



WINDHAM
MOUNTAIN RESORT



Windham Mountain Wedding Packages



TOP OF THE CATSKILLS

Guests will rave about the scenic 12 minute chairlift ride to the Summit of Windham Mountain. Gaze over the valley below at 3,050 ft while reciting your vows. Surround yourself with family and nature while enjoying the beautiful views (and pictures) of the Catskill Mountains in every direction.



FIRESIDE CEREMONY

Say "I Do" around Windham Mountain Resort's wood burning fire pit. Located on the back patio, this is the most accessible ceremony option.

WHEELHOUSE CEREMONY

Enjoy the quiet, scenic atmosphere from the deck of our mid-mountain lodge. A quick trip on D Lift carries family and friends to bear witness to your special moment. The Wheelhouse Lodge sits nestled within nature and allows you to entirely embrace the surroundings.



Windham Mountain Wedding Packages



THE CLUB AT WINDHAM MOUNTAIN

The Club accommodates up to 130 guests in a sophisticated and exquisite dining room. The rustic alpine interior is an elegant space for any event. The venue offers top-notch service and amenities that will impress any guest.

WINDHAM COUNTRY CLUB

The Windham Country Club accommodates 120 guests for a wedding overlooking the beautiful Windham valley and pristine golf course. Enjoy sweeping vistas from every seat and an unbeatable summer sunset from the wraparound deck.



SEASONS

Our newest venue! Located on the 3rd floor of the base lodge and seats up to 400 guests. The open, 6,000 sq ft setting has spectacular mountain and valley views in every direction.



Farm to Wedding Package

New York State Farm to Wedding Package includes five hours of open bar, three passed hors d'oeuvres, two stationed hors d'oeuvres, salad, two entrées, dinner rolls & complimentary cake cutting.

Stationed Hors D'oeuvres

Fresh Local Vegetable Crudités
Horseradish & Chive Cream

Local Cheese Platter

A selection from the following Creameries:

R&G Farms, Coach Farms, Nettle Meadows, Danascara Farms, Four Fat Fowl Creamery, Old Chatham Farms, Harpersfield Farms, Sprout Creek, Chaseholm Farms.

Passed Hors D'oeuvres

Blistered Tomato & Basil Bruschetta
Spiced Eggplant Ragù in Cucumber Boats
Smoked Chicken in Phyllo with Chèvre & Berries
Pakorras - House made Indian Vegetable Fritter

Salad

Local RSK Farms Fresh Cut Greens, Heirloom Tomatoes,
Maple Brook Farm Burrata Cheese, Fresh Thai Basil
& Balsamic Glaze, Venta del Baron E.V.O.

Entrées

(Select 2)

Pan Roasted Hudson Valley Duck Breast, Carola Gold Smashed & Roasted Potatoes
Snow Pea Shoot Salad with Nettle Meadow Kunik Cheese, Asparagus & Corn

Free Range Campanelli Chicken Ballotine with Spring Onions & Herbs
English Pea & Mint Risotto

Rosemary Rubbed Hudson Valley Cattle Co. Sirloin of Beef
Green Peppercorn & Ballston Bleu Veal Reduction

Bar Selection

Windham Mountain Resort works with New York and Catskill Mountain Breweries such as Westkill, Catskills Brewing Company, Crossroads and more.

Wine

Blanc de Blanc, Brotherhood Sparkling (Hudson Valley)
Dry Rose, Knapp (Finger Lakes)
Chardonnay, Salmon Run (Finger Lakes)
Cabernet Sauvignon, Brotherhood (Hudson Valley)
Pinot Noir, Brotherhood (Hudson Valley)

Liquor

Vodka: Albany Distillers
Whiskey: Blended Whiskey, Cooperstown Classic
Bourbon: Taconic Private Reserve
Gin: Bootlegger Gin 21
Cordials: Peach Schnapps, Amaretto & Sweet & Dry Vermouth
**Please inquire for upgraded NY handcrafted spirit options.*

Summit Stations Package

Summit Station Package includes five hours of open bar, champagne toast, three passed hors d'oeuvres, one stationed hors d'oeuvres, salad, dinner rolls located at the carving stations & complimentary cake cutting.

