



# WEDDING MENU

TIMBERLODGE AT ARROWHEAD



# HORS D'OEUVRES

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

CLASSIC TOMATO BRUSCHETTA

100 qty.

SUNDRIED TOMATO BRUSCHETTA

100 qty.

FRESH STRAWBERRY & BRIE CROSTINI

100 qty.

CUCUMBER DILL CANAPÉS

100 qty.

BREADED PARMESAN ARTICHOKE HEARTS

100 qty.

GREEN CABBAGE PIEROGIS

100 qty.

PHYLLO BRIE RASPBERRY ALMOND NIBBLES

100 qty.

CILANTRO & GINGER CHICKEN WONTONS

100 qty.

BACON SIRLOIN BLEU CHEESE SKEWERS

100 qty.

MINI CHICKEN CORDON BLEU

100 qty.

SWEDISH, BBQ, OR BLAZIN' BUFFALO MEATBALLS

100 qty.

ASPARAGUS & ASIAGO CHEESE PHYLLO STRAWS

100 qty.

CREAM CHEESE & SPINACH STUFFED MUSHROOMS

100 qty.

ITALIAN FARM SAUSAGE STUFFED MUSHROOMS

100 qty.

BACON WRAPPED SCALLOPS

100 qty.

MINI CRAB CAKES WITH BOOM BOOM SAUCE

100 qty.

SHRIMP COCKTAIL SHOTS

100 qty.

BLACK TIE BREADED COCONUT SHRIMP SKEWERS

100 qty.

SPINACH & FETA PHYLLO SPANAKOPITA

100 qty.

GUACAMOLE TORTILLA SCOOPS

100 qty.

SOUR CREAM & CHIVE POTATO LATKES

100 qty.

FIG JAM CARAMELIZED ONION TINY TOAST BITES

100 qty.

POUTINE POTATO POPPERS

100 qty.

MINI BUFFALO CHICKEN POT PIES

100 qty.

# CRUDITÉ

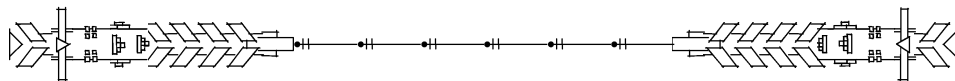
everyone loves our unlimited cocktail hour displays ↪

BAKED BRIE WITH RASPBERRY  
MELBA, FRESH FRUIT GARNISH,  
AND CRACKERS

per person

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

per person



# DINNER BUFFETS

## QUARTZ BUFFET

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

*per person*

## JASPER BUFFET

YOUR CHOICE OF THREE ENTRÉES

*per person*

## FLINT BUFFET

YOUR CHOICE OF TWO ENTRÉES

*per person*

ALL 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 COFFEE & HARNEY & SONS FINE TEA STATION; YOUR CHOICE OF TWO OF THE FOLLOWING: ROASTED BABY RED POTATOES, SMASHED GARLIC POTATOES, PENNE WITH RED SAUCE, PENNE WITH ALFREDO SAUCE, WILD RICE PILAF, WILD MUSHROOM RISOTTO, CHEESY HERB RISOTTO, OR CORNBREAD STUFFING.

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.

## SCRATCH VINEGAR CHICKEN

BONELESS, SKINLESS CHICKEN BREAST STEEPED IN OUR TIME-REFINED SECRET BBQ MARINADE.

## 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 SPECIAL BEER BREW.

## WHITE BEAN BOUILLABAISÉE

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 COFFEE & HARNEY & SONS FINE TEA STATION; YOUR CHOICE OF ONE OF THE FOLLOWING: ROASTED BABY RED POTATOES, SMASHED GARLIC POTATOES, WILD RICE PILAF, WILD MUSHROOM RISOTTO, CHEESY HERB RISOTTO, OR CORNBREAD STUFFING.

CHOOSE TWO REGULAR ENTRÉES AND ONE VEGAN/VEGETARIAN ENTRÉE.

## VEGAN JAMBALAYA WITH ROASTED SWEET POTATOES

HEARTY, CAJUN RICE WITH ROASTED SWEET POTATOES AND FRESH CILANTRO.

## CAJUN PASTA WITH ZUCCHINI STEAK

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

## GRILLED EGGPLANT TOWER

BREADED, GRILLED, LAYERED WITH ROASTED VEGETABLES, RICOTTA, AND PARMESAN CHEESE, AND TOPPED WITH RED SAUCE.

## HERB ROASTED CHICKEN CÔTELETTE

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

## CARMELIZED BLACK PEPPER CHICKEN

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

## FANCY-PANTS FRIED CHICKEN

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

## CHICKEN MARSALA WITH MUSHROOMS

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

## TOMATO AND ARTICHOKE CHICKEN

SEASONED CHICKEN BREAST SERVED WITH PLUM TOMATOES AND ARTICHOKE HEARTS.

