



2026 Wedding Pricing and Event Info

Thank you for selecting The Ballroom at Windward Lake for your wedding! We are passionate about weddings and dedicated to making your special day perfect. We will collaborate with you to design a personalized wedding ceremony and reception package that meets your needs and includes everything you desire. To ensure privacy for each wedding, we have established minimum requirements for each day, which are outlined below.

6 hour Onsite Ceremony & Reception Venue Fee

*(daily minimums must be met: they include total of room, food, bar before tax and administration fee)

PRICING INCLUDES:

- Lakeside or Indoor Ceremony
- Day of Coordinator
- Rehearsal Coordination
- Photo Opportunities: 60 Acres of Sprawling Grounds, Lake Backdrop
- Floor length white tablecloths
- Choice of coordinating color napkins
- Champagne toast for couple & head table

- Set up/take down ceremony chairs
- Set up/take down ballroom: all tables, all chairs, glassware, silverware, cake stands, etc.
- Maximum Guest Capacity: 250
- No garden chair or cake cutting fee.

Saturday May 1 - Oct. 31

Ceremony + Ballroom Reception **\$1995 \$15,000** Minimum^{*}

*Effective May 1-Oct 31, Holiday weekends Fri, Sat or Sun: Memorial Day, July 4th, Labor Day, Columbus Day

Friday & Sunday May 1 - Oct. 31

Ceremony + Ballroom Reception **\$1595 \$12,000** Minimum

Saturday Nov. 1-Apr. 30

Ceremony + Ballroom Reception **\$1595 \$13,000** Minimum

Effective NYE

Friday & Sunday Nov. 1-Apr. 30

Ceremony + Ballroom Reception **\$1395 \$12,000** Minimum

NYS Sales Tax 8%, Administration Fee 18%, **\$2000** non refundable deposit, as first payment. Payment plan information: Deposit upon booking; **\$2000** due 1 year; **\$2500** each 9 months, 6 months, 3 months; remaining balance due 21 days prior to wedding.

5 Hour Reception and Event Venue Fees

*(daily minimums must be met: they include total of room, food, bar before tax and administration fee)

PRICING INCLUDES:

- Day of Coordinator
- Photo Opportunities: 60 Acres of Sprawling Grounds, Lake Backdrop
- Floor length white tablecloths
- Choice of coordinating color napkins
- Champagne toast for couple & head table

- Set up/take down ceremony chairs
- Set up/take down ballroom: all tables, all chairs, glassware, silverware, cake stands, etc.
- Maximum Guest Capacity: 250
- No garden chair or cake cutting fee.

Saturday May 1 - Oct. 31

Ballroom Reception **\$1595 \$14,000** Minimum*

^{*}Effective May 1-Oct 31, Holiday weekends Fri, Sat or Sun: Memorial Day, July 4th, Labor Day, Columbus Day

Friday & Sunday May 1 - Oct. 31

Ballroom Reception **\$1395 \$12,000** Minimum

Saturday Nov. 1-Apr. 30

Ballroom Reception **\$1295 \$13,000** Minimum

Effective NYE

Friday or Sunday Nov. 1-Apr. 30

Ballroom Reception **\$1295 \$10,000** Minimum

NYS Sales Tax 8%, Administration Fee 18% **\$2000** non refundable deposit, as first payment. Payment plan information: Deposit upon booking; **\$2000** due 1 year;, **\$2500** each 9 months, 6 months, 3 months; remaining balance due 21 days prior to wedding

Ballroom extras not included in packages:

- **Bridal Suite**: Private suite with champagne for the bride and bridal party to prepare. **\$500** 12pm arrival, add **\$100** per hour to arrive early.
- Groom Suite: Relaxed suite with a beer package for the groom and groomsmen.
 \$400 2 hours before the ceremony starts, add \$100 per hour to arrive early.
- **Uplighting**: Customizable lighting to enhance the ambiance of your reception **\$500**.

Ballroom Cocktail Hour

Handmade Fresh Hor D'oeuvres

(Subject to change), Priced per guest 1 selection 6.00 2 selections 11.00

3 selections **15.00**

Mac and Cheese Bites Deep fried mac and cheese with chipotle ranch or sriracha sauce
Bruschetta Tomatoes, onion, parmesan, and basil balsamic glaze on toasted crostini
Arancini 4oz deep fried cheese risotto bites with marinara and alfredo dipping sauces
Pot stickers Chicken pot stickers with Thai sriracha aioli
Hush Puppies Mashed potatoes fried, jalapeno cheddar, chicken and roasted red pepper, or bacon and cheddar

Fried Pickles fried to perfection choice of ranch, chipotle ranch, or our house made red sauce Mexican Cheese Cigars Unique twist on the classic cheese stick and jalapeno popper with chipotle ranch Potato Skins Topped with bacon and Monterey jack cheese

Caprese Skewers Cherry tomatoes, fresh basil, baby mozzarella, spinach drizzled with pesto on skewers **Stuffed Mushrooms** Filled with spinach and cheese, or crab cake (6.50), or sausage (6.50) **Fruit Platter** Sliced fresh fruit