Passed

Pork-Sesame Potstickers
Spinach & Feta Rangoon
Cheese Curd Beer Pretzels
Chipotle Bruschetta on Mozzarella Fritti
Rösti Potato, Bacon & Chive Sour Cream
Tomato Bruschetta with Fresh Mozzarella
Brie & Raspberry en Croûte with Almonds
Smoked Chicken Quesadilla Cornucopia
Cocktail Franks in Mini Puff Pastry
Mini Chicken Cordon Bleu
Vegetable Thai Potstickers
Mini Assorted Quiche

Stationary

Swedish or Italian Style Meatballs
Fresh Vegetable Crudités with Wasabi Dip
Spinach Artichoke Dip with Tortilla Chips
Sliced Fresh Fruit Display with Chantilly Sauce
Classic Cheese Display with Crackers & Mustard
Roasted Pepper Hummus & Toasted Pita Points
Homemade Guacamole Dip with Chips & Salsa

Carving Boards

(Select 2)

Honey Glazed Ham
Roast Sirloin of Beef
Roasted Turkey Breast
Slow Roasted Prime Rib
Roasted Rosemary Pork Loin

Includes Menu Items Noted Below

Pasta Bar

Penne Rigate ~ Cavatappi
Marinara, Alfredo, Creamy Pesto
Marinated Olives, Oven Roasted Tomatoes, Caper Berries, Sautéed Mushrooms, Grated Cheese

OR

Risotto or Polenta

Oven Roasted Tomatoes, Chopped Bacon, Asparagus, Sautéed Veggies, Mushrooms
Basil Pesto, Truffle Oil, Imported Cheeses

Mediterranean Station

Hummus, Tabouli, Baba Ghanoush, Pitas, Feta Cheese,
Marinated Olives, Grilled Veggies, Spanakopita

Fruit & Cheese Display

Local Assortment of Hudson Valley Specialty Cheeses

Salad Bar

Hand Tossed Caesar Salad, Mixed Greens, Vegetable Crudités & Assortment of Dressings

Mashed Potato Bar

Creamy Yukon Gold Whipped Potatoes, Mashed Sweet Potatoes,
Sour Cream, Crumbled Bacon, Bleu Cheese, Chives, Roasted Garlic, Oven Roasted Tomatoes

Premier Package

Premier Package includes five hours of open bar, champagne toast, four choices of passed hors d'oeuvres, two stationed, salad, appetizer, two entrées, two sides, dinner rolls and complimentary cake cutting.
(All dishes from the Elegant & Diamond Packages are available)

Passed

Escargot en Croûte
Bacon Wrapped Scallops
Phyllo Wrapped Asparagus
Mini Crab Cakes & Remoulade
Chipotle Bruschetta on Mozzarella Fritti
Duck Confit Crostini with Cranberry-Onion Mustard
Spiced Crab & Avocado Salad on Tortilla
Crispy Rice Wrapped Shrimp Rolls
Beef Empanada, Pico de Gallo
Tequila-Lime Shrimp Shooter
Artichoke Antipasto Skewer
Mushroom Vol Au Vent
Teriyaki Beef Satay

Stationary Options

Tuscan Antipasto Display: Aged & Cured Sausages, Imported Cheeses, Marinated Olives, Stuffed Peppadew Peppers, Marinated Long Stem Artichoke Hearts, Fire Roasted Tomatoes & Sliced Baguettes

Bruschetta Display: Crostini, Tapenade Assortment, Tomato-Basil Salsa, Roasted Garlic, Roasted Cipollini Onions & Shaved Parmesan Cheese

Crab & Cheddar Stuffed Mushrooms
Cured Sausage & Mussels in Tomato-Fennel Broth
Duck Wing Duo - Spicy Thai Curry & Mango BBQ
Baked Crab & Artichoke Dip with Toasted Pita Points
Calamari Two Ways - Fritti & Salada

Salad

Catskill Garden Salad
Seasonal Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onion & House Dressing
Wedge Caesar Salad
Petite Artisanal Romaine Wedges, Shaved Parmesan Cheese, Tomatoes, Garlic Croutons & Traditional Caesar Dressing

Appetizer

Lobster Ravioli
Lemon-Thyme Beurre Blanc, Tomato Brunoise
Jumbo Lump Crab Cake
Baby Arugula, Pickled Red Onion Marmalade
Island Jumbo Shrimp
Caribbean Jerk Grilled Jumbo Shrimp, Mango BBQ Sauce
Baby Lamb Chops
Braised Radicchio Lemon-Rosemary Brine, Scallion-Plum Sauce

