



PHOTO CREDIT : KATEIGH AND BEN PHOTOGRAPHY

STYLED BY : WYLDE ROSE EVENTS



WEDDINGS

THEVENUEATWINDINGHILLS.COM

THE VENUE

AT WINDING HILLS



Congratulations!

Thank you for considering The Venue at Winding Hills Golf Club for your upcoming wedding. We cannot wait to share in your special moments.

Tucked into the gorgeous rolling highlands of the Hudson Valley, The Venue at Winding Hills sits on 85+ acres of pristine wooded landscape. Our newly renovated venue boasts high vaulted ceilings, large windows offering beautiful natural light, rustic fixtures, a stunning double sided fireplace- and that's only inside! Next, visit our new structured, tented patio and envision a reception for the books!

Our multi purpose indoor/outdoor event spaces are perfect for a small intimate rehearsal dinner to a wedding with a capacity of 200 guests.

We offer a personalized, one-on-one event planning experience. From initial conceptualization to event execution, and everything in between. The focus will always be on you, and how to make your event uniquely you.



THE DETAILS

FOR DAY OF



Let's Celebrate!

All wedding packages include the following

- Five Hour Event
- Service Staff
- Golf Carts for Photo Transport (Bride & Groom)
- Champagne Toast
- Non- Alcoholic Beverages, Coffee & Tea
- Table Linens & Linen Napkins
- Votive Candles
- Tables & Chairs
- Flatwear & Glassware
- General Parking
- Personalized Menus





EVENT LOCATIONS

CEREMONY | COCKTAIL HOUR | RECEPTION

CEREMONY | THE FAIRWAY

The 10th fairway is our main ceremony location. Included with the ceremony are chairs set up theater-style with an isle down the center.

THE PAVILION

The newest ceremony location to the venue. This location is for micro weddings and elopements, max 30 guests.

COCKTAIL HOUR | THE PATIO & TIKI BAR

After you say I do, it's time to start the party. Our newly renovated patio includes multiple water features, a fire pit and a Tiki bar.

RECEPTION | THE TENT

Our tent can hold up to 200 guests comfortably with a dance floor area. Your guests will be seated at oblong tables, which can seat 10 -12 adults with white resin chairs, floor length linens with linen napkin. New for the 2022 season is a brand new structured tent! As your coordinator for the renderings to get a sneak peak.

Ruby Package

COCKTAIL HOUR | SIT DOWN RECEPTION

COCKTAIL HOUR

Passed Hors d'oeuvres- Choice of 5 Hot & Cold
The Venue Grazing Table
1 Additional Station

SIT DOWN RECEPTION

SALAD COURSE

Choice of Salad

ENTRÉE COURSE

Choice of 3 Entrees
(Chicken, Beef, Fish or Vegetarian)

Choice of Starch & Seasonal Vegetable
Bread & Butter

BEVERAGE PACKAGE

5 Hour Beer & Wine
All Non Alcoholic Beverages
Coffee & Tea

CONTACT FOR PRICING

2023 | Contact for Pricing
2024 | Contact for Pricing



MENUS PRICE AND OPTIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON AVAILABILITY
\$150 PER BARTENDER FEE & \$250 MAÎTRE D' FEE APPLIES TO PACKAGE PRICE. PLEASE ADD 20% ADMIN FEE AND 8.125% NYS SALES TAX TO ALL PRICES.

Sapphire Package

COCKTAIL HOUR | BUFFET RECEPTION

COCKTAIL HOUR

Passed Hors D'Oeuvres- Choice of 5 Hot & Cold
The Venue Grazing Table
1 Additional Station

BUFFET RECEPTION

Choice of Chicken, Beef, Fish, Pasta,
Choice of Starch
Seasonal Vegetable
House Salad
Bread & Butter

BEVERAGE PACKAGE

5 Hour Beer & Wine
All Non Alcoholic Beverages
Coffee & Tea

CONTACT FOR PRICING

2023 | CONTACT FOR PRICING

2024 | CONTACT FOR PRICING



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Emerald Package

COCKTAIL HOUR | FLOATING RECEPTION

COCKTAIL HOUR

Passed Hors D'Oeuvres- Choice of 4 Hot & Cold
The Venue Grazing Table
1 Additional Station

