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The Ballroom  
AT CAREY LAKE

### *2022 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.

Let's get started:

1. Pick your date *Friday, Saturday or Sunday?*
2. Choose ceremony *Onsite ceremony or reception only?*
3. Choose Ballroom for Reception *How many guests?*
4. Select Hors d'oeuvres/Cocktails *Hour 1 of open bar goes here!*
5. Select Dinner *What do you want to serve guests?*
6. Select Open Bar *What drinks do you want available?*

## **Ceremony and Reception**

### ***Saturday Onsite Wedding Ceremony + Ballroom Reception\****

Effective May 1-Oct 31, NYE

Courtyard wedding + South Ballroom \$1495 (up to 224 guests)

Courtyard wedding + North Ballroom \$1195 (up to 125 guests)

Courtyard wedding + Grand Ballroom \$2500 (225+ guests)

#### **Pricing includes**

*Courtyard Gazebo Ceremony or Indoor Ceremony*

*Day of Coordinator, Rehearsal Coordination*

*Choice of ballroom, 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 courtyard garden chairs*

*Set up/take down ballroom: all tables, all chairs*

*Includes your choice of table centerpieces and assorted decorations*

*No garden chair or cake cutting fee*

\*\$15,000 minimum before tax and tip, 100 guest minimum

NYS Sales Tax 8%

Service fee/Gratuuity 18%

\$1000 deposit required to secure date

Ballroom extras not included in packages:

Hallway Up-lights \$100

Handmade farm table-tops: \$60/each

Silver Chargers \$.50/charger

Ballroom Reception Up-lighting \$300

Professional Fireworks display: \$250

## ***Saturday Reception Only \****

Effective May 1-Oct 31, NYE

Reception only South Ballroom \$1195(up to 224 guests)

Reception only North Ballroom \$995(up to 125 guests)

Reception only Grand Ballroom \$2200(225+ guests)

### **Pricing Includes**

*Day of Coordinator, Choice of ballroom, 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 courtyard garden chairs, Set up/take down ballroom: all tables, all chairs*

*Includes your choice of table centerpieces and assorted decorations*

*No cake cutting fee*

\*\$12,000 minimum, 100 guest minimum

NYS Sales Tax 8%. Service fee/Gratuuity 18% \$1000 deposit required to secure date

## ***Reduced Rate Options***

Monday-Friday 60 guest minimum, Sunday 85 guest minimum, Valid Saturday's: Nov 1-April 30, no price minimum

### **Wedding Ceremony + Reception**

\$1195 South Ballroom (stage), \$995 North Ballroom, Grand Ballroom \$2000

*Courtyard Gazebo Ceremony or Indoor Ceremony*

*Day of Coordinator, Rehearsal Coordination*

*Choice of ballroom, 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 courtyard garden chairs*

*Set up/take down ballroom: all tables, all chairs*

*Includes your choice of table centerpieces and assorted decorations*

### **Reception Only**

\$995 South Ballroom, \$795 North Ballroom, Grand Ballroom \$2000

*Day of Coordinator, Rehearsal Coordination*

*Choice of ballroom, 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*

*Includes your choice of table centerpieces and assorted decorations*

Tax 8% Service fee/Gratuuity 18% \$1000 deposit required to secure date

## Ballroom Cocktail Hour

Stationed	1 selection \$5 per guest	2 selections \$9 per guest	3 selections \$12
Hand Passed	1 selection \$6 per guest	2 selections \$11 per guest	3 selections \$15 per guest

