

Black Gold

G O L F C L U B



Wedding Packages

On behalf of the entire staff we would like to thank you for considering Black Gold Golf Club as the host site for your memorable event! The 20,000 square foot clubhouse and surrounding grounds were designed with your special event in mind. Our regal clubhouse features seating for up to 250 people with panoramic views of the golf course, water fall, and rolling vistas that are ideal for gorgeous pictures.

General Information

Menu Planning

Current prices are indicated on enclosed menus. No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source without permission from the Food and Beverage Director. Black Gold Golf Club offers a onetime complimentary quarterly food tasting upon confirmation of booking. Black Gold Golf Club reserves the right to charge for these privileges.

Alcoholic Beverage Policy

Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of Black Gold Golf Club to request identification on any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Black Gold Golf Club staffers also have the right to refuse alcohol service to any person, who in the servers' judgment appears intoxicated.

Service Charge & Sales Tax

A 20% service charge will be added to the entire cost of the banquet. The 20% service charge is subject to current state sales tax in accordance with the California State Board of Equalization Regulation No. 1603.

Seating

Seating will be at round tables that seat 10 people, unless otherwise requested. Special seating diagrams with numbers are available for assigned seating. Arrangements with our catering office are necessary if you require assigned seating. Head and other tables will be available with arrangements made prior to event.

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 during final booking.

Non-Refundable Booking Deposit

A non-refundable \$1,500.00 deposit and signed reservation agreement is required for all wedding receptions and ceremonies. The \$1,500.00 deposit is fully vested upon receipt and is non-refundable. All exceptions will be on a case by case basis upon approval from the General Manager.

Payments & Guarantee

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 if any damages are assessed as a result of your event. At the time of final payment, there will be a final walk-through and arrangements will be made for the final guarantee. Final payment must be paid with cash, check, cashier's check, or credit card.

Minimums

Black Gold Management has the right to implement a minimum for weddings and special events. Current Food and Beverage Minimums are **\$12,500.00** for Saturday evenings and **\$8,000.00** for Friday and Sunday evenings. Minimums may be waived at the discretion of the General Manager, dependent upon event space, date, time, and time of the year. Minimums exclude ceremony fees, tax, service charge and any other item that is not food or beverage.

General Information Continued

Liability

Black Gold Golf Club reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. Black Gold Golf Club does not assume any liability for personal property brought into the club or any property left at the conclusion of your event.

Banquet Hours and Banquet Room Rental Rates

Wedding Reception and Special Event packages are available in 4 hour increments for lunch and 5 hour increments for dinner. Lunch times are to be completed by 3:00 pm. Events starting after 2:30 pm are considered dinner hours. Hours are to be negotiated between client and Catering Sales management. Extended hours are available for \$750.00 per hour. Clubhouse is Wi-Fi Capable.

Dance Floor

A dance floor is included in all Wedding and Special Events packages. Upgraded dance floor options are available for an additional fee.

Decorations

All candle decorations must be approved by Catering Sales management prior to the event. Black Gold Golf Club does not allow confetti or sparklers on premise. Black Gold Golf Club does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings in the rooms.

Special Services & Vendors

Black Gold Golf Club will provide recommendations for all your entertainment needs. All vendors must be licensed and able to provide proof of liability insurance. All equipment and décor brought in by vendors must be approved by Black Gold Golf Club. Vendors may enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made with the approval of the Food and Beverage Director.

Additional Servers

Uniformed wait staff will be assigned to your event based on final guest count. Additional servers are available for tray passing hors d'oeuvres, cocktails, etc. at \$25 per hour, per server.

Parking

Parking is available free of charge. Valet parking is available for an additional fee.

"The Falls" Ceremony Garden

The Falls Ceremony Garden overlooks the lake, waterfalls, and 18th green in a secluded area.

White cushioned folding chairs are placed for your guests

with a beautiful, vine-covered gazebo as

the backdrop and stage for your wedding ceremony.

A fruit-infused water station is included for your guests to enjoy.

