



THE TIMBERLODGE
& THE STERLING
WEDDING SUITES MENU

2026

EXPERIENCE PACKAGES

VIP EXPERIENCE 49 PER PERSON

UPON ARRIVAL RECEIVE:
Coffee & Tea Bar
One Bottle of Premium Bubbly
Chocolate Covered Strawberries

MORNING SPREAD:
Mimosa Station
Chia Seed Parfaits
Chilled Watermelon with Mint
Bite-Sized Spinach & Feta Egg Bites
Fresh Berries

AFTERNOON SPREAD:
Blueberry Lemon Infused Water
Cucumber & Smoked Salmon Bagels
Turkey & Havarti Wraps
Hummus Veggie Wraps
Quinoa Salad
Chef's Selection of Petit Fours



Sheridan Paige Photography

DRIVING RANGE EXPERIENCES

Sponsored by Labatt & Red Bull

VIP UNLIMITED PACKAGE • 550
Unlimited range balls
Cooler stocked with beers
Pop up bar
8 meals of your choice from the Bistro
12 Red Bulls
8 cigars
Koozies for each person
Lawn games

PREMIUM PACKAGE • 350
5 large buckets of range balls
3 buckets of canned beer
10 Red Bulls

DELUXE PACKAGE • 250
2 large buckets of range balls
6 buckets of canned beer
6 Red Bulls



Lindsey Koras Photography

WEDDING SUITES MENU

2026 Wedding Suites are complimentary 2 hours prior to your ceremony start time.

If you would like earlier access, you can upgrade to as early as 10AM for \$100 per additional hour prior to the complimentary 2 hours. All items must be purchased 3 weeks in advance.

COFFEE & TEA BAR

Each option comes with cream & sugar and serves 8-10 people
*Spike any option with Bailey's or Kahlua · 4 per person

CLASSIC · 29

hot coffee | Harney & Sons tea

SIGNATURE · 39

hot coffee | Harney & Sons tea | vanilla syrup
caramel syrup | local honey sticks

ICED · 49

black iced coffee | ice cold tea | lemon slices
raspberry syrup | vanilla syrup | caramel syrup
whipped cream | cinnamon

ARTISAN WATER BAR · 24

Ice cold water infused with fresh cut fruit including
lemon, orange, & cucumber lime
-Serves 8-10 people

CITRUS INFUSION BAR · 30

Ice cold lemonade infused with fresh flavors
featuring: blueberry basil, strawberry mint, and
lavender
-Serves 8-10 people
*Spike with Vodka · 4 per person



MIMOSA BAR · 58

Two bottles of house bubbly with orange juice,
pineapple juice, and grapefruit juice paired with
fresh raspberries, strawberries, and sliced oranges
-Serves 8-10 people
*upgrade your bubbly to Josh Prosecco · 70

BLUEBERRY BEER-MOSA BAR · 48

One pitcher of EBC Blueberry Wheat Beer and one
pitcher of Blue Light paired with orange juice, fresh
blueberries, and sliced oranges
-Serves 8-10 people

PROSECCO PEACH PUNCH · 65

Josh Prosecco, peach puree, and lemonade topped
with peaches & raspberries
-Serves 8-10 people

STOCK YOUR MINI FRIDGE!

High Noon · 6 each

Surfside · 6 each

Mini Champagne Splits · 7 each

Bottled Beer · 6 each

Labatt Blue | Blue Light | Coors Light | Miller Lite
Michelob Ultra | Molson Canadian | Corona

Fiji Water · 5 each

Mini Cans of Coca-Cola Products · 3 each

Red Bull or Monster Energy Drink · 5 each

Canned Black Rifle Espresso Drink · 5 each

BOTTLE SERVICE

The ultimate bottle service station for you and your
party - available in your suite, at the driving range,
or on the patio. Two mixers and three garnishes are
included with each bottle selected. Customize your
bottle choice with your coordinator.

