



# Wedding Menu

*The Timberlodge & The Sterling at Arrowhead*

*Menu pricing is applicable for 2024 weddings*

# Passed Hors D'oeuvres

*Impress your guests with elegantly served butler style hand-passed appetizers*

Butternut Squash Apple Bruschetta  
100 qty. \$220 (V)

Classic Tomato Bruschetta  
100 qty. \$220 (V)

Bacon Pimento Cheese Bites- NEW!  
100 qty. \$220

Vegetable Spring Rolls  
100 qty. \$252 (VG) (V) (GF) (DF)

Korean BBQ Spring Rolls - NEW!  
100 qty. \$252 (V)

Fresh Strawberry & Brie Crostini  
100 qty. \$246 (V)

Cranberry & Goat Cheese Crostini - NEW!  
100 qty. \$246 (V)

Spinach Artichoke Phyllo Cup  
100 qty. \$220 (V)

Cilantro & Ginger Chicken Wontons  
100 qty. \$320 (DF)

Swedish, BBQ, or Blazin' Buffalo Meatballs  
100 qty. \$167 (DF)

Bacon Cheeseburger or Honey Bourbon Bacon Meatballs  
100 qty. \$220

Mini Buffalo Chicken Pot Pies  
100 qty. \$273

Mini Grilled Cheese and Tomato Soup Shooters  
100 qty. \$278 (V)

Grilled Veggie Kabobs with Tzatziki  
100 qty. \$167 (VG) (GF)

Mini Fruit Kabobs  
100 qty. \$220 (VG) (V) (GF) (DF)

Mini Caprese Skewers  
100 qty. \$220 (V) (GF)

Mini Breaded Ricotta Ravioli's & Dipping Sauce  
100 qty. \$220 (V)

Buffalo Chicken Celery Bites  
100 qty. \$273 (GF)

BBQ Bacon Wrapped Shrimp  
75 qty. \$262 (GF) (DF)

Mini Lobster Rolls - NEW!  
100 qty. \$391

Cream Cheese & Spinach Stuffed Mushrooms  
100 qty. \$209 (GF) (V)

Italian Farm Sausage Stuffed Mushrooms  
100 qty. \$252 (GF) (DF)

Bacon Wrapped Scallops  
100 qty. \$367 (GF) (DF)

Mini Crab Cakes with Boom Boom Sauce  
100 qty. \$391

Shrimp Cocktail Shooters  
100 qty. \$410 (GF) (DF)

Black Tie Breaded Coconut Shrimp  
100 qty. \$391 (DF)

Spinach & Feta Phyllo Spanakopita  
100 qty. \$288 (V)

Homemade BBQ Pork Belly Bites  
100 qty. \$252 (GF) (DF)

Rosemary Garlic Lamb Lollipops  
50 qty. \$288 (GF) (DF)

Bacon Sirloin Bleu Cheese Skewers  
100 qty. \$367 (GF)

Brie, Pear and Blackberry Kabob with Honey Syrup &  
Cinnamon  
100 qty. \$252 (V) (GF)

Crab Rangoon's  
100 qty. \$410

# Grazing Tables

*Wow your guests with cocktail hour grazing tables!*

## Charcuterie

Grapes, figs, melon, strawberries,  
blueberries, kiwi, oranges, mandarin, grapefruit,  
prosciutto, hard salami, pickles, assorted soft cheeses,  
assorted crackers and baguette bread  
...\$14 per person



## Crudité

Assorted soft cheeses, vegetables and fresh fruit with  
crackers and pepperoni  
...\$10 per person

## Antipasto

Capicola, hard salami, prosciutto, pepperoni, soft  
cheeses, fresh mozzarella, olives, cherry peppers,  
pepperoncini, artichokes, bruschetta with fresh bread,  
pita & balsamic glaze  
...\$12 per person



## Bruschetta- NEW!

Olive tapenade, classic bruschetta, hummus, baked brie,  
caprese crostini, served with fresh Italian bread and  
crackers  
...\$10 per person



*Treat your guests to an elegant raw bar!*

## Build Your Own Seafood Bar

Your choice of smoked salmon, clams, calamari, shrimp,  
or steamed mussels served over ice with lemon wedges  
and tabasco sauce- served raw  
Choose 3...\$14 per person  
Choose 4...\$17 per person  
Choose 5...\$20 per person  
Add Shrimp Cocktail Shooters ....\$410 per 100 qty.  
Add Oysters (market price)



-Timberlodge Weddings can upgrade a grazing table to be displayed on  
our hanging board for just \$300-  
(Please confirm logistics with your coordinator)

