



BREAKFAST, LUNCH,
SHOWERS
&
DAY MEETINGS
2019 MENUS

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BREAKFAST OPTIONS

(Served with fresh orange, grapefruit and cranberry juice, coffee and a selection of Harney & Sons Tea)

CONTINENTAL BREAKFAST

\$12 per person (minimum of 30 people)

Assorted Muffins & Pastries
Butter, Jams and Preserves
Bagels & Cream Cheese
Bananas & Apples

Infused Water Station

POWER BREAKFAST

\$18 per person (minimum 40 people)

Assorted Muffins & Pastries
Butter, Jams and Preserves
Make your own Ham and Egg Sandwiches
With Croissants & Bagels
Smoked Bacon
Antioxidant Yogurt Bar (Greek & plain yogurt,
banana, granola, almonds, market fruits & berries,
flax seeds, cinnamon, local honey)

Infused Water Station

A CHANCE TO ENHANCE

(additions to any breakfast based on the same guarantee as the menu chosen for all "per person" options)

French Toast \$2.50 per person

Omelet Station \$4 per person (min 30 guests)
(additional \$50 chef fee)

Scrambled Eggs \$2 per person

Quinoa & Squash Hash \$3 per person

Smoked Bacon \$3 per person

Breakfast Sausage \$3 per person

Whole Fruit Basket (priced per consumption)

Carving station of ham, turkey, or roast beef for \$6
per person (additional \$50 chef fee)

Eggs Benedict with creamy hollandaise...\$4.50 per
person

Breakfast Potatoes \$2 per person

Assorted Cereals with milk \$2 per person

Fruit Skewers with yogurt dipping sauce \$2.50 per
person

French Toast Skewers with berries and bananas
\$3.50 per person

Silver Dollar Pancake Skewers with blueberries
\$3.50 per person

BREAKFAST & BRUNCH OPTIONS

(Served with fresh orange, grapefruit and cranberry juice, coffee and a selection of Harney & Sons Tea)

MIDDAY BRUNCH

\$22 per person (50 person minimum)

Assorted breakfast muffins and pastries

Butter, jams and preserves

Fresh Fruit

Scrambled Eggs

Smoked Bacon and Breakfast Sausage

Breakfast Potatoes

French Toast, maple syrup, berry conserve

Fried Chicken

Baked Mac -n- Cheese

Steamed Market Vegetables

Carving station of ham

Infused Water Station

PLATED BREAKFAST OPTIONS

(Prices Vary. 40 person minimum)

(Pre- Select One Menu)

THE LODGE \$18

New York Steak

Scrambled Eggs

Breakfast Potatoes

Assorted breakfast muffins and pastries

Butter, jams and preserves

THE MANOR \$17

Eggs benedict: poached eggs, smoked bacon, hollandaise

Choice Of: smoked bacon, breakfast sausage or grilled ham

Assorted breakfast muffins and pastries

Butter, jams and preserves

THE RANGE \$16

French Toast, maple syrup, berry conserve

Choice of: smoked bacon, breakfast sausage or grilled ham

Assorted breakfast muffins and pastries

Butter, jams and preserves

BUFFET OPTIONS

(includes fresh brewed coffee, Harney & Sons Tea and freshly baked baguette rolls & butter, chocolate cake)

THE DELI BUFFET

\$20 (35 person minimum)

Salad Display:

Mixed Field Greens, cherry tomatoes, sliced cucumber, shaved carrots, chopped peppers, onion, croutons, crumbly blue cheese, sliced ham, sliced chicken

Assorted Dressings (choose 3) : Italian, Ranch, Balsamic, Vinaigrette, Raspberry Vinaigrette, Sweet Onion, Caesar, Blue Cheese, Parmesan Peppercorn

Deli Display:

Ham, turkey, roast beef cold cuts on costanza rolls
Includes: Lettuce, tomato, onion, swiss, provolone, cheddar, american cheeses, mayonnaise, herb mayo, mustard, horseradish, pickles, honey mustard

CHIAVETTA STYLE BBQ PICNIC

\$24 (50 person minimum)

Fresh Fruit
Mixed Field Green Salad
All American Macaroni Salad
Chiavetta Style BBQ Grilled Chicken
Salted Potatoes

BUFFALO STYLE BUFFET

\$25 (35 person minimum)

Celery & Carrots with Blue Cheese
Caesar Salad
Chicken Wings (Hot, Medium, Mild or BBQ)
Beef on Weck
Flatbreads
Mini Chicken Quesadillas

TURKEY DINNER BUFFET

\$25(50 person minimum)

Mixed Field Green Salad
All American Macaroni Salad
Hand Carved Roasted Turkey Breast
Pasta with Red or Alfredo Sauce
Smashed Garlic Potatoes
Steamed Market Vegetables

CHICKEN-N'-BRISKET BUFFET

\$29 (50 person minimum)

Mixed Field Green Salad
Fancy Pants Fried Chicken
Beer Braised Beef Brisket
Salted Potatoes
Mac -n- Cheese
Steamed Market Vegetables

