



# *Golden Arrow*

## LAKESIDE RESORT

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*Cocktail Hour*





## COCKTAIL HOUR

### venues

#### **BLACK FOREST ROOM**

Offers gorgeous views of Mirror Lake without actually being outside. The folding doors allow for an indoor/outdoor space as well, making it perfect for a post-ceremony cocktail party or welcome reception.

#### **BOATHOUSE**

**\$499**

Whether you're kicking off your family reunion weekend, or enjoying a post wedding ceremony, the top of our rustic boathouse is the perfect place for a private outdoor cocktail hour. Our boathouse is located on the corner of our property and provides exceptional photo opportunities with views of Mirror Lake and the Adirondack Mountains.

#### **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 the tent 72 hours prior to your event.*



# DRINK

## options

### OPEN BAR

#### Standard Bar

First Hour - \$15      Each Additional Hour - \$13

*Package includes your choice of:*

4 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 ♦ 6 Premium Liquor Choices

#### Ultra Premium

First Hour - \$25      Each Additional Hour - \$23

*Package includes your choice of:*

3 Domestic Beers ♦ 4 Imported Beers ♦ 4 House Wines ♦ 6 Ultra Premium Liquor Choices

### CONSUMPTION BAR

#### \*Domestic Beer—\$5 per drink

Bud Light | Coors Light | Miller Light | Michelob Ultra

#### \*Imported/Specialty Beer—\$7 per drink

Guinness | Labatt Blue | Lake Placid IPA | Saranac Pale Ale | Woodchuck Cider

#### House Wines—\$8 per drink

Chardonnay | Pinot Grigio | Sauvignon Blanc | Cabernet | Malbec | Merlot | Pinot Noir

#### Well Liquor—\$8 per drink

#### Premium Liquor—\$10 per drink

Absolute | Bacardi | Captain Morgan | Canadian Club | Espolon | Jack Daniels | Jim Beam | Johnny Walker Red | Jose Cuervo | Ketel One | Makers Mark | Malibu | Sambuca | Seagram's VO | Tanqueray

#### Ultra Premium Liquor—\$12 per drink

Amaretto di Saronno | Avion | Bombay | Crown Royal | Dewers | Drambuie | Glenfiddich | Glenlivet | Grey Goose | Hendricks | Johnny Walker Black | Knob Creek | Oban | Patron Silver

*\*Beer selections may vary. Open Bar is subject to a \$200 set up fee.  
Consumption bar requires a minimum \$1,200 charge.*



## COCKTAIL HOUR

# hors d'oeuvres

*Pricing per person. Minimum of 30 people*

**Mini Potato Pancakes - \$5**

served with lemon dill sour cream

**Homemade Chips & Dip - \$5**

fresh kettle chips with white truffle, tarragon & homemade German sour cream & onion dip

**Fried Gnocchi - \$7**

with roasted garlic aioli & roasted tomatoes

**Creamy Brussel Sprout Dip - \$7**

served with tortilla chips

**Smoked Chicken Quesadilla - \$8**

served with pico de gallo & chipotle sour cream

**Classic Bruschetta - \$8**

diced tomato, fresh basil, red onion, fresh garlic, EVOO, balsamic reduction & fire-grilled flatbread

**Mini Crab Cakes - \$9**

served with chipotle aioli

**Chicken Satay - \$9**

choice of: honey garlic sriracha, Sawtooth BBQ, maple thyme glaze, or maple mustard

**Beef Satay - \$9**

choice of: Sawtooth BBQ, maple bourbon glaze, or stout gravy

**Cocktail Meatballs - \$9**

choice of: Sawtooth BBQ, stout gravy, marinara, or bacon & bourbon glaze

**716 Dip - \$9**

served with tortilla chips, carrots, & celery

**Loaded Potato Skins - \$9**

horseradish aioli, uncured bacon, Whiteface cheddar, & fresh scallions

**Nacho Bar - \$9**

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



## COCKTAIL HOUR

### hors d'oeuvres

*Pricing per person. Minimum of 30 people*

**BBQ Black Bean Hummus - \$10**

served with carrots, celery, grape tomatoes, cucumbers & fire-grilled flatbread

**Curried Eggplant - \$13**

crispy curry battered eggplant wheels with roasted tomato tapenade & tzatziki sauce

**Baked Brie Flatbread - \$13**

fire-grilled flatbread, soft French style cheese, bacon & apple jam

**Shrimp Cocktail - \$14**

citrus poached shrimp served with BitBurger cocktail sauce, fresh celery & lemon confit

**Prosciutto Wrapped Brussel Sprouts - \$14**

served with fresh cracked pepper aioli

**Bacon Wrapped Scallops - \$15**

served with Sawtooth BBQ glaze

**Miniature Beef Wellington - \$20**

puff pastry, mushroom duxelles & burgundy sauce

**Baked Half Salmon Side - \$20**

dressed with fresh cucumbers, red onion, capers, roasted tomatoes & fresh lemon  
served with lemon caper aioli & fire-grilled flatbread

**Artisan Charcuterie Board - \$350**

*serves 30*

accompanied with fresh fruit & crackers