



# *Golden Arrow* LAKESIDE RESORT

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*Wedding Receptions*





## RECEPTION

# package

### INCLUDES

- ◆ Choice of indoor private reception room
- ◆ Table settings with full linen service
- ◆ Complimentary cake cutting service
- ◆ One stationary & two passed hors d'oeuvres
- ◆ Two-course plated dinner or buffet dinner

### ENHANCEMENTS

- ◆ Cocktail Hour
- ◆ Open and consumption bar options
- ◆ Rehearsal dinner
- ◆ Commercial tent rental
- ◆ New York State Officiant
- ◆ Gondola cruise on Mirror Lake





## RECEPTION

### venues

#### **FOUR SEASON'S ROOM**

*accommodates up to 125 people*

A banquet-style room located on the first floor of the Golden Arrow. It can be set up in many different ways depending on your preference.

#### **THE STUBE**

*accommodates up to 60 people*

Located upstairs of Generations Restaurant and is perfect for more intimate occasions. The Stube offers wonderful views of the high peaks from the beautiful balcony.

#### **GENERATIONS RESTAURANT**

*accommodates up to 120 people*

You may reserve the entirety of Generations Restaurant for your wedding reception. The lake view room is perfect for dining, while the middle room is ideal for dancing.





# STATIONARY

## hors d'oeuvres

*Select One*

### **Artisan Cheese Board**

A variety of specialty cheese, fresh fruit, berries, & premium crackers

### **Vegetable Board**

Fresh chopped seasonal vegetables with parmesan peppercorn & basil aioli

### **Enhancements**

*additional \$5 per person*

### **Smoked Salmon Board**

Duck Trap River smoked salmon, fresh cucumber & red onion slices, over roasted tomatoes, premium crackers, & lemon caper aioli

### **Charcuterie Board**

Sliced meats, marinated olives, artichokes & tomatoes, homemade basil pesto, fresh mozzarella, & roasted garlic crostini's





P A S S E D

## hors d'oeuvres

*Select Two*

**Chicken Satay**

with honey garlic sriracha, maple thyme glaze, or maple mustard

**Beef Satay**

with Sawtooth barbeque, maple bourbon glaze, or stout gravy

**Mini Crab Cakes**

with chipotle aioli

**Cocktail Meatballs**

with Sawtooth barbeque, stout gravy, marinara, or bacon & bourbon glaze

**Fried Gnocchi**

with roasted garlic aioli & roasted tomatoes

**Classic Bruschetta**

diced tomatoes, fresh basil, red onion, fresh garlic, extra virgin olive oil, balsamic reduction, & wood fire grilled flatbread

**Enhancements**

*additional \$6 per person*

**Bacon Wrapped Scallops**

with Sawtooth barbeque glaze

**Prosciutto Wrapped Brussel Sprouts**

with fresh cracked black pepper aioli

**Miniature Beef Wellington**

puff pastry, mushroom duxelles, & burgundy sauce

**Baked Half Salmon Side**

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



# DINNER

## options

### **BUFFET DINNER**

*\$65 per person*

First course: soup or salad

Entrees: select two

Accompaniments: select three

### **PLATED DINNER**

*\$70 per person*

First course: soup or salad

Entrees: select three

Accompaniments: select one starch + one vegetable





## **BUFFET DINNER**

*Select one soup or salad*

### **Soup**

Fire Roasted Minestrone | Clam Chowder | Seasonal Bisque | Tomato Basil

### **Salad**

Garden - fresh field greens, tomatoes, cucumbers, carrots, red onion, croutons, & choice of dressing

Caesar - fresh cut romaine hearts tossed in creamy Caesar dressing with shaved parmesan cheese & garlic roasted croutons

Generations Green - baby arugula, candied pecans, dried cranberries, smoked bleu cheese crumbles, red onion, & maple mustard vinaigrette

### **Entrées**

*Select two*

Carved London Broil with roasted onion gravy | Braised Beef Pot Roast | Meatballs | Italian Sausage | Roasted Pork Loin with apple jack glaze

Chicken Parmesan | Garlic & Herb Roasted Chicken with white wine cream sauce | BBQ Glazed Chicken

Parmesan Encrusted Cod topped with roasted tomato oil | Baked Haddock with white wine cream sauce | Pan Seared Salmon with lemon caper butter  
Vegetable Lasagna with basil cream sauce | Forever Wild Pasta

### **Accompaniments**

*Select three*

Mashed Potatoes | Potatoes Au Gratin | Roasted Potatoes | Baked Potato  
Wild Rice Pilaf | Riced Cauliflower | Baby Carrots | Asparagus | Green Beans  
Rigatoni Vodka Sauce | Baked Macaroni & Cheese

### **Entrée Enhancements**

*additional \$10 per person*

Chicken Cordon Bleu

Crab Stuffed Haddock

Cauliflower Risotto with crispy fennel topping

Prime Rib Carving Station with rosemary au jus



## **P L A T E D D I N N E R**

### **First Course**

*Select one soup or salad*

#### **Soup**

Fire Roasted Minestrone | Clam Chowder | Seasonal Bisque | Tomato Basil

#### **Salad**

Garden - fresh field greens, tomatoes, cucumbers, carrots, red onion, croutons, & choice of dressing

Caesar - fresh cut romaine hearts tossed in creamy Caesar dressing with shaved parmesan cheese & garlic roasted croutons

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### **Second Course Entrees**

*Select three*

#### **Poultry**

Garlic & Herb Roasted Chicken finished with white wine cream sauce

Seared Chicken finished with maple mustard glaze

Hazelnut Encrusted Chicken

#### **Seafood**

Maple Thyme Glazed Salmon

Parmesan Encrusted Cod

Baked Haddock finished with lemon dill cream sauce

#### **Red Meat**

Bison Meatloaf with mushroom gravy

Strip Steak topped with crispy tobacco onions

Braised Beef Short Ribs finished with red wine demi-glaze

#### **Vegetarian**

Forever Wild Pasta with basil pesto, roasted tomatoes, artichokes & topped with a balsamic reduction and shaved parmesan

Vegetable Lasagna finished with roasted tomato cream sauce, fresh basil pesto & a balsamic reduction



## **P L A T E D D I N N E R**

### **Second Course Accompaniments**

*Select one starch & one vegetable*

#### **Starch**

Mashed Potatoes | Roasted Potatoes | Baked Potato | Wild Rice Pilaf

#### **Vegetables**

Riced Cauliflower | Baby Carrots | Asparagus | Green Beans

### **Entrees Enhancements**

*additional \$10 per person*

#### **6oz. Filet Mignon**

finished with a port wine reduction

#### **Baked Stuffed Haddock**

stuffed with crab meat and finished with a white wine cream sauce

#### **Vegetable Pot Pie**

roasted vegetables tossed with a basil cream sauce and baked in a puff pastry





# CHILDREN'S

## menu

*\$16 per child \ ages 5-12*

### **Entrees**

*Select one*

#### **Pasta with choice of sauce**

Marinara | Butter | Alfredo

#### **Homemade Macaroni & Cheese**

##### **Grilled Cheese**

served with fries

##### **Chicken Tenders**

served with fries & dipping sauce

##### **Hamburger/Cheeseburger**

served with fries





## 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.*



# CONTACT

## info



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