

Where Forever Meets The Forest




Gold Mountain
GOLF CLUB • BREMER TON, WA



Cassie Newquist Photodesign



Hannah Hix Photography

*Under The Canopy of Forever
Woodland Wedding
Among The Evergreens*



Tiny Blooms Cottage

Under The Canopy of Forever

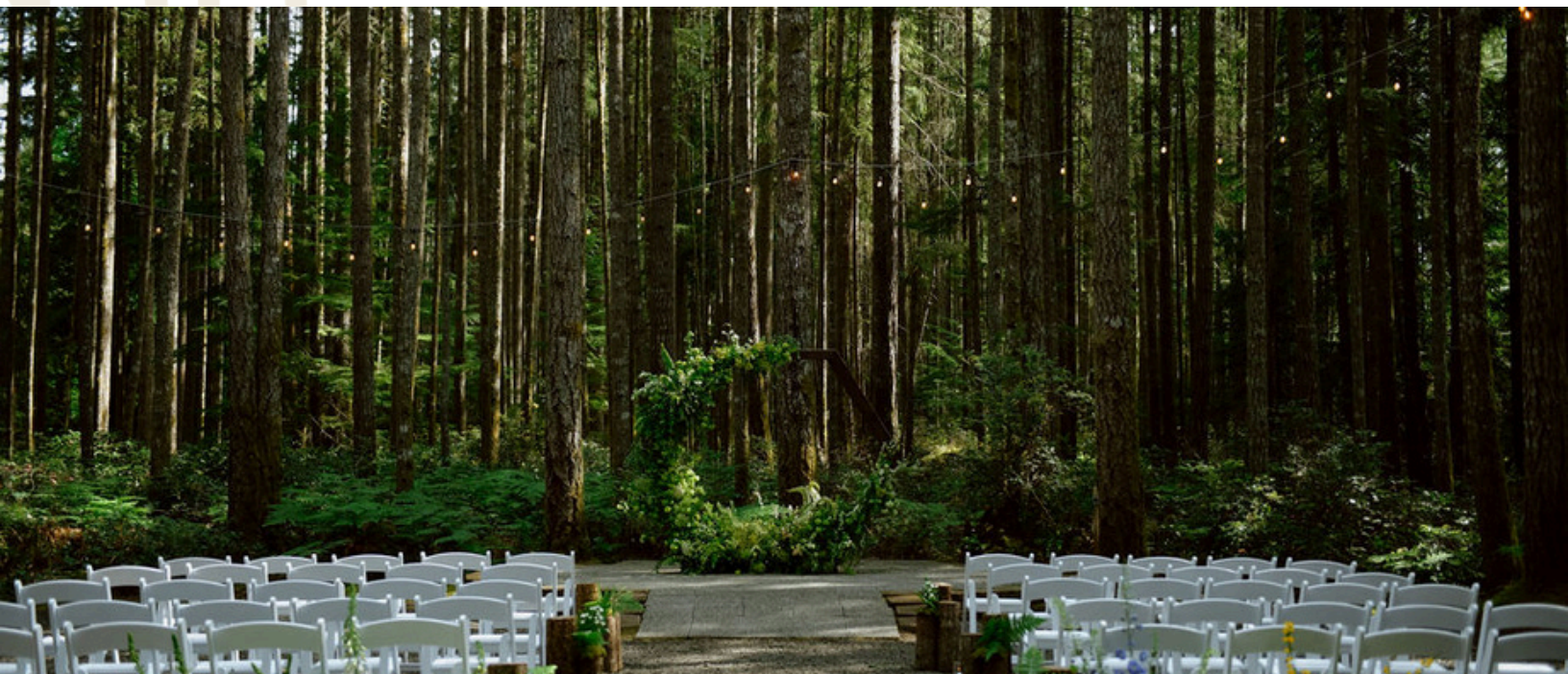
Olympic Room and Patio

Featuring abundant natural light and unparalleled views of the Olympic Course, the Olympic Room is a charming NW 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 Patio 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 NW setting like no other. Escape the hustle and 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.



