



WEDDINGS

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 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, and a stunning double-sided fireplace- and that's only inside! Next, visit our newly 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 (Cocktail Hour, Full Meal & Bar)
- Service Staff
- Golf Carts for Photo Transport (Bride & Groom)
- Champagne Toast
- Non-Alcoholic Beverages, Coffee & Tea
- White Table Linens & White Linen Napkins
- Votive Candles
- Tables & Chairs
- Flatware & Glassware
- General Parking
- Personalized Menus
- Maitre D' Services



GUEST COUNT MINIMUMS

Friday | 100 Adult Guests

Saturday | 150 Adult Guests

Thursday & Sunday | 50 + Adult guests (*Non- Holiday Weekends*)





EVENT LOCATIONS

CEREMONY | COCKTAIL HOUR | RECEPTION

CEREMONY | 1000

THE FAIRWAY

The 10th fairway is our main ceremony location. Included with the ceremony are chairs set up theater-style with an aisle down the center as well as a ceremony rehearsal.

THE PAVILION

The newest ceremony location to the venue. This location is for micro weddings and elopements.

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

New for 2022 is a brand new structured tent! Our tent can hold up to 200 guests comfortably with a dance floor area. Your guests will be seated at round tables, which can seat 8-10 adults with brown-cross back chairs, floor-length white linens with a white linen napkin.

Thursday Packages

COCKTAIL HOUR | PLATED OR BUFFET RECEPTION

COCKTAIL HOUR

Passed Hors d'oeuvres- Choice of 3 Hot & Cold

The Venue Grazing Table

Assorted meats, cheeses, crackers & fresh fruit

BUFFET RECEPTION

SALAD COURSE

House Salad

ENTRÉE COURSE

Choice of 3 Entrees

(Chicken, Beef, Fish or Pasta)

Chef's Choice of Starch

& Seasonal Vegetable

Bread & Butter

PLATED RECEPTION

SALAD COURSE

Choice of Salad

ENTRÉE COURSE

Choice of 3 Entrees

(Chicken, Beef, Fish or Vegetarian)

Chef's Choice of Starch

& Seasonal Vegetable

Bread & Butter

DESSERT CHOICE OF ONE

To accompany your own wedding cake

Freshly Baked House Made Cookies: Chocolate Chip,

Oatmeal Raisin, Sugar, Double Chocolate Chip

Cutting Cake: Lemon Curd, Strawberry Shortcake, Tuxedo

BEVERAGE PACKAGE

Champagne Toast

5 Hour Standard Open Bar

All Non-Alcoholic Beverages

Coffee & Tea Station

\$90++ PER PERSON | BUFFET

\$100++ PER PERSON | PLATED

***ASK ABOUT 2024 PRICES**



MENUS PRICE AND OPTIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON AVAILABILITY
PLEASE ADD 22% ADMIN FEE AND 8.125% NYS SALES TAX TO ALL PRICES.

Ruby Package

COCKTAIL HOUR | PLATED RECEPTION

COCKTAIL HOUR

Passed Hors d'oeuvres- Choice of 5 Hot & Cold

The Venue Grazing Table

Assorted meats, cheeses, crackers & fresh fruit

Vegetable Crudité & Dip

1 Additional Station

PLATED RECEPTION

SALAD COURSE

Choice of Salad

ENTRÉE COURSE

Choice of 3 Entrees

(Chicken, Beef, Fish or Vegetarian)

Choice of Starch & Seasonal Vegetable

Bread & Butter

DESSERT CHOICE OF ONE

To accompany your own wedding cake

Freshly Baked House Made Cookies: Chocolate Chip,
Oatmeal Raisin, Sugar, Double Chocolate Chip

