



Welcome to Bear Creek Mountain Resort

2024 WEDDING MENUS

EXPERIENCE THE PEAK OF PERFECTION

Nestled on over 330 acres in scenic Berks County with beautiful mountain views, our luxurious resort offers an atmosphere of warmth and elegance beyond compare.

Allow our experienced culinary team and event coordinators to turn your wedding vision into a reality with the highest level of service and attention to personal details.

Our resort combines comfort with distinctive aesthetics and charm, making it the perfect venue for any event. Our on-site amenities include beautifully appointed overnight accommodations, a full-service salon and spa, mountain activities throughout all four seasons, and multiple restaurants to accommodate your guests tastes.

THE LODGE, THE MOUNTAIN & THE WOODLAND BALLROOMS

Able to host up to 250 guests, these three unique ballrooms boast spectacular mountain views. We offer stunning outdoor ceremony spaces with an indoor option available in each room. Whether you are dreaming of a winter wonderland, fresh spring blooms, or extraordinary fall foliage, the views are sure to take your breath away.



ALL WEDDING PACKAGES INCLUDE

Five Hour Reception

Four Hour Open Bar

Cocktail Hour with Passed & Stationary Hors D'oeuvres

Champagne Toast

White Floor Length Linens & Overlays

Array of Napkin Colors

Plated Dinner Service

Cake Cutting Service

Hospitality Room for Wedding Party during Cocktail Hour

Dedicated Hospitality Staff for Couple & Wedding Party

Packages Tailored to Couples' Desires

Wedding Specialist

Complimentary Bridal Suite for your Wedding Night

Special Rates for Out-of-Town Guests



Butler Passed Hors D'oeuvres

CHICKEN/PORK

Coconut Chicken Skewers | Sweet Chili Sauce
Smoked Chicken and Pepper Quesadilla
Spicy Korean Meatballs
Pork Carnitas Taquito | Cilantro Lime Crema
Shaved Prosciutto wrapped Melon

SEAFOOD

Butter Pecan Shrimp
Bacon Wrapped Scallop | Apricot Chutney
Miniature Maryland Crab Cake | Chesapeake Aioli
New Orleans Shrimp Cocktail | Creole Cocktail Sauce

BEEF

Braised Short Rib and Manchego Empanada
Miniature Beef Wellington | Maytag Blue Cheese
Cocktail Frank en Croute | Stone Ground Mustard

ENHANCED SELECTIONS

ADDITIONAL \$2 PER PERSON

Lobster Newberg Puff
Potato Latkes | Smoked Salmon & Chervil
Flank Steak Wrapped Asparagus | Balsamic Glaze
Tuna Tartare Wonton | Avocado, Mango, & Coconut

VEGETARIAN

Spanakopita
Miniature Vegetable Spring Roll | Sweet Chili Sauce
Warm Artichoke & Cheese Beignet
Raspberry & Brie in Phyllo
French Onion Boule
Tomato Bisque Boule
Vegan Caponata Star
Tomato Mozzarella Bruschetta
Crispy Asparagus & Fontina Risotto Ball | Basil Aioli
Whipped Goat Cheese Crostini | Honey Black Pepper, & Micro Greens
Potato Latkes | Chive Creme Fraiche
House Made Ricotta | Roasted Red Pepper in Phyllo cup with Micro Greens



Cascade

\$99

STANDARD FOUR HOUR OPEN BAR

- SIX BUTLER PASSED HORS D'OEUVRES - TWO STATIONARY DISPLAYS

*Cheese Display
Garden Crudite*

SALAD COURSE

(SELECT ONE)

Served with Warm Artesian Rolls & Butter

Mixed Baby Greens | cucumber, tomato, carrot, sherry vinaigrette

Caesar Salad | shaved parmesan & focaccia croutons

MAIN COURSE

(SELECT TWO ENTREES, PLUS VEGETARIAN OPTION)

Served with Chef's Selection of seasonal vegetable & starch

Airline Chicken Bruschetta stuffed with tomatoes, mozzarella, & basil, topped with balsamic reduction

Grilled Chicken Breast with mushroom madeira gravy

Grilled Salmon with blackberry BBQ & seared pineapple

Seared Salmon with capers, fresh lemon, & artichoke hearts

Grilled Top Sirloin Steak with red wine demi-glace

Butternut Squash Ravioli with sage brown butter sauce & walnuts (Vegetarian)

Montreal Grilled Cauliflower Steak with roasted purple beat coins, rustic calabrian romanesco sauce (Vegan)

Coffee & Tea station with your wedding cake sliced & served



25% service charge is applied to all food, beverage, and room rental. 6% sales tax applies to all items, with the exception of alcohol. Pricing is per person, unless otherwise specified | Menus, taxes, & pricing are subject to change.