Garden Ceremony - \$1,500 plus service charge and tax



Wedding Reception Packages

Ruby

Buffet Dinner with Choice of Included Options

International Cheese and Crackers Display

Selection of One Tray Passed Hors D'oeuvre

Iced Tea, Lemonade, and Coffee Station

Champagne and Cider Toast

Premium Wedding Cake from Preferred Vendor

Choice of White, Ivory, or Black Table Linen

Choice of Napkin Color

5 hour Room Rental

Private Bridal Suite

Dance Floor

Banquet Chairs

Complimentary Food Tasting

For Bride & Groom

Saturday Evenings \$75

Fridays, Saturday Mornings, Sundays \$65

Emerald

Buffet Dinner with Choice of Included Options

International Cheese and Crackers Display

Selection of Two Tray Passed Hors D'oeuvres

Iced Tea, Lemonade, and Coffee Station

Champagne and Cider Toast

One Hour Hosted Soft Bar: House Wine,
Domestic Bottle & Draft Beer, Soft Drinks

Premium Wedding Cake from Preferred Vendor

Choice of White, Ivory, or Black Table Linen

Choice of Napkin Color

5 hour Room Rental

Private Bridal Suite

Dance Floor

Chair Covers with Organza Sash

Complimentary Food Tasting

For Bride & Groom

Complimentary Golf, Twosome

Saturday Evenings \$85

Fridays, Saturday Mornings, Sundays \$75

Sapphire

Buffet Dinner with Choice of Included Options

Fresh Seasonal Sliced Fruit Display

International Cheese and Cracker Display

Selection of Three Tray Passed Hors D'oeuvres

Iced Tea, Lemonade
and Gourmet Coffee Station

Champagne and Cider Toast

Two Hour Hosted Well Bar: Well Liquors,
House Wine, Domestic Bottle & Draft Beer
& Soft Drinks

Premium Wedding Cake from Preferred Vendor

Belgian Chocolate Fondue
with an Array of Dipping Items

Choice of White, Ivory or Black
Floor Length Linen

Choice of Napkin Color

5 Hour Room Rental

Private Bridal Suite

Dance Floor

Chair Covers or Chiavari Chairs

Complimentary Food Tasting
for Bride & Groom

Complimentary Golf, Foursome

Saturday Evenings \$100

Fridays, Saturday Mornings, Sundays \$90

Diamond

Buffet Dinner with Choice of Included Options

Fresh Seasonal Sliced Fruit Display

International Cheese and Cracker Display

Selection of Four Tray Passed Hors D'oeuvres

Iced Tea, Lemonade,
and Gourmet Coffee Station

Champagne and Cider Toast

Two Hour Hosted Premium Bar: Premium
Liquors or Four Hour Hosted Well Bar: Well
Liquors, House Wine, Domestic Bottle
& Draft Beer, Soft Drinks

Wine Service During Dinner

Premium Wedding Cake from Preferred Vendor

Belgian Chocolate Fondue
with an Array of Dipping Items

Choice of One Late Night Snack

Premium Satin Floor Length Linen
with Choice of Color

Premium Satin Napkins with Choice of Color

5 Hour Room Rental

Private Bridal Suite

Dance Floor

Chair Covers or Chiavari Chairs

Complimentary Food Tasting
for Bride & Groom

Complimentary Golf, Foursome

Saturday Evenings \$120

Fridays, Saturday Mornings, Sundays \$110

Hors D'oeuvres

Hot Selections

Baked Stuffed Mushrooms w' Sausage & Cheese
Vegetarian Spring Rolls w' Plum Dipping Sauce
Chicken Stuffed Won Tons
Skewered Tortellini w' Marinara Dipping Sauce
Meatballs In BBQ, Teriyaki, Or Swedish Sauce
Mini Chicken Wellington
Mini Beef Wellington
Chicken Satay w' Thai Peanut Sauce
Beef Satay w' Teriyaki Sauce
Grilled Shrimp Wrapped In Bacon
Coconut Shrimp w' Spicy Plum Sauce
Grilled Scallops Wrapped In Bacon

Cold Selections

Salami Coronet Rolled w' Herb Cream Cheese
Bruschetta w' Tomato & Basil
Caprese Skewer Drizzled w' Balsamic Vinegar
Cucumber Barrels w' Bay Shrimp & Cocktail Sauce
Sliced Melon Wrapped In Prosciutto
Roasted Prime Rib w' Creamed Horseradish
On Crostini
Seared Ahi Tuna On Sliced Cucumber
Or Wonton Chip
Jumbo Shrimp Cocktail
Seafood Salad On Artichoke Bite
Honey Baked Ham-Wrapped Hearts Of Palm

Appetizer Displays

International Cheese & Cracker Display
Fresh Seasonal Sliced Fruit Display
Vegetable Crudités w' Herb Ranch Dip & Hummus
Artichoke & Spinach Dip w' Grilled Pita Triangles
Antipasti w' Assorted Italian Meats & Grilled Vegetables (\$3.00 upgrade)

Wedding Buffet Menu

Choice of Three Salads:

Mixed Green Salad- Tomatoes, Cucumber, Red Onion,
Croutons & Homemade Ranch Dressing

Classic Caesar Salad - Garlic Croutons,
Shredded Parmesan & Caesar Dressing

Italian Pasta Salad - Sun Dried Tomatoes, Black Olives
& Olive Oil Vinaigrette

Three Bean Salad - Garbanzo, Kidney, and Black Beans,
Corn & Herb Vinaigrette

Beet Salad - Spanish Onions, Sour Cream
& Herb Vinaigrette

Baby Spinach Salad - Smoked Bacon, Mushrooms,
Sunflower Seeds, Red Onion & Citrus Vinaigrette

Fancy Mixed Field Greens - Feta Cheese, Pears,
Candied Walnuts & Raspberry Vinaigrette

Cucumber Salad - Red Onion, Bell Peppers,
& Olive Oil Vinaigrette

Homemade Potato Salad - Celery, Onions, Dijon
Mustard, Mayonnaise & Herb Vinaigrette

Choice of One Chicken Entrée:

Marsala - Wild Mushroom & Marsala Wine Sauce

Moldavian - Sun Dried Tomatoes, Artichokes
& Spinach Cream Sauce

Picatta - Lemon Caper Cream Sauce

Francaise - Lemon & Herb Butter Sauce

Mango Sage - Roasted Bone-In

Parmesan - Herb-Crusted w' Tomato Vodka Sauce

Choice of One Carving Station Item:

Glazed Ham - Sweet Honey-Pineapple Glaze

Herb Roasted Turkey - Home-Style Gravy

Smoked Tri Tip - Shitake Mushroom Or BBQ Sauce

Choice of Three Accompaniments:

Garlic Mashed Potatoes

Loaded Mashed Potatoes - Bacon, Sour Cream,
& Cheese

Au Gratin Potatoes

Herb Roasted Red Potatoes

Herbed Rice Pilaf

Wild Rice w' Dried Raisins & Pecans

Grilled Italian Style Vegetables

Fresh Seasonal Vegetable Medley

Fresh Carrots & Blue Lake Green Beans

Buffet Upgrade Items

Chicken Oscar - Asparagus, Crab, Hollandaise
\$3

Chicken Cordon Bleu - Herb-crusted stuffed
with Ham and Swiss Cheese, Buerre Blanc Sauce
\$4

Pork Medallions - Apricot Chutney \$4

Shrimp Scampi Skewers - Lemon Garlic Butter
\$4

Macadamia Nut Crusted Mahi Mahi w'
Pineapple Relish \$5

Sliced Smoked Tri-tip - Shitake Mushroom
Sauce \$5

Flat Iron Steak - Port Wine Demi-Glaze \$6

New York Steak - Fresh Bordelaise Sauce \$6

Grilled Salmon - Dill Cream Sauce \$7

Sea Bass - Champagne Cream Sauce \$6

Filet Mignon - Béarnaise Sauce \$11

Pistachio- Encrusted Halibut - Buerre Blanc
Sauce \$13

Carving Station Upgrades

Dijon Crusted Filet Mignon- Creamy Horseradish and Au jus \$7

New York Strip Loin - Jack Daniels BBQ Sauce \$8

Herb Crusted Prime Rib - Creamy Horseradish and Au Jus \$9

Vegetarian Menu

Penne Pasta Primavera - Fresh Seasonal Vegetables and Creamy Alfredo Sauce

Eggplant Parmesan - Marinara Sauce, Penne Pasta, and Fresh Vegetables

Grilled Tofu and Vegetable Stack - Marinara Sauce over Angel Hair Pasta

Children's Menu

Pasta with Butter and Parmesan Cheese served with Garlic Bread and Fresh Fruit

OR

Crispy Chicken Tenders served with French Fries and Fresh Fruit

\$19.95 (Available for children 10 and under)

Plated Menu Options

Any menu item may be served as a plated dinner for an additional \$7 per person.

