

The
BALLROOM
AT
WINDWARD
LAKE

2027

Details & Pricing

2027 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 Ivory or black tablecloths
- Choice of coordinating color napkins
- Champagne toast for couple & head table
- Set up/take down ceremony chairs & Ballroom
- All Tables, 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 **\$2995**
\$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 **\$2595**
\$12,000 Minimum

Saturday Nov. 1-Apr. 30

Ceremony + Ballroom Reception **\$2595**
\$12,000 Minimum

Effective NYE

Friday & Sunday Nov. 1-Apr. 30

Ceremony + Ballroom Reception **\$2395**
\$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.

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 **\$2595**
\$13,000 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 **\$2395**
\$10,000 Minimum

Saturday Nov. 1-Apr. 30

Ballroom Reception **\$2295**
\$10,000 Minimum

Effective NYE

Friday or Sunday Nov. 1-Apr. 30

Ballroom Reception **\$2295**
\$9,000 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**.
- **Gold Tableware:** **\$200**
- **Adding an extra hour:** **\$1200**
- **Chargers:** Silver/Gold/Rose Gold/Rattan **\$1/charger**
- **10 top tables:** **\$25 each**, we have 5 total

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 crudité's 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.

Plated Salads with Buffet will be **\$5/guest**, Roll Baskets on tables with Buffet **\$3/guest**

The following options are always subject to change. We will update the menu at the time of the tasting.

Ballroom Cocktail Hour

Handmade Fresh Hor D'oeuvres

(Subject to change), Priced per guest, 1 selection for **\$6**, 2 selections for **\$11**, 3 selections for **\$15**

Pot stickers Chicken pot stickers with sweet chilli sauce (vegan available **+\$2**)

Mexican Cigars A perfect blend of jalapeno poppers & the day to day cheese sticks served with Cajun ranch

Fried Pickles Fried to perfection choice of house made blue cheese, ranch, Cajun ranch, or our house made red sauce

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

Caprese Crostini Perfectly toasted Crostini with tomato, fresh mozzarella, chiffonade basil & a balsamic drizzle

Fresh Fruit Platter

Mac and Cheese Bites

Meat and Seafood Options

Priced per guest

Sesame Chicken Nuggets Golden chicken chunks tossed in house-made sesame sauce **\$9** (GF available **+\$5**)

Steak Crostini Thin sliced beef on top a herb Crostini with roasted red pepper aioli & feta cheese **\$11**

Shrimp Cocktail Lemon poached shrimp with the house made cocktail sauce **\$8.50**

Chef Made Bacon Wrapped Meatballs Ground beef and Italian sausage rolled **\$7.50**

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

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 Alfredo Grilled or Fried chicken tossed in creamy asiago, garlic, cream sauce.

Bacon Crusted Chicken House breaded bacon crusted chicken topped with honey Dijon cream sauce

Sesame Chicken Golden chicken chunks tossed in house-made sesame sauce, green onions (GF available **+\$2**)

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

Lemon Pepper Chicken Lemon and pepper marinated and grilled chicken breast with cream sauce (GF)

Chicken Parmigiana House breaded chicken breast finished with red sauce, mozzarella, and provolone (Veal **+\$5**)

Teriyaki Chicken Grilled chicken breast with teriyaki glaze (GF/DF)

Glazed Ham Maraschino cherry glaze, crushed bacon bits, pineapple (GF/DF)

Chicken or Beef Kabob Seasoned and grilled with peppers, onions and zucchini (GF/DF)

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

Orange Salmon • BBQ • Tuxedo Crusted (MR) • Teriyaki • Garlic & Herb • Ginger Garlic

Fresh Chef Cut 6oz Salmon Filet

Carved Prime Rib Buffet 62

Crusted and slowly roasted in red wine garlic reduction • Choose two from above and two sides from below

Carved Beef Tenderloin Buffet 74

Crusted and slowly roasted in red wine garlic reduction • Choose two from above and two sides from below

