



Wedding Menu

The Timberlodge & The Sterling at Arrowhead

Menu pricing is applicable for 2023 weddings

Passed Hors D'oeuvres

Impress your guests with elegantly served butler style hand-passed appetizer

Buttermilk Squash Apple Bruschetta

100 qty. \$210 (VE)

Classic Tomato Bruschetta

100 qty. \$210 (VE) (DF) (V)

Vegetable Spring Rolls

100 qty. \$240 (V) (GF) (VE) (DF)

Fresh Strawberry & Brie Crostini

100 qty. \$236 (VE)

Spinach Artichoke Phyllo Cup

100 qty. \$210 (VE)

Cilantro & Ginger Chicken Wontons

100 qty. \$305 (DF)

Bacon Sirloin Bleu Cheese Skewers

100 qty. \$350 (GF)

Swedish, BBQ, or Blazin' Buffalo Meatballs

100 qty. \$164 (DF)

Bacon Cheeseburger or Honey Bourbon Bacon

Meatballs

100 qty. \$210

Mini Buffalo Chicken Pot Pies

100 qty. \$260

Mini Grilled Cheese and Tomato Soup Shooters

100 qty. \$265 (VE)

Grilled Veggie Kabobs with Tzatziki Drizzle

100 qty. \$164 (VE) (GF)

Mini Fruit Kabobs

100 qty. \$210 (V) (GF) (VE) (DF)

Mini Caprese Skewers

100 qty. \$210 (VE) (GF)

Crab Rangoons

100 qty \$400

Brie, Pear and Blackberry Kabob with Honey Syrup

and Cinnamon

100 qty. \$240 (VE) (GF)

Mini Breaded Ricotta Ravioli's & Dipping Sauce

100 qty. \$210 (VE) (GF)

Buffalo Chicken Celery Bites

100 qty. \$260 (GF)

BBQ Bacon Wrapped Shrimp

75 qty. \$250 (GF) (DF)

Melon Prosciutto Skewer

100 qty. \$236 (GF) (DF)

Cream Cheese & Spinach Stuffed Mushrooms

100 qty. \$199 (VE) (GF)

Italian Farm Sausage Stuffed Mushrooms

100 qty. \$240 (GF) (DF)

Bacon Wrapped Scallops

100 qty. \$350 (GF) (DF)

Mini Crab Cakes with Boom Boom Sauce

100 qty. \$374 (DF)

Single Serve Oysters & Tabasco

100 qty. (market price) (GF) (DF)

Shrimp Cocktail Shooters

100 qty. \$399 (GF) (DF)

Black Tie Breaded Coconut Shrimp Skewers

100 qty. \$374 (DF)

Spinach & Feta Phyllo Spanakopita

100 qty. \$274 (VE)

Homemade BBQ Pork Belly Bites

100 qty. \$240 (GF) (DF)

Rosemary Garlic Lamb Lollipops

50 qty. \$275 (GF) (DF)

Cocktail Hour Displays

Treat your guests to unlimited cocktail hour displays

Any of these cocktail hour displays is a great way to greet your guests during cocktail hour

Charcuterie Station

Grapes, figs, melon, strawberries, blueberries, kiwi, oranges, mandarin, grapefruit, prosciutto, hard salami, pickles, assorted soft cheeses, assorted crackers and baguette bread

...\$14 per person

-Timberlodge Weddings can upgrade to our hanging display for \$3 per person
(Please confirm logistics with your coordinator)

Crudit  Display

Assorted soft cheeses, vegetables and fresh fruit with crackers and pepperoni

...\$9.50 per person

-Timberlodge Weddings can upgrade to our hanging display for \$3 per person
(Please confirm logistics with your coordinator)

Shrimp Cocktail Shooters

(100 qty) & Clam Bar

Served over ice with lemon and tabasco sauce

...\$14 per person

(subject to market pricing)

Add Oysters (market price)

Bread Dipping Station

Assorted soft breads, homemade hummus, olives, pickles, dill dip, red pepper oil, basil oil, olive oil and balsamic vinegar

