



## **Breakfast Selections**

### **Continental Style Breakfast**

\$20 per person

(Minimum 35 Guests)

Assorted Seasonal Fruit, Fresh Baked Assorted Muffins and Pastries, Bagels and Cream Cheese, Fresh Squeezed Orange Juice, Coffee and Hot Tea (Other Beverages Available upon Request)

### **The Sunrise Breakfast Buffet**

\$25 per person

(Minimum 35 Guests)

Fresh Fruit Display

Assorted Muffins and Pastries

Smoked Bacon and Sausage

Country Style Potatoes

Sliced Honey Baked Ham

Scrambled Eggs Topped with Cheddar Cheese

Silver Dollar Pancakes with Fresh Whipped Butter and Syrup

Orange Juice, Milk, Coffee and Hot Tea Station.

### **Elegant Champagne Brunch**

\$60 per person

(Minimum 50 Guests)

(Maximum of 1 bottle of champagne per table of 4 included)

(Includes Linen Rental Fees)

An Elegant style Champagne Brunch that includes three freshly made salads (chef's choice), traditional green salad with two dressing choices, fresh fruit display, smoked bacon and sausage, country roasted potatoes, wild rice pilaf, assorted garden vegetables, tequila lime chicken breast, Atlantic Salmon in dill sauce, sliced tri tip with au jus, waffle station with syrup, butter and whip cream, freshly baked rolls and butter, and an omelets station with a variety of vegetables and topping

Orange Juice, Milk, Coffee and Hot Tea Station.



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## Lunch Selections

### The Light Lunch

\$25 per person

Curried Chicken Salad mixed with walnuts and raisins, served on top of fresh assorted greens, accompanied with sliced cucumbers, tear drop tomatoes, and a tangy curry vinaigrette

### The Lakeview

\$40 per person

California Mesclum Greens Topped with Raspberry Vinaigrette,  
Grilled Spice-Rubbed Salmon,  
Roasted Corn Salsa,  
Jasmine Rice with Dried Cranberries,  
Bouquetiere of Seasonal Vegetables

### The Camaje

\$55 per person

Caesar Salad with Garlic Croutons and Parmesan Cheese,  
Herb Crusted Beef Tenderloin,  
Cabernet and Shallot Demi-Glace,  
Garlic Mashed Potatoes, *Bouquetiere of Seasonal Vegetables*

### Afternoon Barbeque Buffet

\$45 per person

(Minimum 50 Guests)

Tossed Greens with two choices of Dressings  
Tomato and Cucumber Salad  
Roasted Bell Pepper Salad  
Fresh Fruit Display  
Roasted Red Potatoes  
Corn on the Cobb with Melted Butter  
Mixed Garden Vegetables  
Barbequed Lime Chicken Breast  
Grilled Tri Tips Sliced to order accompanied with Horseradish and Au Jus



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## **Customize Your Dinner Selections**

### **Starter**

#### **Select One**

House Salad, Caesar Salad, Antipasto Salad, Spinach Salad, Cream of Butternut Squash Soup, Cream of Brie Soup, Clam Chowder, Caprice Salad, Marinated Angel Pasta Salad

#### **Select One**

(Your choice of Béarnaise Sauce, Au Jus, Peppercorn Sauce, Tawny Port Brown Sauce, Marinara Sauce)

### **Beef Selections**

Filet Mignon \$55 per person

New York Steak \$45 per person

Grilled Flank Steak \$42 per person

Prime Rib of Beef \$50 per person

Roasted Marinated Tri Tip \$35 per person

Veal Parmesan \$55 per person

### **Poultry and Pork**

(Your Choice of Sauce Béchamel, Sauce Volute, Peppercorn Sauce, Mango Relish, Roasted Red Pepper Relish, Marinara Sauce)

Sauté Airline Chicken Breast \$55 per person

Chicken Cordon Bleu \$40 per person

Chicken Grand Marnier \$35 per person

Chicken Florentine \$40 per person

Roasted Pork Loin \$35 per person

Chicken Parmesan \$35 per person

Sauté Pork Medallions \$35 per person



### **Seafood**

(Your choice of Lemon Dill sauce, Drawn Butter, Mango Relish, Sauce Béchamel, Hollandaise Sauce, Béarnaise Sauce)

Grilled Atlantic Salmon \$45 per person

Live Maine Lobster (Market Price)

