



The Grand Ballroom
TIMBERLANES COMPLEX
EST. 2016

Event Information

For more information or to schedule
a tour please email
events@timberlanescomplex.com
or call (234)567-4671 Option 2

Office hours vary based upon
events/guests needs

544 East Pershing
Salem, Ohio 44460
Fax (234) 567-4689



A wedding, baby shower, or anything in between
we are ready to make it memorable.

The Grand Ballroom can be tailored to fit parties
as small as 30 to as large as 300 guests.

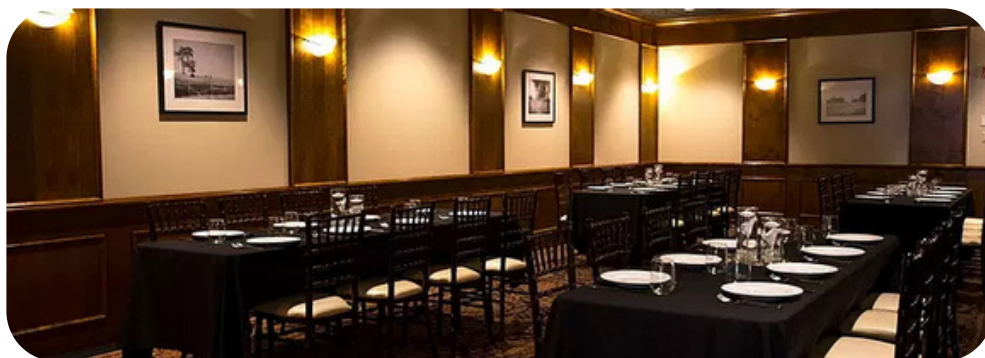
Our staff is here to help make all of your dreams come true.
We have menu options for everything from light and delicate
appetizers to exquisitely robust dinners.

Our staff specialize in making every detail of your event flawless.

We are here for you every step of the way!

Private Dining Rooms

**Our Private Dining Rooms are perfect for
any professional or intimate event**



Private Dining Room 1 Seats up to 30 guests. Complete with flat screen TV for a slide show, or other guests needs.



Private Dining Room 2 Seats up to 15 guests.
With its private bathroom, its ideal for
uninterrupted meetings or training.





PASTRY BREAKFAST

Choose From:

Cereal Bars

Donuts

Pastries

Muffins

**Add*

2% or Chocolate Milk

Orange Juice

**Package includes Coffee and Water*



LUNCH BOX



Choose From:

Deli Sandwiches

OR

Chicken Salad Croissants

Sides:

Coleslaw

Potato Salad

Pasta Salad

Soup

**Add*

Soda

Sweet Tea OR Lemonade



**Package includes Coffee, Water, Unsweet Iced Tea, and a Cookie*

Brunches are a perfect idea for bridal showers, baby showers or any early afternoon event!



★ ★

Champaign, Orange Juice, Fruit, and Berries



Appetizers

Stuffed Mushrooms
Peppers & Oil
Meatballs
Caprese Skewers
Fried Pickles
Onion Tangles



Buckeye Bites w/White Queso
Bacon Wrapped Stuffed Jalapenos
Bruschetta
Italian Sausage



Wings (Bone-in or Boneless)
Shrimp Cocktail
Mozzarella Sticks
Jalapeno Poppers

Trays/Platters/Bars



Trays

Meat & Cheese

Your choice of two breads, two cheeses, Ham, Turkey, & Roast Beef served with lettuce, tomato, mustard and mayonnaise

Chicken Wrap

Grilled OR Crispy chicken, lettuce, tomato, and cheddar cheese served with ranch



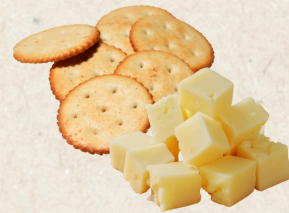
Platters

Vegetable

Seasonal mix served with ranch

Fruit

Seasonal Mix



Cheese

Cubed cheddar, Swiss, and pepper jack served with honey mustard and crackers

Meat & Cheese

Cubed pepperoni, salami, capicola, Swiss, cheddar, and pepper jack served with honey mustard and crackers

Bars

Nacho

Corn chips, white queso cheese, salsa, sour cream, black beans, jalapenos, onions, and tomatoes and your choice of two meats:

Ground Beef - Shredded Chicken - Pulled Pork - Brisket



Baked Potato

Butter, sour cream, chives, cheese, bacon and chili

**Add*

White queso

Pulled Pork





Create YOUR Package

Entree(s)

Honey Baked Ham
 Grilled Pork Chop
 Pulled Pork w/slider buns
 Roasted Garlic Pork Tenderloin
 Chicken Francaise
 Chicken Marsala
 BBQ Chicken Breast
 Chicken Strips
 Chicken Parmesan
 Slow Roasted Top Round
 Strip Steak
 Prime Rib
 Filet Mignon
 Blackened or Broiled Cod
 Bourbon or Blackened Salmon

Starch(es)

Garlic Bread Sticks
 Dinner Rolls
 Garlic Red Skin Potatoes
 Whipped Potatoes w/Gravy
 Wild Rice Pilaf
 Macaroni & Cheese
 Pasta Marinara
 Pasta Alfredo

Vegetable(s)

Garden Salad
 Green Beans
 Carrots
 Corn
 Mixed Vegetables
 Asparagus
 Brussel Sprouts
 Broccoli

Thinking something different? We will work with you to make a unique package just for your event!

Desserts



Assorted Cookies



Brownies

Cupcakes



Layer Cake

Cheesecake



Enhancements



Up-Lighting

Linen Table Cloths

Tulle.

