

Bays Shore

Weddings on Beautiful Lake Ontario



Welcome

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 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 rehearsal, shower dinner or family gathering. We can also help you acquire florists, photographers, bakeries, musicians/DJs, 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.

Visit us at www.bayshoregrove.com.

On your Wedding Day...

Each and every event at Alexandria's 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. Here are just some of the services that our wedding professionals will provide you and your guests on your wedding day:

- **Personal on-site Event Coordinator**
- **Full Access to the banquet room by 9:00 am on your wedding day.**
- **All tables and chairs (60" round and 72" round guest tables available).**
- **Customizable dance floor for optimal guest interaction**
- **Customized floor plans**
- **All Silverware, China and Stemware**
- **Complimentary Table Numbers**
- **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.)**
- **Champagne Toast for Bridal Party and Parent Tables**
- **Wedding decorations & centerpieces may be picked up the next morning.**
- **Complimentary mirrors and votives.**
- **Preferred Group Discount Rates at both of our Riverfront Hotels.**
- **50% Hotel Room discount for Bride and Groom on the Wedding Night**
- **Complimentary Menu Tastings.**
- **Complimentary Pizzas for After-Party.**
- **Complimentary Bride's Crudit .**
- **Discounted Rehearsal Dinner Rates for GS Steamers or Alex's on the Water Restaurants.**
- **Ample complimentary parking.**

On-site Wedding Ceremony Packages available that include: personal wedding coordinators for your rehearsal and ceremony, ceremony chairs, bridal suite with beverages & crudit , microphones, music, podium, etc... (packages price - \$4 to \$5 per person).

Hors d'oeuvres

SCULPTURED DISPLAYS

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..... \$8.00

Crudite of Fresh Vegetables

An array of market fresh, crisp vegetables served with a creamy ranch dipping sauce..... \$6.50

Imported & Domestic Cheese

Swiss, Cheddar, Muenster, Pepperjack and Provolone served with crunchy French bread and gourmet crackers \$7.50

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 \$9.00

Spreads & Dips Display

Tropical and traditional salsa, roasted red pepper hummus, olive tapenade and guacamole presented with crostinis, pita triangles, crackers and nacho chips..... \$5.25

Buffalo Chicken Wing Dip

Presented with crostinis..... \$5.75

Spinach & Artichoke Dip

Presented with pita points..... \$5.75

HOT HORS D'OEUVRES

Pricing is per piece with a 50 piece minimum

Bacon Wrapped Scallops.....	\$2.50	Chicken Satay	\$2.65
Coconut Shrimp.....	\$2.95	Mini Beef Wellington.....	\$3.00
Sausage Stuffed Mushrooms ...	\$2.55	Petite Crab cake	\$3.00
Spanikopita	\$2.45	Hibachi Beef Skewer	\$2.55
BANG BANG Shrimp	\$2.95	Vegetable Spring Roll	\$2.25

Hors d'oeuvres

COLD HORS D'OEUVRES

Pricing is per piece with a 50 piece minimum.

Jumbo Shrimp Cocktail.....	\$3.00
Smoked Salmon Canape	\$2.85
Antipasto Skewer	\$2.65
Deviled Egg	\$2.15
Cream Cheese Stalks	\$2.00

THEMED STATIONS

50 person minimum. 1-1/2 hour service.* A Chef Fee of \$75 per station is required.
One chef per 100 guests is recommended. Pricing is per person.

*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.....	\$13.00
Whole Glazed Southern Ham with Raisin sauce	\$12.00
Roast Tenderloin of Pork with Peppercorn sauce.....	\$12.00
Whole Roasted Tom Turkey with Cranberry sauce	\$12.00

*In-A-Minute Pasta

Skillet-tossed penne pasta with sautéed vegetables and sauce of your choice (marinara, alfredo or fra diavalo)	\$10.00
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*Scampi Station

Jumbo gulf shrimp sautéed with garlic butter, white wine, lemon and fresh herbs. Served with traditional crusty bread	\$16.00
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*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.....	\$15.00
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Potato Station

Maple caramelized yams with mini marshmallows, Garlic Mashed Potatoes and Twice Baked Potatoes	\$12.00
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Side Station

Caesar Salad (crisp romaine, croutons, parm cheese, caesar dressing), Classic Tossed Salad, Vegetable (choose one: green beans, baby carrots, mixed medley) and Bakery Roll & Butter.....	\$9.00
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Chocolate Fondue Fountain



\$8.00 per person

Service includes

1 1/2 hours with Uniformed Hostess

All accompaniments included:

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

Bay Shore

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

Buffet Selections

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

Traditional Buffet

Carved Roast Beef Round
Herb Grilled Chicken Breast with Julienne Vegetables
Garlic Mashed Potatoes with Beef Gravy
Baked Ziti or Penne Provencal
Fresh Seasonal Vegetables
\$32

Italian Buffet

Carved Southern Glazed Pit Ham
Chicken Parmigiana
Tortellini Carbonara
Baked Eggplant Rollettes
Green Beans with Roasted Pine Nuts and Pancetta
Oven Roasted Potato with Rosemary and Thyme
\$33

