



Golden Arrow

LAKESIDE RESORT

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

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

Imported/Specialty Beer

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

House Wine

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

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



Contact INFO



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