Entrées

(Select 2)

Pan Seared Alaskan Halibut
Snow Pea Shoots, Chanterelle Mushrooms, Tomato Brunoise

Pan Roasted Hudson Valley Duck Breast
Blood Orange, Lingonberries & Caramelized Fennel

Herb Roasted Aussie Rack of Lamb
Minted Peppercorn Pan Reduction

Grass Fed Filet Mignon
with Morel Mushroom

Baked Warm Water Lobster Tail
Drawn Lemon Butter

Sides

Seasonal Risotto
Mascarpone Polenta
Scallion Smashed Potatoes
Zucchini & Roasted Peppers

Grilled Asparagus
Roasted Red Potatoes
Ginger Glazed Carrot
Garlic Roasted Cauliflower

Diamond Package

Diamond Package includes five hours of open bar, champagne toast, four choices of passed hors d'oeuvres, one stationed, one appetizer, salad, two entrées, two sides, dinner rolls and complimentary cake cutting.
(All dishes from the Elegant Packages are also available)

Passed

Escargot en Croûte
Bacon Wrapped Scallops
Cocktail Franks in Mini Puff Pastry
Smoked Chicken Quesadilla Cornucopia
Rösti Potato, Bacon & Chive Sour Cream
Chipotle Bruschetta on Mozzarella Fritti
Duck Confit Crostini with Cranberry-Onion Mustard
Brie & Raspberry en Croûte with Almonds
Tomato Bruschetta with Fresh Mozzarella
Mediterranean Antipasto Skewer
Beef Empanada, Pico de Gallo
Tequila-Lime Shrimp Shooter
Mushroom Vol Au Vent

Stationary Options

Tuscan Antipasto Display: *Aged & Cured Sausages, Imported Cheeses, Marinated Olives, Stuffed Peppadew Peppers, Marinated Long Stem Artichoke Hearts, Fire Roasted Tomatoes & Sliced Baguettes*

Bruschetta Display: *Crostini, Tapenade Assortment, Tomato-Basil Salsa, Roasted Garlic, Roasted Cipollini Onions & Shaved Parmesan Cheese*

- Crab & Cheddar Stuffed Mushrooms
- Cured Sausage & Mussels in Tomato-Fennel Broth
- Duck Wing Duo - Spicy Thai Curry & Mango BBQ
- Baked Crab & Artichoke Dip with Toasted Pita Points
- Calamari Two Ways - Fritti & Salada

Salad

Catskill Garden Salad
Seasonal Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onion & House Dressing
Wedge Caesar Salad
Petite Artisanal Romaine Wedges, Shaved Parmesan Cheese, Tomatoes, Garlic Croutons & Traditional Caesar Dressing

Appetizer

Penne Pesto Genovese
Penne Rigato Tossed in Creamy Basil Pesto, Shaved Parmesan Cheese
Burrata Cheese Ravioli
Blistered Tomato & Spinach Alfredo
Petite Pork Osso Buco
Roasted Garlic Arincini, Gremolata, Braising Sauce

Entrées

(Select 2)

Flame Broiled NY Sirloin Steak
Rosemary & Roasted Garlic Bordelaise

Slow Roasted Prime Rib
Roasted Garlic Bread Pudding, Served au Jus

Boursin & Crab Stuffed Chicken
Roasted Airline Breast, Lemon-Thyme Butter Sauce

Berkshire Pork Tenderloin
Tuscan Garden Succotash, Sweet Balsamic Pan Reduction

Stuffed Sole
Scallop & Crab Stuffed, Choron Sauce with Chives

Pan Roasted Swordfish
Blistered Tomato & Preserved Lemon Nage

Sides

Seasonal Risotto
Mascarpone Polenta
Scallion Smashed Potatoes
Zucchini & Roasted Peppers

Grilled Asparagus
Ginger Glazed Carrot
Roasted Red Potatoes
Garlic Roasted Cauliflower

Elegant Package

Elegant Event Package includes four hours of open bar, three choices of passed hors d'oeuvres, one stationed, champagne toast, salad, two entrées, two sides, dinner rolls and complimentary cake cutting.