Cutting Cake: Lemon Curd, Strawberry Shortcake, Tuxedo

BEVERAGE PACKAGE

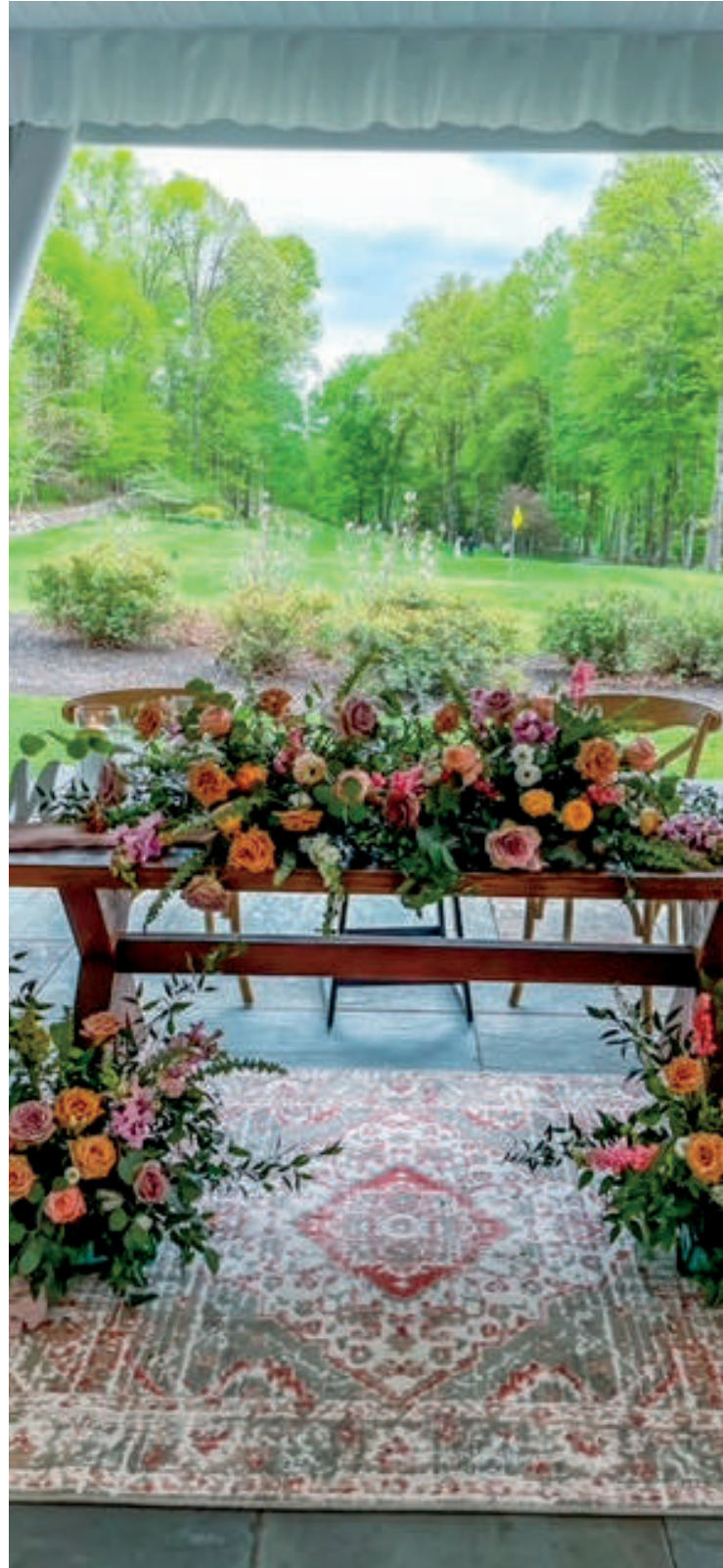
Champagne Toast

5 Hour Standard Open Bar

All Non-Alcoholic Beverages

Coffee & Tea Station

CONTACT US FOR PRICING!



MENUS PRICE AND OPTIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON AVAILABILITY
PLEASE ADD 22% 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

Assorted meats, cheeses, crackers & fresh fruit

Vegetable Crudité & Dip

1 Additional Station

BUFFET RECEPTION

Choice of Chicken, Beef, Fish, Pasta

Choice of Starch

Seasonal Vegetable

House Salad

Bread & Butter

DESSERT CHOICE OF ONE

To accompany your own wedding cake

Freshly Baked House Made Cookies: Chocolate Chip,
Oatmeal Raisin, Sugar, Double Chocolate Chip

Cutting Cake: Lemon Curd, Strawberry Shortcake, Tuxedo

BEVERAGE PACKAGE

Champagne Toast

5 Hour Standard Open Bar

All Non-Alcoholic Beverages

Coffee & Tea Station

CONTACT US FOR PRICING!



