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CEREMONY AND RECEPTION OPTIONS

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FACILITY INFORMATION



GENERAL INFORMATION

LAKE ARROWHEAD HAS THE PERFECT FACILITY FOR YOUR WEDDING DAY.

WHETHER YOU WISH TO EXCHANGE VOWS WITH THE BEAUTIFUL

BACKDROP OF OUR GOLF COURSE OR ENTERTAIN YOUR GUESTS IN ONE

OF OUR MANY UNIQUE FACILITIES - WE DO IT ALL. THERE ARE A VARIETY

OF VENUES AND MENUS TO CHOOSE FROM TO MAKE YOUR DAY AS

SPECIAL AS YOU ARE.

THE SUGGESTIONS FOUND WITHIN THE WEDDING PLANNER ARE DESIGNED TO HELP YOU SELECT A LOCATION AND MENU FOR YOUR EVENT. OUR EVENT STAFF WILL BE HAPPY TO WORK WITH YOU TO CUSTOMIZE A MENU THAT MEETS YOUR SPECIFIC NEEDS. NOT ALL ITEMS IN THE WEDDING PLANNER ARE AVAILABLE AT OFFSITE LOCATIONS.



PAYS CLOSE ATTENTION TO DETAILS
AND WORKS TO MAKE YOUR DREAMS
COME TRUE BECAUSE WE
UNDERSTAND THAT YOUR WEDDING
DAY IS ONE YOU WILL REMEMBER
FOREVER.

WHY CHOOSE US?

OUR TEAM AT LAKE ARROWHEAD

OUR EXPERIENCED AND FRIENDLY
STAFF CAN PROVIDE YOU WITH
ASSISTANCE IN PLANNING YOUR
EVENT AND ORGANIZING THE DAY.
WE CAN WORK WITH ANY BUDGET TO
MAKE YOUR EXPERIENCE ELEGANT
AND AFFORDABLE.



FACILITY INFORMATION



RESERVATIONS

INITIAL ARRANGEMENTS SHOULD BE MADE WITH THE EVENT COORDINATOR. TO HAVE A DATE HELD IN YOUR NAME WE REQUIRE FULL PAYMENT OF EITHER THE CEREMONY OR RECEPTION FEE (WHICHEVER IS HIGHER WITH THE OTHER ONE DUE 6 MONTHS PRIOR TO THE DATE). THESE DEPOSITS ARE NON-REFUNDABLE SHOULD YOU CANCEL YOUR FUNCTION. TOURS OF OUR FACILITIES ARE AVAILABLE YEAR ROUND - SCHEDULE A TOUR TODAY BY EMAILING EVENTS@LAKEARROWHEADGOLF.COM.

LIABILITY AND DECORATIONS

LAKE ARROWHEAD ASSOCIATION SHALL NOT ASSUME ANY RESPONSIBILITY FOR THE DAMAGE OR LOSS OF ITEMS STORED OR DISPLAYED ON ITS PROPERTY PRIOR TO, DURING OR FOLLOWING THE CUSTOMER'S FUNCTION. THE CUSTOMER AGREES TO BE RESPONSIBLE FOR ANY DAMAGES DONE TO THE FUNCTION ROOM OR ANY PART OF LAKE ARROWHEAD PROPERTY BY THE CUSTOMER, HIS/HER GUESTS, OR INDEPENDENT CONTRACTORS USED FOR THE EVENT AND WILL BE APPLIED TO THE FINAL BILLING.

THE CLUBHOUSE DOES NOT ALLOW THE USE OF NAILS, STAPLES, TAPE OR ANY OTHER SUBSTANCES TO AFFIX ITEMS TO THE WALLS, FOORS OR CEILING WITHOUT THE CONSENT OF THE EVENT COORDINATOR. NO GLITTER OR CONFETTI IS TO BE USED. A CLEANING FEE WILL BE ASSESSED WHEN IT IS DEEMED NECESSARY.





FACILITY RENTAL RATES



RECEPTION RENTAL FEE

OUTLINED BELOW IS A LIST OF THE RENTAL RATES FOR EACH LOCATION AND WHAT IS INCLUDED WITH THE RENTAL FEE. FIND OUT MORE INFORMATION REGARDING

EACH LOCATION TO FOLLOW.

