

Weddings at the Goldmoor Inn



At The Goldmoor, we are proud to offer a romantic Illinois wedding location where we are able to host an intimate wedding with only the bride and groom or a larger wedding with family and friends in attendance.

The outdoor Pavilion, available seasonally from May through October, is designed for events with seating up to 150 guests. The facility is complete with lighting, sound system, and ceiling fans. The Pavilion sits on the cusp of the inner meadow surrounded by beautiful flowered gardens. We can accommodate weddings and/or receptions, renewal of vows, or any other important even such as family reunions, anniversaries and birthdays.

The Gazebo is especially designed for a wedding of 20 or fewer. The Gazebo is perched on the bluff overlooking the Mississippi River. This facility is climate controlled to accommodate all seasons and is available for all types of events. Surrounding the Gazebo are seasonal flora and fauna to show off colors and aromas in the spring, summer and fall.

The Wedding Ceremony

Each ceremony is individually tailored to the wishes of the wedding couple and is performed by a legal officiate. Our wedding facilities are at your disposal, whether you wish to be married in the Gazebo, overlooking the Mississippi River, the Pavilion, or one of the many special areas on our landscaped grounds.

Goldmoor Inn *Wedding Packages*

- ◆ Elopement Package \$700.00 Bride & Groom Only
 - ◆ Goldmoor Facility Fee~ \$2,000.00
 - ◆ Food & Beverage Minimums
 - Gazebo ~ \$2,000.00
 - Great Room ~ \$6,000.00
 - Pavilion ~ \$15,000.00



Included in all Goldmoor Wedding Packages:

On-site wedding coordinator

Custom designed room or pavilion layout

Standard white table linens

China, Flatware and Stemware

Cake knife set available during the reception

Complimentary cutting & serving of wedding cake
when ordered through the Goldmoor

Three votive candles per table

* No room charge for rehearsal and breakfast *

Wedding Enhancements

Specialty Linens
Tablecloths and Overlays
available in any color
Starting at \$25 each

Chair Covers & Ties
\$9-\$12 per chair

Specialty Napkins
\$2 per napkin

Base Plates
Starting at \$2 each

Luminarias
\$2.50 each

Arbor Rental
\$100



The Goldmoor Hors d'Oeuvre Selections

Presented by Executive Chef Carlos Valdez

All Hors d'Oeuvres are \$3 per person with a 25 person minimum unless noted.

Cold Hors d'Oeuvres

- ~Fresh Fruit Tray
- ~Vegetable Spring Rolls with a Sweet Chili Sauce
- ~Salmon Mousse with Assorted Crackers
- ~Crudite Platter with Ranch & Blue Cheese Dressings
- ~Tuna Tartar on a Wonton Chip (\$4 per person)
- ~Sushi Nigiri (\$4 per person)
- ~Shrimp Cocktail

Hot Hors d'Oeuvres

- ~Bacon Wrapped Scallops (\$4 per person)
- ~Spanakopita
- ~Chicken & Beef Skewers with a Roasted Red Pepper Remoulade
 - ~Vegetable or Pork Egg Rolls with a Coconut Sauce
- ~Cocktail Franks Wrapped in Puff Pastry with Dijon Mustard
 - ~Bacon Wrapped Date (\$4 per person)
 - ~Artichoke Dip in a Phyllo Shell
- ~Miniature Crab Cakes with a Lemon Caper Aioli (\$4 per person)

Antipasto & Bruschetta Bar

\$18 per person with 25 person minimum

- ~Artisan Domestic Cheeses
- ~Imported Cheeses (*Market Price)
- ~Charcuterie
- ~Baba Ghanoush
- ~Sun Dried Tomato Pesto
- ~Chips & Salsa
- ~Fruit Relish

The Goldmoor Weddings

Presented by Executive Chef Carlos Valdez

Soups

All soups are made from scratch and are gluten free.

- ~Tomato Basil (vegetarian)
- ~Lobster Bisque (*Market Price)
- ~Wild Mushroom Cream (vegetarian)
- ~Pumpkin Bisque (vegetarian)
- ~Gazpacho (vegan)
- ~Minestrone (vegan)
- ~Cauliflower Cream (vegetarian)
- ~Roasted Corn Chowder (vegan)

Salads

~Goldmoor Salad

*Artisan lettuce, cucumber, roma tomatoes, carrots, candied walnuts
and crumbled Purple Haze Goat Cheese*

Homemade Dressings: Ranch, Blue Cheese, Balsamic or Roasted Tomato Sherry Vinaigrette

~Classic Caesar

Chopped romaine, parmesan, homemade Caesar dressing and croutons

~Spinach & Strawberry (seasonal)

~Farmer's Salad

*Artisan greens, roma tomatoes, roasted apples, Nueskes bacon lardoons, cucumbers, carrots,
crumbled homemade yogurt cheese, brioche croutons, candied walnuts*

homemade roasted tomato sherry vinaigrette

~Greek Salad

*Artisan greens, English cucumbers, roma tomatoes, onions, carrots, feta cheese
lemon & olive oil dressing*

~Caprese Salad

Tomatoes, mozzarella, basil and balsamic dressing

The Goldmoor Weddings

Presented by Executive Chef Carlos Valdez

Silver Reception Menu

Four Hors d'Oeuvres

Chicken Skewers

Beef Skewers

Bruschetta

Baba Ghanoush

Dinner Service Includes Freshly Baked Baguettes and Herbed Butter

Choice of Soup

Choice of Salad

Three Entrée Selections From Below:

~Pettit Tender Medallions

6 oz with demi glace

~Grilled Pork Tenderloin

6 oz tenderloin with a stone ground mustard sauce

~Braised Short Ribs

6oz short ribs in a red wine au jus

~Pan Seared Chicken

8oz chicken breast with a fresh Herbs de Provence white wine sauce

~Broiled Tilapia Fillet Vera Cruz

8 oz fillet with a chili lime sauce

Vegetables

~Glazed Carrots

~Roasted Brussel Sprouts

~Grilled Asparagus

~Roasted Vegetable Mélange

~Roasted Mushrooms

~Cauliflower Gratin

Starches

~Oven Roasted Yukon Potatoes

~Rice Pilaf

~Italian White Truffle Mashed Potatoes

~ Goldmoor Sweet Potato Gratin

~Macaroni & Cheese

Includes A One Hour Domestic Beer and House Wine Bar

\$85 per plate

The Goldmoor Weddings

Presented by Executive Chef Carlos Valdez

Platinum Reception Menu

Choice of Three Hors d'Oeuvres

Antipasto & Bruschetta Bar

Champagne Toast

Dinner Service Includes Freshly Baked Baguettes and Herbed Butter

Choice of Soup

Choice of Salad

Choice of Three Entrée Selections From Below:

~Beef Wellington

6oz filet with demi glace

~Filet Mignon

6oz filet with demi glace

~Pettit Tender Medallions

6 oz with demi glace

~Grilled Pork Tenderloin

6 oz tenderloin with a stone ground mustard sauce

~Braised Short Ribs

6 oz short ribs in a red wine au jus

~Pan Seared Chicken

8oz chicken breast with a fresh Herbs de Provence white wine sauce

~Grilled Norwegian Salmon

8oz fillet with a tomato, basil & caper wine sauce

~Broiled Tilapia Fillet Vera Cruz

8 oz fillet with a chili lime sauce

Vegetables

~Glazed Carrots

~Roasted Brussel Sprouts

~Grilled Asparagus

~Roasted Vegetable Mélange

~Roasted Mushrooms

~Cauliflower Gratin

Starches

~Oven Roasted Yukon Potatoes

~Rice Pilaf

~Italian White Truffle Mashed Potatoes

~ Goldmoor Sweet Potato Gratin

~Macaroni & Cheese

Includes A One Hour Domestic Beer and House Wine Bar

\$110 per plate

The Goldmoor Prime

All Goldmoor Prime selections are made with the finest organic, free range, hormone and antibiotic free ingredients.

