

The Timberlodge & The Sterling
WEDDING MENU



2026 - À LA CARTE

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Laura Rose Photography



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Neil Urban Photography



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Neil Urban Photography



Basically Emily Photography



Basically Emily Photography

W E L C O M E

Welcome to our 2026 A la Carte Wedding Menus, thoughtfully designed to complement our couples' creativity.

The Timberlodge & The Sterling à la carte wedding menus allow you to customize and build your food and beverage selections to reflect your vision and ideal budget. As you explore this menu, you'll notice it is arranged to follow the natural flow of your wedding day—making it easy to envision each moment as it unfolds. Our team is here to help you curate a dining experience that feels intentional, seamless, and uniquely yours.

APPLICABLE FOR 2026 WEDDINGS
2027 WEDDINGS WILL BE RELEASED IN EARLY 2027

WELCOME RECEPTION

Don't keep your guests waiting - shorten your bar lines by adding on one of our fun beverage additions!

CHAMPAGNE WALLS • 895

Wow your guests with Champagne Walls filled with 120 glasses of our house bubbly

Add edible glitter to each glass • 1 per person

Finish your glasses with fresh strawberries • 1 per person

APEROL SPRITZ WALL • 995

Wow your guests with Champagne Walls filled with 120 glasses of Aperol Spritz garnished with an orange twist

BUBBLY CART • 1,099

A fun experience that allows your guests to mix and match to create their perfect spritz! Guests choose one selection from each category:

Bubbly: prosecco | spumante sparkling wine | rosé

Juice: peach | orange | elderflower

Finish: cotton candy | edible glitter | fresh berries

BOATS AND BREWS • 799

A rowboat filled with an assortment of bottled beer including:

Labatt Blue | Labatt Blue Light | Coors Light | Corona
Michelob Ultra

Add High Noons and Surfides • 200

*Available with Call and Premium Bar



HAND PASSED CHAMPAGNE • 5

Greet your guests with hand passed house bubbly

HAND PASSED BEER & WINE • 2

Greet your guests with hand passed bottled beer and wine

*available only with the purchase of the call or premium bar package

HAND PASSED SIGNATURE COCKTAILS • 3

Hand passed signature cocktails for the duration of your cocktail hour

ARTISAN WATER STATION • 4

Ice cold water infused with fresh cut fruit including: lemon, orange, cucumber lime, and watermelon replenished throughout the duration of your event

COFFEE AND TEA STATION • 2

Freshly brewed coffee and handcrafted collection of Harney and Sons fine tea replenished throughout the duration of your event

CITRUS INFUSION STATION • 5

Ice cold lemonade infused with fresh flavors featuring: blueberry basil, strawberry mint, and lavender replenished throughout the duration of your event

HOT COCOA BAR • 4.50

Hot chocolate, mini marshmallows, whipped cream, and chocolate shavings setup as a self serve station for a two hour duration

Upgraded Cocoa Bar includes: caramel chips, white chocolate chips, crushed peppermint, Reeses Pieces, and Hershey's Syrup • 1.50 per person

HOT APPLE CIDER BAR • 4.50

Mayer Bros. Apple Cider with ground cinnamon sprinkle setup as a self serve station for a two hour duration

Upgraded Hot Apple Cider Bar includes: sliced apples, sliced oranges, and cinnamon sticks • 1.50 per person

Spike with Captain Morgan Spiced Rum • 2 per person



Neil Urban Photography





Wow your guests with vibrant colors and aromas from our plentiful displays for your cocktail hour

GARDEN FRESH CRUDITÉ • 11

Enjoy an arrangement of crisp carrots, English cucumbers, Romanesco cauliflower, sweet bell peppers, and crunchy sugar snap peas served with a trio of house-made dips including buttermilk ranch, smoky roasted red pepper hummus, and tzatziki

BUTCHERS BOARD • 13

Savory assortment of cured meats and artisanal cheeses such as, pepperoni, salami, fresh Mozzarella and aged Provolone accompanied by marinated Italian olives, fire-roasted red peppers, sweet and sour balsamic pearl onions, marinated artichoke hearts, and crispy breadsticks

GRAZING TABLES

CHARCUTERIE • 15

Four hand-selected gourmet cheeses (Soft, Semi-Hard, Aged, and Bleu) sourced from renowned dairies around the globe accompanied by Serrano Ham, Spicy Capicola, and Finocchiona. Beautifully garnished with local honeycomb, seasonal grapes, house-made fruit chutney, premium olives, and a rustic selection of fresh baguette and artisan crisps

SEAFOOD BAR • 16

Your choice of three (3) cold seafood options paired with zesty lemon wedges and Tabasco sauce on an elevated ice display: Smoked Salmon | Clams | Calamari | Shrimp Steamed Mussels

*Add 100 Shrimp Cocktail Shooters • 385

*Add Oysters • MV

BREADS AND SPREADS • 10

Pair rustic warmth with refined, hand-crafted spreads and cultured butters (featuring black truffle butter, cranberry orange butter, honey cinnamon butter), a selection of locally sourced D'Avolio oils and vinegars, whipped lavender and honey ricotta, fig balsamic jam, pesto, red pepper hummus, imported salts, featuring artisan breads, breadsticks, and crackers