BANQUET HALL:

WITH EACH RECEPTION BOOKED, THE FOLLOWING IS INCLUDED IN THE RENTAL FEE:

·ACCESS TO THE BANQUET HALL FROM NOON ON FRIDAY

UNTIL NOON ON SUNDAY

·TABLES & CHAIRS

·TABLECLOTHS AND NAPKINS IN THE COLOR(S) OF YOUR CHOOSING

SKIRTING FOR ALL SPECIALTY TABLES
STAGING FOR THE HEAD TABLE (UP TO 14 PEOPLE)

USE OF PRIVATE BRIDAL SUITE

PRIVATE BAR AND BARTENDER(S)

SET UP & TEARDOWN

·MICROPHONE USAGE



FACILITY RENTAL RATES



CEREMONY RENTAL FEE

OUTLINED BELOW IS A LIST OF THE RENTAL RATES FOR EACH LOCATION AND WHAT IS INCLUDED WITH THE RENTAL FEE. FIND OUT MORE INFORMATION REGARDING EACH LOCATION TO FOLLOW.

SOUTH LAKE CENTER: CLUBHOUSE PATIO: HOLE #4 ON THE PINES COURSE:

WITH EACH CEREMONY BOOKED, THE FOLLOWING IS INCLUDED IN THE RENTAL FEE:

·SETUP & TEARDOWN
·USAGE OF UP TO 200 WHITE WEDDING CHAIRS
(ADDITIONAL CHAIRS AVAILABLE FOR ADDED FEE)
·WEDDING ARCH
·MICROPHONE USAGE



FACILITY INFORMATION



ADDITIONAL SERVICES WE OFFER ADDITIONAL SERVICES FOR AN ADDITIONAL CHARGE. FIND THESE SERVICES LISTED BELOW.

•PHOTO DISPLAY ON THE SCREENS: FREE
•CAKE CUTTING:

·OUTDOOR GAMES:

•ADDITIONAL CEREMONY CHAIRS: EACH
•USING THE COURSE/LAKE FOR A PHOTOGRAPHY
LOCATION: FREE

·BRIDAL SHOWER: SEE PAGE 13



CEREMONY OPTIONS



OPTION ONE OUR CLUBHOUSE PATIO



THE MOST POPULAR OF OUR CEREMONY LOCATIONS IS OUR PATIO ATTACHED TO OUR MAIN CLUBHOUSE. THIS LOCATION IS DIRECTLY CONNECTED TO OUR BANQUET ROOM, MAKING THIS THE MOST CONVENIENT OPTION FOR YOU AND YOUR GUESTS.

LOCATION CAPACITY: 250 GUESTS PATIO CEREMONY RENTAL FEE:



CEREMONY OPTIONS



OPTION TWO
HOLE #4 AT THE PINES COURSE
(OFF SITE)





HOLE #4 LOCATED ON OUR ORIGINAL COURSE, THE PINES,
MAKES FOR A BEAUTIFUL CEREMONY SPOT. WITH A GORGEOUS
POND AS YOUR BACKDROP, THIS LOCATION IS A BRIDE'S DREAM
COME TRUE.

L O C A T I O N C A P A C I T Y : 2 5 0 G U E S T S

HOLE #4 RENTAL FEE:





CEREMONY OPTIONS



OPTION THREE SOUTH LAKE CENTER (OFF SITE)



OUR SOUTH LAKE CENTER OVERLOOKING THE LAKE CREATES
THE PERFECT BACKDROP FOR YOUR CEREMONY. WITH A
PAVILION TO SHELTER YOUR GUESTS FROM INCLEMENT
WEATHER, THIS LOCATION TAKES THE STRESS OF MOTHER
NATURE OUT OF YOUR PLANNING.

LOCATION CAPACITY: 250 GUESTS SOUTH LAKE CENTER RENTAL FEE:



RECEPTION OPTIONS



OPTION ONE INDOOR BANQUET HALL





OUR INDOOR BANQUET SPACE OFFERS A SCENIC VIEW OF THE GOLF COURSE. THIS BRAND NEW INDOOR LOCATION OFFERS A PERFECT PLACE TO CELEBRATE WITH BOTH FAMILY AND FRIENDS. DANCE THE NIGHT AWAY ON OUR LARGE DANCE FLOOR OR TAKE A STEP OUT ON THE PATIO TO LOOK AT THE STARS.

LOCATION CAPACITY: 250 GUESTS BANQUET HALL RENTAL FEE:



BRIDAL SUITE



COMPLIMENTARY WITH EVERY CEREMONY



OUR BRIDAL SUITE IS THE PERFECT PLACE FOR YOU TO REST AND RECHARGE BEFORE YOUR BIG DAY. AVAILABLE TO YOU FROM 8:00 AM UNTIL YOUR CEREMONY - THIS SPACE IS THE PERFECT PLACE TO HAVE YOUR HAIR AND MAKE UP DONE OR EVEN JUST A SPOT TO CHANGE AND RELAX BEFORE PICTURES START.

