WEDDINGS AT
Bear Creek
GOLF CLUB
## Ceremony Options

### Ceremony and Reception

<table>
<thead>
<tr>
<th>Outdoor Ceremony</th>
<th>Indoor Ceremony</th>
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<tbody>
<tr>
<td>$2,500</td>
<td>$2,300</td>
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<tr>
<td>Includes:</td>
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<tr>
<td>Indoor Reception</td>
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<tr>
<td>Facility Fee</td>
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<tr>
<td>Backdrop Overlooking the 18th Hole</td>
<td>Large Stone Fireplace Backdrop</td>
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<tr>
<td>Decorate Arbor</td>
<td>Decorate Fireplace Mantle</td>
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<tr>
<td>Seating for up to 200 guests (indoor will be seated around tables)</td>
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<td>Up to 1 Hour Ceremony time</td>
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<tr>
<td>Rehearsal prior to your wedding</td>
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<tr>
<td>Pictures on property up to 2 hours prior</td>
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### Reception Only: $1,500 Facility Fee

Deposit of $1,000 required to reserve date. All deposits are final and non-refundable.

50% of remaining balance due 60 days prior to wedding.

Final payments and guest count are due 10 days prior to wedding.

***All food, beverage, facility, and services subject to a 21% service fee. Total bill subject to an 8.45% tax.***
Reception

**What's included:**

- 4 Hour room rental
- Dance Floor area
- Invite for you and 5 guests of your choosing (6 total) to 1 tasting event
- Champagne Toast for the wedding party
- Cake Cutting
- White Linens for tables
- Colored Napkins of your choice
- Skirted Cake, Gift, & Head Tables
- Setup and Cleanup by Bear Creek staff
- On-site Executive Chef and Event Coordinator
- Scenic photo opportunities
- Water glasses at table

**Additional Reception Hour: $400**

***All food, beverage, facility, and services subject to a 21% service fee. Total bill subject to an 8.45% tax.***
Hors D’oeuvres Buffet

Served Hot (choice of 4)

- Buffalo Chicken Dip & Chips
- Tomato Basil Bruschetta
- BBQ Meatballs
- Cheeseburger Sliders
- Toasted Ravioli with Marinara
- Chicken Wings with Assorted Sauces
- Assorted Mini Quiches
- Mozzarella Sticks
- Fried Mushrooms
- Loaded Potato Skins
- Soft Pretzel Bites with Cheese Sauce
- Crab Rangoon and Egg Rolls
- Cannelloni Bites
- Fried Buffalo Cauliflower

Served Cold (choice of 3)

- Ham, Turkey, and/or Roast Beef Sliders (1, 2, or all 3 meats)
- Vegetable Crudité
- Charcuterie Board
- Deli Pinwheels
- Shrimp Cocktail
- French Onion Dip & Chips
- Bloody Mary Shooters (non alcoholic)

$21.95 per person

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**Dinner Buffet**

**Salads (choice of 1)**

*Traditional Caesar Salad:* Fan favorite classic Caesar Salad with red onion, romaine lettuce, and parmesan cheese all tossed together.

*Italian Salad:* Our take on Italian Salad features sliced tomatoes, red onions, black olives, red peppers, and cheese blend generously tossed in Italian dressing with Iceberg lettuce.

*Chef Salad:* Chef’s take on a salad filled with sliced ham and turkey, tomatoes, red onions, fresh cucumbers, and cheese blend, all tossed in Honey Dijon dressing.

*Summer Salad:* Our lighter option, uses spring mix tossed with strawberries, feta cheese (can remove or substitute), red onions, and a Balsamic Vinaigrette.

**Vegetables (choice of 1)**

*Grilled Broccolini:* Flame grilled Broccolini seasoned with our special house-made seasoning.

*Roasted Asparagus:* A simple traditional asparagus side roasted to perfection.

*Glazed Carrots:* A sweet glaze stewed down with baby carrots, making a sweet and soft root vegetable.

*Bacon and Onion Green Beans:* The highly selected side, green beans made savory with chopped bacon and sautéed onions.

**Potatoes (choice of 1)**

*Au Gratin Potatoes:* Cheese and potatoes made into an easy serve casserole.

*Oven Roasted Potatoes:* Golden-brown roasted new red potatoes tossed in an Italian herb seasoning

*Roasted Garlic Potatoes:* Smooth mashed potatoes mixed with roasted garlic and some herbs make for a delectable side.

*Twice Baked Potato Casserole:* Cheesy potato casserole with plenty of bacon and a panko topping

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**Dinner Buffet**

*Special Menu and Dietary Needs are available upon request.*

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**Pasta (choice of 1)**

**Pasta Primavera:** The perfect vegetarian option that everyone will enjoy, consisting of sautéed onions, bell peppers, broccoli, and garlic tossed together with spaghetti noodles and a light butter & oil sauce.