Passed

Pork-Sesame Potstickers
Mini Chicken Cordon Bleu
Cocktail Franks in Mini Puff Pastry
Chipotle Bruschetta on Mozzarella Fritti
Tomato Bruschetta with Fresh Mozzarella
Brie & Raspberry en Croûte with Almonds
Rösti Potato, Bacon & Chive Sour Cream
Smoked Chicken Quesadilla Cornucopia
Cheese Curd Beer Pretzels

Stationary

Swedish or Italian Style Meatballs
Fresh Vegetable Crudités with Wasabi Dip
Sliced Fresh Fruit Display with Chantilly Sauce
Classic Cheese Display with Crackers & Mustard
Fresh Guacamole Dip with Chips & Charred Salsa
Roasted Pepper Hummus & Toasted Pita Points
Spinach Artichoke Dip with Tortilla Chips

Salad

Catskill Garden Salad

Seasonal Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onion & House Dressing

Wedge Salad

Iceberg Wedge, Shaved Red Onion, Chopped Tomatoes, Crumbled Gorgonzola & Balsamic Vinaigrette

Greek Salad

Chopped Romaine, Shaved Red Onion, Kalamata Olives, Cucumbers, Sliced Tomatoes, Feta Cheese & Greek Dressing

Traditional Caesar Salad

Chopped Romaine, Shaved Parmesan Cheese, Garlic Croutons & Traditional Caesar Dressing

Entrées

(Select 2)

Seared Chicken Breast

Wild Mushroom & Tomato Ragù

Roasted 1/2 Chicken

Herb Brined, Citrus Roasted Rosemary au Jus

Stuffed Pork Loin

Cider Glaze, Gala Apples, Golden Raisins & Walnuts

Roast Pork Arista

Rosemary-Garlic Rub, Caramelized Fennel & Tomato Ragù

Slow Roasted NY Strip Sirloin

Served Sliced with Candied Cipollini Onions & Roquefort Bleu Demi-Glace

BBQ Glazed Scottish Salmon

Seared & Roasted with a Brown Sugar Brine, Maple Drizzle

Pan-Seared Medallions of Beef

Grilled Crimini Mushroom & Port Wine Demi-Glace

Herb Encrusted Haddock

Baked & Topped with a Lemon-Dill Beurre Blanc

Vegetable Dish Available Upon Request

Sides

Seasonal Risotto
Mascarpone Polenta
Scallion Smashed Potatoes
Zucchini & Roasted Peppers

Grilled Asparagus
Roasted Red Potatoes
Garlic Roasted Cauliflower
Ginger Glazed Carrot

Buffet Selections

Banquet Buffet Package includes four hours of open bar, champagne toast, three choices of passed hors d'oeuvres, one stationed, salad, two entrées, one side, one vegetables, dinner rolls and complimentary cake cutting.

Passed

*Mini Assorted Quiche
Pork-Sesame Potstickers
Spinach & Feta Rangoon
Vegetable Thai Potstickers
Cheese Curd Beer Pretzels
Mini Chicken Cordon Bleu
Cocktail Franks in Mini Puff Pastry
Chipotle Bruschetta on Mozzarella Fritti
Tomato Bruschetta with Fresh Mozzarella
Brie & Raspberry en Croûte with Almonds
Rösti Potato, Bacon & Chive Sour Cream
Smoked Chicken Quesadilla Cornucopia*

Stationary

*Swedish or Italian Style Meatballs
Fresh Vegetable Crudités with Wasabi Dip
Spinach Artichoke Dip with Tortilla Chips
Sliced Fresh Fruit Display with Chantilly Sauce
Classic Cheese Display with Crackers & Mustard
Homemade Guacamole Dip with Chips & Salsa
Roasted Pepper Hummus & Toasted Pita Points
Mini Pierogi with Caramelized Onions & Bacon*

Salad

*Mixed Baby Greens with Tomatoes, Cucumber
and a House Balsamic*

Entrées

(Select 2)

*Chicken Parmesan
Chicken a la Florentine
BBQ Quarter Cut Chicken
Chicken Breast a la Marsala
Roasted Pork Loin with Caramelized Apples & Onions
Parmesan Crusted Haddock, Tomato-Basil Salsa
Jerked Rubbed Mahi-Mahi with a Tropical Salsa
Braised Beef Bourguignon with Mushrooms
Stuffed Shells with Ricotta
Italian Roast Beef au Jus*

