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GOLDEN ARROW

W E D D I N G S



Complete Packages



CEREMONY

- Choice of lakeside ceremony setting (chairs included)
- Day of Bridal Suite for getting ready
- One-night accommodations for the bride & groom
- Preferred wedding guest room rate
- Gondola ride on Mirror Lake (seasonal)

Ceremony Package \$1,499



RECEPTION

- Choice of indoor private reception room
- Table settings with full linen service
- Table and chair setup
- Complimentary cake-cutting service
- Day-of Wedding Coordinator to assist with on-site details

Reception Venue Fee \$1,999

ENHANCED COCKTAIL HOUR

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.

Boathouse Rental Fee \$1,199

Menu Options

BUFFET MENU

\$85 per person

- One stationary hors d'oeuvre
- Four passed hors d'oeuvres
- Soup or salad first course
- Two entree selections
- Three accompaniment selections

PLATED MENU

\$90 per person

- One stationary hors d'oeuvre
- Four passed hors d'oeuvres
- Soup or salad first course
- Three entrée selections
- Two accompaniment selections



Boathouse Cocktail Hour

Beer & Wine

\$15 per person

Includes your choice of
3 Domestic Beers | 2 House Wines

Premium Bar

\$20 per person

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 (NA)

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

Selections are subject to change.

Reception Bar Options

Open Bar

pricing is per person, per hour & subject to a 3 hour minimum

Beer & Wine: first hour \$15 | each additional hour \$13
4 Domestic Beers | 2 House Wines

Premium Bar: first hour \$20 | each additional hour \$17
4 Domestic Beers | 2 Imported Beers | 4 House Wines | 6 Premium Liquor Choices

Ultra Premium Bar: first hour \$25 | each additional hour \$23
3 Domestic Beers | 4 Imported Beers | 4 House Wines | 6 Ultra Premium Liquor Choices

Consumption Bar

Requires a \$3,000 minimum charge

Domestic Beer | \$5 per drink
Coors Light, Budweiser, Bud Light, Miller Light, Michelob Ultra

Imported/Specialty | \$7 per drink
Lake Placid IPA, UBU Ale, Corona, Labatt Blue Light, Guinness, Citizen Cinder, Nutril Sparkling Seltzer, Bitburger Drive (NA)

Wine | \$8 per drink
Pinot Noir, Merlot, Malbec, Cabernet, Pinot Grigio, Chardonnay, Sauvignon Blanc

Well Liquor | \$8 per drink

Premium Liquor | \$10 per drink
Absolute, Ketel One, Tanqueray, Espolon, Jose Cuervo, Sambuca, Bacardi, Malibu, Captain Morgan, Jim Beam, Makers Mark, Jack Daniels, Seagram's VO, Candian Club, Johnnie Walker Red, Jameson

Ultra Premium Liquor | \$12 per drink
Grey Goose, Bombay, Hendricks, Patron Silver, Avion, Meyers Rum, Amaretto di Saronno, Knob Creek, Crown Royal, Oban, Dewers, Drambuie, Glenlivet, Glenfiddich, Jonnie Walker Black

Beer selections are subject to change.

Stationary Hors D'oeuvres

Select one

Artisan Cheeseboard

A variety of specialty cheeses, fresh fruit, berries, & premium crackers

Vegetable Board

Fresh chopped seasonal vegetables with a trio of seasonal dipping sauces

Charcuterie Board

A variety of sliced cured meats, homemade pickled vegetables, marinated olives, & parmesan crostini

Smoked Salmon Board

Ducktrap River smoked salmon, fresh cucumber, sliced red onion, capers, & oven-roasted tomatoes. Served with premium crackers & lemon caper aioli

Roasted Vegetable Board

Fire-roasted seasonal vegetables with a trio of seasonal dipping sauces

Passed Hors D'oeuvres

Select four

Hot

Lobster Bisque Boule - creamy lobster bisque with fennel & leeks in a mini brioche

Chicken Satay - with honey garlic sriracha sauce

Bacon Wrapped Beef Short Ribs - with maple bourbon glaze

Mini Braised Beef Short Rib Sliders - with roasted garlic aioli

Coconut Shrimp - served with a chipotle aioli

Bacon Wrapped Scallops - with Sawtooth barbeque glaze

Sausage Stuffed Mushrooms - with roasted garlic aioli

Mac and Cheese Balls - with caramelized onion jam

Buds & Spuds Skewers - fried potato & ricotta gnocchi, roasted Brussels sprouts, parmesan cheese, white truffle oil & house seasoning. Served on a skewer with roasted garlic aioli

Arancini - smoked gouda risotto balls served with basil aioli

Falafel Skewers - deep-fried falafel, curried vegetables, & homemade tzatziki sauce

Fire Roasted Cauliflower Bites - tossed in buffalo sauce & finished with creamy blue cheese

Cold

Classic Bruschetta - freshly made and served on a wood-fired crostini. Finished with fresh mozzarella & balsamic reduction

Caprese Skewers - fresh mozzarella, basil leaves, grape tomatoes & balsamic reduction

Shrimp Cocktail - marinated in a lemon brine, served with Marie Rose sauce

Cucumber Canapes - whipped dill cream cheese, freshly sliced cucumber & fresh lemon zest

Brie & Pear Pockets - creamy brie, diced pears, apricot jam & almonds wrapped and baked in phyllo dough.

