



**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 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, five hour reception, setup, and teardown
- Professional banquet captain for your special day
- Chairs 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
- Cake cutting or cupcake service
- 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 two 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
- 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
- Wireless microphone and PA system
- Rehearsal dinner package
- Bachelor or bachelorette party packages

### A MAJESTIC WOODLAND CEREMONY

*\$750 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 Monday through Friday*

*100 People • Additional at \$35 per person*

*Inclusive of \$1250 Olympic Room Rental*

### 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**

**Broccolini** 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. The Majestic Woodland Ceremony is an additional \$500. 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  
Inclusive of \$1250 Olympic Room Rental*

### 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 fraîche

### 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*

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## PICTURE PERFECT

*\$5500*

*Available Any Day*

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

*Inclusive of \$1250 Olympic Room rental*

### 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

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

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