



Golden Arrow

LAKESIDE RESORT

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Cocktail Hour



# Reception

## V E N U E S

### The Boathouse

*The top of our rustic boathouse is the perfect place for a private outdoor cocktail hour.*

*Welcome your guests to the area and kick off your wedding weekend right,  
or enjoy a post-ceremony open bar with your guests before dinner.*

*Our boathouse is on the corner of our property and provides exceptional photo opportunities.*

### Space Rental Fee

\$999

*(Reserves space for two hours)*

### Tent Rental Fee

*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 tent 72 hours prior to event.*



# Hors D'Oeuvres

## STATION

*pricing per person, minimum of 30 people  
(serving size 2- 4 pieces per person)*

**Mini Potato Pancakes** - lemon dill sour cream \$5

**Homemade Chips & Dip** - fresh kettle chips, white truffle, tarragon, homemade creamy German onion & sour cream dip \$5

**Fried Gnocchi** - roasted garlic aioli, roasted tomatoes \$7

**Creamy Brussel Sprout Dip** - with tortilla chips \$7

**Smoked Chicken Quesadilla** - pico de gallo & chipotle sour cream \$8

**Classic Bruschetta** - diced tomato, fresh basil, red onion, fresh garlic, extra virgin olive oil, balsamic reduction & wood fire grilled flatbread \$8

**Mini Crab Cakes** - with chipotle aioli \$9

**Chicken Satay** - honey garlic sriracha, sawtooth barbeque, maple thyme glaze, or maple mustard \$9

**Beef Satay** - sawtooth barbeque, maple bourbon glaze, or stout gravy \$9

**Cocktail Meatballs** - sawtooth barbeque, stout gravy, marinara, or bacon & bourbon glaze \$9

**716 Dip** - tortilla chips, carrots & celery \$9

**Loaded Potato Skins** - horseradish aioli, uncured bacon, fresh scallions & whiteface cheddar \$9

**Nacho Bar** - tortilla chips, pico de gallo, sour cream, guacamole, black beans & jalapenos \$9  
add chicken or beef \$13

**BBQ Black Bean Hummus** - carrots, celery, grape tomatoes, cucumbers & wood fire grilled flatbread \$10

**Curried Eggplant** - crispy curry battered eggplant wheels, roasted tomato tapenade & tzatziki sauce \$13

**Baked Brie Flatbread** - wood fire grilled flatbread, soft French style cheese, bacon & apple jam \$13

**Shrimp Cocktail** - citrus poached shrimp, bitberger cocktail sauce, fresh celery & lemon confit \$14

**Prosciutto Wrapped Brussel Sprouts** - fresh cracked black pepper aioli \$14

**Bacon-Wrapped Scallops** - sawtooth BBQ Glaze \$15

**Miniature Beef Wellington** - puff pastry, mushroom duxelles & burgundy sauce \$20

**Baked ½ Salmon Side** - dressed with fresh cucumbers, red onion, capers, roasted tomatoes, fresh lemon, lemon caper aioli & wood fire grilled flatbread \$20

**Artisan Charcuterie Board** - accompanied with fresh fruit & crackers \$350 (serves 30 ppl)

**Vegetable Crudité** - fresh chopped seasonal fruit & veggies, peppercorn parmesan & basil aioli \$300  
(serves 30 ppl)



## Beer & Wine

First Hour: \$15 Each Additional Hour: \$13  
Package includes your choice of  
3 Domestic Beers | 2 House Wines

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## 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**

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

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### **Imported/Specialty Beer**

Labatt Blue Light | Guinness | Corona | Lake Placid Big Slide IPA | Bitburger Drive (Non Alcoholic)

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### **House Wine**

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

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*\*Changes in selections may apply. Open bar is subject to a \$200 setup fee.*



# Contact INFO



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