

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 clubhouse features seating for up to 220 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

A second payment of 50% of the estimated total is due 6 months prior to your event, and 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. 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.

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 \$700.00 per hour. Clubhouse is Wi-Fi Capable.

Dance Floor

A dance floor is included in all Wedding 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.

Event Host

Fee includes the following: a food tasting; pre-event meetings with Event Host to discuss details of the reception (and ceremony if applicable). Event Host will create an event timeline and room diagram to organize the cake placement, gift table, head table, guest tables, dance floor, etc; Event Host will contact your vendors to arrange delivery times, directions and set-up, and work with all vendors to stay on schedule during your event; Event Host will run your ceremony rehearsal (if applicable), and on the day of will arrive two hours prior to your event to arrange your personal items (place cards, guest book, favors, toasting flutes, cake cutlery, cake topper, etc.), will line up and direct the bridal party for the ceremony (if applicable) and grand entrance, and will stay through cake cutting to handle any event trouble-shooting and ensure that your day runs smoothly for you and your guests.

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 Site

The Falls ceremony site is next to the lake, waterfalls, and 18th green in a secluded area. Includes white cushioned folding chairs, a beautiful gazebo, water station, and rehearsal.

Discounted rates for Saturday mornings, Fridays, and Sundays.

\$1,500 Saturday Evenings



Wedding Reception Packages

Ruby

Buffet Dinner with Choice of Included Options

International Cheese and Crackers Display

Selection of **One** Tray Passed Hors D' oeuvres

Ice 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

Emerald

Buffet Dinner with Choice of Included Options

International Cheese and Crackers Display

Selection of **Two** Tray Passed Hors D'oeuvres

Ice 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

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

Ice 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

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

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

Ice Tea, Lemonade, and Gourmet Coffee Station

Champagne and Cider Toast

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

Wine Service during Dinner

Premium Wedding Cake from Preferred Vendor

Choice of 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

Hors D'oeuvres

Hot Selections

Baked Stuffed Mushrooms with Sausage & Cheese
Vegetarian Spring Rolls with Plum Dipping Sauce
Chicken Stuffed Won Tons
Skewered Tortellini with Marinara Dipping Sauce
Meatballs in BBQ, Teriyaki, or Swedish Sauce
Mini Chicken Wellington
Mini Beef Wellington
Chicken Satay with Thai Peanut Sauce
Beef Satay with Teriyaki Sauce
Grilled Shrimp wrapped in Bacon
Coconut Shrimp with Spicy Plum Sauce
Crab Cakes with Remoulade Sauce
Grilled Scallop Wrapped in Bacon

Cold Selections

Salami Coronet rolled with Herb Cream Cheese
Bruschetta
Caprese Skewer drizzled with Balsamic Vinegar
Cucumber Barrels with Bay Shrimp & Cocktail Sauce
Sliced Melon wrapped in Prosciutto
Roasted Prime Rib with Horseradish Sour Cream on Crostini
Seared Ahi Tuna on Sliced Cucumber or Wonton Chip
Jumbo Shrimp Cocktail
Seafood Salad on Artichoke Bite
Hearts of Palm wrapped in Honey Baked Ham

Appetizer Displays

International Cheese and Cracker Display
Fresh Seasonal Sliced Fruit Display
Vegetable Crudité's with Herb Ranch Dip and Hummus
Artichoke & Spinach Dip with Grilled Pita Triangles
Antipasti with Assorted Italian Meats & Grilled Vegetables

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 and Marsala Wine Sauce

Moldavian - Sun Dried Tomatoes, Artichokes, and
Spinach Cream Sauce

Parmesan - Herb-Crusted with Tomato Vodka Sauce

Picatta - Lemon Caper Cream Sauce

Francaise - Lemon and Herb Butter Sauce

Mango Sage - Roasted Bone-In

Choice of One Carving Station Item:

Honey Glazed Ham - Sweet 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, and
Cheese

Au Gratin Potatoes

Herb Roasted Red Potatoes

Herbed Rice Pilaf

Wild Rice with Craisins and Pecans

Grilled Italian Style Vegetables

Fresh Seasonal Vegetable Medley

Fresh Carrots and Blue Lake Green Beans

Buffet Upgrade Items

Chicken Oscar - Asparagus, Crab, Hollandaise
Sauce

Chicken Cordon Bleu - Herb-crusteD stuffed
with Ham and Swiss Cheese, Buerre Blanc Sauce

Pork Medallions - Apricot Chutney

Shrimp Scampi Skewers - Lemon Garlic Butter

Macadamia Nut Crusted Mahi Mahi -
Pineapple Relish

Flat Iron Steak - Port Wine Demi-Glaze

New York Steak - Fresh Bordelaise Sauce

Grilled Salmon - Dill Cream Sauce

Sea Bass - Champagne Cream Sauce

Filet Mignon - Bearnaise Sauce

Pistaschio Encrusted Halibut - Buerre Blanc
Sauce

Carving Station Upgrades

Dijon Crusted Filet Mignon- Creamy Horseradish and Au jus

New York Strip Loin - Jack Daniels BBQ Sauce

Herb Crusted Prime Rib - Creamy Horseradish and Au Jus

CALL FOR PRICING

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

(Available for children 10 and under)

Plated Menu Options

Any menu item may be served as a plated dinner for an additional \$5 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

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

WELL SELECTIONS - Bartons, Montezuma, Jim Beam, Cluny

PREMIUM HOSTED BAR

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

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

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

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

CHAMPAGNE BAR

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

Finishing Touches

ALL AMERICAN SLIDER BAR

Gourmet Sliders and Mini Hot Dogs

Served with Traditional Condiments and
Homemade Chips & Dip

TACO STATION

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

Served with Limes, Salsa and Pico de Gallo

TOMATO SOUP SHOOTERS WITH MINI GRILLED CHEESE SANDWICHES

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

MASHED POTATO MARTINI BAR

Yukon and Sweet Mashed Potatoes in Martini
Glasses

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

MAC 'N' CHEESE MARTINI STATION

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

ICE CREAM STATION

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

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

MINI DESSERT STATION

Selection of two mini desserts per person
Includes four varieties, Dessert menu available upon
request

CHOCOLATE COVERED STRAWBERRIES

Fresh Strawberries dipped in Gourmet Chocolate