

Bear Dance Golf Club

WEDDING RECEPTIONS



Policies & Information

Wedding Banquet Room Rates 2024

The Main Room + Covered patio

96 ppl seated at 12 x 5-foot round tables of 8 is the maximum recommended capacity

\$3500.00 Peak Season (May - September)

\$2000.00 Non-Peak Season (October - April)

Ceremony & Services

OUTDOOR CEREMONY SITE NO LONGER AVAILABLE.

Bear Dance can accommodate receptions only
As of 2024.

Deposits & Final Payment

\$2500 (non-refundable within 120 days of function) deposit will be required to hold the space. Pre-payment of final estimated charges will be due 3 days prior to the event (less deposit). A valid credit card will be required and kept on file for any balances due. Final payment is due immediately following the event (no exceptions).

Estimated charges will include:

- Number of guests
- Meal price
- Estimated beverage consumption
- bartender fees if applicable
- 22% service charge & local sales tax

Food & Beverage

No outside food or beverage, including alcohol, is allowed to be brought into the clubhouse or on the grounds of Bear Dance Golf Club

Guarantee

Actual guaranteed attendance number must be specified 3 business days prior to the event. If no guarantee is given, the expected number will be charged as your guarantee. Your account will be charged for the guarantee, or the actual number of guests served, whichever is greater.

Linen

Bear Dance Golf Club provides white or ivory table linens and napkins at no charge. Specialty linens and chair covers may be rented at an additional cost.

Centerpieces & Decorations

Access to your function room for decoration and setup prior to the scheduled event time is subject to availability and may incur an additional charge.

Due to the personal nature and wide range of preferences, Bear Dance does not provide centerpieces or anything other than existing décor. We will gladly coordinate with the florist and/or decorator of your choice.

Absolutely no glitter or confetti is allowed in our clubhouse. Also, throwing birdseed and rice for is not permitted on the grounds or in the clubhouse. Flower petals are permitted for an event but must be cleaned up by the client. Bubbles are also to be only used outside due to safety hazards. Unscented candles may be used if within a glass case.



SILVER DINNER BUFFET

\$45++ per person

(Plated 1st course & buffet style entrées)

Warm Dinner rolls with butter

Salads

(Choose 1 Salad)

Caesar Salad

*Crisp Romaine Lettuce with Our Traditional Caesar Dressing,
Herb Croutons, Cherry Tomatoes & Parmesan Cheese.*

– Or –

Strawberry Mushroom Salad

Baby Spinach, Sliced Mushroom, Red Onions, & Toasted Almonds with House Vinaigrette.

– Or –

Elegant Mixed Greens Salad

Bitter Greens, Grape Tomatoes, Carrots, Cucumbers & House Vinaigrette.

Entrees

(All 3 Entrees Are Included)

Italian Roasted Vegetable Pasta

*Penne Pasta with Roasted Fresh Peppers, Tomato, Garlic & Parmesan
Cheese, Tossed in Extra Virgin Olive Oil with Basil Pesto.*

Grilled Salmon

Served with a Cilantro Lime Butter & Pineapple Salsa.

Classic Chicken Piccata

Boneless Chicken Breast in a Light White Wine Lemon Caper Sauce.

Sides

Roasted Baby Red Potatoes

Mixed Seasonal Vegetables

Cake Cutting Service

Coffee Station, Iced Tea, Lemonade, And Water Station Included

GOLD DINNER BUFFET

\$50.00++ per Person (2 entrées) | 55.00++ per Person (3 entrées)
(Plated 1st course & buffet style entrées)

Salads

(Choose 1 Salad)

Elegant Mixed Greens Salad

Bitter Greens, Grape Tomatoes, Carrots, Cucumbers & House Vinaigrette.

– Or –

Caesar Salad

*Crisp Romaine Lettuce with Our Traditional Caesar Dressing,
with Herb Croutons, Cherry Tomatoes & Parmesan Cheese.*

– Or –

Elegant Mixed Greens Salad

*Bitter Greens, Grape Tomatoes, Carrots, Cucumbers
& House Vinaigrette.*

Warm Ciabatta Rolls & Butter

Entrees

(Choose 2 Or 3 Entrees)

Champagne Chicken

Pan Seared Chicken Breast Topped with a Champagne Cream Sauce and Beet Curls.

