

2024 Wedding Pricing

Congratulations and thank you for choosing The Ballroom at Carey Lake for your special day! We LOVE weddings and spare no effort to make YOUR day the best it can be. We work with you to create a wedding ceremony and reception package based on your needs and by adding everything separately. In order to keep weddings private for families we have observed minimums for each day; they're listed below.

6 hour Ceremony & Reception Room Fee

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

Room fee includes

*Courtyard Gazebo Ceremony or Indoor Ceremony, Day of Coordinator, Rehearsal Coordination
Outdoor Porch, Bridal Room, 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, 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 \$1995

Courtyard + Grand Ballroom \$2595

\$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

Ceremony + South Ballroom Reception \$1595

Ceremony + Grand Ballroom Reception \$2295

\$12,000 Minimum

Saturday Nov. 1-Apr. 30

Ceremony + South Ballroom \$1595

Ceremony + Grand Ballroom \$2500

\$15,000 Minimum Effective NYE

Friday & Sunday Nov. 1-Apr. 30

Ceremony + South Ballroom Reception \$1395

Ceremony + Grand Ballroom Reception \$2295

\$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 Room Fee

**(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 Room, Photo Opportunities: fountain, gardens, grounds, lake, Floor length white tablecloths, Choice of coordinating color napkins, Champagne toast for bride, groom & head table, Set up/take down ballroom: all tables, all chairs, glassware, silverware, etc. Includes your choice of table centerpieces and assorted decorations. No cake cutting fee

Saturday May 1-Oct. 31

South Ballroom Reception \$1595

Grand Ballroom Reception \$2500

\$18,000 Minimum* 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

South Ballroom Reception \$1395

Grand Ballroom Reception \$2200

\$10,000 Minimum

Saturday Nov. 1-Apr. 30

South Ballroom Reception \$1295

Grand Ballroom Reception \$2000

\$12,000 Minimum Effective NYE

Friday or Sunday Nov. 1-Apr. 30

South Ballroom Reception \$1195

Grand Ballroom Reception \$2000

\$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:

Hallway Up-lights \$100

Ballroom Reception Up-lighting \$400

Handmade farm table-tops: \$60/each

Silver/Gold/Rose Gold Chargers \$1/charger

Early access to bridal suite before 12pm \$400

Adding an extra hour \$1200

Professional Fireworks display: \$3500

Ballroom Cocktail Hour

Handmade Fresh Hor D'oeuvres

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 dipping sauce
Grilled Cheese Shooters grilled cheese triangles paired with tomato soup to dip
Pot stickers Chicken pot stickers with Thai sriracha aioli
Canapes Assortment of roasted red pepper cream cheese atop cucumber rounds
Charcuterie Cured meats, cheeses and olives with whole grain mustard and crackers
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
Watermelon Feta Mint Bites Drizzled with Balsamic glaze
Cranberry Cream Cheese Tarts Tiny savory pastries with cranberry cream cheese filling

Seafood & Meat Options

Priced per guest

- 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 drizzle **6.50**
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 **6.50**
Smoked Salmon Rolls Served with capers, dill crema on fresh cucumber **6.50**
Crab cakes Maryland style **6.50**
Scallops Bacon wrapped scallops **7.50**
Ceviche Shooters Citrus marinated bay shrimp and scallops tossed with red onion and bell pepper **6.50**
Fried Crab Dip Bites Crab meat, cream cheese sour cream, mayo and hot sauce **7.50**
Pigs N Blanket Mini franks wrapped in pastry **6.50**
Crostinis Bacon, chicken ranch or BBQ Pork & cheddar **6.50** sausage, ground beef cheese or sliced beef and horseradish **7.50**
Salami Roll Cream cheese and capers wrapped in salami **6.50**
Little Smokey mini dogs wrapped in bacon and brown sugar **6.50**
Prosciutto Wrapped Melon **6.50**
Crab Wontons **7.50**
Pancetta Wrapped Shrimp **7.50**

Ballroom Dining Options

All dinners include assorted cheese and cracker display and fresh vegetable crudités served during cocktail hour
Dinner includes house salad, dressings, rolls, butter, coffee, tea and hot chocolate station

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

Carved Prime Rib Buffet 65.00 Crusted and slowly roasted in red wine garlic reduction
Choose two more entrees and three sides: see below

Traditional Buffet 55.00

Choose three entrees, three sides: see below

Bacon Crusted Chicken

House breaded bacon crusted chicken topped with honey Dijon cream sauce

Chicken Asiago

House breaded chicken breast covered with fresh Asiago cream sauce

Chicken Parmigiana

House breaded chicken breast finished with red sauce, mozzarella, and provolone

Bruschetta Chicken

Grilled chicken breast finished with a Tequila lime Bruschetta and fresh Monterey Jack cheese

Honey Garlic Chicken

Grilled chicken breast finished with a honey garlic glaze

Alfredo Chicken

Grilled chicken breast, steamed broccoli with alfredo sauce (best with pasta)

Italian Chicken

Italian marinated and grilled chicken breast (best with rice)

Glazed Ham

Pecan applewood smoked ham

Vegetable Primavera

Artichoke hearts, sun dried tomatoes, roasted red pepper and Kalamata olives sautéed
with pasta tossed in a lemon wine sauce

Ratatouille

Eggplant, zucchini, tomato and bell pepper sautéed in red sauce (Vegan)

