



WEDDING MENU



TIMBERLODGE
BANQUET FACILITY

12292 CLARENCE CENTER ROAD AKRON, NY 14001
716.542.4653 – WEDDINGS@ARROWHEADGCWNY.COM
WWW.ARROWHEADGCWNY.COM

HORS D'OEUVRES

↳ impress your guests with elegantly served butler style hand-passed appetizers

CLASSIC TOMATO BRUSCHETTA

100 qty. \$149

SUNDRIED TOMATO BRUSCHETTA

100 qty. \$149

FRESH STRAWBERRY & BRIE BRUSCHETTA

100 qty. \$169

BRIE & POMEGRANATE CROSTINI

100 qty. \$239

POUTINE POTATO POPPERS

100 qty. \$195

MINI CHICKEN CORDON BLEU

100 qty. \$199

CILANTRO & GINGER CHICKEN WONTONS

100 qty. \$199

BACON WRAPPED SIRLOIN STEAK SKEWERS WITH
CRUMBLY BLEU CHEESE

100 qty. \$245

SWEDISH, SWEET, & SOUR, BBQ, OR
BLAZIN' BUFFALO MEATBALLS

100 qty. \$115

BREADED PARMESAN ARTICHOKE HEARTS

100 qty. \$275

CRISPY ASPARAGUS WITH ASIAGO CHEESE PHYLLO
STRAWS

100 qty. \$239

SPINACH & FETA PHYLLO SPANAKOPITA

100 qty. \$199

MINI SOUR CREAM & CHIVE POTATO PANCAKES

100 qty. \$139

FIG JAM & WALNUT TINY BRIE BITES

100 qty. \$169

PHYLLO WRAPPED BRIE WITH RASPBERRIES &
ALMONDS

100 qty. \$299

MINI BUFFALO CHICKEN POT PIES

100 qty. \$185

STUFFED MUSHROOMS WITH GARLIC SPINACH

100 qty. \$139

STUFFED MUSHROOMS WITH ITALIAN SAUSAGE

100 qty. \$169

BACON WRAPPED SCALLOPS

100 qty. \$249

MINI CRAB CAKES WITH BOOM-BOOM SAUCE

100 qty. \$295

BLACK TIE BREADED COCONUT SHRIMP MINI
SKEWERS

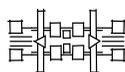
100 qty. \$295

BBQ SHRIMP MINI SKEWERS

100 qty. \$295

SHRIMP COCKTAIL SHOTS

100 qty. \$295



CRUDITÉ

everyone loves our unlimited appetizer displays ↷

BAKED BRIE WITH RASPBERRY
SAUCE, FRESH FRUIT GARNISH, AND
GOURMET CRACKERS

... \$5 per person

ASSORTED CHEESE, VEGETABLE,
AND FRESH FRUIT CRUDITÉ
WITH GOURMET CRACKERS AND PEPPERONI

... \$6 per person



DINNER BUFFETS

QUARTZ BUFFET

*HAND-CARVED PRIME RIB AND YOUR CHOICE OF TWO ENTRÉES

\$30 per person

JASPER BUFFET

YOUR CHOICE OF THREE ENTRÉES

\$28 per person

FLINT BUFFET

YOUR CHOICE OF TWO ENTRÉES

\$25 per person

ALL DINNER BUFFETS INCLUDE: MIXED FIELD GREENS SALAD (CHOOSE TWO OF THE FOLLOWING DRESSINGS: SWEET CREAMY ONION, ZESTY ITALIAN, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, BUTTERMILK RANCH, BLEU CHEESE, OR PARMESAN PEPPERCORN) OR CAESAR SALAD (ALL SALADS INDIVIDUALLY PLATED AND HAND-SERVED); STEAMED MARKET VEGETABLES; FRESHLY BAKED BAGUETTE ROLLS; UNLIMITED SOUTH AMERICAN COFFEE & HARNEY & SONS FINE TEA STATION; YOUR CHOICE OF TWO OF THE FOLLOWING: ROASTED BABY RED POTATOES, SMASHED GARLIC POTATOES, PENNE PASTA WITH TRADITIONAL RED SAUCE, PENNE PASTA WITH ALFREDO SAUCE, WILD RICE PILAF, WILD MUSHROOM RISOTTO, CHEESY HERB RISOTTO, OR CORNBREAD STUFFING.

