

Bay Shore

*Your Wedding Destination,
Close to Home*



Welcome

Congratulations!

Our team is so excited that you are interested in sharing your special day with us!

Bayshore, one of the most unforgettable wedding experiences in all of Upstate New York, overlooks beautiful Lake Ontario. The stunning ballroom and adjacent outdoor ceremony space are surrounded by rolling greens, sprawling trees and impeccable landscaping. This breathtaking view provides an exquisite backdrop for your big day.

Our professional staff offers exceptional service and unparalleled atmosphere and menu selections. From fine dining and bountiful buffets to casual fare and fun stations, our experienced culinary staff can create a menu that fits your personal needs. Our staff understands there is but one chance to make your day 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 rehearsal dinner, bridal shower or family gathering. We can also help you find the perfect florist, photographer, baker, musicians, DJ, and shuttle service.

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

Best Wishes,

The Management & Staff of Bayshore

On Your Wedding Day

Each and every event at Bayshore is unique and special. In order to capture the true beauty of your celebration, we encourage you to meet with one of our event coordinators to discuss how we can assist you in customizing the wedding you've always dreamed of. Our wedding professionals are pleased to provide you with all the best for you and your guests on your wedding day.

With Our Compliments...

- Beautiful on-site Bridal Suite
- Customized floor plans
- Full Access to the property by 9:00 am on your wedding day.
- All tables and chairs - 60" round and 72" round guest tables available.
- Floor Length Table Skirting for Your Head Table, DJ, Cake Table, etc.
- All Silverware, China and Stemware
- Framed Table Numbers
- 12" Round Mirrors and Votive Candle Holders.
- Champagne Toast for Bridal Party and Parent Tables
- Cake cutting & serving for all guests
- Anniversary Cake packaging and Wedding Night storage
- Cooler storage one day prior to your event (i.e. cake, flowers etc.)
- All wedding decorations may be picked up the next morning.
- Preferred Group Discount Rates at both of our Riverfront Hotels.
- Hotel Room for Bride and Groom on the Wedding Night
- Pizzas for Your After-Party
- Bride's Crudit , Mimosa's, Soda, Bottled Water, Coffee
- Ample Event Parking with Parking Attendant and Overnight Parking

Ask your coordinator about our discounted Rehearsal Dinner rates for GS Steamers or Alex's on the Water restaurants - conveniently located within our hotels, each featuring stunning views!

CEREMONIES AT BAYSHORE

In addition to our complimentary services, personal wedding coordinators for your rehearsal and ceremony, ceremony chairs, microphones, music, and a podium.

\$10 Per Person

Hors d'oeuvres

SCULPTURED DISPLAYS

All Prices are Per Person.

ANTIPASTO PLATTER

Imported cheeses, olives, spicy peppers, artichoke hearts, marinated Roma tomatoes, sliced salami, capicola and pepperoni served with crusty French bread and gourmet crackers.

\$9.00

CRUDITÉ OF FRESH VEGETABLES

An array of market fresh, crisp vegetables served with a creamy ranch dipping sauce.

\$7.25

IMPORTED & DOMESTIC CHEESE

Swiss, Cheddar, Muenster, Pepper Jack and Provolone served with crunchy French bread and gourmet crackers.

\$8.00

COMBINATION PLATTER

THE BEST OF ALL! Imported and domestic cheeses and meats, crisp garden vegetables and fresh seasonal fruit served with all the proper dipping sauces.

\$12.00

SPREADS & DIPS DISPLAY

Tropical and traditional salsa, roasted red pepper hummus, olive tapenade and guacamole presented with crostinis, pita triangles, crackers and nacho chips.

\$7.50

BUFFALO CHICKEN WING DIP

Presented with crostinis.

\$6.50

SPINACH & ARTICHOKE DIP

Presented with pita points.

\$6.25

Hors d'oeuvres

HOT HORS D'OEUVRES

Pricing is per piece with a 50 piece minimum.

