



1 Country Club Drive, Macedon, NY 14502
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2026 Event Info (Shower, banquet, etc)

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

4 hour Event Venue Fees

Saturday May 1-Oct. 31 Room Fee \$1295 Effective May 1-Oct 31, Holiday weekends Fri, Sat or Sun: Memorial Day, July 4th, Labor Day, Columbus Day	Friday or Sunday May 1-Oct.31 Room Fee \$1095
Saturday Nov. 1-Apr. 30 Room Fee \$1095	Friday or Sunday Nov. 1-Apr. 30 Room Fee \$995

Venue Fee Includes

- Day-of Coordinator
- Photo Opportunities: Sprawling grounds and lake
- White/Ivory tablecloths
- Choice of coordinating color napkins
- Set up/take down ballroom: all tables, all chairs, glassware, silverware, etc.
- Maximum Capacity 250

Payment Information

NYS Sales Tax 8%, Administration Fee 18%, \$2000 non-refundable deposit, as first payment.
Remaining balance due 21 days prior to event

Add-Ons

- **Bridal Suite:** \$500 arrival 2 hours before event, add \$100 per hour to arrive early.
- **Groom Suite:** \$500 arrival 2 hours before event, add \$100 per hour to arrive early.
- **Uplighting:** Customizable lighting to enhance the ambiance of your reception \$500
- **Adding extra time:** \$1200/hour
- **Black Tablecloths:** \$20/table
- **Gold Tableware:** \$200

Curated Culinary Experiences

At Windward Lake, we believe every event is unique, and your menu should be too. Our culinary team has meticulously crafted a diverse selection of dishes, designed to delight every palate. From elegant brunches to sophisticated plated dinners and lively cocktail receptions, our offerings are designed to elevate your celebration. Explore our customizable options and create a memorable dining experience tailored to your vision.

Feel free to choose from multiple selections to customize your menu:

Menus

Brunch: Typically for events 10am-2pm

Savory Selections

Mini Quiche Trio Spinach & feta • Ham & cheddar • Mushroom & Gruyère **\$9**

Scrambled eggs **\$3**

Bacon **\$5**

Sausage links **\$4**

Chicken Salad Lettuce Cups Light & herby with grapes and almonds **\$7**

Little Gem Salad Cucumber, walnuts, raspberry vinaigrette **\$6**

House Salad **\$3**

Caesar Salad **\$5**

Cheese and cracker display **\$5**

Vegetable Crudité display **\$5**

*See Dinnertime Menu for more options

Sweet Touches

Belgian Waffles, served with whipped cream, berries, and maple syrup **\$9**

Yogurt Parfaits with granola, honey drizzle & fresh fruit **\$6**

Pastry Platter – **\$6** Assorted Danish/muffins

Fruit bowl **\$9** seasonal

Cocktail Event:

Handmade Fresh Hor D'oeuvres, Priced per guest

Steak Crostini, thin sliced beef on top an herb Crostini with roasted red pepper aioli & feta cheese **\$11**

Pot Stickers Chicken pot stickers with sweet chili sauce **\$7** (vegan available)

Caprese Crostini, toasted Crostini with tomato, fresh mozzarella, chiffonade basil & a balsamic drizzle **\$7**

Arancini 2oz fried arborio rice topped with Parmesan cheese served with our house made red sauce **\$9**

Stuffed Mushrooms filled with spinach and cheese **\$5.50** or sausage (+**\$6.50**) (vegetarian)

Fruit Bowls choice of seasonal **\$9**, tropical (+**\$3.50**), berries only (+**\$5.00**)

Shrimp Cocktail, lemon poached shrimp with the house made cocktail sauce **\$7.50**

Chef Made Bacon Wrapped Meatballs ground beef and Italian sausage rolled **\$6.50**

Chicken Bacon Ranch Bites chicken breast wrapped in crisp bacon with a ranch drizzle **\$7.50**

Fried Pickles fried to perfection choice of ranch, chipotle ranch, or our house made red sauce **\$8**

Dinnertime Event:

Buffet Style Menu Includes house salad and rolls

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

Traditional Buffet 55

Choose three entrees, two sides: see below

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 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 entrees from above and two sides

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 from above and two sides from below

Crusted and slowly roasted in red wine garlic reduction

Sides (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 breadcrumbs, add bacon +2

California Blend Vegetables tossed with garlic, shallots and white wine

Corn Half Ear corn on the cob•

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 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 Style Menu Includes house salad and rolls

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 GF noted 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 sautéed 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, homemade red sauce

Seafood Options choice of two sides

Herb Parmesan Crusted Salmon Chef Cut 6oz Salmon filet oven roasted 58 GF available

Teriyaki Salmon Chef Cut 6oz Salmon filet oven roasted, topped with Teriyaki glaze, 58 GF/available

