

Social Events at Bear Creek

What's Included

- 4 Hour Room Rental
- In-House Catering
- On-Site Chef
- On-Site Event Coordinator
- Bluetooth Access
(Banquet Room Only)



Rooms

Banquet Hall: 200 Guest Capacity

19th Hole: 50 Guest Capacity

(Attached outdoor patio seating 150)



Facility Fee is determined by size of the group, day of the week, and time of the year.

All Deposits are final and non-refundable.

* All food, beverage, facility, and services subject to a 21% service fee. Total bill subject to an 8.45% tax.
3% credit card fee on each transaction

Banquet Packages

Premium Buffet - \$26.95

Choice of - 1 Salad, 1 Vegetable, 1 Potato **or** Pasta, and 2 Proteins

Refer to Food Options Page

Hors D'oeuvre Buffet - \$22.95

Includes: Charcuterie Board **Choice of** 2 cold and 3 hot items

*Refer to Hors D'oeuvre Menu

Add a Salad for \$2.00 per guest

All American Buffet - \$17.95

Choice of 2 - Burgers, Brats, Hot Dogs

Choice of 2 - Potato Salad, Baked Beans, House Chips, Coleslaw

Fresh Baked Cookies

Italian Buffet - \$19.95

Choice of 1 - Chicken Modiga **or** Chicken Marsala

Choice of 1 - Pasta Con Broccoli **or** Bolognese

Italian Salad

Seasonal Vegetable

Taco Bar - \$18.95

Ground Beef and Chicken - Upgrade to Beef Barbacoa for \$2 per person

Flour tortillas and Tortilla Chips **Sauteed Onions and Peppers**

Refried Beans, Spanish Rice, Jalapenos, Shredded Cheese,

Salsa, Sour Cream, Lettuce, Tomato, Red Onion

Upgrade Queso Cheese for \$1.50 per person

Choose 1 From Each Line

Charcuterie Board **or** Vegetable Crudit 

Caesar **or** Italian Salad

Toasted Ravioli **or** Cannelloni Bites

Buffalo Chicken Dip **or** French Onion Dip

Choice of

Pasta Con Broccoli **or** Bolognese

or

Assorted Dollar Roll Sandwiches (Choose 2)

Turkey and Cheese

Ham and Cheese

Chicken Salad

Pulled Chicken Sliders

19th Hole Shower Special

Beverage Options

House Wine \$20 per Bottle

Canned Soda \$1.50 per Can

Fresh Brewed Coffee \$7 per Pot

Iced Tea and Water Included

Add Fruit Salad **or
Tomato Bruschetta
for \$65.00 (feeds 30)**



Reduced Facility Fee of \$100.00

Food Options

Salads

Caesar Salad

Romaine | Caesar Dressing | Red Onions
Parmesan Cheese | Croutons

Italian Salad

Iceberg | Italian Dressing | Tomatoes
Red Onions | Black Olives | Roasted Red Peppers
House Cheese Blend | Croutons

Chef Salad

Iceberg | Ham | Turkey | Bacon | Tomatoes
Red Onions | House Cheese Blend
Ranch & Italian on the side

Taco Salad

Iceberg | Chipotle Ranch | Salsa | Pico De Gallo
Taco Beef | Mexi-Blend Cheese | Tortilla Strips

Proteins

Chicken Modiga

Chicken Breast | Modiga Sauce | Mushrooms |
House Cheese Blend

Chicken Marsala

Chicken Breast | Marsala Sauce | Mushrooms |
House Cheese Blend

Chicken Spedini

Italian Bread Crumbs | Chicken Breasts |
Garlic Butter Sauce

Applewood Smoked Pork Loin

Pork Loin | Crown Apple Sauce

Roasted Top Round with Gravy

Thinly Sliced Top Round | Brown Gravy

Beef Bordelaise

Beef Tenderloin | Bordelaise Sauce | Mushrooms

Beef Brisket *Additional \$3/ person*

Smoked Brisket | BBQ Sauce

Carved Prime Rib *Additional \$5/ person*

Prime Rib Roast | Horseradish | Au Jus

Pasta

Pasta Con Broccoli

Farfalle | Fresh Broccoli | Cream Sauce

Bolognese

Penne | Italian Sausage | Bolognese Sauce

Shrimp Scampi

Angel Hair | Shrimp | White Wine Sauce

Baked Loaded Mac and Cheese

Elbow Macaroni | Cheese Sauce | Bacon
Bread Crumb

Potato

Rice Pilaf

Wild Rice | Carrots | Green Onions

Garlic Mashed Potatoes

Idaho Potatoes | Fresh Garlic | Parsly

Twice Baked Potato Casserole

Idaho Potatoes | Bacon | Green Onions

Asiago Stuffed Potato Gnocchi

Fried Gnocchi | Garlic | Parmesan

Vegetables

Confetti Corn

Fresh Corn | Yellow Onions | Bell Peppers

Roasted Root Vegetables

Sweet Potato | Butternut Squash | Parsnips
Red Onions | Kale | Honey Glaze

Glazed Carrots

Baby Carrots | Sweet Glaze

Bacon and Onion Green Beans

Fresh Green Beans | Yellow Onions | Bacon

Includes Rolls & Butter

Kids Meals Available (ages 5-10)

Chicken fingers or Hamburger w/ Fries \$12.00

Kids Buffet \$15.00

\$5.00 Additional charge per dietary restriction

Hors D'oeuvres

Hors D'oeuvre Options

Buffalo Chicken Dip and Chips
French Onion Dip and Chips
Tomato Basil Bruschetta
BBQ Meatballs
Cheeseburger Sliders
Pulled Chicken Sliders
Ham and Turkey Sliders
Toasted Ravioli with marinara
Cannelloni Bites with marinara
Crab Rangoon and Egg Rolls with Sweet and Sour sauce
Chicken Wings
Fried Buffalo Cauliflower w/ Ranch
Mac and Cheese Bites w/ chipotle ranch
Deli Pinwheels
Bavarian Pretzel Sticks with Cheese Dip

Add an
additional Hors
D'oeuvre for
\$3/person.

Add-Ons

Vegetable Crudit  - \$200 (feeds 100)
Charcuterie Board - \$400 (feeds 100)
Tropical Fruit Platter - \$250 (feeds 100)
Shrimp Cocktail - \$4/guest
Chocolate Covered Strawberries - \$4/guest



Beverage Options

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
Tanquer  Gin
Dewar's Scotch

Premium Liquor

Ketel One Vodka
Jack Daniels Whiskey
Crown Royal Whiskey
Crown Royal Apple Whiskey
Patron Tequila
Bombay Sapphire Gin
American Honey

Bottle Beer

Bud Lite
Budweiser
Busch Lite
Bud Select
Mich Ultra
Coors Lite
Miller Lite
Busch

Soft Drinks

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Lemonade, Starry, Tonic

Packages and Pricing

**Packages are
3 hours service**

Draft Beer

Bud Lite
Kona Big Wave
Seasonal Selection

Wine

Cabernet Sauvignon
Merlot
Moscato
White Zinfandel
Pinot Grigio
Chardonnay

Cash and Tally Bar - \$150 Bartender Fee (additional \$100 for parties over 100 people)

Soda Bar \$4 per person

Draft Beer & Wine - \$14.50 per Person

Bottle Beer & Wine - \$16 per Person

House Bar - \$18 per Person (Add an hour for \$4 per Person)

Call Bar - \$20 per Person (Add an hour for \$5 per Person)

Premium Bar - \$22 per Person (Add an hour for \$6 per person)