

# WEDDINGS

AT BEAR CREEK GOLF CLUB





# CEREMONY

## OUTDOOR CEREMONY

- INDOOR RECEPTION
- FACILITY FEE
- GOLF COURSE BACKDROP
- HAND CRAFTED WOOD ARBOR
- WHITE PADDED CHAIRS

**\$2,600**

## INDOOR CEREMONY

- INDOOR RECEPTION
- FACILITY FEE
- STONE FIREPLACE BACKDROP
- LARGE FIREPLACE MANTLE

**\$2,300**

- SEATING FOR UP TO 200 GUESTS
  - INDOOR GUESTS SEATED AROUND TABLES
- REHEARSAL WITH EVENT COORDINATOR PRIOR TO WEDDING
- PHOTO OPPORTUNITIES PRIOR TO CEREMONY ON BEAR CREEK PROPERTY

**CEREMONY ONLY: \$1,000 FACILITY FEE**



\*\*\* ALL FOOD & BEVERAGE, FACILITY, AND SERVICE SUBJECT TO 21% SERVICE FEE. \*\*\*

\*\*\* TOTAL BILL SUBJECT TO 8.45% TAX. \*\*\*

\*\*\* 3% CREDIT CARD FEE ON EACH TRANSACTION. \*\*\*





# RECEPTION

## INCLUDED

- FOUR HOUR ROOM RENTAL
- FOOD TASTING EVENT FOR ENGAGED COUPLE & FOUR ADDITIONAL GUESTS
- CHAMPAGNE TOAST FOR THE WEDDING PARTY
- CAKE CUTTING AND PLATING
- WHITE TABLE LINENS
- COLORED LINENS AVAILABLE AT AN ADDITIONAL COST
- COLORED NAPKINS OF YOUR CHOICE
- SKIRTED CAKE, GIFT, & HEAD TABLE
- ON SITE EVENT COORDINATOR & CATERING SERVICE
- GOLF COURSE PHOTO OPPORTUNITIES
- WATER GLASSES FOR ALL GUESTS
- UP TO TWO HOURS OF DECORATING TIME PRIOR TO EVENT START
- TV & BLUETOOTH EQUIPMENT AVAILABLE FOR GUEST USE
- LARGE WRAP-AROUND DECK RESERVED FOR WEDDING GUESTS

**RECEPTION ONLY: \$1,600 FACILITY FEE**

**ADDITIONAL RECEPTION HOUR: \$500**

DEPOSIT OF \$1,500 REQUIRED TO RESERVE DATE.

ALL DEPOSITS ARE FINAL & NON-REFUNDABLE.

50% OF REMAINING BALANCE DUE 60 DAYS PRIOR TO EVENT DATE.

FINAL PAYMENT & GUEST COUNT DUE 10 DAYS PRIOR TO EVENT DATE.



**\*\*\* ALL FOOD & BEVERAGE, FACILITY, AND SERVICE SUBJECT TO 21% SERVICE FEE. \*\*\***

**\*\*\* TOTAL BILL SUBJECT TO 8.45% TAX. \*\*\***

**\*\*\* 3% CREDIT CARD FEE ON EACH TRANSACTION. \*\*\***



# ALL INCLUSIVE PACKAGES



## **BROWN BEAR**

CHOICE OF ONE SALAD

CHOICE OF TWO ENTREES

CHOICE OF THREE SIDES

(ONE PASTA, ONE POTATO, ONE VEGETABLE)

ROLLS & BUTTER

OPEN BAR WITH HOUSE BRAND LIQUORS, WINE, DOMESTIC BEER & SODA

(\$4 PER PERSON TO EXTEND BAR TIME ONE HOUR)

**\$54.95 PER PERSON**

## **GRIZZLY BEAR**

CHOICE OF ONE SALAD

CHOICE OF TWO ENTREES

CHOICE OF 3 SIDES

(ONE PASTA, ONE POTATO, ONE VEGETABLE)

CHOICE OF ONE HORS D'OEUVRE

ROLLS & BUTTER

OPEN BAR WITH CALL BRAND LIQUORS, WINE, DOMESTIC BEER & SODA

(\$5 PER PERSON TO EXTEND BAR TIME ONE HOUR)

**\$59.95 PER PERSON**

## **KODIAK BEAR**

CHOICE OF ONE SALAD

CHOICE OF TWO ENTREES

CHOICE OF 3 SIDES

(ONE PASTA, ONE POTATO, ONE VEGETABLE)