Cloth Napkins

Pipe & Drape

Plastic Table Covers

Audio/Visual Equipment

Chef Cutting

Champagne Toast

Cake Cutting



Bar Packages

A credit card must be on file for all consumption bars to be billed immediately following the event

Tiers are limited to 4 hours

All tiers include Beer, Wine, Soda, and Mixers

House Beers

Budweiser Coors Light
Bud Light Michelob Ultra
Miller Lite Corona
Busch Yuengling
Busch Light

House Wines

Moscato Cabernet
Chardonnay Merlot
Pinot Grigio Pinot Noir

Bar Options

Cash Bar - You pay the bartending fee, your guests pay for their drinks

Consumption Bar - Pay for the drinks that your guests consume at the end of the night

Limited Consumption - Set a limit, once this limit is met, your guests are responsible

Tier - Pre-pay a set price per person attending your gathering.
Choose from 3 tier options

Tier I

Castillo Rum
Captain Morgan Spiced Rum
Seagram's 7 Whiskey
Heroes Vodka
La Prima Tequila
Jim Beam Bourbon
Gilbey's Gin
Dewar's Scotch
Kahlua
Peach Schnapps
Amaretto
Triple Sec



Tier II

Tier I +

Bacardi Silver Rum
Malibu Coconut Rum
Jack Daniel's Tennessee Whiskey
Jamison Irish Whiskey
Tito's Vodka
1800 Silver Tequila
Bulliet Bourbon
Tanqueray Gin



Tier III

Tier I, Tier II +

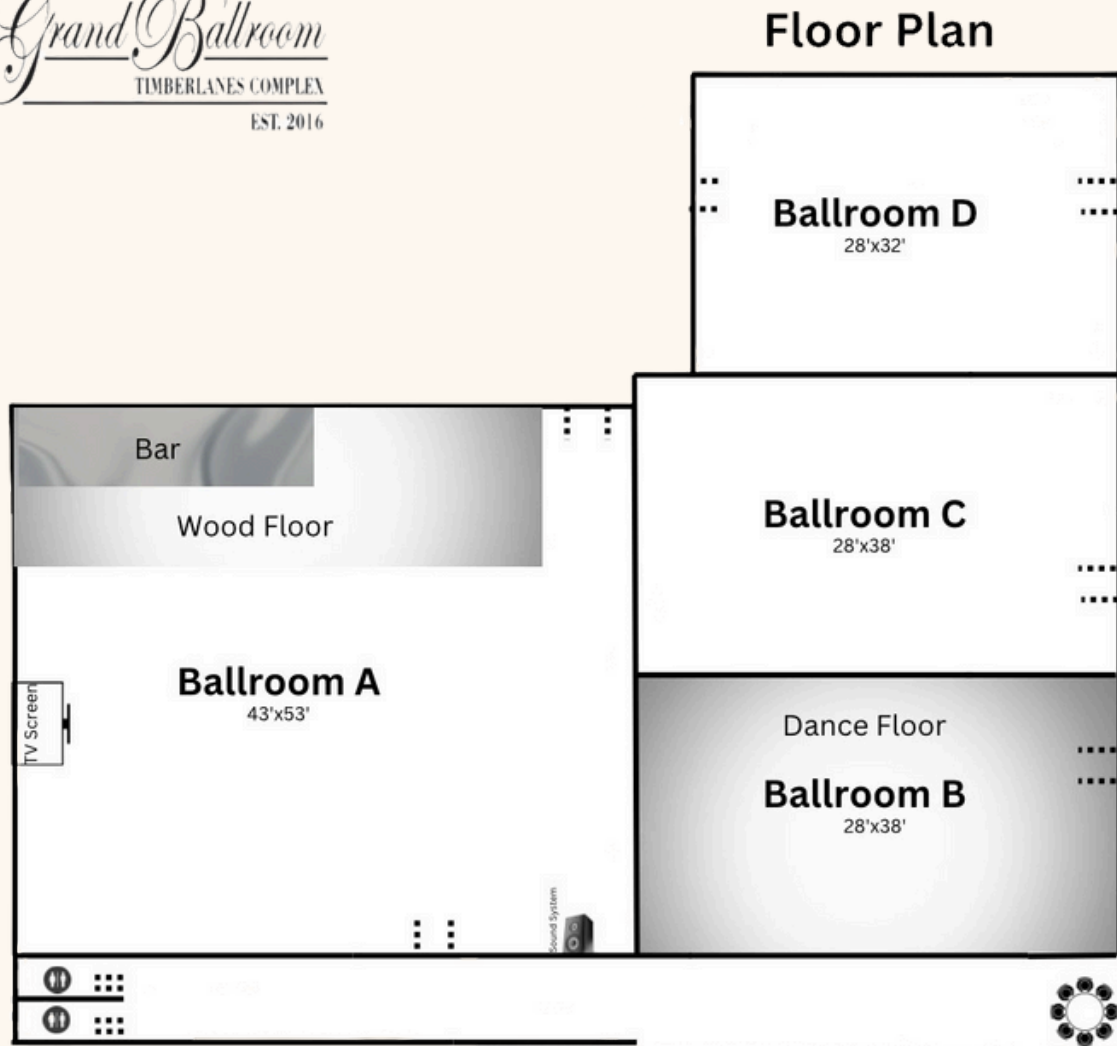
Grey Goose Vodka
Crown Royal Whiskey
Crown Royal Apple
Crown Royal Peach
Makers Mark Bourbon
Johnny Walker Red
Irish Cream



While we do our best to stock alcohol accordingly for your event, we can not guarantee supply. Reasonable liquor substitutions will be made if necessary and beer is provided in limited quantities

The Grand Ballroom

Floor Plan



The Grand Ballroom can be tailored to fit parties of 30 - 300

*****Amount of space needed is determined by party size and event details by Event Coordinator*****

*****Space is only guaranteed available for blocked times*****