Vegetable Dish Available Upon Request

Potatoes & Rice

*Wild Rice Pilaf
Scallion Smashed Potatoes
Penne Rigate with Vodka Sauce
NYS Cheddar Mac & Cheese
Roasted Red Potatoes with Rosemary
Chipotle-Maple Glazed Sweet Potatoes*

Vegetables

*Green bean Almondine
Ginger Glazed Carrots
Grilled Broccolini with Lemon
Roasted Butternut Squash & Beets
Garlic Roasted Cauliflower
Sesame Roasted Broccoli
Seasonal Succotash*

Carving Boards

Additional Chef Fee per Station

*Honey Glazed Ham Carver
Roasted Turkey Breast
Roasted Rosemary Pork Loin
Roast Sirloin of Beef
Slow Roasted Prime Rib*

Beverage Selections

Standard

Liquor Selection

Vodka: Absolut, Tito's

Rum: Bacardi, Captain Morgan, Rum Haven

Whiskey: Jim Beam Bourbon, Seagram's 7, Dewar's

Tequila: Jose Cuervo Gold

Gin: Tanqueray

Cordials: Peach Schnapps, Amaretto, Sweet & Dry Vermouth

Bottled Beer

(Select 3)

Budweiser, Heineken, Sam Adams Lager, Corona, Bud light, Michelob Ultra, O'Douls

Wine

House Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot & Cabernet Sauvignon & Champagne Toast

*Standard selection of tap beer available

Premium

Liquor Selection

Vodka: Absolute, Stolichnaya, Tito's

Rum: Bacardi, Captain Morgan, Malibu Rum

Whiskey: Jameson, Jack Daniels, Jim Beam, Seagram's 7

Tequila: Milagro Silver, Jose Cuervo Gold

Scotch: Dewar's, Johnny Walker Red

Gin: Bombay Sapphire, Beefeater

Cordials: Peach Schnapps, Amaretto, Sweet & Dry Vermouth

Bottled Beer

(Select 3)

Budweiser, Heineken, Sam Adams Lager, Corona, Bud light, Michelob Ultra, O'Douls

Wine

House Chardonnay, Sauvignon Blanc, Riesling, Merlot, Cabernet Sauvignon, Champagne & Champagne Toast
(includes standard selection)

*Standard selection of tap beer available

Top Shelf

Liquor Selection

Vodka: Grey Goose, Kettle One, Absolute, Stolichnaya, Tito's

Rum: Bacardi, Captain Morgan, Malibu

Whiskey: Makers Mark, Crown Royal, Jameson, Jim Beam Bourbon, Seagram's 7, Jack Daniels

Tequila: Patron Silver, Milagro Silver Tequila, Milagro Reposado, Milagro Anejo, Jose Cuervo Gold

Scotch: Glenfiddich, Dewar's, Johnny Walker Red, Johnny Walker Black

Gin: Beefeater, Bombay Sapphire

Cordials: Includes our cordial station please see page #13

Bottled Beer

(Select 3)

Budweiser, Heineken, Sam Adams Lager, Corona, Bud light, Michelob Ultra, O'Douls

Wine

House Chardonnay, Sauvignon Blanc, Riesling, Merlot, Cabernet Sauvignon, Champagne & Champagne Toast

*Standard selection of tap beer available

*Substitutions & Additions Subject to Charges
Beverage special requests must be approved by Banquet Manager*

Bar Enhancements

His & Her Signature Cocktails

Our Banquet Manager can help further customize your drinks by developing signature names.

Tier 1

Bellini: Peach Purée topped with Champagne

Moscow Mule: Ginger Beer, Vodka, Lime Juice

Dark & Stormy: Gosling's Black Seal Rum & Ginger Beer

Kir Royale: Champagne & Cassis, Raspberry or Elderberry Liquors

Something New: Pineapple Rum, Spiced Rum, Orange Juice, Pineapple Juice,

Something Blue: Vanilla Vodka, Raspberry Vodka, Sparkling Wine & Blue Curacao

Red, White or Rosé Sangria: Your Choice of Wine & Liquors (Peach, Strawberry, Orange) with Fresh Fruit

Hot Apple Cider: Spiked with Fireball Whiskey, Jose Cuervo Cinge Tequila or Captain Morgan