...\$10 per person

Antipasto Display

Capicola, hard salami, prosciutto, pepperoni, soft cheeses, fresh mozzarella, olives, cherry peppers, pepperoncini, artichokes, bruschetta with fresh bread, pita & balsamic glaze

...\$11 per person

-Timberlodge Weddings can upgrade to our hanging display for \$3 per person
(Please confirm logistics with your coordinator)

Charcuterie Cone Wall

Cones stuffed with prosciutto, capicola, salami, cheddar cheese, and seasonal fruit walls hold 60 cones, rest hand passed

...\$14 per person

Add champagne ...\$16 per person

Seafood Bar

Smoked salmon, clams, calamari, shrimp, steamed mussels served over ice with lemon wedges and tabasco sauce

...\$15 per person (subject to market pricing) served raw

Add Shrimp Cocktail Shooters\$399 per 100 qty.

Add Oysters (market price)

Baked Brie Wheel

Brie cheese wrapped in a puff pastry covered with jam and baked. Served with crackers

...\$7 per person

Enhance any station with the baked wheel for an additional \$3 per person

Dinner Buffets

Buffets easily create a relaxed, interactive atmosphere where guests can mingle.
Dinners include our unlimited Coffee & Harney & Sons Fine Tea

❧ Quartz Buffet ❧

hand carved prime rib and your choice of two entrees
\$53 per person

❧ Jasper Buffet ❧

your choice of three entrees
\$49 per person

❧ Flint Buffet ❧

your choice of two entrees
\$46 per person

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)

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

Red Wine Vinaigrette Salad

cucumbers, olives, chickpeas, onion, and feta served with a
housemade red wine vinaigrette dressing
...\$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, scallop 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 the following:

aged cheddar mac n' cheese or chicken fingers and french fries

Buffet Entrees

*carving stations

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

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

Homemade Fried Chicken

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

Honey Garlic Chicken -Chef's Favorite- garlic roasted boneless chicken breast baked with a honey glaze (GF) (DF)

Spinach and Feta Stuffed Chicken - New Item! (GF)

juicy chicken breasts filled with a mixture of fresh spinach, dill, and feta baked in a tomato sauce

Marry Me Chicken - New Item! (GF)

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

Pecan Crusted Chicken

tender chicken breast crusted with pecans and drizzled with a white cream sauce

Mississippi Pot Roast (DF)

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

Beer Braised Beef Brisket (DF)

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

Homestyle Pot Roast (DF)

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

*Roasted Royal Round of Beef Carving Station (GF) (DF) (without sauce)

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

*Roasted Turkey Breast Carving Station (GF) (DF) (without sauce)

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

*Roasted Pork Loin Carving Station (GF) (DF) (without sauce)

hand-carved roasted pork loin rubbed with crushed pepper. Apple bacon pan sauce available on the side

Pork Loin with Honey Peach Glaze - New Item! (GF) (DF)

Tender pork loin glazed with peach preserves, honey, brown sugar, bacon, and lemon juice

Asian Vegetable Stir Fry- a mix of fresh vegetables sautéed with an incredible oriental spicy sauce (V) (GF) (VE) (DF)

Vegan Jambalaya with Roasted Sweet Potatoes - hearty, cajun rice with roasted sweet potatoes and fresh cilantro (VE) (GF) (DF) (V)

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

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

Upgrade to a Salmon Option for \$4 per person. Options for Salmon Upgrade listed on page 6

Sit Down Dinners

Stimulate a sense of sophistication as each of your guests is individually served a plated meal.
Dinners include our unlimited coffee & Harney & Sons Fine Tea Station

Choose Two Regular Entrées and One Vegan/Vegetarian Entrée

Vegetable Primavera (VE)

penne pasta in a scrumptious garlic oil and white wine sauce topped with grilled zucchini steaks
\$53

Vegan Jambalaya with Roasted Sweet Potatoes - hearty, cajun rice with roasted sweet potatoes and fresh cilantro (VE) (GF) (DF)

\$53

Grilled Eggplant Tower -Chefs Favorite- (VE) (GF)

breaded, grilled, layered eggplant with roasted vegetables, ricotta, and parmesan cheese, and topped with red sauce
\$56

