

WEDDINGS

AT BEAR CREEK GOLF CLUB



***** Total Bill Subject to 21% Service Fee & 8.45% Tax *****

***** 3% Credit Card Fee on Each Transaction *****

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

CEREMONY

Outdoor

Hand Crafted Wooden Arbor
White Padded Chairs
Golf Course Backdrop
\$2,600 Facility Fee

Indoor

Stone Fireplace Backdrop
Built-In Audio System
Large Wooden Mantle Space
\$2,300 Facility Fee

Four Hour Indoor Reception

Rehearsal Session Prior To Wedding Date

Discounted Rehearsal Dinner Pricing

Unique Golf Course Photo Opportunities

On-Site Wedding Coordinator



RECEPTION

Four Hour Reception

Enjoy four hours of celebration with your family & friends

Champagne Toast

Provided for the entire wedding party at the head table

Food Tasting Event

For the engaged couple & up to four additional guests

Colored Napkin Choice

Add a personalized touch to your table settings

Wedding Coordinator & Executive Chef

Expert support to ensure your day runs smoothly

Wrap Around Deck

Relax & enjoy scenic views with your guests

Cake Cutting & Plating

We'll handle the details so you can enjoy every moment

Skirted Cake & Gift Tables

Elegant presentation for your special moments

White Table Linens

Colored linens available for an additional cost

Built-In Audio System Including Microphone

Perfect for toasts, speeches, & announcements

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



BUFFET PACKAGES

BROWN BEAR

One Salad | Two Sides | Two Entrees

Dinner Rolls & Butter

\$28.95 PER PERSON



GRIZZLY BEAR

One Salad | Three Sides | Two Entrees

One Hors D'oeuvre | Dinner Rolls & Butter

\$33.95 PER PERSON



GOLDEN BEAR

One Salad | Three Sides | Two Entrees

Two Hors D'oeuvres | Dinner Rolls & Butter

\$39.95 PER PERSON

SALAD

Garden

Spring mix with cucumber, red onion, cherry tomatoes, shredded cheese & croutons.
Served with ranch & balsamic dressings.

Classic Caesar

Romaine lettuce with red onion, shaved parmesan & croutons.
Tossed in caesar dressing.

Apple Walnut

Spring mix with apple slices, frosted walnuts, dried cranberries, red onion & mozzarella cheese.
Served with balsamic dressing.

Italian

Romaine lettuce with red onion, cherry tomatoes, black olives, pimentos, provol cheese & croutons.
Served with Italian dressing.

SIDES

Baby Bakers

Oven roasted mini potatoes with herbs & olive oil

Garlic Mashed Potatoes

Mashed Idaho reds with fresh garlic

Roasted Reds

Oven roasted Idaho red potatoes seasoned with herbs

Twice Baked Potato Casserole

Mashed potatoes topped with bacon, cheese & chives

Bacon & Onion Green Beans

French cut & seasoned

Buttered Sweet Corn

Lightly seasoned & buttered

Garlic Parmesan Asparagus

Seasoned & finished with parmesan

Steamed Broccoli

Steamed & lightly seasoned

Pasta Con Broccoli

Penne pasta with fresh broccoli tossed in a cream sauce

Penne Pasta Alfredo

Penne pasta tossed in a classic alfredo sauce

Pasta Bolognese

Penne pasta tossed in authentic Italian red sauce with sausage

ENTREES

Chicken Modiga

Breaded chicken cutlet topped with white wine lemon butter sauce & provol cheese

Marry Me Chicken

Grilled chicken breast topped with sun dried tomato cream sauce

Baked Salmon

Topped with lemon cream sauce

Chicken Parmesan

Breaded chicken cutlet topped with red sauce & melted Italian cheese blend

Chicken Florentine

Chicken breast topped with a creamy spinach bacon cheese sauce

Smoked Brisket

Smoked beef brisket topped with barbecue sauce

Filet Medallions +\$3 Per Person

Grilled to medium & finished with garlic butter cream sauce

Chef Carved Prime Rib +\$6 Per Person

Cooked to medium-rare & served with creamy horseradish

HORS D'OEUVRES

Roasted Red Pepper Hummus

Served with pita chips

Mini Caprese Skewers

Buffalo mozzarella, cherry tomatoes & fresh basil
with a balsamic glaze

Cream Cheese Stuffed Peppers

Mini sweet peppers filled & seasoned

Shrimp Cocktail Shooters

Large shrimp in a cocktail sauce cup

Spinach Artichoke Dip

Served with tortilla chips

Toasted Ravioli

Your choice of beef or cheese filling

Served with marinara dipping sauce

Pretzel Bites & Cheese

Mini pretzels served with homemade cheese sauce

Chicken & Waffle Skewers

Breaded chicken bites & maple waffles

Add Any Hors D'oeuvre - \$4 Per Person



POPULAR ADD-ONS

Charcuterie Board - \$200

Vegetable Board - \$115

Seasonal Fruit Salad - \$125

Priced Per 50 Guests

BEVERAGES

Soda Bar - \$5 Per Person

Mocktail Bar - \$8 Per Person

Draft Beer & Wine - \$20 Per Person

Bottled Beer & Wine - \$22 Per Person

House Bar - \$24 Per Person

Call Bar - \$27 Per Person

Premium Bar - \$30 Per Person

Cash Bar - \$150 Bartender Fee



House Liquor

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

Wine

Cabernet
Merlot
Pinot Noir
Moscato
Pino Grigio
Chardonnay

Mocktails

Shirly Temple
Strawberry lemonade
Blue Raspberry Fizz
Arnold Palmer
Lemon Honey Spritz
Sweet Sunrise

Call Liquor

Bacardi
Captain Morgan
Jim Beam
Smirnoff
Tito's
Seagram's 7
Lunazul
Tanqueray
Dewar's
Fireball
Malibu

Soft Drinks

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

Premium Liquor

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

Bottled Beer

Bud Light
Budweiser
Busch Light
Bud Select
Michelob Ultra
Miller Light

Draft Beer

Busch Light
Michelob Ultra
Four Seasonal Taps



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