# Dinner Buffets

Buffets naturally create a relaxed, interactive atmosphere which allows your guests to mingle and spark conversation.  
Dinners include our unlimited Coffee + Harney & Sons Fine Tea

## Quartz Buffet

hand carved prime rib and your choice of two entrees  
\$56 per person

## Jasper Buffet

your choice of three entrees  
\$52 per person

## Flint Buffet

your choice of two entrees  
\$49 per person

All Buffets Include:

Your choice of one of the following salads:

mixed field green salad, caesar salad, or cucumber tomato salad

(all salads individually plated and hand-served with freshly baked baguette rolls, included with our house whipped butter)

upgrade to our house made whipped honey cinnamon butter...\$.50 per person

Choose two of the following dressings:

sweet creamy onion, zesty italian, balsamic vinaigrette, raspberry vinaigrette, buttermilk ranch, bleu cheese or parmesan peppercorn

Impress your guests and enhance your salad course:

### Wedge Salad

bleu cheese crumbles, tomatoes, bacon  
crumble, bleu cheese dressing  
...\$2.50 per person

### Summer Salad

fresh watermelon, feta cheese, fresh cut cucumber,  
light vinaigrette dressing  
...\$2.50 per person

Roasted Tomato Arugula Caprese Salad- NEW!  
roasted cherry tomatoes, garlic, arugula and fresh  
mozzarella served with balsamic vinaigrette.  
..\$2.50 per person

Fall Salad  
apple, dried cranberry, chopped walnuts, crisp bacon pieces  
and feta cheese. served with a poppy seed balsamic  
housemade dressing...\$2.50 per person

Your choice of one of the following vegetables:

roasted brussel sprouts, honey and brown sugar glazed carrots, green beans with almonds, steamed market vegetables,  
asparagus, sautéed broccoli, or steamed broccolini topped with lemon butter drizzle

Your choice of two of the following sides:

roasted baby red potatoes, smashed garlic potatoes, roasted sweet potatoes with sea salt & honey drizzle, cornbread stuffing,  
wild rice pilaf, penne with: red sauce, alfredo sauce, or vodka sauce, chefs famous aged cheddar mac n' cheese.

Children 12 and under meals (\$15)

your choice of one of the following:  
aged cheddar mac n' cheese or chicken fingers and french fries

# Buffet Entrées

all carving stations are gluten free and dairy free, without sauce

Vegan Jambalaya- hearty, cajun rice with roasted sweet potatoes and fresh cilantro (VG) (V) (GF) (DF)

Asian Vegetable Stir Fry- a mix of fresh vegetables sautéed in an oriental sauce (VG) (V) (GF) (DF)

Pick of The Chick Chiavettas- 24-hour marinated bone-in chicken, a zesty western new york classic (GF) (DF)

Rosemary Chicken- boneless seasoned chicken breast served with a homemade white wine rosemary sauce that's to die for

 Goat Cheese Stuffed Chicken- NEW!

tender pan seared skin on chicken breasts stuffed with a seasoned goat cheese mixture, sun dried tomatoes, and spinach

Homemade Fried Chicken

24-hour marinated buttermilk battered chicken with a blond, well-seasoned crust, giving way to an incredibly tender and juicy meat

 Marry Me Chicken

sautéed boneless chicken breasts in a delicious garlic, sundried tomato and parmesan cheese cream sauce

 Honey Garlic Chicken (GF) (DF)

garlic roasted boneless chicken breast baked with a honey glaze

Homestyle Pot Roast (DF)

slow cooked seasoned pot roast combined with carrot, celery and pearl onions for full rich flavor

Mississippi Pot Roast (DF)


mouth watering slow cooked seasoned chuck roast combined with carrots and pepperoncini's

 Beer Braised Beef Brisket


blackened on the grill and slowly braised to perfection in a special beer brew

BBQ Beer Braised Brisket - NEW!

our extra tender braised brisket with the addition of our house barbeque sauce, so yummy!

 Roasted Royal Round of Beef Carving Station

hand-carved royal round of beef seasoned and slow roasted. A demi-glaze available on the side

 Roasted Turkey Breast Carving Station

hand-carved seasoned turkey breast slow roasted for tenderness, basted for flavor. Raspberry thyme sauce available on the side

 Roasted Pork Loin Carving Station

hand-carved roasted pork loin rubbed with crushed pepper. Select one: apple bacon sage pan sauce -or- honey peach glaze, served on the side

Cajun Shrimp Pasta

penne pasta in a scrumptious creamy cajun sauce and spotted with savory blackened shrimp

Lobster Mac 'n Cheese - upgrade \$3 per person

pasta with chunks of lobster meat in a decadent cheese cream sauce

Upgrade to Grilled Salmon with Dill Sauce for \$4 per person



# Sit Down Dinners





Stimulate a sense of sophistication as your guests are individually served their entrée.



