

WEDDINGS

AT GOLD MOUNTAIN GOLF CLUB





Cassie Newquist Photodesign



Hannah Hix Photography



Set the scene.

Select the details.

Surprise your guests.

Savor the memories.



Hannah Hix Photography

Set the scene.

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 70 guests for a seated Terrace ceremony, 150 guests for a seated dinner with a dance floor, or up to 175 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 150 guests.

Cascade Room

The Cascade room is our private getting ready room that includes a privacy screen, full length mirror, dress rack, make-up station, large table for gathering and a small couch seating area for you and your bridal party to get ready for the day. It is conveniently located next to the dining room, and rest rooms. This room can also be used for private Rehearsal Dinners for up to 30 guests.

Grooms Getting Ready Room

A private space for the groom and his party to get ready with adequate space for your group to relax and hang out while watching some sports on TV. Furnished with mirrors, couch and table. Pair this room with our Grooms Rooms Room meal package.

Gold Room

(Seasonal Weddings - November Through April)

The Gold Room features some of the best indoor views at Gold Mountain. The course-side room can accommodate up to 100 guests for a seated ceremony in the winter months.



Set the scene.

CEREMONY DETAILS

White Folding Chairs

Getting Ready Rooms - private bridal suite and grooms room

Standard Tables & Linen

Professional Banquet Captain - to assist you with vendor communications, set up needs and timeline flow

Setup & Breakdown - all tables, chairs and rental items

Transportation To & From Wedding in the Woods - four passenger carts are included with your ceremony contract - AM Captain to assist with instructions and transportation time

RECEPTION DETAILS

Exclusive Use Of Olympic Room & Patio

Up To 150 White Folding Chairs

60" Round Banquet Tables

Additional Tables Upon Request

Linens & Napkins For All Tables (Choice of Color)

All Necessary China, Glassware, & Flatware

Dance Floor Up To 15' X 15'

One Complimentary Bartender For Receptions With 100+ Guests

Banquet Staff & PM Banquet Captain

UPGRADES ENHANCEMENTS

Arbor Rentals

Sound System Rental

Propane Fire Pit and Furniture

Propane Patio Heaters

Gold Plate Chargers

Champagne Toast

Non-Alcoholic Beverage Package

Appetizer Options

Plated Dinner Service (70 guests or less)

Cake & Cupcake Options

Menu & Cake Tastings

Golf Outings & Discounts

Rehearsal Dinner Packages



Select the details. Design your wedding menu

APPETIZERS

Hand-passed option available.

HOT

Goat Cheese Flat Bread Pizza

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

Petite Meatballs

your choice of swedish, marinara, bbq, teriyaki, or sweet chili sauce

Chicken Wings

with buttermilk ranch dressing

Spanakopita

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

Four Cheese Mushroom Caps

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

Twice Baked Potato Bites

potato skins filled with potato, cheese, bacon and chives

Vegetarian Spring Rolls

served with sweet thai chili sauce

PLATTER MENU

Charcuterie Board

assorted cured meats, grilled vegetables, mozzarella, marinated olives, seasoned hummus, assorted crackers, crostini

Domestic & Imported Cheese Tray

variety of cheese, candied pecan, dried apricot, assorted crackers, crostini

Seasonal Fruit Tray

seasonal fresh cut fruit and berries

Vegetable Crudit 

assorted seasonal vegetables, ranch and bleu cheese dressing on side

Cold Smoked Cured Salmon

whole side of sliced cured salmon, pickled peppers, herb cream cheese, capers, sliced lemon assorted crackers, crostini

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, 40% will be paid directly to your service personnel and 60% will be retained by the property.

COLD

Chocolate Dipped Strawberries

hand-dipped in dark chocolate

Prawns Cocktail

with cocktail sauce

Caprese Skewers

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

Assorted Crostini Rounds

red pepper hummus, roasted garlic hummus, olive tapenade and goat cheese, and roma tomato bruschetta topping

Smoked Salmon & Cucumber

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



Cassie Newquist Photodesign

Select the details. Design your wedding menu

VEGAN & VEGETARIAN

Sweet Coconut Curry Tofu (Vegan)

yellow coconut curry, marinated grilled tofu, sautéed vegetables

Brown Buttered Gnocchi (Vegetarian)

roasted butternut squash, fried sage leaves, chili flakes, Parmesan cheese, toasted almonds

Pasta Primavera (Can be Vegan or Vegetarian)

chef's choice pasta, seasonal vegetables, roasted garlic, Parmesan cheese

KIDS

Kids 12 Years & Younger | 3 Years & Under Eat Free

Chicken Strips & Fries

fruit cup, ranch, ketchup



Select the details. Design your wedding menu

RAINIER

Buffet includes dinner rolls and butter.

