

# Weddings

*At The Golden Bear Club*



***Director of Events – Caitlyn Smith***

The Golden Bear Club at Keene's Pointe  
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[www.thegoldenbearclub.com](http://www.thegoldenbearclub.com)



# Venue Details

## CEREMONY SITES

All Ceremony Packages Include Up to 150 White Resin Padded Ceremony Chairs. Additional Chairs may be added for an additional \$3.50 per chair + delivery. (Ceremonies are allotted between 1/2 Hour up to 45 Minutes)

## 5-HOUR ROOM RENTAL

### INCLUDES:

Our Beautiful Clubhouse offers stunning views of our Jack Nicklaus designed 18-hole golf course and surrounding landscaping and includes:

- Up to 15 Banquet Round Tables (60")
- Sweetheart Table or Head Table
- Cake Table
- 8ft. Gift Table
- 8ft. DJ Table
- 6ft. Place Card Table
- Buffet & Cocktail Hour Setup (Up to 6 high-tops)
- Tableware, Glassware, & Stemware
- Setup and Breakdown
- Hardwood Built-In Dancefloor
- Choice of White or Black Floor-length Table Linens
- Your Choice of Colored Cotton Napkin
- Up to 150 Gold Chargers
- Up to 150 Gold Chiavari Chairs with White Pad
- Complimentary Champagne Toast
- Custom Menu Planning & Room Layout Design
- Use of Bridal Dressing Area with Soft Drink Beverages
- Complimentary Professional Cake Cutting Service
- Complimentary Pre-Ceremony Golf Cart Valet Service

*\*Additional Hours May Be Purchased in Advance at \$250 per hour*

## COMPLIMENTARY CENTERPIECES

The Golden Bear Club offers select centerpiece items available for complimentary use. Items selected are to be left in the same condition in which they were given for use. Damages caused to any in-house rentals will have a fee for damages assessed and added to the Master Bill.

Club Centerpieces Include:

12" Round Mirror Plate

5 Votive Candles per Table

2 – 13" Cylinder Vases with 7" Pillar White Candle



## **FOOD & BEVERAGE MINIMUMS**

Sunday thru Friday \$3000.00 (Evening)

Saturday \$5000.00 (Evening)

Sunday thru Friday \$1500.00 (Daytime)

Saturday \$2200.00 (Daytime)

*Excludes Holidays. GBC reserves the right to adjust minimums at any time. Daytime Rentals End Prior to 4pm.*

*Food and Beverage Minimums do not include a 21% Service Charge or Applicable Sales Tax*

## **OUTSIDE FOOD AND BEVERAGE**

Per our Club policy and due to Health Department and Alcohol Beverage Control Laws and Regulations, all food, alcoholic & non-alcoholic beverage products must be prepared and served by The Golden Bear Club Staff. Special Occasion Cakes or Cupcakes are the exception. **\*\*Under no circumstances will food and/or beverage be removed from The Golden Bear Club property. This Includes any and all food remaining from buffets.**

## **ALCOHOL BEVERAGE SERVICE**

As a licensee of the State of Florida Alcoholic Beverage Control Authority, The Golden Bear Club strictly adheres to all laws and regulation pertaining to service and sale of alcoholic beverages. Alcoholic beverage service will be denied to a guest who appears intoxicated, is underage or cannot provide proof of age. The Golden Bear Club strictly adheres to our no shot policy. We ask your understanding and cooperation in preventing sales to minors or intoxicated persons in attendance. Donated alcohol for charity events or golf tournaments are only at the approval of the General Manager; any remaining donated alcohol must remain on The Golden Bear Club property.

## **AUDIO VISUAL AND LIGHTING**

Audiovisual equipment can be ordered through The Golden Bear Club. Please notify the Director of Sales of all audiovisual needs a minimum of 10 days prior to the event date. Rates are quoted upon request and will incur an additional cost. Market Lighting may be added on Dancefloor at an Additional Cost.

## **LINEN CHARGE**

White or Black Floor-length table linens and napkins are included with all room rentals. Costs for Chair upgrades and other specialty linens may be purchased and are priced upon request.

