



Bear Creek Wedding Package

2017 Wedding Package Includes:

*5 Hour Reception
(includes cocktail hour)*

*Cocktail Hour
Butler passed hors d' oeuvres (choice of six)
Gourmet cheese & garden crudité display*

*4 Hour Open Bar
Bar to be closed for 1/2 hour after cocktail hour (during formalities)
& 1/2 hour at end of night, or one full hour after cocktail hour/during dinner.*

Champagne Toast

Served Dinner or Buffet Option

Cake Cutting Service for Your Wedding Cake

White Floor Length Tablecloths and a Variety of Napkin Colors

Private Area for Bridal Party during Cocktail Hour

Complimentary Bridal Suite for the Wedding Couple on Wedding Night

*Special Rates for Your Out-of-Town Guests at The Hotel at Bear Creek
(restrictions apply see hotel information page)*

The perfect place for any event.



Cocktail Hour

Stationary Display

International and domestic cheeses, garden fresh crudité's, with assorted dips, crackers & crostinis

Butler Passed Hors D' oeuvres (Choice of Six)

**Bacon Wrapped Scallop with apricot chutney*

Warm Artichoke & Cheese Beignet

Raspberry & Brie in phyllo

Coconut Chicken Skewer with sweet chili sauce

Miniature Beef Wellington with maytag blue cheese

Miniature Maryland Crab Cake with chesapeake aioli

Cocktail Frank wrapped in puff pastry with stone ground mustard

Swiss Cheese & Spinach Crescent

Miniature Vegetable Spring Roll with sweet chili sauce

**Shrimp & Cucumber with dill sauce*

Four Cheese and Garlic Puff

Smoked Chicken & Pepper Quesadilla

Vegetable Samosa with tamarind chutney

**Maple Bacon Wrapped Shrimp*

Beef French Dip Crostini

Crispy Asparagus & Fontina Risotto with basil aioli

Brie & Kumoto tomato crostini

*All items with an * are Gluten Free*

21% service charge will be applied to all food and beverage items.

6% Pennsylvania state sales tax applies to all items. Menu, taxes and pricing subject to change.



Salad Course (Choice of One)

- *Mixed Baby Greens with cucumber, tomato, carrot & house sherry vinaigrette*
- Whole Leaf Caesar Salad with shaved parmesan and focaccia croutons*

ADD \$1.50 per person upcharge:

- *Bear Creek Salad with candied walnuts, goat cheese, dried cranberries & blood orange vinaigrette*
- *Baby Iceberg Salad with stilton blue cheese dressing, crisp bacon, hard-boiled egg & fresh chives*

Entrée Course (Choice of two entrees plus one vegetarian option)

Poultry

- *Citrus Glazed Airline Chicken Breast \$92*
- *French Style Chicken Florentine stuffed with spinach, parmesan cheese & roasted garlic \$94*
- *Stuffed Chicken Breast Cape Cod - wild rice, dried cranberry, apples & country sausage with sauce supreme \$94*
- Chicken Wellington - chicken breast & mushroom duxelle baked in puff pastry served with a brandied mushroom cream sauce \$95*

Seafood

- Maryland Crab Cakes with chesapeake aioli \$100*
- Baked Sole with crab stuffing & creole lobster sauce \$99*
- *Seared Grouper Filet with maitre d' butter \$97*
- *Roasted Salmon with lemon chive sauce \$97*

Beef

- *Sliced Beef Bistro Tender au poivre \$96*
- *Seared Filet Mignon with red wine sauce \$108*
- *Slow Roasted Black Angus Prime Rib with au jus and horseradish sauce on the side \$102*
- *Grilled Flatiron Steak with caramelized onions, bordelaise sauce & blue cheese creme fraiche on the side \$103*

Dual Entrée

- Petit Filet, red wine demi glace and Crab Cake with chesapeake aioli \$110*
- Petit Filet, red wine demi glace and Crab Stuffed Shrimp with chesapeake aioli \$110*
- Herb Roasted Bruschetta Chicken Breast with balsamic glaze and Grilled Salmon with romesco sauce \$99*

Vegetarian

- *Tofu & Vegetable Napoleon (Vegan option) \$91*
- Portobello Mushroom Ravioli with white truffle scented parmesan cream sauce \$91*

Served dinners include chef's seasonal vegetable & starch, assorted rolls & butter, coffee & tea service or station.