Stuffed Peppers - New Item! (VE) (GF) (VE)

baked until tender and with a cheesy seasoned bean-and-rice filling served over fresh field greens
\$55

Stuffed Sweet Potatoes - New Item! (V) (GF) (VE) (DF)

baked to perfection and stuffed with black beans, charred corn, fresh tomato and topped with fresh cilantro
sour cream available upon request
\$55

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

\$58

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

\$59

Homemade Fried Chicken

24-hour marinated buttermilk battered chicken with a blond, well-seasoned crust, giving way to an incredibly tender and juicy meat
\$56

Honey Garlic Chicken -Chefs Favorite-garlic roasted boneless chicken breast baked with a honey glaze (GF) (DF)

\$58

Spinach and Feta Stuffed Chicken -- New Item!

juicy chicken breasts filled with a mixture of fresh spinach, dill and feta baked in a tomato sauce
\$58

Marry Me Chicken - New Item! (GF)

sautéed boneless breast of chicken in a delicious garlic, sundried tomato and parmesan cheese cream sauce
\$59

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

\$58

Chicken Florentine-stuffed with ricotta cheese and spinach, topped in a white cream sauce

\$58

additional sit down options

Pork Loin with Honey Peach Glaze - New Item! (GF) (DF)

Tender pork loin glazed with peach preserves, honey, brown sugar, bacon and lemon juice
\$59

Roasted Prime Rib of Beef (GF) (DF) (without sauce)

tender prime rib that's seasoned, roasted, and finished with our house demi-glacé
8 oz \$67
10 oz \$69

Grilled Delmonico Steak (GF) (DF) (without sauce)

tender rib-eye steak that's seasoned, grilled, and finished with our house demi-glacé
10 oz \$68

Grilled Filet of Sirloin (GF) (DF) (without sauce)

tender filet of sirloin lightly seasoned, grilled, and finished with bordelaise sauce
8 oz \$67
10 oz \$69

10 oz. Grilled New York Strip (GF) (DF) (without sauce)

tender strip steak lightly seasoned, grilled, and finished with a whiskey cream sauce
\$73

Grilled Filet Mignon (GF) (DF) (without sauce)

tender filet mignon lightly seasoned, grilled, and finished with our house demi-glacé
6 oz \$80
8 oz \$82

10 oz. Peppercorn Crusted New York Strip Steak (GF) (DF) (without sauce)

tender steak crusted with peppercorn and topped with a red wine sauce
\$71

Cherry Balsamic Ribeye with gorgonzola sauce — Chef's Favorite— (GF) (DF) (without sauce)

tender prime rib topped with a homemade cherry balsamic glaze and gorgonzola sauce
10 oz \$72

Grilled Salmon with Dill Sauce (GF)

prepared to perfection and topped with our creamy homemade dill sauce, lemon and fresh dill garnish
\$64

Peppercorn Crusted Salmon with Maple Glaze - Chefs Favorite (GF) (DF)

pan-seared salmon fillet cobbled with a peppery topping and veneered with a sweet maple drizzle
\$64

8 oz. Lobster Tail (GF) (DF)

juicy, tender, and delicious lobster coated with melted butter and seasoning - (market price)

Ultimate Sit Down Dinner

Guests always appreciate our combo plate that allow them to enjoy two different entrées.
Please select one Ultimate Entrée Combo Plate and One Vegan/Vegetarian Entrée

Honey Garlic Chicken & 6 oz. Grilled Sirloin Ultimate Entrée

garlic roasted boneless chicken breast baked with a honey glaze, served alongside a 6 oz. seasoned grilled sirloin filet

\$66

Marry Me Chicken & 6 oz. Grilled Sirloin Ultimate Entrée

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

\$66

Spinach and Feta Stuffed Chicken & 6 oz. Grilled Sirloin Ultimate Entrée

juicy chicken breasts filled with a mixture of fresh spinach, dill and feta baked in a tomato sauce served alongside a 6 oz seasoned grilled sirloin filet

\$66

Chicken Florentine & 6 oz. Grilled Sirloin Ultimate Entrée

stuffed with ricotta cheese and spinach, topped in a white cream sauce served alongside a 6 oz. seasoned grilled sirloin filet