SALADS

Please choose one

Spinach Salad

red onion, mushrooms, hardboiled egg, italian vinaigrette, sliced almonds, bacon bits

Fresh Fruit Salad

seasonal melons and berries

Arcadian Greens

cherry tomato, english cucumber, kalamata olive ranch and balsamic vinaigrette dressings

Traditional Caesar

croutons, parmesan cheese, caesar dressing

VEGETABLES

Please choose one

- Roasted Asparagus With Parmesan
- Fried Brussels Sprouts With Bacon Bourbon Glaze
- Roasted Carrots And Broccolini

ACCOMPANIMENTS

Please choose one

- Herb Roasted Potatoes
- Wild Rice Pilaf
- Seamed Jasmine Rice
- Garlic Mashed Potatoes

ENTRÉES

Please choose two

Oven Roasted Chicken Breast

pesto butter sauce, crispy bacon, cherry tomato

Slow Roasted Top Sirloin

caramelized onions, roasted red peppers, red wine demi

Blackened Alaskan Rock Fish

garlic butter, roasted cherry tomato

Herb Crusted Pork Loin

hard apple cider butter sauce

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Select the details. Design your wedding menu

BAKER

Buffet includes dinner rolls and butter.

SALADS

Please choose two

Arcadian Greens

sliced strawberry, gruyere cheese, toasted almonds, assorted dressings

Poached Pear Pecan

artisan Greens, gorgonzola cheese, candied pecan, crispy prosciutto, poached pear glaze

Aromatic Beet

sliced beets, baby arugula, champagne vinaigrette, boursin cheese, toasted almonds

Romaine Steak House

romaine lettuce, bacon bits, crumbled bleu cheese, montreal seasoning, crispy onions, bleu cheese dressing

VEGETABLES

Please choose one

- Roasted Asparagus With Parmesan
- Herb Roasted Vegetable Medley
- Fried Brussels Sprouts In Bacon Bourbon Glaze
- Honey Glazed Baby Carrots
- Butter Green Beans

ACCOMPANIMENTS

Please choose one

- Au Gratin Potatoes
- Wild Rice Pilaf
- Herb Roasted Potato
- Cheesy Duchess Potato
- Mac N Cheese
- Brown Butter Potato Gnocchi

ENTRÉES

Please choose two

Oven Roasted Chicken Breast

pesto butter sauce, crispy bacon, cherry tomato

Herb Marinated Flank Steak

mushroom duxelle, red wine demi

Wild Salmon

bure blanc sauce, fried capers

Pan Seared Halibut

citrus herb compound butter

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Hannah Hix Photography

Select the details. Design your wedding menu

ST. HELENS

Buffet includes dinner rolls and butter.

SALADS

Please choose two

Arcadian Greens

candied pecans, strawberry, grapes, gruyere cheese, shredded chicken breast, assorted dressings

Poached Pear Pecan

artisan greens, gorgonzola cheese, candied pecan, crispy prosciutto, poached pear glaze

Aromatic Beet

beets, baby arugula, champagne vinaigrette, boursin cheese, toasted almonds

Sundried Rotini Pasta Salad

rotini pasta, sundried tomato vinaigrette, fresh vegetables, parmesan

VEGETABLES

Please choose one

- Roasted Asparagus With Parmesan Cheese
- Herb Roasted Vegetable Medley
- Nasturtium Dressed Fried Sun Chokes
- Roasted Honey Glazed Baby Carrots

ACCOMPANIMENTS

Please choose one

- Au Gratin Potatoes
- Wild Rice Pilaf
- Herb Roasted Potatoes
- Cheesy Duchess Potatoes
- Mac & Cheese

ENTRÉES

Please choose two

Balsamic Glazed Chicken Breast

sautéed thyme, rosemary, garlic, shallot, white balsamic glaze, cherry tomato

Herb Marinated Tri Tip

mushroom duxelle, red wine demi

Baked Salmon

bure blanc sauce, fried capers

Seared Albacore Tuna

caramelized salsify puree, grilled savoy cabbage

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Select the details. Getting ready for your big day

GETTING READY - BITES & DRINKS

BRIDAL SUITE MIMOSA PACKAGE

Designed for 8-10 people.

Fresh Fruit Platter
Choice of Two Juices - Orange Juice, Cranberry, Grapefruit, Pineapple
Three Bottles Domaine Ste. Michelle Brut Sparkling Wine
One Bottle Martinelli's Sparkling Cider

GROOM'S ROOM PACKAGE

Designed for 6 people.