CHOICE OF TWO HORS D'OEUVRES

ROLLS & BUTTER

OPEN BAR WITH PREMIUM BRAND LIQUORS, WINE, DOMESTIC BEER & SODA

(\$6 PER PERSON TO EXTEND BAR TIME ONE HOUR)

**\$67.95 PER PERSON**

**KIDS MEALS OR KIDS BUFFET (AGES 5-10): \$15**

**DIETARY RESTRICTION MEAL: ADDITIONAL \$5**



# DINNER SELECTIONS



## SALAD

### ITALIAN SALAD

CRISP ICEBERG, RED ONION, BLACK OLIVE, SHREDDED PROVOLONE, TOSSED IN OUR ITALIAN DRESSING

### CAESAR SALAD

FRESH ROMAINE, RED ONION, CROUTONS, PARMESAN

### MEDITERRANEAN CHOP SALAD

FRESH LETTUCE BLEND, FETTA, GREEK OLIVES, RED ONION, CLASSIC GREEK DRESSING

## PASTA

### PESTO CHEESE TORTELLINI

TRI-COLORED PASTA, HOMEMADE PESTO, RED PEPPER

### PASTA CON BROCCOLI

PENNE, FRESH BROCCOLI, ORANGE CREAM SAUCE

### BOLOGNESE

PENNE, SAUSAGE-BEEF-BLEND BOLOGNESE

### SHRIMP SCAMPI

ANGEL HAIR, FRESH PRAWNS, CITRUS WHITE WINE SAUCE

## POTATO

### PARMESAN ENCRUSTED POTATO BAKE

CHEESE-BAKED, CRUMBLE TOPPING

### ITALIAN-STYLE RED POTATOES

QUARTER CUT & HERB ROASTED

### GARLIC MASHED POTATOES

IDAHO POTATOES, FRESH GARLIC, PARSLEY

### WILD RICE MEDLEY

STEAMED & SEASONED WITH GREEN ONION

## VEGETABLE

### STEAMED VEGETABLE MEDLEY

BROCCOLI, CARROTS, SNOW PEAS, & YELLOW SQUASH

### BACON & ONION GREEN BEANS

FRENCH CUT & SEASONED

### FIRE-GRILLED ASPARAGUS

SEASONED WITH PARMESAN & GARLIC

### ROASTED GLAZED CARROTS

FRESH CUT CARROTS TOSSED IN MAPLE-BUTTER & BROWN SUGAR

## ENTREES

### CHICKEN MODIGA

BREADED CUTLET, MUSHROOM MODIGA, ITALIAN CHEESE BLEND

### HERB GRILLED TOMATO-BASIL CHICKEN

MARINATED CHICKEN BREAST, TOMATO, BASIL, CITRUS

### CHICKEN PARMESAN

BREADED CUTLET, HOUSE MADE RED SAUCE, MELTED ITALIAN CHEESE BLEND

### BROWN SUGAR GLAZED PORK CUTLET

FIRE-GRILLED, CARAMELIZED & BASTED

### LEMON BUTTER BAKED SALMON

CITRUS CREAM SAUCE, GREEN ONION

### STEAK & BELL PEPPER KABOB

QUARTER-CUT MARINATED TOP SIRLOIN, RED & GREEN BELL PEPPERS

### BEEF BORDELAISE

GRILLED & ROASTED TENDERLOIN, MUSHROOM BORDELAISE

### CHEF CARVED PRIME RIB \*ADDITIONAL \$5 PER PERSON\*

SEASONED, RUBBED, & SLOW ROASTED, HORSERADISH-CREAM, AU JUS



# HORS D'OEUVRES



## HORS D'OEUVRE OPTIONS

BUFFALO CHICKEN DIP & CHIPS  
TOMATO BASIL BRUSCHETTA  
TERIYAKI MEATBALLS  
CHEESEBURGER SLIDERS  
PULLED CHICKEN SLIDERS  
HAM & TURKEY SLIDERS  
TOASTED RAVIOLI WITH MARINARA  
CRAB RANGOON WITH SWEET & SOUR SAUCE  
CHICKEN WINGS  
FRIED CORN NUGGETS  
MAC & CHEESE BITES WITH CHIPOTLE RANCH  
DELI PINWHEELS  
BAVARIAN PRETZEL STICKS WITH CHEESE DIP  
LOADED POTATO SKINS

**ADD AN ADDITIONAL HOR D'OEUVRE FOR \$3 PER PERSON**

## ADD-ONS

CHARCUTERIE BOARD - \$400 (FEEDS 100)  
ASSORTED VEGETABLE BOARD - \$200 (FEEDS 100)  
FRESH MIXED FRUIT SALAD - \$250 (FEEDS 100)  
SHRIMP COCKTAIL - \$4 PER PERSON



