



WEDDINGS & RECEPTIONS

2025



Joni Egger, Director of Catering Sales & Events
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Dear Valued Guest,

On behalf of the entire Black Gold catering events team, I want to extend our gratitude to you for considering us as your wedding destination. It is an honor to be part of this exciting chapter in your lives, and we are eager to assist in creating a memorable and beautiful experience for you.

We appreciate your inquiry and we look forward to the opportunity to make your dream wedding a reality. We are here to ensure every detail is perfect and every moment is extraordinary.

Thank you for considering Black Gold as the venue for your wedding celebration.

Warm regards,

Joni Egger

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CEREMONY AND RECEPTION PACKAGES

Outdoor Wedding Lawn
 One Hour Ceremony Duration with Two Hours for Set Up
 White Cushioned Garden Chairs
 Bridal Suite Available Two Hours Prior
 Infused Water Station
 Venue Coordinator to Coordinate and Assist Ceremony Processional
 One Hour Rehearsal Time Scheduled Monday - Thursday

Indoor Reception Packages

Includes Outdoor Cocktail Hour

Packages may be customized | Requires a minimum of 50 adult guests | Food and beverage minimums apply

	Gold	Silver	Premier
Five Hours Event Time with Wooden Dance Floor	✓	✓	✓
Two Tray Passed Hors d'Oeuvres	✓	✓	
Plated or Buffet Style Dinner	✓	✓	✓
Well Hosted Bar Hour(s)	TWO	ONE	
Champagne & Cider Toast	✓	✓	✓
Cake Cutting & Plate Service	✓	✓	✓
Coffee Service & Beverage Station	✓	✓	✓
Full Length Linens (Round Guest Tables, Cake, Welcome, Dessert Table, and Sweetheart Table)	✓	✓	✓
House Candle Centerpieces	✓	✓	✓
Sweetheart Table Backdrop Draping	✓	✓	✓
Acrylic Charger Plates Choice of Gold or Silver	✓	✓	✓
Projector and Screen	✓	✓	✓
Private Tasting for Two	✓	✓	✓
Chiavari Chairs Choice of Gold, Silver, Black, or Mahogany	✓		
Custom Designed Wedding Cake from Preferred Vendor	✓		
Upholstered Banquet Chairs		✓	✓

Hors D'Oeuvres

Display Appetizers

International cheese & cracker display
Fresh seasonal sliced fruit
Vegetable crudites with herb ranch dip & hummus
Antipasti with assorted Italian meats & grilled vegetables
Grazing station - a sample of all of the above

Tray Passed Hors d'Oeuvres

Served cold

Bruschetta, tomato, mozzarella, basil
Caprese skewers - tomato, fresh mozzarella, basil pesto
Seared beef carpaccio with horseradish cream on crostini
Smoked salmon & dill with caper cream on toast point
Scallop on the half shell with cucumber, green apple, wasabi & soy
Ahi tuna poke - avocado mousse with micro wasabi won-ton chip
Jumbo shrimp cocktail spicy horseradish cocktail sauce

Tray Passed Hors d'Oeuvres

Served hot

Thai chicken or beef satay
Coconut shrimp with spicy plum sauce
Exotic mushroom & goat cheese cigars
Mini beef wellington with black truffle au jus
Vegetarian spring rolls with sweet chili sauce
Spinach & feta spanakopita curried mustard sauce
Pepperoni pizza arancini San Marzano tomato sauce
Fried chicken & waffle bites with whipped honey butter
Warmed brie & roasted fig compote on brioche crouton with aged balsamic vinegar

Plated Menu Options

All selections include fresh artisan baked rolls with whipped butter

SALADS

Choice of one

Black Gold Signature Salad

Fancy mixed field greens, feta cheese, pears, candied walnuts, served with raspberry vinaigrette

Little Gem Caesar Salad

Shaved parmesan, truffle croutons, classic Caesar dressing

Seasonal Market Greens

Cherry tomatoes, cucumbers, shaved radish & red onion served with choice of dressing

Butter Lettuce Salad

Cherry tomatoes, shallots, bacon, Danish blue cheese, served with buttermilk dill dressing

Beets & Goat Cheese Salad (GF)

Laura Chennel goat cheese mousse, red & gold beets, baby arugula, frisée, served with walnut truffle vinaigrette

Seared Sea Diver Scallop

Brown butter cauliflower, sea asparagus, smoked jalapeño citrus relish

Cauliflower Velouté (Vegan)