### *Hor D'oeuvres Menu*

**Mac and Cheese Bites** *Deep fried mac and cheese with chipotle ranch or siracha sauce*  
**Smoked Salmon Bites** *Served with capers, pickled gherkins and dill crema on cucumber rounds*  
**Crab cakes** *4oz crab cake with red wine jicama slaw, sriracha remoulade*  
**Bruschetta** *Tomatoes, onion, parmesan, and basil balsamic glaze on toasted crostini's*  
**Arancini** *4oz deep fried cheese risotto bites*  
**Pot stickers** *Chicken pot stickers with Thai siracha aioli*  
**Chef Made Meatballs** *Ground beef and Italian sausage topped with shaved parmesan and mushroom cream or marinara sauce*  
**Canapes** *Slow roasted sliced tenderloin caramelized onions roasted garlic aioli crostini's*  
**Ceviche Shooters** *Citrus marinated bay shrimp and scallops tossed with red onion and bell pepper*  
**Scallops** *Bacon wrapped scallops*  
**Deviled Eggs** *Farm fresh hard-boiled eggs, nutmeg and paprika*  
**Fruit Platter** *Sliced fresh fruit and yogurt*  
**Charcuterie** *Cured meats, cheeses and olives with whole grain mustard and crackers*  
**Shrimp Cocktail** *Lemon poached shrimp with the house made cocktail*  
**Vegetable Spring Rolls** *Veggie filled spring rolls with teriyaki sauce*  
**Chips and Salsa** *House made tortilla chips with assorted toppings*  
**Flatbread** *Chef's choice of seasonal flat bread (both vegetarian and non-vegetarian available)*  
**Lettuce Wraps** *Choice of curried chicken, buffalo chicken, Cajun steak, or coconut shrimp wrapped in romaine lettuce*  
**Potato Skins** *Topped with bacon and Monterey jack cheese*  
**Caprese Skewers** *Cherry tomatoes, fresh basil, baby mozzarella, spinach drizzled with pesto on skewers*  
**Antipasto Skewers** *Capicola, red and green pepper, red onion, ham, swiss and provolone on skewer*  
**Smoked Salmon Tray** *Smoked salmon capers, boiled eggs, olives, baby gherkins dill cream cheese and bread crostini's*

## Ballroom Dining Options

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

### Buffet Menu

Choose three entrees and two side dishes

**\$49 per guest Saturday/\$45 Friday, Sunday, Off Season**

#### Tequila Lime Chicken

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

#### Chicken Parmigiana

*House breaded Chicken breast finished with red sauce, mozzarella, and provolone*

#### Chicken Marsala

*Roasted chicken finished with a mushroom marsala sauce*

#### Chicken Cordon Bleu

*Roasted chicken layered with ham and swiss cheese finished with honey mustard sauce*

#### Bacon Crusted Chicken

*House breaded bacon crusted chicken topped with honey asiago cream sauce*

#### Broiled Haddock (Fried on Request)

*Served with fresh coleslaw, house tartar and lemon aioli*

#### Turkey Dinner

*Roasted to perfection with the chef's special spice blend and butter glazed*

#### Glazed Ham

*Pecan applewood smoked ham*

**\$59 per guest Saturday/\$55 per guest Friday, Sunday, Off Season**

#### Carved Prime Rib

*Crusted and slowly roasted in red wine garlic reduction*

#### Herb Crusted Pork Loin

*Roasted and finished with mushroom brandy gravy*

#### Lemon Dill Salmon

*Fresh Chef Cut 6oz Salmon fillet oven roasted with lemons and fresh dill*

**\$69 per guest Saturday/\$66 per guest Friday, Sunday, Off Season**

#### 6oz Delmonico

*Grilled to perfection*

#### New York Strip Steak

*Grilled to perfection*

**Vegetarian/Vegan Options \$55 per guest plated/\$59 per guest buffet**

#### Vegetable Napoleon (Vegan)

*Layers of eggplant, summer squash, zucchini, portabella mushrooms,  
and roasted red peppers on a bed of quinoa finished with a tomato coulis*

#### Vegetable Primavera

*Portobello mushrooms, roasted red peppers, summer squash, Spanish onion, spinach  
sautéed in white wine, garlic and butter sauce served over a bed of angel hair*

#### Portobello French

*5-inch portobello mushroom cap pan seared with  
a sherry butter sauce over a bed of angel hair and parmesan*

### **Side Dishes**

**Potatoes** *Au Gratin, Garlic mashed, Gorgonzola bacon mashed,  
Roasted or mashed sweet potatoes, Roasted fingerlings*  
**Pasta** *with herb butter sauce or pasta with red sauce*  
**Seasonal Medley** *Seasonal vegetables tossed with garlic, shallots and white wine*  
**Ratatouille** *Eggplant, zucchini, tomato and bell pepper sautéed in herb butter sauce*  
**Broccoli and Cauliflower** *Roasted and finished with a butter sauce*  
**Brussel Sprouts** *Roasted with pancetta and finished with a candied bacon glaze*  
**Candied Carrots** *Glazed with honey and brown sugar*  
**Twice Baked Potato** *Twice baked potato with bacon, cheddar, chives or garlic whip*  
**Garlicky Green Beans** *with Slivered Almonds*  
**Rice** *Vegetable Pilaf, Basmati Rice, Long Grain Wild Rice*  
**Mushroom Risotto**