Epic Nachos
Wing Platter (16 Wings)
Large Side of House Cut Fries
Bucket of Beer (6-Pack)
Bottled Water
Three Driving Range Tokens (Clubs Provided by Pro-Shop Staff)

A LA CARTE OPTIONS

Continental Breakfast
Epic Nachos
Wings (8 Wings)
Side Order Of House Cut Fries
Bucket Of Beer (6-Pack)
Bucket Of Redbull (6-Pack)
Dealer's Choice Round of Shots
Assorted Flavors – Jello Shots (Minimum 2 Dozen)
Basket of Assorted Snacks - Nuts, Trail Mix, Cliff Bars, Chips
Fresh Fruit Platter
Assorted Snacks - Nuts, Trail Mix, Cliff Bars, Chips
Domaine Ste. Michelle Brut Sparkling Wine
Coffee/Juice Bar
Martinelli's Sparkling Cider

LATE NIGHT SNACKS

POPCORN STATION

Popcorn Machine
Butter and Seasonings
Bags Included

WINGS OR STRIPS

Choice of Two Sauces

MINI GRILLED CHEESE BITES

White Bread & American Cheese
Tomato Soup

FRY BAR

Pick Two
Classic Cut Fries
Sweet Potato Fries
JoJo's
Tater Tots
Choice of Two Sauces
Cheesy Bacon Style

CHARCUTERIE BOARD

Minimum guest list of 50 or more, served in conjunction with a dinner package. The buffet will run for approximately one hour with the last service time being offered at 9:30pm. All items served in disposables. Plates/Vessels, Utensils, napkins are provided. Sales Tax & Service charge will apply.

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Danielle Christine Photography

Select the details. Design your bar menu

FULL KEG OPTIONS

Full Keg | 165 Pours | 12oz Cups

Corona
Pacifico
Modelo
Coors Light
Miller Lite
Michelob Ultra

Gold Mountain Golden Ale

Exclusively brewed by Deep Draft Brewing

Kona Big Wave
Stella Artois
Silver City

Ridgetop Red Amber, Tropic Haze IPA, Range West IPA, Pilsner, Hefeweizen

Mac & Jack's African Amber

Elysian Space Dust IPA

Georgetown Brewing

Bodhizafa IPA, Johnny Utah Pale Ale and more

7 Seas

Deep Draft

PONY KEG OPTIONS

Pony Keg | 80 Pours | 12oz Cups

Corona
Pacifico
Modelo
Coors Light
Miller Lite
Michelob Ultra

Kona Big Wave

Stella Artois

Silver City

Ridgetop Red Amber, Tropic Haze IPA, Range West IPA, Pilsner, Hefeweizen

Mac & Jack's African Amber

Elysian Space Dust IPA

Georgetown Brewing

Bodhizafa IPA, Johnny Utah Pale Ale and more

7 Seas

Deep Draft

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Select the details. Design your bar menu

SELECT & PREMIUM SPIRITS

Select Spirits

Vodka | Rum | Gin | Tequila
Whiskey | Basic Mixers

Premium Spirits

Tito's Vodka | Bacardi Rum | Bombay Dry Gin
El Jimador Tequila | Jack Daniel's Whiskey
Paddy's Irish Whiskey | Dewar's Blended Scotch
Basic Mixers

HOUSE WASHINGTON WINES

Chardonnay | Pinot Gris
Sauvignon Blanc | Rosé

Carbernet Sauvignon | Merlot | Red Blend

Chateau Ste. Michelle Winery - Sparkling

Domaine Ste. Michelle Brut

BEER, SELTZER & HARD CIDERS

Assorted Cans, Domestic, Import & Local Breweries

Miller Lite | Budweiser
Mango Cart by Golden Road Brewing | Tropic Haze IPA by
Silver City Brewery | Johnny Utah by Georgetown Brewing

White Claw Seltzer – Assorted Flavors
Schillings Spiked Cider – Assorted Flavors

CHAMPAGNE TOAST

Local Domaine Ste. Michelle Brut

Champagne Glasses | 2oz Pours

Non-alcoholic sparkling cider offered as well.

NON-ALCOHOLIC

Inquire about custom or elevated options.

Non-Alcoholic Beverage Package

Fresh Brewed Coffee (Regular or Decaf)
Hot Tea Assortment | Iced Tea or Lemonade
Assorted Canned Soda

Martinelli's Sparkling Cider

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Frequently Asked Questions

BASICS

How many hours does the venue rental include?

12 hour rental, from 11am to 11pm. At 10pm the bar will be closed and all music will be off so that you and your vendors will have adequate time to clean your personal decor and the bridal suite in order to exit the property by 11pm.

How much is the deposit, when is it due, and is it refundable?

The deposit is \$2000.00 due at the time of booking and is non-refundable.

What's the payment plan for the entire bill?

There is a payment schedule in your contract and the entire bill is paid no later than 14 days before the wedding.

Are there changing areas for the bride, groom, and/or wedding party?

We offer both a Bridal Suite and Grooms Room available for you and your wedding party to get ready in with our contracts.

Can we have our rehearsal dinner here?