Drifter

\$119

PREMIUM FOUR HOUR OPEN BAR

- SIX BUTLER PASSED HORS D'OEUVRES -
TWO STATIONARY DISPLAYS

Cheese Display
Garden Crudite

SALAD COURSE

(SELECT ONE)

Served with Warm Artesian Rolls & Butter

Mixed Baby Greens | cucumber, tomato, carrot, house vinaigrette

Caesar Salad | shaved parmesan & focaccia croutons

Spinach & Mixed Greens | blueberries, goat cheese, candied pecans, & honey poppyseed dressing

MAIN COURSE

(SELECT TWO ENTREES, PLUS VEGETARIAN OPTION)

Served with Chef's Selection of seasonal vegetable & starch

Airline Chicken Bruschetta stuffed with tomatoes, mozzarella, & fresh basil, topped with balsamic reduction

Grilled Chicken Breast with mushroom madeira gravy

Airline Chicken stuffed with honey crisp apples & brie, topped with au jus

Salmon Florentine stuffed with spinach & parmesan cheese, topped with lemon beurre blanc

Grilled Salmon with blackberry BBQ & seared pineapple

Seared Salmon with capers, fresh lemon, & artichoke hearts

Baked Flounder with crab stuffing & creole lobster sauce

Grilled Top Sirloin Steak with red wine demi-glace

Braised Boneless Beef Short Rib with sweet caramelized onions & sauteéd garlic shiitake mushrooms.

NY Strip Loin with red wine reduction & topped with onion frizzles

Butternut Squash Ravioli with sage brown butter sauce & walnuts (Vegetarian)

Montreal Grilled Cauliflower Steak with roasted purple beat coins, rustic calabrian romanesco sauce (Vegan)

Coffee & Tea station with your wedding cake sliced & served



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Kodiak

\$139

ELITE FOUR HOUR OPEN BAR

-EIGHT BUTLER PASSED HORS D'OEUVRES- THREE STATIONARY DISPLAYS

Cheese Display
Garden Crudite
Fruit Display

SALAD COURSE

(SELECT ONE)

Served with Warm Artesian Rolls & Butter

Mixed Baby Greens | cucumber, tomato, carrot, sherry vinaigrette

Caesar Salad | shaved parmesan & focaccia croutons

Mixed Greens & Spinach | blueberries, goat cheese, candied pecans, & honey poppyseed dressing

Baby Iceberg Salad | crisp bacon, hard-boiled egg, diced tomatoes, fresh chives & blue cheese dressing

MAIN COURSE

(SELECT THREE ENTREES OR DUET PLATE, PLUS VEGETARIAN OPTION)

Served with Chef's Selection of seasonal vegetable & starch

Airline Chicken Bruschetta stuffed with tomatoes, mozzarella, & fresh basil, topped with balsamic reduction

Grilled Chicken Breast with mushroom madeira gravy

Airline Chicken stuffed with honey crisp apples & brie, topped with au jus

Salmon Florentine stuffed with spinach & parmesan cheese, topped with lemon beurre blanc

Grilled Salmon with blackberry BBQ & seared pineapple

Seared Salmon with capers, fresh lemon, & artichoke hearts

Baked Flounder with crab stuffing & creole lobster sauce

Grilled Top Sirloin Steak with red wine demi-glace

Braised Boneless Beef Short Rib with sweet caramelized onions & sautéed garlic shiitake mushrooms.

