



Golden Arrow

LAKESIDE RESORT

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

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

Budweiser | Bud Light | Coors Light | Miller Light | Michelob Ultra

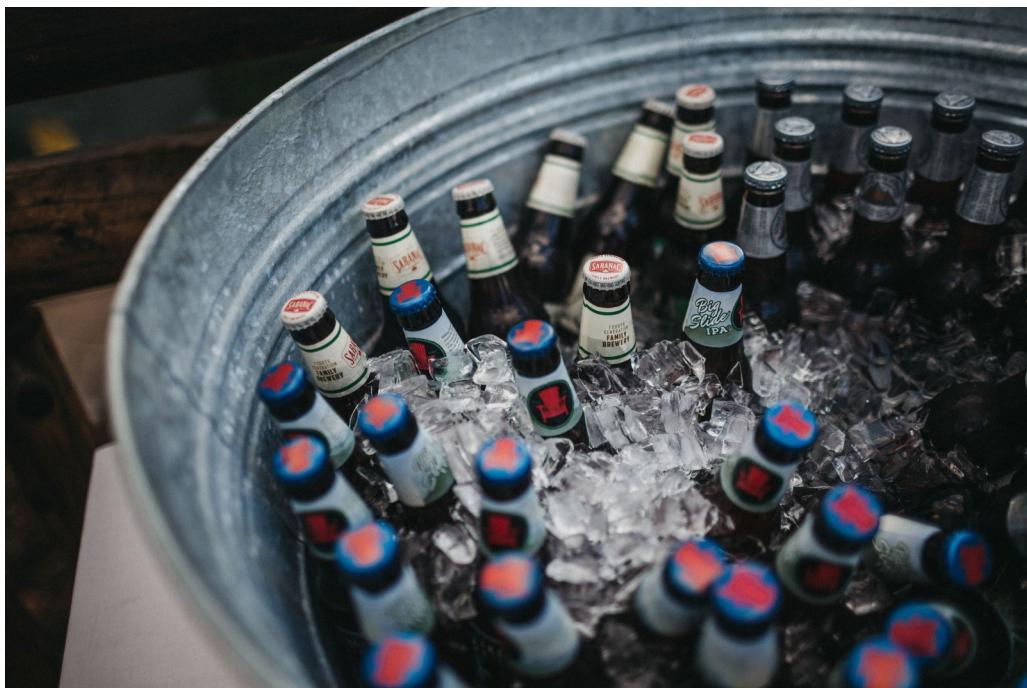
Imported/Specialty Beer

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

House Wines

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

**Beer selections may vary. Open Bar is subject to a \$200 set up fee.*





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