



SHADOW LAKE ● SHADOW PINES ● GREYSTONE

Three properties to choose from!
Indoor clubhouse and outdoor garden tent options!

CALL (585) 385-2011

Schedule a tour
Request a price estimate
Ask about available discounts
Check on date availability

Visit our website 234GOLF.com and click on "Plan an Event" to view wedding photos!
Like us on Facebook: facebook.com/rochesterweddingreception

CEREMONY



RECEPTION



PHOTOGRAPHS



Allow us to set up the chairs and reserve a scenic view for your nuptials!

Your ceremony includes a space to rehearse the day before and a dressing area for the bride to prepare in!

Capacities for larger events:
Shadow Lake Clubhouse 240
Shadow Lake Garden Tent 180
Greystone Greenside Tent 240

All three clubs can also host showers and rehearsal dinners!

Ask us for recommendations on the best locations for photo opportunities.

Your bridal party will receive a dedicated service team member to offer hors d' oeuvres' and drinks!

WEDDINGS



OUR MOST POPULAR MENU SELECTIONS

We offer menus for all budgets from \$20/person to \$200/person.

It all depends on your preferences and our requirements for your chosen reception date.

The packages listed below have been our most popular wedding selections.

Now its time for you to create a reception of your own design!

Use the included menus to find your custom dining experience and then contact us for a complete tour and meeting to discuss your big day!

- Plated Meals -

Cheese, Vegetable & Fresh Fruit Arrangement Displayed Upon Arrival
Three Hours Open Bar, House Selections
Caprese Salad with Vine Ripe Tomatoes & Fresh Mozzarella
Grilled 8oz Prime Sirloin Topped with Truffle Herb Butter & Chicken Piccata with Tomatoes & Capers
\$65.00/Person

Hand Passed Scallops & Bacon, Stuffed Mushrooms & Seared Ahi Tuna Upon Arrival
Three Hours Open Bar, Call Brands
Champagne Toast Before Dinner
Tossed Baby Greens with Club Dressing
Breast of Chicken Stuffed with Wild Rice, Bacon & Apples & Ravioli with Vodka Red Sauce & Artichoke Hearts
\$71.00/Person

Cheese, Vegetable & Fresh Fruit Arrangement Displayed During Cocktail Hour
Three Hours Open Bar, Premium Brands
Arugula Salad with Grilled Portabello & Balsamic Dressing
6oz Filet of Beef with Shrimp Scampi, Grilled Swordfish with Gazpacho Salsa & Eggplant Stack with Pesto Pasta Bundle
\$86.50/Person

- Buffet Meals -

Cheese, Vegetable & Fresh Fruit Arrangement Displayed Upon Arrival
Three Hours Open Bar, Call Brands
Served Tossed Baby Green Salad with Club Dressing
Buffet Including: Carved Prime Rib of Beef, Andouille & Cornbread Stuffed Chicken,
Tomato & Mozzarella Platter, Ratatouille and Garlic Whipped Potatoes
\$76.00/Person

Cheese, Vegetable & Fresh Fruit Arrangement Displayed During Cocktail Hour
Three Hours Open Bar, Premium Brands
Served Caesar Salad
Buffet Including: Marinated Mushrooms & Artichokes, Chicken Piccata with Artichokes & Capers,
Grilled Salmon Fillet with Herb Aioli, Roast Tenderloin of Beef with Demi-Glace,
Green Bean Almandine & Parsley Potatoes
\$82.50/Person

Additions to food & beverage pricing:

16% Suggested Gratuity (traditional tip to waiter, bartender, host, valet, similar)

4% Service Charge (banquet administrative & operations fee - *not* a tip to service staff)

New York State Sales Tax must be applied to all food, beverage & service charges. Tax will not be applied to the gratuity you add.

WEDDING RECEPTION ARRIVAL

Displayed Hors d' Oeuvres

Served for arrival. Replenished as need throughout the first hour.

-Cheese, Vegetable & Fresh Fruit Arrangement
with assorted crackers and dipping sauces

Hand Passed Hors d' Oeuvres

Choose three of the following. Served during cocktail hour. Prepared three pieces per person.

- Mushroom & Fontina Vol Au Vents
- Portabello & Goat Cheese Crostini
- Caprese Brochette with Balsamic Drizzle
- Stuffed Endive with Apple, Bleu Cheese & Walnut
- Seared Ahi Tuna Loin with Wasabi & Soy
 - Sea Scallops & Bacon
 - Sausage Stuffed Mushrooms
 - Chicken Quesadillas
 - Artichoke Beignets
 - Cuban Sandwich Wonton
- Spanakopita with Feta & Sundried Tomato

Cocktail & Beverage Service

•Choose from Hourly, Consumption or Cash•

Charged By The Hour

Premium Brands

May include Grey Goose, Kettle One, Tanqueray, Bombay Sapphire, Appleton, Crown Royal, Jameson, Johnnie Walker Black, Glenfiddich, Makers Mark, Knobb Creek, Hennessy, Courvoisier, Godiva, Drambuie, Grand Marnier, Beaulieu & Beringer Vineyards,, Heineken, Amstel Light,

