



Black
Gold

G O L F C L U B



WEDDINGS & RECEPTIONS



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WEDDING CEREMONY




I Do With A View


Our *Secluded* and *Picturesque* Ceremony Site is the *Perfect* place to say "I Do". With a backdrop of rolling hills and greens, waterfalls and sparkling lakes, you will pledge your love forever in front of your family and friends. Standing on our raised stage, city views for days will greet you as you take your walk down the aisle as a newly married couple.

Includes

Outdoor Wedding Lawn, Arched Wooden Arbor and Stage
One Hour of Ceremony Time
Two Hours Prior Set Up Time
White Cushioned Garden Chairs
Infused Water Station
Private Bridal Suite (*Up to 2 hours prior to Ceremony*)
Venue Coordinator to Coordinate Rehearsal and Ceremony
One Hour Rehearsal (*Mon-Thurs. of wedding week*)

We will also escort the couple and photographer by golf cart to a couple of our favorite photo spots on the golf course after the ceremony.

 \$1600 | Ceremony fee when booked with reception (Weekdays & Sundays)

\$2100 | Ceremony fee when booked with reception (Saturdays) 

Ceremony Only

\$2700 | Saturdays
\$2200 | Weekdays & Sundays
Upon Availability

22% Service Charge and Applicable Sales Tax Will be Added.

RECEPTIONS

Food and Beverage Minimums and Room Fees Apply

From the Hors D'oeuvres to creative menu enhancements, every element of your menu can be tailored to your specific desires. We make it easy to build your perfect package.

Simply select your choice of hors D'oeuvres, entrée selection and beverages from the following menus. It's that simple. Add a variety of optional enhancements to your event and make it as unique as YOU ARE!

If you do not find exactly what you have in mind, we are happy to design a custom menu that suits you.

All Reception Packages Include

Private Bridal Suite up to 2 hours prior to your event and throughout your evening
Wooden Dance Floor
Five Hour Event Time Including Cocktail Hour
Cutting, Plating and Serving of the Wedding Cake
Champagne and Sparkling Cider Toast
Iced Tea, Lemonade, and Infused Water Station
Coffee & Hot Tea Service
Complimentary Tasting of Food Selections Prior to Your Event
Your choice of Full-Length White, Ivory or Black Linens
Cloth Napkins in Your Choice of Color
House Floating Candle Centerpiece with Mirror Base and 3 Votives
Upholstered Banquet Chairs
Custom Event Set Up
Use of Projector and Screen for slide show presentations
Complimentary Self-Parking
Venue Coordinator, Banquet Captain and Dedicated Staff
Preferred Vendor Referrals
Complimentary Golf Foursome

22% Service Charge and Applicable Sales Tax Will be Added.

HORS D'OEUVRES

*Served During Cocktail Hour/ First 60 Minutes Following Ceremony
All Appetizer Orders Require a Minimum of 50 Guests*

Grand Displays

International Cheese and Cracker \$10pp
Fresh Seasonal Sliced Fruit \$9pp
Vegetable Crudites with Herb Ranch Dip & Hummus \$9pp
Antipasti with Assorted Italian Meats & Grilled Vegetables \$14pp

Tray Passed

Based on 1 Piece per Guest

Choice of 2 hors d'oeuvres passed for one hour \$10pp
Choice of 3 hors d'oeuvres passed for one hour \$13pp
Choice of 4 hors d'oeuvres passed for one hour \$17pp

Baked Stuffed Mushrooms with Sausage & Cheese
Salmon Poke with Cucumber & Tobiko
Vegetarian Spring Rolls with sweet Chili Sauce
Meatballs in choice of BBQ, Terriyaki, or Swedish Sauce
Mini Beef Wellington
Chicken Satay With Thai Peanut Sauce
Beef Satay With Terriyaki Sauce
Grilled Shrimp Wrapped in Bacon
Coconut Shrimp With Spicy Plum Sauce
Crab Cakes With Remoulade sauce
Bacon Wrapped Dates with Goat Cheese
Fried Chicken & Waffle Bites
Caprese Skewer Drizzled with Balsamic Vinegar
Seared Beef Crostini with Horseradish Sour Cream
Jumbo Shrimp Cocktail
Seared Ahi Tuna On Sliced Cucumber or Wonton Chip
Shrimp Ceviche
Smoked Salmon, Herb Cheese on Everything Cracker
Cucumber Slice with Whipped Herb Cheese
Watermelon, Feta & Mint bites Drizzled with Balsamic Vinegar

22% Service Charge and Applicable Sales Tax Will be Added.