FLOATING RECEPTION

Passed Hors D'Oeuvres- Choice of 3 Hot & Cold
Choice of 3 Additional stations

DESSERT

Assorted Mini Desserts Display

BEVERAGE PACKAGE

5 Hour Beer, Wine & Standard Open Bar
All Non Alcoholic Beverages
Coffee & Tea

CONTACT FOR PRICING

2023 | CONTACT FOR PRICING

2024 | CONTACT FOR PRICING



PHOTO CREDIT : MELINDA ANITA PHOTOGRAPHY

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Topaz Package

COCKTAIL HOUR | SIT DOWN RECEPTION

COCKTAIL HOUR

Passed Hors D'Oeuvres- Choice of 5 Hot & Cold

The Venue Grazing Table

2 Additional Stations

SIT DOWN RECEPTION

SALAD COURSE

Choice of Salad

ENTRÉE COURSE

Choice of 3 Entrees

(Chicken, Beef, Fish or Vegetarian)

Choice of Starch & Seasonal Vegetable

Bread & Butter

BEVERAGE PACKAGE

5 Hour Premium Open Bar

All Non Alcoholic Beverages

Coffee & Tea

CONTACT FOR PRICING

2023 | CONTACT FOR PRICING

2024 | CONTACT FOR PRICING



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Diamond Package

COCKTAIL HOUR | SIT DOWN RECEPTION

COCKTAIL HOUR

Passed Hors D'Oeuvres- Choice of 6 Hot & Cold
The Venue Grazing Table
3 Additional Stations

RECEPTION- SIT DOWN

PASTA COURSE

Choice of Pasta

SALAD COURSE

Choice of Salad

ENTRÉE COURSE

Choice of Entrée
(Chicken, Beef, Fish & Vegetarian)

Choice of Starch & Seasonal Vegetable
Bread & Butter

BEVERAGE PACKAGE

5 Hour Top Shelf Open Bar
All Non Alcoholic Beverages
Coffee & Tea

CONTACT FOR PRICING

2023 | CONTACT FOR PRICING

2024 | CONTACT FOR PRICING



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Bar Options

EACH OF OUR WEDDING PACKAGES ALREADY HAS A BAR INCLUDED INTO EACH OF THEM. BELOW IS MORE INFORMATION ON EACH OF THOSE PACKAGES. BAR PACKAGES CAN ALWAYS BE UPGRADED.

BEER & WINE

You will be offered all of our in house domestic and imported beers, red & white wines. Red: Merlot, Cabernet Sauvignon and Pinot Noir. White: Chardonnay, Riesling and Pinot Grigio

HOUSE STANDARD- BEER, WINE & HOUSE LIQUOR

House Standard is a complete open bar. You will have all of our in house domestic and imported beers. Red & White Wines, and our house brand liquor. All other options will be pulled.

PREMIUM BAR- BEER, WINE & PREMIUM LIQUOR

Premium Bar includes all of our in house domestic and imported beers. Red & White Wines, and our premium brand liquor. (i.e. Tito's Vodka, Bacardi Rum, Dewars Scotch, Beefeater Gin, Jack Daniels, Jose Cuervo, Captain Morgan Rum)

TOP SHELF BAR- BEER, WINE & TOP LIQUOR

Top Shelf Open Bar includes all imported and domestic beers, Red & White Wines, and all brands of Liquor (House, Premium & Top Shelf) (i.e. Gray Goose, Johnny Walker, Crown Royal, Bombay Sapphire, Makers Mark, Patron)

CRAFT BEER UPGRADES

Craft Beers are not included in our bar options. You can add your choice of craft beers to any packaged. Starting at \$3.00/ per person*

*Selection is based on availability & will be priced based of each beer. This will be contracted during the final appointment.

Signature Drink

If you are interested in a signature drink, we would be happy to include that in the price per person if we have the ingredients at the bar.

HORS D'OEUVRES

Hot

Thai Vegetable Spring Roll *with a Sweet Chili sauce*
Kofta Lamb Meatball *topped with Tzatziki*
Maryland Style Crab Cakes *drizzled with Lemon Basil Tarter*
Spanakopita *Spinach & Feta in a Butter basted Phyllo*
Mini Beef Empanadas *Beef, Black Beans, Green Chilis and Spices*
Bang Bang Cauliflower
Little Franks *all beef, puff pastry with whole grain Dijon*
Bacon Wrapped Shrimp *Sauce*
Jerk Chicken Skewers *Major Gray's dipping sauce*
Baked Brie en Croûte
Mini Quiche
Mini Beef Wellington
Mini Shrimp & Grits Spoon
Crispy Fried Chicken Lollipops *sweet and tangy BBQ sauce*
Coco Shrimp *Orange Marmalade*
Mini Smash Burgers
Swedish Meatballs
Stuffed Wild Mushrooms
Fried Pickles *Cajun Remoulade*
Lamb Lollipops (+)