\$66

Rosemary Chicken & 6 oz. Grilled Sirloin Ultimate Entrée

boneless seasoned chicken served with a homemade white wine rosemary sauce served alongside a 6 oz. seasoned grilled sirloin filet

\$66

Grilled Salmon with Dill Sauce & 6 oz. Grilled Sirloin Ultimate Entrée

grilled salmon topped with our creamy homemade dill sauce, lemon and fresh dill served alongside a 6 oz seasoned grilled sirloin filet

\$72

Peppercorn Crusted Salmon with Maple Glaze & 6 oz. Grilled Sirloin Ultimate Entrée

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

\$72

Crab Stuffed Shrimp & 6 oz. Grilled Sirloin Ultimate Entrée

two large mouth-watering shrimp stuffed with delicious crab served alongside a 6 oz seasoned grilled sirloin filet.

\$73

Surf & Turf- 6 or 8 oz. open lobster tail & 6 oz Grilled Sirloin Ultimate Entrée

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 wedding and event coordinator know what portion size you prefer.

Enhance your Ultimate Sit Down Dinner and Upgrade the 6 oz Grilled Sirloin to a Filet Mignon:
Upgrade to 6oz — 8oz filet mignon (\$10-\$12)

Sit Down Dinners & Ultimate Entrée 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
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

Red Wine Vinaigrette Salad

cucumbers, olives, chickpeas, onion, and feta served with a
housemade red wine vinaigrette dressing
...\$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, scallop 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 the following:

aged cheddar mac n' cheese or chicken fingers and french fries

Beverage Options

Soft drink package available for any guests under 21

»» Beer & Wine ««

- ◆ House Draft Beers
- ◆ Woodbridge Wines
- ◆ Soft Drinks

3 hours \$24.50 per person

4 hours \$28 per person

5 hours \$32 per person

»» House ««

- ◆ House Draft Beers
- ◆ Woodbridge Wines
- ◆ House Liquors
- ◆ Soft Drinks

3 hours \$30 per person

4 hours \$33 per person

5 hours \$37 per person

»» Call ««

- ◆ House Draft Beers
- ◆ Woodbridge Wines
- ◆ Call Bottled Beers
- ◆ Call & House Liquors
- ◆ Soft Drinks

3 hours \$42.50 per person

4 hours \$47.50 per person

5 hours \$50.50 per person

»» Premium ««

- ◆ House Draft Beers
- ◆ Call Bottled Beers
- ◆ Premium Craft Beers & Seltzers
- ◆ Woodbridge Wines
- ◆ House, Call & Premium Liquors
- ◆ Soft Drinks

3 hours \$55 per person

4 hours \$58.50 per person

5 hours \$61.50 per person

Bar Menu

House Includes Draft Beers

Seasonal Selections- Subject to Change

Call Bottled Beers

(includes house draft)

labatt blue, labatt blue light, molson canadian, budweiser, bud light, coors light corona, heineken, michelob ultra, odouls

Premium Craft Beers & Seltzers

(includes call bottled beer)

draft: seasonal selection- subject to change & high noons

Woodbridge California Wines

chardonnay, riesling, pinot grigio, white zinfandel, merlot, cabernet, pinot noir

House Liquors

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

Call Liquors

(also includes house liquors)

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

Premium Liquors

(also includes house and call liquors)

grey goose vodka, crown royal whiskey, patron tequila, makers mark whiskey, jameson whiskey, knob creek bourbon, johnnie walker black scotch, hendricks gin, tanqueray no. ten gin, grey goose orange vodka, 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

Customize Your Bar Package

enhance the experience by upgrading your bar menu with local & imported craft beers or add specific premium liquor options. Wow your guests with up to two signature cocktails.
please note: subject to vendor availability. no substitutions allowed.

additional beverage options

Soft Drinks...\$15 per person

for guests under 21 and vendors, served throughout open bar hours. (pepsi, diet pepsi, sierra mist, mt. dew, ginger ale, iced tea, lemonade, club soda, orange juice, pineapple juice, grapefruit juice)

Wine During Dinner...\$26 per bottle

choice of two woodbridge california house wines on the tables for dinner. pre-order by the bottle