APPETIZERS

PETITE TASTINGS

priced per 100 pieces

Lemon Parmesan French Fry Bowl with Truffle Aioli • 190

Vegan Soba Noodle Salad • 190

Watermelon, Feta, and Mint • 230

Mini Caprese Salad • 230

LITE BITES

priced per 100 pieces

Swedish Meatballs on a Pick • 180

Barbecue Glazed Meatballs • 180

Buffalo Chicken Meatballs with Bleu Cheese Sauce • 180

Cream Cheese and Spinach Stuffed Mushrooms • 225

Bourbon Glazed Meatballs with Local Honey • 230

Mini Breaded Ricotta Ravioli with Dipping Sauce • 240

Chermoula Braised Pork Belly Bites • 265

Vegetable Spring Rolls • 275

Mini Grilled Cheese and Tomato Soup Shooters • 290

Braised Short Rib Yorkies • 350

Steak Skewers with Bleu Cheese Fonduta • 380

SEAFOOD

priced per 100 pieces

Bacon Wrapped Scallops • 375

Virgin Mary Shrimp Cocktail Shooters • 375

Ahi Tuna Tataki Wonton Crisps • 385

Mini Lobster Rolls • 395

Charred Octopus and Pesto Bites • 395

Maryland Style Crab Cakes with Gribiche Sauce • 395

BRUSCHETTA

priced per 100 pieces

Mozzarella Tomato Bruschetta • 230

Vegan Wild Mushroom and Thyme Toast • 230

Vegan Eggplant Caponata on Cranberry Crostini • 250

Pear and Gorgonzola Crostini • 240

Roasted Red Pepper and Goat Cheese Bruschetta • 240

Local Honey, Fig, and Goat Cheese Bruschetta • 240

Fresh Strawberry and Brie Crostini with Sea Salt • 250

SALAD SELECTIONS

SIGNATURE SALAD

Chopped romaine with roasted corn, bacon, black beans, pickled onion, shredded white cheddar, and creamy peppercorn ranch

CAESAR SALAD

Artisanal lettuce, focaccia crouton, white anchovy, and preserved lemon parmesan dressing

HOUSE SALAD

Salad of hand picked red and green oak lettuce with baby frisee, heirloom tomato, cucumber, pickled red onion, pepperoncini, and house vinaigrette

PREMIUM SALADS

TOMATO AND WATERMELON • 2

Fresh watermelon, heirloom tomato, shaved jalapeno, queso fresco, fresh cut cucumber, mint, and cilantro with a chili lime vinaigrette

ROASTED BEET AND GOAT CHEESE • 2

Slow roasted baby beets, goat cheese, frisee lettuce, orange segments, and pistachio with a citrus vinaigrette

THE WEDGE • 2

Baby iceberg, bleu cheese crumbles, cherry tomatoes, bacon lardon, pickled egg, and bleu cheese dressing

TUNA POKÉ • 2.75

Baby greens, ahi tuna, avocado puree, mango, wakame, sesame, and ponzu soy dressing

VEGETABLES

Charred Carrots with Hot Honey and Mint

Green Beans with Almonds and Sherry Vinegar

Roasted Brussels Sprouts with Bacon Vinaigrette

Grilled Asparagus with Olive Oil, Garlic, and Lemon

Oven Roasted Broccolini with Toasted Garlic

STARCHES

Crispy Sea Salt Smashed Potatoes

Parmesan and Gruyere Potato Gratin

Sour Cream and Onion Smashed Yukon Gold Potatoes

Penne Pomodoro

Warm German Style Potatoes

Butter Poached Yukon Gold Potatoes

Wild Rice Pilaf

Aged Cheddar Mac and Cheese

Green Chili and Cheese Polenta

Roasted Rosemary and Shallot Fingerling Potatoes

CHILDREN'S MEALS

For children 12 and under. All children's meals are served with fresh fruit. Pre select 1 children's meal.

CHICKEN FINGERS AND FRIES • 16

KIDS BURGER AND FRIES • 16

GRILLED CHICKEN TENDERS • 16

AGED CHEDDAR MAC AND CHEESE • 16

BUFFET DINNER

THE QUARTZ

Hand Carved Prime Rib with your choice of two entrées, two starches, one vegetable, one salad, rolls and butter

• 62

THE JASPER

Your choice of three entrées, two starches, one vegetable, one salad, rolls and butter

• 58

THE FLINT

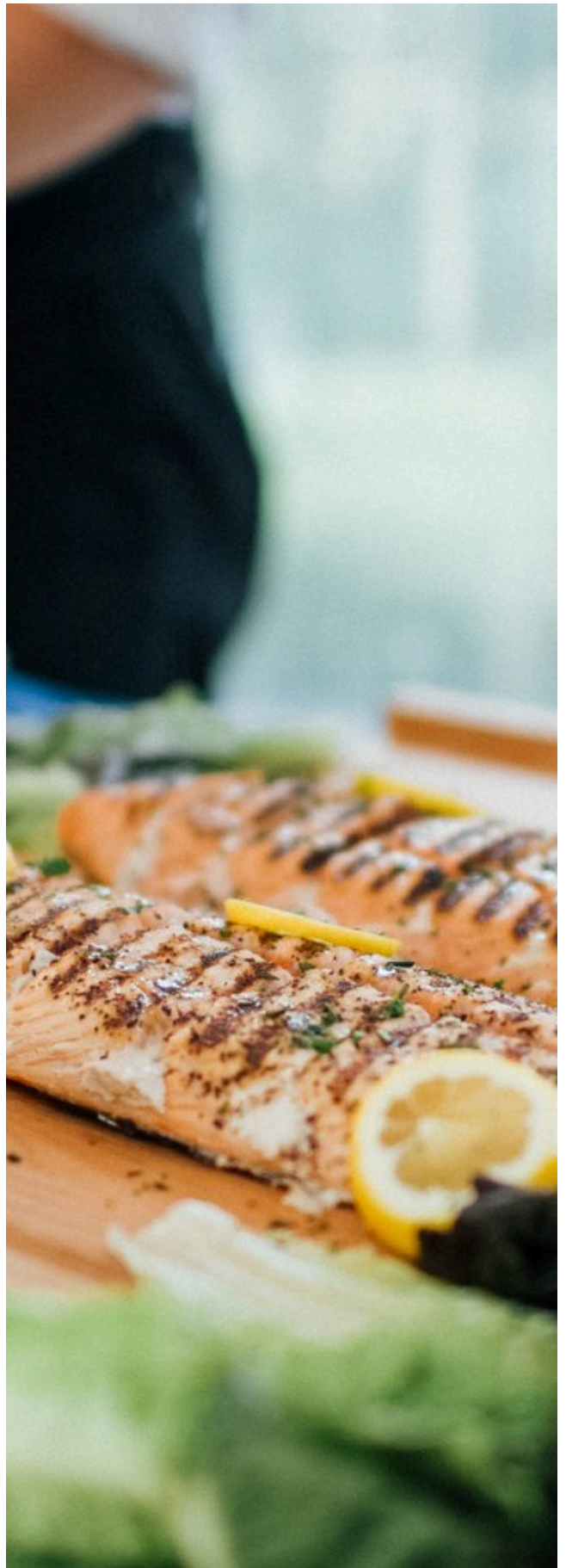
Your choice of two entrées, two starches, one vegetable, one salad, rolls and butter