Garlic and Herb Salmon Chef Cut 6oz Salmon filet oven roasted, 58 GF/DF available

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

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

Sweets (also see Tavern Menu) Price per guest

Ice Cream Sundae Bar Chocolate and Vanilla Ice Cream with assorted toppings \$8

Cookie display \$8

Fried oreos Oreos, ganache \$10

Assorted Pies \$12/pie

Beverage Options Price per guest

Mimosas Bottomless classic, pineapple, grapefruit **\$20**

Lemonade Bar assorted fruit and syrups **\$15**

Coffee Bar Includes flavored syrups, creamers **\$5**

Soda Package (includes soda, juices) 4.00 per guest/hour/guests under 21

Champagne Toast **2.95**

Wine table Service **22.00/bottle**

Beer, Wine & Soda	Full Bar House Brands	Full Bar Call Brands	Full Bar Premium Brands
\$18/guest 1 hour	\$20/guest 1 hour	\$30/guest 1 hour	\$36/guest 1 hour
\$22/guest 2 hours	\$24/guest 2 hours	\$34/guest 2 hours	\$40/guest 2 hour
\$26/guest 3 hours	\$28/guest 3 hours	\$38/guest 3 hours	\$44/guest 3 hours
\$30/guest 4 hours	\$32/guest 4 hours	\$42/guest 4 hours	\$48/guest 4 hours

Open Bar Packages

Sodas, Juices & Mixers: \$4	Beer \$6	House Liquor: \$8 \$11 Up / Double	Call brands: \$10 \$13 Up / Double	Premium: \$13 \$16 Up / Double
Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Schweppes Ginger Ale, Schweppes Tonic Water, Schweppes Soda Water, Ginger Beer, Alert Energy Drink, Non-Sweet Tea, Lemonade, Orange Juice, Cranberry Juice, Pineapple Juice, Margarita Mix, Bloody Mary Mix, Sour Mix, Lime Juice, Lemon Juice, Bitters, Simple Syrup (can be flavored upon request)	Coors Lite, Labatt Blue, Labatt Blue Lite, Labatt NA, Michelob Ultra, Corona Extra	Recipe 21: Vodka, Flavored Vodkas (Cherry, Raspberry and orange), Gin, Rum, Spiced Rum, Coconut Rum, Blended Whiskey, Peach Schnapps, Triple Sec	Tito's Vodka, Kettle One and Kettle Botanicals (Peach, Cucumber, Grapefruit), Deep Eddy's Lemon and Lime, Smirnoff Caramel and Vanilla Captain Morgan's, Bacardi Superior +Lemon Malibu Diplomatico Rum Tanqueray, Bombay Sapphire Gin Jose Cuervo Silver & Gold Espolon Silver & Reposado Maker's Mark, Jack Daniel's (Black, Honey, Fire, and Apple), Seagram's 7, Black Velvet, Mis-Understood, Ginger Whiskey, Southern comfort Johnny Walker Red, Dewar's White Kahlua, Campari, Aperol, St. Germain, Drambuie	Grey Goose Vodka Hendricks Gin Patron Silver Tequila Knob Creek 9 year Knobb Creek Rye Crown Royal Basil Hayden Basil Hayden Dark Rye Basil Hayden Toast Buffalo Trace Woodford Reserve Johnny Walker Black Balvenie 12 year Single Malt Hennessy
Bar Fruit / Garnish: Limes, Lemons, Oranges, Olives, Cherries, Gummy Bears, Margarita salt, Tajin seasoning, Other Seasonal garnishes	Wine: \$8 Red: Albertoni Merlot and Cabernet Sauvignon White: Albertoni Pinot Grigio, Moscato, Chardonnay, House Made Season Sangria (Changes with the Seasons)	Scotch, Amaretto, Irish Cream, Chocolate liquor, Blue Curacao, Sweet & Dry Vermouth, Coffee Liqueur, Peppermint Schnapps, etc	Beer \$6.50 Founders All Day IPA, White Claws (all flavors), Sam Adams Boston Lager, Stella Artois, Three Heads The Kind IPA, Three Heads Rochestafarian Scotch Ale, Root Stock Original Cider, Guinness Stout, Blue Moon White Ale, Heineken 00 (non-alcoholic) Wine: \$10 Red: Ombu Malbec White: Fox Run Dry Riesling and Dry Rose, Oyster Bay Sauvignon Blanc, Scotto Brut Sparkling Wine	Reserve List Veuve Cliquot Yellow Label Champagne \$75/b Clase Azul Plata Tequila \$30 Clase Azul Reposado Tequila \$35 Whistle Pig Rye 12 year \$30 Knobb Creek 18 year \$30 Glenlivet 12 year Single Malt Scotch \$15 Johnny Walker Blue \$50 Balvenie 21 year Portwood \$65