Cold

Prosciutto Wrapped Fruit
Deviled Eggs *topped with Bacon*
Mini BLT
Tomato & Mozzarella Skewer
Tuna Tataki *on Cucumber slice*
Mini Tenderloin Crostini *with Horseradish Cream*
Shrimp Ceviche Mini Taco *with Fresh Avocado*
Gazpacho Shooters
Blistered Tuscan Bruschetta Toast
Mini Avocado Toast *Mashed Avocado, Everything Seasoning*
Baked Garlic Bites *Goat Cheese Pesto Roasted Garlic Clove on a Crostini*
Smoked Salmon Bagel Bites *Smoked Salmon, Fried Capers, Picked Onions with a Dill Horseradish Sauce*





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Stations

Dim Sum Station

Two woks with Chicken Lemongrass Pot Stickers & Vegetable Pot Stickers displayed in bamboo baskets and served with assorted dipping sauces

The Spoon & Griddle

Everyone loves comfort food so here is our twist. Baby Swiss and Vermont Cheddar Grilled Cheeses served with Roasted Plum Tomato Bisque

On The Green Café

Our take on a Salad Bar Mixed Greens with Assorted Salad toppings and your choice of 3 salad dressings and Croutons.

Pasta Station

Penne Pasta tossed with your choice of two (2)

Pomodoro, Vodka, Garlic Alfredo, Pesto sauce accompanied by Romano and Garlic Crostini

Street Taco Bar

Warm Flour Tortillas with Chicken Tinga & Pork Carnita accompanied by Cilantro, chopped Onion, Pico De Gallo and Smoky Crema

Stations

NY Street Cart

All your NYC favorite street foods! Mini Sabrets, NY Pretzels with Whole Grain Mustard, Onion sauce, Ketchup and Beer & Cheese sauce.

Taste of the Mediterranean

Quinoa Tabbouleh with grilled tandoori chicken with sautéed Onions & Peppers, Baba Ghanoush, Hummus, Stuffed Grape Leaves served with grilled Pitas and Tzatziki sauce

BBQ Station

Choice of two (2) Protein *Pulled Pork, Brisket, Smoked Pulled Chicken*
Served with Mac & Cheese, Corn Bread & Cole Slaw

Slider Station

Choice of two (2) Served with French Fries
Meatball House made Meatball, fresh Mozzarella, Pomodoro, Mini Hoagie
BBQ Pork Pulled Pork, Creamy Coleslaw, mini Potato Bun
Classic Mini Cheese Burger, Lettuce, Tomato, House Sauce,
Mushroom Burger Mushroom cap, Fontina Cheese, sautéed baby Spinach
& Roasted Red Pepper
Turkey Burger Cranberry Compote

Spud Bar

Choice of two (2) *Mashed Potatoes, Baked Potatoes, Sweet Potato, Tater Tots, French Fries, Served with Assorted Toppings*
(+ Add On) *Chili, Pulled Pork & Coleslaw, Ground Beef*

Carving Station

Mustard Crusted Pork Loin with Dried Cherry jus
Herb Roasted Turkey Breast accompanied by Pan Gravy
Roasted Lemon Dill Salmon Beurre blanc
Prime Rib Au Jus (+ Market Price)
Leg of Lamb (+Market Price)
Chateaubriand Tenderloin Roast (+Market Price)

Raw Bar

Claims, Jumbo Shrimp, Crab Claws & Oysters (+Market Price)



Salad

- The Hills** Field Greens, Poached Beets, Goat Cheese, Candied Walnuts, Balsamic Vinaigrette
Burrata Field Green, Blistered Bruschetta and Balsamic Glaze served with a Crostini
House Salad Field Greens, assorted toppings and our house dressing
Classic Caesar Romain Lettuce, Croutons, shaved Parmesan Cheese

Pasta

- Penne Vodka** Blush Tomato Sauce and Shaved Parmesan served with a Garlic Crostini
Pesto Pasta Fusilli Pasta tossed in a Pesto sauce
Primavera Seasonal Vegetables with a Garlic Oil

