Golden Arrow

LAKESIDE RESORT

Wedding Receptions

RECEPTION

venues

Four Season's Room

accommodates up to 140 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 dinning, while the middle room is ideal for dancing.

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

Reception Venue Fee: $999

Buffet Dinner

$70 per person

Soup or Salad | 2 Entrees | 3 Sides

Plated Dinner

$75 per person

Soup or Salad | 3 Entrees
1 Starch | 1 Vegetable

Enhancements

Cocktail Hour

Open and consumption bar options

Rehearsal dinner

Commercial tent rental

Gondola cruise on Mirror Lake

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

PASSED

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

BUFFET

dinner

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

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 | BBQ Glazed Chicken
Garlic & Herb Roasted Chicken with white wine cream sauce
Parmesan Encrusted Cod with roasted tomato oil | Pan Seared Salmon with lemon caper butter
Baked Haddock with white wine cream sauce
Vegetable Lasagna with basil cream sauce | Forever Wild Pasta

Sides

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

PLATED dinner

First Course

Select one soup or salad

Soup

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

Salad

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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

PLATED
dinner

Second Course Sides

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

Entrees

$16 per child \ ages 5-12
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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LAKESIDE RESORT

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