Lobster Tail (Market Price)

King Crab Legs (Market Price)

Grilled Tilapia \$35 per person

Grilled Swordfish \$45 per person

Salmon Wellington \$55 per person

Baked Ahi Tuna \$50 per person (Served Tartar)

Blackened Shrimp (Market Price)

Starches (Select One)

Garlic Mashed Potatoes

Wild Rice Pilaf

Rice Pilaf

Mushroom Risotto

Linguine Pasta

Roasted Red Potatoes

Baked Potato

Couscous

Anna Potatoes

Au Gratin Potatoes

Double Seasonal Vegetables



at Bear Creek

## Carving Stations

### **Prime Rib or Beef**

Natural Jus, Horseradish Cream, Rolls

\$400.00\* serves 40ppl

### **Chili Glazed Pork Loin**

Chipotle Sauce, Rolls

\$200.00\*serves 30ppl

### **Herb Roasted Turkey Breast**

Basil Mayo, Whole Grain Mustard Rolls

\$200.00\* serves 10ppl

### **Whole Roasted Beef Tenderloin**

Roasted Garlic and Tomato Relish, Rolls

\$300.00\*serves 25ppl

\*\$100 Chef Attendant Fee Applies



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## **Hors d' Oeuvres**

(50 Guest Minimum)

### **Sliced Fruits and Berries**

Display of Sliced seasonal Fruits and Berries

\$9 per person

### **Vegetable Crudite Platter**

Assorted vegetables with Balsamic Vinaigrette

\$8 per person

### **Gourmet Cheese Board**

Winchester Farms Gouda, Brie Cheese, Cheddar, Pepper Jack Displayed with Baguette Slices

\$10 per person

### **Assorted Sushi Rolls**

California, Salmon and Bay Shrimp Rolls with Soy Sauce, Pickle Ginger and Wasabi

\$15 per person

### **Chocolate Dipped Strawberries**

White and Dark Chocolate Dipped Strawberries

\$12 per person

### **Gourmet Canapé Platter**

*Assorted gourmet canapés*

*\$14 per person*

### **Spinach and Crab Dip**

Creamy spinach and Dungenon crab, tri color chips and baguettes

\$15 per person

### **Tomato Bruschettas**

**Bruschetta with Marinated Roma Tomato and Basil Relish, Gouda Cheese and Pesto Tapenade**

\$7 per person

### **Baked Brie Cheese on Garlic Crostini**

\$8 per person

### **Shrimp Cocktail with Cocktail Sauce and Lemons**

(Market Price) per person

### **Artichoke Hearts Filled with Sour Cream and Caviar**

*\$15 per person*



**Prosciutto and Melon**

\$7 per person

**Cajun Seared Ahi Tuna Served on a Pesto crouton**

\$10 per person

**Salmon En Croute**

Mini Salmon en croute with béarnaise sauce

\$12 per person

**Barbeque Tri Tip Skewers**

\$10 per person

**Sweet and Sour Chicken Skewers**

*\$10 per person*

**Stuffed Mushrooms with Andoullie Sausage and Sauce Béarnaise**

*\$9 per person*

**Spinach en Croute**

*\$7 per person*

**Vegetable Spring Rolls with Hot Mustard Sauce**

*\$9 per person*

**Surf and Turf Bites**

*\$20 per person*

**Pita Chips with Garbanzo Tapenade**

*\$7 per person*

**Chips and Salsa Bar**

Tri Color chips, salsa fresco, salsa verda and chipotle salsa

\$7 per person

**Red Hot Wings**

Classic wings, red hot sauce and ranch dressing

\$10 per person

**Pub Assortments**

Buffalo wings, Jalapeno Poppers, Mozzarella Sticks and Potato Skins

\$20 per person



## **The Rehearsal Dinner**

(All items served with starter salad, fresh baked bread and choice of starch)

### **Louisiana Cordon Bleu \$30**

Breaded chicken breast stuffed with sausage, bell peppers, onions, tomatoes and pepper jack cheese