## GORGONZOLA STUFFED CHICKEN BREAST

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

## GRILLED PORK CHOP WITH DRUNKEN ONIONS

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

### 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.

### 12 OZ. ROASTED PRIME RIB OF BEEF

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

### 12 OZ. GRILLED DELMONICO STEAK

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

### 10 OZ. GRILLED FILET OF SIRLOIN

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

### 12 OZ. GRILLED NEW YORK STRIP

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

### 8 OZ. GRILLED FILET MIGNON

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

### 8 OZ. ELK STEAK

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

### CAJUN CRUSTED SALMON FILLET WITH MANGO SALSA

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

### PEPPERCORN CRUSTED SALMON WITH MAPLE GLAZE

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

### GRILLED SWORDFISH WITH A DIJON LIME SAUCE

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

# ULTIMATE ENTRÉES

2 guests always appreciate our combo plates that allow them to enjoy two different entrées

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 COFFEE & HARNEY & SONS FINE TEA STATION; YOUR CHOICE OF ONE OF THE FOLLOWING: ROASTED BABY RED POTATOES, SMASHED GARLIC POTATOES, 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.

## 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.

## 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.

## 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.

## 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.

## 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.



# BEVERAGE OPTION

check out our open bar packages 

## BEER AND WINE

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

3 hours per person

4 hours per person

5 hours per person

## HOUSE

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

3 hours per person

4 hours per person

5 hours per person

## CALL

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

3 hours per person

4 hours per person

5 hours per person

## PREMIUM

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

3 hours per person

4 hours per person

5 hours per person

## SOFT DRINKS

FOR GUESTS UNDER 21. SERVED THROUGHOUT OPEN BAR HOURS.

per person

## HOT APPLE CIDER

FROM A LOCAL CIDER MILL WITH FRAGRANT GROUND CINNAMON TO SPRINKLE.

per person

SPIKE WITH CAPTAIN MORGAN SPICED RUM.

per person

## HOT COCOA BAR

HOT CHOCOLATE, MINI MARSHMALLOWS, WHIPPED CREAM, AND CHOCOLATE SHAVINGS— SETUP AS A STATION.

per person

## LEMONADE BAR

OLD FASHIONED LEMONADE, STRAWBERRY LEMONADE, AND ICED TEA LEMONADE— SETUP AS A STATION.

per person

## SPARKLING CHAMPAGNE TOAST

per person

## HAND-PASSED BUBBLY

per bottle

## HAND-PASSED BUBBLY WITH FRESH FRUIT

per bottle

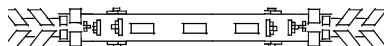
## WINE DURING DINNER

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

per 750ml bottle

## OUTSIDE PATIO BAR

STOCKED AND OPEN ACCORDING TO BAR PACKAGE— NO DRAFT BEERS OUTSIDE.



# BAR MENU

## 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

## WOODBIDGE 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, DEWAR'S 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, JOHNNIE WALKER BLACK SCOTCH, JOHNNIE WALKER RED SCOTCH, GREY GOOSE VODKA, GREY GOOSE ORANGE VODKA, HENDRICKS GIN, TANQUERAY NO. TEN 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.

FRIED MAC-N'-CHEESE BITES

100 qty.

HOT & SPICY CORN DIP WITH  
TORTILLA CHIPS

100 qty.

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

100 qty.

SNICKERS HUNGRY CUPS WITH  
CHOCOLATE MOUSSE  
& WHIPPED CREAM

100 qty.

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

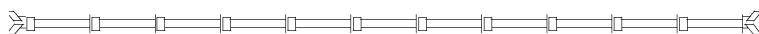
100 qty.

MINI SMOKED CHICKEN  
QUESADILLAS

100 qty.

MOZZARELLA STICKS  
À LA CÔNE

100 qty.



- ▶ MAY-OCTOBER, THE FOLLOWING FOOD & BEVERAGE MINIMUMS APPLY: SATURDAYS REQUIRE \$12,000, FRIDAYS REQUIRE \$9,000, AND SUNDAYS REQUIRE \$6,000 (EXCLUDES SUNDAYS BEFORE HOLIDAYS).
- ▶ NOVEMBER-APRIL, THE FOLLOWING FOOD & BEVERAGE MINIMUMS APPLY: SATURDAYS REQUIRE \$8,000, 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 HOST (CUSTOMER) TO MATCH THE REQUIREMENTS OF THE HOSPITALITY WAGE ORDER. NO FURTHER TIPS NOR GRATUITY ARE CHARGED TO NOR EXPECTED OF THE HOST.
- ▶ 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.

ARROWHEAD TIMBERLODGE LLC  
12292 CLARENCE CENTER RD. AKRON, NY 14001  
CIERA@ARROWHEADWNY.COM  
716.542.4653 EXT. 103

it would be our pleasure to serve you ↪

# About the Timberlodge

THE TIMBERLODGE AT ARROWHEAD 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 GOLF COURSE, THE FACILITY ALSO SERVES AS A ONE-OF-A-KIND VENUE FOR SPECIAL EVENTS, AN ARCHITECTURAL ORNAMENT OF WESTERN NEW YORK.

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