



LAKE
ARROWHEAD
GOLF COURSE

BANQUET
PLANNER

2023



GENERAL FACILITY INFORMATION

HORS D'OEUVRES SELECTION

PLATED MEAL OPTIONS

BUFFET OPTIONS

BEVERAGE OPTIONS

FACILITY INFORMATION



GENERAL INFORMATION

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.

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, FLOORS OR CEILING WITHOUT THE CONSENT OF THE EVENT COORDINATOR. NO GLITTER OR CONFETTI IS TO BE USED. A CLEANING FEE WILL BE ASSESSED IF DECORATIONS ARE NOT EASILY CLEANED.

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.



LAKE ARROWHEAD

PRICES ARE SUBJECT TO CHANGE AND ARE GUARANTEED NO LATER THAN 30 DAYS PRIOR TO YOUR EVENT.

FACILITY INFORMATION



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.

RESERVATIONS

INITIAL ARRANGEMENTS SHOULD BE MADE WITH THE EVENT COORDINATOR. A ROOM-USE AGREEMENT MUST BE SIGNED AND ANY RELEVANT ROOM FEE PAID AT THE TIME OF RESERVATION IN ORDER FOR THE DATE, TIME AND LOCATION TO BE SAVED ON YOUR BEHALF. THE DEPOSIT IS NON-REFUNDABLE SHOULD YOU CANCEL YOUR FUNCTION. INCLUDED WITH MOST ROOM RENTAL FEES ARE: ALL TABLES, CHAIRS, LINENS, SKIRTING FOR SPECIALTY TABLES, USAGE OF PODIUM AND SOUND SYSTEM.

FULL BANQUET ROOM/ENTIRE PATIO

2023 FEE (NO DISCOUNT): \$600

2023 DISCOUNTED FEE (HOSTED BY A MEMBER): \$150

2023 FEE WAIVED (WITH GOLF OUTING, MEMBER-ONLY EVENTS, PURCHASE OF OVER \$750 IN FOOD AND BEVERAGE, MOST NONPROFIT/CHARITY EVENTS): \$0

FRONT HALF OF BANQUET ROOM/PARTIAL PATIO

2023 FEE (NO DISCOUNT): \$250

2023 DISCOUNTED FEE (HOSTED BY A MEMBER): \$60

2023 FEE WAIVED (WITH GOLF OUTING, MEMBER-ONLY EVENTS, PURCHASE OF OVER \$300 IN FOOD AND BEVERAGE, MOST NON-PROFIT/CHARITY EVENTS): \$0



BREAKFAST



BUFFET OPTIONS:

MUST HAVE A MINIMUM OF 20 PEOPLE. PRICING SHOWN IS PER PERSON.

QUICK START BREAKFAST

ASSORTED DOUGHNUTS, COFFEE AND YOUR CHOICE OF ICED TEA OR HOT TEA.

CONTINENTAL BREAKFAST

ASSORTED DOUGHNUTS, ASSORTED MUFFINS, ORANGE JUICE, CRANBERRY JUICE AND COFFEE. ADD FRUIT FOR \$1 PER PERSON.

LAKE ARROWHEAD BASIC BREAKFAST

SCRAMBLED EGGS, FRENCH TOAST, YOUR CHOICE OF BACON OR SAUSAGE LINKS, YOUR CHOICE OF HASH BROWNS OR AMERICAN FRIES, ORANGE JUICE, CRANBERRY JUICE AND COFFEE.

LAKE ARROWHEAD DELUXE BREAKFAST

PLAIN SCRAMBLED EGGS, SCRAMBLED EGGS WITH HAM AND CHEDDAR CHEESE, FRENCH TOAST, BACON, SAUSAGE, YOUR CHOICE OF HASH BROWNS OR AMERICAN FRIES, ASSORTED DOUGHNUTS, ORANGE JUICE, CRANBERRY JUICE AND COFFEE.

GRAB AND GO BREAKFAST

YOUR CHOICE OF A SAUSAGE AND EGG ENGLISH MUFFIN OR A SAUSAGE AND EGG WRAP. SERVED WITH CHEESY POTATO ROUNDS, WHOLE FRUIT (BANANA, APPLE, PEAR, GRAPES AND ORANGES) AND BOTTLED WATER.