WE OFFER A VARIETY OF FOOD AND BEVERAGES FOR YOU TO PREORDER AND HAVE AVAILABLE IN THE ROOM FOR YOUR BRIDESMAIDS AND YOURSELF. FROM LIGHT SNACKS TO WRAPS, BOTTLES OF WATER TO FLIGHTS OF MIMOSAS AND EVERYTHING IN BETWEEN.



BRIDAL SHOWER



LAKE ARROWHEAD IS A ONE STOP DESTINATION

EVENT HOURS:

SATURDAYS (AVAILABLE OFF-SEASON ONLY):

10:00 AM - 2:00 PM OR 1:00 PM - 5:00 PM SUNDAYS (AVAILABLE YEAR ROUND):

10:00 AM - 2:00 PM OR 1:00 PM - 5:00 PM

A \$100 NON-REFUNDABLE DEPOSIT IS DUE AT THE TIME OF BOOKING. THIS DEPOSIT WILL BE PUT TOWARDS YOUR FOOD AND BEVERAGE PURCHASE.
\$400 FOOD AND BEVERAGE MINIMUM REQUIRED

LUNCH OPTIONS:

LIGHT LUNCH BUFFET

PER PERSON

A VARIETY OF SLIDER SANDWICHES OR WRAPS, YOUR CHOICE OF GARDEN SALAD OR CAESAR SALAD (\$1 MORE), AND FRESH FRUIT OR VEGGIE TRAY. SERVED WITH YOUR CHOICE OF A NON-ALCOHOLIC PUNCH.

HORS D'OEUVRES BUFFET

PER PERSON

CHOOSE THREE OPTIONS FROM THE HORS D'OEUVRES MENU LOCATED ON PAGE 17. SERVED WITH YOUR CHOICE OF A NON-ALCOHOLIC PUNCH.

ALA CARTE

PRICED PER PLATTER

CHOOSE ANY OF THE PARTY PLATTERS OR HORS D'OEUVRES OPTIONS LOCATED ON PAGES 16 & 17. THESE ARE PRICED PER PLATTER RATHER THAN PER PERSON.

BEVERAGE OPTIONS:

MIMOSA BAR

BOTTLES OF WINE

NON-ALCHOLIC PUNCH BOWL

SELF SERVE COFFEE & TEA STATION

STAFFED BAR



DINING INFORMATION

FOOD/BEVERAGE SERVICE

ALL FOOD AND BEVERAGES SERVED AT LAKE ARROWHEAD MUST BE PURCHASED, PREPARED AND SERVED BY LAKE ARROWHEAD STAFF. CAKES BROUGHT IN MUST BE PROVIDED BY A LICENSED INDIVIDUAL OR BUSINESS.

TO COMPLY WITH STATE HEALTH CODES, NO REMAINING FOOD OR BEVERAGES SERVED BY LAKE ARROWHEAD MAY BE TAKEN OUT OF THE FACILITY.

SERVICE CHARGE AND SALES TAX

AN 18% SERVICE CHARGE FOR ANY BUFFET FOOD ITEM, 20% CHARGE FOR ANY BEVERAGE OR PLATED FOOD ITEM, AND CURRENT STATE SALES TAX WILL BE CHARGED TO YOUR FINAL BILL.

FULL PAYMENT OF YOUR FINAL BILL IS REQUIRED ON OR BEFORE THE DATE OF YOUR FUNCTION.

PRICING AND BILLING

MENU SELECTIONS MUST BE SUBMITTED TO THE EVENT COORDINATOR NO LATER THAN FOUR WEEKS PRIOR TO THE FUNCTION DATE UNLESS PREVIOUSLY DISCUSSED. THE MENU PRICES LISTED ARE CURRENT RATES AND MAY BE SUBJECT TO CHANGE. MENU PRICE WILL BE GUARANTEED 30 DAYS PRIOR TO YOUR EVENT.

YOUR FINAL GUEST COUNT, WHICH IS WHAT YOU WILL BE BILLED FOR, IS REQUIRED ONE WEEK PRIOR TO THE EVENT.

YOU MAY ADD TO YOUR GUEST COUNT AFTER THIS TIME, BUT YOU MAY NOT TAKE AWAY. IF YOU CANCEL WITHIN 7 DAYS BEFORE YOUR EVENT, YOU WILL BE BILLED FOR 100% OF THE TOTAL ESTIMATED REVENUE FOR YOUR EVENT. ALL EVENTS CANCELLED 8 -15 DAYS BEFORE THE EVENT ARE SUBJECT TO A CHARGE OF 50% OF THE ESTIMATED REVENUE, EVENTS CANCELLED 16-30 DAYS ARE SUBJECT TO 25% OF THE ESTIMATED REVENUE.



DRINK INFORMATION

HOSTED BARS MAY BE CUSTOMIZED TO MEET YOUR NEEDS CHOOSE BETWEEN A FULL HOSTED BAR, PARTIALLY HOSTED BAR OR
A FULL CASH BAR.