Bourbon Peach Sweet Tea: Kentucky Bourbon, Handcrafted Peach Simple Syrup, & Iced Tea

Mango Mai Tai: Mango Rum, Pineapple, Lime Juice, Orgeat Syrup, Grenadine

Sparkling Limoncello: Vodka, Limoncello & Club Soda

Tier 2

Mojito: White Rum, Fresh Mint & Lime with a Lemon Lime Soda

Margarita: Choose Mango, Strawberry, Blueberry, Pomegranate, or Peach

Strawberry Vodka Lemonade: Fresh Strawberries, Strawberry Vodka, Lemonade

Basil Gin Smash: Fresh Basil, Gin, Soda & Lime, with Strawberries or Peaches

Cucumber Frisk: Cucumber Vodka, Soda, Fresh Lime & Mint

Caipirinha: Brown Sugar, Fresh Lime & Cachaça

Additional Hand Crafted Cocktails

Martini Bar

Pick 3 Flavors (includes the Classic Martini)

Cosmopolitan, Lemon Drop Martini, Chocolate Dream, White Wedding Cake, Cucumber, French Martini, Peartini, Bellini Martini, Pomegranate Martini, Sapphire Collintini, Blueberry, Dirty Martini, Candy Martini, Key Lime Pie Martini, Honey Vanilla Bean Lemon Drop

Bloody Mary Bar

Stuffed olives, celery, shrimp, bacon, lemons, limes, hot sauce, pickles & horseradish make-up everything you need for your guest to create the perfect Bloody Mary.

Assortment of vodkas including Bakon Vodka & Grey Goose.

Mimosa Bar

Champagne paired with pineapple, grapefruit, blood orange & orange juice as well as peach puree. Let your guest pick their favorite flavor & fresh fruit to accompany each cocktail.

Bar Enhancements

Cordial Station

Available to add onto any of our bar packages.

Amaretto Disaronno, B&B, Bailey's Irish Cream, Cognac, Frangelico, Grand Marnier, Kahlua, Romano Sambuca, Romano Opal Sambuca, Limoncello, Drambuie, Apricot Brandy, Tia Maria

Ceremony Greeting Stations

Summit or Wheelhouse beverage stations are ready to greet your guest as they descend off the lift & await the bride.

Champagne Station

Ice cold champagne; includes our infused water station.

Flat or Sparkling Bottled Saratoga Water

Lemonade or Iced Tea Station

Hot Apple Cider

Sip-Able Dessert Station

Dessert Drinks for your guest to enjoy.

(Select 3)

Strawberry Shortcake, Coconut Macaroon, Java Nut, Key Lime Pie, S'mores, Peaches & Cream, Pineapple Upside Down Martini, Chocolate Mint Martini, Candy Apple, Orange Cream, Salted Caramel, Eggnog, Sugar Cookie, Red Velvet Cake, Tiramisu, Boston Cream Pie,

Mocktails

Available for cocktail hour.

Shirley Temple: Sprite, grenadine & a cherry

Cran-Apple Cider: Cranberry juice & apple cider rim glass with cinnamon sugar

Sparkling Sangria: Sparkling grape juice with fresh fruit & cherries

Virgin Veggie Mary: Handcrafted Bloody Mary mix over ice with lemon & limes & olives

Peach Lemonade or Iced Tea: Peach puree with lemonade or iced tea

Make it a Weekend!



Windham Country Club

Unwind before your vows by playing a round of golf at Windham Country Club. Relax onsite at Mulligan's Pub with gorgeous outside seating and views of the links. This 18 hole course was recently renovated and will challenge all levels of play. Group rates available for wedding parties.

Alpine Spa

Pamper yourself before your wedding with custom massages and treatments. Ohm into a morning yoga & sauna session before you say I do. The perfect spot for bridal party preparations.



Rehearsal Dinner/Brunch

Make it a wedding weekend! Host a Taco Bar and Margarita welcome party for your out of town guests at Rock'n Mexicana. Charm your family & friends with a delicious rehearsal dinner at Windham Country Club. BBQ, Buffet & Brunch options available at both locations.



Terms & Conditions

Rain Plans:

In the event of rain or inclement weather, the venue will let the patrons know if outdoor events will be moved inside. We take very seriously the safety of our guests & will not permit on-hill activities if inclement weather is in the forecast. Procedures to be discussed with Banquet Manager 2 weeks prior.