Black seaweed, zucchini, squash, roasted cauliflower, micro herbs & edible flowers (vegan)

CHICKEN

Mushroom Chicken

Creamy polenta, bloomsdale spinach, lacinato kale & mushroom cream sauce

Slow Roasted Chicken

Boursin mashed potatoes, baby carrots, green beans & lemon thyme essence

Tuscany Chicken

Frenched chicken breast presented with Tuscany vegetable ragout, grilled polenta, basil cream sauce

Black Garlic Roasted Chicken Supreme

Goat cheese mashed potatoes, yellow wax beans with peppercorn au jus

Chicken Florentine

Served with chicken jus, whipped potatoes & seasonal market vegetables

Chicken Parmesan

Served with roasted red potato & seasonal market vegetables

You may choose up to two entrée selections to offer your guests for guest counts 50 and over. Dietary restrictions will be accommodated by the chef's choice. Place Card meal indicators are required

Plated Menu Options

BEEF

Grilled Flat Iron Steak

Golden cauliflower puree, pearl onions, baby carrots, fava beans with port wine reduction

Grilled Sirloin

Fingerling potatoes and baby zucchinis, served with chimichurri sauce

Grilled Petit Beef Filet

Potato gratin, creamed spinach, served with roasted tomato port wine reduction

Braised Beef Short Rib

Served with port wine reduction, caramelized shallot mushrooms, creamy grits and seasonal market vegetables

FISH

Seared Mahi-Mahi

Bamboo rice, green beans, pineapple mango salsa

Grilled Halibut

Florentine rice, baby squash, zucchini, roasted lemon

Roasted Cod

Cauliflower velouté, baby vegetables, spinach and basil

Charred Atlantic Salmon

Vegetable quinoa pilaf, broccolini, Meyer lemon emulsion

Dijon Crusted Salmon

Beluga lentils, charred brussels sprouts, spinach and herb emulsion

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VEGETARIAN

Dishes can be made vegan

Vegetable Wellington

Cauliflower puree, frisée and arugula salad

Red Lentil Cakes

Green curry sauce, seasonal vegetables, micro lettuces

Customized Duet Plate

Choose any two entree options and the chef's seasonal selection of accompaniments

Childrens Entrees

Ages 3-11

Choose one for all children:

Penne Alfredo with Chicken & Broccoli

Served with garlic bread

Angus Beef Sliders

Served with french fries

Chicken Tenders

Served with french fries

Grilled Chicken Breast

Served with rice pilaf and buttered carrots

Vendor Meals

Chef's choice

Buffet Style Selections

Buffet style selections served with fresh artisan baked rolls with whipped butter

SALADS

Select two

Caprese Salad

Sliced mozzarella, vine-ripened tomatoes and fresh basil on a bed of baby arugula, drizzled with extra virgin olive oil and sea salt

Greek Salad

With cherry tomato, cucumber, kalamata olives, feta and red onion, preserved lemon vinaigrette

Spinach Salad

With bacon, tomato, hard-boiled egg and sliced mushroom, drizzled with honey dijon dressing

Arugula, Romaine & Radicchio

With shaved golden beets, radish, orange segments, red onion and toasted almonds with a champagne vinaigrette