PLEASE SEE BELOW FOR A FEW HOSTED BAR OPTIONS.

TAP BEER:

BOTH DOMESTIC AND SPECIALTY BEERS ARE AVAILABLE IN 1/4 OR 1/2 BARRELS.

ONCE A KEG IS TAPPED, YOU ARE LIABLE FOR THE TOTAL AMOUNT REGARDLESS

OF THE AMOUNT CONSUMED. UP TO TWO DIFFERENT TYPES OF BEER CAN BE

SERVED AT ONE TIME.

WINE:

HOUSE WINES: CHARDONNAY, MOSCATO, WHITE ZINFANDEL, CABERNET. MERLOT OR PINOT NOIR:

*SPECIALTY WINES ARE AVAILABLE UPON REQUEST - MUST BE ORDERED
THREE WEEKS PRIOR TO THE EVENT

CHAMPAGNE TOAST

WE OFFER THE OPTION TO GIVE A CHAMPAGNE TOAST DURING YOUR SPEECHES. FOR THIS, WE CHARGE PER BOTTLE USED - NOT PER PERSON. YOU ARE WELCOME TO OFFER THIS OPTION TO ALL YOUR GUESTS OR EVEN JUST YOUR HEAD TABLE.

CHAMPAGNE: \$20++ PER BOTTLE

"HIS AND HERS" SPECIALTY DRINKS:

PRICING WILL VARY DEPENDENT ON WHAT TYPE OF DRINKS ARE DECIDED ON. YOU WILL BE CHARGED BY THE NUMBER OF BOTTLES OPENED.

ADDITIONAL ITEMS:

SELF SERVE COFFEE STATION:

UNLIMITED REGULAR AND DECAF COFFEE, CREAMER AND SUGAR/SWEETENER.

- 149 GUESTS OR LESS

- 150 GUESTS OR MORE

SODA: INCLUSIVE PER PERSON

PARTY PLATTERS



A SMALL PLATTER SERVES APPROXIMATELY 20-25 PEOPLE, A LARGE PLATTER SERVES APPROXIMATELY 40-50 PEOPLE.

SMALL LARGE PLATTER PLATTER

WISCONSIN CHEESE & CRACKERS
WISCONSIN CHEESE, SAUSAGE & CRACKERS
FRESH FRUIT BOWL
SELECTION IS SEASONAL

ANTIPASTO TRAY

RIPE OLIVES, ROMA TOMATOES, ITALIAN CHEESES, SUMMER SAUSAGE, GENOA SALAMI, PEPPERONI, PEPPERONCINI AND ARTICHOKE HEARTS

TACO DIP

ZESTY CREAM CHEESE TOPPED WITH ALL THE FIXINGS AND SERVED WITH TORTILLA CHIPS

BRUSCHETTA

SERVED WITH GARLIC TOAST ROUNDS

RELISH TRAY

CHOOSE 5: CARROTS, CELERY, CAULIFLOWER, BROCCOLI, RADISHES, CUCUMBERS, CHERRY TOMATOES. SERVED WITH RANCH DRESSING

POTATO CHIP OR PRETZEL BOWL SERVED WITH ONION DIP

TORTILLA CHIPS AND SALSA SNACK MIX



HORS D'OEUVRES



SILVER DOLLAR SANDWICHES

YOUR CHOICE OF HAM, TURKEY OR ROAST BEEF

SPINACH AND ARTICHOKE DIP

SERVED WITH TOASTED BAGUETTE ROUNDS OR TORTILLA CHIPS

LITTLE SMOKIES

MINI DOGS IN BBQ SAUCE

MEATBALLS

YOUR CHOICE OF SWEDISH, BBQ OR MARINARA

CHICKEN WINGS

YOUR CHOICE OF PLAIN, BUFFALO, BBQ, TERIYAKI, GARLIC PARMESAN OR SWEET CHILI

STUFFED MUSHROOM CAPS

MUSHROOM CAPS STUFFED WITH ITALIAN SAUSAGE AND CHEESE

BACON WRAPPED WATER CHESTNUTS

CRAB CAKES

SERVED WITH CAJUN REMOULADE

SHRIMP COCKTAIL

SERVED WITH COCKTAIL SAUCE AND LEMONS

BAVARIAN PRETZEL STICKS

SERVED WITH WARM CHEESE SAUCE AND DIJON MUSTARD

SMOKED SALMON FILET

SERVED COLD WITH WHIPPED CREAM CHEESE AND ASSORTED CRACKERS



THE NUMBER OF OPTIONS AVAILABLE FOR EACH EVENT IS RESTRICTED PENDING GUEST COUNT.

