



Special BEGINNINGS

The top of our rustic boathouse is the perfect place for a private outdoor cocktail hour. Welcome your guests to the area and kick off your wedding weekend right or enjoy a post ceremony open bar with your guests before dinner. Our boathouse is on the corner of our property and provides exceptional photo opportunities.



SPACE RENTAL FEE

\$499

(Reserves space for two hour)

OPEN BAR

Beer & Wine - First Hour - \$15 Each Additional Hour - \$13

Package includes your choice of

3 Domestic Beers ✕ 2 House Wines

Premium Bar - First Hour - \$20 Each Additional Hour - \$17

Package includes your choice of

4 Domestic Beers ✕ 2 Imported Beers ✕ 4 House Wines

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.

Commercial Tent Rental - \$499

Our 600 square foot tent can be set up on top of the boathouse to give coverage in case of inclement weather. You must reserve tent 72 hours prior to event.

Brandon Montag, Director of Sales

brandon@golden-arrow.com

518-523-1025



Alex Hanlon, Assistant Director of Sales

Alexandra@golden-arrow.com

518-523-1026



HORS D'OEUVRES STATION

Pricing per person, minimum of 30 people

Mini Potato Pancakes - lemon dill sour cream. **\$5**

Homemade Chips & Dip - fresh kettle chips, white truffle, tarragon, homemade creamy German onion & sour cream dip. **\$5**

Fried Gnocchi - roasted garlic aioli, roasted tomatoes. **\$7**

Creamy Brussel Sprout Dip - with tortilla chips. **\$7**

Smoked Chicken Quesadilla - pico de gallo & chipotle sour cream. **\$8**

Classic Bruschetta - diced tomato, fresh basil, red onion, fresh garlic, extra virgin olive oil, balsamic reduction & wood fire grilled flatbread. **\$8**

Mini Crab Cakes - with chipotle aioli. **\$9**

Chicken Satay - honey garlic sriracha, sawtooth barbeque, maple thyme glaze or maple mustard. **\$9**

Beef Satay - sawtooth barbeque, maple bourbon glaze or stout gravy. **\$9**

Cocktail Meatballs - sawtooth barbeque, stout gravy, marinara or bacon & bourbon glaze. **\$9**

716 Dip - tortilla chips, carrots & celery. **\$9**

Loaded Potato Skins - horseradish aioli, uncured bacon, fresh scallions & whiteface cheddar. **\$9**

Nacho Bar - tortilla chips, pico de gallo, sour cream, guacamole, black beans & jalapenos. \$9 add chicken or beef. **\$13**

BBQ Black Bean Hummus - carrots, celery, grape tomatoes, cucumbers & wood fire grilled flatbread. **\$10**

Curried Eggplant - crispy curry battered eggplant wheels, roasted tomato tapenade & tzatziki sauce. **\$13**

Baked Brie Flatbread - wood fire grilled flatbread, soft French style cheese, bacon & apple jam. **\$13**

Shrimp Cocktail - citrus poached shrimp, bitberger cocktail sauce, fresh celer & lemon confit. **\$14**

Prosciutto Wrapped Brussel Sprouts - fresh cracked black pepper aioli. **\$14**

Bacon Wrapped Scallops - sawtooth BBQ Glaze. **\$15**

Miniature Beef Wellington - puff pastry, mushroom duxelles & burgundy sauce. **\$20**

Baked ½ Salmon Side - dressed with fresh cucumbers, red onion, capers, roasted tomatoes, fresh lemon, lemon caper aioli & wood fire grilled flatbread. **\$20**

Artisan Charcuterie Board - accompanied with fresh fruit & crackers. **\$350** (serves 30 ppl)