Under The Canopy of Forever

Cascade Room

The Cascade Room is our private getting ready room that includes a privacy screen, a full-length mirror, a dress rack, a make-up station, a large gathering table, 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 restrooms. 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 the TV. Furnished with mirrors, a couch, and a table. Pair this room with our Grooms' Rooms meal package.

Gold Room

(Seasonal Weddings: November - 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.



Woodland Wedding

Ceremony Details

White Folding Chairs for a Timeless Woodland Aisle
Private Bridal Suite & Groom's Room for Pre-Wedding Moments
Table & Chairs for your DJ or Musicians
AM Event Supervisor (vendor coordination & timeline support)
Transportation to and From the Woods (Four passenger carts included)

Reception Details

Exclusive Use of Olympic Room and Patio
Up to 150 White Folding Chairs
60" Round Banquet Tables
Linens and Napkins for all Tables (Choice of Color)
All Necessary China, Glassware, and Flatware
Dance Floor up to 15' x 15'
PM Event Supervisor and Banquet Staff



Woodland Wedding

Ceremony Enhancements

Arbor Rentals
(a romantic focal point for your vows)
Sound System Rental

Reception Enhancements

Tablesides Champagne Toast
Custom Curated Bar Options
Non-Alcoholic Beverage Package
Unique Getting Ready and Late Night Selections
Appetizer Options
Plated Dinner Service
(available for parties of 70 guests or fewer)
Menu and Cake Tastings

Ambiance & Comfort

Propane Fire Pit + Seating
(cozy warmth and woodland charm)
Propane Patio Heaters *(for cool evenings)*

Additional Celebrations

Rehearsal Dinner Packages
Golf Outings and Discounts



Essence of Us Photography



Bre Z Photography

Getting Ready Menu



BRIDAL SUITE PACKAGE

Designed for 8-10 people

Breakfast Pastries

Fresh Fruit

Assorted Yogurt

Two Bottles of House Sparkling Wine

One Bottle of Martinelli's Sparkling Cider

Choice of Two Juices: Orange Juice, Cranberry,
Grapefruit, or Pineapple

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

Epic Nachos

Wings (8 Wings)

Side Order of House Cut Fries

Bucket of Beer (6-Pack)

Bucket of Red Bull (6-Pack)

Dealer's Choice Round of Shots

Assorted Flavors

Jell-O Shots (Minimum 2 Dozen)

Basket of Assorted Snacks

Nuts, Trail Mix, Cliff Bars, Chips

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

Hors D'Oeuvres

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

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 and Cucumber

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

Platter Menu

Charcuterie Board

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

Domestic and Imported Cheese Tray

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

Seasonal Fruit Tray

seasonal fresh cut fruit and berries

Vegetable Crudité

assorted seasonal vegetables, ranch and bleu cheese dressing on the side

Cold Smoked Cured Salmon

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

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

- Broccolini with Bacon Bourbon Glaze
- Herb Roasted Vegetable Medley
- Roasted Asparagus with Parmesan
- Roasted Carrots and Broccoli

ACCOMPANIMENTS

Please choose one

- Herb Roasted Potatoes
- Wild Rice Pilaf
- 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

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
- Honey Glazed Baby Carrots
- Butter Green Beans

ACCOMPANIMENTS

Please choose one

- Au Gratin Potatoes
- Wild Rice Pilaf
- Herb Roasted Potato
- Mac N Cheese

ENTRÉES

Please choose two

Oven Roasted Chicken Breast

pesto butter sauce, crispy bacon, cherry
tomato

Herb Marinated Flank Steak

mushroom duxelle, red wine demi

Baked Salmon

bure blanc sauce, fried capers

Pan Seared Halibut

citrus herb butter

St. Helens

Buffet includes dinner rolls and butter

SALADS

Please choose two

Arcadian Greens

candied pecans, strawberry, grapes, gruyère cheese, 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

Rotini Pasta Salad

rotini pasta, sundried tomato vinaigrette, fresh vegetables, goat cheese

VEGETABLES

Please choose one

- Roasted Asparagus with Parmesan
- Herb Roasted Vegetable Medley
- Fried Sun Chokes with Green Goddess Dressing
- Roasted Honey Glazed Baby Carrots

ACCOMPANIMENTS

Please choose one

- Au Gratin Potatoes
- Wild Rice Pilaf
- Herb Roasted Potato
- Cheesy Duchess Potatoes
- Mac N 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 Ahi Tuna

caramelized salsify puree, grilled sesame soy cabbage

Vegan & Vegetarian (Plated Options)

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 and younger | 3 years and under eat free

Chicken Strips and Fries

fruit cup, ranch, ketchup



Late Night Snacks

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 available at 9:30 PM. All items are served in disposable containers. Plates/vessels, utensils, and napkins are provided.