dinner buffets easily create a relaxed, interactive atmosphere where guests can mingle ↪

BUFFET ENTRÉES TO CHOOSE

HERB ROASTED CHICKEN CÔTELETTE

HERB SEASONED CHICKEN, SLOW ROASTED, AND TOPPED WITH A LEMON TARRAGON CREAM SAUCE.

ROSEMARY BBQ CHICKEN

BONELESS, SKINLESS CHICKEN BREAST STEEPED IN OUR TIME-REFINED SECRET BBQ MARINADE, FINISHED ON THE GRILL.

TOMATO AND ARTICHOKE CHICKEN

SEASONED CHICKEN BREAST SERVED WITH PLUM TOMATOES AND ARTICHOKE HEARTS.

FANCY-PANTS FRIED CHICKEN

BUTTERMILK BATTERED CHICKEN WITH A BLOND, WELL-SEASONED CRUST THAT GIVES WAY TO AN INCREDIBLY TENDER AND JUICY MEAT.

GORGONZOLA STUFFED CHICKEN BREAST

CHICKEN BREAST STUFFED WITH HAM AND GORGONZOLA CHEESE AND TOPPED IN A BUFFALO BEURRE BLANC, AN HONORED BLEND OF FRANK'S RED HOT SAUCE AND CREAM.

CHICKEN MARSALA WITH MUSHROOMS

SAUTÉED CHICKEN BREAST IN A SAVORY SAUCE OF MUSHROOMS, GARLIC, AND MARSALA WINE.

*ROASTED PORK LOIN

HAND-CARVED ROASTED PORK LOIN RUBBED WITH CRUSHED PEPPER AND SERVED WITH AN APPLE BACON PAN SAUCE ON THE SIDE.

*ROASTED TURKEY BREAST

HAND-CARVED SEASONED TURKEY BREAST SLOW ROASTED FOR TENDERNESS, BASTED FOR FLAVOR, AND SERVED WITH A RASPBERRY THYME SAUCE ON THE SIDE.

*ROASTED ROYAL ROUND OF BEEF

HAND-CARVED ROYAL ROUND OF BEEF SEASONED, SLOW ROASTED, AND SERVED WITH A DEMI-GLACÉ ON THE SIDE.

BEER-BRAISED BEEF BRISKET

BLACKENED ON THE GRILL AND SLOWLY BRAISED TO PERFECTION IN A SAMUEL ADAMS BREW.

WHITE BEAN BOUILLABAISE

WHITE BEANS, TILAPIA, SHRIMP, AND MUSSELS IN A WINE LACED TOMATO SAUCE.

CAJUN SHRIMP PASTA

PENNE PASTA IN A SCRUMPTIOUS CREAMY CAJUN SAUCE AND SPOTTED WITH A SAVORY BLACKENED SHRIMP.

SIT-DOWN DINNERS

stimulate a sense of sophistication as each of your guests is individually served a plated meal ↪

ALL SIT-DOWN DINNERS INCLUDE: MIXED FIELD GREENS SALAD (CHOOSE TWO OF THE FOLLOWING DRESSINGS: SWEET CREAMY ONION, ZESTY ITALIAN, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, BUTTERMILK RANCH, BLEU CHEESE, OR PARMESAN PEPPERCORN) OR CAESAR SALAD (ALL SALADS INDIVIDUALLY PLATTED AND HAND-SERVED); STEAMED MARKET VEGETABLES; FRESHLY BAKED BAGUETTE ROLLS; UNLIMITED SOUTH AMERICAN COFFEE & HARNEY & SONS FINE TEA STATION; YOUR CHOICE OF ONE OF THE FOLLOWING: ROASTED BABY RED POTATOES, SMASHED GARLIC POTATOES, PENNE PASTA WITH TRADITIONAL RED SAUCE, PENNE PASTA WITH ALFREDO SAUCE, WILD RICE PILAF, WILD MUSHROOM RISOTTO, CHEESY HERB RISOTTO, OR CORNBREAD STUFFING.