STYLED BY: WYLDE ROSE EVENTS

MENUS PRICE AND OPTIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON AVAILABILITY
PLEASE ADD 22% ADMIN FEE AND 8.125% NYS SALES TAX TO ALL PRICES.

Emerald Package

COCKTAIL HOUR | FLOATING RECEPTION

COCKTAIL HOUR

Passed Hors d'oeuvres- Choice of 4 Hot & Cold

The Venue Grazing Table

Assorted meats, cheeses, crackers & fresh fruit

Vegetable Crudit  & Dip

1 Additional Station

FLOATING RECEPTION

Passed Hors D'Oeuvres- Choice of 4 Hot & Cold

Choice of 3 additional stations

DESSERT

To accompany your own wedding cake

Assorted Mini Desserts Display

To include choice of one:

Freshly Baked House Made Cookies: Chocolate Chip,

Oatmeal Raisin, Sugar, Double Chocolate Chip

Cutting Cake: Lemon Curd, Strawberry Shortcake, Tuxedo

BEVERAGE PACKAGE

Champagne Toast

5 Hour Premium Open Bar

All Non-Alcoholic Beverages

Coffee & Tea Station

CONTACT US FOR PRICING!



PHOTO CREDIT :MELINDA ANITA PHOTOGRAPHY

MENUS PRICE AND OPTIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON AVAILABILITY
PLEASE ADD 22% ADMIN FEE AND 8.125% NYS SALES TAX TO ALL PRICES.

Diamond Package

COCKTAIL HOUR | PLATED RECEPTION

COCKTAIL HOUR

Passed Hors d'oeuvres- Choice of 5 Hot & Cold

The Venue Grazing Table

Assorted meats, cheeses, crackers & fresh fruit

Vegetable Crudit  & Dip

3 Additional Stations

PLATED RECEPTION

PASTA COURSE

Choice of Pasta

SALAD COURSE

Choice of Salad

ENTR E COURSE

Choice of 3 Entrees

(Chicken, Beef, Fish or Vegetarian)

Choice of Starch & Seasonal Vegetable

Bread & Butter

DESSERT CHOICE OF ONE

To accompany your own wedding cake

Freshly Baked House Made Cookies: Chocolate Chip, Oatmeal Raisin, Sugar, Double Chocolate Chip

Cutting Cake: Lemon Curd, Strawberry Shortcake, Tuxedo

BEVERAGE PACKAGE

Champagne Toast

5 Hour Premium Open Bar

All Non-Alcoholic Beverages

Coffee & Tea Station



CONTACT US FOR PRICING!

MENUS PRICE AND OPTIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON AVAILABILITY
PLEASE ADD 22% ADMIN FEE AND 8.125% NYS SALES TAX TO ALL PRICES.



Bar Options

EACH OF OUR WEDDING PACKAGES INCLUDE OUR PREMIUM BAR. BELOW IS MORE INFORMATION ON ALL BAR PACKAGE OPTIONS. BAR PACKAGES CAN ALWAYS BE UPGRADED.

PREMIUM BAR- BEER, WINE & PREMIUM LIQUOR*

Premium Bar includes all of our in house domestic and imported beers. Red & White Wines to include Merlot, Pinot Noir, Cabernet Sauvignon, Riesling, Chardonnay, Pinot Grigio, Prosecco, Sauvignon Blanc and our premium brand liquor. (i.e. *Tito's Vodka, Bacardi Rum, Dewars Scotch, Beefeater Gin, Jack Daniels, Jose Cuervo, Captain Morgan Rum*) *INCLUDED IN ALL PACKAGES

TOP SHELF BAR- BEER, WINE & TOP LIQUOR

Top Shelf Open Bar includes all imported and domestic beers, Red & White Wines as listed above, 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.