**Pasta Con Broccoli:** Penne noodles added to our creamy alfredo with tons of broccoli.

**Mostaccioli:** Our St. Louis style baked mostaccioli features a sweet and savory meat sauce mixed with penne noodles and a cheese blend topping.

**Bolognese:** A more savory take on our mostaccioli, using a red wine-based sauce with penne noodles and a cheese blend topping.

**Shrimp Scampi:** Shrimp sautéed in a white wine butter sauce, mixed in with angel hair pasta and bell peppers.

**Pesto Tortellini:** Our garlic basil sauce provides a light and refreshing touch to meat and cheese tortellini.

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**Proteins (choice of 2)**

**Beef Bordelaise:** Beef tenderloin medallions grilled and coated with a red wine, mushroom sauce.

**Chicken Modiga:** Italian breaded chicken breasts topped with sautéed mushrooms and cheese blend, melted under a white wine, lemon butter sauce.

**Chicken Marsala:** Light marsala sauce topping a pan-fried chicken breast.

**Hawaiian Ham:** Sliced and glazed ham steaks topped with pineapple slices and maraschino cherries.

**Teriyaki Salmon:** Grilled salmon glazed with an authentic teriyaki sauce.

**Mustard Crusted Salmon:** Mustard and panko cover the top of each piece of baked salmon.

**Applewood Smoked Pork Loin:** Slow smoked pork loin with a savory apple glaze.

**Roasted Top Round with Gravy:** Traditional roasted top round of beef, thinly sliced, generously glazed with brown gravy.

**Carved Prime Rib:** Roasted prime rib, seasoned, cooked, and carved at buffet by the chef.

Additional $4 per person

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Beverage Packages

*bar items are subject to change based on availability

## Pick a Package

**Cash Bar**: Guests pay their way (slight alcohol discount)

**Tally Bar**: We run a tally, the bill is paid at the end of event

### Draft Package: Draft Beer, Wine, Soda $15

### Bottle Package: Bottle Beer, Wine, Soda $16.50

### House Package: House Liquor, Bottle Beer, Wine, Soda $18

### Call Package: Call Liquor, Bottle Beer, Wine, Soda $20

### Premium Package: Premium Liquor, Bottled Beer, Wine, Soda $23

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## Behind the Bar

### HOUSE

- Amaretto
- Peach Schnapps
- Gin
- Rum
- Scotch
- Tequila
- Bourbon
- Vodka

### CALL

- Bacardi Rum
- Captain Morgan Rum
- Jim Beam Bourbon
- Tanqueray Gin
- Seagrams 7 Whisky
- Titos Vodka
- Smirnoff Vodka
- Dewars Scotch
- Jose Cuervo Tequila

### PREMIUM

- Jack Daniels Bourbon
- Ketel One Vodka
- Crown Royal Whisky
- Crown Apple Whisky
- Bailey's
- Bombay Sapphire Gin
- Johnny Walker Red Label
- Patron
- American Honey

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## Bottled Beer

- Bud Light
- Bud Select
- Michelob Ultra
- Busch
- Budweiser
- Miller Lite

## Draft Beer

- Bud Light
- Cabernet Sauvignon
- Merlot
- Pinot Grigio
- White Zinfandel
- Mascato

## Wine

- No Shots allowed on any package. Each liquor package includes everything from the lower package as well as what is listed.

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**Guests Under 21**: $3 for Soft Drinks, Tea, Lemonade

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**Bartender Fee**:

- Cash & Tally Bar: $150.
- Additional $100 Fee for All Packages if Guest Count Exceeds 100.

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**Packages are priced for 4 hours.**

- Additional 30 minutes: + $1.50 per person
- Additional 1 Hour: + $3 per person

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**Iced Tea, Coffee, Water Station included on all packages**

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**Ask us about a signature cocktail for your special day!**
**Add Ons**

### Served Hot (priced per dozen)

- Tomato Basil Bruschetta $14
- BBQ Meatballs $15
- Toasted Ravioli with Marinara $15
- Soft Pretzels and Cheese Sauce $12
- Crab Rangoon and Egg Rolls $12
- Cannelloni Bites $14
- Mini Quiches $18

### Served Cold (feeds 80-100)

- Vegetable Crudité $180
- Charcuterie Board $300
- Shrimp Cocktail $320 or $20/dozen
- Deli Pinwheels $200

### Late Night Snacks (8-10pm)

- Cookies and Milk $12/dozen
- Sausage and Cheese Kabobs $15/dozen
- Soft Pretzels and Cheese Sauce $12/dozen
- Grilled Cheese Triangles $15/dozen
- Chocolate Covered Strawberries $20/dozen
- Toasted Ravioli $15/dozen
- Home-made Chips and Salsa $8.50/bowl

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