Cranberry Walnut Chicken

Chicken Breasts Stuffed with Candied Walnuts, & Sundried Cranberries, Served in a Sage Roasted Garlic Cream.

Basil Tri-colored Tortellini

Tri-color Cheese Stuffed Spinach, Red Bell Pepper & Egg Tortellini with Fresh Basil in a Pancetta Parmesan Cream Sauce.

Potato Crusted Salmon

Roasted Garlic and Caper Butter Sauce.

Pan Seared Colorado Trout

With Sautéed Mushroom and Spinach and a Dijon Crème Fraiche.

Seafood & Sausage Paella

Shrimp, Scallop, Sausage Paella with Bell Peppers & Saffron Rice.

Peach And Bacon Stuffed Pork Loin

Roasted Pork Loin Stuffed with Ripe Peaches, Sage, Bacon, Goat Cheese with a Viognier Glaze.

Bourbon Molasses Pork Loin

Roasted & Topped with an Apple Chutney.

New York Strip Carving Station

Chef-manned Carving Station Featuring New York Strips with Au Jus & Horseradish Sour Cream.

Sides

Rosemary & Garlic Roasted Potatoes

Wild Rice Pilaf

Mixed Seasonal Vegetables

Cake Cutting Service

**Coffee Station and Iced tea, Lemonade. and
Water station included**

PLATINUM DINNER BUFFET

\$52.00++ per person (2 entrées) | \$58.00++ per person (3 entrées)
(Plated 1st course & buffet style entrées)

Salads & Soups

Elegant Mixed Greens Salad

Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.

— or —

Caesar Salad

*Crisp romaine lettuce with our traditional Caesar dressing,
with herb croutons, cherry tomatoes & parmesan cheese.*

— or —

Butter Leaf Wedge

Crisp butter leaf with poached pears, candied walnuts, Goat cheese, & a champagne vinaigrette.

— or —

Wild Mushroom Bisque

— or —

Roasted Chicken & Corn Chowder

Entrees

All Carving Stations Are Accompanied By Fresh Baked Rolls (Pick Two.)

Mushroom Brie Risotto Cakes

Mushroom Duxelles, Double Cream Brie, Asparagus, with a Balsamic Reduction, & Herb Béchamel.

Crab Stuffed Sole

Creamy Pan Jus and Sautéed Spinach.

Seafood Pilaf

Oven Roasted Shrimp & Scallops, Citrus Butter Sauce & Wild Rice Pilaf.

Achiote Chicken & Shrimp

Grilled Airline Chicken Breast Topped with a Shrimp Skewer, Lime Cilantro Butter, Pineapple Salsa & Jasmine Rice.

Ny Strip Au Poivre

Seared Beef Ny Strip with a Green Peppercorn Demi Glaze.

Prime Rib Carving Station

Au Jus & Horseradish Sour Cream.

Lamb Carving Station

Rosemary Garlic Leg Of Lamb Stuffed with Apples & Fig with Warm Port Wine Peppercorn Demi Glaze & Bleu Cheese Remoulade.

Sides

Four Cheese Truffle Potato Ragout

Mixed Seasonal Vegetables

Warm Ciabatta Rolls & Butter

Cake Cutting Service

Coffee Service



HORS D'OEUVRES

Antipasti \$165

Pesto Marinated Artichoke Hearts, Genoa Salami, Marinated Mozzarella, Provolone & Prosciutto Stuffed Baby Peppers, Stuffed Queen Olives, Capicola, Fresh Tomato & Basil Bruschetta, with Garlic Rubbed Baguette Crostini.

Asian Platter \$170

Mini Vegetable Spring Rolls & Ginger Pork Pot Stickers with Soy Dipping Sauce & Sweet Chili Dipping Sauce.

Domestic Cheese Board \$155

Served with Assorted Crackers & Juicy Grapes.

International Cheese Board \$180

Served with Assorted Crackers & Fresh Fruit.

Baked Brie \$120

French Double-cream Brie Cheese Baked In A Light Puff Pastry Topped with Apricot Glaze, Fresh Grapes And Walnuts.

Crudités \$130

Carrot Sticks, Celery Sticks, Broccoli, Radishes, Cauliflower. Served with Bleu Cheese & Ranch Dipping Sauces.