Dinners include our unlimited Coffee + Harney & Sons Fine Tea Station




Choose Two Regular Entrées and One Vegan/Vegetarian Entrée




*Pair your sit down dinner with wine at the table*



Vegetable Primavera   *pairs well with j. lohr pinot noir and or barone fini alto adige*  
penne pasta in a scrumptious garlic oil and white wine sauce topped with grilled zucchini steaks  
\$56

Vegan Jambalaya with Roasted Sweet Potatoes- hearty, cajun rice with roasted sweet potatoes and fresh cilantro      
\$56

 Grilled Eggplant Tower   
breaded, grilled, layered eggplant with roasted vegetables, ricotta, and parmesan cheese, and topped with red sauce  
\$59



Stuffed Peppers    *pairs well la crema chardonnay and or la crema pinot noir*  
baked until tender and with a cheesy seasoned bean-and-rice filling served over fresh field greens  
\$58


Stuffed Sweet Potatoes     
baked to perfection and stuffed with black beans, charred corn, fresh tomato and topped with fresh cilantro  
sour cream available upon request  
\$58


Pick of The Chick Chiavettas-24- hour marinated bone-in chicken, a zesty western new york classic    
\$61

Rosemary Chicken- boneless seasoned chicken breast served with a homemade white wine rosemary sauce that's to die for  
\$62

Homemade Fried Chicken  
24-hour marinated buttermilk battered chicken with a blond, well-seasoned crust, giving way to an incredibly tender and juicy meat  
\$59

Honey Garlic Chicken- garlic roasted boneless chicken breast baked with a honey glaze   *pairs well with la crema chardonnay and j. lohr cabernet*  
\$61

 Goat Cheese Stuffed Chicken Breast - NEW! *pairs well with j. lohr pinot grigio and or j. lohr pinot noir*  
tender pan seared skin on breasts stuffed with a seasoned goat cheese mixture, sun dried tomatoes, and spinach  
\$61

 Marry Me Chicken *pairs well with la crema chardonnay and j. lohr. cabernet*  
sautéed boneless breast of chicken in a delicious garlic, sundried tomato and parmesan cheese cream sauce  
\$62

Chicken Marsala with Mushrooms -sautéed chicken breast in a savory sauce of mushrooms, garlic, and marsala wine  
\$61


# additional sit down dinner options

all beef options gluten free and dairy free, without sauce

*Pair your sit down dinner with wine at the table*

8 oz. Pork Loin with Honey Peach Glaze (GF) (DF) *pairs well with la crema chardonnay and j. lohr cabernet*  
Tender pork loin glazed with peach preserves, honey, brown sugar, bacon and lemon juice  
\$62

Roasted Prime Rib of Beef  
tender prime rib that's seasoned, roasted, and finished with our house demi-glace  
8 oz \$70  
10 oz \$72

 Grilled Delmonico Steak *pairs well with j. lohr cabernet*  
tender rib-eye steak that's seasoned, grilled, and finished with our house demi-glace  
10 oz \$71  
12oz \$74

Grilled Filet of Sirloin  
tender filet of sirloin lightly seasoned, grilled, and finished with bordelaise sauce  
8 oz \$70  
10 oz \$72

10 oz. Grilled New York Strip *pairs well with la crema chardonnay and j. lohr cabernet*  
tender strip steak lightly seasoned, grilled, and finished with a whiskey cream sauce  
\$77

 Grilled Filet Mignon  
tender filet mignon lightly seasoned, grilled, and finished with our house demi-glace  
6 oz \$84  
8 oz \$86

 10 oz. Peppercorn Crusted New York Strip Steak  
tender steak crusted with peppercorn and topped with a red wine sauce  
\$74

Cilantro Lime Marinated Grilled Hanger Steak- NEW!  
seared tender with a hint of lime, soy, garlic, cilantro and brown sugar  
\$70

Grilled Salmon with Dill Sauce (GF) *pairs well with la crema pinot noir*  
prepared to perfection and topped with our creamy homemade dill sauce, lemon and fresh dill garnish  
\$67

 Peppercorn Crusted Salmon with Maple Glaze (GF) (DF) *pairs well with la crema chardonnay*  
pan-seared salmon fillet cobbled with a peppery topping and veneered with a sweet maple drizzle  
\$67

8 oz. Lobster Tail (GF)  
juicy, tender, and delicious lobster coated with melted butter and seasoning - (market price)

*ask your coordinator for wine options and pricing*

# Ultimate Sit Down Dinner

Our Dual Entrée Meals are the perfect way to elevate your guests dinner experience!  
Please select one Ultimate Entrée Plate and One Vegan/Vegetarian Entrée