Seasonal Bibb Lettuce & Granny Smith Apples

With shaved fennel and goat cheese, crispy shallots, Fallbrook Cider Vinaigrette

Baby Kale & Romaine Salad

With grape tomatoes, shaved parmesan, red onion and lemon vinaigrette

Field Green Salad

With sliced pears, gorgonzola, toasted pecans and balsamic vinaigrette

ACCOMPANIMENTS

Additional side | Choice of two

Roasted sweet potatoes, brown butter apples and cranberries

Olive oil roasted pee wee potatoes, fresh herbs, garlic, lemon

Lyonnais potatoes, caramelized onions, chives

Buttermilk mashed potatoes

Roasted cauliflower mash with fresh herbs

Oven roasted brussel sprouts with candied bacon

Grilled broccolini, toasted garlic and Meyer lemon

Tri-color heirloom cauliflower herbs, lemon and butter

Sweet butter glazed baby carrots

Creamy yellow corn polenta goat cheese and fresh herbs

Emperor's forbidden rice and vegetables

Wild rice pilaf, golden raisins, shallots and fresh herbs

Buffet Style Selections & Add Ons

ENTRÉE OPTIONS

Choice of two

Additional entrée choice priced per person

Three Cheese Ravioli

Basil marinara and shaved parmesan

Penne Primavera

Garden vegetable and creamy parmesan sauce

Pesto Rigatoni

Tomato, burrata, pine nuts, breadcrumbs

Tri-Color Tortellini

Sweet peas in a panna romano sauce

Grilled Sonoma Chicken Breast

Tarragon mustard jus

Chicken Florentine

Baby spinach, creamy parmesan sauce

Chicken Parmesan

San Marzano marinara sauce

Roasted Airline Chicken

Peas, carrots and onions, mushroom sherry gravy

Slow Roasted Beef Striploin

Caramelized onions, mushrooms, cabernet sauce

Beef Bourguignon

Pearl onions, fresh peas, burgundy sauce

Beef Tenderloin Medallions

Pearl onions, charred tomatoes, port demi-glace

Lamb Meatballs

Red pepper purée herb yogurt

Shrimp Scampi

Garlic basil butter sauce

Pan Seared Local Halibut

Lemon-dill emulsion

Atlantic Cod

Fire roasted tomatoes and chimichurri sauce

Slow Roasted "Creative" King Salmon

Yuzu-curry emulsion

Fennel Roasted Atlantic Salmon

Carrot citrus coulis

ADD ON STATIONS

Seafood

Jumbo shrimp, clams, oysters and crab with traditional garnishes

Sushi Station

Nigiri, sashimi and rolls. Chef's selection of the freshest available seafood with traditional garnishes

CHEF CARVED STATIONS

Whole Roasted Prime Rib - Priced per person

Crown Rack of Lamb - Priced per person

Add Ons & Late Night Bites

Minimum of 50 guests

Added to full package

Street Taco Station – Choice of chicken, asada, or carnitas served with limes, cilantro, onions, red salsa and salsa Verde

All American Slider Bar - Gourmet sliders or mini hot dogs served with traditional condiments & fries

Mac N' Cheese Station - Panko crusted gorgonzola, asiago and jack cheese macaroni served with applewood bacon, sausage, parmesan cheese, green onions, caramelized onions and mushrooms

French Fry Station - Tator tots, french fries, sweet potato fries served with ketchup, garlic aioli, chili, nacho cheese

Nacho Station - House-made corn tortilla chips served with salsa, sour cream melted cheese, shredded lettuce, tomatoes, chili

Mini Dessert Station - Includes four varieties Chef's Choice

Warm Cookie & Brownie Milk Shots - Warm cookies and brownies, freshly baked on-site and served with cold milk

Ice Cream Sunday Station - Choose two flavors- vanilla, chocolate, strawberry or chocolate chip ice cream served with chocolate fudge, caramel sauce, peanuts, rainbow sprinkles, cherries and whipped cream

Churro Bar - Warm churros served with cinnamon and sugar topping, chocolate, strawberry & caramel sauces, whipped cream cookie crumbles, candy sprinkles and toasted nuts

Beverages

BEVERAGE OPTIONS

Wine Service at Dinner - Choice of one glass house red or white poured table side

Unlimited Soft Drink Package

Corkage fee - for personal wine bottles

***We will work with you to create a custom bar program for your event.
Hosted bars for a pre-set time, for a pre-set dollar amount, for specified products or any combination of host and cash bars that you desire.***

HOSTED BAR PACKAGES

Complimentary single-pour beverages are available during the hosted bar. Pricing is based per person, per hour, for all guests aged 21 and over. Shots are not permitted, and there is a limit of one drink per person, per order.

Soft Hosted Bar

House wine, domestic & draft beer, soft drinks

Well Hosted Bar

Well liquors, house wine, domestic & draft beer, soft drinks, mixers and garnishes

Well Selections: *Barrons, Montezuma, Old Smuggler*

Premium Hosted Bar

Premium liquors, premium wine, imported & domestic beer, soft drinks, mixers and garnishes

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*

Super Premium Hosted Bar

Super premium liquors, wine, imported and domestic beer, soft drinks, mixers and garnishes

Super Premium Selections: *Glenlivet, Johnny Walker Black, Glenmorangi, Macallan 12, Makers Mark, Bombay Sapphire, Grey Goose, Patron Silver, Casamigos, Don Julio, Hennessy, Courvoisier*

Alcohol brands are subject to change

Enhancements & Finishing Touches

Additional event time

Additional hour of set up time

Charger plates in your choice of gold or silver acrylic

Glass charger plates with gold or silver beaded rim

Satin tablecloths (choice of color)

Satin napkins (choice of color)

White seamless dance floor

Colored chiavari chairs with cushion - black, white, gold, silver, mahogany