



2027 & 2028 Wedding Pricing and Event Info

Thank you for choosing The Ballroom at Carey Lake for your special day! We adore weddings and are committed to making your day unforgettable. We'll collaborate with you to craft a personalized wedding ceremony and reception package, built by adding each element separately. To ensure privacy for families, we have established minimums for each day, which are listed below.

6 hour Onsite Ceremony & Reception Venue Fee

daily minimums must be met: includes total of room (including addons), food, bar before tax and administration fee

PRICING INCLUDES:

- Courtyard Gazebo Ceremony or Indoor Ceremony
- Day of Coordinator
- Rehearsal Coordination
- Outdoor Porch
- Renovated Bridal Suite (entry at 9:30am, includes coffee, mimosas, assorted danish/bagels)
- Photo Opportunities: fountain, gardens, grounds, lake
- 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.
- Includes your choice of table centerpieces and assorted decorations
- No garden chair or cake cutting fee.
- Recommended seating for guests per room: South Ballroom 100-275, Grand Ballroom 276-630.

Saturday May 1 - Oct. 31

Ceremony + South Ballroom **\$4295**
Courtyard + Grand Ballroom **\$5595**
\$25,000 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 + South Ballroom Reception **\$3995**
Ceremony + Grand Ballroom Reception **\$5295**
\$16,000 Minimum

Saturday Nov. 1-Apr. 30

Ceremony + South Ballroom **\$3995**
Ceremony + Grand Ballroom **\$5500**
\$15,000 Minimum

Effective NYE

Friday & Sunday Nov. 1-Apr. 30

Ceremony + South Ballroom Reception **\$3595**
Ceremony + Grand Ballroom Reception **\$5295**
\$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

(Offsite Ceremony or large corporate gathering)

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

PRICING INCLUDES:

- Day of Coordinator
- Outdoor Porch
- Bridal Suite (9:30am access before offsite wedding add \$500)
- Photo Opportunities: fountain, gardens, grounds, lake
- Floor length white tablecloths
- Choice of coordinating color napkins
- Champagne toast for couple & head table
- Set up/take down ballroom: all tables, all chairs, glassware, silverware, cake stands, etc.
- Includes your choice of table centerpieces and assorted decorations
- No garden chair or cake cutting fee
- Recommended seating for guests per room:
South Ballroom 100-275, Grand Ballroom 276-630.

Saturday May 1 - Oct. 31

South Ballroom Reception **\$2995**
Grand Ballroom Reception **\$4500**
\$20,000 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

South Ballroom Reception **\$2595**
Grand Ballroom Reception **\$4500**
\$12,000 Minimum

Saturday Nov. 1-Apr. 30

South Ballroom Reception **\$2595**
Grand Ballroom Reception **\$4000**
\$12,000 Minimum

Effective NYE

Friday or Sunday Nov. 1-Apr. 30

South Ballroom Reception **\$2295**
Grand Ballroom Reception **\$4000**
\$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: (may be used to reach minimums)

Hallway Up-lights **\$100**
Ballroom Reception Up-lighting **\$500**
Handmade farm table-tops: **\$60/each**
Silver/Gold/Rose Gold/Rattan Chargers **\$1/charger**
Early access to bridal suite before 8am **\$500**
Adding an extra hour **\$1200**
Professional Fireworks display **\$5000**
Flower Arch **\$100**
Photo Booth **\$600** (has backdrops and some props, email delivery only)

360 Photo Booth **\$950**
Champagne Wall Display **\$200**
Large Drink Wall/Seating Chart **\$100**
10 top tables **\$25 each**, we have 10 total
Groom's Suite Packages: Sandwiches, Potato wedges, Pasta salad, Beer (2 selections of your choice from Beer Menu, 24 bottles of each provided) **\$650** 2 hours prior to the start of the ceremony, **\$850** 3 hours prior, **\$1050** 4 hours prior

Ballroom 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 (on buffet) with our signature dressing, ensuring a delicious start to the main course. Dinner rolls with butter will be served on the buffet. 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 Stationed Hor D'oeuvres

Priced per guest

1 selection **7.00** 2 selections **12.00** 3 selections **16.00**

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

Pot stickers Chicken pot stickers with Thai sriracha aioli, vegetable (V)

Caprese Skewers Cherry tomatoes, fresh basil, baby mozzarella, spinach drizzled with pesto on skewers

Fruit Platter Sliced fresh fruit

More will be added at the tasting

Stationed 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 **8.50**

Bacon Chicken Bites Chicken breast wrapped in crisp bacon choice of sesame or buffalo or bbq **8.50**

Lettuce Wraps Buffalo chicken or Cajun steak **(7.50)** or coconut shrimp **(7.50)**

Antipasto Skewers Capicola, red & green pepper, red onion, ham, swiss and provolone on skewer **8.50**

Crab Cakes Maryland style **8.50**

Scallops Bacon wrapped scallops **9**

Stuffed Mushrooms Filled with spinach and cheese **(6.50)**, or crab cake **(7.50)**, or sausage **(7.50)**

Buffet Menu

Take off 3.00 per guest for Friday, Sunday, off season Saturday

Traditional Buffet 58

Choose three entrees, three 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

Teriyaki 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 to Traditional Buffet add 5

Fresh Chef Cut 6oz Salmon filet oven roasted

Herb Crusted Parmesan Salmon or Teriyaki Salmon GF,DF or Garlic and Herb Salmon or Ginger Garlic GF,DF

Carved Prime Rib Buffet 68

Crusted and slowly roasted in red wine garlic reduction Choose two from above and three sides: see below

Carved Beef Tenderloin Buffet 76

Crusted and slowly roasted in red wine garlic reduction Choose two from above and three sides: see below

