch, Tequila, Bourbon, Coffee Liqueur, Cream Liqueur, Cabernet, Merlot, Pinot Grigio, Chardonnay, Domestic Beer

Charged By Consumption

A tab can be started and a bill will be generated only for drinks that are served.

Price Per Mixed Drink: House Selections \$7 Call Brands \$8 Premium \$9 & Up Cordials \$9 & Up

Domestic Beer \$5.50 Premium Beer \$8.00 & Up

House Wine \$10 Premium Wine \$12 & Up Soft Drinks & Juices \$3

Cash Paid By Guests

All beverages selections will be made available for your guests to pay for on their own

\$75 fee applied to any cash or consumption bar set up unless a \$200 minimum is met in bar sales

Cash/consumption bar pricing is not guaranteed/locked in upon deposit.

Bar pricing fluctuates yearly and current pricing is what will be offered at your event.

Event Enhancements

Champagne \$23/bottle

House Wine \$35/bottle

*Premium Selections Available upon Request