SIT DOWN OPTIONS

(Prices vary. 35 person minimum)

(includes fresh brewed coffee, Harney & Sons Tea and freshly baked baguette rolls & butter, chocolate cake)

SALAD (pre-select one):

Mixed Field Green Salad -OR- In House Caesar Salad

ENTREES (pre-select up to 3 dishes):

CHARRED CHICKEN CAESAR SALAD ENTREE \$19 - fruit cup served as first course

Tender grilled chicken breast served on crisp romaine lettuce and finished with fresh parmesan cheese, croutons and caesar dressing

BUFFALO CHICKEN SALAD \$19 -fruit cup served as first course

Grilled chicken breast tossed in medium buffalo sauce served on crisp lettuce with carrots, celery, tomatoes and bleu cheese dressing

STRAWBERRY FIELD SALAD \$19- fruit cup served as first course

Field greens with fresh strawberries, sugared walnuts, green onion, with gorgonzola cheese served with sweet onion dressing

HERB ROASTED CHICKEN CÔTELETTE \$21

Herb seasoned chicken, slow roasted, and topped with a lemon tarragon cream sauce served with baby red potatoes and steamed vegetables

CHICKEN MARSALA WITH MUSHROOMS \$20

Sautéed chicken breast in a savory sauce of mushrooms, garlic, and marsala wine served with wild rice and steamed vegetables

GRILLED PORK CHOP \$20

Grilled pork chop with onions served with smashed potatoes and steamed vegetables

PEPPERCORN CRUSTED SALMON WITH MAPLE GLAZE \$21

Pan-seared salmon with peppery topping and sweet maple drizzle served with wild rice and steamed vegetables.

BROILED WHITE FISH WITH LEMON PEPPER AND PAPRIKA \$20

Broiled white fish topped with lemon pepper and paprika served with wild rice and steamed vegetables

GRILLED EGGPLANT TOWER \$20

Breaded, grilled, layered with roasted vegetables, ricotta, and parmesan cheese topped with red sauce

VEGAN ROASTED VEGETABLES OVER WILD RICE \$19

Roasted vegetables over wild rice sprinkled with fresh squeezed lemon

EXECUTIVE PACKAGES

(Prices vary. 40 person minimum)
(includes fresh brewed coffee, Harney & Sons Tea)

SPECIALTY ALL DAY EXECUTIVE PACKAGES
Based on one hour of service for breakfast, breaks, and lunch.

CONTINENTAL BREAKFAST

Served with fresh orange, grapefruit and cranberry juice,
Assorted Muffins & Pastries
Butter, Jams and Preserves
Bagels & Cream Cheese
Bananas & Apples

MORNING BREAK (choose one):

Assorted Granola and Yogurt
Cookie Platter
Sliced Fruit with yogurt dipping sauce
Whole Fruits (Oranges, Bananas, Apples)
Nuts and Granola

AFTERNOON BREAK (choose one):

Nuts and Granola
Cookie Platter
Chips and Pretzels
Pudding Parfait Bar
Crudite & Hummus Platter

LUNCH (choose one):

Add Three Course Plated Lunch...
\$30 per person

Add Buffet Lunch...
\$35 per person

Opt out of Lunch...
\$20 per person

ENHANCEMENTS

Power Breakfast \$6 per person

Bottled Water \$2 per consumption

Pellegrino \$3 per consumption

Assorted Juices \$1 per consumption

Cans of Soda \$1.50 per consumption

Cold Brew Coffee \$3.50 per consumption

Lemonade & Infused Water Station \$50

Donut holes (prices vary)

Scrambled Eggs \$2 per person

Smoked Bacon \$3 per person

Assorted Cereals with milk \$2 per person

Fruit Skewers with yogurt dipping sauce \$2.50 per person

Individual Yogurt \$1.50 per consumption

Yogurt Bar \$2.50 per person

Cheese ,Cracker & Pepperoni Display \$4 per person

Cheese & Fruit Display \$5 per person

BEVERAGE OPTIONS

Add on beverage stations or bar package to any breakfast or lunch

BLOODY MARY BAR

\$4 per person

HAND-PASSED BUBBLY

\$22 per bottle

HAND-PASSED BUBBLY WITH FRESH FRUIT

\$24 per bottle

HOT APPLE CIDER

from a local cider mill with fragrant ground cinnamon to sprinkle.

\$2 per person

spike with captain morgan spiced rum.

\$4 per person

HOT COCOA BAR

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

\$2 per person

LEMONADE BAR

old fashioned lemonade, strawberry lemonade, and iced tea lemonade- setup as a station.