POPCORN STATION

Popcorn Machine

Butter and Seasonings

WINGS OR STRIPS

Choice of Two Sauces

FRY BAR

Choose Two

Classic Cut Fries

Sweet Potato Fries

Jojo's

Tator Tots

Choice of Two Sauces

Ketchup, Tartar, BBQ, Ranch, Honey Mustard, Fry Sauce,

Chipotle Mayo

CHARCUTERIE BOARD

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

Event Keg Pricing

Selections and pricing subject to availability.

FULL KEG OPTIONS

Full Keg | 165 Pours | 12oz Cups

Pacifico
Modelo
Coors Light
Miller Lite
Michelob Ultra

Gold Mountain Gold 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 Ale, and more
7 Seas
Deep Draft
Fremont Brewery*

PONY KEG OPTIONS

Pony Keg | 80 Pours | 12oz Cups

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 Ale and more
7 Seas
Deep Draft
Fremont Brewery*

Inquire about alternative custom orders and pricing if your preferred beer is not listed. Locally sourced cider options available.

++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.

Bar Offerings

Custom offerings available. Selections and pricing subject to availability.

SELECT & PREMIUM SPIRITS

Select Spirits

Vodka | Rum | Gin | Tequila | Whiskey | Basic Mixers

Premium Spirits

Tito's Vodka | Bacardi Rum | Bombay Dry Gin
Hornitos Tequila | Jack Daniel's Whiskey
Dewar's Blended Scotch | Basic Mixers

HOUSE WASHINGTON WINES

Chardonnay | Pinot Gris | Sauvignon Blanc | Rosé
Cabernet Sauvignon | Sparkling | Merlot | Red Blend

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
High Noons - Assorted Flavors
NA Beer Selections Available

TABLESIDE TOAST

Per Person

House Sparkling Wine
Champagne Glasses | 2oz pours
Non-alcoholic sparkling cider offered as well

NON-ALCOHOLIC

Inquire about custom or elevated options

Non-Alcoholic Beverage Package Per Person

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

Assorted Canned Sodas

Lemonade or Iced Tea by the Gallon

Martinelli's Sparkling Cider

Frequently Asked Questions

Quick Answers for Planning with Ease

Venue Rental

12-Hour rental from 11 AM - 12 PM

Additional hours may be added. Please inquire

Bar service and music conclude at 10 PM

Reserving Your Date

\$2,000 non-refundable deposit due at booking

Final balance due 14 days prior to your wedding

Rehearsals & Rehearsal Dinners

Rehearsals and dinners available with the coordination of Sales Manager

Ceremony rehearsals are scheduled based on availability

confirmed 14 days prior to wedding date

Vendors & Gold Mountain Staff

On-site AM and PM banquet supervisors

Outside vendors welcome

Vendor arrival begins at 11 AM

Photography

Olympic Room and Clubhouse surrounding areas prior to the ceremony

Ceremony venue and fairway adjacent available after ceremony for 1 hour

Drones must be approved through the FAA

Catering & Bar Service

Full-service, in-house catering only

Food and beverage minimums apply

Outside alcohol is not permitted

Outside cakes/desserts are welcome

Service Charges & Taxes

20% Service charge (taxed)

9.2% Sales tax

A portion of the service charge is distributed to service staff

Decor Guidelines

Real flower petals only for outdoor spaces

No nails, tacks, or other adhesives allowed

Candles are allowed inside and out, but must be contained in a glass

Sparklers permitted at designated location, if no burn ban

No fireworks or confetti

Wedding in the Woods Transportation

Four golf carts are included for guest transport

Drivers provided by the couple (18+)