PLATED SELECTIONS



All Selections Include Fresh Artisan Baked Rolls w/ Whipped Butter

Salads

Choice of 1

Market Field Greens with Cherry Tomatoes, English Cucumber, Radish, Served with Champagne Vinaigrette

Tender Leaf spinach Salad with Crispy Bacon, Pickled Red Onions, Chopped Egg, Served with Jalapeno Ranch Dressing

Classic Caesar Salad with Herbed Croutons, Shredded Parmesan Cheese, Served with Traditional Caesar Dressing

Little Gems with Shaved Radish, Carrots, Cucumber, Goat Cheese, served with Green Goddess Dressing

Roasted Beet and Watercress, Feta Cheese, Cippolini Onions, Mandarin Oranges, served with Balsamic Vinaigrette

Romaine Hearts with Tomato, Cucumber, Sweet Corn, Feta Cheese Served with Red Wine Vinaigrette

Fancy Mixed Field Greens, Feta Cheese, Pears, Candied Walnuts, Served with Raspberry Vinaigrette

Entrees

You may choose up to two entrée selections plus one dietary restricted dish selection to offer your guests. Place card indicators are required. For a third protein selection, \$5 per person will be added.

Pan Roasted Chicken served with Potato Gratin, Seasonal Market Vegetables, & Lemon-Thyme Jus | \$40 per guest

Chicken Florentine served with Boursin, Chicken Jus, Whipped Potatoes & Seasonal Market Vegetables | \$41 per guest

22% Service Charge and Applicable Sales Tax Will be Added.

Entrees

Chicken Parmesan served with Roasted Red Potato & Seasonal Market Vegetables | \$40 per guest

Pan-Seared Salmon served with Lemon Preserves, Citrus Beurre Blanc, Roasted Cauliflower Puree, & Heirloom Fingerling Potatoes | \$43 per guest

Grilled Salmon served with Sweet Potato Cake, Charred Brussel Sprouts & Curry Caper Vinaigrette | \$43 per guest

Braised Beef Short Rib served with Port Wine Reduction, Caramelized Shallot-Mushrooms, Creamy Grits & Seasonal Market Vegetables | \$50 per guest

8oz New York Steak served With Shallot Merlot Sauce, Potato Gratin & Seasonal Market Vegetables | \$52 per guest

Roasted Filet of Beef with Cabernet Sauvignon Sauce, Caramelized Shallots, Whipped Potatoes & Seasonal Market Vegetables | \$54 per guest

Roasted lamb Sirloin Served with Risotto, Mushrooms, Fresh Herbs & Au Jus | \$49 per guest

22% Service Charge and Applicable Sales Tax Will be Added.

Vegetarian/Vegan Options

\$40 per guest

*Cous Cous Stuffed Eggplant Rolls
Tomatoes, Golden Raisins, Zucchini, Smoked Cashew Tahini Green Harissa*

*Curried Chickpea Cakes
Red Curry, Mango Chutney, Toasted Shallots*

*Miso Roasted Wild Mushrooms
Cauliflower Puree, Bok Choy, Puffed Rice*

*Quinoa Stuffed Peppers
Green Beans, Moroccan Spiced Carrot Jus, Toasted Almonds*

*Espellette Peppered Tofu
Saffron Risotto, Snap Peas, Cherry Tomatoes, Pickled Onions, & Fresh Herbs*

Dual Plated Entrée Selections

*Chicken Florentine and Pan Seared Salmon served with Citrus Beurre Blanc Sauce ,
Roasted Cauliflower Puree, & Seasonal Market Vegetables | \$60 per guest*

*Miso Glazed Salmon and Herb Roasted Airline Chicken served with Fingerling
Potatoes & Baby Vegetables, Ginger Beurre Blanc & Madeira Butter Sauces | \$60 per
guest*

*Braised Short Rib and Herb Roasted Chicken served with Whipped Potatoes, Baby
Vegetables & Natural Reduction | \$60 per guest*

*Roasted Filet of Beef and Lobster Tail served with Gratin Potatoes, Baby vegetables,
Citrus Beurre Blanc Sauce & Natural Jus
Market Price*

22% Service Charge and Applicable Sales Tax Will be Added.