\$2 per person

Add your choice of liquor (prices vary)

WINE PUNCH \$50 per gallon

MIMOSA PUNCH \$55 per gallon

SPARKLING FRUIT PUNCH

\$40 per gallon

SPARKLING CHAMPAGNE TOAST

\$3 per person

BOTTLED WINE ON TABLES

Choice of Red or White Woodbridge California Wine on the tables, Pre- Order By The Bottle

Chardonnay, Riesling, Pinot Grigio, White Zinfandel, Moscato, Merlot, Cabernet, Pinot Noir

\$20 per bottle

BEER & WINE PER CONSUMPTION

Beer \$5 per domestic bottle per consumption

Wine \$20 per bottle per consumption

BEER, WINE & SOFT DRINK BAR PACKAGE

Includes house draft beer, domestic bottle beer, woodbridge california wines and soft drinks

\$8 per person for the first hour

\$2 per person for every additional hour

CASH BAR PACKAGE

\$100 Bartender Fee Applied to parties of 50 or less.

OPEN BAR PACKAGES AND BEER LIST LOCATED ON PAGE 7

OPEN BAR PRICED PER PERSON

Add on beverage stations or bar package to any package. All Open Bar Packages include house draft beer, bottled beer, woodbridge california wines and soft drinks.

BAR PACKAGES	HOUSE	CALL	PREMIUM
1 HR	\$ 12	\$ 18	\$ 28
2 HR	\$ 14	\$ 20	\$ 30
3 HR	\$ 17	\$ 22	\$ 32
4 HR	\$ 20	\$ 24	\$ 35

HOUSE LIQUORS

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

CALL LIQUORS

canadian club whiskey, seagrams 7 whiskey, southern comfort whiskey, jack daniel's whiskey, jim beam bourbon, dewars scotch, bacardi rum, captain morgan rum, absolute vodka, absolute citron vodka,, tito's vodka, bombay gin, bombay sapphire gin,

PREMIUM LIQUORS

crown royal whiskey, chivas regal whiskey, makers mark whiskey, jameson whiskey, knob creek bourbon, johnnie walker black scotch, johnnie walker red scotch, grey goose vodka, grey goose orange vodka, hendricks gin, tanqueray no. ten gin, patron tequila, henneseey cognac, b&b cognac, vs courvoisier cognac, bailey's liqueur, chambord liqueur, frangelico liqueur, grand marnier liqueur, sambuca liqueur, disaronno liqueur

HOUSE DRAFT BEERS

labatt blue, bud light, sam adams (seasonal), shock top

CALL BOTTLED BEERS

labatt blue light, molson canadian, budweiser, bud light

PREMIUM CRAFT DRAFT BEERS

flying bison rusty chain, great lakes edmund fitzgerald porter, southern tier ipa

TIMBERLODGE GUIDELINES & POLICIES

ADMINISTRATIVE FEE & TAX:

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A **20% ADMINISTRATION FEE & 8.75% NYS SALES TAX.**
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.

DEPOSIT & PAYMENT INFORMATION:

NON-REFUNDABLE DEPOSIT MAY BE MADE WITH CASH, CHECK OR CREDIT CARD.
FINAL PAYMENT OPTIONS ARE CASH OR CHECK DUE AT THE CONCLUSION OF YOUR EVENT.
PLEASE MAKE ALL CHECKS PAYABLE TO "ARROWHEAD TIMBERLODGE LLC"

GUARANTEES:

ESTIMATED GUEST COUNT AND FLOOR DIAGRAM DUE TWO WEEKS PRIOR TO YOUR EVENT.
GUARANTEED FINAL GUEST COUNTS AND SPECIFIC MEAL COUNTS ARE DUE ONE WEEK PRIOR TO YOUR EVENT (THIS INCLUDES ANY DIETARY RESTRICTIONS).

FACILITY FEE:

FACILITY FEE WILL BE DISCUSSED UPON BOOKING EVENT. FACILITY FEE IS SUBJECT TO CHANGE DURING PEAK SEASON.

SET UP & BREAK DOWN:

SET UP AND BREAK DOWN OF EVENT WILL BE SCHEDULED WITH YOUR EVENT COORDINATOR. IF YOU REQUIRE EARLY SET UP ADDITIONAL ROOM RENTAL MAY BE APPLIED. ARROWHEAD IS NOT RESPONSIBLE FOR ANY ITEMS LEFT OVER FROM EVENT.

CANCELLATIONS:

IN THE EVENT THAT YOU MUST CANCEL YOUR EVENT YOUR INITIAL DEPOSIT WILL BE FORFEITED
WE DO ALLOW DEPOSIT TO BE TRANSFERRED TO ALTERNATIVE DATE WITHIN THE SAME YEAR

TAX EXEMPT:

TAX EXEMPT ORGANIZATIONS MUST PROVIDE PROPER DOCUMENTATION PRIOR TO DATE OF EVENT. FINAL PAYMENT MUST ALSO REPRESENT THE SAME NAME OF THE TAX EXEMPT ORGANIZATION AS SHOWN ON TAX EXEMPT DOCUMENTATION.

BAR:

NO STRAIGHT SHOTS SERVED. MAXIMUM OPEN BAR PACKAGE IS FIVE HOURS. SELECTIONS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. OPEN AND CASH BAR CAN BE EXTENDED TO FIVE HOURS. EXTENDED BAR WILL BE PRICED ON GUARANTEED NUMBER OF GUESTS.