LAKE ARROWHEAD

PRICES ARE SUBJECT TO CHANGE AND ARE GUARANTEED NO LATER THAN 30 DAYS PRIOR TO YOUR EVENT. ALL FOOD AND BEVERAGE PRICING IS SUBJECT TO RELEVANT SERVICE CHARGES AND SALES TAX.

B R E A K F A S T



COFFEE BREAK ITEMS:

COFFEE (CARAFE)

COFFEE STATION

MILK (PITCHER)

JUICE (PITCHER)

SODA OR ICED TEA PITCHER

HOT CHOCOLATE STATION

BOTTLED SODA (BASED ON CONSUMPTION)

BOTTLED WATER (BASED ON CONSUMPTION)

SPORTS DRINKS (BASED ON CONSUMPTION)

A LA CARTE OPTIONS:

ASSORTED DOUGHNUTS (DOZEN)

ASSORTED COOKIES (DOZEN)

MUFFINS (DOZEN)

BAGELS WITH CREAM CHEESE AND JAMS (DOZEN)

FRESH FRUIT BOWL (PER PERSON)



PARTY PLATTERS



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

SMALL PLATTER	LARGE 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 NACHO
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

PRICES ARE SUBJECT TO CHANGE AND ARE GUARANTEED
NO LATER THAN 30 DAYS PRIOR TO YOUR EVENT. ALL
FOOD AND BEVERAGE PRICING IS SUBJECT TO RELEVANT
SERVICE CHARGES AND SALES TAX.



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



LAKE ARROWHEAD

PRICES ARE SUBJECT TO CHANGE AND ARE GUARANTEED
NO LATER THAN 30 DAYS PRIOR TO YOUR EVENT. ALL
FOOD AND BEVERAGE PRICING IS SUBJECT TO RELEVANT
SERVICE CHARGES AND SALES TAX.

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.



LAKE ARROWHEAD

PRICES ARE SUBJECT TO CHANGE AND ARE GUARANTEED NO LATER THAN 30 DAYS PRIOR TO YOUR EVENT. ALL FOOD AND BEVERAGE PRICING IS SUBJECT TO RELEVANT SERVICE CHARGES AND SALES TAX.

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



LAKEARROWHEAD

PRICES ARE SUBJECT TO CHANGE AND ARE GUARANTEED NO LATER THAN 30 DAYS PRIOR TO YOUR EVENT. ALL FOOD AND BEVERAGE PRICING IS SUBJECT TO RELEVANT SERVICE CHARGES AND SALES TAX.

FAST LUNCH OPTIONS



LUNCH OPTIONS:

BASIC BOXED LUNCH

1/2 HAM, 1/2 TURKEY WRAP WITH CHEDDAR CHEESE AND LETTUCE. COMES WITH A BAG OF POTATO CHIPS, GRANOLA BAR, FRESH BAKED COOKIE AND BOTTLED WATER.

ON THE TURN LUNCH TICKET

CHOICE OF A BURGER, BRAT OR JUMBO HOT DOG. COMES WITH A BAG OF POTATO CHIPS, GRANOLA BAR, FRESH BAKED COOKIE AND BOTTLED WATER.

LIGHT LUNCH

FRESH BOWL OF FRUIT, GARDEN SALAD WITH GRILLED CHICKEN (RANCH, FRENCH OR BALSAMIC DRESSING), SALTED PEANUTS AND BOTTLED WATER.



PLATED OPTIONS



THE NUMBER OF OPTIONS AVAILABLE FOR EACH EVENT IS RESTRICTED PENDING GUEST COUNT. ADD SOUP OR FRUIT TO ANY PLATED ITEM FOR \$2 PER PERSON.

SALAD OPTIONS:

ALL SALAD OPTIONS COME WITH A DINNER ROLL. FOR 1/2 SALADS TAKE \$2 OFF.

GRILLED CHICKEN ENTRÉE SALAD

FRESH BLEND OF SEASONAL GREENS TOPPED WITH CUCUMBERS, TOMATOES, SHREDDED CHEDDAR, ONIONS, CROUTONS AND A GRILLED CHICKEN BREAST. COMES WITH A SIDE OF RANCH DRESSING.

CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH CREAMY CAESAR DRESSING WITH PARMESAN AND CROUTONS. ADD A GRILLED CHICKEN BREAST FOR \$3.

CHEF SALAD

FRESH SALAD BLEND TOPPED WITH HAM, TURKEY, EGG, CUCUMBERS, TOMATOES AND SHREDDED CHEDDAR. SERVED WITH YOUR CHOICE OF DRESSING.

TACO SALAD

CRISPY TORTILLA SHELL FILLED WITH YOUR CHOICE OF BEEF OR CHICKEN, MIXED GREENS, BLACK OLIVES, SHREDDED CHEDDAR, ONION AND TOMATO. SERVED WITH SALSA AND SOUR CREAM.

WRAP OPTIONS:

ALL WRAP OPTIONS INCLUDE A CHOICE OF FRENCH FRIES, GARDEN SALAD OR COTTAGE CHEESE.

GRILLED CHICKEN WRAP

GRILLED CHICKEN WITH SHREDDED LETTUCE, TOMATO, CHEDDAR CHEESE, BACON AND RANCH IN A GARLIC AND HERB TORTILLA.

CLUB WRAP

TURKEY, HAM, BACON, LETTUCE, TOMATO, RED ONION, CHEDDAR CHEESE AND MAYO ROLLED IN A GARLIC AND HERB TORTILLA.

CHICKEN CAESAR WRAP

GRILLED CHICKEN, ROMAINE LETTUCE, PARMESAN CHEESE AND CAESAR DRESSING IN A GARLIC AND HERB TORTILLA.



PLATED OPTIONS



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

SANDWICH OPTIONS:

ALL SANDWICHES INCLUDE A CHOICE OF FRENCH FRIES, GARDEN SALAD OR COTTAGE CHEESE.

GRILLED CHICKEN SANDWICH

A 6 OZ. GRILLED CHICKEN BREAST SERVED ON A TOASTED KAISER ROLL WITH LETTUCE, TOMATO, ONION AND A SIDE OF MAYO.

1/3 LB. HAMBURGER

1 1/3 LB. ALL BEEF PATTY SERVED ON A KAISER ROLL WITH LETTUCE, TOMATO AND ONION.

REUBEN

CORNED BEEF, SWISS CHEESE, SAURKRAUT AND THOUSAND ISLAND DRESSING ON MARBLE RYE BREAD.

CLUBHOUSE

TURKEY, HAM, BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION AND MAYO ON TEXAS TOAST.

FRENCH DIP

TENDER SLICED BEEF AND MOZZARELLA CHEESE SERVED ON A HOAGIE BUN WITH A SIDE OF AU JUS.

CHICKEN SALAD OR TUNA SALAD

SERVED ON YOUR CHOICE OF BREAD: KAISER ROLL, MARBLE RYE, WHITE BREAD OR WHEAT BREAD AND TOPPED WITH LETTUCE, TOMATO AND ONION.



PLATED OPTIONS



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, HOUSE 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.

CHICKEN ALA OSCAR

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

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.

ROASTED DUCKLING

MARINATED QUARTER DUCK THAT IS 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.



PLATED OPTIONS



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.



PLATED OPTIONS



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.

BBQ RIBS

A FULL RACK OF TENDER SLOW-ROASTED PORK RIBS SMOTHERED IN BBQ 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. FINISHED WITH YOUR CHOICE OF BUTTER SAUCE, CHIMICHURRI SAUCE OR WHISKEY FIRED MUSHROOMS AND/OR ONIONS.



PLATED OPTIONS



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.

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 HASHBROWN 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/RANCH. MAKE IT A CAESAR SALAD FOR \$1 MORE.



CONTACT INFORMATION



CONTACT LAKE ARROWHEAD TODAY
TO SET UP A SITE VISIT!

LUKKI SMOLAREK
WEDDING & EVENT COORDINATOR

LAKE ARROWHEAD
1195 APACHE LANE
NEKOOSA, WI 54457

PHONE: 715-325-2915
EMAIL: EVENTS@LAKEARROWHEADGOLF.COM



LAKEARROWHEAD