Seafood Buffet

Carved Roast Beef Round
Breast of Chicken with Jerk Glaze
Alaskan Salmon with Mango Salsa
Seafood Newburg Casserole
Garden Blend Wild Rice
Green Bean Almondine
\$34

Dietary and Food Allergy Meals upon Request

Buffet Dinners, continued

Sunset Buffet

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

Coffee & Hot Tea Station

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

Filet of Sole filled with Crab meat 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

\$38

Entrees

Choice of up to three entrees

All Entrees Include

Chef's Mixed Green Salad, with Mandarin Oranges, Candied Walnuts, Bleu Cheese, and Roasted Red Peppers served with Balsamic Vinaigrette and Ranch Dressing and Fresh Baked Rolls

Refreshing, Crisp, Lemon or Raspberry Sorbet

Butter Glazed Baby Carrots, Green Bean Almondine, Green Beans with Bacon and Onion, or Mixed Medley choice of Duchess Potato, Wild Rice Pilaf or Baked Potato

Coffee & Hot Tea Station

BEEF

Prime Rib

Slow roasted with an herb crust, served au jus 12 oz. \$39

Filet Mignon

8 oz. grilled medium-rare to medium, with a port wine demi-glace \$38

New York Strip

12 oz. USDA Choice beef with maitre d' butter \$38

DUETS

Filet Mignon & Chicken

Grilled filet and lemon garlic chicken \$38

Filet Mignon & Salmon

Grilled filet and tender salmon fillet with bernaise sauce \$40

Filet Mignon & Shrimp

Grilled filet and scampi shrimp \$42

Filet Mignon & Crab Cake

Grilled filet and tender cakes with remoulade sauce \$42

- Prime rib may be substituted for filet mignon ▪

Sit-Down Dinners, continued

SEAFOOD

Grilled Salmon

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

Peppercorn Baked Tilapia

Crusted tilapia fillet with lemon caper sauce..... \$35

Scampi Shrimp

Broiled to perfection with garlic, herbs, sherry and butter \$36

Sea Scallops

Baked in garlic, herbs, sherry and lemon butter \$35

Baked Stuffed Haddock

Fresh Icelandic fillet with succulent crab stuffing, topped with
bernaise sauce \$38

CHICKEN

Chicken Marsala

With sweet wine and mushrooms..... \$33

Chicken Piccata

Sauteed with lemon butter sauce and capers..... \$33

Chicken "Margarita"

Topped with artichoke hearts, sun dried tomatoes, broccoli and garlic
wine sauce \$34

Chicken Cordon Bleu

Stuffed with Virginia ham and Gruyère cheese, topped with supreme
sauce..... \$36

Chicken Paupiette

With prosciutto ham, spinach, pepper jack cheese, roasted red pepper
and finished with a creamy herb sauce..... \$36

PASTA

Broccoli Penne

Broccoli florets, creamy alfredo, cheese and penne \$33

Ravioli ala Vodka

Jumbo cheese raviolis, vodka sauce and julienne vegetables..... \$33

Penne Provencal

Roasted tomato, mushrooms, spinach, Italian herbs & oils, cheese
and penne pasta \$32

Champagne/Wine Toast\$3.75

(Per person pricing)

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

Bottled Water\$2.75

"Zero Proof"

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

Flat Rate, per person, unlimited refills\$4.00

By the 12 oz. glass.....\$2.50

Lighted Punch Fountain

(Per person pricing available)

Non-alcoholic

Rum Swizzle Punch

Sangria

Open Bar - - By the Hour*

(Per person pricing)

▪ **Bottle Beer, House Wines and Soda**

One Hour \$15.00, Two Hours \$17.00, Three Hours \$20.00,

Four Hours \$24.00, Five Hours \$26.00

▪ **House Brands, Bottle Beer, House Wines and Soda**

One Hour \$16.00, Two Hours \$18.00, Three Hours \$21.00,

Four Hours \$25.00, Five Hours \$27.00

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

One Hour \$18.50, Two Hours \$20.50, Three Hours \$23.50,

Four Hours \$27.50, Five Hours \$29.50

▪ **Complimentary 1/2 hour open bar included with purchase of any open bar package**

* Open bar packages are based on consecutive hours

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 Lowes), 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 Lowes), 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 Events.

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

Alex's on the Water

26 East First Street
Oswego, New York 13126
315.343.7700



Alex's on the Water is located in the Lake Ontario Conference Center. A perfect location on the Oswego River with a banquet facility to host your rehearsal dinner, shower, after party or family gathering.