Call Brands

May include Stolli, Smirnoff, Beefeater, Bombay, Captain Morgan, Bacardi, Canadian Club, Seagrams 7, Jim Beam, Old Granddad, Dewars, Johnnie Walker Red, Cuervo Gold, Bailey's, Kahlua, Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel, Labatt Blue, Blue Light, Yuengling, Mich Ultra

House Selections

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

Charged By Consumption

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

House Selections Call Brands Premium Cordials
Domestic Beer Import and Premium Beer
House Wine Premium Wine
Soft Drinks & Juices

Paid By Guests—Cash Bar

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

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PLATED WEDDING DINNER

• Pricing Includes Salad, Entrée and Coffee/Tea Station •

Salads - Choose One

- Tossed Baby Greens - with Club Dressing
- Caesar Salad - Fresh Croutons and Shredded Cheese
- Caprese Salad - With Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Truffle Dressed Frisee and Balsamic Reduction
- Finger Lakes Salad - Field Greens, Endive with Grapes, Crumbly Bleu, Pine Nuts and Balsamic Dressing
- Baby Iceberg Wedge - With Barbecued Bacon, Cucumber, Tomato and Bleu Cheese Dressing
- Arugula Salad - With Grilled Portabello, Grape Tomatoes, Fresh Shaved Parmesan and Balsamic Dressing
- Strawberry Spinach Salad - With Bleu Cheese, Candied Walnuts, Red Onion and Balsamic Dressing

Entrées - Choose Up To Three (plus a vegetarian option)

- Beef #1 - Grilled 8oz prime sirloin topped with truffle herb butter
- Beef #2 - 8oz filet mignon with roasted shallot & forest mushroom demi-glace
- Beef #3 - 12oz prime rib of beef with horseradish cream sauce & au jus
- Chicken #1 - Skin-on breast of chicken stuffed with wild rice, bacon and apples with grain mustard cider sauce
- Chicken #2 - Seared semi-boneless chicken breast basted with lemon & herbs and served with mushroom marsala
- Chicken #3 - Chicken piccata with tomatoes, capers and artichokes in a sherry butter sauce
- Salmon - Pan seared salmon with mango relish and scarlet orange butter
- Swordfish - Grilled swordfish with gazpacho shrimp salsa
- Halibut - Herb crusted Alaskan halibut finished with roasted tomato dill sauce
- Surf & Turf #1 - 6oz filet of beef with lump crab topped with béarnaise and bordelaise sauces
- Surf & Turf #2 - 6oz filet of beef with 3 shrimp scampi, served with bordelaise sauce
- Vegetarian #1 - Eggplant stack with pesto pasta bundle and shredded parmesan cheese
- Vegetarian #2 - Ravioli with a vodka red sauce, artichoke hearts, grilled portobellos, spinach, basil & parmesan
- Vegan - Sundried tomato polenta cake with grilled Tuscan vegetables, charred tomato vinaigrette & toasted pine nuts

Vegetable - Choose One

- Green Bean Almandine
- Broccolini
- Buttered Asparagus
- Glazed Carrots & Red Bell Peppers
- Ratatouille

Potato - Choose One

- Roasted New Potatoes
- Dutchess Potatoes
- Garlic Whipped Potato
- Parmesan Herb Risotto
- Traditional Rice Pilaf

ADD ON

Appetizers - Choose One

- Grilled Shrimp - Over Watermelon Mint Salsa & Creole Tarter Sauce
- Lump Crab Cake - Over Cucumber Cilantro Slaw & Siracha Aioli
- Sesame Seared Tuna - Over Asian Slaw with Wasabi Crème Fraiche
- Seared Scallop - With Tandoor Pea Salad & Carrot Puree
- Chilled Melon Soup - With Ginger & Mint Syrup
- 3 Cheese Ravioli - With Spinach & Pancetta in Tomato Vodka Sauce

Additions to food & beverage pricing:

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- 4% Service Charge** (banquet administrative & operations fee - *not* a tip to service staff)

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BUFFET WEDDING DINNER

•Pricing Includes Served Salad, Complete Buffet & Coffee/Tea Station •

Entrée Options - Choose Two, Three or Four Options

Carved Options:

Sliced Char-Roasted Cherry Smoked Porkloin with Cider Dijon Cream
Carved Roast Turkey with Cranberry Sauce
Sliced Roast Tenderloin of Beef with Mushroom Demi-Glace
Carved Prime Rib of Beef with Horseradish Sauce

Vegetarian Options:

Five Cheese Vegetarian Lasagna
Penne Pasta Primavera
Asian Vegetable Stir Fry

Seafood Options:

Grilled Salmon Fillet with Saffron Herb Aioli
Seared Salmon with Blood Orange Butter Sauce
Crab Stuffed Sole with a Sherried Lobster Sauce
Fresh Haddock Fillet with New Orleans Shrimp Sauce

Chicken Options:

Grilled Chicken with Tomato, Bacon & Mozz
Andouille & Cornbread Stuffed Chicken
Chicken Piccatta with Artichokes & Capers
Chicken French