• 55

THE ONYX

Your choice of one entrées, two starches, one vegetable, one salad, rolls and butter

• 52



BUFFET ENTRÉES

Dinner service includes hand-served salad, freshly baked baguette rolls with house whipped butter

VEGAN MISO LACQUERED TOFU AND ANCIENT GRAINS

Edamame, sesame soy wok vegetables, miso tofu, and crisp wontons

MUSHROOM GNOCCHI

Peas, wild mushrooms, shaved pecorino, mint, and mushroom brodetto

HONEY STUNG GARLIC CHICKEN

Sweet, savory, rich honey stung chicken breast infused with garlic

MARRY ME CHICKEN

Pan-seared chicken breast served in a decadent, silky cream sauce with sundried tomatoes, fresh basil, and grated Parmigiano Reggiano

HOMEMADE FRIED CHICKEN

24-hour marinated chicken in buttermilk and pickle juice, then dusted with our secret spice and fried golden brown - the best in town

CHICKEN SUPREME BRAISED IN VINO ROSSO

Pan-seared chicken breast (suprême), gently finished in a rustic, deeply flavored sauce. The Vino Rosso sauce boasts slow-cooked bell peppers, pitted Kalamata olives, and fresh oregano

STICKY BOURBON BBQ CHICKEN THIGHS

Grilled chicken thighs with house made Makers Mark Bourbon BBQ sauce

ANCHO CHILI-BUTTER ROASTED POULET ROUGE

An impeccably pan-roasted airline chicken breast, infused beneath the skin with a rich, smoked Ancho and Guajillo chili butter. Served with a reduction sauce of its pan drippings (jus)

HAND CARVED ROASTED ROYAL ROUND OF BEEF

Slow-roasted to a perfect medium-rare, carved to order by our dedicated chef, and served with its own intense, natural aged beef jus and a creamy whipped horseradish crème

HAND CARVED SLOW-ROASTED LOIN OF HERITAGE PORK WITH JUS NATUREL

Slowly roasted, the loin is infused with an aromatic bouquet of herbs and sea salt. Served with its own concentrated jus naturel (natural reduction) and a side of stone-ground Dijon mustard

BEER BRINED ROASTED TURKEY BREAST

Hand carved seasoned turkey breast slow roasted for tenderness, basted for flavor, served with a natural pan dripping jus

SLOW BRAISED CHUCK ROAST AND ROOT VEGETABLE CONFIT

Tender prime beef chuck slowly braised for hours in rich red wine and aromatic vegetables. Served with its natural, deeply flavored pot roasting jus and perfectly softened root vegetable confit

UPGRADED BUFFET ENTRÉES

CHEF MANNED CILANTRO LIME

MARINATED HANGAR STEAK · 2

Roasted to a perfect medium-rare with a bright, herbaceous marinade and includes roasted poblano aioli, fresh pico de gallo, and delicate warm flour wraps

SIGNATURE SHORT RIB CONFIT · 2

Premium boneless beef short ribs, gently cooked (confit style) with braised onions and coated in its own deeply concentrated, savory jus

MAINE LOBSTER MAC AND CHEESE · 3

Butter poached Maine lobster folded into our famous aged cheddar mac and cheese

CHEF MANNED CEDAR PLANKED SALMON · 3

Whole Atlantic salmon beautifully slow-roasted on cedar wood for a fragrant and smoky aroma. Served à la minute by our chef with fresh lemon and your choice sauce: Dill Cream | Lemon Chive Butter | Sauce Almondine

PLATED DINNER

All plated dinners include a hand-served salad and freshly baked baguette rolls with house whipped butter
A starch and a vegetable accompany all main selections, with the exception of vegan and vegetarian offerings

Select Two Entrees and One Vegan/Vegetarian Dish

RICOTTA AND SUMMER SQUASH
ROTOLO 64

Fresh hand-rolled pasta sheets layered with whipped artisanal ricotta, zucchini ribbons, and garden squash. Baked to perfection and naped in a silky Chardonnay and parmesan cream reduction

VEGAN CHARRED EGGPLANT RATATOUILLE 62

Smokey fire-grilled eggplant topped with a slow-simmered ragout of heirloom tomatoes, peppers, and zucchini. Finished with a velvety San Marzano tomato coulis and basil

VEGAN MAGHREB ROASTED CAULIFLOWER 64

A thick-cut caramelized heart of cauliflower dusted with aromatic spices, resting on a bed of jeweled couscous. Finished with a vibrant herbaceous chermoula

VEGAN MISO LACQUERED TOFU
AND ANCIENT GRAINS 64

Wok-fired edamame and seasonal vegetables in a sesame-ginger glaze. Topped with seared organic tofu and a garnish of golden wonton crisps

SEARED FAROE ISLAND SALMON 74

Salmon filet from Faroe Island seared crisp served in savory wild mushroom ragout