### **Prime Rib Queen Cut \$45**

8oz queen cut served with horseradish and au jus

### **Atlantic Salmon \$40**

8oz wild Atlantic Salmon served with Hollandaise Sauce

### **Bone in Pork Chop \$30**

10oz cut grilled to perfection served with tawny port brown sauce

Vegetarian selections available upon request





at Bear Creek

## Exclusive Dining

### South of Louisiana

\$45 per person

Louisiana Black Bean Soup

Louisiana Cordon Bleu stuffed with Andoullie sausage, tomato spears, sliced onion, and pepper jack cheese, lightly dusted in Cajun seasonings and served with a Cajun buerre blanc

Wild Rice Pilaf

Bouquetiere of Seasonal vegetables

### China Town

\$40 per person

Oriental Salad with Mandarin oranges, walnuts, rice noodles, chopped green onions tossed in fresh Napa cabbage and topped with an in house oriental dressing

Orange Chicken Stir Fry with Celery, Carrots, Onions, and Snap Peas

Fresh Steamed Rice

### Edge of Italia

\$38 per person

Antipasto Salad,

Provolone Cheese, Genoa Salami, Tomato, Red Onion, Pepperoncini, Cucumber with Italian Dressing

Chicken Parmegiana

Breaded Chicken Breast Topped with Provolone Cheese, Parmesan Cheese and Marinara Sauce

Linguini Pasta

Bouquetiere of Seasonal vegetables

### The Eiffel Tower

\$60 per person

Baby California Greens with a mustard Dijon Dressing

Sauté Beef Medallions in Bordelaise Sauce

Duchess Potatoes

Bouquetiere of Baby Vegetables

### An Evening in Spain

\$50 per person

Cold Gazpacho Soup

Trio Spicy Paella

Potato Omelet

Variety of Grilled Oiled Vegetables



### **The Greek Table**

\$45 per person

Greek Salad with Kalamata Olives, fresh vine tomatoes, feta cheese and pita chips, topped with fresh Greek Dressing

Chicken and Beef Souvlaki

Penne Pasta

Bouquetiere of Seasonal Vegetables

### **All American**

\$35 per person

Baby California Greens topped with choice of Dressing

Baby Back Ribs in Barbeque Sauce

Fresh Baked Potato with toppings

Bouquetiere of baby vegetables

### **An Elegant Evening**

\$65 per person

California Greens with Brie cheese, pine nuts, and honey mustard

Grilled Tenderloin stuffed with kalamata olives and gorgonzola cheese and topped with demi-glace sauce

Duchess Potatoes

Bouquetiere of seasonal Vegetables

### **The Pacific Rim**

\$50 per person

Baby California Greens, Tomato, Cucumbers and Balsamic Vinaigrette

Grilled Atlantic salmon with fresh dill sauce

Rice Pilaf

Bouquetiere of Baby Vegetables

### **Mexican Fiesta**

\$35 per person

Baby greens, corn, tomatoes, spicy croutons, black beans, tequila lime dressing

Fresh flour and corn tortillas

Marinated Carne Asada

Mexican style rice

Refried Beans



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## **Wedding Packages**

All wedding packages include linen rental, Bridal Party champagne toast and lunch (6 guests maximum), reception champagne toast, beverage station, cake cutting, front lawn ceremony rental (2 hours maximum), setup and breakdown and coordinator fee

### **A Night in Paris**

**\$125 per person**

**Minimum 50 People**

**Standard Service Time – One and One Half Hours**

**Reception Hour**

Domestic and Imported Cheese Display

Mini Salmon en Croute

Butler Passed Champagne or Sparkling Apple Cider

### **Menu**

#### **Salads**

California Field Greens with a raspberry-citrus dressing

Salade du Jardin with a Dijon vinaigrette

Roasted Red Pepper salad with brilliant dressing

Assortment of Seasonal Fruits

#### **Entrées**

##### **Tenderloin Aux Gorgonzola**

Tenderloin stuffed with roma tomatoes, olives and gorgonzola cheese

##### **Chicken Chasseur**

Roasted Breast of Chicken topped with a Sauce Chasseur Vin Blanc

##### **Salmon En Croute**

Salmon stuffed with portabella mushrooms, spinach leaves, and almonds topped with a lemon Beurre Blanc

#### **Accompaniments**

Scalloped potatoes in Mornay

Imported seasonal vegetables

Freshly made sweet rolls

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



at Bear Creek  
**A Celebration in Spain**  
***\$100 per person***

**Minimum 50 People**  
**Standard Service Time – One and One Half Hours**

**Reception Hour**

Domestic and Imported Cheese Display  
Stuffed Spanikopitas with cayenne dipping sauce  
Butler Passed Champagne or Sparkling Apple Cider

