

Weddings

2022 WEDDING PACKET



EVENTS@GOLDMT.COM | 360.415.6894



Let Your Wedding Dreams Come True

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 175 guests.

Gold Mountain offers a variety of flexible spaces, including both indoor and outdoor options, our Northwest Wedding in the Woods and indoor 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 Bremerton/Seattle ferry and the downtown Bremerton waterfront, with a number of lodging options for your wedding party and guests.

SPACES

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, 175 guests for a seated dinner with a dance floor, or up to 250 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 175 guests and accommodates 175 for receptions.

Grand Patio (Seasonal Weddings - November Through February)

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 100 guests for a seated ceremony.

Gold Room (Seasonal Weddings - November Through February)

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, 100 guests for a seated dinner with a dance floor, or up to 150 guests for a cocktail-style reception. The Gold Room opens up to the Grand Patio for an indoor and outdoor celebration.



Amenities

CEREMONY DETAILS

White Folding Ceremony Chairs
Bridal Suite
Standard Tables & Linen
Professional Banquet Captain
Setup & Breakdown
Transportation To & From Wedding in the Woods

RECEPTION DETAILS

Five-Hour Exclusive Use Of Olympic Room
Up To 175 White Folding Chairs
60" Round Banquet Tables
Additional Tables Upon Request
Linens & Napkins For All Tables (Choice In Color)
All Necessary China, Glassware, & Flatware
Dance Floor Up To 15' X 15'
One Complimentary Bartender For Receptions With 100+ Guests
Banquet Staff
Private Menu Tasting For Two

UPGRADES AVAILABLE

Arbor Rental
PA System Rental
Champagne Toast
Non-Alcoholic Beverage Package
Appetizer Options
Carving Stations/ Plated Dinner Service
Special Desserts & Sweets Options



Seasonal Wedding Packages

Fall Wedding Package \$6,000 All-Inclusive ++ Up to 100 guests

Additional guests are charged menu price.

October & November
Wedding In The Woods Ceremony Location
All Ceremony Details
Olympic Room Reception Location
All Reception Details
Selections From Perfect Pair Menu
Upgrades Available

Winter Wonderland Package \$5,000 All-Inclusive ++ Up to 100 guests

Additional guests are charged menu price.

December Through February
Olympic Room or Terrace Ceremony Location
All Ceremony Details
Olympic Room Reception Location
All Reception Details
Selections From Perfect Pair Menu
Gold Room Ceremony Upgrade \$500
Wedding in The Woods Upgrade \$750

Elopement Package \$2,500 All-Inclusive ++ Up to 50 guests

Additional guests are charged menu price and must be booked within 90 days of wedding date.

Available Any Day
All Ceremony Details
Olympic Room Reception Location
All Reception Details
Selections From Perfect Pair Menu
Wedding In The Woods Ceremony Upgrade \$1,375
Upgrades Available



Customized Weddings

PICK & CHOOSE

CEREMONY/RECEPTION SITES

Wedding in the Woods
March - September - \$1,375
December - February - \$750
includes ceremony details

Olympic Room Reception Hall - \$1,800
includes ceremony details and Olympic Terrace

Gold Room Ceremony
December - February - \$500

FOOD & BEVERAGE

Minimums required June through September.

Optional Add-Ons & Customized Menu Available

UPGRADES AVAILABLE

Arbor Rental
PA System Rental
Champagne Toast
Non-Alcoholic Beverage Package
Appetizer Options
Carving Stations/ Plated Dinner Service
Special Desserts & Sweets Options



Perfect Pair

*Buffet includes dinner rolls and butter.
To add an additional entrée choice, please add \$5 per person.*

\$40 Per Person

SALADS

Please choose one

Mixed Field Greens

with strawberry, feta cheese, and sliced almonds

Spinach Salad

with red onion, sliced almonds, hardboiled egg, and Italian vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

Please choose one

- Roasted Seasonal Vegetables
- Fried Green Beans with Thai Chili Sauce
- Asparagus with Parmesan Cheese
- Steamed Broccoli & Carrots
- Fried Brussel Sprouts with Bacon and Brown Sugar Glaze

ACCOMPANIMENTS

Please choose one

- Roasted Red Potatoes
- Rice Pilaf
- Garlic & Parmesan Linguine with Olive Oil
- Garlic Mashed Potatoes
- Cheesy Duchess Potatoes

ENTRÉES

Please choose two

Roasted Airline Chicken Breast

with bacon Carbonara cream sauce

Herb-Marinated Flank Steak

with roasted red peppers, caramelized onions
demi-glaze

Baked Salmon

with butter sauce and roasted cherry tomatoes

Herb-Crushed Pork Loin

in mushroom demi-glaze

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

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

HOT

Goat Cheese Flat Bread Pizza \$22

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

Petite Meatballs \$18

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

Chicken Drumettes \$25

with buttermilk ranch dressing

Spanakopita \$25

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

Four Cheese Mushroom Caps \$20

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

Crab Filo Cups \$32

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

Northwest Crab Cakes \$34

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

Twice Baked Potato Bites \$16

red potatoes filled with potato, cheese, bacon and chives

Kalbi Marinated Beef \$26

steamed rice, micro greens, scallions and sesame seeds

COLD

Chocolate Dipped Strawberries \$15

hand-dipped in dark chocolate

Prawns Cocktail \$28

with cocktail sauce

Caprese Skewers \$17

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 \$25

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

Bruschetta \$16

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Preferred Vendors' List

Photographers

Debbie Gilman Photography

Debbie | 360.471.6036
debbiegilmanphotography.com

Blue Tie Photography

Lee | 253.820.8136
bluetiephoto@gmail.com | bluetiephoto.net

Florist

Maddy's Old Town Flowers

Dana | 360.275.6062
maddysoldtownflowers.com

Blooms and Twine Floral

Katie | 253.655.7199
bloomsandtwinefloral@gmail.com

Rentals

Kitsap Chair Covers & Specialty Linens

Cathy | 360.377.5674
kitsapchaircovers.com

Olympic Farm Style Events

John | 360.830.4561
olympicfarmstyleevents.com

Kitsap Event Rentals

Mike | 360.621.8711
kitsapeventrentals.com

DJs

DJ Z Entertainment

Z | 360.620.1848
dj-zentertainment.com

Mastermind Pro DJ's

Brett | 360.710.4121
brettatmastermind@wavecable.com

Designers

Copper & Currant

Carrie | 415.637.8961
copperandcurrant.com

Tinsel n' Twine

Laurie & Bobbette | 360.434.5233
tinselntwine.com

Planners

CME Events

Chloe | 360.340.4179
weddingplannerbremerton

Saving Grace Events

Rhianna Guevara | 360.621.2988
savinggraceevents.com

Bakery

Gold Mountain in House Pastry Chef

Anne | 253.857.2264
datrip@hotmail.com

Officiants

Amber Bartz

360.301.0243 | celebrationsbyamber.com

Hairstylist

Dirty Harry's Salon

Emily Kramer | 360-598-3600