CHOOSE TWO REGULAR ENTRÉES AND ONE VEGETARIAN ENTRÉE.

CAJUN PASTA WITH ZUCCHINI STEAK

PENNE PASTA IN A SCRUMPTIOUS CREAMY CAJUN SAUCE AND CROWNED WITH TWIN ZUCCHINI STEAKS.

\$24

GRILLED EGGPLANT TOWER

FRESH EGGPLANT IS BREADED, GRILLED, LAYERED WITH OVEN ROASTED VEGETABLES, MOZZARELLA CHEESE, RICOTTA CHEESE, PARMESAN CHEESE, AND TOPPED WITH RED SAUCE.

\$27

HERB ROASTED CHICKEN CÔTELETTE

HERB SEASONED CHICKEN, SLOW ROASTED, AND TOPPED WITH A LEMON TARRAGON CREAM SAUCE.

\$26

CARMELIZED BLACK PEPPER CHICKEN

ROASTED CHICKEN BREAST WITH AN ORIENTAL INSPIRED SAUCE RESPLENDENT WITH NOTES OF PEPPER AND GINGER.

\$25

FANCY-PANTS FRIED CHICKEN

BUTTERMILK BATTERED CHICKEN WITH A BLOND, WELL-SEASONED CRUST THAT GIVES WAY TO AN INCREDIBLY TENDER AND JUICY MEAT.

\$25

CHICKEN MARSALA WITH MUSHROOMS

SAUTÉED CHICKEN BREAST IN A SAVORY SAUCE OF MUSHROOMS, GARLIC, AND MARSALA WINE.

\$27

TOMATO AND ARTICHOKE CHICKEN

SEASONED CHICKEN BREAST SERVED WITH PLUM TOMATOES AND ARTICHOKE HEARTS.

\$26

GORGONZOLA STUFFED CHICKEN BREAST

CHICKEN BREAST STUFFED WITH HAM AND GORGONZOLA CHEESE AND TOPPED IN A BUFFALO BEURRE BLANC, AN HONORED BLEND OF FRANK'S RED HOT SAUCE AND CREAM.

\$27

GRILLED PORK CHOP WITH DRUNKEN ONIONS

A CHUNKY PORK CHOP DRENCHED WITH ONIONS CARAMELIZED IN A DARK BEER GRAVY.

\$28

CHEDDAR STUFFED PORK CHOP WITH APPLE BACON PAN SAUCE

LOIN PORK CHOP STUFFED WITH SHARP AGED CHEDDAR AND FINISHED WITH A SAGE, BACON, AND APPLE PAN SAUCE.

\$29

12 OZ. ROASTED PRIME RIB OF BEEF

TENDER PRIME RIB THAT'S SEASONED, ROASTED, AND FINISHED WITH OUR HOUSE DEMI-GLACÉ.

\$30

12 OZ. GRILLED DELMONICO STEAK

TENDER RIB-EYE STEAK THAT'S SEASONED, GRILLED, AND FINISHED WITH OUR HOUSE DEMI-GLACÉ.

\$29

10 OZ. GRILLED FILET OF SIRLOIN

TENDER FILET OF SIRLOIN LIGHTLY SEASONED, GRILLED, AND FINISHED WITH BORDELAISE SAUCE.

\$32

12 OZ. GRILLED NEW YORK STRIP

TENDER STRIP STEAK LIGHTLY SEASONED, GRILLED, AND FINISHED WITH A WHISKEY CREAM SAUCE.

\$36

8 OZ. GRILLED FILET MIGNON

TENDER FILET MIGNON LIGHTLY SEASONED, GRILLED, AND FINISHED WITH OUR HOUSE DEMI-GLACÉ.