Seafood & Meat Options

Priced per guest

Charcuterie Table Cured meats, assorted cheeses, olives, pickles, dried and fresh fruits, and nuts with assorted breads, crackers, mustards, spreads and relishes 8.50

Shrimp Cocktail Lemon poached shrimp with the house made cocktail sauce 7.50

Chef Made Meatballs Ground beef and Italian sausage topped with shaved parmesan and mushroom cream or marinara sauce 6.50

Bacon Chicken Bites Chicken breast wrapped in crisp bacon choice of sesame or buffalo or bbq 6.50

Crab Cakes Maryland style 6.50

Scallops Bacon wrapped scallops 7.50

Steak Crostini Thin sliced beef on top a herb Crostini with roasted red pepper aioli & feta cheese 7.50

Windward Dining Options

When planning your event with us, you have the flexibility to choose between two distinct dinner service styles: a buffet-style dinner or a plated-style dinner. Each option offers unique benefits and creates a different atmosphere for your guests, and we are happy to explain the nuances of each to help you make the best decision for your celebration.

Regardless of your chosen dinner service, all of our dinner packages include a delightful array of appetizers and accompaniments designed to enhance your guests' experience. During cocktail hour, guests will be welcomed with an assorted cheese and cracker display, offering a variety of cheeses to please every palate, alongside crisp crackers. Additionally, a fresh vegetable crudités platter will be available, featuring an assortment of colorful, seasonal vegetables with a selection of dipping sauces.

For the dinner service itself, every meal includes a refreshing house salad served with a choice of our signature dressings, ensuring a delicious start to the main course. Dinner rolls with butter will be served. To complement the meal, a comprehensive beverage station will be available, offering freshly brewed coffee, a selection of teas, and a comforting hot chocolate station, perfect for guests of all ages and preferences.

Buffet Menu

Take off \$2.00 per guest for Friday, Sunday, off season Saturday

Traditional Buffet 55

Choose three entrees, two sides: see below

Entrees

Chicken Asiago House breaded chicken breast covered with fresh Asiago cream sauce Bacon Crusted Chicken House breaded bacon crusted chicken topped with honey Dijon cream sauce Bruschetta Chicken Grilled chicken breast finished with a Tequila lime Bruschetta and fresh Monterey Jack cheese GF Chicken French 6oz Chicken breast egg battered with a lemon sherry butter sauce Fried Chicken Chicken breast dredged with flour and egg, fried and finished with a Southern Gravy Garlic Parm Chicken Chicken breast panko crusted and finished with a garlic alfredo sauce Lemon Pepper Chicken Lemon and pepper marinated and grilled chicken breast with cream sauce GF Chicken Marsala Grilled chicken breast finished with mushrooms and Marsala wine sauce Chicken Parmigiana House breaded chicken breast finished with red sauce, mozzarella, and provolone add 5 for Veal Chicken Picatta House breaded chicken breast, browned, and served with a butter lemon sauce, topped with capers Teryaki Chicken Grilled chicken breast with teriyaki glaze GF,DF Glazed Ham Pecan applewood smoked ham GF, DF Chicken or Beef Kabob Seasoned and grilled with peppers, onions and zucchini GF,DF Vegetable Primavera Artichoke hearts, sun dried tomatoes, roasted red pepper and Kalamata olives sautéed with pasta tossed in a lemon wine sauce (Vegetarian) Ratatouille Eggplant, zucchini, tomato and bell pepper sautéed in red sauce (Vegan) GF,DF

Salmon add on Buffett add to Traditional Buffet 5

Choose two additional entrees from above and two sides from below Herb Crusted Parmesan • Teriyaki GF, DF • Garlic and Herb • Ginger Garlic GF, DF add 5 Fresh Chef Cut 6oz Salmon Filet oven roasted

Carved Prime Rib Buffet 59

Choose two additional entrees from above and two sides from below **Prime Rib** Crusted and slowly roasted in red wine garlic reduction

Side Dishes

Choose two

Potatoes Garlic mashed, Roasted fingerlings, oven roasted baby reds
Rice Vegetable Pilaf, Basmati Rice, Long Grain Wild Rice
Pasta with herb butter sauce or pasta with red sauce
Mac N Cheese Homemade Mac N Cheese topped with seasoned bread crumbs, add bacon +2
California Blend Vegetables tossed with garlic, shallots and white wine
Corn Half Ear corn on the cob

Side Dishes (continued)

Broccoli and Cauliflower Roasted and finished with a butter sauce
Brussel Sprouts Roasted with pancetta and finished with a candied bacon glaze
Garlicky Green Beans tossed with onions and garlic sauce (Plain also available)
Caesar Salad Romaine hearts, house croutons, caesar dressing, parmesan cheese (add 3 to sub)
Cucumber Feta Salad Cucumbers, onion feta, chickpeas, tossed in Italian vinaigrette
Strawberry and Spinach Salad fresh spinach, fresh strawberries, feta, sweet onions tossed in
Raspberry vinaigrette (Seasonal) (add 4 to sub)
Pasta Salad Three color rotini, capicola, salami, pepperoni, mozzarella, cheddar cheese,
Munster, onions, and peppers in Italian vinaigrette