**Champagne Toast**

**Menu**

**Salads**

California Field of Greens with Assorted Dressings

Roasted tomato and bell pepper salad with avocado-lime dressing

Ensalada de Camaron y Fruta Citrica (shrimp and citrus salad)

Assortment of Seasonal Fruits

**Entrees**

Roasted chicken breast Madrid with salsa de cilantro

Catalonia Tri-tips in red-wine marinade

**Accompaniments**

Spanish Rice

Three cheesed Black Beans

Tortillas and sweet rolls

Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas



**La Gondola di Amore**

**\$95 per person**

**Minimum 50 People**

**Standard Service Time – One and One Half Hours**

**Reception Hour**

Domestic and Imported Cheese Display  
Tomato and Shrimp Crostini with mozzarella cheese  
Butler Passed Champagne or Sparkling Apple Cider

**Champagne Toast**

**Menu**

**Salads**

California Field of Greens with Assorted Dressings

Marinated Mushroom Salad with Roasted Red Bell Peppers

Angel Hair pasta Salad with Italian Vinaigrette

Olive oil and parmesan bread sticks

**Entrees**

Veal Parmesana with seasoned marinara

Grilled Mild Italian sausage with Bell Peppers and Onions

Tri-Color Tortellini with Basil Pesto Cream Sauce

**Accompaniments**

Sauté Squash with Olive Oil and Fresh Herbs

Garlic Bread

Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas



at Bear Creek  
**Orient Express**  
**\$85 per person**

**Minimum 50 People**  
**Standard Service Time – One and One Half Hours**

**Reception Hour**

Sushi Station with Accompanied Toppings  
Butler Passed Dim Sum Platter with Spring Rolls, Pot stickers and mini Egg Rolls  
Butler Passed Champagne or Sparkling Apple Cider

**Champagne Toast**

**Menu**

**Salads**

Oriental Salad with Napa Cabbage, Fried Rice Noodles, Mandarin Oranges and Chopped Green Onions

Lo Mein Salad with Assorted Blanched Vegetables

**Entrees**

Sweet and Sour Short Ribs

Beef and Broccoli

Orange Chicken with Stir Fry Vegetables

**Accompaniments**

Fried Rice

Steamed Rice

Chinese Style Vegetable Mix

Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas



at Bear Creek

**An American Tradition**

**\$60 per person**

**Minimum 50 People**

**Standard Service Time – One and One Half Hours**

**Reception Hour**

Domestic and Imported Cheese Display  
Butler Passed Champagne or Sparkling Apple Cider

**Champagne Toast**

**Menu**

**Salads**

California Field of Greens with Assorted Dressings

Marinated Mushroom Salad with Roasted Red Bell Peppers

Tomato – Cucumber Basil salad

Penne Pasta salad with Italian vinaigrette

**Entrees**

Fried Chicken

Baby Back Pork Ribs Braised in Bar Be Que Sauce

**Accompaniments**

Buttered Mashed Potatoes

Kernel Corn in Butter

Rolls and Butter

Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas



at Bear Creek  
**Mexican Sunset**  
**\$70 per person**

**Minimum 50 People**  
**Standard Service Time – One and One Half Hours**

**Reception Hour**

Spicy Mini Taquitos with Chipotle Sour Cream  
Tri Colored Chips and Black Bean Salsa

Butler Passed Champagne or Sparkling Apple Cider

**Champagne Toast**

**Menu**

**Salads**

California Field of Greens with Assorted Dressings

Tomato – Cucumber Basil salad

Spicy Corn Salad with Marinated Bell Peppers

**Entrees**

Shredded Beef Enchiladas

Chicken Fajitas

**Accompaniments**

Fresh Refried Beans

Spanish rice

Corn and Flour Tortillas

Sour Cream and Salsa

Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas





**Louisiana Home-style**

**\$60 per person**

**Minimum 50 People**

**Standard Service Time – One and One Half Hours**

**Reception Hour**

Domestic and Imported Cheese Display  
Butler Passed Champagne or Sparkling Apple Cider