Seafood

- Jumbo Shrimp Scampi** White Wine, Lemon, Red Pepper Flakes and Olive Oil
Macadamia Mahi Sweet Chili Glaze and Papaya Salsa
Roasted Salmon Lemon Dill Beurre blanc
Grilled Swordfish Lemon, Capers, Butter sauce
Seafood Stuffed Flounder White Wine Lemon sauce
Caribbean Fried Snapper Puttanesca sauce

Chicken

- Chicken Marsala** Wild Mushrooms in a Marsala Demi Glaze and Herbs
Chicken Picatta Egg Battered and sautéed with Capers
Rockefeller Spinach and Smoked Bacon topped with Mozzarella and Roasted Tomato Pan Jus
Venue Signature Chicken Airline Chicken Breast stuffed with Spinach, Mushroom, and Asiago

Beef

- New York Strip Steak** Compound Garlic & Herb Butter
Beef Short Rib Braised and sliced, Sticky Balsamic Pan Gravy
Hunter Beef Tips Rich Brown sauce, Wild Mushrooms
Filet Mignon (+ Market Price)
Prime Rib Au Jus Rosemary Crusted, served with Horseradish Cream (+Market Price)



Vegetarian

Eggplant Rollatini Thinly sliced Eggplant, breaded, stuffed with Herbed Ricotta Cheese

Penne Vodka Blush Tomato Sauce and Shaved Parmesan served with a Garlic Crostini

Seasonal Vegetarian Offering Check with Your coordinator on the seasonal option

Chicken

Chicken Marsala Wild Mushrooms in a Marsala Demi Glaze and Herbs

Chicken Picatta Egg Battered and sautéed, White Wine, Lemon and Capers

Rockefeller Spinach and Smoked Bacon topped with Mozzarella and Roasted Tomato Pan Jus

Venue Signature Chicken Airline Chicken Breast stuffed with Spinach, Mushroom, and Asiago

Scarpariello Marinated Chicken Thighs and Sweet Italian Sausage with Blistered Cherry Peppers
, Onion, Garlic and Oregano Broth

Chicken Quarters with Lemon Pan Jus

Seafood

Jumbo Shrimp Scampi White Wine, Lemon, Red Pepper Flakes and Olive Oil

Seafood Medley over Linguine

Macadamia Mahi Sweet Chili Glaze and Papaya Salsa

Roasted Salmon Lemon Dill Beurre blanc

Grilled Swordfish Lemon ,Capers, Butter sauce

Seafood Stuffed flounder with White Wine Lemon sauce

Tilapia with Puttanesca sauce

Cajun Shrimp Skewers Chimichurri sauce

Beef & Pork

Jack Daniels Steak London Broil that is thinly sliced with a Whiskey Au Poivre and Onions

Beef Burgundy Port Wine and Wild Mushrooms

Beef Short Rib Braised and sliced, Sticky Balsamic Pan Gravy

Herb Crusted Pork Loin Dried Cherry Pan Sauce

BBQ Pulled Pork Smoked, Sweet and Tangy BBQ

Prime Rib Au Jus Rosemary Crusted, served with Horseradish Cream (+Market Price)



Frequently Asked Questions

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How many people can The Venue accommodate?

Our tent can accommodate up to 200 guests

Is there a rental fee associated with the space?

The rental fee is included in your per person price.

How many hours does the rental fee include, and is there an overtime fee if I stay longer?

A wedding block is 5 hours (1 hour cocktail hour & 4 hour reception). Additional time will be addressed on a case by case basis.

How much is the deposit, when is it due, and is it refundable?

A non-refundable deposit of 10% is collected when at time of contract. There will then be a 4 payment plan set up leading up to the wedding date, along with final payment due 14 days prior to the wedding.

What forms of payment do you accept?

Cash, Card (there is a 2.75% processing fee), or Bank Check (made out to: The Venue at Winding Hills), Personal Check is allowed for the deposit and payments but not for final payment. There is a \$35 returned check fee.

What is the tax and service charge?

There is a 20% admin fee, NY State Sales Tax of 8.125%. The admin fee covers everything from the first meeting to the execution of the event.

Can I move things around, or must I leave everything as is?

You are more than welcome to move things around!

Can I have my ceremony here too? Is there an additional cost?

Yes, you can! There is a \$1000.00 ceremony fee, more information can be found on page 2.

Are there changing areas for the Bride, Groom, and/or Wedding Party?

We do not have an official bridal suite on premises but we do have a small room above the maintenance building to wait in.

Can we have our Rehearsal Dinner here? What about a morning-after brunch?

Yes, you can host either of those events if the date and time are available.

How much time is allocated for our Rehearsal?

