



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



## OLYMPIC VIEW WEDDING PACKAGE

\$1500

Available Any Day

175 Guests

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

- Professional banquet captain for your special day
- White folding chairs

### 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\*
- Professional banquet captain for your special day
- Additional tables for uses other than seating\*

### A MAJESTIC WOODLAND CEREMONY

*\$1000 Upgrade | 175 People*

*October - May | Includes Four 4-Person Carts*

*June - September | Two 6-Person Carts*

Enhance your special day by upgrading your ceremony to our stunning Wedding in the Woods venue. Our 4-person golf carts are available for you to 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. rev 1/18*



## GRAND OLYMPIC WEDDING PACKAGE

\$2000

Available Any Day

175 Guests

The Grand Olympic Wedding Package does not include food and beverage. Please see A La Carte menu for options.

### CEREMONY

The ceremony can be held on the Patio that overlooks the beautiful Olympic Course, focusing on the top of the patio with a scenic view of the mountains in the background. Reception to follow will be in the Olympic Room.

#### Your ceremony package includes:

- Professional banquet captain for your special day
- White folding chairs

### 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\*
- Professional banquet captain for your special day
- Additional tables for uses other than seating\*

### A MAJESTIC WOODLAND CEREMONY

*\$1000 Upgrade | 175 People*

*October - May | Includes Four 4-Person Carts*

*June - September | Two 6-Person Carts*

Enhance your special day by upgrading your ceremony to our stunning Wedding in the Woods venue. Our 4-person golf carts are available for you to 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. rev 1/18*



## GOLD WEDDING PACKAGE

\$2500

Available Any Day

175 Guests

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

### CEREMONY

The ceremony can be held in the Gold Room (which is an indoor ceremony) that overlooks the beautiful Olympic Course. Reception to follow will be in the Olympic Room.

#### Your ceremony package includes:

- Professional banquet captain for your special day
- White folding chairs

### RECEPTION

#### Your reception package includes:

- Use of the Grand 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\*
- Professional banquet captain for your special day
- Additional tables for uses other than seating\*

### A MAJESTIC WOODLAND CEREMONY

*\$1000 Upgrade*

*175 People • 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 are available for you to 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. rev 1/18*



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## HAPPILY EVER AFTER

*Buffet includes dinner rolls and butter.*

*To add an additional entrée choice, please add \$5 per person.*

\$30 Per Person

### SALADS

*Please choose one*

#### Mixed Greens

with carrots, red cabbage, and dressings

#### Pasta Salad

with broccoli, marinated artichoke hearts, pepperoni, salami, onions, peppers, and cheddar cheese tossed in Italian vinaigrette

#### Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

### VEGETABLES

*Please choose one*

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese  
Steamed Broccoli | Sautéed Vegetables in White Wine | Charred Brussel Sprouts with Bacon

### ACCOMPANIEMENTS

*Please choose one*

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil  
Garlic Mashed Potatoes | Cheesy Duchess Potatoes

### ENTRÉES

*Please choose one*

#### Grilled Chicken Parmesan

with Dijon cream sauce

#### Choice of Pasta

salmon primavera, chicken alfredo, shrimp scampi, beef stroganoff

#### Baked Alaskan True Cod

with lemon beurre blanc sauce

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## PERFECT PAIR

*Buffet includes dinner rolls and butter.*

*To add an additional entrée choice, please add \$5 per person.*

\$35 Per Person

### SALADS

*Please choose two*

#### Mixed Greens

with carrots, red cabbage, and dressings

#### Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

#### Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

### VEGETABLES

*Please choose one*

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese  
Steamed Broccoli | Sautéed Vegetables in White Wine | Charred Brussel Sprouts with Bacon

### ACCOMPANIEMENTS

*Please choose one*

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil  
Garlic Mashed Potatoes | Cheesy Duchess Potatoes

### ENTRÉES

*Please choose two*

#### Oven Roasted Chicken Breast

with lemon thyme butter sauce

#### Marinated Flank Steak

with garlic and herbs

#### Baked Salmon

with basil butter sauce and roasted cherry tomatoes

#### Seared Pork Medallions

in mushroom demi-glaze

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## ONCE IN A LIFETIME

*Buffet includes dinner rolls and butter.*

*To add an additional entrée choice, please add \$5 per person.*

\$40 Per Person

### SALADS

*Please choose two*

#### Baby Field Greens

with candied nuts, fresh berries, goat cheese, and raspberry vinaigrette

#### Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

#### Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

### VEGETABLES

*Please choose one*

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese  
Steamed Broccoli | Sautéed Vegetables in White Wine | Charred Brussel Sprouts with Bacon

### ACCOMPANIEMENTS

*Please choose one*

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil  
Garlic Mashed Potatoes | Cheesy Duchess Potatoes

### ENTRÉES

*Please choose two*

#### Roasted Airline Chicken Breast

with red wine and shallot reduction

#### Porterhouse Chop

with apple raisin chutney

#### Rib Eye Steak

in mushroom, shallot, peppercorn demi-glaze

#### Mahi Mahi

with roasted pepper sauce and cilantro pesto

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## HORS D'OEUVRES

### HOT

*Served and priced by the dozen with a minimum of three dozen per selection*

#### **Goat Cheese Flat Bread Pizzas \$20**

with spinach pesto, basil, oyster mushrooms, and goat cheese

#### **Petite Meatballs \$14**

your choice of Swedish, marinara, BBQ, Teriyaki, or Sweet Chili sauce

#### **Chicken Drumettes \$16**

with buttermilk ranch dressing

#### **Spanakopita \$20**

with spinach, onion, garlic, feta cheese in a flaky filo dough

#### **Four Cheese Mushroom Caps \$18**

with bacon, Parmesan, gorgonzola, feta, and boursin cheese

#### **Hibachi Beef Skewers \$24**

stuffed with jack cheese and jalapeños, honey soy marinade, red peppers, and yellow peppers