Hummus & Olive Tapenade Platter \$110

Roasted Red Pepper Hummus & Olive Tapenade with Pita Chips & Sliced Baguettes.

Deviled Egg Platter \$100

Traditional Deviled Eggs Served with A Paprika Garnish.

Smoked Salmon & Trout Display \$185

Nova Scotia Smoked Salmon & Hickory Smoked Trout with Capers, Chopped Red Onion, Hard-boiled Egg, & Light Dill Sour Cream. Served with Basket Of Baguette Slices & Toast Points.

Chilled Shrimp Cocktail Display \$225

2 Jumbo Shrimps Per Person with Cocktail Sauce & Lemon Wedges.

Shrimp Ceviche \$155

Citrus Diced Shrimp Ceviche Tossed With Bell Peppers, Tomatoes, Red Onions & Cilantro. Served with Guacamole, Fresh Corn Chips & A Jalapeno Lime Tomatillo Salsa.

Mini Crab Cakes \$225

Lump Crab Served with a Sweet Chili Aioli Sauce.

Apple Wood Scallops \$185

Oven Roasted Fresh Scallops Wrapped In Apple Wood Smoked Bacon, in an Herb Citrus Beurre Blanc.

Three Cheese Artichoke Dip \$150

Warm Cheese And Artichoke Dip, Crusty Bread Crisp Veggies.

Mini Stuffed Potatoes \$135

Mini Stuffed Potatoes with Cheese, Bacon & Sour Cream.

Green Peppercorn & Brandy Meatballs \$155

Savory Hand-Rolled Meatballs Served in a Creamy Mild Green Peppercorn & Brandy Sauce.

Mini Quesadillas \$150

Smoked Chicken or Shrimp Served with Pico De Gallo, Guacamole & Cilantro Sour Cream.

Sweet Italian Sausage Puff Pastry \$155

Sweet Italian Sausage with Caramelized Onion in Light Puff Pastry.

Smoked Salmon Flat Bread \$160

Nova Scotia Smoked Salmon, Fried Capers, Chopped Onions and Grilled Flatbread with Cream Cheese

Tomato Caprese Crostini \$135

Sliced Tomato, Pesto & Mozzarella, Drizzled With Balsamic Vinegar & Herb Infused Olive Oil On Crostini

Shaved Prime Rib Crostini \$150

Crostini Topped with Shaved Prime Rib & Horseradish Cream.

Wasabi Glazed Tuna \$140

Seared Tuna, Cucumbers, Green Onions, & Pickled Ginger, Served On Top Of Wonton Crisps.

Chicken Or Beef Skewers \$145

Glazed with A Thai Peanut Sauce.

Tomato Bruschetta \$140

Roasted Tomatoes with Capers, Red Onion, Basil And Olive On Crostini.

Mushroom & Brie Risotto Cake \$150

Crispy Risotto Topped with Mushroom Duxelles, Brie & Balsamic Reduction.

SWEET ENHANCEMENTS

Assorted Pastry Bites

\$155.00++ (90 pieces)

One Square Inch Portions Of Vanilla Cheesecake, Decadent Chocolate Cakes, Pecan Squares, White Chocolate Cream Cheese Carrot Cakes.

Chocolate Dipped Strawberries

\$140.00++ (60 Pieces)

Dark Or Milk Chocolate Hand-dipped Strawberries.

Chocolate Chunk Brownie Display

\$100.00++ (60 Pieces)

Rich Milk Chocolate Brownies That Melt In Your Mouth!

Large Cookie Display

\$110.00++ (90 Pieces)

Assortment Of Large White Chocolate Macadamia Nut Cookies, Oatmeal Raisin & Double Chocolate Chip.

Chocolate Fountain

\$11++ Per Person

Dual Chocolate Fountains Of Dark & Milk Chocolate. Includes Sliced Strawberries, Pineapple Cubes, Bananas, Apples, Pound Cake, Marshmallows, & Sugar Cookies.

Petite Four Display

\$165++ (120 Count)

Assorted Chocolate Truffles, Macaroon Cookies, Wafers & Marzipan Treats.



