



AT WINDWARD LAKE

1 Country Club Drive, Macedon, NY 14502

315.879.7701 (Jody), Jody@windwardlake.com, Windwardlake.com

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)*

<p style="text-align: center;">Ceremony Options & Coordination</p> <ul style="list-style-type: none"> ● Lakeside or Indoor Ceremony ● Day-Of Coordinator ● Rehearsal Coordination <p style="text-align: center;">Photo Opportunities</p> <ul style="list-style-type: none"> ● 60 Acres of Sprawling Grounds ● Lake Backdrop 	<p style="text-align: center;">Reception</p> <ul style="list-style-type: none"> ● Floor Length off White Tablecloths ● Choice of Coordinating Color Napkins ● Champagne Toast for Couple & Head Table ● All Tables, Chairs, Glassware, Silverware, Cake Stands, Etc. ● Set Up/Take Down of Ceremony Chairs and Ballroom ● Maximum Guest Capacity: 250 ● No Garden Chair Fee ● No Cake Cutting Fee
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<p>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</p>	<p>Friday & Sunday May 1-Oct. 31 Ceremony + Ballroom Reception \$1595 \$12,000 Minimum</p>
<p>Saturday Nov. 1-Apr. 30 Ceremony + South Ballroom \$1595 \$13,000 Minimum Effective NYE</p>	<p>Friday & Sunday Nov. 1-Apr. 30 Ceremony + South Ballroom Reception \$1395 \$12,000 Minimum</p>

5 Hour Reception and Event Venue Fees

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

<p>Package Includes:</p> <ul style="list-style-type: none"> ● Day-of Coordinator ● Photo Opportunities: Sprawling grounds and lake ● Floor-length white tablecloths ● Choice of coordinating color napkins 	<ul style="list-style-type: none"> ● Champagne toast for couple & head table ● Set up/take down ceremony chairs ● Set up/take down ballroom: all tables, all chairs, glassware, silverware, etc. ● No garden chair or cake cutting fee ● Maximum Capacity 250
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<p>Saturday May 1-Oct. 31 South 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</p>	<p>Friday or Sunday May 1-Oct.31 South Ballroom Reception \$1395 \$12,000 Minimum</p>
<p>Saturday Nov. 1-Apr. 30 South Ballroom Reception \$1295 \$13,000 Minimum Effective NYE</p>	<p>Friday or Sunday Nov. 1-Apr. 30 South Ballroom Reception \$1295 \$10,000 Minimum</p>

Payment Information

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

Add-Ons

- **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
- **Black Table Cloths:** \$20/table
- **Gold Tableware:** \$200
- **Adding an extra hour:** \$1200

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 crudité 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

- 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 Buffet 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

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

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 bread crumbs, 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 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 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, home made red sauce

Seafood Options

Herb Parmesan Crusted Salmon Chef Cut 6oz Salmon filet oven roasted, choice of two sides 58 GF available

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

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

Looking for something else? Please ask!

Extras (Subject to change) (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

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

Sodas, Juices & Mixers: \$4	Beer \$6	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>Wine: \$8</p> <p>Red: Albertoni Merlot and 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 and 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 and 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</p> <p>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)</p> <p>Wine: \$10</p> <p>Red: Ombu Malbec 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>Patron Silver Tequila</p> <p>Knob Creek 9 year Knobb 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 Glenlivet 12 year Single Malt Scotch \$15 Johnny Walker Blue \$50 Balvenie 21 year Portwood \$65</p>

Beverage List *subject to change based on availability*