POULTRY OPTIONS:

ALL POULTRY ENTREES INCLUDE CHOICE OF VEGETABLE, CHOICE OF POTATO, GARDEN SALAD AND DINNER ROLLS.

HERB-ROASTED CHICKEN

TWO PIECES OF BONE-IN CHICKEN HERB-RUBBED AND OVEN ROASTED.

ARROWHEAD CHICKEN

A JUICY BONELESS CHICKEN BREAST COOKED TO PERFECTION AND TOPPED WITH YOUR CHOICE OF ONE SAUCE: LIGHT MUSHROOM GRAVY, BALSAMIC TOMATO, PARMESAN CREAM OR A GARLIC ASIAGO MARINARA.

BAKED CHICKEN FLORENTINE

A CHICKEN BREAST STUFFED WITH SPINACH, SUN-DRIED TOMATOES AND CHEDDAR CHEESE SERVED WITH A FLORENTINE CREAM SAUCE.

CHICKEN MARSALA

A LIGHTLY SEASONED CHICKEN BREAST SPLASHED WITH MARSALA WINE AND TOPPED WITH FRESH MUSHROOMS.

CHICKEN ALA OSCAR

OVEN-ROASTED SIX OUNCE CHICKEN BREAST TOPPED WITH ASPARAGUS, LUMP CRAB AND BEARNAISE SAUCE.

ROASTED DUCKLING

MARINATED QUARTER DUCK. HERB BUTTER BASTED FOR TENDERNESS. SERVED WITH ORANGE MARMALADE SAUCE.

CHILDREN'S OPTIONS:

CHICKEN TENDERS

SERVED WITH FRENCH FRIES AND A SIDE OF BBQ AND KETCHUP.

CHEESEBURGER

SERVED WITH FRENCH FRIES AND A SIDE OF KETCHUP.

PASTA WITH MARINARA

SERVED WITH A DINNER ROLL.



THE NUMBER OF OPTIONS AVAILABLE FOR EACH EVENT IS RESTRICTED PENDING GUEST COUNT.

PASTA OPTIONS:

ALL PASTA ENTREES INCLUDE GARDEN SALAD AND A DINNER ROLL.

LAKE ARROWHEAD LASAGNA

YOUR CHOICE OF TRADITIONAL MEAT LASAGNA OR VEGETABLE LASAGNA TOPPED WITH A BASIL MARINARA SAUCE.

PASTA ALFREDO

HOMEMADE CREAMY ALFREDO SAUCE AND VEGETABLES SERVED OVER PENNE PASTA. ADD GRILLED CHICKEN FOR \$4 OR SHRIMP FOR \$8.

TORTELLINI

CHEESE-FILLED TORTELLINI AND ROASTED VEGGIES WITH YOUR CHOICE OF ALFREDO OR MARINARA. ADD GRILLED CHICKEN FOR \$4 OR SHRIMP FOR \$8.

BEEF STROGANOFF

BEEF TENDERLOIN TIPS SAUTÉED IN MUSHROOMS AND ONIONS IN A CREAMY SAUCE SERVED OVER EGG NOODLES.

THREE CHEESE MANICOTTI

PASTA SHELLS STUFFED WITH RICCOTTA, MOZZARELLA AND PARMESAN. FINISHED WITH YOUR CHOICE OF MARINARA, BLUSH SAUCE, VODKA SAUCE OR MARINARA WITH MEAT SAUCE.

PORK OPTIONS:

ALL PORK ENTREES INCLUDE CHOICE OF VEGETABLE, CHOICE OF POTATO, GARDEN SALAD AND DINNER ROLLS.

BBO RIBS

A FULL RACK OF TENDER SLOW-ROASTED PORK RIBS SMOTHERED IN BBO SAUCE.

HERB ROASTED PORK LOIN

AN HERB-RUBBED AND SLOW-ROASTED PORK LOIN SERVED WITH YOUR CHOICE OF CARMELIZED ONION GRAVY OR ROASTED GARLIC BECHAMEL SAUCE.

STUFFED PORK CHOP

A JUICY PORK CHOP STUFFED WITH OUR HOMEMADE STUFFING.

BONE-IN PORTERHOUSE PORK CHOP

TEN OUNCE CHAR-GRILLED PREMIUM BONE-IN PORTERHOUSE PORK CHOP. FINSIHED WITH YOUR CHOICE OF BUTTER SAUCE, CHIMICHURRI SAUCE OR WHISKEY FIRED MUSHROOMS AND/OR ONIONS.



THE NUMBER OF OPTIONS AVAILABLE FOR EACH EVENT IS RESTRICTED PENDING GUEST COUNT.