BANQUET BAR OPTIONS

Hosted Bar Packages

(Minimum of 30 people, per person price)

These packages allow your guests to enjoy an open bar featuring brand name liquors, 3 Domestic and 2 Imported Beers (or 1 import + 1 microbrew), Champagne, house wine, non-alcoholic beers and assorted soft drinks and juices.

	Call brands	Premium brands	Beer & Wine Only
One hour	\$20.00	\$22.00	\$17.00
Two hours	\$25.00	\$28.00	\$22.00
Three hours	\$30.00	\$35.00	\$27.00
Four hours	\$35.00	\$41.00	\$32.00

** \$75.00 Set-up & bartender fee if sales do not exceed \$350.00

Liquor

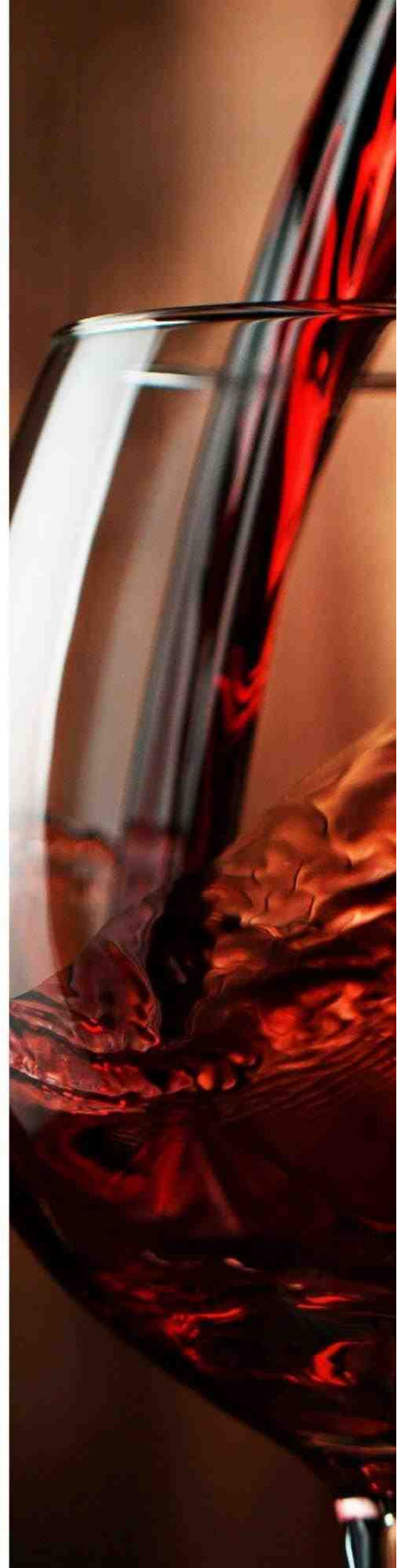
Call Brands	Premium Brands
Titos / Kettle one	Grey Goose
Tanqueray	Bombay Sapphire
Jose Cuervo Gold	Jack Daniels
Jack Daniels	Makers Mark
Dewar's	Johnny Walker Black
Bacardi & Capt. Morgan	Bacardi + Capt. Morgan + Myers

**Premium bar set up includes all call brands + premium brands.

Hosted Bar	Call	Premium
Cocktails Per Drink	\$11.00	\$12.00
Domestic Beer	\$7.00	
Imported Beer	\$8.00	
Microbrews	\$8.00	
Wine By The Glass	\$10.00	
Soft Drinks	\$3.00	

Cash Bar	Call	Premium
Cocktails	\$11.00	\$12.00
Domestic Beer	\$7.00	
Imported Beer	\$8.00	
Microbrews	\$8.00	
Wine By The Glass	\$10.00	
Soft Drinks	\$3.00	
House Wine Bottle	\$40.00	

All food and beverage purchases are subject to a 20% service charge & 4% sales tax.



NOTES

Date of Event:

Ceremony Start Time:

Reception Start Time:

Vendors

- Florist:

- Entertainment:

- Bakery:

Linen:

Chair Covers:

Type of Ceremony Chairs:

Other Special Item or Rental Request:

Meal Selections

- Number of Adults:

-Number of Children under 12 (Kids Meals)

Hors D 'Oeuvres Selection:

Bar Package Selection:

Dietary Restrictions: