

Bear Creek Golf Club

Social Events



Facility Fee

Determined by group size, room, date, & time

What's Included

- Three Hour Room Rental
- White Table Cloths
- On-Site Event Coordinator
- In-House Catering
- Colored Napkin Of Your Choice
- Bluetooth Audio & Microphone Access

Event Spaces

Banquet Room

- 200 Guest Capacity
- Wrap Around Deck
- Customizable Layout

19th Hole

- 50 Guest Capacity
- Outdoor Patio Space
- Additional Outdoor Seating



*** 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. ***

*** All Deposits Are Final & Non-Refundable ***

Premium Buffet

One Salad | One Pasta OR Starch | One Vegetable | Two Entrees
Rolls & Butter

\$26.95 Per Person

Italian Buffet

Italian OR Caesar Salad | Pasta Con Broccoli OR Bolognese OR Fettuccini Alfredo
One Vegetable | Chicken Modiga OR Chicken Parmesan | Rolls & Butter

\$19.95 Per Person

Hors D'oeuvre Buffet

Charcuterie Board OR Vegetable Board OR Any Salad

Three Hot Hors D'oeuvres | Two Cold Hors D'oeuvres | Add Salad For \$2 Per Person

\$22.95 Per Person

Taco Bar

Ground Beef & Shredded Chicken | Corn & Flower Tortillas | Tortilla Chips
Sauteed Onions & Peppers | Refried Beans & Spanish Rice | Jalapenos
Shredded Cheese | Salsa | Sour Cream | Lettuce | Tomato | White Onion
Add Queso For \$1.50 Per Person

\$18.95 Per Person

All American Buffet

Choose Two: Cheeseburgers , Hotdogs, Bratwurst, Pulled Pork

Choose Two: Baked Beans, Potato OR Pasta Salad, Loaded Mac & Cheese, Chips

\$17.95 Per Person

19th Hole Shower Special

Charcuterie OR Vegetable Board | Any Salad OR Salad Shooter

Two Varieties Of Sliders OR Deli Pinwheels (Upgrade To Mini Croissants +\$1)

Choose Two: Toasted Ravioli, Buffalo Chicken Dip, Tomato Basil Bruschetta, Pita
Bread & Hummus, Pretzel Sticks & Cheese, Fruit Salad (Upgrade To Skewers +\$1)

\$19.95 Per Person

Salad

Italian

Iceberg | Red Onion | Tomato | Black Olive | Provolone | Creamy Italian | Croutons

Caesar

Fresh Romaine | Red Onion | Classic Caesar Dressing | Croutons | Parmesan

Greek

Lettuce Blend | Fetta | Greek Olives | Tomato | Red Onion | House Made Greek Dressing

Pasta

Pesto Cheese Tortellini

Tri-Colored Pasta | Pesto | Red Pepper

Pasta Con Broccoli

Penne | Fresh Broccoli | Cream Sauce

Pasta Bolognese

Penne | Authentic Italian Sauce

Fettuccini Alfredo

Classic Alfredo Sauce

(Add Red Pepper & Mushroom +\$1 Per Person)

Starch

Parmesan Encrusted Potato Bake

Melted Cheese | Crumble Topping

Garlic Mased Potatoes

Idaho Red Potatoes | Fresh Garlic | Parsley

Wild Rice Medley

Steamed & Seasoned | Green Onion

Baked Potato

Butter | Sour Cream

Vegetable

Bacon & Onion Green Beans

French Cut | Seasoned

Flame Grilled Asparagus

Salt | Pepper | Garlic | Parmesan

Roasted Glazed Carrots

Maple Butter | Brown Sugar

Grilled Zucchini & Squash

Seasoned & Fire Grilled

Entrees

Chicken Modiga

Breaded Cutlet | Traditional Modiga Sauce | Italian Cheese Blend

Herb Grilled Tomato Basil Chicken

Marinated Chicken Breast | Diced Tomato | Basil | Balsamic Drizzle

Chicken Parmesan

Breaded Cutlet | House Made Red Sauce | Melted Italian Cheese Blend

Brown Sugar Glazed Pork Cutlet

Fire Grilled & Caramelized

Lemon Butter Baked Salmon

Citrus Cream Sauce | Chives

Filet Medallions

Flame Grilled | Parmesan Peppercorn Cream Sauce

Beef Bordelaise (+3 Per Person)

Grilled & Roasted Tenderloin | Bordelaise Sauce

Chef Carved Prime Rib (+\$3 Per Person)

Seasoned | Rubbed | Slow Roasted | Horseradish Cream | Au Jus

Hors D'oeuvres & Add-Ons

Hot Options

- Buffalo Chicken Dip
- Teriyaki Meatballs
- Cheeseburger Sliders
- Pulled Chicken Sliders
- Toasted Ravioli & Marinara
- Breaded Chicken Wings
- Bavarian Pretzels & Cheese
- Loaded Potato Skins
- Spinach Artichoke Dip

Cold Options

- Tomato Basil Bruschetta
- Ham & Turkey Sliders
- Chicken Salad Sliders
- Deli Pinwheels
- Caprese Skewers With Balsamic Glaze
- Pita Bread & Red Pepper Hummus
- Fresh Fruit Skewers
- Salad Shooters
- Pesto Tortellini

Additional Hors D'oeuvre - \$4 Per Person



Popular Add-Ons

- Charcuterie Board - \$400
- Vegetable Board - \$225
- Seasonal Fruit Salad - \$250
(Based On 100 Guests)

Assorted Desserts

- Cookies & Brownies
- Cream Cheese Churros
- Cakes & Pies (+\$1)

\$3 Per Person



Beverage Packages

Soda Bar - \$4 Per Person

Draft Beer & Wine - \$15 Per Person

Bottled Beer & Wine - \$18 Per Person

House Bar - \$20 Per Person

Call Bar - \$22 Per Person

Premium Bar - \$24 Per Person

Cash Bar - \$150 Bartender Fee

(Additional Bartender Fee For Guest Count Over 100 - \$100)

House Liquor

Amaretto
Peach Schnapps
Triple Sec
House Gin
House Rum
House Scotch
House Tequila
House Bourbon
House Vodka

Call Liquor

Bacardi
Captain Morgan
Jim Beam
Smirnoff
Tito's
Seagram 7
El Jimador
Tanqueray
Dewar's

Premium Liquor

Ketel One
Jack Daniels
Crown Royal
Crown Royal Apple
Patron
Bombay Sapphire
American Honey

Draft Beer

Busch Light
Michelob Ultra
Seasonal Selection

Wine

Cabernet Sauvignon
Merlot
Moscato
White Zinfandel
Pinot Grigio
Chardonnay

Bottled Beer

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

Soft Drinks

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

