

# Weddings

At Bear Creek Golf Club



\*\*\* 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.\*\*\*



# Ceremony

## Outdoor

- Four Hour Indoor Reception
- Golf Course Backdrop
- Hand Crafted Wooden Arbor
- White Padded Chairs

**\$2,600 Facility Fee**

- 200 Guest Capacity
- Rehearsal Session Prior To Wedding Date
- Unique Golf Course Photo Opportunities
- On-Site Wedding Coordinator & Executive Chef

## Indoor

- Four Hour Indoor Reception
- Stone Fireplace Backdrop
- Built-In Audio System
- Large Mantle Space

**\$2,300 Facility Fee**



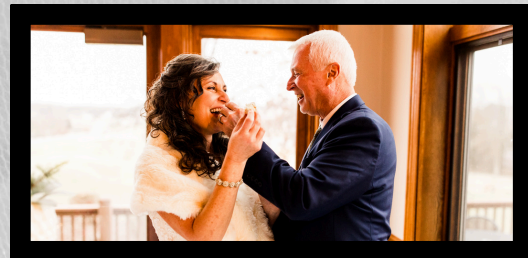


# Reception

## What's Included

- Four Hour Reception
- Food Tasting Event For Engaged Couple & Up to Four Additional Guests
- Champagne Toast For Wedding Party
- Cake Cutting & Plating
- Colored Napkin Of Your Choice
- White Table Linens
  - Colored Linens available For Additional Cost
- Skirted Cake, Gift, & Head Tables
- On- Site Wedding Coordinator & Executive Chef
- Built-In Audio System Including Microphone
- Wrap Around Deck Reserved For Wedding Guests

**Reception Only - \$1,600 Facility Fee**  
**Additional Reception Hour - \$500**



# Food & Beverage Packages

## Brown Bear

Choice Of One Salad

Choice Of Three Sides (One Pasta, One Starch, One Vegetable)

Choice Of Two Entrees

Rolls & Butter

Four Hour Open Bar With House Brand Liquors

(\$4 Per Person To Extend Bar Time One Hour)

**\$54.95 Per Person**

## Grizzly Bear

Choice Of One Salad

Choice Of Three Sides (One Pasta, One Starch, One Vegetable)

Choice Of Two Entrees

Choice Of One Hors D'oeuvre

Rolls & Butter

Four Hour Open Bar With Call Brand Liquors

(\$5 Per Person To Extend Bar Time One Hour)

**\$59.95 Per Person**

## Golden Bear

Choice Of One Salad

Choice Of Three Sides (One Pasta, One Starch, One Vegetable)

Choice Of Two Entrees

Choice Of Two Hors D'oeuvres

Rolls & Butter

Four Hour Open Bar With Premium Brand Liquors

(\$6 Per Person To Extend Bar Time One Hour)

**\$66.95 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**



# Beverages

## 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

## Soft Drinks

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

## Bottled Beer

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



**Additional Bartender Fee For Guest Count Over 100 - \$100**