BEEF OPTIONS:

ALL BEEF ENTREES INCLUDE CHOICE OF VEGETABLE, CHOICE OF POTATO, GARDEN SALAD AND DINNER ROLLS. NOT ALL BEEF ENTREES AVAILABLE FOR PARTIES WITH GUEST COUNTS UNDER 40. ALL STEAKS ARE COOKED TO SAME TEMPERATURE.

*PRICES SUBJECT TO CHANGE BASED ON MARKET PRICE

TENDERLOIN TIPS

SEASONED BEEF TIPS TOSSED IN CREAMY BEEF DEMI GLACE AND BUTTON MUSHROOMS.

BISTRO FILET

SIX OUNCE FIRE ROASTED TENDERLOIN TOPPED WITH YOUR CHOICE OF GORGONZOLA AND BACON, ROASTED GARLIC MUSHROOM OR STEAK BUTTER. MAKE IT OSCAR STYLE (ASPARAGUS, CRAB AND BERNAISE) FOR \$2 EXTRA.

CARNE ASADA

FLANK STEAK MARINATED IN CILANTRO, OLIVE OIL, SOY SAUCE, ORANGE JUICE AND LIME JUICE. CHAR-GRILLED THEN SLICED THIN AND TOPPED WITH FRESH HERBES DE PROVENCE.

CHAR-GRILLED NEW YORK STRIP

TWELVE OUNCE SEASONED STRIP LOIN TOPPED WITH SAUTEED MUSHROOMS OR STEAK BUTTER.

PRIME RIB

A TWELVE OUNCE CUT - ROSEMARY AND GARLIC RUBBED THEN SLOW ROASTED FOR TENDERNESS. SERVED WITH AU JUS.

TENDERLOIN PINWHEELS

BUTTERFLIED TENDERLOIN FILLED WITH ASIAGO CHEESE, CRAB, FRESH HERBS, GARLIC AND SPINACH. FINISHED WITH BOURSIN CREAM SAUCE.



THE NUMBER OF OPTIONS AVAILABLE FOR EACH EVENT IS RESTRICTED PENDING GUEST COUNT.

SEAFOOD OPTIONS:

ALL SEAFOOD ENTREES INCLUDE CHOICE OF VEGETABLE, CHOICE OF POTATO, GARDEN SALAD AND DINNER ROLLS.

HERB ROASTED SALMON

AN HERB-RUBBED AND OVEN-ROASTED 6 OZ. SALMON FILET. SERVED WITH A SIDE OF HERB DILL SAUCE AND LEMONS.

BROILED WALLEYE

OUR 8 OZ. WALLEYE SERVED BROILED WITH A SIDE OF MELTED BUTTER AND LEMONS.

ASIAGO PRAWNS

FOUR JUMBO SHRIMP BAKED IN LEMON, BUTTER, WHITE WINE, GARLIC AND ASIAGO CHEESE.

SEAFOOD TRIO

TWO BROILED JUMBO SHRIMP, THREE SCAMPI BAKED SCALLOPS AND A SALMON FILET. SERVED WITH MELTED BUTTER AND LEMONS.

CREAM CHEESE STUFFED SHRIMP

THREE JUMBO SHRIMP STUFFED WITH HERB CREAM CHEESE AND CRAB. BREADED AND FRIED GOLDEN BROWN. SERVED WITH COCKTAIL SAUCE AND LEMON.

POTATO ENCRUSTED COD

FIVE OUNCE LOIN ENCRUSTED WITH SHREDDED POTATOES, CHEDDAR CHEESE, CHIVES AND TRUFFLE OIL. SERVED WITH LEMONS AND DILL SAUCE.

PLATED SIDE OPTIONS:

CHOOSE FROM OPTIONS BELOW TO COMPLETE YOUR PLATED ENTRÉE.

VEGETABLE CHOICES:

STEAMED BABY CARROTS, GREEN BEANS ALMANDINE, CANDIED BABY CARROTS, SUGAR SNAP PEAS, STEAMED BROCCOLI, GRILLED ASPARAGUS OR SEASONAL CHEF CUT (TRIO OF VEGETABLES BASED ON MARKET)

POTATO CHOICES:

BAKED POTATO, STEAMED BABY REDS, ROASTED YUKONS, CHEESY HASBROWN CASSEROLE, SHARP CHEDDAR MASHED POTATOES, CREAM CHEESE MASHED POTATOES, WILD RICE PILAF OR TWICE BAKED POTATO (\$1 EXTRA).

DRESSING CHOICES:

BUTTERMILK RANCH, FRENCH, BLEU CHEESE, THOUSAND ISLAND, GARDEN ITALIAN, RASPBERRY VINAIGRETTE, PARMESAN PEPPERCORN, BALSAMIC VINAIGRETTE OR LOW CALORIE FRENCH AND RANCH. MAKE IT A CAESAR SALAD FOR \$1 MORE.



