



Golden Arrow

LAKE SIDE RESORT

Wedding Receptions





RECEPTION

venues

Four Season's Room

accommodates up to 160 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 65 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 175 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.





RECEPTION

package

Includes

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

Reception Venue Fee: \$1,399

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





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



B U F F E T

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

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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

\$20 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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T A P & G R I L L

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