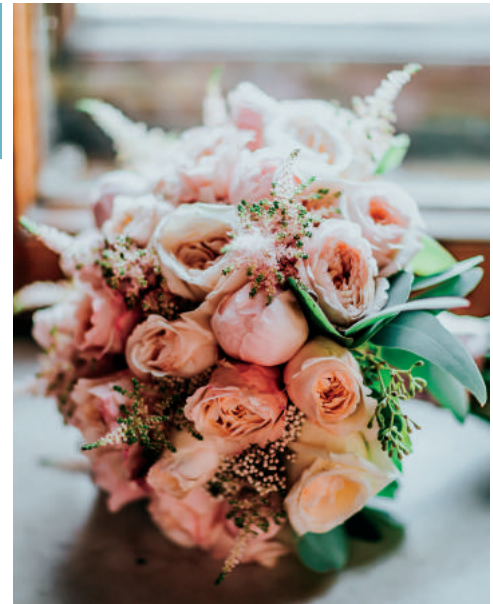
Signature Drink

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*
Mini Quiche
Mini Beef Wellington (+)
Mini Shrimp & Grits Spoon
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*

(+) Indicates additional charge at market value



Included 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

Cavatappi Pasta tossed with your choice of two (2)

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

NY Street Cart

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



Stations Enhancements

Street Taco Bar

\$ PER PERSON

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

Taste of the Mediterranean

\$ PER PERSON

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

\$ PER PERSON

Choice of two (1) Protein *Pulled Pork, Brisket, Smoked Pulled Chicken*
Served with Mac & Cheese, Corn Bread & Cole Slaw

Slider Station

\$ PER PERSON

Choice of two (2) Served with French Fries
Meatball Housemade 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, Baby Swiss, sautéed baby Spinach
& Roasted Red Pepper
Turkey Burger Cranberry Orange Compote

Spud Bar

\$ PER PERSON

Curley, Waffle, Steak cut, Traditional, served with assorted toppings and dips including Garlic Parm, Truffle, Ketchup, Mustard, Garlic Aioli, Ranch, BBQ, and Mayo

Carving Station

+ MARKET PRICE

Herb 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
Leg of Lamb
Chateaubriand Tenderloin Roast

Raw Bar

+ MARKET PRICE

Claims, Jumbo Shrimp, Crab Claws & Oysters



Dessert Enhancements

Gourmet Ice Cream Bar

\$ PER PERSON

Scooped to order Vanilla and Chocolate ice cream with Caramel &, Chocolate sauce, Whipped Cream, Maraschino Cherries, Sprinkles, accompanied by assorted candy toppings.

Tabletop S'mores

\$ PER PERSON

Marshmallow, Graham Crackers, Hershey's chocolate Bar pieces, Reese's Peanut Butter Cups, Toasted Coconut

Donut & Coffee Bar

\$ PER PERSON

Assorted fresh baked assorted donuts served with Hot and Iced Regular and Decaf coffee

Milk & Cookies Bar

\$ PER PERSON

Your choice of any two milks from Almond, Traditional, Oat, or Soy. Served with Oreo, Chocolate Chip, house made Oatmeal Raisin

Gourmet Popcorn Bar

\$ PER PERSON

Movie theatre style Popcorn that you can customize with assorted flavors including, Cheddar Cheese, Garlic Parmesan, Butter, Truffle Sea Salt, Cracker Jack, and Cinnamon Sugar

Viennese Table

+ MARKET PRICE

The traditional display with assorted cakes, pastries, petit fours, mini Italian and French confections, donut holes, everything you could want for an end to a perfect night



Plated Selections

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

- Cavatappi Alla Vodka** Blush Tomato Sauce and Shaved Parmesan served with a Garlic Crostini
Pesto Pasta Cavatappi Pasta tossed in a Pesto Cream sauce
Primavera Seasonal Vegetables with a Garlic Oil
Wild Mushroom Risotto Wild Mushrooms, Parmesan Cheese

Vegetarian

- Eggplant Rollatini** Thinly sliced Eggplant, breaded, stuffed with Herbed Ricotta Cheese
Cavatappi Vodka Blush Tomato Sauce and Shaved Parmesan served with a Garlic Crostini
Seasonal Vegetarian Offering Check with Your coordinator on the seasonal option
Wild Mushroom Rissoto Wild Mushrooms, Parmesan Cheese