Salads - Choose Two

One to be Served:

Baby Greens with Club Dressing
Tossed Caesar Salad with Croutons & Grated Parmesan
Granny Apple Salad with Cider Vinaigrette

One on the Buffet:

Summer Tomato & Cucumber Salad
Tortellini Pasta Salad
Pasta Salad in Vinaigrette with Summer Vegetables
Fresh Seasonal Fruit
Marinated Mushrooms & Artichokes
Tomato & Mozzarella Platter

Vegetable - Choose One

Broccoli, Carrot & Cauliflower Medley
Green Bean Almandine
Snow Peas
Ratatouille
Broccolini

Potato - Choose One

Oven Roasted Red B's
Whipped Sweet Potato
Mediterranean Rice Pilaf
Garlic Whipped Potato
Parsley Potatoes

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WEDDING RECEPTION STATIONS

•Pricing Includes Served Salad, Food Stations & Coffee/Tea Station•

Salad

A plated salad will be served once all guests are seated

Choose One:

- Mixed Green Salad *with Italian Dressing*
- Caesar Salad *with Croutons, Asiago Cheese and Tangy Dressing*
- Granny Apple Salad *with Cider Vinaigrette*

The Food Stations - Choose Two, Three or Four Stations

•Stations will be displayed for one and a half hours following the cocktail hour•

Seafood

- Large shrimp and crab claws with cocktail sauce
- Haddock with New Orleans Shrimp Sauce
- Baked clams casino in chafing dish
(3 pieces of each seafood per person)

Pasta

- Antipasto Display, Garlic Bread Sticks
- Bowtie pasta with Marinara Sauce
- Penne Pasta with Alfredo Sauce
- Meatballs, Sausage & Vegetables
- Pepper & Fresh Grated Cheese

Asian

- Vegetarian Spring Rolls
- Fried Pork Dumplings
- Grilled Beef Satay with Thai Dipping Sauce
- Sweet & Sour Chicken & Vegetable Stir Fry with Rice
- Assorted Sushi with Wasabi, Pickled Ginger & Soy

Mediterranean

- Vegetarian Grape Leaves
- Hummus & Pitas
- Greek Salad
- Tzatziki
- Baba Ghanoush
- Tourlou

Carving - Pick Two

- Sliced tenderloin of beef with mushroom demi-glace
- Roast sliced turkey with cranberry sauce
- Honey roasted ham with a cinnamon mustard glaze
- Sliced mango glazed porkloin
- Silver dollar rolls, mayonnaise, mustard and horseradish cream sauce

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WEDDING RECEPTION ENHANCEMENTS

Before Dinner

SEAFOOD DISPLAYS - Priced Per 50 Pieces

Jumbo Shrimp
Crab Claws
Clams & Oysters on the Half Shell
Alaskan Crab Legs

HORS D' OEUVRES - Priced Per 50 Pieces

Coconut Fried Shrimp
Miniature Crab Cakes
Miniature Lamb Chops
Miniature Chicken Cordon Bleu
Prosciutto Wrapped Asparagus
Tuna Tartar
Smoked Duck on Pumpnickle
Shrimp Canapes

STATIONARY HORS D' OEUVRES

Bruschetta Display

Olive oil toasted baguette slices with choice of traditional tomato bruschetta, homemade pesto spread and sundried tomato & portabello toppings

Baked Brie Wheel

9" wheel of creamy brie wrapped in puff pastry and baked until golden brown. Displayed with candied nuts, berries, dried fruits and lightly toasted baguettes.

Grilled Vegetable Platter

Sml. Med. Lg.
Marinated, grilled and chilled squashes, peppers, asparagus, portobellos and oven-dried tomatoes finished with extra virgin olive oil and balsamic drizzle.

Antipasto Display

Sml. Med. Lg.
Platter of salami, pepperoni and prosciutto with cherry & banana pepper salad, fresh mozzarella and sliced baguette.

With Dinner

BEVERAGES

Champagne
House
Wine
House

**Premium Selections Available upon Request*

DINNER ADD ON

Mashed Potato Bar

Perfect add on for a buffet dinner or station party!
Whipped Idaho potatoes, & whipped sweet potatoes offered with crumbled crispy bacon, broccoli florets, sour cream, sliced fresh chives, shredded white and yellow cheddar cheese, diced smoked Virginia baked ham, diced roma tomatoes, sliced jalapeno peppers, cinnamon maple butter

After Dinner

Premium Coffee Station

Add fresh whipped cream, cinnamon & sugar sticks, shaved chocolate, flavored syrups and rolled wafer cookies to your coffee display.

Late Night Plate Station

A Rochester area favorite!
Burgers & hots with classic meat hot sauce, diced onions, mac salad, homefries & condiments.

Late Night Taco Station

Seasoned taco meat, refried beans, flour tortillas, tomatoes, scallions, cheddar cheese, shredded lettuce, black olives, picante sauce and sour cream

LATE NIGHT SNACKS - Priced Per 50 Pieces

Pizza Rolls Buffalo Wings
Chicken Fingers Jalapeno Poppers
Mozzarella Sticks

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