

WEDDINGS AT

Bear Creek

GOLF CLUB



Ceremony Options

Ceremony and Reception

OUTDOOR CEREMONY

◦ \$2,500

Includes:

- Indoor Reception
- Facility Fee
- Backdrop Overlooking the 18th Hole
- Decorate Arbor
- White Padded Chairs

INDOOR CEREMONY

◦ \$2,300

Includes:

- Indoor Reception
- Facility Fee
- Large Stone Fireplace Backdrop
- Decorate Fireplace Mantle

- Seating for up to 200 guests
(Indoor ceremony guests will be seated around tables)
- Outdoor patio reserved for ceremony only
- Rehearsal prior to your wedding
- Pictures on property, in designated areas, up to 1.5 hours prior

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.
All prices based on a 100 guest minimum.**

Reception

WHAT'S INCLUDED:

- 4 Hour room rental
- Dance Floor area
- Invite to food tasting event for engaged couple and 4 additional guests
- Champagne Toast for the wedding party
- Cake Cutting and Plating
- White Linens for tables
- Colored Napkins of your choice
- Skirted Cake, Gift, & Head Tables
- On-site Executive Chef and Event Coordinator
- Scenic photo opportunities
- Water glasses at table
- Up to 2 hours decorating time prior to event starting
- Bear Creek is a public golf course. Golfing could be happening during your event.

Additional Reception Hour: \$400

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Hors D'oeuvres Buffet

Assorted cheese and cracker tray and fresh fruit platter included

Served Hot (choice of 4)

\$23.95 per
person

- Buffalo Chicken Dip & Chips
- Tomato Basil Bruschetta
- BBQ Meatballs
- Cheeseburger Sliders
- Toasted Ravioli with Marinara
- Chicken Wings with Assorted Sauces
- Pulled Chicken Sliders
- Loaded Potato Skins
- Crab Rangoon with Sweet and Sour Sauce
- Cannelloni Bites with Marinara
- Fried Buffalo Cauliflower with Ranch

Served Cold (choice of 1)

- Ham and Turkey Sliders
- Vegetable Crudit 
- Charcuterie Board
- Deli Pinwheels
- Shrimp Cocktail, additional \$2 per guest
- French Onion Dip & Chips

Add an Italian or Caesar Salad for an additional \$1.50 per guest.

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Dinner Buffet

\$28.95 per person

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: Authentic 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)

Buttered Confetti Corn: Yellow corn with a blend of onion, red and green peppers and 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 Parmesan Potatoes: Golden-brown roasted new red potatoes tossed in an Italian herb seasoning and layered with parmesan cheese.

Roasted Garlic Mashed 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 crispy top.

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Dinner Buffet

*Special Menu and Dietary Needs are available upon request.

Pasta (choice of 1)

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.

Tortellini Carbonara: Cheese tortellini pasta tossed in a homemade cream sauce with bacon.

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.

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

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.

Slow Smoked Turkey Breast: Sliced and coated in a traditional turkey gravy.

Carved Prime Rib: Roasted prime rib, seasoned, cooked, and carved at buffet by the chef-
Additional \$5 per person

Rolls and Butter
included with meal

Kids 4-12 Meal Options
Half Price Buffet
or
Chicken Fingers and
Fries for \$10.00 each

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Beverage Packages

*bar items are subject to change based on availability

Pick a Package—bar packages are 4 hours

Cash Bar: Guests pay their way (slight alcohol discount)
\$150 bartender fee

Tally Bar: We run a tally, the bill is paid at the end of event
\$150 bartender fee

Additional Bar Time

Additional 30 minutes: + \$2 per person

Additional 1 Hour: + \$4 per person

Soda Package: Unlimited Soda, Lemonade \$4

Draft Package: Draft Beer, Wine, Soda \$16.50

Bottle Package: Bottle Beer, Wine, Soda \$18.50

House Package: House Liquor, Bottle Beer, Wine, Soda \$20

Call Package: Call Liquor, Bottle Beer, Wine, Soda \$22

Premium Package: Premium Liquor, Bottled Beer, Wine, Soda \$25.50

Additional

Bartender Fee:

◦ \$100 Fee if Guest Count
Exceeds 100.

Behind the Bar

HOUSE

Amaretto
Peach Schnapps
Gin
Rum
Scotch
Tequila
Bourbon
Vodka
Triple Sec

CALL

Bacardi Rum
Captain Morgan Rum
Jim Beam Bourbon
Tanqueray Gin
Seagrams 7 Whiskey
Titos Vodka
Smirnoff Vodka
Dewars Scotch
el Jimador Tequila

PREMIUM

Jack Daniels Bourbon
Ketel One Vodka
Crown Royal Whiskey
Crown Apple Whiskey
Bailey's
Bombay Sapphire Gin
Patron
American Honey

Bottled Beer

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

Draft Beer

Bud Light
Budweiser
Seasonal Beer

Wine

Chardonnay
Cabernet Sauvignon
Merlot
Pinot Grigio
Moscato

ask us about a
signature cocktail for
your special day!

Iced Tea, Coffee,
Water Station
included on all
packages

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

Add Ons

Served Hot (priced based on 30 guests)

- Tomato Basil Bruschetta \$45
- BBQ Meatballs \$70
- Toasted Ravioli with Marinara \$55
- Soft Pretzel Bites and Cheese Sauce \$55
- Cannelloni Bites with Marinara \$70

Served Cold (feeds 80-100)

- Vegetable Crudité \$180
- Charcuterie Board \$350
- Deli Pinwheels \$200
- Seasonal Fruit Platter with Dip \$225

Late Night Snacks (8-10pm)

- Cookies and Milk \$15/dozen
- Bavarian Pretzel Sticks and Cheese Sauce \$20/dozen
- Chocolate Covered Strawberries \$25/dozen
- Toasted Ravioli with Marinara \$18/dozen
- Tortilla Chips and Salsa \$14/bowl