*Pair Le Crema, J. Lohr or Josh Wine with any of these Ultimate Entrees*

Goat Cheese Stuffed Chicken & 6 oz. Grilled Sirloin Ultimate Entrée... \$69.50 *pairs well with la crema chardonnay and j. lohr cabernet*  
tender pan seared skin on chicken breasts stuffed with a seasoned goat cheese mixture, sun dried tomatoes, and spinach served alongside a 6 oz. seasoned grilled sirloin filet  
upgrade to:  
6 oz. Filet Mignon - \$80  
8 oz. Filet Mignon- \$82


Marry Me Chicken & 6 oz. Grilled Sirloin Ultimate Entrée...\$69.50 *pairs well with la crema chardonnay and j. lohr cabernet*  
sautéed boneless breast of chicken in a delicious garlic, sundried tomato and parmesan cheese cream sauce served alongside a 6 oz. season grilled sirloin filet  
upgrade to:  
6 oz. Filet Mignon - \$80  
8 oz. Filet Mignon- \$82

Rosemary Chicken & 6oz. Grilled Sirloin Ultimate Entrée...\$69.50  
boneless seasoned chicken breast served with a homemade white wine rosemary sauce served alongside a 6 oz. seasoned grilled sirloin filet  
upgrade to:  
6 oz. Filet Mignon - \$80  
8 oz. Filet Mignon- \$82

Honey Garlic Chicken & 6 oz. Grilled Sirloin Ultimate Entrée...\$69.50  
garlic roasted boneless chicken breast baked with a honey glaze, served alongside a 6 oz. seasoned grilled sirloin filet  
upgrade to:  
6 oz. Filet Mignon - \$80  
8 oz. Filet Mignon- \$82

Grilled Salmon with Dill Sauce & 6oz. Grilled Sirloin Ultimate Entrée...\$75.50 *pairs well with la crema pinot noir*  
grilled salmon topped with our creamy homemade dill sauce, lemon and fresh dill served alongside a 6 oz seasoned grilled sirloin filet  
upgrade to:  
6 oz. Filet Mignon - \$86  
8 oz. Filet Mignon- \$88

 Peppercorn Crusted Salmon with Maple Glaze & 6oz. Grilled Sirloin Ultimate Entrée... \$75.50  
pan-seared salmon filet cobbled with a peppery topping and veneered with a sweet maple drizzle, served alongside a 6 oz seasoned grilled sirloin filet  
upgrade to:  
6 oz. Filet Mignon - \$86  
8 oz. Filet Mignon- \$88

 Surf & Turf- 6 or 8 oz. open lobster tail & 6 oz Grilled Sirloin Ultimate Entrée *pairs well with la crema chardonnay and j. lohr cabernet*  
6 oz or 8 oz lobster tail (subject to market price) served alongside a 6 oz grilled sirloin filet  
\*Price of lobster tail is based on market price- please let your coordinator know what portion size you prefer.  
upgrade to 6 oz. or 8 oz. Filet Mignon

(ask your coordinator for pricing)

# Sit Down Dinners Include...

The following salads, sides, and children's meals are available with any sit-down dinner menu

Your choice of one of the following salads:

mixed field green salad, caesar salad, or cucumber tomato salad  
all salads individually plated and hand-served with freshly baked baguette rolls, included with our house whipped butter  
upgrade to our house made whipped honey cinnamon butter...\$.50 per person

Choose two of the following dressings:

sweet creamy onion, zesty italian, balsamic vinaigrette, raspberry vinaigrette, buttermilk ranch, bleu cheese or parmesan peppercorn

Impress your guests and enhance your salad course:

Wedge Salad  
bleu cheese crumbles, tomatoes, bacon crumble, bleu cheese dressing  
...\$2.50 per person

Summer Salad  
fresh watermelon, feta cheese, fresh cut cucumber,  
light vinaigrette dressing  
...\$2.50 per person

Roasted Tomato Arugula Caprese Salad- NEW!  
roasted cherry tomatoes, garlic, arugula and fresh mozzarella served with balsamic vinaigrette.  
...\$2.50 per person

Fall Salad  
apple, dried cranberry, chopped walnuts, crisp bacon pieces and feta cheese. served with a poppy seed balsamic housemade dressing...\$2.50 per person

Your choice of one of the following vegetables:

roasted brussel sprouts, honey and brown sugar glazed carrots, green beans with almonds, steamed market vegetables, asparagus, sautéed broccoli, or steamed broccolini topped with lemon butter drizzle

Your choice of one of the following sides:

roasted baby red potatoes, smashed garlic potatoes, roasted sweet potatoes with sea salt & honey drizzle, cornbread stuffing, wild rice pilaf, penne with: red sauce, alfredo sauce, or vodka sauce, chefs famous aged cheddar mac n' cheese.

Children 12 and under meals (\$15)

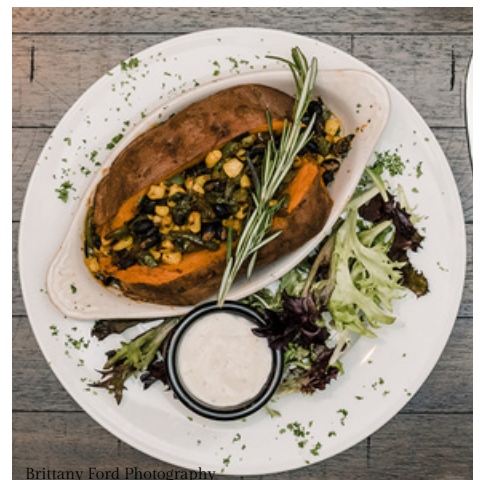
your choice of one of the following:  
aged cheddar mac n' cheese  
or  
chicken fingers and french fries



Brittany Ford Photography



Brittany Ford Photography



Brittany Ford Photography

# Beverage Options

## Beer & Wine

- ♦ House Draft Beers
- ♦ Woodbridge Wines
- ♦ 2 Signature Cocktails
- ♦ Soft Drinks

3 hours \$26 per person

4 hours \$29.50 per person

5 hours \$33.50 per person

## House

- ♦ House Draft Beers
- ♦ Woodbridge Wines
- ♦ House Liquors
- ♦ 2 Signature Cocktails
- ♦ Soft Drinks

3 hours \$31.50 per person

4 hours \$34.50 per person

5 hours \$39 per person

## Call

- ♦ House Draft Beers
- ♦ Woodbridge Wines
- ♦ Call Bottled Beers
- ♦ Call & House Liquors
- ♦ 2 Signature Cocktails
- ♦ Soft Drinks

3 hours \$44.50 per person

4 hours \$50 per person

5 hours \$53 per person

## Premium

- ♦ 2 Premium Craft Beers
- ♦ Josh Wines
- ♦ Premium Liquors
- ♦ High Noon Seltzers

3 hours \$58 per person

- ♦ 2 House Draft Beers
- ♦ Call Bottled Beers
- ♦ Call Liquors

4 hours \$61.50 per person

- ♦ House Liquors
- ♦ 2 Signature Cocktails
- ♦ Soft Drinks

5 hours \$64.50 per person

## Curated Mocktails Upgrades

Not everyone needs alcohol to have a good time!  
add two specialty created mocktails using fresh ingredients to any bar package  
...\$2.50 per person upgrade

- ♦ Blueberry Lavender Fizz
- ♦ Blackberry Mojito
- ♦ Watermelon Smash
- ♦ Zero Proof Sangria
- ♦ Pineapple Mint Mojito
- ♦ Berry Smash
- ♦ Virgin Appletini
- ♦ Virgin Paloma

Guests under 21 and vendors are served soft drinks throughout open bar hours...\$15  
Soft Drinks for guests 21+ included in bar package

See Page 10 for your full bar package list

# Bar Menu

## House Draft Beers

Seasonal Selections - subject to change

## House & Call Wine

Woodbridge California Wines: chardonnay, riesling, pinot grigio, white zinfandel, merlot, cabernet, pinot noir

## House Liquors

whiskey, bourbon, scotch, rum, vodka, gin brandy, tequila

## Call Bottled Beers

(includes house draft)

labatt blue, labatt blue light, molson canadian, coors light, corona, heineken, michelob ultra, o'doul's, miller light

## Call Liquors

(includes house liquors)

tito's vodka, absolut vodka, absolut citron vodka, deep eddy's lemon, deep eddy's grapefruit, stoli vodka, stoli orange vodka, jack daniel's whiskey, southern comfort whiskey, black velvet whiskey, canadian club whiskey, seagrams 7 whiskey, seagrams vo whiskey, jim beam bourbon, old grand dad bourbon, captain morgan rum, bacardi rum, bacardi limon rum, malibu rum, bombay gin, bombay sapphire gin, tanqueray gin, j&b scotch, dewars scotch, jose cuervo silver tequila, jose cuervo gold tequila, kahlua liqueur

## Premium Craft Beers & Seltzers

(includes call bottled beer)

draft includes: labatt blue light, sam adams seasonal and your choice of two microbrews

high noon seltzers: black cherry vodka, watermelon vodka, lime vodka, pineapple vodka, mango vodka, strawberry tequila, lime tequila

## Premium Wines

(additional premium wine available for upgrade)

Josh Wines: prosecco, rose, pinot grigio, zinfandel, chardonnay, savignon blanc, pinot noir, merlot, red blend, cabernet

## Premium Liquors

(includes house, call and premium liquors)

grey goose vodka, grey goose orange vodka, tito's vodka, absolut vodka, absolut citron vodka, deep eddy's lemon, deep eddy's grapefruit, stoli vodka, stoli orange vodka, crown royal whiskey, patron tequila, jameson whiskey, makers mark whiskey, knob creek bourbon, johnnie walker black scotch, hendricks gin, tanqueray no. ten gin, hennessy cognac, b&b cognac, chivas regal whiskey, vs courvoisier cognac, bailey's liqueur, chambord liqueur, frangelico liqueur, grand mariner liqueur, sambuca liqueurs, disaronno liqueur, jack daniel's whiskey, southern comfort whiskey, jim beam bourbon, captain morgan rum, bombay gin, bombay sapphire gin, tanqueray gin, bacardi rum, bacardi limon rum, malibu rum, black velvet whiskey, canadian club whiskey, seagrams 7 whiskey, seagrams vo whiskey, old grand dad bourbon, j&b scotch, dewars scotch, jose cuervo silver tequila, jose cuervo gold tequila, kahlua liqueur

## Lets Customize Your Bar Package

- upgrade your wine (couples choices include include: Josh, Tribute, La Crema, and J. Lohr )
- include select premium liquors to any house or call bar (no substitutions permitted)
- add local or imported craft beers, ciders, and premium drafts

*ask your coordinator for our list of available upgrade options with pricing*

please note: upgrades subject to vendor availability.

# Patio Bars

Patio Bars encourage guest interaction and movement, creating a lively atmosphere!

Patio Bars can be added to any of our open bar packages!

## Standard Patio Bar

stocked and open according to your bar package - no draft beers outside.....\$875

## High Noon Patio Bar

outdoor patio bar stocked with high noons all evening experience ... \$685 (coinciding with bar package)  
2 hour experience ... \$485 (includes cocktail hour + 1 hour after dinner)

## -Margs & Mules-

Interactive experience for you and your guests!

all evening experience ... \$1095 (coinciding with bar package)  
2 hour experience ... \$899 (includes cocktail hour + 1 hour after dinner)

Choose Option 1 or Option 2:  
(includes 8 specialty cocktails)

Bartender will offer different salts, sugars, and fresh fruits for each cocktail

### Option 1: Summer/Spring

Honey Pear Margarita  
Cucumber Margarita  
Spicy Grapefruit Margarita  
Watermelon Margarita  
Spiced Pear Mule  
Watermelon Mint Mule  
Summer Tequila Mule  
Blueberry Mule

### Option 2: Fall/Winter

Blood Orange Margarita  
Cranberry Apple Margarita  
Apple Cider Margarita  
Orange Amaretto Margarita  
Orange Cinnamon Mule  
Caramel Apple Mule  
Cranberry Mule  
Kentucky Mule

## -Martini & Bourbon Bar-

Interactive experience for you and your guests!

all evening experience ... \$1095 (coinciding with bar package)

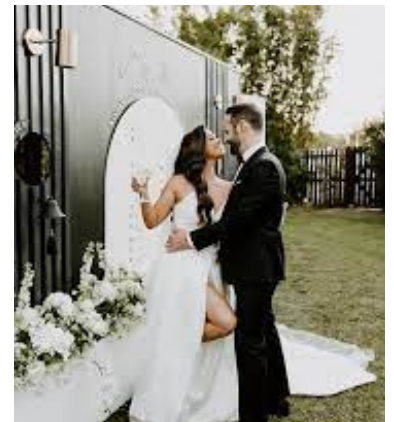
2 hour experience ... \$899 (includes cocktail hour + 1 hour after dinner)

### Included tinis!

espresso-tini  
lemon drop-tini  
cosmo-tini  
caramel apple cider-tini  
blood orange-tini

### Included bourbons!

jim beam bourbon  
knob creek bourbon  
woodford reserve  
elijah craig bourbon  
rye bourbon



## -The Whiskey & Cigar Bar Package-

An unparalleled one-hour experience during reception!

-includes bartender, 25 cigars, 1 flight of different whiskey's served per cigar with cigar cutter and lighters-

### The Standard Package

includes 25 cigars,  
Jack Daniels, Jim Beam, Southern Comfort  
1 flight served per cigar...\$799  
(add 5 more cigars + flights...\$125)

### The Premium Package

includes 25 cigars,  
Knob Creek, Maker's Mark, Chivas Regal  
1 flight served per cigar-25 cigars included...\$1095  
(add 5 more cigars + flights... \$150)



Kaleigh Moore Phytography

# Additional Beverage Options

Use our creative beverage options to create a warm and welcoming environment for your guests arrival!