Some popular bottles include:

Titos · 116 per bottle

Patron · 170 per bottle

Jack Daniels · 128 per bottle

Makers Mark · 156 per bottle

Grey Goose Berry Rouge · 168 per bottle

WEDDING SUITES MENU

These items must be purchased 3 weeks in advance

All options below serve 8-10 people

BREAKFAST TACOS • 59

Tortillas, scrambled eggs, cheddar cheese, salsa, & hot sauce
Choice of: Bacon | Sausage | Veggie

MINI TOAST PLATTER • 40

avocado: everything bagel seasoning, fresh tomato, and jalapeno cream
almond butter: multi grain bread, banana, local honey, and bee pollen

FRESH FRUIT DISPLAY • 38

Strawberries, blueberries, raspberries, fresh melon, pineapple, grapes, watermelon, mint served with Greek honey yogurt

CROISSANTS & BREAKFAST BREADS • 34

Assortment of fresh out of the oven croissants, and assortment of breakfast breads, whipped honey butter & preserves

BAGEL BOARD • 34

Assortment of bagels served with assorted cream cheeses and butter



CHIPS - N - QUESO • 30

Comes with tortilla chips, queso, and salsa

CHEESE BOARD • 37

Chef's pick of cheeses with fruit compote and crackers

FRUITERIA (FRUIT SHOP) • 35

Refreshing pineapple, mango and watermelon with chili-lime spice and chamoy

HUMMUS BOARD • 44

Classic, garlic, and roasted red pepper hummus served with fresh cut cucumbers, carrots, and pita

LOBSTER ROLLS • 80

Tender, chilled chunks of sustainably sourced Maine lobster lightly folded in a lemon-herb aioli.
Served on a signature griddled split-top brioche bun

DELI PLATTER • 61

Assortment of ham, turkey, hummus & grilled veggies with lettuce, tomatoes, swiss and cheddar cheese, served with mayo, mustard, banana peppers, sliced pickles, multigrain and white bread

CHARCUTERIE PLATTER • 65

Hand selected artisan meats and cheeses, olives, cherry peppers & crackers

PROSCIUTTO WRAPPED

ASPARAGUS • 45

Tender blanched asparagus tips wrapped in San Daniele prosciutto with a lemon-parmesan zest.

CUISINE À LA CARTE

A la carte items can be purchased 3 weeks in advance with your final bill, or you can order day of if you have already purchased early access to the Suites. Individual cocktails are available upon request.

Please note that these items are priced per person and are intended for one serving.

Day of Orders must be placed before 12PM

BREAKFAST

VANILLA YOGURT PARFAITS • 8

Greek vanilla yogurt, served with fresh berries, granola & local honey drizzle

SIGNATURE BREAKFAST SANDWICH • 6

Your choice of bacon or sausage with egg & cheese on a hard roll

LUNCH

STRAWBERRY CHAMPAGNE SALAD • 13

Field greens with fresh strawberries, almonds, cucumber, red onion & goat cheese served with strawberry champagne vinaigrette

Add Chicken • 4

CAESAR SALAD • 14

Crisp romaine lettuce finished with fresh parmesan cheese, crunchy croutons and caesar dressing on the side

HOUSE SALAD CUPS • 8

Blend of field greens with cucumbers, tomatoes, red onions, and croutons pre - tossed in your choice of dressing
ranch | italian | balsamic

*Add Chicken • 4

CRAB & AVOCADO • 19

Layers of jumbo lump crabmeat, avocado, red onion, crispy wontons and a soy lime vinaigrette

BLACK ANGUS CHEESEBURGER • 16

Smothered in american, cheddar, provolone, swiss or pepperjack and topped with fresh lettuce, tomato and onion. served with chips & a pickle spear

CRISPY CHICKEN SANDWICH • 14

Served with lettuce, pickles, and green chili aioli with chips on the side

GRILLED CHICKEN SANDWICH • 16

Served with lettuce, tomato, onion, provolone cheese and garlic herb aioli with chips on the side

CHICKEN FINGER BASKET • 12

Four (4) chicken fingers served with a side of fries with your choice of dipping sauce:

Buffalo | BBQ | Ranch | Ketchup | Bleu Cheese

SIDE OF FRIES • 5