We love hosting rehearsal dinners or informal walk-through rehearsals. Our weekends fill up fast so plan on booking your rehearsal dinner right away. A one hour ceremony rehearsal for you and your wedding party is based on availability, time and date are confirmed with your sales manager up to two weeks prior to your wedding date. Ask your sales manager about our Rehearsal Dinner package specials.

What's the cancellation policy?

There is a schedule of damages in your contract. The amount owed depends on the date of cancellation in relationship to the date of the wedding.

Will my pricing and quotes change from when I sign my contract?

Your package pricing, room rental fees and food and beverage minimums will be set and detailed in your contract. Although, given that food and beverage prices fluctuate in accordance with market conditions, your Sales Manager will inform you of any menu pricing changes going into the season.

FOOD & BEVERAGE

Do you have an in-house caterer?

We are a full-service facility and all catering is done in house. We do not allow outside catering.

Is there a food & beverage minimum?

Yes, our Food and Beverage minimum varies by season.

What's the tax and service charge?

Tax is currently 9.2% and service charge is 20%, and taxed at 9.2%. Of this amount 40% will be paid directly to service personnel and 60% will be retained by the property.

Can I bring in a cake from an outside baker or do I have to use a cake made on site?

We have a wonderful in-house Cake/Cupcake Baker (Anne Lantrip), but you are not required to purchase your cake through her. You may use any baker you choose. She offers tastings as well.

Can we bring our own wine, beer or champagne?

No outside beverages are allowed. We can bring in specialty wine, beer and liquor for your event, ask your sales manager for options.

Are there additional charges for bar staff?

Our full porta-bar and one bartender is included with at least 100 guests. Additional charges apply for less than 100 guests if not hosting a portion of your bar tab for night.

Can I or my guests bring outside food and beverages at any time during the venue rental?

Unfortunately, due to the Washington State liquor laws and health codes, all food and beverages must be purchased through Gold Mountain Golf Club.

DECOR & RENTALS

Can I use fake petals for my flower girls in the outside spaces?

No, petals must be real so they will decompose in the woods.

Can we use candles/confetti/sparklers/fireworks?

Candles- the glass must be taller than the flame and melting wax must be contained. Fireworks - No. Sparklers - Outside on the concrete if there is NO burn ban in place at the time. Glitter, confetti or any other party favors that are left behind and may cause excessive clean-up will be billed a minimum of \$250 for a cleaning fee.

Do you provide heaters and/or tents for the outdoor spaces?

We have two free standing propane heaters that may be rented as well as a propane fire pit. These items may not be used in woods, only in areas surrounding the clubhouse.

VENDORS & STAFFING

Can I hire my own vendors or is there a preferred vendor list we need to stick to?

We have a preferred vendors list, but you may hire anyone you like.

Do you offer on-site coordination? What services are included?

One of our Banquet Captains will greet you when you arrive and work closely with you and your vendors to make sure your day goes smoothly. Their main roles are: keep your timeline in tact, assist your decorating team and all vendors during set up and tear down, and supervise all transportation to and from the woods venue. Most weddings will have an AM Captain and a PM Captain.

What time can my vendors start setting up on the day of the wedding?

11am is the arrival time for bride, groom and vendors, unless other arrangements have been made with your sales manager prior to your wedding day.

LOGISTICS

Do you have a sound system and/or microphones for speeches?

We have a bluetooth sound system, wireless microphone and mic stand that can be rented for an additional charge.

How do my guests get out to the Wedding in the Woods ceremony site?

Included in your package is four 4-Passenger Golf Carts that you will be allowed to use one hour before your ceremony and one hour after your ceremony. You will provide 4 drivers that are 18+ years of age and they will be asked to sign a Liability and Safety waiver after being given instructions from the Banquet Captain. (It is preferable that they are not immediate family or in the bridal party, since they are needed for photos before and after ceremony).

What are the nearest hotels to the venue?

There are many hotels within a 15 to 30 min radius in Silverdale, Bremerton and Gig Harbor areas. We also suggest checking out Airbnb and/or VBRO rentals.

Is the site handicap accessible?

Yes, 100% - with the exception of the patio attached to the Olympic Room. The ceremony site in the woods does have gravel but it is kept very compact throughout the season.

Can I take pictures on the golf course?

Gold Mountain Golf Club has expansive grounds that offer numerous spectacular photography locations; however, photography is not permitted on any part of the golf course at any time without prior arrangement and guided by a Gold Mountain staff member. If your ceremony at our Wedding in the Woods location - the Cascade Course #1 fairway will be available for photos 1 hour after your ceremony. We request that all guests be respectful of our golfers, restaurant patrons and event attendees by remaining unobtrusive on the grounds while capturing the special day with photography. Please ask your sales manager or day of captain for suggestions of beautiful photography areas.

**Gold Mountain Sales Manager
Cheryl Burggraaf**

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Follow us on Social Media

@goldmtgolf | @theweddinginthewoods