CHILEAN SEA BASS À LA NAGE 81

Chili-infused compound butter sea bass served atop a rustic, slow-simmered white bean cassoulet and garnished with blistered vine-ripened tomatoes

ROASTED MEDITERRANEAN BRANZINO 76

Sweet corn and heirloom pepper succotash, finished with a velvety lemon-herb beurre blanc

CLASSIC BUTTER POACHED LOBSTER TAIL 76

Gently poached 6oz. lobster in salted butter and wine, with steamed cockles on a silky-smooth parsnip purée

JUMBO SHRIMP SCAMPI 74

Four jumbo shrimp gently sautéed in compound butter with notes of garlic, parsley, and lemon



Ricotta and Summer Squash Rotolo



Chilean Sea Bass à la Nage

PLATED DINNER SELECTIONS CONTINUED

HONEY STUNG GARLIC CHICKEN	65	RED WINE BRAISED SHORT RIB TORCHON	75
Sweet, savory, rich honey stung chicken breast infused with garlic		A 24-hour slow-braised beef short rib, pressed into a traditional torchon and served over a creamy, vibrant saffron-infused Arborio risotto with a marrow-enriched reduction	
PAN-ROASTED CHICKEN WITH THYME AND JUS LIE	65	NEW YORK STRIP WITH FOIE GRAS BUTTER	77
Organic bone-in chicken breast seared skin-side down until shatter-crisp, roasted with fresh thyme, and served with a glossy, natural chicken jus		A hand-selected, highly marbled prime striploin, fire-grilled and crowned with a decadent foie gras and fleur de sel compound butter	
MARRY ME CHICKEN	68	CENTER CUT FILET MIGNON	80
Pan-seared chicken breast served in a decadent, silky cream sauce with sundried tomatoes, fresh basil, and grated Parmigiano Reggiano		A barrel-cut beef tenderloin, pan-roasted to order and finished with a luxurious Perigord black truffle demi-glace	
ANCHO CHILI-BUTTER ROASTED POULET ROUGE	68	SIRLOIN AND WILD MUSHROOMS	70
An impeccably pan-roasted airline chicken breast, infused beneath the skin with a rich, smoked Ancho and Guajillo chili butter. Served with a reduction sauce of its pan drippings (jus)		The tender sirloin is pan-seared to a perfect crust and topped with sweet, slow-cooked mushroom confit. Finished with a rich, velvety Bordelaise reduction	
CRISPY CHICKEN SCALLOPINI	68	BONE IN RIBEYE WITH ROASTED GARLIC JUS	75
Sautéed chicken scallopini blanketed with fine Italian prosciutto and fresh mozzarella. Served in a refined pan sauce of dry white wine, lemon, garlic, and parsley (ask about the basil pesto Yukon potato pairing)		A massive flavorful steak aged to intensify its beef flavor, served with a pan sauce made from its own drippings and roasted garlic	
HERB-CRUSTED PORK TENDERLOIN WITH PORT WINE	61		
A lean, tender pork tenderloin encrusted in fine herbs, roasted to medium, and served with a reduction of rich, sweet Port wine and veal stock			
MUSTARD-CRUSTED PORK CUTLETS WITH CALVADOS SAUCE	63		
Pork cutlets crusted with grainy mustard and herbs, served with a refined sauce made from apples and the French apple brandy, Calvados			
LAMB SHANK WITH GREMOLATA	75		
A tender, falling-off-the-bone lamb shank braised in a reduction of Cabernet Sauvignon and garden aromatics. Finished with a vibrant, hand-chopped citrus and parsley gremolata			



Center Cut Filet Mignon



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Please Select One Plated Pairing

Select one salad, one vegetable and one starch to complement the pairing of your choosing

Upgrade to a 4 oz. Filet Mignon • 10 per person

LAND PAIRING • 69

A meticulously plated pairing featuring a 4oz medallion of center-cut sirloin alongside a 4oz. breast of premium poultry. Both proteins are masterfully prepared in your choice of finish.

BEEF FINISH

Truffle Demi Glace | Foie Gras Butter | Mushroom and Bordelaise

CHICKEN FINISH

Marry Me Sauce | Thyme and Jus Lie | Honey Stung

LAND AND SEA PAIRING • 74

An impeccably plated pairing of a 4oz. cut of prime top tier sirloin alongside a bespoke 4oz. salmon selection. Both proteins are masterfully prepared in your choice of finish.

BEEF FINISH

Truffle Demi Glace | Foie Gras Butter | Mushroom and Bordelaise

SALMON FINISH

Dill Cream | Lemon Chive Butter | Sauce Almondine

COASTAL PAIRING • 72

A plated pairing of a 4oz. breast of premium poultry alongside a bespoke 4oz. salmon selection. Both proteins are masterfully prepared in your choice of finish.

CHICKEN FINISH

Marry Me Sauce | Thyme and Jus Lie | Honey Stung

SALMON FINISH

Dill Cream | Lemon Chive Butter | Sauce Almondine

LAND AND SHELL PAIRING • PRICES VARY

An impeccably plated pairing of a 4oz. cut of prime top tier sirloin alongside an upgraded seafood option of your choice:

Jumbo Shrimp Scampi • 80

Pan Seared Diver Scallops • 80

6oz Butter Poached Lobster Tail • 85

Maryland Style Dungeoness Crab Cake • 85

BEEF FINISH

Truffle Demi Glace | Foie Gras Butter | Mushroom and Bordelaise

PLATED PAIRING

STATION DINNERS

Please note that station-style service is recommended for events with up to 150 guests at the Timberlodge and up to 180 guests at The Sterling to ensure smooth guest flow and ample seating. Please speak with your coordinator for more information pertaining to logistics.

Please select a minimum of three stations; we recommend choosing three to five for the best experience. Each station is priced per person.