Herb Pamesean or Teriyaki Salmon add 5.00

Fresh Chef Cut 6oz Salmon filet oven roasted

Side Dishes

Potatoes Au Gratin, Garlic mashed, Roasted fingerlings, Twice baked

Pasta with herb butter sauce or pasta with red sauce

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

Rice Vegetable Pilaf, Basmati Rice, Long Grain Wild Rice

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

Tomato Salad Tomatoes, onions, blue cheese, tossed in balsamic vinaigrette

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

Tortellini Salad Three color cheese tortellini tossed in Italian vinaigrette

Plated Selection Menu

Choose three meals

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

Bacon Crusted Chicken 55.00

6oz Bacon breaded chicken breast topped with honey Dijon cream sauce, choice of two sides

Chicken Asiago 55.00

6oz House breaded chicken breast topped with fresh Asiago cream, choice of two sides

Chicken Bruschetta 55.00

*6oz Grilled chicken breast topped with tequila lime bruschetta, Roma tomatoes and cilantro
Served over basmati rice with mixed vegetables*

Chicken French 55.00

6oz Chicken breast egg battered with a lemon sherry butter sauce, choice of two sides

Italian Chicken 55.00

6 oz chicken breast marinated and grilled Served with basmati Rice and California vegetable blend

Chicken Alfredo 55.00

6oz Grilled chicken breast tossed with steamed broccoli Served with fresh Alfredo sauce over pasta

Airline Chicken 55.00

Bone-in chicken breast roasted with white wine herb glaze, choice of two sides

Glazed Ham 55.00

Honey smoked ham, choice of two sides

Vegetable Napoleon (Vegan) 59.00

Eggplant, squash, zucchini, portabella mushrooms, roasted red peppers on quinoa & tomato coulis

Stuffed Portobello (Vegan) 59.00

*Fresh vegetable and tarragon stuffed mushroom cap
topped with fresh basil pesto and roasted red pepper coulis*

Red Beet Pasta (Vegan) 59.00

*With roasted red peppers, basil, spinach, scallions, garlic, cauliflower, herbs,
toasted chickpeas tossed in olive oil*

Chickpea Pasta (Vegan) 59.00

With olive oil sauteed garlic, mushrooms, asparagus, basil scallions, and roasted red pepper strips

Herb Parmesan or Teriyaki Salmon 62.00

*Chef Cut 6oz Salmon filet oven roasted, topped with sauce
Served with wild long grain rice and fresh steamed broccoli*

Stuffed Pork Chop 62.00

8oz Bone-in chop stuffed with feta, asiago, cream cheese and fresh herbs, choice of two sides

Bone-in Loin Chop 62.00

6oz seasoned bone in pork chop grilled, topped with bourbon pork gravy, choice of two

Steak Au Poivre 70.00

Sautéed steak tips with pepper cream sauce, best over rice or pasta, choice of two sides

Flat Iron Steak 71.00

Seasoned and flame grilled, choice of two sides

Delmonico Steak 72.00

Seasoned and flame grilled to perfection served with an herb compote, choice of two sides

Seafood Marinara 70.00

*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*

Stuffed Sole 66.00

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

Filet Mignon 78.00

6oz Filet flame grilled and seasoned, choice of two sides

Rack of Lamb 75.00

Rack of Lamb grilled and topped with mango chutney, choice of two sides

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 2.50 per cone

Mini sugar cones, lined with chocolate

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

Mini Cheesecakes 2.00 per cake

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

Fried Dough 12.00 per guest

assorted toppings, just like the fair

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

Per Glass Pricing: Beer 5.00, Wine/Sangria 7.00, House Brand Spirits 7.00, House Brand Up Cocktails 10.00, Call Brand Spirits 9.00, Call Brand Up Cocktails 12.00, Call Beer 5.50, Premium Beer 6.00, Premium Wine 9.00, Premium Brand Spirits 12.00, Premium Up Brand Cocktails 15.00

Beer, Wine & Soda

\$18/guest 1 hour
 \$22/guest 2 hours
 \$26/guest 3 hours
 \$30/guest 4 hours

Full Bar House Brands

\$20/guest 1 hour
 \$24/guest 2 hours
 \$28/guest 3 hours
 \$32/guest 4 hours

Full Bar Call Brands

\$30/guest 1 hour
 \$34/guest 2 hours
 \$38/guest 3 hours
 \$42/guest 4 hours

Full Bar Premium Brands

\$36/guest 1 hour
 \$40/guest 2 hour
 \$44/guest 3 hours
 \$48/guest 4 hours

Beverage List

subject to change based on availability

Sodas, Juices & Mixers:	Beer	House Liquor:	Call brands:	Premium:
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, Grapefruit Juice, Margarita Mix, Bloody Mary Mix, Sour Mix Bar Fruit / Garnish: Limes, Lemons, Oranges, Olives, Cherries	Coors Lite, Labatt Blue, Labatt Blue Lite, Labatt NA, Michelob Ultra, Corona Extra Wine: Red: Merlot, Cabernet Sauvignon White: Pinot Grigio, Moscato, Chardonnay, White Zinfandel House Made Season Sangria	Recipe 21: Vodka, Flavored Vodkas, 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 Kettle One Flavors Captain Morgan's Bacardi Superior +Lemon Malibu Tanqueray, Bombay Sapphire Jose Cuervo Silver & Gold Espolon Maker's Mark Jack Daniel's + Flavors Seagram's 7 Black Velvet Johnny Walker Red Dewar's White Kahlua Campari Beer: Founders All Day IPA, White Claw, Sam Adams, Fat Tire, 1911, Stella Artois, Stella Cidre, Three Heads The Kind IPA Wine: Rose, Riesling, Malbec, Sauvignon Blanc, Sparkling	Grey Goose Hendricks Diplomatico Patron Silver Tequila Knob Creek + Rye Crown Royal Basil Hayden Johnny Walker Black Dewar's Single Malt Glenlivet Single Malt Scotch Hennessy Premium Beer Selection: Guinness Stout