Quality Inn & Suites Riverfront Hotel

70 East First Street
Oswego, New York 13126
315.343.1600



BY CHOICE HOTELS

GS Steamers Bar & Grill

70 East First Street
Oswego, New York 13126
315.342.0000



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

Our Policies

- Children under 10 are at half price, under 5 are free. (buffet dinners only)
- Customary 20% service charge and 8% sales tax will be added to all food, beverages, and rental items.
- A minimum of \$500 - \$2000 grounds fee will apply to all functions.
- 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.
- Events are scheduled for four hours (\$400 for each additional hour).
- Linen Rental is available and includes your color choice of table linens (White, Ivory & Black) and dinner napkins (variety of colors available). Our staff will set all guest tables with your selected linen colors. The \$2.75 per person fee also includes table skirting for your head table, buffet, gift, place card, DJ and cake tables.
- Credit cards (Master Card & Visa) are accepted for deposits only.
- A **non-refundable deposit** deposit of \$2000 is due upon booking your event.
- An **installment deposit** of \$4,000, payable in two installments over 6 months is required for all events. In case of a cancellation this deposit is forfeited. However, if a cancelled date is resold with an event of comparable size, 50% of the **installment deposit** will be refunded.
- A minimum of \$6000 in total deposits must be received 6 months prior to the event date. All deposits paid will be applied toward your final invoice.
- All decorations will be subject to approval by your Events Coordinator.
- Payment in full is required at least eight (8) days prior to your event.
- Minimum billing requirements are as follows: 100 guests for Friday and Sunday; 150 guests 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.
- Minimum billing requirements for food & beverage are as follows: Friday Weddings \$60.00 per adult (21 and over), Saturday \$67.00 per adult and Sunday \$55.00 per adult.
- Due to insurance liability, sparklers are prohibited.

**Thank you for selecting BayShore.
We look forward to serving you!**

2017

January							February							March						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
1	2	3	4	5	6	7	1	2	3	4				8	9	10	11	12	13	14
15	16	17	18	19	20	21	15	16	17	18	19	20	21	22	23	24	25	26	27	28
29	30	31					29	30	31					29	30	31				

April							May							June						
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16	17	18	19	20	21	22	13	14	15	16	17	18	19	20	21	22	23	24		
23	24	25	26	27	28	29	20	21	22	23	24	25	25	26	27	28	29	30		
30							27	28	29	30	31									

July							August							September						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
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8	9	10	11	12	13	14	7	8	9	10	11	12	8	9	10	11	12	13		
15	16	17	18	19	20	21	14	15	16	17	18	19	15	16	17	18	19	20		
22	23	24	25	26	27	28	21	22	23	24	25	26	22	23	24	25	26	27		
29	30	31					28	29	30	31			29	30	31					

October							November							December						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
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29	30	31					28	29	30	31			28	29	30	31				

Holidays and Observances

	2017	2018
New Year's Day	Jan 1	Jan 1
Martin Luther King Day	Jan 16	Jan 15
Valentine's Day	Feb 14	Feb 14
Presidents' Day	Feb 20	Feb 19
Good Friday	Apr 14	Mar 30
First day of Passover*	Apr 11	Mar 31
Easter Sunday	Apr 16	Apr 1
Last day of Passover	Apr 18	Apr 7
Mother's Day	May 14	May 13
Memorial Day	May 29	May 28
Father's Day	Jun 18	Jun 17
Independence Day	Jul 4	Jul 4
Labor Day	Sep 4	Sep 3
Rosh Hashana*	Sep 21	Sep 10
Yom Kippur*	Sep 30	Sep 19
Columbus Day	Oct 9	Oct 8
Halloween	Oct 31	Oct 31
Veterans Day	Nov 10	Nov 11
Thanksgiving Day	Nov 23	Nov 22
First Day of Hanukkah*	Dec 13	Dec 3
Last day of Hanukkah	Dec 20	Dec 10
Christmas Day	Dec 25	Dec 25

2018

January							February							March						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
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27	28	29	30	31			27	28	29	30	31		27	28	29	30	31			

April							May							June						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
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15	16	17	18	19	20	21	13	14	15	16	17	18	19	20	21	22	23	24		
22	23	24	25	26	27	28	20	21	22	23	24	25	25	26	27	28	29	30		
29	30						27	28	29	30	31									

July							August							September						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
1	2	3	4	5	6	7	1	2	3	4	5	6	1	2	3	4	5	6		
8	9	10	11	12	13	14	7	8	9	10	11	12	8	9	10	11	12	13		
15	16	17	18	19	20	21	14	15	16	17	18	19	15	16	17	18	19	20		
22	23	24	25	26	27	28	21	22	23	24	25	26	22	23	24	25	26	27		
29	30	31					28	29	30	31			29	30	31					

October							November							December						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
1	2	3	4	5	6	7	1	2	3	4	5	6	1	2	3	4	5	6		
8	9	10	11	12	13	14	7	8	9	10	11	12	7	8	9	10	11	12		
15	16	17	18	19	20	21	14	15	16	17	18	19	14	15	16	17	18	19		
22	23	24	25	26	27	28	21	22	23	24	25	26	21	22	23	24	25	26		
29	30	31					28	29	30	31			28	29	30	31				

* All Jewish holidays begin at sundown the day before the date listed.

Thank you for
selecting



We look forward to
serving you!



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