BUFFET OPTIONS

PRICING SHOWN IS PER PERSON

CLASSIC GRILL BUFFET

BUFFET INCLUDES YOUR CHOICE OF TWO OF THE FOLLOWING: GRILLED CHICKEN BREASTS, HAMBURGERS, BEER BRATS OR JUMBO HOT DOGS. SERVED WITH BUNS, ASSORTED CHEESES, LETTUCE, TOMATO, ONION, CONDIMENTS, PICKLE SPEARS AND TWO SIDE CHOICES. SIDE CHOICES INCLUDE POTATO SALAD, PASTA SALAD, ROASTED BABY REDS, HOUSE MADE CHIPS, BAKED BEANS, COLESLAW OR HOUSE MADE SALAD.

SOUTHWEST FIESTA BUFFET

BUFFET INCLUDES YOUR CHOICE OF MEAT (CHOICES INCLUDE SEASONED GROUND BEEF, SEASONED GRILLED CHICKEN OR PORK CARNITAS), HARD AND SOFT SHELLS, TORTILLA CHIPS, CHEESE, LETTUCE, TOMATO, BLACK OLIVES, SPANISH RICE, REFRIED BEANS, SALSA, SAUCES AND BAKED ENCHILADAS.

PULLED PORK BUFFET

BUFFET INCLUDES SLOW ROASTED PULLED PORK SERVED EITHER CARNITA STYLE, BBQ STYLE OR PLAIN. SERVED WITH KAISER ROLLS, A VARIETY OF CONDIMENTS AND YOUR CHOICE OF TWO SIDES. SIDE CHOICES INCLUDE POTATO SALAD, PASTA SALAD, ROASTED BABY REDS, HOUSE MADE CHIPS, BAKED BEANS, COLESLAW OR GARDEN SALAD.

ITALIAN BUFFET

BUFFET INCLUDES LASAGNA, PENNE NOODLES, ALFREDO SAUCE, MARINARA SAUCE, FIRE ROASTED VEGGIES, YOUR CHOICE OF MEAT (CHOICES INCLUDE GRILLED CHICKEN, ITALIAN SAUSAGE OR MEATBALLS), GARDEN SALAD AND BREADSTICKS.

TAPAS BUFFET

BUFFET INCLUDES YOUR CHOICE OF THREE OF THE FOLLOWING:

- · SLIDERS (CHOICE OF BUFFALO CHICKEN, SLICED BRISKET, PORK CARNITA, TURKEY AND BACON, HAM AND SWISS OR BEEF BARBACOA)
- · EGG ROLLS (CHOICE OF VEGGIE OR PORK)
- · STREET TACOS (CHOICE OF CHICKEN FAJITA, PORK CARNITA, BEEF SIRLOIN OR GARLIC SHRIMP)
- PORK POTSTICKERS
- · MUSSELS IN WHITE WINE SAUCE WITH FRENCH BREAD
- · ITALIAN SAUSAGE STUFFED MUSHROOM CAPS IN AU JUS CREMA
- · SHRIMP COCKTAIL
- · ROASTED CHICKEN WINGS OR DRUMSTICKS WITH SAUCES ON THE SIDE
- · CAPRESE SALAD

SERVED WITH YOUR CHOICE OF GARDEN SALAD OR SPINACH SALAD WITH HOT BACON DRESSING.



BUFFET OPTIONS

PRICING SHOWN IS PER PERSON

PIZZA AND CHICKEN BUFFET

BUFFET INCLUDES A VARIETY OF TWO-TOPPING 14" PIZZAS (TOPPING CHOICES INCLUDE PEPPERONI, ITALIAN SAUSAGE, HAM, CHICKEN, ONION, MUSHROOM, BLACK OLIVES, GREEN PEPPERS, RED PEPPERS, JALAPENOS AND PINEAPPLE), BROASTED CHICKEN, HERB ROASTED CHICKEN AND YOUR CHOICE OF TWO SIDES. SIDE CHOICES INCLUDE: GARLIC BREAD, POTATO SALAD, COLESLAW, BAKED BEANS, GARDEN SALAD, PARMESAN PEPPERCORN PASTA SALAD OR HOUSE MADE CHIPS.

BUILD YOUR OWN BUFFET

BUFFET INCLUDES YOUR CHOICE OF MEAT, VEGETABLE, POTATO AND IS SERVED WITH A GARDEN SALAD AND DINNER ROLLS.