Plated Selection Menu

Choose three meals Take \$2.00 off per guest for Friday, Sunday, off season Saturday

Chicken Options, choice of two sides 49

Chicken Alfredo 6oz Grilled chicken breast tossed with steamed broccoli and alfredo pasta
Chicken Asiago 6oz House breaded chicken breast topped with fresh Asiago cream
Bacon Crusted Chicken 6oz Bacon breaded chicken breast topped with honey Dijon cream sauce
Chicken Bruschetta 6oz Grilled chicken breast topped with tequila lime bruschetta of tomatoes and cilantro topped with Monterey Jack cheese GF
Chicken French 6oz Chicken breast egg battered with a lemon sherry butter sauce
Greek Chicken Primavera 6oz Grilled chicken breast atop artichoke hearts, sun dried tomatoes, roasted red pepper and Kalamata olives sautéed with pasta tossed in a lemon wine sauce
Lemon Pepper Chicken 6oz Chicken breast marinated and grilled GF
Split Chicken Breast Bone-in chicken breast roasted with white wine herb glaze GF

Vegan Options 55

Vegetable Napoleon Eggplant, squash, zucchini, portabella mushroom, roasted red pepper on quinoa & tomato coulis GF

Red Beet Pasta With roasted red peppers, basil, spinach, scallions, garlic, cauliflower, herbs, toasted chickpeas tossed in olive oil

Chickpea Pasta With olive oil sauteed garlic, mushrooms, asparagus, basil scallions, and roasted red pepper strips **Stuffed Portobello** Fresh vegetable and tarragon stuffed mushroom cap topped with fresh basil pesto & roasted red pepper coulis GF

Rigatoni Diavolo vegetarian, rigatoni, spices, home made red sauce

Pork Options, choice of two sides

Glazed Ham Honey smoked ham 52 GF

Stuffed Pork Chop 8oz Bone-in chop stuffed with feta, asiago, cream cheese and fresh herbs 56 GF Bone-in Loin Chop 6oz seasoned bone in pork chop grilled, topped with bourbon pork gravy 56 GF

Seafood Options 58

Herb Parmesan Crusted Salmon Chef Cut 6oz Salmon filet oven roasted, choice of two sides GF available Teriyaki Salmon Chef Cut 6oz Salmon filet oven roasted, topped with Teriyaki glaze, choice of two sides GF available

Garlic and Herb Salmon Chef Cut 6oz Salmon filet oven roasted, choice of two sides GF/DF available

Beef & More Options, choice of two sides

Flat Iron Steak Seasoned and flame grilled 67 GF/DF available
Delmonico Steak Seasoned and flame grilled to perfection served with herb butter 72
Filet Mignon 6oz Filet flame grilled and seasoned 80 GF/DF available
Rack of Lamb Rack of Lamb grilled and topped with mango chutney 72 GF/DF available
Pork Lovers 4oz bacon crusted chicken breast coupled with pork loin chop 58

Looking for something else? Please ask!

Extras

(To be added to existing package, not stand alone items)

Late Night Snacks

Pick Three \$15.00 per guest

Cheeseburger sliders, French Fries, Chicken Fingers, Mozzarella Sticks, Mac N Cheese Bites, Soft Pretzels, Garlic Knots

Taco Table \$15.00 per guest

Wing Table 15.00 per guest

Garbage Plates 20.00 per guest

Sweets

Ice Cream Sundae Bar \$8.00 per guest

Chocolate and Vanilla Ice Cream with assorted toppings

Ballroom Beverage Options

Soda Package (includes soda, juices) 5.00 per guest/hour/guests under 21

Champagne Toast 2.95 per guest

Wine table Service 22.00/bottle

Per Glass Pricing: Beer 6.00, Wine/Sangria 8.00, House Brand Spirits 8.00, House Brand Up Cocktails 11.00, Call Brand Spirits 10.00, Call Brand Up Cocktails 13.00, Call Beer 6.50, Premium Beer 7.00, Premium Wine 10.00, Premium Brand Spirits 14.00, Premium Up Brand Cocktails 16.00

Beer, Wine & Soda

Full Bar House Brands

Full Bar Call Brands

\$18/guest 1 hour \$22/guest 2 hours \$26/guest 3 hours \$30/guest 4 hours \$20/guest 1 hour \$24/guest 2 hours \$28/guest 3 hours \$32/guest 4 hours \$30/guest 1 hour \$34/guest 2 hours \$38/guest 3 hours \$42/guest 4 hours

Full Bar Premium Brands

\$36/guest 1 hour \$40/guest 2 hour \$44/guest 3 hours \$48/guest 4 hours

Ballroom Beverage Options

Subject to change based on availability



Ready to bring your vision to life?

We're here to assist you every step of the way. Whether you have questions about our venue, packages, or availability, our dedicated team is ready to help. Book a 15-minute consultation today to get started on planning your perfect day!

Schedule Consultation