## **DECORATIONS**

You are guaranteed a minimum of two (2) hours prior to the function time for all set-up, decorations, & vendor deliveries. All table centerpieces and other decorations must meet fire and safety codes and regulations. Client is not permitted to affix decorations to the walls, ceilings, furniture, fixtures, furnishings or any other property without prior approval of a club representative. Organic rose petals must be used for outdoor ceremonies, artificial rose petals must be used for all indoor ceremonies. In the event that property damage occurs, the Client is fully responsible for the cost of the necessary repairs. The host is responsible for the setup and breakdown of all decorations for the function. The Golden Bear Club does not provide staff for the set-up or breakdown of personal décor.





# *Ceremony Location*

## **OUTDOOR GAZEBO**

Embraced by Nature's Arbor, our Outdoor Gazebo offers breathtaking lake views and the perfect location for an intimate ceremony. This location gives the most picturesque entrance from our grand staircase.

## **VENUE INCLUDES**

- 150 Padded Folding Chairs
- Sand Ceremony or Unity Candle Tables
  - Rehearsal (*Based on Availability*)
- Complimentary Soft Beverages For Bridal Party
  - Use of Bridal Dressing Room
- Electricity Available for Ceremony Musicians

**\$500**

*\*Back-up Locations are available if inclement weather occurs  
\*Use of Back-up Locations needs to be decided 12 hours prior to event time*

# *Reception Location*

## **GLEN-ABBEY BANQUET HALL**

- Grand Glen Abbey for a 5-Hour Rental
- Cocktail Hour Wrap-around Veranda Overlooking our Beautiful Gazebo & Lake Scenery
  - Cake, Place Card, Gift & Guestbook Tables
    - Sweetheart Table or Kings Table
  - Use of our Standard 60" Round Banquet Tables
- Polyester Floor-length Table Linens & Colored Napkin from Connie Duglin
  - Built-in Hardwood Dance Floor
  - Professional Cake Cutting Service
    - Use of Entry Muirfield Room
    - Close & Convenient Parking
- Two Golf Carts for Post Ceremony Wedding Photos
  - Ceremony & Reception Planning
    - Floor Plan Design

\$2,000





# Buffet Packages

## **TRADITIONAL**

Complimentary Champagne Toast for All  
One Appetizer Display  
Choice of Signature Salad  
Warm Dinner Rolls & Butter  
Selection of One Entree  
One Starch Accompaniment  
One Vegetable Accompaniment  
\$38

## **PREMIUM**

Complimentary Champagne Toast for All  
One Appetizer Display  
One Butler Passed Hors D'oeuvre  
Choice of Signature Salad  
Warm Dinner Rolls & Butter  
Selection of Two Entrees  
One Starch Accompaniment  
One Vegetable Accompaniment  
\$47

## **DELUXE**

Complimentary Champagne Toast for All  
One Appetizer Display  
Two Butler Passed Hors D'oeuvres  
Choice of Signature Salad  
Warm Dinner Rolls & Butter  
Selection of Three Entrees  
Two Starch Accompaniment  
One Vegetable Accompaniment  
\$55

## **ELITE**

Complimentary Champagne Toast for All  
One Appetizer Display  
Two Butler Passed Hors D'oeuvres  
Choice of Signature Salad  
Warm Dinner Rolls & Butter  
Selection of Two Entrees  
One Carved Item  
One Starch Accompaniment  
One Vegetable Accompaniment  
\*\$75 Chef Attendant Fee Applies  
\$59

*\* All Pricing is Subject to Applicable Sales Tax & 21% Service Charge  
Minimum of 50 Guests / Per Guest Surcharge will Apply to Parties Under  
50 Guests*

*\*Above Pricing is on a Per Guest Basis*

*\*Additional Entrees & Sides Can be Added at Additional Costs*



# *Plated Packages*

## **CLASSIC**

Complimentary Champagne Toast for All  
One Appetizer Display  
Choice of Signature Salad  
Warm Dinner Rolls & Butter  
Selection of One Entrée  
One Starch Accompaniment  
One Vegetable Accompaniment  
\$44

