

Bays Shore

Weddings on Beautiful Lake Ontario



Welcome to BayShore



One of the most unforgettable dining experiences in all of Upstate New York will be found at **BayShore**, overlooking beautiful Lake Ontario, surrounded by rolling greens, sprawling trees and impeccable landscaping. This breathtaking view provides an exquisite backdrop for any memorable occasion.

The professional staff at BayShore offers exceptional service and unparalleled atmosphere and menu selections. From fine dining, bountiful buffets or a casual fare, our experienced culinary staff can create a menu that fits your personal needs. We are available for weddings, meetings, private parties, clambakes and picnics. Our staff understands there is but one chance to make every event special.

Our affiliated hotels and restaurants make planning your special day a breeze. Let us help you organize accommodations for your guests as well as plan your shower, rehearsal dinner or family gathering. We can also help you acquire florists, photographers, bakeries, musicians/DJs, and ice sculptors.

Trust our professional staff with every detail of your most important celebration. We look forward to meeting your needs and exceeding your expectations.

Visit us at www.bayshoregrove.com.

Our Policies

Customary 18% service charge and 8% sales tax will be added to all food, beverages, and rental items.

A minimum of \$500 - \$1000 grounds fee will apply to all functions.

Our white China is included with all Buffet and Sit-down dinners served indoors. Linen rental fee is \$2 per person. Chair rental fee for ceremonies is \$3 per chair.

Alcoholic beverages may not be brought on the premises. This is a N.Y.S. Law and a BayShore policy. Your Events Coordinator, however, can order alcoholic favors at your request.

Payment in full is required at least seven (7) days prior to your event

Credit cards will be accepted for deposits only.

All decorations will be subject to approval by your Events Coordinator.

Our professional staff will cut and serve your wedding cake with our compliments.

Children under 12 are at half price, under 5 are free. (Buffet Dinners)

Events are scheduled for four hours. (\$300 for each additional hour.)

All prices are subject to change.

A deposit of \$3,000, payable in 3 installments over 6 months, is required for all events. In case of cancellation this deposit is forfeited. If a cancelled date is resold 50% of the deposit will be refunded.

Minimum billing requirements are as follows: 100 for Friday and Sunday; 150 for Saturday.

We require a guaranteed number of guests be provided eight (8) days prior to your event. You will be billed for no less than that number.

Thank you for selecting Bay Shore. We look forward to serving you!

Hors d'Oeuvres

SCULPTURED DISPLAYS

Antipasto Platter

Imported cheeses, Italian meats, Greek olives and cherry peppers, served with assorted crackers and mustard \$4.25 per person

Garden Platter

An array of fresh, crisp vegetables served with a ranchero dipping sauce..... \$3.95 per person

Combination Platter

The best of both, Antipasto and Garden Platters, joined with fresh fruit to create a masterful display..... \$4.95 per person

CHEF STATIONS

Carvings

All meats are slow roasted and chef carved, served with bakery rolls and condiments for the perfect hors d'oeuvres sandwich.

Roast Beef 4 ozs. per person..... \$7.50 per person

Pork Loin, 4 ozs. per person \$6.50 per person

Roast Turkey, 4 ozs. per person..... \$6.50 per person

Virginia Pit Ham, 4 ozs. per person..... \$6.50 per person

Pan Pastas

Skillet-tossed penne pasta with sauteed vegetables and sauce of your choice (marinara, alfredo or fra diavolo) \$6.50 per person

SERVED HORS D'OEUVRES

Bacon Wrapped Scallops \$2.25 each

Sausage Stuffed Mushrooms \$1.75 each

BBQ Shrimp and Bacon \$2.25 each

Chicken and Pineapple Brochettes \$1.75 each

Beef and Mushroom Brochettes \$1.75 each

Sesame Chicken, with apricot dipping sauce..... \$1.40 each

Coconut Shrimp, with raspberry dipping sauce..... \$1.75 each

Bruchettas, croustinis with basil pesto, tomato, provolone..... \$1.40 each

Smoked Salmon, on pumpernickel, red onion, dill cream cheese, and capers \$1.80 each