Finished with maple thyme glaze

Hummus & Roasted Red Pepper Focaccia Bites - fresh hummus, roasted red peppers & goat cheese crumbles on herbed focaccia crostinis

Buffet Menu

FIRST COURSE: CHOOSE ONE SOUP OR SALAD

SOUP

Fire Roasted Minestrone | Seasonal Bisque | Tomato Basil

SALAD

Garden - fresh field greens, tomatoes, cucumbers, carrots, red onion, & croutons with choice of dressing

Caesar - fresh cut romaine hearts tossed in creamy Caesar dressing with parmesan & garlic croutons

Generations Green - baby arugula, candied pecans, dried cranberries, goat cheese crumbles, sliced red onion & honey Dijon dressing

ENTRÉES: CHOOSE TWO

PORK

Roasted Pork Loin - finished with brown butter & sage sauce

POULTRY

Garlic & Herb Roasted Chicken - finished with white wine cream sauce

Chicken Piccata - finished with lemon caper butter, roasted tomatoes & shallots

Chicken Parmesan - breaded chicken breast, tomato sauce, parmesan, fresh mozzarella & basil oil

SEAFOOD

Parmesan Crusted Cod - finished with roasted tomato oil

Baked Haddock - finished with white wine cream sauce

North Country Salmon - seared salmon finished with cracked black pepper & maple thyme glaze

RED MEAT

Hand Carved London Broil - finished with caramelized onion gravy

Braised Beef Pot Roast - roasted mirepoix & rich brown gravy

PASTA

Roasted Vegetable Alfredo* - penne tossed in a homemade alfredo sauce with roasted seasonal vegetables

Forever Wild Pasta* - penne tossed with basil pesto, roasted tomatoes, artichokes & red onion then finished with parmesan cheese

Cauliflower Risotto* - with crispy onion topping

Penne alla Vodka* - finished with parmesan cheese

White Cheddar Macaroni & Cheese - topped with bacon bits & crispy onions

**Vegetarian friendly*

Buffet Menu

ACCOMPANIMENTS: CHOOSE THREE

STARCHES

Mashed Potatoes | Au Gratin Potatoes | Roasted Potatoes | Wild Rice Pilaf

VEGGIES

Roasted Heirloom Carrots | Asparagus | Green Beans

HAND CARVING BUFFET ENTRÉE ENHANCEMENTS

additional \$12 per person

Slow Roasted Prime Rib- with rosemary au jus
Beef Tenderloin- with red wine demi glace

Children's Menu

\$20 per child, ages 12 & under

ENTRÉES: CHOOSE ONE

Pasta - with choice of sauce; marinara, butter, or Alfredo
Homemade Macaroni & Cheese - noddle's in a white cheddar sauce
Grilled Cheese - served with fries
Chicken Tenders - served with fries & dipping sauce
Hamburger/Cheeseburger - served with fries
Personal Pizza - choice of cheese, veggie, or pepperoni

Plated Menu

FIRST COURSE: CHOOSE ONE

SOUP

Fire Roasted Minestrone | Seasonal Bisque | Tomato Basil

or

SALAD

Garden - fresh field greens, tomatoes, cucumbers, carrots, red onion, & croutons with choice of dressing

BLT Caesar - fresh cut romaine hearts, grape tomatoes, parmesan cheese, bacon bits, & garlic croutons with creamy Caesar dressing

Generations Green - baby arugula, candied pecans, dried cranberries, goat cheese crumble, & sliced red onion with honey Dijon dressing

ENTRÉES: CHOOSE THREE

POULTRY

Garlic & Herb Roasted Chicken - finished with white wine cream sauce

Chicken Marsala - seared chicken breast with rich marsala & mushroom gravy

Hazelnut Crusted Chicken - with maple cream sauce

SEAFOOD

North Country Salmon - seared salmon finished with cracked black pepper & maple thyme glaze

Seafood stuffed Sole - crab & scallop stuffed sole filet with mushroom ragout & parmesan cream

Crab Cakes - finished with lemon dill cream sauce

RED MEAT

All steaks cooked medium rare to medium

Braised Beef Short Rib - finished with red wine demi glaze

Center Cut Strip Steak - finished with homemade steak sauce & crispy tobacco onions

Peppercorn Steak - cracked black pepper rubbed sirloin steak with blackberry brandy cream sauce

VEGETARIAN

Forever Wild Pasta - with basil pesto, roasted tomatoes, & artichokes, topped with balsamic reduction & shaved parmesan

Veggie Carciofi - roasted artichoke hearts tossed in a green onion pesto with tomatoes, onions & walnuts all served over cauliflower rice

Pasta Pomodoro - fresh ziti pasta, roasted garlic puree, fresh basil, roasted tomatoes, & caramelized onions

ACCOMPANIMENTS: CHOOSE TWO

STARCHES

Mashed Potatoes | Au Gratin Potatoes | Roasted Potatoes | Wild Rice Pilaf | Cauliflower Risotto

VEGGIES

Roasted Heirloom Carrots | Asparagus | Green Beans

Plated Entrée Enhancements - additional \$12 per person
Filet Mignon with Mushroom Ragout & Red wine demi glaze

Late Night Snacks

Soft Pretzels

Bavarian pretzels with cheese sauce for dipping. \$175

Fresh Fruit & Berries

Sliced seasonal fruit & vanilla yogurt for dipping. \$175

Pizza Bites

Pepperoni pizza stuffed in a golden brown eggroll-style shell & tossed in truffle oil & parmesan.
Finished with roasted garlic aioli. \$175

Boneless Chicken Wings

Your choice of hot, medium, mild, honey garlic sriracha, or Sawtooth barbeque. \$175

Skylight Pizza

Fresh mozzarella, marinara sauce, basil pesto & balsamic glaze. \$200

Mini Club Sandwiches

Sliced turkey, bacon, lettuce, fresh tomatoes, & cranberry mayo on grilled brioche. \$200

Baby Wolfjaws

Black Angus beef sliders with cheddar, bacon, crispy onions, & Sawtooth barbeque on a brioche bun. \$250

Price based on 25 guests. Late-night snack stations are subject to tax & service fee.

Contact Us


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