

WEDDINGS AT

Bear Creek

GOLF CLUB



Ceremony Options

OUTDOOR CEREMONY

◦ \$2,600

Includes:

- Indoor Reception
- Facility Fee
- Golf Course Backdrop
- 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
24 hour notice if wedding has to be moved inside because of weather



*****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.
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
- Photo opportunities up to 1.5 hrs before wedding, in designated areas
- Water glasses at table
- Up to 2 hours decorating time prior to event starting
- TV available for slide show
- Coffee, tea, water and soda included in all beverage packages.
- Bear Creek is a public golf course. Golfing could be happening during your event.



Reception Only: \$1,600 Facility Fee

Additional Reception Hour: \$500

Deposit of \$1,500 required to reserve date.

All deposits are final and non-refundable.

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

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

*****All food, beverage, facility & ceremony fees subject to a 21% service fee.**

Total bill subject to an 8.45% tax.

3% credit card fee on each transaction.

All prices based on a 100 guest minimum.

All Inclusive Packages

Brown Bear

\$54.95 per person

choice of 1 salad

choice of 2 entrees

choice of 3 sides (1 pasta, 1 potato, 1 vegetable)

4 hours of continuous open bar service with HOUSE brand liquors, wine,
domestic bottled beer & soda

(\$4.00 per person additional for 1 hr added bar time)



Grizzly Bear

\$59.95 per person

choice of 1 salad

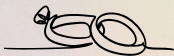
choice of 2 entrees

choice of 3 sides (1 pasta, 1 potato, 1 vegetable)

choice of 1 hors d'oeuvre served buffet style

4 hours of continuous open bar service with CALL brand liquors, house wine,
domestic bottled beer & soda

(\$5.00 per person additional for 1 hr added bar time)



Kodiak Bear

\$67.95 per person

choice of 1 salad

choice of 2 entrees

choice of 3 sides (1 pasta, 1 potato, 1 vegetable)

choice of 2 hors d'oeuvres served buffet style

4 hours of continuous open bar service with PREMIUM brand liquors, house wine,
domestic bottled beer & soda

(\$6.00 per person additional for 1 hr added bar time)

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

Entrees

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
Deli Pinwheels
BBQ Meatballs
Cheeseburger Sliders
Pulled Chicken Sliders
Ham and Turkey Sliders
Toasted Ravioli with marinara
Cannelloni Bites with marinara

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

Crab Rangoon and Egg Rolls with Sweet and Sour sauce
Chicken Wings
Fried Buffalo Cauliflower w/ Ranch
Mac and Cheese Bites w/ chipotle ranch
Bavarian Pretzel Sticks with Cheese Dip

Add-Ons

Vegetable Crudité - \$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
Tanquarey 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 Bourbon

Wine

Cabernet Sauvignon, Merlot, Moscato, White Zinfandel, Pinot Grigio, Chardonnay

Bottle Beer

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

Draft Beer

Bud Lite, Kona Big Wave, Seasonal Selection

Soft Drinks

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

\$100 additional bartender fee for guest count over 100