MEAT CHOICES: ROAST TURKEY, SMOKED HAM, BEEF TIPS, SLOW RAOSTED BEEF, ROAST PORK, HERB ROASTED BONE-IN CHICKEN OR BBQ PORK RIBS

VEGETABLE CHOICES: GREEN BEANS ALMANDINE, STEAMED BABY CARROTS, BROCCOLI, CALIFORNIA BLEND OR CHEF'S SEASONAL CHOICE

POTATO CHOICES: RICE PILAF, MASHED POTATOES WITH GRAVY, OVEN-ROASTED BABY RED POTATOES, BAKED POTATOES OR CHEESY HASHBROWNS

CARVING BUFFET

BUFFET INCLUDES YOUR CHOICE OF MEAT, VEGETABLE, POTATO AND IS SERVED WITH A GARDEN SALAD AND DINNER ROLLS.

- · PRIME RIB (SUBJECT TO CHANGE BASED ON MARKET PRICING)
- · BEEF TENDERLOIN (SUBJECT TO CHANGE BASED ON MARKET PRICING)
- · SIRLOIN -
- · PORK TENDERLOIN -
- · APPLEWOOD SMOKED HAM -
- · ROAST TURKEY BREAST -

*TWO MEATS MAY BE SELECTED FOR AN ADDITIONAL COST

VEGETABLE CHOICES: GREEN BEANS ALMANDINE, STEAMED BABY CARROTS, BROCCOLI, CALIFORNIA BLEND OR CHEF'S SEASONAL CHOICE

POTATO CHOICES: RICE PILAF, MASHED POTATOES WITH GRAVY, OVEN-ROASTED BABY RED POTATOES, BAKED POTATOES OR CHEESY HASHBROWNS



FREQUENTLY ASKED

QUESTIONS



DOES THE FOOD AND BEVERAGE PRICING INCLUDE TAX AND GRATUITY?

NO, THE FOOD AND BEVERAGE PRICING SHOWN IN THE PLANNER IS THE PRICE PRIOR TO TAX AND GRATUITY BEING ADDED.

WHAT TIME DOES THE DJ HAVE TO BE DONE?

MUSIC (WHETHER A DJ OR A BAND) MUST BE DONE BY MIDNIGHT IF YOUR RECEPTION IS LOCATED IN THE BANQUET HALL. OUTDOOR RECEPTIONS MUST HAVE THE MUSIC OFF BY 10:00 PM DUE TO THE TOWN'S NOISE ORDINANCE.

DO YOU PROVIDE DESSERT?

WE DO NOT. YOU CAN BRING IN A DESSERT OF YOUR CHOICE FROM A LICENSED BAKERY OR KITCHEN.

CAN WE JUST TAKE A GOLF CART OUT TO TAKE PICTURES?

NO. IF AVAILABLE, OUR GOLF SHOP STAFF WILL TAKE YOU OUT ON A GUIDED DRIVE TO THE LOCATION.

IS THERE A BACK-UP LOCATION IN CASE OF INCLEMENT WEATHER FOR OUR OUTDOOR CEREMONY?

WE OFFER AN OFF SITE COVERED PAVILION FOR A BACK-UP RAIN PLAN. THIS NEEDS TO BE DECIDED UPON DURING THE MEETING SIX MONTHS PRIOR TO YOUR WEDDING DATE. WE ALSO OFFER THE CEREMONY TO BE INSIDE THE BANQUET HALL.

DO YOU OFFER LATE NIGHT SNACKS?

WE OFFER A VARIETY OF LATE NIGHT SNACKS. YOU CAN CHOOSE ANYTHING FROM OUR HORS D'OEUVRES MENU, PARTY PLATTER MENU OR WE OFFER OPTIONS SUCH AS PIZZA. IF YOU HAVE ANY OTHER IDEAS FOR LATE NIGHT SNACKS, LET US KNOW AND WE CAN GET YOU PRICING.

CAN WE HAVE OUR REHEARSAL DINNER AT LAKE ARROWHEAD?

YES! WE CAN SET UP A PRIVATE TABLE FOR YOU IN THE BANQUET HALL FOR YOU TO HAVE A FORMAL DINNER AFTER YOUR CEREMONY REHEARSAL, OR WE CAN SET UP A RESERVATION FOR YOU IN OUR RESTAURANT.

HOW MANY PLATED DINNER OPTIONS CAN WE OFFER OUR GUESTS?

THIS WILL BE DEPENDENT ON YOUR GUEST COUNT. WE TYPICALLY KEEP THE OPTIONS TO 3 OR 4 PER WEDDING. IN THIS COUNT, YOU CAN ALSO OFFER A CHILDREN'S OPTION.



CONTACT INFORMATION



CONTACT LAKE ARROWHEAD TODAY
TO SET UP A SITE VISIT!

LUKKI SMOLAREK WEDDING & EVENT COORDINATOR

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