



1500 ROGWIN CIRCLE SW  
NORTH CANTON, OH 44720

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# Banquet Packet

## OUR FACILITY

### Banquet Room - \$600.00

Our exquisite banquet facility accommodates 225 people. There are eight large windows that provide a breath taking view of the golf course. We also have several different room setup options, depending on your personal preference. A DJ or band and a dance floor fit nicely in this area.

### Ballroom - \$300.00

The ballroom can seat up to 130 guests comfortably. There is room to accommodate a DJ or band and a dance floor as well. However, with a dance floor we can comfortably accommodate 64.

### Grill Room - \$150.00

Our grill room features an oak bar, fireplace, an extraordinary view of the golf course and access to the patio. This room can accommodate 50 people.

### Parlor A - \$35.00

Salon A is our smallest room. It can accommodate a maximum of 16 people. This room is well suited for business meeting, luncheons, or small breakfasts.

### Parlor B - \$70.00

Salon B is a mid-sized room, accommodating up to 32 people comfortably. Like Salon A, this room is also suited for small party functions, however, for larger parties, both Salon A and B can be joined to create a larger room.

### Extra Charges:

Carver for Carving Station	\$50.00
Dance Floor	\$175.00
Cake Cutter (We Serve)	\$35.00
Colored Napkins	\$10.00 per 25
Pillar Candles	\$6.50
Center Pieces (Mirrors with Hurricanes)	\$5.00 per table
Portable Bar - Small Rooms	\$35.00 set up fee
Chair Covers with Sash	\$5.00 per chair

### Rates are half off of Room Rental for North Canton residents.

We require a minimum of 125 people for Saturday nights in June, July, & August. There is an 18% service fee which covers set up of the room, tablecloths, traditional white napkins, skirting, tearing down, & clean-up of the room. The room deposit is due the day of booking of your function to secure the date. 50% of the bill is due a week prior to the event when your guest count is turned in. The balance of the bill is due the night of the function. Should the function be cancelled, the deposit is forfeited. In situation of over payment, the money will be refunded within seven business, working days following the event.

## Hors D'oeuvres (Per 100 Pieces)

### Hot

Stuffed Mushrooms & Crabmeat	\$110
Stuffed Mushrooms & Sausage	\$85
Breaded Chicken Wings	\$140
Water Chestnuts Wrapped in Bacon	\$75
Scallops Wrapped in Bacon	\$130
Sweet & Sour Meatballs	\$85
Swedish Meatballs	\$85
Chicken Tenders	\$130
Mozzarella Cheese Sticks	\$130
Mini Chicken Kabobs	\$140
Bruschetta	\$75
Mini Corn Dogs	\$85
Homemade Sauerkraut Balls	\$90
Andouille Stuffed Mushrooms	\$95
Mini Sirloin Brochettes with Bleu Cheese or Teriyaki Glaze	\$130
BBQ Bacon Wrapped Shrimp	\$140
Spinach Artichoke Turnovers	\$110
Wild Mushroom & Bleu Cheese Dip with Pita Crisps	\$95
BLT Sliders with Peppered Mayo	\$90
Hamburger Sliders	\$110
Mini Maryland Style Crab Cakes with Bistro Sauce	\$130
BBQ Pulled Pork Sliders	\$130

### Cold

Shrimp Cocktail	\$140
Spinach Artichoke Dip & Crackers	\$2.25 Per Person
Cheese & Crackers	\$2.50 Per Person
Vegetable Display & Dip	\$2.50 Per Person
Fresh Fruit & Dip	\$2.95 Per Person
Antipasti Tray	\$3.95 Per Person
Grilled Vegetable Display	\$3.95 Per Person
Marinated Tomatoes, Mozzarella, & Basil	\$85
Marinated Fruit Brochettes with Triple Sec & Toasted Coconut	\$130
Chicken Salad Phyllo Cups	\$85

### Snacks

Potato Chips or Pretzels	\$9.00 for 3 lbs.
Spicy Snack Mix	\$10.50 for 3 lbs.
Mixed Nuts	\$13.50 per lb.
Seasoned Pita Chips	\$3.95 per lb

### Plated Dinners

All dinners include house salad, starch, vegetable, rolls and butter, coffee, and hot tea.