**Champagne Toast**

**Menu**

**Salads and Soup**

California Field of Greens with Assorted Dressings

Marinated Mushroom Salad with Roasted Red Bell Peppers

Chicken Gumbo Soup

**Entrees**

Sliced Louisiana Cordon Bleu Stuffed with Tomatoes, Onions, Andouille Sausage and Pepper Jack Cheese

Blackened Atlantic salmon in Cajon Butter Cream Sauce

**Accompaniments**

Baked Black Beans

Rolls and Butter

Freshly Brewed Coffee, decaffeinated Coffee and Assorted Teas



### **Porta-Bar Information**

Bartender Setup Fee waived with the following sales chart:

50 Guests	\$250.00
75 Guests	\$300.00
100 Guests	\$500.00
150 Guests	\$1,000.00
200 Guests	\$1,500.00
250 Guests+	\$2,000.00

Domestic Kegs start at \$400.00

Imported and Craft Kegs start at \$600.00

### **Call selections**

Absolut, Smirnoff, Stoli  
Tanqueray, Beefeater, Bombay  
Captain Morgan, Myers, Malibu  
Dewars, Johnny Walker Red, Glenfiddich  
Jack Daniels, Jim Beam, Fireball, Seagrams 7  
Cuervo Gold, Hornitos

### **Premium Selections**

Grey Goose, Belvedere, Titos, Kettle One, Ciroc, Purity  
Bombay Sapphire, Nolets, Hendricks  
Captain Morgan Private Stock, Bacardi, Courvosier, Henessey  
Chivas, J&B, Johnny Walker Black, Macallan 124, Dewars 124, Glenlivet  
Crown Royal, Makers Mark, Knob Creek, Bushmills, Jameson, Wild Turkey  
Cazadores, Patron

### **Cash/Host**

Premium Selection	\$13.25/\$11.25
Call Selections	\$10.25/\$8.25
Call Martinis	\$15.25/\$13.25
House Wine	\$9.00/\$7.00
Domestic Beer	\$7.00/\$5.00
Imported Beer	\$8.00/\$6.00
Non-Alcoholic Beer	\$6.00/\$4.00
Soft Drinks	\$7.00/\$5.00
Juices	\$5.00/\$3.00



### **Hosted Bar**

#### **Premium per person hosted**

1 hour \$23.00  
2 hours \$31.00  
3 hours \$39.00  
Additional hours \$10.00

#### **Call**

1 hour \$21.00  
2 hours \$26.00  
3 hours \$31.00  
Additional hours \$8.00

#### **Soft Bar**

House wines/Domestic and Imported Beer/Soft Drinks

1 hour \$17.00  
2 hours \$22.00  
3 hours \$26.00  
Additional Hour \$7.00

#### **Soft Drink Bar**

1 hour \$10.00  
2 hours \$12.00  
3 hours \$14.00  
Additional hours \$5.00



**Rental Fees (4 Hour Maximum)**

Main Dining Room \$1,500.00 (\$375.00 Each Additional Hour)  
The Grille Room \$1,000.00  
Bear Creek Lobby \$500.00  
Ceremony Site \$375.00 (2-hour maximum)  
Bar and Lounge \$500.00  
Setup/Breakdown \$20.00 per hour, per staff member  
Bartender Setup Fee \$250.00 (Waived with above sales chart)

**Additions**

House Round Table Cloth \$4.50  
House 8/5 Foot Table Cloth \$4.50  
House Napkins: \$1.00  
Specialty Round Table Cloth \$6.00  
Specialty 8/5 Foot Table Cloth \$6.00  
Specialty Napkin \$2.00  
Overlays \$6.00  
Projector Fees \$200.00 per four hours (Waived with qualifying room rental fee)  
Event Coordinator Fee \$500.00  
Ceremony Site Beverage Station \$4.00 per person  
Cake Cutting Fee \$3.00 per person  
Specialty Place Cards \$2.00 per person  
Invitations starting at \$5.00 per person  
Vendor Contact (Rate Determined)

\*\*\*A 20% service charge and an 8% sales and meal tax will be added to all bills

\*\*\*A deposit in the amount of 25% of the anticipated balance must be paid to secure and block out room rented on calendar. Bear Creek Golf Club allows a 48-hour grace period to cancel dates requested. After the expiration of the 48-hour period, the deposit will be deemed non-refundable.

\*\*\*Final balance due 10 days before the event date. Any grace periods or delay in payment must be approved by the General Manager.