30 to 45 minutes depending on how comfortable the couple feels after a few run-throughs.

Is there a food/beverage minimum?

No, but there is a guest count minimum depending on which space you are renting.

What is the guest count minimum?

Yes, have a minimum of 100 for Friday, 150 for a Saturday and Sunday's are flexible.. We do offer micro weddings Sunday through Thursdays and we will work with you depending on the date and month.

Can we do a tasting before we finalize our menu selections? Does it cost extra?

Yes, we would be happy to set up a tasting for our couples. If you have not booked with us already then there will be a small fee, and if you book that fee will be credited to your contract. If you have already booked with us then a tasting will be provided for the Bride and Groom at no additional cost. However if you would like others to attend there will be an extra cost associated.

Are tables, linens, chairs, plates, silverware, and glassware provided?

Tables, chairs, plates, silverware, and glassware are included in your package. Single layer linens & napkins are included as well. Choice of color is based on availability, additional options can be rented at an additional cost

Frequently Asked Questions

Do you have an in-house caterer?

Yes, we do- no outside caterer is permitted

Can I bring in a cake from an outside baker?

Yes, we do not include the cake in our wedding packages. Cake vendor must be licensed and insured.

Is there a cake cutting fee?

No, there is not.

Can we bring our own wine, beer, champagne, or liquor?

No, you may not. The Venue at Winding Hills does not permit any outside alcohol.

Are there additional charges for bar staff?

There is a \$150 fee per bartender, for your 5-hour event. You should allot 1 bartender per 50 guests.

Are we allowed to bring in our own decorations?

Yes, and the staff at The Venue will set up pre-assembled items, signs & displays within reason.

What overnight accommodations do you provide?

We do not offer overnight accommodations, but please see our vendor list for our favorites.

Can we use candles, confetti, sparklers, fireworks, animals, lawn games, bounce houses, food trucks, etc. on your property?

Candles are approved on an individual basis, however, as long as your candles are in an enclosure of some sort, they are permitted (NO TAPER CANDLES ARE PERMITTED).

Confetti is approved, as long as it is biodegradable.

Sparklers are not permitted. Fireworks are permitted only by our recommended vendor or by an agreed upon licensed vendor. Trained animals are permitted. Lawn Games are permitted. Food Trucks are also permitted with prior approval. Bounce Houses are not permitted. If there is something you would like to bring that is not on this list, please let us know

Do you provide heaters and/or umbrellas for the outdoor spaces?

The tent does have 2 heaters and the patio does have umbrellas on the patio tables.

Can I hire my own vendors or is there a preferred vendor list we need to stick to?

We provide a list of vendors that we have enjoyed working with in the past, but if you would like to bring in outside vendors they are permitted. All vendors must supply proof of liability insurance.

What time can my vendors start setting up on the day of the wedding?

Typically, 2 to 3 hours prior to your event, but as long as timing is predetermined, they can come earlier if need be.

Do you require Event Insurance?

We require all social events to purchase event insurance. The purchase price is dependent upon the number of guests in your wedding and ranges from \$130-190 total for protection against any damage to the Venue by one of your guests or vendors



Frequently Asked Questions

Can you accommodate food allergies?

We will make every effort to accommodate any dietary restrictions. Please submit any restrictions as least 14 days in advance of your wedding day.

When do you need a final headcount?

Final headcounts must be received no later than 14 days prior to the event. Please see final appointment packet for how guest counts will be broken down.

How do you handle meals for vendors?

Vendors will be provided a meal after the guests are served. The per person cost for vendor (i.e. photographer, videographer, band, dj, etc.) meals is considered aside from your guest count. Vendors are not permitted to drink alcohol during contracted event.

Is smoking and/or vaping allowed?

All of our buildings, tent and patio area's are entirely non- smoking/non- vaping . We do offer a designated outdoor smoking/vaping area. Smoking/ Vaping is strictly prohibited outside of these areas.

What if I need to change my date?

You can request a change of date with written notice no less than 90 days prior to your event. WE will make every effort to accommodate a new date.

However, if a new date is not available, not equivalent to the current date, or less than 90 days notice, cancellation refund policies will apply.

Am I required to have a wedding planner?

No, a wedding planner is not required.

However, while our own event coordinator will be an invaluable resource as you finalize details for your event, a wedding planner can help guide you though the overall wedding preparation & management. They oversee vendors, budgets, colors & décor, etc. where our event staff only handles items for the property.





Contact Us!

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