Market Price

8 OZ. ELK STEAK

TENDER ELK STEAK LIGHTLY SEASONED, GRILLED, AND MELLOWED WITH THE WOODSY TONES OF A RED WINE, MUSHROOM, AND ROSEMARY GRAVY.

Market Price

BROILED TILAPIA PARMESAN

A MILD TILAPIA FILLET SMOTHERED AND BROILED IN A RICH PARMESAN BUTTER.

\$26

CAJUN CRUSTED SALMON FILLET WITH MANGO SALSA

SALMON FILLET SEASONED WITH A SPICY CAJUN MIX AND COMPLIMENTED WITH A FRESH MANGO SALSA.

\$29

PEPPERCORN CRUSTED SALMON WITH MAPLE GLAZE

PAN-SEARED SALMON FILLET COBBLED WITH A PEPPERY TOPPING AND VENEERED WITH A SWEET MAPLE DRIZZLE.

\$29

GRILLED SWORDFISH WITH A DIJON LIME SAUCE

FRESH SWORDFISH, BRUSHED WITH GARLIC INFUSED OLIVE OIL, GRILLED TO PERFECTION, AND THEN FINISHED WITH A DIJON LIME SAUCE.

\$29



ULTIMATE ENTRÉES

2 guests always appreciate our ultimate entrées that allow them to enjoy two different entrées on one plate

ALL ULTIMATE ENTRÉES INCLUDE: MIXED FIELD GREENS SALAD (CHOOSE TWO OF THE FOLLOWING DRESSINGS: SWEET CREAMY ONION, ZESTY ITALIAN, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, BUTTERMILK RANCH, BLEU CHEESE, OR PARMESAN PEPPERCORN) OR CAESAR SALAD (ALL SALADS INDIVIDUALLY PLATTED AND HAND-SERVED); STEAMED MARKET VEGETABLES; FRESHLY BAKED BAGUETTE ROLLS; UNLIMITED SOUTH AMERICAN COFFEE & HARNEY & SONS FINE TEA STATION; YOUR CHOICE OF ONE OF THE FOLLOWING: ROASTED BABY RED POTATOES, SMASHED GARLIC POTATOES, PENNE PASTA WITH TRADITIONAL RED SAUCE, PENNE PASTA WITH ALFREDO SAUCE, WILD RICE PILAF, WILD MUSHROOM RISOTTO, CHEESY HERB RISOTTO, OR CORNBREAD STUFFING.

HERB ROASTED CHICKEN CÔTELETTE WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

HERB SEASONED CHICKEN BREAST, SLOW ROASTED, AND TOPPED WITH A LEMON TARRAGON CREAM SAUCE, SERVED ALONGSIDE A 5 OZ. SEASONED GRILLED SIRLOIN FILET.

\$27

CARMELIZED BLACK PEPPER CHICKEN WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

ROASTED CHICKEN BREAST WITH AN ORIENTAL INSPIRED SAUCE RESPLENDENT WITH NOTES OF PEPPER AND GINGER, SERVED ALONGSIDE A 5 OZ. SEASONED GRILLED SIRLOIN FILET.

\$27

FANCY-PANTS FRIED CHICKEN WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

BUTTERMILK BATTERED CHICKEN WITH A BLOND, WELL-SEASONED CRUST THAT GIVES WAY TO AN INCREDIBLY TENDER AND JUICY MEAT, SERVED ALONGSIDE A 5 OZ. SEASONED GRILLED SIRLOIN FILET.

\$27

GORGONZOLA STUFFED CHICKEN WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

CHICKEN BREAST STUFFED WITH HAM AND GORGONZOLA CHEESE AND TOPPED IN A BUFFALO BEURRE BLANC, AN HONORED BLEND OF FRANK'S RED HOT SAUCE AND CREAM, AND SERVED ALONGSIDE A 5 OZ. SEASONED GRILLED SIRLOIN FILET.