BUILD YOUR OWN CAESAR SALAD • 10

Let your guests choose between a bed of baby romaine or spinach with toppings that include bacon, parmesan cheese, cherry tomatoes, croutons and pickled onions. Served with traditional Caesar dressing and bacon vinaigrette



CHEF'S SHAKEN SALAD EXPERIENCE STATION • 16

Watch our chef take fresh greens and "shake" them in cocktail shakers with premium dressings to ensure perfect coating. Your guests get to choose from options like classic Caesar with parmesan crisps or arugula and beet with goat cheese to create the perfect fusion that fits their palate
*Add grilled chicken or shrimp onto this station • 4 per person



GRILLED AND CHILLED VEGGIE BAR • 16

A vibrant architectural display of seasonal field vegetables, fire-charred over open flame and slow-chilled. Featuring jumbo pencil asparagus, honey-glazed heirloom carrots, charred baby zucchini, and balsamic-marinated cipollini onions, herb-blossom oil and smoked sea salt. Accompanied by a trio of house-made dips: whipped lemon feta, fire-roasted red pepper romesco, and a 12-year aged balsamic reduction

HEIRLOOM BURRATA BAR • 16

This chef manned station consists of fresh balls of burrata broken open to order with your choice of toppings:
roasted peach and balsamic | heirloom tomato and basil | prosciutto & fig
Served with grilled sourdough



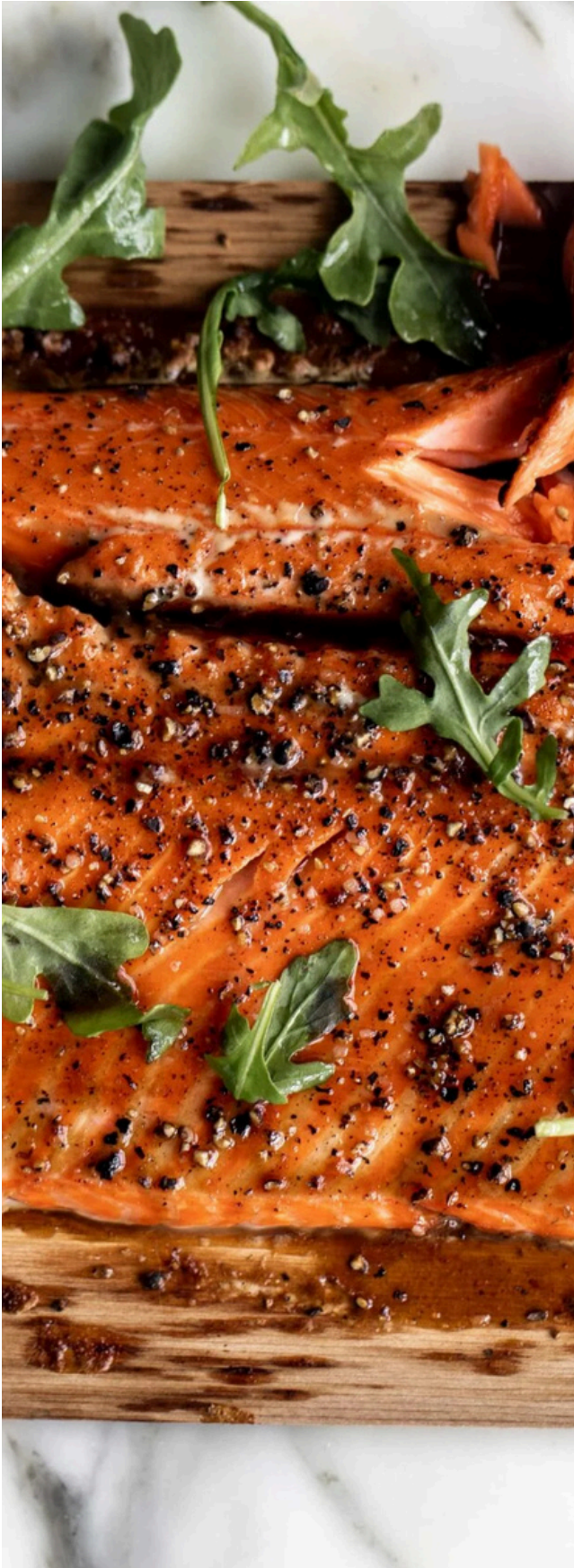
THE ARTISAN "AL DENTE" ATELIER • 12

Custom-crafted spaghetti tossed to order in your choice of small-batch pomodoro, silken parmigiano cream, or our 12-hour heritage bolognese. Elevate your creation with fire-grilled chicken, fennel-spiced Italian sausage, or a garden-fresh medley of charred broccoli, heirloom tomatoes, and hand torn basil. Finished with a sprinkle of aged reggiano

THE HAND-TOSSED PASTA AND WHEEL ATELIER • 18

This chef manned station includes fresh tagliatelle and risotto tossed inside a massive hollowed out parmigiano reggiano wheel. Topped with fresh herbs, cracked pepper, and a drizzle of high-quality olive oil

STATION STYLE DINNERS CONTINUED



THE WHIPPED POTATO MARTINI BAR • 10

Creamy yukon gold mashed potatoes served in martini glasses with toppings including gravy, shredded cheddar, chives, and sour cream

*Upgrade toppings: shrimp newburg sauce, braised beef, & pancetta • 6 per person

THE FEATHER & FLAME STUDIO • 13

A contemporary chef-led station featuring three distinct culinary dialects of rotisserie-style chicken served with an aromatic jasmine rice pilaf with toasted cumin and golden turmeric

DHABA BUTTER CHICKEN:

Our signature "Liquid Gold" sauce over tender, yogurt-marinated bites

ARTISAN TERIYAKI:

A wood-fired glaze featuring fermented soy and ginger-root aromatics

CITRUS CHARRED POLLO ASADO:

Marinated in a citrus-garlic bath & seared for a crisp, herbaceous exterior

UMAMI RAMEN STUDIO • 17

Begin with wheat noodles. Your guests can choose their broth, of pristine silk-textured dashi, or rich house made pork bone broth. Then they can finish their bowl with whichever toppings they enjoy including: soy-marinated tofu, crisp sheets of toasted nori, edamame, wild mushrooms, chili crisp oil, radishes, scallions, cilantro and a drizzle of aromatic sesame oil

THE "WNY" LEGACY MAC STATION • 16

A sophisticated marriage of bold, aged New York State sharp cheddar and silk-smooth domestic jack, honoring our regional dairy traditions. Accompanied by crispy "pickle-brined" chicken, thick-cut artisanal bacon lardons and roasted sweet golden corn, fresh green onions, chives with a piquant hot-honey chili emulsion, bleu cheese espuma, and assorted hot sauces

THE MEATBALL GALLERY • 11

THE GINZA GLAZE:

Ginger-scented chicken meatballs basted in a sweet soy-mirin reduction and topped with toasted sesame "sand"

THE GREEK AGORA:

Herbed lamb & beef keftedes brightened with mint and lemon, served with a dollop of tzatziki

THE HUDSON VALLEY:

Classic "Sunday Sauce" meatballs made from a signature short-rib & brisket blend, nestled in a velvety parmesan foam

Served with warm pita triangles and a vibrant salsa verde

STATION STYLE DINNERS CONTINUED



CEDAR PLANKED SALMON • 18

Served à la minute by our chef is whole Atlantic salmon, beautifully slow-roasted on cedar wood for a fragrant, smoky aroma. Choose your finish from a selection of refined seasonal sauces and fresh lemon

THE PACIFIC RIM POKÉ BAR • 24

A vibrant, fresh station featuring ahi tuna and king salmon. Customize your bowl with edamame, cucumber, carrot mango, avocado mousse, and seaweed salad dressed in yuzu-soy vinaigrette or spicy togarashi aioli

THE AEGAN MESSE AND TAPAS DISPLAY • 19

A beautiful spread of Mediterranean small bites such as grilled lamb lollipops, spanakopita, marinated feta, hummus, baba ghanoush, and stuffed grape leaves. Served with warm pita and lavash

HERITAGE TACO MERCADO • 19

A vibrant, upscale exploration of regional Mexican flavors featuring street tacos starting with warm flour and corn tortillas. Indulge in delicate, lime-marinated chicken charred over high heat or 18-hour braised beef birria.

Complimented by an artisanal salsa bar featuring charred pineapple-habanero, whipped avocado cream, and house-pickled heirloom radishes, onions and cilantro

PRIME RIB CARVING STATION • 16

Carved to order by our dedicated chef - slow roasted to a perfect medium-rare and served with its own intense, natural aged beef jus, creamy whipped horseradish crème, and rolls

CILANTRO LIME MARINATED HANGAR STEAK • 16

Roasted to a perfect medium-rare with a bright, herbaceous marinade. Includes roasted poblano aioli, fresh pico de gallo, and delicate warm flour wraps

THE A5 WAGYU BEEF TASTING FLIGHT MARKET PRICE

Searched thin slices of Japanese A5 wagyu and American gold grade beef on a Himalayan salt block or yakitori grill, served simply with sea salt, fresh wasabi root, and a garlic-soy reduction to let the marbling shine

BAR PACKAGES

- BEER AND WINE OPEN BAR -

Rotating House Draft Beers | House Wines | 2 Signature Cocktails | Soft Drinks

3 HOURS • 27.50
PER PERSON

4 HOURS • 31
PER PERSON

5 HOURS • 35
PER PERSON

Upgrade to 6 hours of open bar for an additional 4 per person

- HOUSE OPEN BAR -

Rotating House Draft Beers | House Wines | House Liquors | 2 Signature Cocktails
Soft Drinks

3 HOURS • 33
PER PERSON

4 HOURS • 36
PER PERSON

5 HOURS • 40.50
PER PERSON

Upgrade to 6 hours of open bar for an additional 4 per person

- CALL OPEN BAR -

Rotating House Draft Beers | Bottled Beer | House Wines | Call and House Liquors
2 Signature Cocktails | Assorted Redbulls | Soft Drinks

3 HOURS • 46.50
PER PERSON

4 HOURS • 52.50
PER PERSON

5 HOURS • 55.50
PER PERSON

Upgrade to 6 hours of open bar for an additional 4 per person

- PREMIUM OPEN BAR -

2 Rotating House Draft Beers | 2 Premium Draft Beers | Bottled Beer | Premium Wines
Call & Premium Liquors | 2 Signature Cocktails | High Noons | Surfside | Assorted
Redbull

3 HOURS • 61
PER PERSON

4 HOURS • 64.50
PER PERSON

5 HOURS • 67.50
PER PERSON

Upgrade to 6 hours of open bar for an additional 4 per person

No straight shots served | Selections subject to change without prior notice

BAR MENUS

ROTATING HOUSE DRAFT BEERS

Seasonal Selections - subject to change - One of our favorites is Sam Adams Seasonal!