Includes:

One Salad

Two Entrée Selections or One Duet Plate

Two Accompaniments

Rolls and Butter

Hosted Bar Packages

SOFT HOSTED BAR

House Wine, Domestic & Draft Beer, Soft Drinks, Mixers and Garnishes

One Hour	\$10	Two Hours	\$16
Three Hours	\$20	Four Hours	\$23

BOTTLED BEER - Budweiser, Bud Light, Coors Light, Miller Light, Heineken, Dos XX

DRAFT BEER - Rotated Seasonally

LA TERRE HOUSE WINE - White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon

WELL HOSTED BAR

Well Liquors, House Wine, Domestic & Draft Beer, Soft Drink, Mixers and Garnishes

One Hour	\$13	Two Hours	\$19
Three Hours	\$23	Four Hours	\$26

WELL SELECTIONS - Bartons, Montezuma, Jim Beam, Cluny

PREMIUM HOSTED BAR

Premium Liquors, House Wine, Imported & Domestic Beer, Soft Drinks, Mixers and Garnishes

One Hour	\$16	Two Hours	\$22
Three Hours	\$27	Four Hours	\$30

PREMIUM SELECTIONS - Absolut, Ketel One, Captain Morgan, Bacardi, Meyers, Malibu, Bacardi 151, Tanqueray, Bombay, Beefeater, Jose Cuervo Gold, Jose Cuervo Tradicional, Jameson, Crown Royal, Maker's Mark, Bushmills, Seagrams 7, Seagrams VO, Jack Daniels, Johnny Walker Red, J&B, Dewers, Presidente, Bailey's, Amaretto, Frangelico, Schnapps, Midori, Jagermeister, Kahlua, Southern Comfort

SUPER PREMIUM HOSTED BAR

Super Premium Liquors, House Wine, Imported & Domestic Beer, Soft Drinks, Mixers and Garnishes

One Hour	\$19	Two Hours	\$25.
Three Hour	\$30	Four Hours	\$33

SUPER PREMIUM SELECTIONS - Grey Goose, Belvedere, Bombay Sapphire, Patron Silver, Jameson 12 Year, Bushmills Black, Johnny Walker Black, Glenfiddich, Chivas, Glenlivet, Martel Cognac, Courvoisier, Grand Marnier, Hennessy

Hosted Specialty Bar Packages

BLOODY MARY BAR

One Hour Well Vodka with all accompaniments \$12.50

One Hour Premium Vodka with all accompaniments \$18.50

Accompaniments include, Olives, Celery, Blue Cheese, Pickled Vegetables, Bacon, Variety of Hot Sauces

CHAMPAGNE BAR

One Hour with House Champagne \$10

One Hour with Premium Champagne \$16

Served with Orange Juice, Cranberry Juice, Pineapple Juice, Seasonal Fruit Puree,

Fresh Seasonal Berries

PREMIUM COFFEE BAR

Regular and Decaf Coffee, Fresh Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Almond and Irish Cream Flavorings

\$7.50

Finishing Touches

ALL AMERICAN SLIDER BAR - \$7.50

Gourmet Sliders and Mini Hot Dogs

Served with Traditional Condiments and
Homemade Chips & Dip

TOMATO SOUP SHOOTERS WITH MINI GRILLED CHEESE SANDWICHES - \$6

Home-Style Tomato Soup served in Shot Glasses and
accompanied with Mini Grilled Cheese Sandwiches

MAC 'N' CHEESE MARTINI STATION - \$7

Panko Crusted Gorgonzola, Asiago and Jack Cheese
Macaroni in Martini Glasses

Served with Applewood Bacon, Spicy Sausage, Peas,

Parmesan Cheese, Green Onions, Caramelized
Onions, Mushrooms

BELGIUM CHOCOLATE FOUNTAIN - \$6 (75 PERSON MINIMUM)

Milk, Dark, or White Chocolate

Served with 4 Dipping items with choice from Fresh
Fruit, Homemade Cookies, Oreos, Rice Krispy
Treats, Marshmallows, Pretzels

MINI DESSERT STATION - \$5

Selection of two mini desserts per person

Includes four varieties, Dessert menu available upon
request

TACO STATION - \$8

Choice of Two of the Following:
Steak, Chicken, Carnitas, or Mahi Mahi

Served with Limes, Salsa and Pico de Gallo

MASHED POTATO MARTINI BAR - \$7.50

Yukon and Sweet Mashed Potatoes in Martini
Glasses

Served with Applewood Smoked Bacon, Chives,
Cheese, Brown Sugar, Pecans, and Butter

ICE CREAM STATION - \$5

Choice of Two Ice Cream flavors: Vanilla, Chocolate,
Strawberry, Chocolate Chip

Served with Hot Chocolate and Caramel Sauce,
Chopped Peanuts, Rainbow Sprinkles, Cherries and
Whipped Cream

WARM COOKIE AND BROWNIE MILK SHOTS - \$3

Warm Cookies and Brownies Freshly Baked On-Site
and served with Cold Milk

CHOCOLATE COVERED STRAWBERRIES - \$40 /DOZEN

Fresh Strawberries dipped in Gourmet Chocolate