\$27

PEPPERCORN CRUSTED SALMON WITH MAPLE GLAZE WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

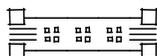
PAN-SEARED SALMON FILLET COBBLED WITH A PEPPERY TOPPING AND VENEERED WITH A SWEET MAPLE DRIZZLE, SERVED ALONGSIDE A 5 OZ. SEASONED GRILLED SIRLOIN FILET.

\$27

TERIYAKI SHRIMP SKEWERS WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

SHRIMP MARINATED IN A GARLIC LIME TERIYAKI SAUCE SKEWERED WITH PINEAPPLE, ONIONS, AND GREEN PEPPERS AND GRILLED UNTIL SLIGHTLY BLACKENED, SERVED ALONGSIDE A 5 OZ. SEASONED GRILLED SIRLOIN FILET.

\$27



BEVERAGE OPTION

check out our open bar packages 

HOUSE

- ▷ ASSORTED DRAFT BEERS
- ▷ HOUSE WINES
- ▷ HOUSE LIQUORS
- ▷ SOFT DRINKS

3 hours \$20 per person

4 hours \$23 per person

5 hours \$26 per person

CALL

- ▷ ASSORTED DRAFT BEERS & BOTTLED BEERS
- ▷ HOUSE WINES
- ▷ CALL & HOUSE LIQUORS
- ▷ SOFT DRINKS

3 hours \$23 per person

4 hours \$26 per person

5 hours \$29 per person

PREMIUM

- ▷ ASSORTED DRAFT BEERS & BOTTLED BEERS
- ▷ HOUSE WINES
- ▷ PREMIUM, CALL, & HOUSE LIQUORS
- ▷ SOFT DRINKS

3 hours \$26 per person

4 hours \$29 per person

5 hours \$32 per person

BEER AND WINE

- ▷ ASSORTED DRAFT BEERS
- ▷ HOUSE WINES
- ▷ SOFT DRINKS

3 hours \$17 per person

4 hours \$20 per person

5 hours \$23 per person

WINE DURING DINNER

CHOICE OF TWO WOODBRIDGE CALIFORNIA HOUSE WINES ON THE TABLES FOR DINNER. PRE-ORDER BY THE BOTTLE.

\$20 per 750ml bottle

SOFT DRINKS

FOR GUESTS UNDER 21. SERVED THROUGHOUT OPEN BAR HOURS.

\$8 per person

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

HOUSE CHAMPAGNE TOAST

\$2 per person

PASSED CHAMPAGNE PRIOR TO DINNER

\$22 per bottle

PASSED CHAMPAGNE WITH FRESH FRUIT

\$24 per bottle



BAR MENU

☐══ DRAFT BEERS ══☐

LABATT BLUE, BUD LIGHT, SAM ADAMS (SEASONAL), SHOCK TOP

☐══ BOTTLED BEERS ══☐

LABATT BLUE LIGHT, MOLSON CANADIAN, BUDWEISER, BUD LIGHT

☐══ WOODBRIDGE CALIFORNIA WINES ══☐

CHARDONNAY, RIESLING, PINOT GRIGIO, WHITE ZINFANDEL, MOSCATO
MERLOT, CABERNET, PINOT NOIR

☐══ HOUSE LIQUORS ══☐

WHISKY, BOURBON, SCOTCH, RUM, VODKA, GIN, BRANDY, TEQUILA

☐══ CALL LIQUORS ══☐

BLACK VELVET WHISKEY, CANADIAN CLUB WHISKEY, SEAGRAMS 7 WHISKEY, SEAGRAMS VO WHISKEY,
SOUTHERN COMFORT WHISKEY, JACK DANIEL'S WHISKEY, OLD GRAND DAD BOURBON, JIM BEAM
BOURBON, J&B SCOTCH, DEWARS SCOTCH, BACARDI RUM, BACARDI LIMON RUM, MALIBU RUM,
CAPTAIN MORGAN RUM, KRAKEN RUM, ABSOLUTE VODKA, ABSOLUTE CITRON VODKA, STOLI VODKA,
STOLI ORANGE VODKA, PINNACLE FLAVORED VODKAS, TITO'S VODKA, BEEFEATERS GIN, BOMBAY GIN,
BOMBAY SAPPHIRE GIN, TANQUERAY GIN, JOSE QUERVO SILVER TEQUILA,
JOSE QUERVO GOLD TEQUILA, KAHLÚA LIQUEUR

