

The Timberlodge & The Sterling
WEDDING MENU



2026 - FULLY CURATED

82 PER PERSON

Our fully curated 2026 wedding menus require a minimum guaranteed guest count of 125 guests

3hr Deluxe Bar | Two Hors D'oeuvres | Rolls & Butter | Served Salad | Buffet Style Dinner | One Late Night Snack

HORS D'OEUVRES

Please select two (2) hand passed hors d'oeuvres

Cherry & Brie Spread on a Crostini | Watermelon Skewer with Tajin | Apple Blue Cheese Bruschetta
Hawaiian BBQ Meatballs | Pickle Brined Chicken Bite with Green Chili Aioli | Deviled Egg with Bacon

*Each additional appetizer • 4 per person

SALAD SELECTION

select one

Mixed Field Green Salad with House Vinaigrette
Spinach & Bacon Salad with Strawberry Vinaigrette

SIDE SELECTION

select two

Honey & Sea Salt Roasted Sweet Potatoes
Whipped Potatoes with Chives
Smashed Sea Salt Potatoes
Penne in Red Sauce
Rice Pilaf

VEGETABLE SELECTION

select two

Buttered Cauliflower
Steamed Market Vegetables
Garlic Green Beans
Roasted Carrots

ENTREE SELECTION

select two

VEGETABLE PRIMAVERA
Penne pasta in a scrumptious garlic oil and white wine sauce topped with grilled zucchini steaks

BUTTERNUT SQUASH RAVIOLI
Roasted butternut squash ravioli finished with a brown butter and sage sauce

CHICKEN PICCATA
Tender chicken breast pan-seared and served with a delicate lemon, white wine, and caper sauce

CREAMY TUSCAN SAUSAGE PASTA
Penne pasta in a creamy tuscan sauce with ground spiced sausage

LONDON BROIL (TRES MAJOR)
Marinated overnight, then seared and roasted to a perfect medium then sliced



OPEN BAR

The 3 Hour Deluxe Package

LIQUOR:

Whiskey | Bourbon | Scotch | Rum | Vodka | Gin | Brandy | Tequila

BOTTLED BEER:

Labatt Blue Light | Michelob Ultra | Miller Light | NA Option

DRAFT BEER:

Rotating Seasonal Selection

HOUSE WINE:

Chardonnay | Riesling | Pinot Grigio | Rose
Merlot | Cab. Sauvignon | Pinot Noir

SOFT DRINKS INCLUDED

*Each additional hour of open bar • 4 per person per hour

LATE NIGHT SNACKS

Please select one (1) late night snack

*Each additional late night snack • 4 per person

LUXURY POPCORN STATION

An array of popcorn in cones for your guests to enjoy
out on the dancefloor

GRILLED CHEESE & KETTLE CHIPS STATION

Mini grilled cheeses served with pickles, applewood
bacon, apple slices, tomato bisque, & kettle chips

BUILD-YOUR-OWN CEREAL BAR

Late night cereal bar featuring assorted cereals with a variety of
milks including white, chocolate & almond

Our Fully Curated 2026 Wedding Menus require a minimum
guaranteed guest count of 125 guests.

Fully Curated Menus are available on:

Weekdays & Sundays

Fridays and Saturdays during Off Season, Early Spring and Winter

*Fully Curated Menus are unavailable for Fridays and Saturdays between Spring - Fall
For more details, please speak with our dedicated wedding team.*



T I M E L I N E

A S W R I T T E N

COCKTAIL HOUR
5:00PM - 6:00PM

FORMALITIES
6:00PM - 6:30PM

DINNER SERVICE
6:30PM - 7:30PM

OPEN BAR ENDS
9:30PM

CONSUMPTION/CASH BAR
9:30PM - 10PM

END OF NIGHT
10:00PM

W I T H B A R E X T E N S I O N

COCKTAIL HOUR
5:00PM - 6:00PM

FORMALITIES
6:00PM - 6:30PM

DINNER SERVICE
6:30PM - 7:30PM

OPEN BAR ENDS
10:30PM

CONSUMPTION/CASH BAR
10:30PM - 11PM

END OF NIGHT
11:00PM

formalities include: introductions | first dance | parent dances | cake cutting | speeches