NY Strip Loin with red wine reduction & topped with onion frizzles

Seared Filet Mignon with red wine demi-glace

Butternut Squash Ravioli with sage brown butter sauce & walnuts (Vegetarian)

Montreal Grilled Cauliflower Steak with roasted purple beat coins, rustic calabrian romanesco sauce (Vegan)

Duet Plate | petite filet mignon with red wine demi-glace & crab cake with Chesapeake aioli

*ADDITIONAL DUET OPTIONS AVAILABLE

Coffee & Tea station with your wedding cake sliced & served



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Beverages

All bars include soda, juices, and mixers

STANDARD BAR

Spirits: Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, J&B Scotch, Jose Cuervo Tequila, Amaretto & Kamora Coffee Liqueur

Beer (Choice of 3): Miller Light, Yuengling Lager, Budweiser, Bud Light, Coors Light

Wine (Choice of 3): Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Moscato

PREMIUM BAR

Spirits: Tito's Vodka, Vanilla Vodka, Orange Vodka, Tangueray Gin, Meyers Dark Rum, Jack Daniels Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Tequila, Dewars Scotch, Baileys, Sambuca & Kahlua

Beer (Choice of 3): Miller Light, Yuengling Lager, Budweiser, Bud Light, Coors Light, Heineken, Corona, White Claw Hard Seltzer, Stella Artois, Broken Heels IPA & Dogfish 60 Minute IPA

Wine (Choice of 4): Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Moscato

ELITE BAR

Spirits: Grey Goose Vodka, Vanilla Vodka, Orange Vodka, Bombay Gin, Jameson Irish Whiskey, 1800 Silver Tequila, Meyers Dark Rum, Knob Creek Bourbon, Crown Royal, Chivas Regal Scotch & Amaretto Di Saronno

Beer (Choice of 3): Miller Light, Yuengling Lager, Budweiser, Bud Light, Coors Light, Heineken, Corona, White Claw Hard Seltzer, Stella Artois, Broken Heels IPA & Dogfish 60 Minute IPA

Wine (Choice of 5): Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Moscato

BAR OPTIONS

Upgrade from Standard Bar to Premium Bar \$12 per person

Upgrade from Premium Bar to EliteBar \$14 per person

Additional Bar Time

30 minutes- \$8 per person

1 hour- \$12 per person

Signature Cocktails

Create a complimentary signature cocktail using anything off of your beverage package
If you are looking for something not included in your beverage package, speak to your sales manager for availability and pricing.

Outside alcoholic beverages are not permitted in public or private event areas. Shots are not permitted.
Bear Creek strictly adheres to and enforces all PLCB laws. Valid identification is required for all guests or they may not be served.
We reserve the right to refuse service to anyone not in accordance with these liquor laws.
Intoxicated guests will be refused service.

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Enhancements

ANTIPASTO DISPLAY | \$12

Assortment of cured meats and artisanal cheeses, & marinated grilled vegetables,

MASHED POTATO BAR | \$12

Garlic mashed potatoes & sweet potatoes served with an assortment of toppings

MAC & CHEESE STATION | \$12

Served with bacon, diced tomatoes, broccoli, green onions, breadcrumb topping, & sriracha

FRENCH FRY BAR | \$12

Waffle fries, curly fries, & tater tots, served with ketchup, malt vinegar, old bay seasoning, sriracha mayo, & warm cheese dip

PASTA STATION | \$14

Penne pasta with sundried tomatoes in basil pesto, cheese tortellini with tomato basil sauce, & shrimp cavatappi in a garlic cream sauce

BRIE EN CROUTE | \$14

Warm Brie within a puff pastry, accompanied by fresh berries & crostini

SEAFOOD STATION | \$19

Smoked salmon, cocktail shrimp, crab claws, calamari salad served with lemon wedges, cocktail sauce, & tabasco

SOFT PRETZELS | \$3 PER PIECE

Served with assortment of dipping sauces
Available in quantities of 25 pieces

MINI HOT DOGS | \$4 PER PIECE

Served with ball park mustard
Available in quantities of 25 pieces

CHICKEN FINGERS | \$4 PER PIECE

Served with honey mustard & BBQ sauces
Available in quantities of 25 pieces

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Sweet Treats

CEREAL BAR | \$10

Assortment of sugary childhood favorites
served with cold milk

S'MORES BAR | \$10

Miniature fire stations for roasting marshmallows,
served with graham crackers, milk chocolate,
& peanut butter cups
**\$100 Attendant Fee to Apply

ICE CREAM SUNDAE BAR | \$12

Vanilla ice cream served in a waffle cone cup with an
assortment of classic sundae toppings
**\$100 Attendant Fee to Apply

CHOCOLATE FOUNTAIN | \$12

Served with warm chocolate, seasonal fresh fruit,
marshmallows, rice crispy treats, pretzel rods,
oreo cookies, & pound cake
**\$100 Attendant Fee to Apply