## **ELEGANCE**

Complimentary Champagne Toast for All  
One Appetizer Display  
Two Butler Passed Hors D'oeuvre  
Choice of Signature Salad  
Warm Dinner Rolls & Butter  
Selection of Two Entrees  
One Starch Accompaniment Per Entrée  
One Vegetable Accompaniment Per Entrée  
\$54

## **SIGNATURE**

Complimentary Champagne Toast for All  
Two Appetizer Displays  
Two Butler Passed Hors D'oeuvres  
Choice of Signature Salad  
Warm Dinner Rolls & Butter  
Composed Selection of Two Entrees  
One Starch Accompaniment  
One Vegetable Accompaniment  
\$65

*\* All Pricing is Subject to Applicable Sales Tax & 21% Service Charge*

*Minimum of 50 Guests / Per Guest Surcharge will Apply to Parties Under 50 Guests*

*\*Above Pricing is on a Per Guest Basis*

*\*Additional Entrees & Sides Can be Added at an Additional Costs*

# Display Selections

## International Cheese & Fruit

*A variety of Imported and Domestic Cheeses Paired with Fresh Berries and Grapes Served with Nuts, Preserves and Crackers*

## Grilled Vegetable Display

*Balsamic Marinated Seasonal Char-Grilled Vegetables, Served with a Basket of Toasted Crostini*

## International Dipping Display

*Your Choice of Three (3) Different Gourmet Dips*

*Served with a Selection of Toasted Pita Chips, Crostini and Tortilla Chips*

*Select Three:*

*Spinach Bacon Dip, Black Bean and Corn Salsa, Mild Buffalo Dip, Salsa Verde Fire Roasted Pico de Gallo, Southern Pimento Cheese Spread, Fresh Guacamole, Bruschetta or Spinach and Artichoke*

## Italian Antipasto Display

*Assortment of Italian Meats, Cheeses, Olives, Marinated Vegetables and Breads*

## Vegetable Crudité

*Farm Fresh Vegetables served with Buttermilk Ranch for Dipping*

## Greek Isle Platter

*Fresh Hummus and Tapenades with Spanakopita, Feta Cheese, Olives and Marinated Vegetables. Served with Warm Pita Points and Tzatziki Sauce*

## Jumbo Shrimp Cocktail\*

*Displayed with Cocktail Sauce and Fresh Sliced Lemon*

## Raw Bar\*

*Large Chilled Shrimp, Fresh Shucked Oysters, Clams & Muscles*

*\*Premium Selection, Upcharge Applies at MKT Pricing*





# *Hors D'oeuvres Selections*

## **COLD**

Tomato, Basil & Fresh Mozzarella Bruschetta with Balsamic Drizzle

Prosciutto Wrapped Asparagus

Sliced Strawberry and Goat Cheese w/ Balsamic Drizzle

Mixed Nuts and Crackers

Bleu Cheese in a Phyllo Cup with Tempura Apple

Goat Cheese and Onion Jam Crostini

Cherry Tomatoes Filled with Pesto Cream Sauce

## **UPGRADES**

Lobster Bruschetta with Truffle Oil

Tuna Tartar with Spicy Mayo on a Crisp Wonton

Soup Shooter: Lobster Gazpacho

## **HOT**

Mandarin Spring Rolls with Sweet Chili Sauce

Crab Stuffed Mushroom Caps

Tuscan Chicken and Vegetable Skewers

Crab Rangoon with Mandarin Sauce

Miniature Beef Wellington

Conch Fritters with Mango Salsa

Teriyaki Chicken Skewers

Smoked Sausage Crostini with Grainy Mustard

Meatballs with Sweet BBQ Sauce

## **UPGRADES**

Miniature Crab Cakes with Mustard Sauce

Beef Tenderloin on Mini Rolls with Horseradish Cream

Bacon Wrapped Sea Scallops



## *Signature Salads*

### **Baby Spinach Salad**

*Served with Goat Cheese Crumbles, Strawberries, Mandarin Oranges, Diced Apples and Candied Walnuts.  
Dressed with a Strawberry Vinaigrette*