## DESSERTS

CHOCOLATE COVERED STRAWBERRIES  
FRESH BAKED COOKIES  
BROWNIES  
BITE SIZE CHEESECAKES  
**\$4 PER PERSON**



# BEVERAGE PACKAGES



## HOUSE LIQUOR

AMARETTO  
PEACH SCHNAPPS  
TRIPLE SEC  
HOUSE GIN  
HOUSE RUM  
HOUSE SCOTCH  
HOUSE TEQUILA  
HOUSE BOURBON  
HOUSE VODKA

## CALL LIQUOR

BACARDI RUM  
CAPTAIN MORGAN RUM  
JIM BEAM BOURBON  
SMIRNOFF VODKA  
TITO'S VODKA  
SEAGRAM 7 WHISKEY  
EL JIMADOR TEQUILA  
TANQUAREY GIN  
DEWAR'S SCOTCH

## PREMIUM LIQUOR

KETEL ONE  
JACK DANIELS  
CROWN ROYAL  
CROWN ROYAL APPLE  
PATRON TEQUILA  
BOMBAY SAPPHIRE GIN  
AMERICAN HONEY

## WINE

CABERNET SAUVIGNON  
MERLOT  
MOSCATO  
WHITE ZINFANDEL  
PINOT GRIGIO  
CHARDONNAY

## BOTTLE BEER

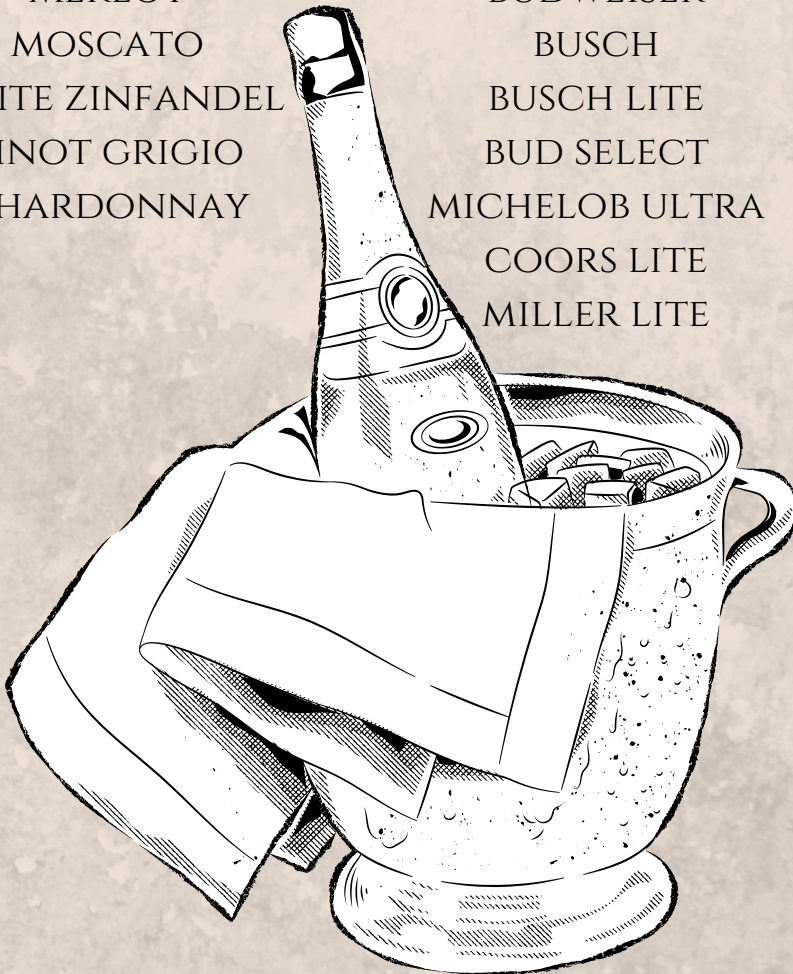
BUD LITE  
BUDWEISER  
BUSCH  
BUSCH LITE  
BUD SELECT  
MICHELOB ULTRA  
COORS LITE  
MILLER LITE

## DRAFT BEER

BUD LITE  
KONA BIG WAVE  
SEASONAL SELECTION

## SOFT DRINKS

PEPSI  
DIET PEPSI  
DR. PEPPER  
DIET DR. PEPPER  
MOUNTAIN DEW  
LEMONADE  
STARRY  
TONIC



**ADDITIONAL BARTENDER FEE FOR GROUPS OVER 100 GUESTS: \$100**