Side Dishes

Potatoes Garlic mashed, Roasted fingerlings, Oven roasted baby reds

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

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

Rice Vegetable Pilaf, Basmati Rice, Long Grain Wild Rice

Caesar Salad Romaine hearts, house croutons, Caesar dressing, parmesan cheese (add 3 to sub)

Corn Half Ear corn on the cob

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

Tortellini Salad Three color cheese tortellini tossed in Italian vinaigrette

Macaroni Salad Elbow macaroni tossed in mayo and assorted chopped vegetables

Plated Selection Menu

Choose three meals

Take 3.00 off per guest for Friday, Sunday, off season Saturday

Chicken Options Choice of two sides 58

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 62 (GF Noted)

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

Seafood Options

Herb Parmesan Crusted Salmon Chef Cut 6oz Salmon filet oven roasted, choice of two sides **65** GF available

Teriyaki Salmon Chef Cut 6oz Salmon filet oven roasted, topped with Teriyaki glaze, choice of two sides **65** GF/available

Garlic and Herb Salmon Chef Cut 6oz Salmon filet oven roasted, choice of two sides **65** GF/DF available

Seafood Marinara Fresh blue mussels, clams, and bay shrimp poached in a basil seafood marinara sauce over linguine or spaghetti topped with a fresh asiago and fresh herbs **73**

Stuffed Sole Sole filet stuffed with bay scallops, bay shrimp, stuffing, baked and topped with fresh hollandaise sauce, served with basmati rice and fresh asparagus **72**

Pork Options choice of two sides

Glazed Ham Honey smoked ham **57** GF

Stuffed Pork Chop 8oz Bone-in chop stuffed with feta, asiago, cream cheese and fresh herbs **64** GF

Bone-in Loin Chop 6oz seasoned bone in pork chop grilled, topped with bourbon pork gravy **64** GF

Beef & More Options choice of two sides

Flat Iron Steak Seasoned and flame grilled **74** DF/GF available

Delmonico Steak Seasoned and flame grilled to perfection served with herb butter **75**

Filet Mignon 6oz Filet flame grilled and seasoned **85** DF/GF available

Rack of Lamb Rack of Lamb grilled and topped with mango chutney **77** DF/GF available

Pork Lovers 4oz bacon crusted chicken breast coupled with pork loin chop **65**

Duet Entrees choice of two sides

Surf & Turf 4oz filet coupled with 3 oz lobster tail **92** DF/GF available

Land & Air 4oz flat iron steak coupled with 4oz chicken breast (see choices above) **82** GF/DF available

½ Rack Lamb & Chicken ½ rack lamb with choice of chicken (see choices above) **85** GF/DF available

We are always adding new things, looking for something else? Please ask!

Extras

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

Late night 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

Build your own

Wing Table 15.00 per guest

Garbage Plates 20.00 per guest

Build your own

Sweets

Chocolate Fountain 10.00 per guest

Pretzel Sticks, Marshmallows, Strawberries, Cherries, Rice Crispy Squares

Ice Cream Sundae Bar 8.00 per guest

Chocolate and Vanilla Ice Cream with assorted toppings

Cheesecake Cones 3.50 per cone

Mini sugar cones, lined with chocolate

Cheesecake flavors: plain, strawberry crunch, Oreo, banana pudding

Mini Cheesecakes 3.00 per cake

Flavors: plain, chocolate, banana pudding, brownie, red velvet, cannoli, strawberry

Sheet Cakes

Tuxedo Truffle Mousse Marble cake is layered between dark and white chocolate mousses. Finished with dark chocolate ganache and white chocolate swirls **\$200**/sheet serves 100

Tiger Triple Chocolate White cake centered between two layers each of rich dark chocolate buttercream, white chocolate buttercream, and chocolate cake **\$200**/sheet serves 100

Strawberry Short Cake Shortcake is layered between fresh whipped cream and strawberry preserves **\$200**/sheet serves 100

Carrot Cake Classic carrot sheet cake comes ready-iced with cream cheese icing **\$100**/ ½ sheet serves 40

Apple Crumble Crisp, spiced apples sandwiched between a wholesome oatmeal crust and golden crumble topping **\$100**/sheet serves 80

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

Champagne Toast 3.95 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 \$12 Up / Double	Call brands \$10 \$15 Up / Double	Premium \$13 \$19 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) Bar Fruit / Garnish: Limes, Lemons, Oranges, Olives, Cherries, Gummy Bears, Margarita Salt, Tajin Seasoning, Other Seasonal Garnishes	Coors Lite, Labatt Blue, Labatt Blue Lite, Labatt NA, Michelob Ultra, Corona Extra Wines: Red: Albertoni, Merlot, Cabernet Sauvignon White: Albertoni, Pinot Grigio, Moscato, Chardonnay, House Made Season Sangria (changes with the seasons)	Recipe 21: Vodka, Flavored Vodkas (cherry, raspberry, orange), Gin, Rum, Spiced Rum, Coconut Rum, Blended Whiskey, Peach Schnapps, Triple Sec Scotch, Amaretto, Irish Cream, Chocolate liquor, Blue Curacao, Sweet & Dry Vermouth, Coffee Liqueur, Peppermint Schnapps, etc	Tito's Vodka, Kettle One & 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 Beer \$7 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) Wine \$10 Red: Ombu Malbec White: Fox Run Dry Riesling and Dry Rose, Oyster Bay Sauvignon Blanc, Scotto Brut Sparkling Wine	Grey Goose Vodka Hendricks Gin Patron Silver Tequila Knob Creek 9 year. Knob 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 Reserve List Veuve Cliquot Yellow Label Champagne \$75/b Eagle Rare 10 yr \$20 Booker's \$20 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



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](#)