### **GBC Chopped Salad**

*Romaine Lettuce Topped with Shredded Carrots, Cucumbers, Cherry Tomatoes, Sliced Red Onion, and Garlic Croutons.  
Dressed with Buttermilk Ranch Dressing*

### **Gourmet Gorgonzola**

*Mixed Greens, Gorgonzola, Dried Cranberries and Sliced Almonds (optional)  
Dressed with a Citrus Vinaigrette*

### **Caprese Salad**

*Beefsteak Tomatoes, Fresh Mozzarella, Basil and Cracked Black Pepper  
Drizzled with Extra Virgin Olive Oil and Balsamic Reduction*

### **Classic Caesar Salad**

*Chopped Romaine Lettuce Topped with Shaved Parmesan Cheese and Garlic Croutons  
Dressed in a Creamy Caesar*

### **Iceberg Wedge\***

*Topped with Grape Tomatoes, Applewood Smoked Bacon, Shaved Red Onions (optional)  
Dressed with Bleu Cheese Crumbles, Bleu Cheese Dressing and Balsamic Drizzle*

*\*Denotes Premium Selection; upcharges apply.*

# Entree Selections

## POULTRY

### Parmesan & Herb Crusted Chicken

*Chicken Breast Crusted in Panko Breadcrumbs, Parmesan Cheese and Fresh Herbs, Baked Until Golden Brown*

### Chicken Caprese

*Pan Seared Chicken Breast, Topped with Sliced Beefsteak Tomato, Fresh Mozzarella and Chopped Basil. Drizzled with Balsamic Reduction*

### Chicken Marsala

*Grilled Chicken Breast Cooked with Cremini Mushrooms and Marsala Sauce*

### Pan Seared Chicken Piccata

*Topped with a Lemon-Caper Butter Sauce*

### Macadamia Nut Encrusted Chicken

*Rolled in Crushed Macadamia Nuts and Served with a Grand Marnier Sauce*

### Black and Bleu Chicken

*Blackened Chicken Breast Stuffed with Bleu Cheese, Bacon and Caramelized Onions*

## PORK

### Dry Rubbed Pork Medallions

*Pepper Crusted with Caramelized Onion Demi-Glaze*

### Pork Tenderloin

*Marinated with Garlic, Lemon Juice and Rosemary. Baked Until Golden Brown*

### Pork Milanese

*Seared Pork dredged in Panko Crumbs mixed with Parmesan Cheese*

## SEAFOOD

### Citrus Tilapia

*Baked Tilapia Topped with House made Mango Chutney*

### Grilled Salmon with Creamy Dill Sauce

*Tender Salmon Filet Rubbed with Fresh Lemon Grilled to Perfection and Topped with Creamy Dill Sauce*

### Mango Mahi Mahi

*Rubbed lightly with Blackening Spices and Topped with Fresh Mango Chutney and Cilantro*