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
Blackend Snapper Puttanesca sauce

Chicken

- 1847 Chicken** Sautéed Chicken, Artichoke Hearts, Roasted Red Pepper, Capers, White Wine Lemon
Chicken Marsala Wild Mushrooms in a Marsala Demi Glaze and Herbs
Chicken Picatta 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

Beef

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

Starch

- Herb Roasted Potatoes** Baby Red Skinned Potatoes
Scalloped Potatoes Three Cheese thinly sliced Idaho Potatoes baked
Mashed Potatoes Red Skinned Potatoes, Butter
Garlic Mashed Potatoes Red Skinned Potatoes, Garlic, Butter
Rice Pilaf



Vegetarian

Eggplant Rollatini Thinly sliced Eggplant, breaded, stuffed with Herbed Ricotta Cheese
Cavatappi Alla Vodka Blush Tomato Sauce and Shaved Parmesan served with a Garlic Crostini
Seasonal Vegetarian Offering Check with Your coordinator on the seasonal option
Wild Mushroom Risotto Wild Mushrooms, Parmesan Cheese

Chicken

1847 Chicken Sautéed Chicken, Artichoke Hearts, Roasted Red Pepper, Capers, White Wine Lemon
Chicken Marsala Wild Mushrooms in a Marsala Demi Glaze and Herbs
Chicken Picatta 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 Tri Tip 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)

Starch

Herb Roasted Potatoes Baby Red Skinned Potatoes
Scalloped Potatoes Three Cheese thinly sliced Idaho Potatoes baked
Rice Pilaf

(+) Indicates additional charge at market value



Frequently Asked Questions

Frequently Asked Questions

How many people can The Venue accommodate?

Our tent can accommodate up to 200 guests

Is there a rental fee associated with the space?

No, there is no additional space rental fee.

How many hours are included in the package, 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 \$1,000 security deposit is collected at the time of contract signing. The security deposit will be refunded within 14 days of the event if no damages have occurred at The Venue. A non-refundable deposit of 10% is also collected at the time of the contract. There will then be a minimum of 4 payment plans 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 4% 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 \$150 returned check fee.

What is the tax and service charge?

There is a 22% 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 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.

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, there is minimum of 100 for Friday, 150 for a Saturday, and Sunday's 50 adult guests. We do offer micro weddings Sunday through Thursdays and we will work with you depending on the date and month.

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. We offer a 10% off Rehearsal Dinner on Mondays- Thursdays or morning-after brunch on Sundays

How much time is allocated for our Rehearsal?

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

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

Yes, we offer one (1) complimentary tasting for the couple. 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 couple at no additional cost.

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

Tables, chairs, plates, silverware, and glassware are included in your package. Light Gray table linens and white linen napkins, additional options can be rented at an additional cost.

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

You are more than welcome to move things around!

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.

Frequently Asked Questions

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). 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 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. We do not charge a cake cutting fee.

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

The Venue at Winding Hills does not permit any outside alcohol.

Can we have food trucks?

You can have a dessert food truck, with a \$200 vendor fee. They will need to provide proof of insurance and a health department certificate two weeks prior to the event.

What overnight accommodations do you provide?

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

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 to wait in. We will offer a contract credit of up to \$250 for a hotel room for the night before the wedding/ morning of at one of our preferred hotels.

(this is not included in micro weddings)

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

The tent has 2 heaters, one for the far side and one for the near. The patio tables do have umbrellas along with portable heaters.

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 recommend all social events to purchase event insurance. The purchase price is dependent upon the number of guests in your wedding 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.

Do you require a head count for each entrée item?

Yes, please! We do ask that you use a response card in your invitations for guests to provide their preferred entrée selection. We will then ask you to provide that information to us 14 business days prior to your date. We will plan accordingly for fluctuation.

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 through the overall wedding preparation & management. They oversee vendors, budgets, colors & décor, etc. where our event staff only handles items for the property.





Contact Us!

1847 STATE RT 17K
MONTGOMERY, NEW YORK 12549
845.457.9875

THEVENUE@WINDINGHILLSGC.COM
THEVENUEATWINDINGHILLS.COM