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Menu Version: S2023.1



BREAKFAST, *Brunch & meetings*



Capacities and Food & Beverage

Minimums:

Lake Room 120 (\$1,000 Minimum)
Woodlands Room 60 (\$750 Minimum)
Main Dining Room 35 (\$650 Minimum)

Outdoor Garden Tent 180
(\$750 Minimum)

The food & beverage minimum is the specific dollar amount that you must meet in your selected space. Does not include service fees, taxes, room rentals.

Call or email to schedule your venue tour today! Tours are offered seven days a week, by appointment only.

585-248-5374 x 6

rcarbone@shadowlakegolf.com

All food and drink pricing subject to 23% Club Service Charge. NYS sales tax must be applied to all food, beverage and services charges

- 4 Hour Event Time Block
- Fully Staffed Plus Assistance with Set up & Clean up
- On site State of the Art Kitchen
- Handicap Accessible
- Final Count Due 5 Days in Advance. Counts may not decrease within 5 day window
- Menus Must Be Confirmed 2 Weeks in Advance
- Easily Able to Accommodate Dietary Requests



www.shadowlakewedding.com



@ShadowLakeEvents



Shadow Lake Weddings & Events

1850 Five Mile Line Road, Penfield, NY 14526 (585) 248-5374

Menu options

Continental Breakfast

A Selection of Fresh Juices, Danish, Muffins, Freshly Brewed Coffee and Assorted Teas

\$8

Deluxe Continental Breakfast

A Selection of Fresh Juices, Freshly Brewed Coffee and Assorted Teas, Danish, Muffins, Fruits and Berries, Yogurt Selections with Granola, Bagels and Cream Cheese and Toasted Breads with Jellies

\$16

Buffet Breakfast

A Selection of Fresh Juices, Freshly Brewed Coffee and Assorted Teas, Danish, Muffins, Fruits and Berries, Yogurt Selections with Granola, Bagels and Cream Cheese and Toasted Breads with Jellies, Home Fries, Scrambled Eggs, Hickory Bacon, Sausage, French Toast

\$23

Served Breakfast

Must have pre counts 5 days in advance, no same day ordering

Juice and Coffee Service

Appetizer:

Fresh bakery basket of Danish & muffins served family style

1st Course:

Seasonal fresh fruit and berries with yogurt dressing

Choice of Entrees:

Vegetable egg strata with home fries

French toast with maple sausage

Eggs benedict with home fries

\$22

Brunch Buffet

A Selection of Fresh Juices, Freshly Brewed Coffee and Assorted Teas, Danish, Muffins, Fresh Fruit and Berry Display, Bacon, Sausage, Scrambled Eggs, Home Fries, Mixed Green Salad with Ranch and Italian Dressing, French Toast, Chicken French, Penne ala Vodka with Broccoli and Grated Cheese and a Seasonal Vegetable

\$28

Additional Information

- To extend the 4 hour room block, we charge **\$75** fee for each additional hour required
- AV services available in the **Lake Room** include a projector screen and microphone
- AV services available in the **Woodlands Room** include an 85" flatscreen TV with HDMI hook ups, Apple TV and Screen Mirroring
- Lectern, easels, note pads and pens are available upon request

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sweets

Priced Per Person

Fresh Berry Shortcake - \$7

Raspberry Italian Cream Cake - \$8

Ultimate Chocolate Cake - \$8

Peanut Butter Pie - \$8

Fresh Berry Parfait - \$7

Crème Brulee - \$8

Ice Cream With Chocolate Sauce - \$4

Cookie & Brownie Plate - \$3.50

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

EVENT ENHANCEMENTS

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

Enjoy a Casual after Dinner Treat with a Self-Serve Sundae Bar including Ice creams, Whipped Cream, Sauces, Nuts, Rolled Wafer Cookies and even a Cherry on Top!

Crème Brulee Bar - \$10

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

**A \$50.00 Uniformed Chef Fee Applies*

BEVERAGE ENHANCEMENTS

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