Presented by Executive Chef Carlos Valdez

Soups

All soups are made from scratch and are gluten free.

- ~Tomato Basil (vegetarian)
- ~Lobster Bisque (*Market Price)
- ~Wild Mushroom Cream (vegetarian)
- ~Pumpkin Bisque (vegetarian)
- ~Gazpacho (vegan)
- ~Minestrone (vegan)
- ~Cauliflower Cream (vegetarian)
- ~Roasted Corn Chowder (vegan)

Salads

~Goldmoor Salad

Artisan lettuce, cucumber, roma tomatoes, carrots, candied walnuts and crumbled goat cheese

Homemade Dressings: Ranch, Blue Cheese, Balsamic or Roasted Tomato Sherry Vinaigrette

~Classic Caesar

Chopped romaine, parmesan, homemade Caesar dressing and croutons

~Spinach & Strawberry (seasonal)

~Farmer's Salad

Artisan greens, roma tomatoes, roasted apples, Nueskes bacon lardoons, cucumbers, carrots, crumbled homemade yogurt cheese, brioche croutons, candied walnuts

homemade roasted tomato sherry vinaigrette

~Greek Salad

Artisan greens, English cucumbers, roma tomatoes, onions, carrots, feta cheese lemon & olive oil dressing

~Caprese Salad

Tomatoes, mozzarella, basil and balsamic dressing

The Goldmoor Prime

All Goldmoor Prime selections are made with the finest organic, free range, hormone and antibiotic free ingredients.

Presented by Executive Chef Carlos Valdez

Main Entrees

~Bison Ribeye

14 oz ribeye with a red zinfandel au jus

~Bison Tenderloin

6oz tenderloin with a wild mushroom demi

~Elk Loin

6 oz loin with a huckleberry demi glace

~Grilled Pork Tenderloin

6oz with a dark cherry merlot reduction

~Duck Breast

6oz breast with a Spanish sherry sauce

~Pan Seared Chicken

8oz chicken breast with a Pinot Grigio wine sauce

~Shrimp Scampi

U10 shrimp

Vegetables

~Glazed Carrots

~Roasted Brussel Sprouts

~Grilled Asparagus

~Roasted Vegetable Mélange

~Roasted Mushrooms

~Cauliflower Gratin

Starches

~Oven Roasted Yukon Potatoes

~Rice Pilaf

~Italian White Truffle Mashed Potatoes

~ Goldmoor Sweet Potato Gratin

~Macaroni & Cheese

All Goldmoor Prime selections are priced based on current Market Price.

The Goldmoor Weddings

Sweet Table

Choice of 3 items \$12 per person or 6 items \$21 per person
*Fruit tarts, cream puffs, chocolate dipped strawberries, chocolate mousse cups,
macaroons or crème anglaise with berries in a chocolate cup*

Elegant Coffee Table \$6.00 per person

*French Roast regular and decaffeinate coffee with sugars,
cinnamon, chocolate shavings and whipped cream*

Specialty Tazo teas with honey, lemon wedges and sugars

Goldmoor Cheesecake with Wild Berries \$7.75 per person

Chocolate Mousse Cake Covered with Ganache \$7.75 per person

Homemade Bread Pudding with Bourbon Caramel \$7.75 per person

Custom Wedding Cakes

Bar Options

Well Bar (\$8 per drink)

*Smirnoff, Seagrams, Montezuma, Bacari & Bacardi Limon, Jim Beam,
Canadian Club & Seagrams 7 and Christian Brothers*

Call Bar (\$10 per drink)

*Absolut & Absolut Citron, Tanqueray, Jose Cuervo, Captain Morgan, Wild Turkey 110,
Southern Comfort & Seagrams VO, Christian Brothers, Godiva Dark & White and Kahlua*

Premium Bar (\$12 per drink)

*Belvedere & Grey Goose, Bombay Sapphire & Beefeater, Patron Silver, Captain Morgan,
Maker's Mark, Jameson, Crown Royal & Jack Daniels, Johnny Walker Black Label*

Galena's Premiums (\$10 per drink)

Blaum Brothers - Rye Vodka, Hellfyre Vodka, Gin and Knotter's Bourbon

Beers

*Bud Lite, Coors Lite, Miller Lite, Goose Island 312, Leinenkugel's Original, \$7.50
Buckler NA, Heineken, Corona, \$8.50*

Galena Brewing Company, Craft and Specialty Beers available upon request

Policies & Guidelines

Deposits and Payments

Goldmoor Facility Fee is due in order to secure your date. This deposit is non-refundable and will be used to confirm your ceremony and reception locations. Thirty (30) days prior to your event, a non-refundable payment of 100% of the estimated invoice is required. Final payment of any other incidentals, including the beverage total, if applicable, is due the day of your event.

Prices are not inclusive of 7.25% tax nor 22% service fee.

Guarantee

A guarantee of the number of persons attending your event is required by noon at least fourteen (14) days prior to the function date. This number is not subject to reduction. If no guarantee is received, the contracted number of guests will be considered the guarantee.

Food & Beverage Service

The Goldmoor will adhere to all federal, state and local laws with regard to food and beverage purchase and consumption. We will not dispense alcoholic beverages to anyone under the legal drinking age or to any parties considered to be under the influence of alcohol. It is therefore The Goldmoor's policy that no liquor, beer or wine may be brought in from outside sources. All food and beverage consumed on premises must be purchased through The Goldmoor.

The Goldmoor prohibits the removal of food from the catered function by individuals with the wedding group. Wedding cakes are exempt from this policy.

The Wedding Coordinator must be notified in advance to save any materials which remain after an event, or items will be disposed.

Special services

something extra

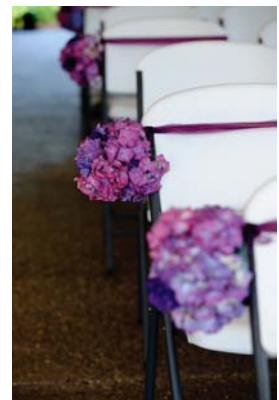
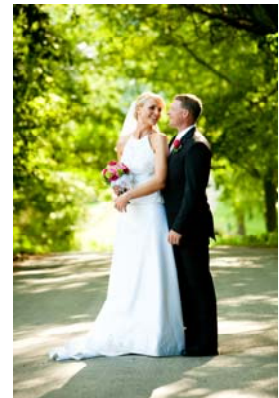
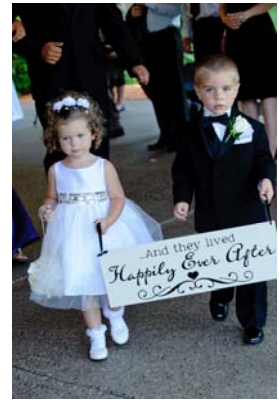
Goldmoor Inn is not only the perfect venue for your wedding ceremony and reception, we can also customize your ideal bridal shower, bachelorette party, ladies' getaway weekend or any other of life's celebrations. From gourmet hors d'oeuvres and custom cocktails to chocolate fountains and spa services, we will create an unforgettable event for you and your guests.



bachelorette
cooking class

Possible package ideas, all customizable with your personal theme:

- **Spa + Relaxation:** Hot stone massages, manicures, pedicures, hair styling, makeup
- **Gourmet Cooking Classes:** A culinary experience with the Goldmoor Executive Chef
- **Pinterest Party:** We make your favorite Pinterest ideas come to life
- **Afternoon Tea Party:** Complete with sweets, savories and pink champagne
- **Paint + Pour:** Selected wines and painting lessons with a local Galena artist
- **Galena Patio Crawl:** Al fresco hors d'oeuvres and cocktails at various scenic Galena locations



Let's create your fairytale wedding **together-**

Erica Wall
Catering Manager
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