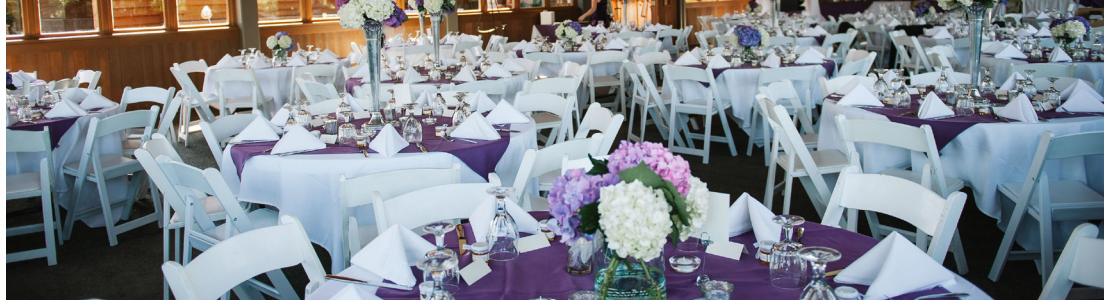




**WEDDINGS AT GOLD MOUNTAIN GOLF CLUB**  
*ESCAPE THE HUSTLE & BUSTLE OF THE CITY*





## THE GOLD MOUNTAIN EXPERIENCE

Gold Mountain offers an unforgettable setting for your special day. Featuring 180-degree panoramic views of the beautifully manicured Olympic Course and stunning Pacific Northwest vistas, Gold Mountain is the ideal setting for your rehearsal dinner, wedding vows, or reception. Whether you are planning an intimate wedding or a large celebration, Gold Mountain can accommodate your event, up to 300 guests.

Gold Mountain offers a variety of flexible spaces, including both indoor and outdoor options, our Northwest Wedding in the Woods and on-course locations. To complement your occasion, we create and serve fresh and innovative Northwest-inspired cuisine featuring regional delicacies including salmon, shellfish, locally-grown produce, and Washington wines. Additionally, we are just a short 15-minute drive from the Seattle ferry and the downtown Bremerton waterfront, with a number of lodging options for your wedding party and guests.

## SPACES

### Grand Patio

When it comes to outdoor ceremonies, the Grand Patio cannot be beat. As Gold Mountain's primary outdoor location, you will be able to declare your vows with 180-degree panoramic views of the Olympic Course as your amazing backdrop. Enjoy a one-of-a-kind champagne toast as the sun sets across the horizon to top off your Grand Patio experience. The Grand Patio can accommodate up to 200 guests for a seated ceremony, or up to 400 guests for a cocktail-style reception.

### Gold Room

The Gold Room features some of the best indoor views at Gold Mountain. The course-side room can accommodate up to 150 guests for a seated dinner with a dance floor, or up to 200 guests for a cocktail-style reception. The Gold Room opens up to the Grand Patio for an indoor and outdoor celebration.

### Olympic Room and Terrace

Featuring abundant natural light and unparalleled views of the Olympic Course, the Olympic Room is a charming Northwest setting for your special day. Opening to the stunning patio, your guests will enjoy overlooking the 18th green during your ceremony or reception. The Olympic Room and Terrace are booked together and can accommodate up to 150 guests for a seated dinner with a dance floor, or up to 225 guests for a cocktail-style reception.

### Wedding in the Woods

Our Wedding in the Woods highlights Gold Mountain's Northwest setting like no other. Escape the hustle bustle of the city and retreat to Gold Mountain – allowing you and your guests to feel miles away. Tucked just off the Cascade Course amongst moss-covered towering pine trees is our majestic ceremony location, perfect for a naturally beautiful woodland wedding. The Wedding in the Woods ceremony space seats up to 250 guests and accommodates 200 for receptions.

*Photos throughout courtesy of Aubin Ahrens Photography, Rennard Photography, Fyrelite Photography, and Snapshots Photography.*



## WEDDING PACKAGES

Our comprehensive wedding packages are designed to make planning simple, yet satisfying and complete.