- BACON WRAPPED SCALLOPS ... \$3.95
- COCONUT SHRIMP ... \$3.50
- SAUSAGE STUFFED MUSHROOMS ... \$3.75
- SPANIKOPITA ... \$3.00
- BANG BANG SHRIMP ... \$3.75
- CHICKEN SATAY ... \$3.25
- MINI BEEF WELLINGTON ... \$3.75
- PETITE CRAB CAKE ... \$3.95
- HIBACHI BEEF SKEWER ... \$3.75
- VEGETABLE SPRING ROLL ... \$3.25
- MEATBALLS

Italian, Swedish or Scampi (160 ct.) ... \$195.00

COLD HORS D'OEUVRES

Pricing is per piece with a 50 piece minimum.

- JUMBO SHRIMP COCKTAIL ... \$3.75
- SMOKED SALMON CANAPE ... \$3.95
- ANTIPASTO SKEWER ... \$3.50

CHOCOLATE FOUNTAIN

Price Per Person. Displayed for 1.5hrs

ALL ACCOMPANIMENTS INCLUDED...

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

Please ask about our full service customized dessert tables.

50-100 Person Package - \$11.00 per

100-150 Person Package - \$10.00 per

150+ Person Package - \$9.00 per

Buffet Dinners

ONE ENTREE SELECTION - \$38
TWO ENTREE SELECTIONS - \$42

ALL BUFFET DINNERS INCLUDE:

*OUR SIGNATURE TOSSED SALAD, FRESH BAKED ROLLS & BUTTER,
COFFEE & HOT TEA AND YOUR CHOICE OF ONE ITEM FROM EACH OF THE
FOLLOWING CATEGORIES:*

ENTREES:

ALASKAN SALMON CHICKEN PICCATA
CHICKEN MARSALA CHICKEN CORDON BLEU
LEMON HERB CHICKEN CRAB STUFFED SOLE
CHICKEN MARGARITA JERK GLAZE CHICKEN
CRAB STUFFED HADDOCK

CHEF CARVED MEAT:

SOUTHERN GLAZED PIT HAM
CLASSIC ROAST TURKEY
PEPPERCORN PORKLOIN
ROAST BEEF ROUND
**HERB CRUSTED PRIME RIB
***\$4 Upgrade Per Person

Additional Entree selections may be Added for \$4 Per Person

Buffet Dinners

PASTA:

BAKED ZITI
BROCCOLI PENNE
PENNE PROVENCAL
TORTELLINI CARBONARA
RAVIOLI ALA VODKA
CEDDAR MAC & CHEESE

SIDES:

GARDEN BLEND WILD RICE
OVEN ROASTED POTATO
GARLIC MASHED POTATOES
with Beef Gravy

VEGETABLE:

GREEN BEANS ALMONDINE
VEGETABLE MEDLEY
WITH ROASTED RED PEPPERS BUTTER
GLAZED BABY CARROTS
GREEN BEANS

Additional pasta, sides, or vegetable selections
may be added for \$3.00 Per Person

- Dietary and Food Allergy Meals Available Upon Request -

Sit-Down Dinners

ALL ENTREES INCLUDE:

*OUR SIGNATURE TOSSED SALAD, FRESH BAKED ROLLS & BUTTER,
COFFEE & HOT TEA.*

ENTREE SELECTIONS

Choice of up to Two

DUET ENTREES:

8 oz., Prime rib may be substituted for filet mignon

FILET MIGNON & CHICKEN

8 oz., Grilled filet and chicken cordon blue ... \$47

FILET MIGNON & SALMON

8 oz., Grilled filet and tender salmon fillet with bernaise sauce ... \$48

FILET MIGNON & SHRIMP

8 oz., Grilled filet and scampi shrimp ... \$48

BEEF ENTREES:

PRIME RIB

12 oz., Slow Roasted with an herb crust, served with au jus ... \$43

FILET MIGNON

8 oz., Grilled medium-rare to medium, port wine demi-glace ... \$43

NEW YORK STRIP

12 oz., USDA Choice Beef with maitre d' butter ... \$43

Sit-Down Dinners

CHICKEN ENTREES:

CHICKEN MARSALA

With sweet wine and mushrooms ... \$36

CHICKEN PICCATA

Sautéed with lemon butter sauce and capers ... \$36

CHICKEN "MARGARITA"

Artichokes, sun dried tomatoes, broccoli and garlic wine sauce ... \$36

CHICKEN CORDON BLUE

Virginia Ham and Gruyère Cheese Stuffed, with Supreme Sauce ... \$37

CHICKEN PAUPIETTE

With prosciutto, spinach, pepper jack cheese, roasted red pepper and finished with a creamy herb sauce ... \$37

SEAFOOD ENTREES:

GRILLED SALMON

Fresh Atlantic salmon served with a creamy dill sauce ... \$38

SCAMPI SHRIMP

Broiled to perfection with garlic, herbs, sherry and butter ... \$38

BAKED STUFFED HADDOCK

Fresh Icelandic fillet with succulent crab stuffing, topped with bernaise sauce ... \$39

PASTA ENTREES:

BROCCOLI PENNE

Broccoli florets, creamy Alfredo, cheese and penne ... \$34

RAVIOLI ALA VODKA

Jumbo cheese raviolis, vodka sauce and julienne vegetables ... \$35

PENNE PROVENCAL

Roasted tomato, mushrooms, spinach, Italian herbs & oils, cheese and penne pasta ... \$34

Themed Stations

CARVERY

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

Roast Beef Round with Horseradish sauce ... \$18

Whole Glazed Southern Ham with Raisin sauce ... \$17

Roast Tenderloin of Pork with Peppercorn sauce ... \$17

Whole Roasted Tom Turkey with Cranberry sauce ... \$17

IN-A-MINUTE PASTA

Skillet-tossed penne pasta with sautéed vegetables.

Your choice of sauce - Marinara, Alfredo or Fra Diavolo ... \$16

SCAMPI STATION

Jumbo gulf shrimp sautéed with garlic butter, white wine, lemon and fresh herbs. Served with traditional crusty bread ... \$19

VIVA FAJITAS STATION

Marinated strips of beef and chicken, tossed with grilled onions and bell peppers. Accompanied by shredded cheese, pico di gallo, sour cream, guacamole and warm flour tortillas ... \$18

POTATO STATION

Maple caramelized yams with mini marshmallows,
Garlic Mashed Potatoes and Twice Baked Potatoes ... \$14

SIDE STATION

Caesar Salad (crisp romaine, croutons, Parmesan cheese, Caesar dressing), Classic Tossed Salad, Vegetable (choose one: green beans, baby carrots, mixed medley) and Bakery Rolls & Butter ... \$14

50 person minimum. 1.5 hour service. A Chef Fee of \$100 per station applies.
One chef per 100 guests is recommended. Pricing is per person.

Beverages

EMERALD PACKAGE

Bottled Beer, House Wines and Soda

One Hour ... \$17, Two Hours ... \$20, Three Hours ... \$22

Four Hours ... \$25, Five Hours ... \$28

SAPPHIRE PACKAGE

House Brand Liquors, Bottled Beer, House Wines and Soda

One Hour ... \$19, Two Hours ... \$22, Three Hours ... \$25

Four Hours ... \$29, Five Hours ... \$32

DIAMOND PACKAGE

Premium & House Brand Liquors, Bottled Beer, House Wines and Soda

One Hour ... \$21, Two Hours ... \$25, Three Hours ... \$29

Four Hours ... \$33, Five Hours ... \$36

*Open bar packages are based on consecutive hours

CHAMPAGNE/WINE TOAST

Our House Champagne per person pricing ... \$4.75

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

LIGHTED PUNCH FOUNTAIN

Per person pricing available

Non-alcoholic

Rum Swizzle Punch

Sangria

“ZERO PROOF”