## Champagne Walls...\$799

wow your guests with a wall filled with glasses of bubbly

## Wine During Dinner...\$27.50 per bottle

your choice of two woodbridge california house wines on the tables (we suggest one white and one red at each table)

## Premium Wine During Dinner .. Prices Vary

upgrade your wine (fan favorites include: Josh, Tribute, Le Crema, and J. Lohr )

ask your coordinator for our list of available upgrade options with pricing

## Infused Water Bar...\$3 per person

ice cold water infused with fresh cut fruit

(lemons, limes, cucumbers, oranges)

perfect to offer on one of our patios prior to ceremony and during cocktail hour

## Hot Apple Cider Bar...\$4.25 per person

from a local cider mill with fragrant ground cinnamon to sprinkle set up as a station

spike with captain morgan spiced rum...\$6 per person

## Deluxe Hot Apple Cider Bar... \$6.50 per person

from a local cider mill with fragrant ground cinnamon to sprinkle with apples, oranges, cinnamon sticks.

set up as a station

spike with captain morgan spiced rum...\$8 per person

## Rose Wall... \$799

wow your guests with a wall filled with glasses of rose

## Sparkling Champagne Toast

\$3.50 per person — served at dinner

## Hand Passed Bubbly

\$28.50 per bottle

add fresh fruit \$2 per person

## Lemonade Bar...\$4.25 per person

old fashioned lemonade, strawberry lemonade, and iced tea lemonade

treat your guests upon arrival or during cocktail hour

## Deluxe Lemonade Bar...\$6.25 per person

old fashioned lemonade, strawberry lemonade, iced tea lemonade, raspberry lemonade, peach lemonade, and mango lemonade

treat your guests upon arrival or during cocktail hour

## Hot Cocoa Bar...\$4.25 per person

hot chocolate, mini marshmallows, whipped cream, and chocolate shavings

setup as a station

spike with baileys...\$6 per person

## Deluxe Hot Cocoa Bar...\$6.25 per person

hot chocolate, mini marshmallows, whipped cream, chocolate shavings, caramel chips, white chocolate chips, crushed peppermint, reeses pieces, and Hershey's syrup -

setup as a station

spike with baileys...\$8 per person



Jessy German Photography

Infused Water Station



Kaitlyn Frank Photography

Champagne Walls

# Late-Night Snacks

While tearing up the dance floor, surprise your guests to a fun and interactive late night snack station!



**Hot Pretzel Bar**  
with beer cheese, spicy mustard, cheddar cheese sauce and sweet glaze  
100 qty. \$340

**Quesadilla Station**  
homemade chicken quesadillas top with diced tomatoes, sour cream, salsa & hot sauce  
100 qty. \$678

**Mozzarella Sticks A La Cone**  
with warm marinara sauce  
100 qty. \$248



**Taste of Buffalo Station**  
50 make your own beef on weck with a mix of plain rolls, kummelweck rolls and horseradish & 100 medium wings served with veggies, blue cheese, and ranch  
50 qty. of Beef on Weck & 100 qty Wings...\$535

**Tator Tot & French Fry Bar**  
with gravy, cheddar cheese sauce, ketchup, mustard, honey, mayo, and malt vinegar  
100 qty. \$240

**Taco Station**  
with hot flour tortillas, ground beef, pulled chicken, pickled onions, cheddar cheese, lettuce, tomato, cilantro, jalapenos, sour cream, salsa & queso  
100 qty. \$678



**Dip Station**  
chef's famous corn dip, chicken wing dip, and stuffed banana pepper dip with homemade tortilla chips  
100 qty. \$535

**BBQ Pulled Pork Sliders - NEW!**  
with homemade coleslaw and frizzled onions  
100 qty. \$678



**Buffalo Wings**  
(choose up to 3 flavors)  
hot, medium, mild, cajun, honey mustard, garlic parmesan, peanut butter & jelly, or BBQ  
100 qty. \$221

**Flatbread Pizza Station**  
(choose up to 3 flavors)  
white, classic, buffalo chicken, caramelized onion & fig with goat cheese - vegan tahini flatbread available upon request  
100 qty. \$340

**Mini Hot Dog Station - NEW!**  
with ketchup, mustard, relish, cheese sauce, pickles, and diced onions  
100 qty. \$535

**Mac & Cheese Bar - NEW!**  
with chopped bacon, shredded cheese, scallions, chives, frizzled onions, bread crumbs, jalapenos, and hot sauce  
100 qty. \$340



# additional late night snacks

End your night on a sweet note!