### All wedding packages accommodate up to 200 guests and include:

- Eight hours of venue access, including ceremony, reception, setup, and teardown
- Professional banquet captain for your special day
- Chairs and wired microphone for your ceremony
- Tables, chairs, and up to a 15' x 15' dance floor for your reception
- Complimentary house linens and napkins, excluding chair covers
- All necessary china, glassware, and silverware
- Complimentary dance floor
- Complimentary bartender fees for reception
- Buffet dinner service (1.5 hours)
- Freshly brewed coffee and assorted tea
- Menu tasting three months prior to event for up to four guests
- Place card table, guest book table, gift table and cake table
- Table for band or DJ

### The following enhancements are available for an additional fee:

- Hosted bar packages (to include wine, beer, non-alcoholic beverages and an option for mixed drinks)
- Specialty cocktails
- Sparkling wine/cider toast
- Cake cutting or cupcake service (cakes will be cut and served for \$1.50 per person)
- Chair covers and sashes (cost varies by selection)
- Specialty rental décor items
- Custom candy or sweets tables
- Guest shuttle service in parking lot upon request using golf carts
- Wine served tableside during meal
- Rehearsal dinner package
- Bachelor or bachelorette party packages

### A MAJESTIC WOODLAND CEREMONY

*\$500 Upgrade*

*170 People • Additional at \$2.50 per person*

*Includes Two 8-Person Carts • Additional at \$125 per cart*

Enhance your special day by upgrading your ceremony to our stunning Wedding in the Woods venue. Our 8-person golf carts will shuttle your guests to and from the venue for a quintessential Northwest celebration.





## BLISS

\$3500

*Available Sunday through Thursday  
100 People • Additional at \$35 per person*

### SALAD

*Please choose one*

**Mixed Field Greens** with assorted berries, candied walnuts, and raspberry vinaigrette  
**Romaine Caesar Salad** with Parmesan cheese, croutons, and Caesar dressing

### ENTRÉE

*Please choose one*

**Pistachio Chicken** with sherry cream sauce  
**Pan-seared Rosemary Chicken** with pine nut and golden raisin gremolata

### VEGETARIAN ENTRÉE

*Please choose one*

**Pasta Primavera** with sautéed zucchini, acorn squash, garlic, onion, carrots, and basil pesto  
**Roasted Garlic and Garbanzo Bean Cake** with carrot purée and cilantro pesto

### STARCH

*Please choose one*

**Roasted Baby Heirloom Potatoes**  
**Scalloped Potatoes** with crispy onions  
**Red Jacket Mashed Potatoes** with shallots and cracked pepper

### VEGETABLE

*Please choose one*

**Honey Glazed Baby Carrots**  
**Broccoli** with roasted garlic  
**Pea Vines** with white wine butter and shallots  
**Mini Squash** with cracked pepper and Parmesan  
**Grilled Asparagus** with balsamic reduction

*Menus and pricing subject to change. All food and beverage functions are subject to a mandatory 20% taxable service charge. Of that amount, 13% will be pooled and paid to the servers and other appropriate staff.*





## SUNSET

\$4500

Available Any Day

100 People • Additional at \$45 per person or \$55 per person with three entrées

### SALAD AND SOUP

*Please choose two*

**Spinach Salad** with mushrooms, hardboiled egg, and honey bacon vinaigrette

**Mixed Field Greens** with assorted berries, candied walnuts, and raspberry vinaigrette

**Roasted Butternut Squash** with crème fraiche

### ENTRÉE

*Please choose two, additional entrée \$500*

**Pistachio Chicken** with sherry cream sauce

**Pan-seared Rosemary Chicken** with pine nut and golden raisin gremolata

**Pesto-crusted Salmon** with lemon beurre blanc

### VEGETARIAN ENTRÉE

*Please choose one*

**Pasta Primavera** with sautéed zucchini, acorn squash, garlic, onion, carrots, and basil pesto

**Roasted Garlic and Garbanzo Bean Cake** with carrot purée and cilantro pesto

### STARCH

*Please choose one*

**Roasted Baby Heirloom Potatoes**

**Scalloped Potatoes** with crispy onions

**Red Jacket Mashed Potatoes** with shallots and cracked pepper

### VEGETABLE

*Please choose one*

**Honey Glazed Baby Carrots**

**Broccolini** with roasted garlic

**Pea Vines** with white wine butter and shallots

**Mini Squash** with cracked pepper and Parmesan

**Grilled Asparagus** with balsamic reduction

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## PICTURE PERFECT

\$5500

*Available Any Day*

*100 People • Additional at \$55 per person or \$60 per person with three entrées*