### **Plated Selection Menu**

Choose three meals

**\$45 per guest Saturday/\$42 per guest Friday, Sunday, Off Season**

#### **Bacon Chicken Crusted**

*6oz bacon and Ritz cracker crusted chicken, fried to golden brown  
Served with Basmati Rice drizzled with a honey Dijon cream sauce and fresh green beans*

#### **Chicken Caprese**

*6oz chicken breast grilled and topped with fresh Roma tomatoes, fresh baby spinach, fresh sliced mozzarella, browned to perfection and topped with a pasta cream sauce served with Fresh Italian herb basmati rice then drizzled with balsamic glaze, fresh vegetable medley*

#### **Turkey Dinner**

*Roasted to perfection with the chef's special spice blend and butter glazed, and your choice of two sides*

#### **Glazed Ham**

*Honey smoked ham, your choice of two sides*

#### **Chicken French**

*6oz Chicken breast egg battered with a lemon sherry butter sauce, angel hair pasta, parmesan cheese and a mixed vegetable medley*

#### **Chicken Bruschetta**

*6oz Grilled chicken breast topped with a tequila lime bruschetta, Roma tomatoes and cilantro served over basmati rice with mixed veg, and asiago cheese*

**\$55 per guest Saturday/\$52 per guest Friday, Sunday, Off Season**

#### **Lemon Dill Salmon**

*Fresh Chef Cut 6oz Salmon fillet oven roasted with lemons, fresh dill served with a bed of wild long grain rice topped with a lemon dill cream sauce and fresh steamed broccoli.*

#### **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 herb.*

#### **Bone-in Loin Chop**

*6oz seasoned bone in pork chop grilled, served with bourbon pork gravy, oven roasted and seasoned sweet potatoes and carrots and steamed broccoli.*

#### **Sirloin Steak**

*Chef carved sirloin steak seasoned and flame grilled topped with fresh herb butter, choice of two sides.*

**\$65 per guest Saturday/\$62 per guest Friday, Sunday, Off Season**  
**Delmonico Steak**

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

**Bacon Wrapped Filet**

*4oz Fillet wrapped in Applewood smoked bacon seasoned and grilled topped with mushroom demi glaze  
and served with seasoned asparagus spears*

**Stuffed Sole**

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

**\$70 per guest Saturday/ \$66 per guest Friday, Sunday, Off Season**

**N.Y. Strip**

*Chef Carved NY strip steak flame grilled to perfection served with mushroom risotto and mix vegetable*

**Filet Mignon**

*Filet flame grilled and seasoned to temp with herb roasted potato fingerlings  
with a white wine butter sauce*

**Sea Bass**

*6oz Sea Bass pan seared in white wine and lemon juice topped with a lemon lime jicama  
and carrot slaw garlic aioli on a bed of zucchini, squash and spaghetti*

*\*group tastings are available at an extra cost of \$100 per couple\**

**Extras**

**Late night pick three \$8 per guest**

*Cheeseburger sliders, French Fries, Chicken Fingers, Mozzarella Sticks, Mac N Cheese Bites, Soft Pretzels*

