

WEDDINGS AT

# Bear Creek

GOLF CLUB



# Ceremony Options



## Ceremony and Reception

### OUTDOOR CEREMONY

◦ \$2,500

Includes:

- Indoor Reception
- Facility Fee
- Backdrop Overlooking the 18th Hole
- Decorate Arbor

### INDOOR CEREMONY

◦ \$2,300

Includes:

- Indoor Reception
- Facility Fee
- Large Stone Fireplace Backdrop
- Decorate Fireplace Mantle

- Seating for up to 200 guests (indoor will be seated around tables)
  - Up to 1 Hour Ceremony time
  - Rehearsal prior to your wedding
- Pictures on property up to 2 hours prior

*Reception Only:* \$1,500 Facility Fee

Deposit of \$1,000 required to reserve date. All deposits are final and non-refundable.

50% of remaining balance due 60 days prior to wedding.

Final payments and guest count are due 10 days prior to wedding.

**\*\*\*All food, beverage, facility, and services subject to a 21% service fee. Total bill subject to an 8.45% tax.**

# Reception



## WHAT'S INCLUDED:

- 4 Hour room rental
- Dance Floor area
- Invite for you and 5 guests of your choosing (6 total) to 1 tasting event
- Champagne Toast for the wedding party
- Cake Cutting
- White Linens for tables
- Colored Napkins of your choice
- Skirted Cake, Gift, & Head Tables
- Setup and Cleanup by Bear Creek staff
- On-site Executive Chef and Event Coordinator
- Scenic photo opportunities
- Water glasses at table

Additional Reception Hour: \$400

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# Hors D'oeuvres Buffet



## *Served Hot (choice of 4)*

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- Buffalo Chicken Dip & Chips
- Tomato Basil Bruschetta
- BBQ Meatballs
- Cheeseburger Sliders
- Toasted Ravioli with Marinara
- Chicken Wings with Assorted Sauces
- Assorted Mini Quiches
- Mozzarella Sticks
- Fried Mushrooms
- Loaded Potato Skins
- Soft Pretzel Bites with Cheese Sauce
- Crab Rangoon and Egg Rolls
- Cannelloni Bites
- Fried Buffalo Cauliflower

\$21.95 per  
person

## *Served Cold (choice of 3)*

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- Ham, Turkey, and/or Roast Beef Sliders (1, 2, or all 3 meats)
- Vegetable Crudit 
- Charcuterie Board
- Deli Pinwheels
- Shrimp Cocktail
- French Onion Dip & Chips
- Bloody Mary Shooters (non alcoholic)

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# Dinner Buffet



\$26.95 per person

## Salads (choice of 1)

**Traditional Caesar Salad:** Fan favorite classic Caesar Salad with red onion, romaine lettuce, and parmesan cheese all tossed together.

**Italian Salad:** Our take on Italian Salad features sliced tomatoes, red onions, black olives, red peppers, and cheese blend generously tossed in Italian dressing with Iceberg lettuce.

**Chef Salad:** Chef's take on a salad filled with sliced ham and turkey, tomatoes, red onions, fresh cucumbers, and cheese blend, all tossed in Honey Dijon dressing.

**Summer Salad:** Our lighter option, uses spring mix tossed with strawberries, feta cheese (can remove or substitute), red onions, and a Balsamic Vinaigrette.

## Vegetables (choice of 1)

**Grilled Broccolini:** Flame grilled Broccolini seasoned with our special house-made seasoning.

**Roasted Asparagus:** A simple traditional asparagus side roasted to perfection.

**Glazed Carrots:** A sweet glaze stewed down with baby carrots, making a sweet and soft root vegetable.

**Bacon and Onion Green Beans:** The highly selected side, green beans made savory with chopped bacon and sautéed onions.

## Potatoes (choice of 1)

**Au Gratin Potatoes:** Cheese and potatoes made into an easy serve casserole.

**Oven Roasted Potatoes:** Golden-brown roasted new red potatoes tossed in an Italian herb seasoning

**Roasted Garlic Potatoes:** Smooth mashed potatoes mixed with roasted garlic and some herbs make for a delectable side.

**Twice Baked Potato Casserole:** Cheesy potato casserole with plenty of bacon and a panko topping

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# Dinner Buffet

\*Special Menu and Dietary Needs are available upon request.



## Pasta (choice of 1)

**Pasta Primavera:** The perfect vegetarian option that everyone will enjoy, consisting of sautéed onions, bell peppers, broccoli, and garlic tossed together with spaghetti noodles and a light butter & oil sauce.

**Pasta Con Broccoli:** Penne noodles added to our creamy alfredo with tons of broccoli

**Mostaccioli:** Our St. Louis style baked mostaccioli features a sweet and savory meat sauce mixed with penne noodles and a cheese blend topping.