☐══ PREMIUM LIQUORS ══☐

CROWN ROYAL WHISKEY, CHIVAS REGAL WHISKEY, MAKERS MARK WHISKEY, JAMESON WHISKEY,
KNOB CREEK BOURBON, JOHNNY WALKER BLACK SCOTCH, JOHNNY WALKER RED SCOTCH, GREY
GOOSE VODKA, GREY GOOSE ORANGE VODKA, HENDRICKS GIN, PATRON TEQUILA, HENNESEY COGNAC,
B&B COGNAC, VS COURVOISIER COGNAC, BAILEY'S LIQUEUR, CHAMBORD LIQUEUR, FRANGELICO
LIQUEUR, GRAND MARNIER LIQUEUR, SAMBUCA LIQUEUR, DISARONNO LIQUEUR

WEDDING BAR TYPICALLY CLOSED DURING DINNER.

NO STRAIGHT SHOTS SERVED. MAXIMUM OPEN BAR PACKAGE IS FIVE HOURS.

SELECTIONS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

LATE-NIGHT SNACKS

↳ treat your guests to a tasty snack after they have danced the evening away

BUFFALO WINGS IN HOT, MEDIUM,
MILD, OR BBQ

100 qty. \$145

SNICKERS HUNGRY CUPS WITH
CHOCOLATE MOUSSE & WHIPPED
CREAM

100 qty. \$300

FRIED MAC-N'-CHEESE BITES

100 qty. \$125

FIRE ROASTED S'MORES BAR WITH
MARSHMELLOWS, GRAHAM
CRACKERS, HERSHEY'S, REESE'S, &
NUTELLA

100 qty. \$160

HOT & SPICY CORN DIP WITH
TORTILLA CHIPS

100 qty. \$125

MINI SMOKED CHICKEN
QUESADILLAS

100 qty. \$160

TACO STATION WITH TORTILLAS,
GROUND BEEF, PICKLED ONIONS,
CHEDDAR CHEESE, LETTUCE,
TOMATO, SOUR CREAM, SALSA, &
HOT SAUCE

100 qty. \$475

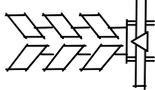
MOZZARELLA STICKS À LA CÔNE

100 qty. \$165

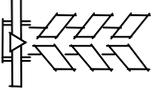


- ▷ MAY-OCTOBER, THE FOLLOWING FOOD & BEVERAGE MINIMUM-SPENDING AMOUNTS APPLY: SATURDAYS REQUIRE \$10,000, FRIDAYS REQUIRE \$8,000, AND SUNDAYS REQUIRE \$6,000 (EXCLUDES SUNDAYS BEFORE HOLIDAYS).
- ▷ NOVEMBER-APRIL, THE FOLLOWING FOOD & BEVERAGE MINIMUM-SPENDING AMOUNTS APPLY: SATURDAYS REQUIRE \$7,000, FRIDAYS & SUNDAYS REQUIRE \$6,000.
- ▷ ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 20% ADMINISTRATION FEE. 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 CUSTOMER TO MATCH THE REQUIREMENTS OF THE HOSPITALITY WAGE ORDER.
- ▷ ALL FOOD, BEVERAGE, ADMINISTRATION FEES, & SERVICE 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.

The entire Timberlodge team looks forward to serving you ↷



About the Timberlodge



THE TIMBERLODGE BANQUET FACILITY WAS BUILT IN 2004 BY TIMBERBUILT INC, HERALDING THE COMPLETION OF ARROWHEAD GOLF COURSE. 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 PUBLIC GOLF COURSE, THE FACILITY ALSO SERVES AS A ONE-OF-A-KIND VENUE FOR SPECIAL EVENTS, AN ARCHITECTURAL ORNAMENT OF WESTERN NEW YORK.

← 0000 notes 0000 →