Rock'n Mexicana After Party:

After parties are available during normal operating days (Wednesday- Saturday) at Rock'n Mexicana between the hours of 10pm - 12am. Price is \$400.00 for 2 hours & includes the following: bar snacks, fire pit, bartender & restaurant space. Cash bar. Site fees may apply outside operating days.

Substitutions:

We reserve the right to substitute products of equal or greater value without notice.

Vendor Meals:

Band, Photographers, etc. are charged a price of \$45.00 per plate including non-alcoholic beverages.

Winwood:

Group hotel rates are available. Please call 518-734-3000 for details & to request a room block for your guests.

Windham Country Club:

Group tee times & rates available. Please call 518-734-9910 for details.

Wedding Venues:

Site fees for wedding venues include the following: a bridal suite for the bride & bridesmaids to get ready in, champagne, fresh fruit, refreshment station, a greeter to welcome your wedding guests & 8 hours of shuttle service.



Terms & Conditions

Alcohol Consumption:

We reserve the right to make decisions on continued service of alcoholic beverages based on guest behavior & consumption. The safety of your guest is our first priority. No shots are served. We ID guests at our discretion & will not serve anyone without proper ID.

Cancellation:

A non-refundable deposit is required at contract signing. If event is canceled, your party is subject to forfeit all payments prior to cancellation. Rescheduling of an event is dependent upon available dates & will be honored with no additional expense. Windham Mountain Resort reserves the right to reschedule, or move an outdoor event due to weather.

Decorations:

No decorations are to be affixed to any walls or structures without prior approval. Fog machines, taper candles, glitter, wall or ceiling hangings, & confetti are not permitted. All candles must be in a holder. Room arrangements may be discussed in advance. Venue is not responsible for lost, stolen, or left over items at the reception or ceremony. Decorating must be completed by event organizers. Venue will not decorate facilities or remove decorations after an event.

Destination Wedding:

This is a multi-venue facility that may host multiple events on premise any given day.

Discounts:

Friday & Sunday (non-holiday weekends) are less 10% on Food & Beverage.

Early Arrivals:

We ask that your guests do not arrive prior to your designated start time. Please ask our event manager to coordinate any early arrivals that you might have.

Gratuities / Administrative Fee & Taxes:

A 20% Administrative Fee is added to all food & beverage served which is used to pay our banquet & support staff. Gratuities are not required however you may leave a gratuity if you feel that the staff has exceeded your expectations. New York State sales tax is 8% & will be added to the final bill.

Guarantee Number:

During the initial planning of your event we request an estimated number of guests. A final guarantee is required one month prior to the function. This count is not subject to reduction within 2 weeks of your event. You will be financially responsible for 100% of your guarantee number or the actual number of guests served, whichever is greater. If a guarantee is not provided two weeks in advance, your last estimate will be used as the guarantee.

Hosted Bar:

Set-up fee of 150.00. Open bar priced on a per drink consumption basis. Sight fees are additional, please inquire for pricing.

Outside Catering:

No food, beverages, or alcoholic beverages may be brought on premise by the patron or any of the guests.

Minimums:

50 person minimum for Windham Country Club. 100 person minimum for The Club. 150 person minimum for SEASONS on Saturdays. Station package to have 110 guest minimum at all locations.

Payment:

The room usage fee is required along with the signed contract. A second payment of 50% of the guaranteed minimum will be due four months prior to the event. Final payment will be due 7 days prior to your event in the form of cash, check, or money order. Payment by American Express will be subject to a 3% finance charge. Payment by Visa will be subject to a 1.5% finance charge. There will be no separate bills.

Private Chef Consultation:

A private food tasting with our Executive Chef can be scheduled prior to your event and are offered Sunday – Friday, non-holiday. Included is a sample of hors d'oeuvres, salad, and Entrées with our house wine. Our Chef will guide you through the tasting and help customize your special event.

Notes





WEDDINGS AT WINDHAM MOUNTAIN RESORT

Fall in love with the breathtaking landscape and peaceful experience of a wedding at Windham Mountain Resort. Celebrate with a chairlift ride to your mountain top ceremony, fireside cocktails and a reception in one of our beautiful, rustic venues.

Call our Function Sales Manager today at 518.310.2725

