

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 Mashed 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's 7
Lunazul
Tanqueray
Dewar's
Fireball
UV Blue
Malibu

Premium Liquor

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

Draft Beer

Busch Light
Michelob Ultra
Four Seasonal Selections

Soft Drinks

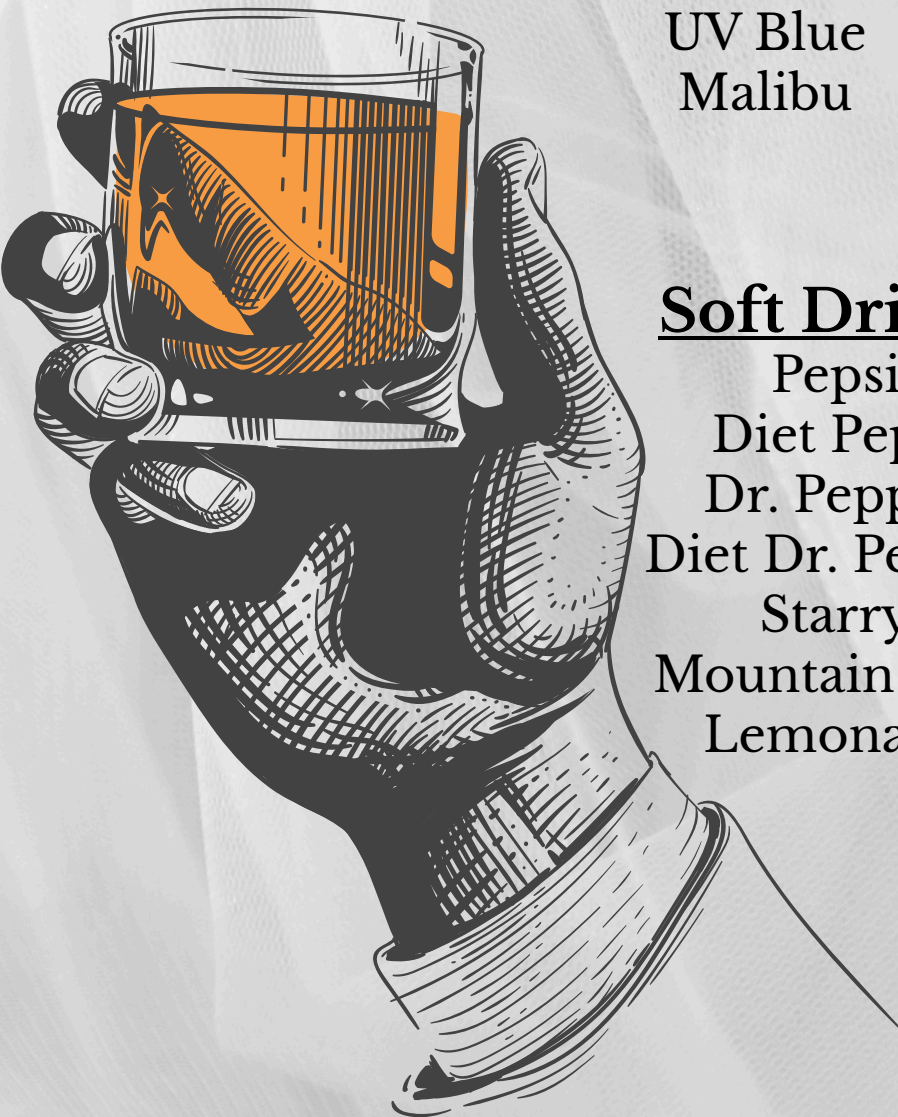
Pepsi
Diet Pepsi
Dr. Pepper
Diet Dr. Pepper
Starry
Mountain Dew
Lemonade

Bottled Beer

Bud Light
Budweiser
Busch Light
Bud Select
Michelob Ultra
Miller Light

Wine

Cabernet Sauvignon
Merlot
Pinot Noir
Moscato
Pinot Grigio
Chardonnay



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