### Poultry

Chicken Marsala	\$16.99
Chicken breast sautéed with mushrooms in a Marsala wine sauce.	
Parmesan Crusted Chicken	\$16.99
Boneless breast glazed with garlic & Parmesan topping. Served atop Marinara.	
Chicken Picatta	\$16.99
Boneless breast sautéed with capers and mushrooms in a lemon Chardonnay sauce.	
Balsamic Grilled Chicken	\$16.99
Charbroiled marinated breast topped with seared peppers, onions, & Balsamic glaze.	

### Seafood

Broiled Cod	\$16.99
Alaskan Cod in a lemon-Chardonnay butter.	
Lemon Crumb Scrod	\$17.99
Atlantic Scrod coated with seasoned bread crumbs then delicately baked.	
Tuscan Salmon Filet	\$18.99
Fresh Pacific salmon filet topped with garlic, onions, mushrooms, and tomatoes.	

### Steak, Chops, etc.

New York Strip Steak	8 oz.	\$17.99
Hand cut and grilled to perfection.	10 oz.	\$19.99
	12 oz.	\$21.99
Prime Rib of Beef Au Jus	8 oz.	\$16.99
Slow roasted with natural juices.	10 oz.	\$18.99
	12 oz.	\$20.99

Top Sirloin Steak 8 oz. \$15.99  
Hand cut and charbroiled.

Filet Mignon 8 or 10 oz. Market Price  
The tenderest of cuts delicately grilled. Served with a Cabernet demi-glace.

Hudson Valley Pork Chops \$15.99  
Twin boneless chops grilled and basted with an apple cider glaze.

### Surf and Turf

Petite Filet and Shrimp Scampi Market Price  
Petite Filet and Lobster Tail Market Price

### Pasta and Vegetarians

Pasta Primavera \$13.99  
A vegetable medley served over pasta marinara or Alfredo.

Roasted Vegetables Platter \$13.99  
Garden fresh asparagus, portabella mushrooms, bell peppers, and grape tomatoes seasoned and roasted to perfection. Served atop quinoa and ancient grains.

Chicken Penne Primavera \$14.99  
Julienne chicken breast and penne pasta tossed in our creamy Alfredo sauce. Topped with fresh garden vegetables.

Sicilian Pasta \$15.99  
Strips of salami, pepperoni, peppers, and onions tossed with penne pasta in our own marinara.

## Accompaniments

### Starches

Garlic Mashed Potatoes

Oven Baked Redskins

Classic Rice Pilaf

Baked Potatoes with butter/sour cream

Garlic Mashed Redskins

Au Gratin Potatoes

Parslied Redskins

Confetti Rice Pilaf

Parslied Boiled Redskins

### Vegetables

Fresh Garden Medley

Country Style Green Beans

Green Beans Almondine

Broccoli & Cauliflower Au Gratin

Zucchini Provencale

Glazed Baby Carrots

Broccoli & Cauliflower Au Gratin

Grilled or Steamed Asparagus (\$1.25 extra)

### Salads

House Salad with Choice of Dressing

\$1.25

Field Greens with Champagne Vinaigrette

\$1.95

Hand Tossed Caesar with Garlic Croutons

\$1.95

Arrow Wedge Salad

\$2.25

(With tomatoes, Applewood bacon, and bleu cheese crumbles)

## Dinner Buffet

All dinner buffets include a starch, vegetable, house salad, and rolls and butter.

Choice of two entrees: \$18.95

Choice of three entrees: \$21.95

### Meats

#### Roast Beef Bordelaise

Sliced beef with red wine demi-glace.

#### Marinated Tip Steak

Topped with mushrooms and onions.

#### Pepper Steak

Bell peppers, onions, and peppered demi-glace.

#### Roast Pork Loin

With pan gravy.

### Seafood

#### Lemon Crumb Scrod

Breaded and baked with butter and wine.

#### Seafood Newburg

Shrimp, crab, and scrod baked in a lobster cream sauce. \*Add \$1.00

#### Parmesan Crusted Tilapia

#### Seafood Au Gratin

Baked in a Cheddar cheese sauce.  
\*Add \$1.00

### Poultry

#### Chicken Breast Supreme

Sautéed breast with a light chicken cream sauce.

#### Chicken Marsala

Classic dish with mushrooms and a Marsala wine sauce.

#### Balsamic Grilled Chicken

With seared peppers and onions with a balsamic glaze.