**Taco Stations \$8 per guest**

*build your own*

**Garbage Plates \$10 per guest**

*build your own*

**Chocolate Fountain \$8 per guest**

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

**Ice Cream Sundae Bar \$7 per guest**

*Chocolate and Vanilla Ice Cream with assorted toppings*

## Ballroom Beverage Options

**Soda Package** (includes Soda, juices) \$2 per guest/hour

**Champagne Toast** \$2.95 per guest

**Wine table Service** \$16/bottle

**Alcohol Packages** (all alcohol packages include soda, add a signature drink too!)

### Beer and Wine

\$12/guest 1 hour  
\$16/guest 2 hours  
\$20/guest 3 hours  
\$24/guest 4 hours

### Full House Bar

\$14/guest 1 hour  
\$18/guest 2 hours  
\$22/guest 3 hours  
\$26/guest 4 hours

### Full Bar Call Brands

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

### Full Premium Bar

\$22/guest 1 hour  
\$26/guest 2 hour  
\$30/guest 3 hours  
\$34/guest 4 hours

## Alcohol List

Beer	Wine:	House Liquor:	Call brands:	Premium:
IPA'S: The Kind, Southern Tier, Southern Tier, NuJuice	Albertoni (Napa Valley) Cabernet Sauvignon Merlot	Recipe 21: vodka, gin,  American whiskey	Vodka: Tito's Smirnoff Absolut + Flavors	Vodka: Grey Goose Ketel One + Flavors
Scotch Ale: Founders	Chardonnay Pinot Grigio	Puerto Rican Rum	Gin: Tanqueray Seagrams Beefeaters	Gin: Bombay Sapphire Hendricks
Stout: Guinness	Moscato White Zinfandel	coconut rum	Rum: Captain Morgan's Bacardi + Flavors Malibu	Rum: Goslings Mount Gay
Belgium: White Blue	Traga (Argentina) Malbec	Mexican Silver tequila	Tequila: Cuervo Silver and Gold	Tequila: Patron Silver + Flavors
Lager: Sam Adams, Heineken, Yuengling, Budweiser, Labatt's Blue	Portillo (Argentina) Sauvignon Blanc	Bellows Blended scotch whiskey	Whiskey: Jim Beam +flavors Jack Daniels + flavors	Whiskey: Crown Royal
Pilsner: Corona	Paul Barn (Germany) Riesling	assorted liqueurs	Bourbon: Old Grand Dad	Bourbon: Sunturly (Japanese) Knob Creek Bullet Makers Mark
Oktoberfest: Sam Adams	Barefoot Pink Moscato Champagne		Scotch: Jameson Dewars Chivas Regal Johnny Walker Red	Scotch: Johnny Walker Black 12 yr. Dewars Glenlivet Glen Moray
Cider: 1911, Stella Artois	Luna Nuda (Italy) Rose			
NA: Labatt's Blue, Heineken				

## **Specialty Cocktails**

*Add a signature drink to your open bar*

### **House Bar Specialties**

#### **The Ballroom Sunrise**

*"Great way to start a beautiful day"*

*Vodka/Orange Juice/Pineapple Juice/Grenadine Garnished w/ Cherry and Orange Wedge*

*Served in a Highball Glass*

#### **The Ballroom Bomb**

*"The get up and go solution"*

*Vodka/Energy Drink Garnish w/ Cherry*

*Served in a Rocks Glass*

#### **The Ballroom Party Punch**

*"Get the party started"*

*Vodka/Tea/Lemonade/Soda Garnish w/ Lemon Wheel*

*Served in a Rocks Glass*

#### **The Ballroom Lemonade**

*"The perfect thirst quencher"*

*Vodka/Lemonade/Orange Juice/Simple Syrup Garnish w/ Lemon Wedge*

*Served in a Highball Glass*

### **House Top Shelf Specialties**

#### **The Ballroom Peach Whiskey Mule**

*"A peachy take on a classic"*

*Peach Whiskey/Ginger Beer/Soda Garnish w/ Lime Wedge*

*Served in a Mule Mug*

#### **The Ballroom Blue Lake**

*"Invigorating as a jump in the lake"*

*Vodka/Tequila/Blue Curacao/Lemonade/Lime Juice Garnish w/ Lemon Wedge*

*Served in a Highball Glass*

#### **The Ballroom Tropical Delight**

*"Sail away to the islands"*

*Rum/Orange Liqueur/Ginger Beer/Soda Garnish w/ Lime Wheel*

*Served in a Highball Glass*

#### **The Ballroom Castaway**

*"When you need to get away"*

*Apple Whiskey/Lemonade/Pineapple Juice/Soda Garnish w/ Lemon Wedge & Apple Wedge*

*Served in a Highball Glass*



## **House Premium Specialties**

### **The Ballroom Dancing Cosmo**

*"Gives you an extra step"*

*Cherry Vodka/Orange Liqueur/Cranberry Juice/Lime Juice Garnish w/ Cherry*

*Served in a Chilled Martini Glass*

### **The Ballroom Pumpkin-tini**

*"A seasonally fun elixir"*

*Vanilla Vodka/Irish Cream Liqueur/Pumpkin Liqueur Garnish w/ Cinnamon & Nutmeg*

*Served in a Chilled Martini Glass*

### **The Ballroom Peach**

*"The special cocktail for the special day"*

*Peach Whiskey/Champagne/ Orange Juice Garnish w/ Orange Wedge*

*Served in a Wine Glass*

### **The French Ballroom**

*"A twist on a French classic"*

*Gin/Champagne/Lemonade/Lime Juice/Simple Syrup Garnish w/ Lemon Twist & Cherry*

*Served in a Wine Glass*

### **The Ballroom Cherry/Apple Mule**

*"Welcome to fall"*

*Cherry Vodka/Apple Pucker Schnapps/Ginger Beer/Soda/Lime Juice Garnish*

*w/ Lime Wedge & Apple Wedge*

*Served in a Mule Mug*