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

Flat rate, per person, unlimited refills ... \$4.50

By the 12 oz. glass ... \$2.75

...Beverages Continued

EMERALD PACKAGE INCLUDES:

BOTTLED BEER:

Bud, Bud Lt., Blue, Blue Lt., Corona
Stella Artois, Sam Adams Seasonal,
Michelob Ultra, Spiked Seltzer, Hard Cider

WINE BY THE GLASS:

Moscato, Reisling, Pinot Grigio, Chardonnay,
White Zinfandel, Cabernet Sauvignon, Merlot, & Pinot Noir

NO- ALCOHOLIC BEVERAGES:

Soda, Lemonade, Iced Tea, Juices, Milk, "Shirley Temples," etc.

SAPPHIRE PACKAGE INCLUDES:

ALL EMERALD PACKAGE ITEMS PLUS

HOUSE BRAND LIQUORS

(Vodka, Gin, Rum, Whiskey, Tequila)

DIAMOND PACKAGE INCLUDES:

ALL EMERALD AND SAPPHIRE PACKAGE ITEMS PLUS

TOP SHELF LIQUORS**

**Ask your event coordinator for more details!

Please note: Brands and availability are subject to change.
Additional preferred liquor, wine & beer available upon request.

Accommodations:

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

BEST WESTERN PLUS OSWEGO HOTEL AND CONFERENCE CENTER

26 East First Street
Oswego, New York 13126
315.342.4040

CLARION HOTEL & SUITES RIVERFRONT

70 East First Street
Oswego, New York 13126
315.343.1600

AMENITIES

LA PARRILLA ON THE WATER

La Parrilla on the Water is located at the north end of the Best Western Hotel. A perfect location on the Oswego River with a banquet facility to host your rehearsal dinner, shower or family gathering.

26 East First Street
Oswego, New York 13126
www.laparrillaoswego.com
315.216.4179

GS STEAMERS BAR & GRILL

G.S. Steamers Bar & Grill is located just off the lobby of the Quality Inn & Suites Riverfront Hotel. A perfect location overlooking the Oswego River with a spacious banquet room and large all-weather outdoor deck to host your rehearsal dinner, shower, after party or family gathering.

70 East First Street
Oswego, New York 13126
www.gssteamers.com
315.342.0000

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 Hotel.

315.342.5050

OUR POLICIES:

- A minimum of a \$3,000 facility fee will apply to all functions. Off season special rates.
- Events are scheduled for five hours (four hours for reception only). Event starts at the time of ceremony. Each additional hour \$500.
- We require a guaranteed number of guests be provided eight days prior to your event. You will be billed for no less than that number.
- Linen rental is available and includes your color choice of table linens and dinner napkins for a \$3.50 per person fee.
- Chair covers available - \$4.00 per person.
- Children under 10 are half price, under 5 are free for buffet dinners.
- 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 flavors at your request.
- Customary 20% service charge and 8% sales tax will be added to all food, beverages, and rental items.
- A non-refundable deposit of \$2000 is due upon booking your event.
- 25% of estimated bill due 9 months prior to your wedding.
- 50% of estimated bill due 6 months prior to your wedding.
- 75% of estimated bill due 30 days prior to your wedding.
- Remaining balance is due 10 days prior to your wedding.
- Your Event Coordinator will prepare a personalized deposit schedule. In case of cancellation all deposits are forfeited.
- All decorations will be subject to approval by your Event Coordinator.
- Due to liability, sparklers are prohibited.
- All advanced deposits are non-refundable. In the event you cannot hold your wedding as scheduled due to circumstances out of our control you can choose another date when circumstances allow.
- Payment Options: Check, Money Order, or Credit Card with the exception of American Express. A 3% convenience fee will be applied if paying by credit card.
- Prices subject to change.

