

Boathouse Cocktail Hour

The top of our rustic boathouse is the perfect place for a private outdoor cocktail hour and to greet your guests. Our boathouse is on the corner of our property and provides exceptional photo opportunities.



With a large open air deck and custom log railing, the boathouse gives you a unique and memorable destination wedding experience.

Site Fee - Reserves for one hour

\$499

Beer & Wine

\$20 per person/hour

- ◇ Three types of domestic and/or imported beer
- ◇ Two house wine selections

Stationary Hors d'oeuvres

\$15/\$25 per person/hour

- ◇ Select two options
- ◇ Refer to Boathouse Menu for options at silver and gold price points

Enhancement - Commercial Tent

\$499

Our 600 square foot tent can be set up on top of the boathouse to give coverage in case of inclement weather. We can set up the tent with sides or no sides depending on weather conditions. You must reserve 72 hours prior to event.

Beverage Selections

***Domestic Beer** - Coors Light, Budweiser, Bud Light, Miller Light, Michelob Ultra

***Imported/Specialty** - Saranac Pale Ale, Lake Placid IPA, Labatt Blue, Woodchuck Cider, Guinness

Wine - Pinot Noir, Merlot, Malbec, Cabernet, Pinot Grigio, Chardonnay, Sauvignon Blanc

*Changes in selections may apply.

Boathouse Hors d'oeuvre Options

Silver Stationary Hors D' Oeuvres

Drunken Piggy's – Beer brats wrapped in puff pastry & finished with our Bitburger beer mustard.

Bacon Wrapped Scallops – With our maple bacon bourbon BBQ glaze.

PB&J – Pork belly, smoked jalapeno & mozzarella skewers.

Bretzlen – Jumbo soft pretzel bites with haus pickled cabbage & our bitburger mustard.

BBQ Hummus Bites– Our BBQ black bean hummus atop a grilled flatbread crostini & finished with roasted corn pico.

Gold Stationary Hors D' Oeuvres

Kase Brett – Smoked and cured meats, artisan cheeses and sliced pretzel crostini's, haus pickled cabbage, bitburger mustard & homemade apple compote.

Vegetable & Fruit Board – Assorted fresh vegetables with parmesan peppercorn dipping sauce, seasonal fruit & yogurt for dipping.

Scwene Flugel – Deep fried pork wings tossed with our maple, bacon, bourbon BBQ served with blue cheese slaw.

Famous Wings – Crispy deep fried chicken wings tossed in your choice of sauce, Hot, Medium, Mild, Honey Garlic Sriracha, Lemon Schnitzel or Sawtooth BBQ.



GOLDEN ARROW
LAKESIDE RESORT