#### Chicken Piccata

Sautéed breast, mushrooms, and and capers in a lemon Chardonnay sauce.

### Pasta

#### Italian Herb Lasagna

Baked blend of meats, cheese, and pasta.

#### Pasta Kitchen Sink

Salami, pepperoni, penne, peppers, and onions baked in our own Marinara.

#### Vegetable Lasagna

Layers of fresh garden vegetables, noodles, and cheese

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## Beverage Packages

### A La Carte

You pay for each drink ordered and served. Arrowhead will keep a record of each drink ordered and will charge accordingly.

Coffee	House Wine
Soft Drinks	Well Liquor
Bottled Water	Call Liquor
Domestic Beer	¼ Keg of Beer
Imported Beer	½ Keg of Beer

### Packages

\$13.95 – Draft beer & house wines

\$15.95 – Domestic, draft beer, & house wines

\$17.95 – Well liquor, domestic, draft beers, & house wines

\$19.95 – Top shelf liquor, domestic, draft beers, & house wines

All bar packages are for four hours.

Bar packages can be made available for five hours for an additional charge. Requests for beverages that are special ordered may include a stocking fee.

### Cash Bar

Beer includes – domestic/premium/imports

Liquor includes – well/call/premium

Wine includes – house wines (unless there is a special request)

### Champagne

Champagnes are available and are priced by selection.



## Arrowhead Golf + Banquet Center Wedding Packages

Bronze \$39.00 per Person	Silver \$52.00 per Person	Gold \$65.00 per Person
Room Rental for Bridal Shower and Reception	Room Rental for Bridal Shower and Reception	Room Rental for Bridal Shower and Reception
Wedding Photos on Golf Course	Wedding Photos on Golf Course	Wedding Photos on Golf Course
Pre-tasting for Four	Pre-tasting for Four	Pre-tasting for Six
Choices of One Appetizer	Choice of Two Appetizers	Choice of Three Appetizers
Choices of Two Entrees	Two Entrées with Carving Station	Three Entrées with Carving Station
Personal Cake Cutter, Wooden Dance Floor, Gift, Registration, Cake, and DJ Tables	Standard Bar Package: Draft, Wine, Well Drinks, and Punch for Four Hours	Ultimate Bar Package: Top Shelf and Upscale Wines, Domestic Bottled Beer, and Soda for Four Hours
All Linen, Skirting, Napkins, Hurricanes, and Mirrors	Personal Cake Cutter	Personal Cake Cutter
Set up, Clean Up, Service Fee, Security, Gratuity, and Tax	Champagne Toast for Bridal Party	Champagne Toast for Bridal Party and Parents of the Bride Groom
	Wooden Dance Floor, Gift, Registration, Cake, and DJ Tables	Wooden Dance Floor, Gift, Registration, Cake, and DJ Tables
	All Linens, Skirting, Napkins, Hurricanes, and Mirrors	All Linens, Skirting, Napkins, Hurricanes, and Mirrors
	Set Up, Clean Up, Service Fee, Security, Gratuity, and Tax	Set Up, Clean Up, Service Fee, Security, Gratuity, and Tax

*Arrowhead Golf + Banquet Center  
Room Rental + Catering Policies Agreement*

1. Arrowhead will not assume responsibility for damage or loss of any merchandise or articles left prior to, during, or after an event.
2. A final count is required seven days prior to the event, at this time, 50% of the total bill is due. You will be charged for the number given unless additional meals are served, then you will be billed accordingly.
3. Guests will be limited to the areas designated at the time of booking. No one will be permitted in the locker rooms or other areas not designated to your function. We reserved the right to reassign a room of the expected number of guest changes.
4. According to the fire laws in the area, open flames are not permitted in our facility. Candles are acceptable only when housed by a globe.
5. The room rental deposit is due the day the room is booked in order to secure your date. As previously stated, 50% of the total bill is due one week prior when your final count is turned in. The rest of the balance is due the day or night of the function.
6. An 18% service charge and a 6% sales tax will be added to your final bill.
7. Room rental deposits are NON REFUNDABLE.
8. No outside food or beverages are permitted in our banquet facility, with the exception of cake or cookies.

The above information and detail specifications are approved and accepted.

Guest signature: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Date of event: \_\_\_\_\_

Banquet Advisor Signature: \_\_\_\_\_