Buffet Selections

Option 1: \$64 per guest

Option 2: \$70 per guest

Cold Selections

Option 1: Choice of 2

Option 2: Choice of 3

House Salad Greens , tomato, cucumber, red onion served with Dressing

Classic Caesar Salad- Romaine, Herb Croutons, Fresh Parmesan

Tomato, Mozzarella, Basil – Displayed

Beets, Goat Cheese, Citrus, Frisee – Displayed

Shaved Brussels Sprouts – Bacon, Pecans, Feta Cheese, Maple Dijon

Dressing

Green Bean Salad – Toasted Almonds, Pickled Onions, Lemon Vinaigrette

Cauliflower Salad – Quinoa, Dates, Red Onion, Lemon Vinaigrette

Penne Pasta Salad – Cherry Tomatoes, Zucchini, Pine Nuts, Pesto Sauce

Main Entrée Selections

Option 1: Choice of 2

Option 2: Choice of 3

Chicken Marsala with Wild Mushrooms

Chicken Picatta with Lemon Caper Sauce

Herb Crusted Chicken with Lemon Thyme Jus

Dill Seared Salmon with Citrus Beurre Blanc Sauce

Balsamic Glazed Mahi – Mahi

Classic Shrimp Scampi

Dijon Crusted Pork Loin

Grilled Tri-Tip with Balsamic Glazed Onions

New York Strip Loin with Fire Roasted Tomatoes & Chimichurri sauce

Beef Tenderloin with Wild Mushrooms & Onions

Braised Beef Short Rib With Onion Confit, Port Wine Reduction

22% Service Charge and Applicable Sales Tax Will be Added.

Accompaniments

Option 1: Choice of 2

Option 2: Choice of 3

Garlic Whipped Potatoes
Au Gratin Potatoes
Fresh Seasonal Vegetables
Honey & Orange Glazed Butternut Squash
Roasted Skinned Potatoes
Garlic Roasted Broccolini
Creamed Sweet Corn
Roasted Cauliflower – lemon, capers & parsley
Cauliflower Gratin
Wild Rice Blend – pecans, cranberries, fresh herbs
Toasted Rice Pilaf
Creamy Orzo with spinach & roasted tomatoes
Macaroni and Cheese

Youth Entrees

Chicken Tenders Meal with French
Fries, and Fruit
\$24.95 per guest

Vendor Meals

Chef's Choice
\$29.95 each

Stations & Late Night Snacks

**Minimum of 50 Guests & Added To Full Menu*

Street Taco Station - \$10 per person
Choice of Chicken, Asada or Carnitas served with limes, cilantro, onions, red salsa, salsa verde & habanero mango salsa

Carving Stations – Requires \$100.00 Chef Carving Fee
Pepper crushed filet mignon served with creamy horseradish, & au jus - \$12 per person
New York Strip Loin served with Jack Daniels BBQ Sauce - \$12 per person
Herb Crusted Prime Rib served with creamy horseradish & au ju - Market Pricing

All American Slider Bar - \$10 per person
Gourmet Sliders or Moni Hot Dogs served with traditional condiments and homemade French fries

Mac N' Cheese Station - \$9 per person
Panko Crusted Gorgonzola, Asiago & Jack Cheese Macaroni in Martini Glasses served with applewood bacon, spicy sausage peas, parmesan cheese, green onions, caramelized onions, mushrooms

22% Service Charge and Applicable Sales Tax Will be Added.

French Fry Station - \$9 per person

Tator Tots, French Fries, Sweet Potato Fries served with ketchup, garlic aioli, chili, nacho cheese

Nacho Station - \$8 per person

House Made Corn Tortilla Chips served with salsa, sour cream, melted cheese, shredded lettuce, tomatoes, chili

Pretzel Bar - \$9 per person

Hot pretzels, pretzel bites, pretzel sticks served with your choice of Nutella, cream chesses, nacho cheese, or chocolate sauce

Popcorn Bar - \$8 per person

Fresh popped whole grain corn with assorted seasonings, chocolate and caramel sauces

Warm Cookie & Brownie Milk Shots - \$7 per person

Warm Cookies & brownies, freshly baked on-site and served with cold milk

Mini Dessert Station - \$10 per person

Includes Four Varieties – Chef's Choice

Ice Cream Sundae Station - \$9 per person

Choose two flavors - Vanilla, chocolate, strawberry, chocolate chip ice cream served with chocolate fudge, caramel sauce, peanuts, rainbow sprinkles, cherries, whipped cream

Churro Bar - \$10 per person

Warm churros served with cinnamon & Sugar topping, chocolate, strawberry & Carmel sauces, whipped cream, cookie crumbles, candy sprinkles, toasted nuts

22% Service Charge and Applicable Sales Tax Will be Added.

Beverages

Bar Service

We will work with you to create a custom bar program for your occasion. Hosted Bars, Bars for a Pre-Set Amount, with specified products, cash bars, or a combination of hosted and cash bars. Bartending fee of \$200 applies to cash bars w/ minimum requirement.