Side Dishes

Choose two

Potatoes Garlic Mashed, Herb Roasted, Cajun Roasted, Salt Potatoes

Rice Sushi, Basmati Rice, Long Grain Wild Rice, Fried Rice

Pasta with Herb Butter, House Red Sauce, French

Mac N Cheese Homemade Mac N Cheese topped with seasoned bread crumbs, (bacon **+\$2**)

California Blend Vegetables Tossed with garlic butter, and white wine

Corn Half Ear corn on the cob

Broccoli and Cauliflower Roasted and finished with a butter sauce

Brussel Sprouts Roasted in bacon fat, and finished with a jalapeno bacon jam

Garlicky Green Beans Tossed with onions and garlic sauce, (almondine **+\$2**, plain also available)

Caesar Salad Romaine hearts, house croutons, caesar dressing, parmesan cheese (**+\$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) (**+\$4** to sub)

Plated Selection Menu

Choose three meals

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

Chicken Options, choice of two sides 52

Chicken Alfredo 6oz Grilled or Fried chicken breast tossed with a garlic, asiago, cream sauce

Bacon Crusted Chicken 6oz Bacon breaded chicken breast topped with honey Dijon cream sauce

Chicken French 6oz Chicken breast egg battered with a lemon sherry butter sauce

Greek Chicken Primavera 6oz Grilled chicken breast atop artichoke hearts, oven roasted tomatoes, roasted red pepper and olives sautéed tossed in a wine sauce

Lemon Pepper Chicken 6oz Chicken breast marinated and grilled (GF)

Vegan Options , GF Noted 57

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

Cauliflower Tikka Masala cauliflower, coconut milk, tomato, ginger, lime juice

Rigatoni Diavolo vegetarian (Dairy topping), rigatoni, spices, home made red sauce

Pork Options, choice of two sides

Glazed Ham Honey smoked ham **54** (GF)

Stuffed Pork Chop 10oz Bone-in chop stuffed with a sausage stuffing finished with a citrus sauce **58**

Pork Chop Medallions Two 4oz seasoned pork chop medallions grilled, topped with bourbon pork gravy **58** (GF)

Seafood Options, choice of two sides 60

Herb Crusted Salmon Chef Cut 6oz Salmon filet oven roasted (GF)

Teriyaki Salmon Chef Cut 6oz Salmon filet oven roasted, topped with Teriyaki glaze, (GF available)

Orange Salmon Chef cut 6oz Salmon filet, seared, topped with a sweet citrus sauce (GF)

Beef & More Options, choice of two sides

Flat Iron Steak Seasoned and flame grilled **68** GF/DF available

Delmonico Steak Seasoned and flame grilled to perfection served with herb butter **74**

Filet Mignon 6oz Filet flame grilled and seasoned **82** GF/DF available

Rack of Lamb Rack of Lamb grilled and topped with a fruit chutney **72** GF/DF available

Looking for something else? Please ask!

Extras

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

Late Night Snacks

Pick Three \$15.00 per guest

Sliders, French Fries, Chicken Fingers, Mozzarella Sticks, Mac N Cheese Bites, Garlic Knots

Taco Table \$15.00 per guest

Wing Table 15.00 per guest

Garbage Plates 20.00 per guest

Sweets

Price per guest (also see Tavern Menu)

Ice Cream Sundae Bar \$9

Premium Ice Cream with assorted toppings

Cookie display \$8

Fried Oreos \$10

Oreos, ganache

Cheesecake Chef's Choice \$11

Assorted Pies \$12/pie

Dessert Display Assorted \$10

Sample Timeline

Ceremony begin: 5-5:30

Cocktail hour/bar requests/Reception only start: 5:30-6:30 1st hour of bar package.