## Chocolate Mousse Cups

homemade chocolate mousse and whipped cream, with snicker crumble served in champagne flutes  
100 qty. \$445

## Cinnamon Roll Churros - NEW!

filled with a sweet and tangy cream cheese filling, topped with cinnamon sugar, warm frosting glaze, chocolate and whipped cream  
100 qty. \$240

## 🏆 Mini Cannoli Cups

with mini chocolate chips, crushed butterfingers, and strawberries on the side  
100 qty. \$240



Chocolate Mousse Cups



Ice Cream Sandwiches

🌿 Ice Cream Sandwiches - DO IT FOR THE GRAM!  
traditional chocolate & vanilla sandwiches topped with chocolate sprinkles, rainbow sprinkles, mini m&ms, crushed oreos, crushed butterfingers, and swedish fish  
100 qty. \$535

## Milk & Cookie Display

hot from the oven chocolate chip and peanut butter cookies with regular milk and chocolate milk (almond milk available upon request)  
100 qty. \$214

## Homemade Fried Dough

with powdered & cinnamon sugar  
100 qty. \$240

## 🏆 Fire Roasted S'mores Bar

with marshmallows, graham crackers, hershey's, reeses, & nutella  
(gluten free graham crackers available upon request)  
125 qty. \$340



Elizabeth LaDuca Photography

Fire Roasted S'mores Bar

\*All food and beverage prices are subject to a 23-25% administration fee according to your contract. Arrowhead Golf Club compensates the employee at a fixed rate above minimum wage. We do not charge a gratuity for any banquet, special function, or package deal. The administration fee is charged for administration of the event. The administration fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. This information serves as the notice to the host (customer) to match the requirements of the hospitality wage order.

No further tips nor gratuity are charged to nor expected of the host.

The Timberlodge and The Sterling does not include tastings. Private tastings are available to be scheduled with one of the wedding coordinators. Prices may vary based on the items you try.

\*No straight shots served. Maximum bar package is 5 hours. Selections subject to change without prior notice.

\*All food, beverage, administration fees, facility fees, ceremony fees, service charges, and all other charges are subject to an 8.75% NYS & Erie county sales tax.

\*Menu and prices are subject to change. All menu prices are valid for ninety (90) days prior to function date.

*It would be our pleasure to serve you!*



The Timberlodge & The Sterling Executive Chef and Culinary Team

12292 Clarence Center Road, Akron NY 14001  
www.arrowheadwny.com  
716-542-4653

# *~About The Timberlodge~*

The Timberlodge at Arrowhead was built in 2004 by Timberbuilt Inc, heralding the completion of Arrowhead Golf Club. The stunning timber-frame is pegged together without a single nail; the joinery is all handcrafted mortise and tenon construction, a traditional method used by woodworkers for thousands of years. The understated design was inspired by the simplicity of the rolling fallow farmland molded into the golf fairways and greens and by the many native Iroquois arrowheads and artifacts excavated in the pre-construction archaeological dig. A work of art in raw form, the Timberlodge's interior is decorated in a craftsman tradition, graced with brilliant arts and crafts lighting with honey-toned art glass, echoing the geometric design of the great architect Frank Lloyd Wright, and finished with rectilinear mission style wooden furniture. The elegant décor provides the perfect balance to soften the rustic masculinity of the organic timber frame. Intended for use as the main clubhouse to the champion golf course, the facility also serves as a one-of-a-kind venue for special events, an architectural ornament of Western New York

# *~About The Sterling~*

With over 10,000 square feet of extraordinary event space, The Sterling can accommodate up to 400 seated guests. Our aim from the beginning was to create a masterpiece venue that plays off the golf course with soft inconspicuous earth tones, strong but carefully crafted wood features like the arched beams, railings and floors, then adding in an industrial modern feel with the black hardware on the beams and railings; the doors and windows with keep this same black theme going as well as the framing of the all glass wall. The space is open and inviting with plenty of light from all the windows and the full glass wall, yet will still feel soft and warm as family and friends fill the venue and take advantage of the various spaces it has to offer. From the balcony there are stunning views of the natural landscape of the course as well as the steel bridge leading to the island in the pond. The all glass wall features a large patio that goes right up to the water with railings that match the interior railings and the balcony railings so the outside and inside flow together and it creates a natural feel inside the venue looking out at the pond and golf course. The exterior siding is taupe with black stack stone, and a black main roof with a copper accent lower roof



Riley Guenther Photography



Forever & For Life Photography