



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 Four 4-Person Carts

Enhance your special day by upgrading your ceremony to our stunning Wedding in the Woods venue. Our 4-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

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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

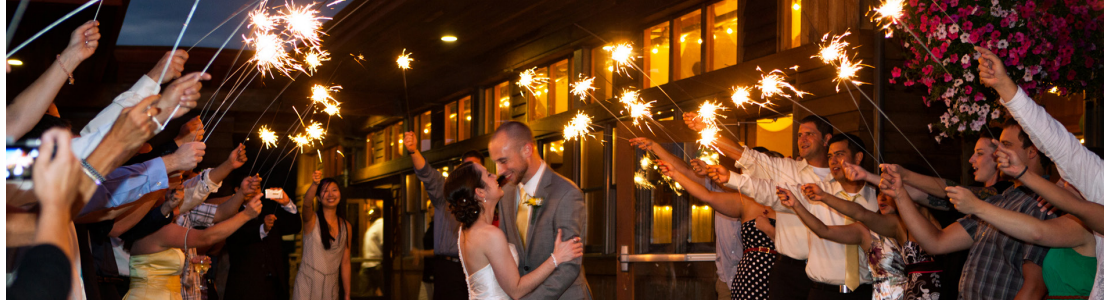
Spanakopita with spinach, herbs, feta cheese, and olive oil \$195

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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