



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

\$1250 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

\$1250 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.



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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

\$1250 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.

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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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu and pricing subject to change without notice. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 45% will be paid directly to your service personnel and 55% will be retained by the property. rev 1/19



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

ACCOMPANIMENTS

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-glace

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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

ACCOMPANIMENTS

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-glace

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



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 30 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