BANANAS FOSTER FLAMBE | \$12

Bananas flambéed in rum, brown sugar, cinnamon,
& banana liquor, served with vanilla ice cream
\$100 Attendant Fee to Apply

CHEESECAKE BAR | \$14

NY Style Cheesecake bowls
served with graham cracker crumbles, crushed oreo cookies,
& raspberry compote
**\$100 Attendant Fee to Apply

MINIATURE DESSERT DISPLAY | \$14

Chef's selection of an array of seasonal bite-sized
confections, & petit fours

TASTE OF PHILLY | \$14

Assorted Tasty Kake, Twinkie, and Little Debbie Favorites
served with pretzel bites for a mix of sweet & salty snacks

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Venue Fees, Inclusions, & General Information

BALLROOM

Mountain (250)

Lodge (180)

Woodland (160)

RENTAL FEES STARTING AT

\$1,900

\$1,800

\$1,500

Ballroom rental fees include hardwood dance floor, linens, china, glassware, flatware, day of set up, coordination of deliveries & vendors, clean up, & storage.

Each ballroom has a food and beverage minimum based on seasonality and day of the week.

The guaranteed food and beverage minimum does not include tax, service charge, ballroom rental, or ceremony site fee.

CEREMONY FEE \$2,500

Ceremony site fee includes ceremony chair, setup & break down, ceremony coordination, use of designated outdoor space for one hour - 30 minutes prior to ceremony start time for guest arrival and 30 minutes for ceremony. Site Fee also includes ceremony rehearsal space the evening prior to your wedding, as well as contingency planning and space in the event of inclement weather. The decision to move your ceremony indoors, due to weather conditions, must be made no later than 4 hours prior to start time and will be set in the corresponding indoor ballroom space. When ceremony is on-property, cocktail hour will begin immediately following. Ceremony setup includes welcome signs, programs, and aisle decor. Please see your sales manager for pricing if you have any additional setup requirements.

PAYMENT INFORMATION

An initial deposit of 20% of your food and beverage minimum is due at the time of signing your contract.

All deposits are non-refundable and non-transferable.

Additional deposit schedules and requirements will be outlined within your contract.

Final payment is due in the form of a cashier's check or money order no later than 2-weeks prior to your event. Credit cards are not accepted for final payment.

SETUP

The setup included in your wedding package encompasses the following items:

place cards or seating chart, favors, guest book & pen, champagne flutes, cake knife & server, cake topper, memorial table, table numbers, bathroom baskets, & gift card box.

Should the client choose a DIY centerpiece, additional fees of up to \$25 per table may be incurred.

Please check with your Sales Manager for pricing on any additional setup requirements.

Vendor Requirements & Additional Information

VENDORS

The wedding couple is responsible for booking outside vendors (i.e. bakery, florist, photographer, videographer, entertainment, & ceremony officiant)

All vendors must provide a Certificate of Insurance no later than 2 weeks prior to the wedding date. Bear Creek will contact your vendors the week of the wedding to coordinate the day-of timeline for the event.

Bear Creek requires same-day setup and same-day pickup for all rental items.

Vendors receive discounted pricing for their dinners. These meals do not include bar service.

Vendors must pre-select their meals

DECORATIONS

The wedding couple is responsible for providing all centerpieces.

Bear Creek is unable to offer refrigeration of any floral centerpieces or bouquets.

Fog machines, taper candles, wall or ceiling hangings, & confetti are not permitted.

All candles must be in a glass holder and the height of the candle cannot exceed the height of the container.

All lighting & draping must be installed by an experienced, licensed, & insured company.

Fireworks, cold sparklers, & paper lanterns are not permitted anywhere on the property.

Bear Creek is not responsible for lost or stolen items or items left after the conclusion of the reception

CATERING

Bear Creek provides all food and beverage. Outside food or beverage is not permitted in function rooms with the exception of the wedding cake or cupcakes. Wedding cake or cupcakes must be delivered and set up by an insured baker on the same day of the event. Bear Creek Mountain Resort will not move the cake once it has been delivered, except to slice and serve the cake to your guests. Bear Creek Mountain Resort is unable to refrigerate your wedding cake or cupcakes for you once they have been delivered.

Food and beverage favors must be approved by your wedding sales manager.

Wedding tastings are held quarterly for weddings that are booked with a signed contract and deposit.

Final guest count is due 14 days prior to your event.

