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## 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)*

<p style="text-align: center;"><b>Ceremony Options &amp; Coordination</b></p> <ul style="list-style-type: none"> <li>● Lakeside or Indoor Ceremony</li> <li>● Day-Of Coordinator</li> <li>● Rehearsal Coordination</li> </ul> <p style="text-align: center;"><b>Photo Opportunities</b></p> <ul style="list-style-type: none"> <li>● 60 Acres of Sprawling Grounds</li> <li>● Lake Backdrop</li> </ul>	<p style="text-align: center;"><b>Reception</b></p> <ul style="list-style-type: none"> <li>● Floor Length Ivory or Black Tablecloths</li> <li>● Choice of Coordinating Color Napkins</li> <li>● Champagne Toast for Couple &amp; Head Table</li> <li>● All Tables, Chairs, Glassware, Silverware, Cake Stands, Etc.</li> <li>● Set Up/Take Down of Ceremony Chairs and Ballroom</li> <li>● Maximum Guest Capacity: 250</li> <li>● No Garden Chair Fee</li> <li>● No Cake Cutting Fee</li> </ul>
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<p><b>Saturday May 1-Oct. 31</b>          Ceremony + Ballroom Reception \$2995  <b>\$15,000 Minimum*</b> Effective May 1-Oct 31,          Holiday weekends Fri, Sat or Sun: Memorial Day, July 4th,          Labor Day, Columbus Day</p>	<p><b>Friday &amp; Sunday May 1-Oct.31</b>          Ceremony + Ballroom Reception \$2595  <b>\$12,000 Minimum</b></p>
<p><b>Saturday Nov. 1-Apr. 30</b>          Ceremony + South Ballroom \$2595  <b>\$12,000 Minimum</b> Effective NYE</p>	<p><b>Friday &amp; Sunday Nov. 1-Apr. 30</b>          Ceremony + South Ballroom Reception \$2395  <b>\$10,000 Minimum</b></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><b>Package Includes:</b></p> <ul style="list-style-type: none"> <li>● Day-of Coordinator</li> <li>● Photo Opportunities: Sprawling grounds and lake</li> <li>● Floor-length white tablecloths</li> <li>● Choice of coordinating color napkins</li> </ul>	<ul style="list-style-type: none"> <li>● Champagne toast for couple &amp; head table</li> <li>● Set up/take down ceremony chairs</li> <li>● Set up/take down ballroom: all tables, all chairs, glassware, silverware, etc.</li> <li>● No garden chair or cake cutting fee</li> <li>● Maximum Capacity 250</li> </ul>
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<p><b>Saturday May 1-Oct. 31</b>          South Ballroom Reception \$2595  <b>\$13,000 Minimum*</b> Effective May 1-Oct 31,          Holiday weekends Fri, Sat or Sun: Memorial Day, July 4th, Labor Day, Columbus Day</p>	<p><b>Friday or Sunday May 1-Oct.31</b>          South Ballroom Reception \$2395  <b>\$10,000 Minimum</b></p>
<p><b>Saturday Nov. 1-Apr. 30</b>          South Ballroom Reception \$2295  <b>\$10,000 Minimum</b> Effective NYE</p>	<p><b>Friday or Sunday Nov. 1-Apr. 30</b>          South Ballroom Reception \$2295  <b>\$9,000 Minimum</b></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 10am 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 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

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

### Sides (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 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

## **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)

## **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)

## **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

## Extras

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

**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 (also see Tavern Menu)** Price per guest

**Sundae Bar** Premium Ice Cream with assorted toppings \$9 • Cookie display \$8 • Fried oreos Oreos, ganache \$10

**Cheesecake** Chef's Choice \$11 • Assorted Pies \$12/pie

**Dessert Display** Assorted \$10

**Sample Timeline**

Ceremony begins: 5-5:30 Cocktail hour/bar requests/Reception only starts: 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

**Beverage Package 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

<b>Beer, Wine &amp; Soda</b>	<b>Full Bar House Brands</b>	<b>Full Bar Call Brands</b>	<b>Full Bar Premium Brands</b>
\$24/guest 2 hours	\$26/guest 2 hours	\$36/guest 2 hours	\$42/guest 2 hours
\$28/guest 3 hours	\$30/guest 3 hours	\$42/guest 3 hours	\$46/guest 3 hours
\$32/guest 4 hours	\$34/guest 4 hours	\$46/guest 4 hours	\$50/guest 4 hours

<b>Sodas, Juices &amp; Mixers: \$4</b>	<b>Beer \$6</b>	<b>House Liquor: \$8 \$11 Up / Double</b>	<b>Call brands: \$10 \$13 Up / Double</b>	<b>Premium: \$13 \$16 Up / Double</b>
<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><b>Wine: \$8</b></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 &amp; 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 &amp; Gold Espolon Silver &amp; 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><b>Beer \$6.50</b></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><b>Wine: \$10</b></p> <p>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>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><b>Reserve List</b></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>