Champagne Walls...\$895

wow your guests with a wall filled with glasses of bubbly

Outside Patio Bar...\$850

stocked and open accordingly to the bar package- no draft beers outside

Rose Wall... \$825

wow your guests with a wall filled with glasses of rose

Lemonade Bar...\$4 per person

old fashioned lemonade, strawberry lemonade, and iced tea lemonade- treat your guests upon arrival or during cocktail hour

Deluxe Lemonade Bar...\$6 per person

old fashioned lemonade, strawberry lemonade, iced tea lemonade, raspberry lemonade, peach lemonade, and mango lemonade- treat your guests upon arrival

Infused Water Bar...\$3 per person

ice cold water infused with fresh cut fruit (lemons, strawberries, cucumbers, oranges)- perfect to offer on one of our patios prior to ceremony and during cocktail hour.

Hot Apple Cider Bar...\$4 per person

from a local cider mill with fragrant ground cinnamon to sprinkle

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

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

with apples, oranges, cinnamon sticks

→ spike with captain morgan spiced rum...\$8.50 per person

Hot Cocoa Bar...\$4 per person

hot chocolate, mini marshmallows, whipped cream, and chocolate shavings- setup as a station

Deluxe Hot Cocoa Bar...\$6 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

-The Whiskey and Cigar Bar Experience-

Open for one hour during reception-includes bartender, 25 cigars, 1 flight of whiskey served per cigar, cigar cutter, and lighters

The Standard Package:

includes 25 cigars, Jack Daniels, Jim Beam, Southern Comfort Whiskey. 1 flight served per cigar...\$795

(add 5 more cigars/flights at a discounted rate of \$125)

The Premium Package:

includes 25 cigars, KnobCreek, Maker's Mark, Chivas Regal Whiskey. 1 flight served per cigar-25 cigars included...\$1095

(add 5 more cigars/flights a discounted rate of \$150)

Late-Night Snacks

Treat your guests to sweet and savory late night snacks
Everyone's Favorite Page!

Flatbread Pizza Station

(choose up to 3 flavors)
white, classic, buffalo chicken or caramelized onion
& fig with goat cheese
100 qty. \$324

Buffalo Wings

(choose up to 3 flavors)
hot, medium, mild, cajun, honey mustard, garlic parmesan,
peanut butter & jelly, or BBQ
100 qty. \$210

French Fry Bar

with cheddar cheese sauce, ketchup, mustard, mayo, and
malt vinegar
100 qty. \$229

Quesadilla Station- New!

hot flour tortillas stuffed with melted cheese and chicken.
top with diced tomatoes, sour cream, salsa & homemade
guacamole
100 qty. \$646

Hot Pretzel Bar

with beer cheese, spicy mustard, cheddar cheese sauce and
sweet glaze
100 qty. \$324

Milk & Cookie Display

homemade chocolate chip and peanut butter cookies served
warmed with regular milk and chocolate milk shooters
(almond milk available upon request)
100 qty. \$204

Taste of Buffalo Station - crowd favorite!

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...\$510

Fire Roasted S'mores Bar

with marshmallows, graham crackers, hershey's, reeses, &
nutella
(gluten free graham crackers available upon request)
125 qty. \$324

Mozzarella Sticks A La Cone

with warm marinara sauce
100 qty. \$236

Snickers Hungry Cups & Strawberry Brownie Kabobs

chocolate mousse, whipped cream, and snicker crumble in a
cup & strawberry, brownie and marshmallow dipped
kabobs with chocolate drizzle
125 qty. \$424

Fried Dough Cups

with powdered & cinnamon sugar
100 qty. \$229

Taco Station

with hot flour tortillas, ground beef, pulled chicken, pickled
onions, cheddar cheese, lettuce, tomato, cilantro, jalapenos,
sour cream, salsa & queso
100 qty. \$646

Dip Trio Station- New!

variety of tortilla chips and pita served with chef's famous corn dip, chicken wing dip, and stuffed banana pepper dip
100 qty. \$510

*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. If you'd like to schedule a private tasting you may do so with one of the wedding coordinators. *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!



Photos Courtesy of Brittany Ford Photography

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~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