#### **Crab Filo Cups \$30**

with a mixture of rock crab, Parmesan cheese, garlic, and bread crumbs

#### **Northwest Crab Cakes \$32**

a blend of crab, sautéed peppers and onions with roasted red pepper coulis and a lime crème fraîche

#### **Tenderloin Brochettes \$38**

marinated with cilantro, garlic, and olive oil

#### **Wonton Wrapped Shrimp \$34**

with julienne vegetables, fresh black tiger prawns, wrapped in a light wonton wrapper

#### **Twice Baked Potato Bites \$16**

red potatoes filled with potato, cheese, bacon and chives

### COLD

*Served and priced by the dozen with a minimum of three dozen per selection*

#### **Lavish Pinwheels \$15**

flour tortillas stuffed with seasoned cream cheese, black olives, red peppers, and scallions

#### **Chocolate Dipped Strawberries \$15**

hand-dipped in dark chocolate

#### **Shrimp Cocktail \$28**

with cocktail sauce

#### **Caprese Skewers \$15**

fresh mozzarella cheese, teardrop tomatoes, and fresh basil with balsamic vinegar reduction

#### **Assorted Crostini Rounds \$18**

chick pea and pimento  
olive tapenade and goat cheese  
hummus and Roma tomato bruschetta topping

#### **Smoked Salmon and Cucumber \$22**

cold smoked salmon, herb cream cheese, lemon, and capers served on cucumber rounds

#### **Pesto and Roma Tomato Salsa \$16**

a unique blend of herbs, Roma tomatoes, and pesto served with crostini rounds

#### **Prosciutto & Date Skewers \$28**

with fresh mozzarella and drizzled with balsamic glaze

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## À LA CARTE ENTRÉES

*À la carte entrées include choice of mixed green salad or Caesar salad, and a choice of dressing, and choice of green beans, sautéed mixed vegetables, or asparagus. All options are served buffet style, for plated service please add \$5 per person.*

### ACCOMPANIMENTS

*Please choose one*

Roasted Red Potatoes | Rice Pilaf | Garlic Mashed Potatoes

### SEAFOOD

#### Herb Crusted Black Tiger Prawns

with lemon beurre blanc sauce  
\$27

#### Baked New England Cod

with Roma tomatoes, red onions, and Parmesan cheese  
\$25

#### Northwest Crab Cakes

with red pepper coulis and lime crème fraîche  
\$28

#### Marinated Grilled Halibut

with roasted leek and garlic cream sauce  
\$28

#### Baked Salmon

with lemon, tarragon, and garlic sauce  
\$29

### CHICKEN

#### Half Bone-In Lemon and Herb Chicken

marinated and slow-roasted to a golden brown  
\$25

#### Chicken Piccata

with lemon, caper, white wine butter sauce  
\$26

#### Sautéed Chicken Breast

select Marengo, Florentine, or Marsala sauce  
\$27

### BEEF

#### Flat Iron Steak

with crispy fried onion strings and mushroom demi-glaze  
\$30

#### Beef Wellington

with red wine shallot sauce  
\$35

#### Grilled Center Cut New York

with portabella mushroom sauce  
\$32

#### Beef Madallions

with green peppercorn demi-glaze  
\$35

#### Grilled Porterhouse

with sautéed mushrooms  
\$40

### PORK

#### Honey Glazed Bone-In Chop

with Dijon mustard cream sauce  
\$29

#### Pork Tenderloin

with cranberry chutney  
\$25

#### Stuffed Center Cut Boneless Chop

with apples, apricots, and cognac glaze  
\$30

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## CARVING STATIONS

*Pricing is per station or display unless otherwise indicated.*

### CARVING STATIONS

#### **Charbroiled Salmon Fillet**

with avocado, Roma tomatoes, and lemon relish

*Serves up to 25 guests*

\$175

#### **Garlic and Herb Roasted Strip Loin**

with wild mushrooms and rosemary demi-glaze

*Serves up to 40 guests*

\$225

#### **Dijon and Honey Glazed Pork Loin**

with cranberry ginger chutney

*Serves up to 40 guests*

\$120

#### **Herb Crusted Prime Rib of Beef**

with au jus and creamy horseradish sauce

*Serves up to 100 guests*

\$375

#### **Roasted Top Round of Beef**

with au jus

*Serves up to 100 guests*

\$300

#### **Olive Oil and Herb Rubbed Roasted Turkey**

with cranberry fig chutney

*Serves up to 40 guests*

\$200

### RECEPTION DISPLAYS

Displays serve 100 guests

#### **Imported Cheese**

served with sliced artisanal bread and

Carr's water crackers

\$250

#### **Domestic Cheese**

served with sliced artisanal bread and

Carr's water crackers

\$200

#### **Vegetable Crudités**

with peppered Parmesan and ranch dipping sauce

\$175

#### **Seasonal Sliced Fruit**

with mited-honey crème fraîche

\$200

#### **Antipasto**

grilled vegetables, fresh mozzarella cheese,

marinated olives, and assorted cured meats,

with sliced artisanal breads

\$210

#### **Meat & Cheese Trio**

ham, turkey and roast beef rolled up with cheddar, swiss, and

provalone

\$200

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