### TRAY PASSED HORS D'OEUVRES

**Bacon Wrapped Scallops, Assorted Seafood Canapés, and Tenderloin Brochettes**

### SALAD AND SOUP

*Please choose two*

**Mediterranean Salad** with fraise lettuce, Kalamata olives, artichoke hearts, red onion, feta, and Roma tomatoes

**Wild Arugula Salad** with pears, toasted cashews, gorgonzola cheese, and blueberry vinaigrette

**Northwest Clam Chowder**

### ENTRÉE

*Please choose two, additional entrée \$500*

**Pan-seared Airline Chicken Breast** with roasted mushroom demi-glace

**Beef Tenderloin Medallions** with cracked peppercorn sauce

**Alaskan Halibut** with herbs, olive oil, and citrus butter sauce

**Pesto-crusting Salmon** with lemon beurre blanc

### VEGETARIAN ENTRÉE

*Please choose one*

**Pasta Primavera** with sautéed zucchini, acorn squash, garlic, onion, carrots, and basil pesto

**Roasted Garlic and Garbanzo Bean Cake** with carrot purée and cilantro pesto

### STARCH

*Please choose one*

**Roasted Baby Heirloom Potatoes**

**Scalloped Potatoes** with crispy onions

**Red Jacket Mashed Potatoes** with shallots and cracked pepper

### VEGETABLE

*Please choose one*

**Honey Glazed Baby Carrots**

**Broccolini** with roasted garlic

**Pea Vines** with white wine butter and shallots

**Mini Squash** with cracked pepper and Parmesan

**Grilled Asparagus** with balsamic reduction

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## HORS D'OEUVRES

### COLD

*Serves 100*

**Mini Dungeness Crab Bouchées** \$225

**Pesto and Roma Tomato Salsa** with toasted crostini rounds \$100

**Caprese Skewers** with whole milk mozzarella cheese, teardrop tomatoes, basil, and balsamic reduction \$120

**Marinated Fruit Skewers** with rice wine vinegar, mint, and honey \$100

**Smoked Salmon** with cucumber, cream cheese, lemon, and herbs \$200

### HOT

*Serves 100*

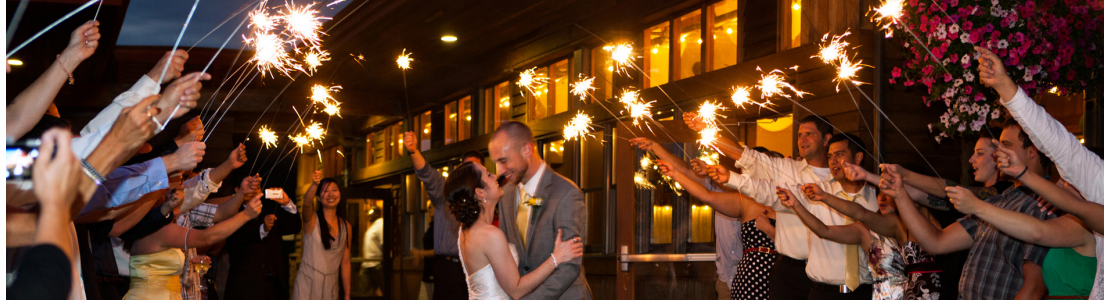
**Spanakopita** with spinach, herbs, feta cheese, and olive oil \$195

**Honey Garlic Hibachi Beef Skewers** with julienne peppers and pepper jack cheese \$250

**Beef Tenderloin Brochettes** \$400

**Crab Phyllo Cups** with Boursin cheese, Parmesan cheese, and herbs \$295

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## LATE NIGHT SNACKS

### HAPPY HOUR

*Minimum of three dozen, priced per dozen*

**Mini Pizzas** with assorted toppings **\$25**

### ON A BUN

*Minimum of three dozen per item, priced per dozen*

**Blue Cheese Beef Slider** with honey-horseradish aioli **\$28**

**Angus Pub Slider** with caramelized chipotle onions, crispy prosciutto, and garlic aioli **\$28**

**Pulled Pork Slider** with BBQ sauce and Southern coleslaw **\$28**

**All-American Beef Slider** with bacon, cheddar cheese, and Thousand Island dressing **\$28**

**Texas BBQ Brisket Slider** with crispy onion strings **\$28**

**Crispy Buffalo Chicken Slider** with Sriracha aioli **\$28**

**Vegan Black Bean Slider** with cilantro-lime tahini sauce **\$28**

**Crab Cake Slider** with basil aioli **\$28**

### A ROUND OF SIDES

*Priced per round, serves 20 to 25*

**Crispy French Fries** with assorted dipping sauces **\$30**

### SWEETS & TREATS

*Priced per person*

**Candy Bar** with seasonal selections **\$4**

**S'mores Bar** with melt-your-own marshmallows, chocolate, and graham crackers **\$6**

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## BEVERAGES

### BEVERAGE PACKAGES

*Includes five hours of service, prices are per person unless otherwise noted*

House wine, beer selections, and non-alcoholic beverages \$25

House wine, beer selections, house brand cocktails, and non-alcoholic beverages \$30