HORS D'OEUVRES

Meatballs, Italian, Swedish or Scampi, approx. 160 pcs \$80.00

Chicken Tenders, with honey mustard, ranch, BBQ sauce..... \$1.40 each

Jumbo Shrimp Cocktail, cocktail sauce, lemon, crackers \$2.00 each

BayShore Chocolate Fountain Package



\$3.95 per person

Service includes

1 1/2 hours with Uniformed Hostess

All accompaniments included:

Belgian Chocolate, Strawberries, Pineapple,
Bananas, Marshmallows, Pretzels, Graham Crackers,
Nutter Butters, Oreos


BayShore

**Please ask about our full service
customized dessert tables.**

Buffet Dinners

Buffet Selections

All buffets include served Chef's Mixed Green Salad with Fresh Fruit in Season, Chopped Walnuts, Bleu Cheese, and Roasted Red Peppers, served with Balsamic Vinaigrette and Ranch Dressing
and Fresh Baked Rolls
Coffee & Hot Tea Station

Traditional Buffet

Sliced Roast Beef A Jus
Baked Boneless Herb Chicken
Baked Ziti Marinara
Oven Roasted Potato or
Roasted Garlic Mashed Potatoes with Gravy
Chef's Vegetable Du Jour
\$26

Seafood Buffet

Sliced Roast Beef Au Jus
Filet of Sole filled with Crabmeat Stuffing
Seafood Newburg with Wild Rice Pilaf
Oven Roasted Red Bliss Potato with
Roasted Garlic Cloves and Fresh Chives
Penne Provencal
Chefs Vegetable Du Jour
\$29

Italian Buffet

Roast Beef Au Jus
Sliced Ham with Grilled Pineapple Glaze
Chicken Caccitore
Farfalla Alfredo
Italian Roasted Potatoes
Chef's Vegetable Du Jour
\$29

Buffet Dinners, continued

Sunset Buffet

Served Chef's Mixed Green Salad, with Fresh Fruit in Season,
Chopped Walnuts, Bleu Cheese, and Roasted Red Peppers served with
Balsamic Vinaigrette and
Ranch Dressing and Fresh Baked Rolls

Coffee & Hot Tea Station

Herb Crusted Chef Carved Prime Rib (8 oz.) with Au Jus,
Sauteed Sherried Mushrooms and Horseradish Sauce

Filet of Sole filled with Crabmeat Stuffing,
topped with a Lemon Hollandaise Sauce

Garlic Lemon Herb Chicken dusted with Seasoned Flour,
Sauteed to a Golden Brown, topped with Creamy Lemon Herb Sauce,
garnished with Lemon Zest and Scallions

Ravioli, filled with Cheese,
in a Tomato Vodka Sauce

Oven Roasted Red Bliss Potato with Roasted Garlic Cloves
and Fresh Chives

Fresh Cut Broccoli and Cauliflower Florets, Roasted Red Peppers,
Lightly Seasoned, and Fresh Squeezed Lemon

\$31

BayShore Sit-Down Dinners

All Entrees Include

Chef's Mixed Green Salad, with Fresh Fruit in Season, Chopped Walnuts, Bleu Cheese, and Roasted Red Peppers served with Balsamic Vinaigrette and Ranch Dressing and Fresh Baked Rolls

Refreshing, Crisp, Lemon or Raspberry Sorbet topped with a Mint Leaf

Butter Glazed Baby Carrots, Green Bean Almondine, Green Beans with Bacon and Onion, or Mixed Medley

choice of Dutchess Potato, Wild Rice Pilaf or Baked Potato

Coffee & Hot Tea Station

Entrees

Choice of up to Three

Herb Crusted Prime Rib

12 oz cut, served with a demi au jus, topped with

sherried mushrooms \$33

New York Strip

12 oz center cut, served with a green peppercorn au poivre sauce..... \$31

Filet Mignon

8 oz tenderloin, topped with mushroom caps, burgundy peppercorn

sauce and bleu cheese crumble..... \$33

Twin Fillets of Sole

One fillet stuffed with shrimp and garlic, the other with

crab and scallops finished with a creamy fine herb sauce..... \$29

Atlantic Salmon

Tender, farm raised fillet of salmon glazed with an orange

marmalade \$27

Chicken Paupiette

Grilled chicken breast, stuffed with thinly sliced prosciutto ham,

spinach, sliced pepperjack cheese and finished with a creamy herb

and roasted red pepper sauce \$27

BayShore Sit-Down Dinners, continued

Chicken Piccata

Tender chicken breast seared and simmered in a light, buttery white wine sauce, accented with lemon and capers..... \$27