HOUSE WINE

Woodbridge California Wines: Chardonnay | Riesling | Pinot Grigio | Rose | Merlot | Cabernet Sauvignon | Pinot Noir

HOUSE LIQUORS

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

BOTTLED BEER

Labatt Blue | Labatt Blue Light | Molson Canadian | Coors Light | Corona | Michelob Ultra | Miller Light | NA Option

CALL LIQUORS

VODKA • Tito's | Absolut | Deep Eddy Lemon | Deep Eddy Grapefruit | Effen Cucumber

GIN • Bombay | Bombay Sapphire | Tanqueray | Hartmans Local Gin

TEQUILA: Jose Cuervo Silver | 818 Reposado

RUM • Bacardi | Spiced Captain Morgan | Malibu | Grind

WHISKEY • Jack Daniels | Southern Comfort | Seagrams 7 | Canadian Club

BOURBON AND SCOTCH • Jim Beam | Old Granddad | Dewars

CORDIAL • Aperol

PREMIUM DRAFT BEERS, HIGH NOONS, AND SURFSIDES

PREMIUM DRAFTS • two (2) of our Rotating House Drafts alongside two (2) premium drafts chosen from our premium draft list

HIGH NOONS • assorted variety of High Noons including vodka soda and tequila soda flavors

SURFSIDES • assorted variety of vodka tea and vodka lemonade

PREMIUM WINES

(additional premium wine available for upgrade)

Crossings Sauvignon Blanc | La Crema Chardonnay | Chateau Ste. Michelle Riesling

Menage a Trois Red Blend | Josh Cabernet Sauvignon | Carmel Road Pinot Noir | Chloe Prosecco

PREMIUM LIQUORS

VODKA • Tito's | Absolut | Deep Eddy Lemon | Deep Eddy Grapefruit | Effen Cucumber | Grey Goose | Grey Goose Berry Rogue

GIN • Bombay | Bombay Sapphire | Tanqueray | Hartman's Local Gin | Gray Whale | Empress 1908 Elderflower | Hendricks

TEQUILA • Jose Cuervo Silver | 818 Reposado | Casa Amigo Blanco | Patron | 21 Seeds Cucumber Jalapeno

RUM • Bacardi | Spiced Captain Morgan | Malibu | Grind | Kahlua

WHISKEY • Jack Daniels | Southern Comfort | Seagram's 7 | Canadian Club

Crown Royal | Crown Royal Apple | Jameson | Makers Mark | Elijah Craig

BOURBON AND SCOTCH • Jim Beam | Old Granddad | Dewars | Knob Creek | Basil Hayden | Jonnie Walker Black

BRANDY, LIQUEURS AND CORDIALS • Aperol | Campari | St. Germain | Chambord | Diasaronno | Grand Marnier | Bailey's

B&B Cognac Hennessy Cognac

*Ask a coordinator for more details and pricing for customized additions to your bar package including - upgraded wines, the addition of local craft beers/ciders, canned cocktails, preferred kegs, and much more! Please note that all upgrades are subject to vendor availability

Guests under 21 and vendors are served soft drinks throughout open bar hours • 16

Soft drinks for guests 21+ included in bar package

EXCLUSIVE BAR ADDITIONS

Exclusive bars are a great way to enhance your event, providing a unique and memorable experience for guests.

THE HALO BAR

360 degree experience that envelops guests in a captivating
ambiance, offering panoramic views - matches the hours of
your open bar package

House • 1099

Call • 1,349

Premium • 1,599

THE CRESCENT BAR

180 degree experience that encourages conversation and
connection, making it perfect for gatherings that seek a more
personal touch - matches the hours of your open bar package

House • 899

Call • 1,149

Premium • 1,399

THE PATIO LOUNGE BAR

lounge atmosphere that seamlessly blends comfort and style,
creating an inviting space for relaxation and socialization -
matches the hours of your open bar package

House • 799

Call • 1,049

Premium • 1,299

THE CITRUS & COPPER BAR

2 hour experience bar (includes cocktail hour + 1 hour after dinner)

Select up to 6 cocktails to offer your guests

We recommend 3 margaritas and 3 moscow mules

Call • 899

Premium • 1,099

MARGARITA OPTIONS

Honey Pear | Cucumber Lime

Grapefruit Jalapeno | Watermelon

Loganberry | Apple Cider

MOSCOW MULE OPTIONS:

Key Lime Pie | Loganberry

Blueberry Mint | Caramel Apple

Cranberry | Spiced Bourbon

Includes a variety of sugars, salts, and fresh fruits for each cocktail



Basically Emily Photography

While two signature cocktails are included with the purchase of an open bar package, we offer a variety of upgraded selections handcrafted with natural infusions, fresh fruits, and beautifully balanced, fresh flavors. These upgrades are available with the purchase of a House, Call or Premium Bar



Erin Doty Photography

PREMIUM COCKTAILS

POMEGRANATE FRENCH 75 · 3

Gin or vodka, pomegranate juice, fresh lemon, demerara syrup, topped with Prosecco

BLACKBERRY SAGE SMASH · 3

White rum, muddled blackberries & sage, fresh lime juice, and soda water

THE STERLING SPICED PEAR BELLINI · 3

Pear purée, homemade star anise syrup, & bubbly

THE TIMBERLODGE BLOOD ORANGE SAZERAC · 3

Rye whiskey, absinthe rinse, blood orange syrup, and bitters

SALTED CARAMEL ESPRESSO MARTINI · 3

Salted caramel vodka, espresso, simple syrup & coffee liquor, topped with espresso beans, and sea salt flakes

FIG AND HONEY OLD FASHIONED · 3

Bourbon, black mission fig-infused honey syrup, and black walnut bitters

THE LAVENDER BEE'S KNEES · 3

Gin, fresh lemon, and local lavender honey syrup

MOCKTAILS

BLUEBERRY LAVENDER FIZZ MOCKTAIL · 1.50

Muddled blueberries with fresh squeezed lemon juice, lavender syrup, and topped with club soda

BERRY SMASH MOCKTAIL · 1.50

Muddled berries & fresh lime juice topped with club soda

VIRGIN PALOMA · 1.50

Fresh squeezed lime juice, grapefruit juice, and tonic water garnished with rosemary

BLACKBERRY MOJITO MOCKTAIL · 1.50

Muddled mint, blackberries, and fresh lime juice topped with club soda and garnished with lime

WATERMELON MINT MOCKTAIL · 1.50

Muddled watermelon and mint with lemonade, and club soda

COCKTAILS & MOCKTAILS

CHAMPAGNE & WINE

CHAMPAGNE TOWER • 1,095

A beautiful display of 30 coupe glasses of champagne, perfect for photo opportunities