Hosted Bar Packages

During a Hosted Bar, Single Pour Beverages are complimentary to your guests and priced per person per hour for all guests over 21, Shots are not permitted

	1 Hr	2 Hr	3 Hr	4 Hr
Soft Hosted Bar	\$18	\$25	\$30	\$35
<i>House Wine, Domestic & Draft Beer, Soft Drinks</i>				
Well Hosted Bar	\$20	\$27	\$34	\$40
<i>Well Liquors, House Wine, Domestic & Draft Beer, Soft Drinks, Mixers & Garnishes</i>				
<i>Well Selections: Bartons, Montezuma, Old Smuggler</i>				
Premium Hosted Bar	\$24	\$30	\$37	\$42
<i>Premium Liquors, Premium Wine, Imported & Domestic Beer, Soft Drinks, Mixers & Garnishes</i>				
<i>Premium Selections: Jack Daniels, Crown Royal, Jameson, Beefeaters, Tanqueray, Hendriks, Absolut, Titos, Ketel One, Bacardi, Myers, Capt. Morgan, Malibu, Chivas Regal, Cazadores Repo, Grand Marnier</i>				
Super Premium Hosted Bar	\$28	\$32	\$40	\$47
<i>Super Premium Liquors, Wine, Imported & Domestic Beer, Soft Drinks, Mixers & Garnishes</i>				
<i>Glenlivet, Johnny Walker Black, Glenmorangie, Macallan 12, Makers Mark, Bombay Sapphire, Grey Goose, Patron Silver, Casamigos, Don Julio, Hennessy, Courvoisier</i>				

22% Service Charge and Applicable Sales Tax Will be Added.

Unlimited Soft Drink Package - \$5 per person

Wine Service With Dinner - Choice of House Red or White \$9 per person

Bubbly Bar- Champagne, 3 Juices, 3 Fruits - \$12 per person per hour with attendant

Bloody Mary Bar - Vodka, Bloody Mary Mix with a variety of toppings \$12 per person per hour per with attendant

Corkage Fee for Own Wine Bottles \$20 per 750ml bottle

22% Service Charge and Applicable Sales Tax Will be Added.

Enhancements & Finishing Touches

Additional Event Time - \$500 per hour

Additional Hour of Set Up Time – \$125 per hour

Charger Plates in Your Choice of Gold or Silver Acrylic

Glass Charger Plates

*Chiavari Chair with Cushion choice of gold, black, mahogany, black -
\$6.00 per chair*

Farmhouse Chairs

Satin Napkins

Satin Floor Length Linens

Overlays – Price Varies

White Dance Floor – Price Varies

Lighting for “Falls Lawn” Required after Sunset – Pricing Varies

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General Information

Menus

Current prices are indicated on attached menus. Prices and offerings are subject to change due to market conditions. Confirmation of pricing will be confirmed 90 days in advance. No food or beverages may be brought to Black Gold Golf Club with the exception of desserts from a licensed and insured caterer or bakery and are subject to the approval by Black Gold Management.

Menu Tastings

One complimentary tasting is provided for a contracted Wedding Reception Tastings are hosted complimentary for two guests approximately 4 to 6 months prior to the event.

Required Minimums and Room/Space Fees

All events are subject to food and beverage minimums and room/site fees not inclusive of tax and service charge. Minimums exclude ceremony site fees, tax, service charge and any other items that are not food or beverage

Service Charge & Sales Tax

All pricing is subject to 22% service charge and current sales tax. Service charge is subject to applicable sales taxes in accordance with California state law.

Deposits and Payments

A non-refundable deposit of \$1500.00 and signed contract agreement is required for booking of all events. The deposit is fully vested upon receipt and is non-refundable. 50% of your expected total is due halfway or six months prior to your event date. The balance due and all event details are due 14 days prior to your event date. Final payment and a credit card on file are due 14 days prior to your event. Black Gold Golf Club reserves the right to charge the credit card on file for any damages that are the result of your event. Final payment must be paid with cash, credit card or cashier's check.

Liability Insurance

All vendors are required to hold liability insurance for their business.

Seating

Seating will be at round tables that seat 10 people, unless otherwise suggested. For events with guest counts of 180 or, Chiavari chairs must be rented to ensure the comfort of your guests

Security

Private security is not available. In the event Black Gold Golf Club does feel additional security will be necessary, an outside source will be brought in and charges will be applied to final booking

Alcohol Beverage Policy

Alcohol may only be served by club servers and bartenders to guests supplying proper age identification.

Black Gold Golf Club has the right to refuse alcohol service to any person, who in the servers judgment appears intoxicated. Should any outside alcohol be found or any inappropriate use of Black Gold's liquor, we reserve the right to confiscate the alcohol and close the bar/event and additional fees may be imposed. Shots are not permitted on property.