## BEEF

### Steak Au Poivre

*Peppercorn Roast Beef, Wild Mushroom Cream Sauce*

### Baked Brisket

*Marinated in a Brown Sugar Glaze*

### Beef Tenderloin\*

*Center Cut Served with a Cabernet Demi-Glaze*

### Filet Mignon with Chicken Breast\*

*Bold Caribbean Spiced Chicken Breast Skewers and Roasted Garlic Butter*

*\*Denotes Premium Selection; Upcharges Apply*



# Accompaniments

## **STARCHES**

Redskin Garlic Mashed Potatoes

Bacon and Bleu Cheese Orzo

Garlic Mashed Potatoes

Roasted Sweet Potatoes

Hash Brown Casserole

Creamy Parmesan Risotto

Roasted Fingerling Potatoes

Rice Pilaf

Cous Cous

## **PASTA**

Penne Pasta A la Vodka

*Tomatoes, Cream and Fresh Herbs*

Bowtie Pasta Alfredo

*House made Alfredo with Romano and Parmesan Cheeses*

Penne Pasta Marinara

*Tomatoes and Fresh Herbs*

Bowtie Pasta Primavera

*Broccoli, Peppers, Tomatoes, Onions, & Olive*

## **VEGETABLES**

Chef's Seasonal Vegetable Medley

Green Bean Almandine

Roasted Butternut Squash

Yellow Rice and Corn Casserole

Ratatouille with Peppers, Squash, Tomatoes,

Zucchini and Eggplant

Cinnamon Butter Glazed Carrots

Garlic Roasted Asparagus with Hollandaise Sauce



# Enhancements

## CARVING STATIONS:

*(Included in the Elite Package Only)*

Oven Roasted Turkey Breast \$7  
*Cranberry Sauce, Dijonaise*

Dijon Crusted Pork Loin \$8  
*Garlic/Thyme Au Jus & Honey Dijon Mustard Sauce*

Whole Oven Roasted Chicken \$8  
*Rubbed with Spices & Herbs*

Oven Baked Virginia Ham \$8  
*Served with Sweet Honey Glaze & Garnished with Sliced Pineapple*

New York Strip Loin \$10  
*Mushroom Demi Glaze & Creamy Horseradish*

Roast Prime Rib of Beef Au Jus \$11  
*Creamy Horseradish Sauce*

Grilled Tenderloin of Beef \$13  
*Pinot Noir Demi Glaze, Béarnaise Sauce & Horseradish*

## ACTION STATIONS

Gourmet Pasta \$8

*Chef's Selection of Pastas cooked to order with Extra Virgin Olive Oil, Chopped Garlic, a Variety of Fresh Ingredients. Served with Parmesan Reggiano & Garlic Bread Twists*

## DESSERT STATIONS

Banana Fosters \$7

*Sautéed Bananas in Warm Rum Caramel Sauce over Vanilla Ice Cream Soup Bar*

Custom Candy Bar \$6  
*Assortment of Classic Candies*

Cookies & Milk \$5  
*Variety of Cookies Served with a Whole Milk or Chocolate Milk Shooter*

Popcorn Bar \$6  
*Buttered Popcorn with Sweet & Savory Mix-ins*

\*Chef Attended Fee Not Included - \$75.00 per Chef

\*All Prices Above are on a Per Person Basis

\*21% Service Charge and Applicable Sales Tax Not Included

\*Addition Desserts can be Available Upon Requests



# Bar Packages

## OPEN BAR PACKAGES

### Beer, Wine & Soda \$28

*Bottled & Canned Domestic and Imported Beer: Bud Light, Miller Lite, Michelob Ultra, Corona, Heineken, Stella, & Yuengling. House Wine: Proverbs Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White and Zinfandel. Canned Coke Products.*

### Well \$36

*Tito's Vodka, Aristocrat Gin, Dewar's Scotch, Bacardi Rum, Captain Morgan Rum, Jose Cuervo Gold Tequila, Seagram's 7 Blend Whiskey, Jim Beam, & Jack Daniels Whiskey*

### Premium \$41.00

*Absolute Vodka, Tanqueray Gin, Cointreau Liquor, Myers Dark Rum, Wild Turkey Whiskey, Crown Royal Blend Whiskey, Chivas Regal Scotch & Patron Tequila*

### Top Shelf \$52.00

*Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Whiskey, Glen Fiddich Scotch, Knob Creek Bourbon, Bacardi Superior Rum. This package also includes champagne toast.*

## CASH / HOSTED BAR PRICING:

Canned Soda \$2  
Domestic Beer \$4  
Imported Beer \$5  
House Wine \$6  
Well Single \$8  
Well Double \$12  
Premium Single \$9  
Premium Double \$13

## SOFT BEVERAGE PACKAGE

\$3.50

Unlimited Coke Products  
Fresh Brewed Iced Tea & Lemonade  
Herbal Teas & Coffee

*All pricing is on a per person basis for a maximum of 4 hours. Package bars include liquor as listed, domestic & import beer, and a variety of house or premium wines to include: Chardonnay, Pinot Grigio, White Zinfandel, Merlot & Cabernet Sauvignon, along with a Coke product soft drink selection.*

\*Bartender Fee: \$100.00 Per Bartender will be added to all Cash and Host Bars  
\*21% Service Charge and Applicable Sales Tax Not Included