Chicken Marsala

Sauteed chicken breast with exotic mushrooms and a port demi-glaze..... \$27

Chicken "Margarita"

Sauteed chicken breast with sun-dried tomatoes, broccoli and artichoke hearts in fresh basil pesto and white wine \$27

Penne Provençal

Garlic, tomato concasse, portabello mushroom and chiffonade of greens, sauteed together in olive oil and pesto, placed over penne pasta, topped with grated cheese..... \$26

Broccoli Penne

Penne pasta tossed in a creamy cheese sauce with broccoli florets topped and baked with provolone cheese \$26

Surf & Turf

Jumbo gulf shrimp skewering the meat of your choice —

Filet Mignon, 8 oz \$39

New York Strip, 12 oz \$39

Prime Rib, 12 oz \$39

Beverages

Champagne/Wine

We can supply brands to meet your needs and will be pleased to quote pricing accordingly.

Bottled Water \$1.75

Soda

Pepsi, Diet Pepsi, Mountain Dew, 7-Up, Lemonade & Ice Tea

Flat Rate, per person, unlimited refills \$2.50

By the 12 oz. glass..... \$2.00

Punch Fountain

(Per person pricing)

Non-alcoholic..... \$2.50

With alcohol \$3.75

Open Bar - - By the Hour*

(Per person pricing)

Bottle Beer, House Wines and Soda

One Hour \$11.50, Two Hours \$13.50, Three Hours \$16.50,

Four Hours \$20.50, Five Hours \$22.50

House Brands, Bottle Beer, House Wines and Soda

One Hour \$12.50, Two Hours \$14.50, Three Hours \$17.50,

Four Hours \$21.50, Five Hours \$23.50

Premium & House Brands, Bottle Beer, House Wines and Soda

One Hour \$14, Two Hours \$16, Three Hours \$19, Four Hours \$23

Five Hours \$25

* Open bar packages are based on consecutive hours

**Please ask about our signature
Sunset Champagne or Wine Toast**

Directions to BayShore



From the South

NY-481 N to Oswego, turn Right onto E Bridge St/NY-104 E, turn Left onto CR-63 (after Loews), turn right onto CR-1, stay Straight to go on CR-1A, turn Left on Bayshore Drive.

From the West

NY-104 E to Oswego, turn Left onto CR-63 (after Loews), turn right onto CR-1, stay Straight to go on CR-1A, turn Left on Bayshore Drive.

From the East

NY-104 W, turn Right onto CR-29, turn Left onto CR-1, turn Right onto Lakeview Road, turn Left onto CR-1A, turn Right onto Bayshore Drive.

Bayshore address:

104 Bayshore Drive, Oswego, NY 13126

Other Accommodations & Amenities

For your special event, we offer the lowest available pricing at the following hotels. Simply call and ask for the Director of Sales.

Best Western Captain's Quarters Hotel

26 East First Street
Oswego, New York 13126
315.342.4040

Captain's Club Health & Fitness Spa

Oswego's premier health club offers state-of-the-art exercise equipment as well as an indoor pool, jacuzzi, steam and sauna. Located on the ground floor of Best Western Captain's Quarter Hotel.

315.342.5050

Econo Lodge Riverfront Inn & Suites

70 East First Street
Oswego, New York 13146
315.343.1600

GS Steamers Bar & Grill

71 East First Street
Oswego, New York 13146
315.342.0000

G.S. Steamers Bar & Grill is located in the Econo Lodge Riverfront Inn & Suites. A perfect location overlooking the Oswego River for dining with a great banquet facility and large all-weather outdoor deck to host your rehearsal dinner, shower or family gathering.

Wedding Notes



Photos courtesy Kain's Photography, Oswego


Bay Shore

104 Bayshore Drive, Oswego, NY 13126
315.343.4000 / Events Manager 315.343.5121
www.bayshoregrove.com