



Special

BEGINNINGS

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

\$1,199

OPEN BAR

subject to a \$200 set up fee

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 - Lake Placid IPA, Corona, Labatt Blue Light, Guinness, Bitburger Drive (Non Alcoholic)

Wine - Pinot Noir, Merlot, Malbec, Cabernet, Pinot Grigio, Chardonnay, Sauvignon Blanc

**Changes in selections may apply.*



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Hors D'oeuvres STATION

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

- Mini Potato Pancakes** - with 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** - with 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** - with 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** - with 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, Bitburger cocktail sauce, fresh celery & lemon confit. **\$14**
- Prosciutto Wrapped Brussel Sprouts** - with fresh cracked black pepper aioli. **\$14**
- Bacon Wrapped Scallops** - with 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. **\$500** (serves 30 ppl)
- Vegetable Crudité** - fresh chopped seasonal fruit & veggies, peppercorn parmesan & basil aioli. **\$350**
(serves 30 ppl)