House wine, beer selections, premium cocktails, and non-alcoholic beverages \$35

House wine, beer selections, top shelf cocktails, and non-alcoholic beverages \$40

### BEVERAGE PACKAGE UPGRADES

*Prices are per person, unless otherwise noted*

Specialty Cocktails \$3

Tableside Wine Service during dinner, 1.5 hours \$15

Beverage Packages do not include double shots, martinis, or champagne. Wine may be upgraded on any package, consult your Event Manager for current pricing. Beverage service also available upon consumption.

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## OLYMPIC VIEW WEDDING PACKAGE

*\$1025*  
*Available Any Day*  
*100 People*

The Olympic View Wedding Package does not include food and beverage. Please ask your Sales Manager for menu options.

### CEREMONY

The ceremony can be held on the Olympic Patio (weather permitting) or inside the Olympic Room. If you choose to be married in the Olympic Room, your ceremony would take place on the dance floor with your guests seated at their tables and chairs for the reception.

#### Your ceremony package includes:

- Concierge to direct guests in the lobby
- Wired microphone
- Up to 100 white folding chairs
- Two 8' clothed and skirted tables

### RECEPTION

#### Your reception package includes:

- Tables and chairs for all guest seating
- Tablecloths and napkins (variety of color choices)
- All necessary china, glassware, and silverware
- Up to a 15' x 15' dance floor \*
- Wired microphone
- Concierge to greet and guide your guests
- Up to four additional 8' tables for uses other than seating \*

*\*Additional sizes and quantities are available to rent, please inquire for more information.*

### A MAJESTIC WOODLAND CEREMONY

*\$500 Upgrade*

*170 People • Additional at \$2.50 per person*

*Includes Two 8-Person Carts • Additional at \$125 per cart*

Enhance your special day by upgrading your ceremony to our stunning Wedding in the Woods venue. Our 8-person golf carts will shuttle your guests to and from the venue for a quintessential Northwest celebration.



*The above pricing is in conjunction with applicable food minimums. Package components may vary.*



## GRAND OLYMPIC WEDDING PACKAGE

*\$1500*  
*Available Any Day*  
*200 People*

The Grand Olympic Wedding Package does not include food and beverage. Please ask your Sales Manager for menu options.

### CEREMONY

The ceremony will be held on the Grand Patio that overlooks the beautiful Olympic Course. Seating will be theater style, focusing on the top of the patio with a scenic view of the mountains in the background.

#### Your ceremony package includes:

- Concierge to direct guests in the lobby
- Wired microphone
- Up to 200 white folding chairs
- Two 8' clothed and skirted tables

### RECEPTION

#### Your reception package includes:

- Use of the Olympic Patio
- Tables and chairs for all guest seating
- Tablecloths and napkins (variety of color choices)
- All necessary china, glassware, and silverware
- Up to a 15' x 15' dance floor \*
- Wired microphone
- Concierge to greet and guide your guests
- Up to four additional 8' tables for uses other than seating \*

*\*Additional sizes and quantities are available to rent, please inquire for more information.*

### A MAJESTIC WOODLAND CEREMONY

*\$500 Upgrade*

*170 People • Additional at \$2.50 per person*

*Includes Two 8-Person Carts • Additional at \$125 per cart*

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## THE GOLD WEDDING PACKAGE

*\$1900  
Available Any Day  
200 People*

The Gold Wedding Package does not include food and beverage. Please ask your Sales Manager for menu options.

### CEREMONY

The ceremony will be held on the Grand Patio that overlooks the beautiful Olympic Course. Seating will be theater style, focusing on the top of the patio with a scenic view of the mountains in the background.

#### Your ceremony package includes:

- Concierge to direct guests in the lobby
- Wired microphone
- Up to 200 white folding chairs
- Two 8' clothed and skirted tables

### RECEPTION

#### Your reception package includes:

- Tables and chairs for all guest seating
- Tablecloths and napkins (variety of color choices)
- All necessary china, glassware, and silverware
- Up to a 15' x 15' dance floor \*
- Wired microphone
- Concierge to greet and guide your guests
- Up to four additional 8' tables for uses other than seating \*

*\*Additional sizes and quantities are available to rent, please inquire for more information.*

### A MAJESTIC WOODLAND CEREMONY

*\$500 Upgrade*

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