CHAMPAGNE TOAST • 3.50 PER PERSON

A bubbling glass of house champagne will be awaiting your guests at their seats as they sit down for your formalities

PROSECCO TOAST • 4.50 PER PERSON

A chilled, vibrant glass of Chloe Prosecco will be at each guests seat as they await to cheers the happy couple

ZERO PROOF SPARKLING TOAST • 2 PER PERSON

The perfect sip of sparkling juice for those who prefer a non-alcoholic option

HOUSE WINE DURING DINNER • 29 PER BOTTLE

Select one red and one white wine to go on each table for guests to enjoy during dinner

*Ask a coordinator for more selections with pricing on our Premium Wine List

BUBBLY ON THE TABLE • 28 PER BOTTLE

One bottle of house champagne set on each table allowing your guests to help themselves to a sparkling toast

WINE SERVICE DURING DINNER • 9 PER PERSON

Select one red and one white wine for our staff to offer each of your guests as they walk around pouring the perfect glass of wine, thoughtfully timed to complement your meal



Bridget Rochelle Photography

LATE NIGHT SNACKS



Mann & Wife Photography



ELEVATED FRY AND TOT SHOWCASE • 250

Presenting a lavish spread of golden potato delights. Toppings include a savory thyme infused gravy, creamy sharp cheddar nage, spiced Ketchup, classic artisan mayonnaise, and barrel-aged malt vinegar

MAC-N-CHEESE BAR • 358

A decadent experience featuring a smooth cheese sauce base. Top with savory pancetta crumbles, a mosaic of specialty cheeses, vibrant scallion chiffonade, textural frizzled shallots, pickled jalapeño segments, and a flight of globally sourced hot sauces

TWIST & SHOUT BAR • 359

Hot, buttered soft pretzels accompanied by three signature dips: small-batch beer cheese sauce, spicy peppercorn mustard, and our signature nut butter crème anglaise

FOCACCIA PIZZA SHOWCASE • 360

Assortment of classic cheese & pepperoni, buffalo chicken, and veggie flatbreads displayed with parmesan cheese and red chili flakes

BUFFALO'S DON'T HAVE WINGS • 220

Succulent boneless chicken bites served hot and glazed with your top three picks: Arrowhead's signature wing sauce, rich garlic and parmesan, sweet honey-mustard, fiery cajun seasoning, lemon-pepper essence, or bourbon BBQ Glaze

*Upgrade to Bone-In Wings • 240

THE KERNEL COUTURE • 225

Featuring perfectly popped heirloom corn, with bespoke dustings like parmesan reggiano, white truffle essence, velvety sharp cheddar, herb sprinkle, or the lively fusion of chili lime

PICKLE AND BRINE BAR • 330

A medley of dill, spicy, and sweet pickles paired with pickled beets, manzanilla and stuffed olives, briny kalamata olives, tangy okra, peppers, crisp asparagus, and tender artichoke hearts

THE LATE NIGHT LEGENDS • 520

25 juicy short-rib blend sliders topped with melted brie and fig marmalade on brioche, 25 pickle fried chicken sliders on a sweet bun with pickles and a spicy aioli, and 50 crisp fried pizza logs served with marinara and ranch dipping sauce

LATTE NIGHT SNACKS

PANCAKE CHARCUTERIE BOARD • 250

A late-night culinary experience featuring miniature buttermilk pancakes alongside our curated selection of decadent toppings: warm salted caramel, dark chocolate ganache, maple syrup, fresh seasonal berries, vanilla chantilly cream. Including savory sides of candied bacon, artisan breakfast sausages, and aged cheddar cheese

FIRE ROASTED S'MORES BAR • 250

A luxurious interactive station. Toast fluffy marshmallows and layer them with premium milk chocolate, peanut butter cups, or Nutella between golden honey-cinnamon crackers

MILK AND COOKIE DISPLAY • 225

Hot from the oven decadent chocolate chip and creamy peanut butter cookies served with an array of assorted cereal and milks (almond milk available upon request)

LET LOVE BREW CRAFT COFFEE FLIGHT

A creative collection of coffee flights to delight your tastebuds
2 hour experience • 4 per person
Boozy coffee flights • 6 per person

THE COCOA AND CIGAR EXPERIENCE • 518

Step into an evening indulgence where premium cigars are paired with fine chocolates in a display on a patio or balcony. Includes cutters and lighters for you and your guests to enjoy. Take in the scenery, savor the moment, and finish the experience with a refreshing mint includes 30 cigars and a selection of tasting chocolates

THE EMBER AND OAK EXPERIENCE

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

THE STANDARD PACKAGE • 839

includes 25 cigars and 25 flights including:
Jack Daniels, Southern Comfort, and Canadian Club

THE PREMIUM PACKAGE • 1149

includes 25 cigars and 25 flights including:
Knob Creek, Maker's Mark, and Crown Royal



IT WOULD BE OUR PLEASURE TO SERVE YOU!



Jessy Herman Photography



Moonshine Photography



TRANSPARENT PRICING POLICY

Your pricing is made up of the following: Food & Beverage, Facility Fee, Ceremony Fee (if applicable), White Glove Package (if outside coordinator is not hired) All charges are subject to a 23-25% administrative fee according to your contract and 8.75% NYS Sales Tax. We do not charge a gratuity for any event on-site. The administrative fee is charged for the administration of the event, and is industry standard. The administration fee is not purported to be a gratuity and will not be distributed as a gratuity. Arrowhead Golf Club compensates our employees at a fixed rate above minimum wage. No further tips nor gratuity are charged to nor expected of the host. This information serves as the notice to the host (customer) to match the requirements of the hospitality wage order.

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THE TIMBERLODGE & THE STERLING

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