

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.



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***** 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, BALSAMIC DRIZZLE

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, ONION

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

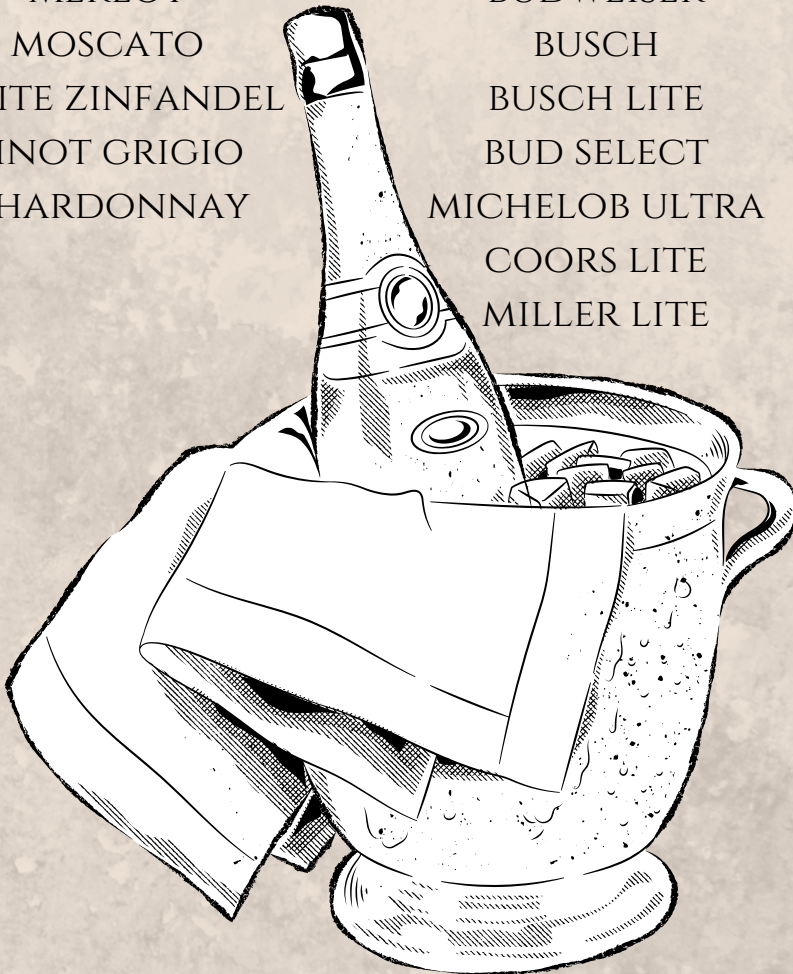
BUD LITE
BUDWEISER
BUSCH
BUSCH LITE
BUD SELECT
MICHELOB ULTRA
COORS LITE
MILLER LITE

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