**Bolognese:** A more savory take on our mostaccioli, using a red wine-based sauce with penne noodles and a cheese blend topping.

**Shrimp Scampi:** Shrimp sautéed in a white wine butter sauce, mixed in with angel hair pasta and bell peppers.

**Pesto Tortellini:** Our garlic basil sauce provides a light and refreshing touch to meat and cheese tortellini.



## Proteins (choice of 2)

**Beef Bordelaise:** Beef tenderloin medallions grilled and coated with a red wine, mushroom sauce

**Chicken Modiga:** Italian breaded chicken breasts topped with sautéed mushrooms and cheese blend, melted under a white wine, lemon butter sauce.

**Chicken Marsala:** Light marsala sauce topping a pan-fried chicken breast.

**Hawaiian Ham:** Sliced and glazed ham steaks topped with pineapple slices and maraschino cherries.

**Teriyaki Salmon:** Grilled salmon glazed with an authentic teriyaki sauce.

**Mustard Crusted Salmon:** Mustard and panko cover the top of each piece of baked salmon

**Applewood Smoked Pork Loin:** Slow smoked pork loin with a savory apple glaze.

**Roasted Top Round with Gravy:** Traditional roasted top round of beef, thinly sliced, generously glazed with brown gravy

**Carved Prime Rib:** Roasted prime rib, seasoned, cooked, and carved at buffet by the chef-  
Additional \$4 per person

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# Beverage Packages

\*bar items are subject to change based on availability



## Pick a Package

**Cash Bar:** Guests pay their way (slight alcohol discount)

**Tally Bar:** We run a tally, the bill is paid at the end of event

**Draft Package:** Draft Beer, Wine, Soda \$15

**Bottle Package:** Bottle Beer, Wine, Soda \$16.50

**House Package:** House Liquor, Bottle Beer, Wine, Soda \$18

**Call Package:** Call Liquor, Bottle Beer, Wine, Soda \$20

**Premium Package:** Premium Liquor, Bottled Beer, Wine, Soda \$23

Packages are priced for 4 hours.

Additional 30 minutes: + \$1.50 per person

Additional 1 Hour: + \$3 per person

### Bartender Fee:

- Cash & Tally Bar: \$150.
- Additional \$100 Fee for All Packages if Guest Count Exceeds 100.

## Behind the Bar

### HOUSE

Amaretto  
Peach Schnapps  
Gin  
Rum  
Scotch  
Tequila  
Bourbon  
Vodka

### CALL

Bacardi Rum  
Captain Morgan Rum  
Jim Beam Bourbon  
Tanqueray Gin  
Seagrams 7 Whisky  
Titos Vodka  
Smirnoff Vodka  
Dewars Scotch  
Jose Cuervo Tequila

### PREMIUM

Jack Daniels Bourbon  
Ketel One Vodka  
Crown Royal Whisky  
Crown Apple Whisky  
Bailey's  
Bombay Sapphire Gin  
Johnny Walker Red Label  
Patron  
American Honey

Guests Under 21:  
\$3 for Soft Drinks,  
Tea, Lemonade

### Bottled Beer

Bud Light  
Bud Select  
Michelob Ultra  
Busch  
Budweiser  
Miller Lite

### Draft Beer

Bud Light  
Budweiser  
Seasonal Beer

### Wine

Chardonnay  
Cabernet Sauvignon  
Merlot  
Pinot Grigio  
White Zinfandel  
Mascato

ask us about a  
signature cocktail for  
your special day!

Iced Tea, Coffee,  
Water Station  
included on all  
packages

No Shots allowed on any package. Each liquor package includes everything from the lower package as well as what is listed.

# Add Ons



## *Served Hot (priced per dozen)*

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- Tomato Basil Bruschetta \$14
- BBQ Meatballs \$15
- Toasted Ravioli with Marinara \$15
- Soft Pretzels and Cheese Sauce \$12
- Crab Rangoon and Egg Rolls \$12
- Cannelloni Bites \$14
- Mini Quiches \$18

## *Served Cold (feeds 80-100)*

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- Vegetable Crudit  \$180
- Charcuterie Board \$300
- Shrimp Cocktail \$320 or \$20/dozen
- Deli Pinwheels \$200

Kids meals  
available  
upon request

## *Late Night Snacks (8-10pm)*

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- Cookies and Milk \$12/dozen
- Sausage and Cheese Kabobs \$15/dozen
- Soft Pretzels and Cheese Sauce \$12/dozen
- Grilled Cheese Triangles \$15/dozen
- Chocolate Covered Strawberries \$20/dozen
- Toasted Ravioli \$15/dozen
- Home-made Chips and Salsa \$8.50/bowl

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