Introductions: 6:35/6:45 Dances: 6:45 Toasts: 6:50

Dinner: 7pm bar closed or cash

Bar requests/time: 8-11 (4 hour bar) This is variable and depends on packages

Cake cutting: 7:45/8

End time: 11pm Last song, guests begin to exit, bridal suite must be emptied

Ballroom Beverage Options

Bar minimum purchase must be at least 2 hours or \$2500 Consumption

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

Beer, Wine & Soda

\$24/guest 2 hours

\$28/guest 3 hours

\$32/guest 4 hours

Full Bar House Brands

\$26/guest 2 hours

\$30/guest 3 hours

\$34/guest 4 hours

Full Bar Call Brands

\$36/guest 2 hours

\$42/guest 3 hours

\$46/guest 4 hours

Full Bar Premium Brands

\$42/guest 2 hour

\$46/guest 3 hours

\$50/guest 4 hours

Ballroom Beverage Options

Subject to change based on availability

Sodas, Juices & Mixers \$4	Beer \$6 & Wine \$8	House Liquor \$8 \$11 Up / Double	Call brands \$10 \$13 Up / Double	Premium \$13 \$16 Up / Double
<p>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)</p> <p>Bar Fruit / Garnish:</p> <p>Limes, Lemons, Oranges, Olives, Cherries, Gummy Bears, Margarita Salt, Tajin Seasoning, Other Seasonal Garnishes</p>	<p>Coors Lite, Labatt Blue, Labatt Blue Lite, Labatt NA, Michelob Ultra, Corona Extra</p> <p>Wines:</p> <p>Red: Albertoni, Merlot, Cabernet Sauvignon</p> <p>White: Albertoni, Pinot Grigio, Moscato, Chardonnay,</p> <p>House Made Season Sangria (changes with the seasons)</p>	<p>Recipe 21: Vodka, Flavored Vodkas (cherry, raspberry, orange), Gin, Rum, Spiced Rum, Coconut Rum, Blended Whiskey, Peach Schnapps, Triple Sec</p> <p>Scotch, Amaretto, Irish Cream, Chocolate liquor, Blue Curacao, Sweet & Dry Vermouth, Coffee Liqueur, Peppermint Schnapps, etc</p>	<p>Tito's Vodka, Kettle One & Kettle Botanicals (Peach, Cucumber, Grapefruit), Deep Eddy's Lemon and Lime, Smirnoff Caramel and Vanilla</p> <p>Captain Morgan's Bacardi Superior +Lemon Malibu Diplomatico Rum</p> <p>Tanqueray, Bombay Sapphire Gin</p> <p>Jose Cuervo Silver & Gold Espolon Silver & Reposado</p> <p>Maker's Mark Jack Daniel's (Black, Honey, Fire, and Apple), Seagram's 7 Black Velvet, Mis-Understood, Ginger Whiskey, Southern Comfort</p> <p>Johnny Walker Red Dewar's White</p> <p>Kahlua, Campari, Aperol, St. Germain, Drambuie</p> <p>Beer \$6.50 Founders All Day IPA, White Claw, 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)</p> <p>Wine \$10 Red: Ombu Malbec</p> <p>White: Fox Run Dry Riesling and Dry Rose, Oyster Bay Sauvignon Blanc, Scotto Brut Sparkling Wine</p>	<p>Grey Goose Vodka</p> <p>Hendricks Gin</p> <p>Diplomatico</p> <p>Patron Silver Tequila</p> <p>Knob Creek 9 year. Knob Creek Rye, Crown Royal, Basil Hayden, Basil Hayden Dark Rye Basil Hayden Toast Buffalo Trace Woodford Reserve</p> <p>Johnny Walker Black Balvenie 12 year Single Malt</p> <p>Hennessy</p> <p>Reserve List</p> <p>Veuve Cliquot Yellow Label Champagne \$75/b</p> <p>Clase Azul Plata Tequila \$30 Clase Azul Reposado Tequila \$35</p> <p>Whistle Pig Rye 12 year \$30 Knobb Creek 18 year \$30</p> <p>Glenlivet 12 year Single Malt Scotch \$15 Johnny Walker Blue \$50 Balvenie 21 year Portwood \$65</p>

The
BALLROOM
— AT WINDWARD LAKE —

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**](#)