Choice of three entrees additional \$5 per person (excludes offering vegetarian entrée as third option)

- Beef entrees prepared 'medium' unless otherwise requested*
- Plated Kids Meals (12 and under) Chicken Fingers & french fries \$35 per child (includes sodas/juices from bar)*
- Vendor Meal for dj, photographer, etc. \$50 (lower priced entrée)*

*All items with an * are Gluten Free*

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BEAR CREEK
MOUNTAIN RESORT
& CONFERENCE CENTER

Buffet Dinner

Cocktail Hour Includes:

Stationary Display & Six Butler Passed Hors D'oeuvres

Buffet Dinner Includes:

(Choice of two salads)

**Mixed Baby Greens with carrot, cucumber, tomato & house sherry vinaigrette*

Classic Caesar Salad with shaved parmesan & foccacia croutons

ADD \$1.50 per person upcharge:

**Bear Creek Salad with candied walnuts, goat cheese, dried cranberries and blood orange vinaigrette*

**Baby Iceberg Salad with stilton blue cheese dressing, crisp bacon, hard boiled eggs & fresh chives*

Buffet 1 \$99

**Sliced Beef Bistro Tender with sauce au poivre*

**Citrus Glazed Chicken Breast*

Shrimp & Scallop with a garlic lemon sauce over cavatappi pasta

**Garlic Mashed Potatoes*

**Seasonal Vegetables*

Buffet 2 \$100

**Sliced Flatiron Steak with bordelaise sauce*

Baked Sole with crab stuffing & creole lobster sauce

Chicken Penne Pasta with sundried tomatoes in a basil pesto sauce

**Herb Roasted Red Bliss Potatoes*

**Seasonal Vegetables*

Buffet 3 \$103

**Grilled Marinated Flank Steak with a peppercorn demi-glace*

**Stuffed Chicken Breast Cape Cod -wild rice, dried cranberry, apples
& country sausage with sauce supreme*

**Roasted Salmon with lemon chive sauce*

Three Cheese Tortellini with tomato basil sauce

**Potatoes au gratin*

**Seasonal Vegetables*

Buffet includes assorted rolls and butter, coffee & tea service or station

Plated Kid's Meals (12 and under) Chicken Fingers & french fries \$35 per child (includes sodas/juices from bar)

Plated Vegetarian/Vegan Meals available \$91

Vendor Meal for dj, photographer, etc \$50 buffet

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Wedding Package Open Bar

The Wedding Package 4-Hour Open Bar Includes:

House Brand Liquors

Smirnoff vodka, Beefeater gin, Bacardi rum, Captain Morgan rum, Malibu rum, Jim Beam bourbon, Seagram's 7 whiskey, J & B scotch, Jose Cuervo tequila, Peach Schnapps, Amaretto, Triple sec, Kamora coffee liqueur, sweet & dry vermouth

Domestic Bottled Beers (choice of three)

Miller Lite, Yuengling Lager, Budweiser, Bud Light, Coors Light, Rolling Rock

Wine

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

BAR ADD-ONS AND UPGRADES

Call Brand Upgrades

(additional \$4 per person for 4 hours of open bar)

*Tito's vodka, Vanilla & Orange flavored vodka, Tanqueray gin, Meyers dark rum, Jack Daniels bourbon, Canadian Club whiskey, Dewars scotch, Jose Cuervo Especial tequila, Baileys, Sambuca, Kahlua
Add Heineken, Corona, or Stella Artois as third beer choice*

Premium Brand Upgrades

(additional \$6 per person for 4 hours of open bar)

*Grey Goose vodka, Vanilla & Orange flavored vodka, Bombay Sapphire gin, Knob Creek bourbon, Chivas Regal scotch, Crown Royal whiskey, Grand Marnier, Chambord, Frangelico, Amaretto di Sarrono
Add Heineken, Corona, or Stella Artois as third beer choice*

Additional Hour of Open Bar (half hour also available)

*house liquors: \$7 per person | call liquors: \$9 per person | premium liquors: \$11 per person
Please inquire with sales representative regarding any special requests*

Banquet Open Bar Policies

Shots are not permitted. Bear Creek strictly adheres to and enforces all PLCB laws. Identification will be requested if guests appear under 30 years of age. We reserve the right to refuse service to anyone not in accordance with these liquor laws. Intoxicated guests will be refused service.

Outside liquor, beer & wine is prohibited in public or private event areas.

21% service charge will be applied to all food and beverage items.

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BEAR CREEK
MOUNTAIN RESORT
& CONFERENCE CENTER

Bar Enhancements

Martinis & coffee drinks may be specially named to personalize your wedding.

Martini Bar (house brand liquors)

based on consumption \$8.00 per martini, \$100 bar set up fee includes choice of 3 martinis offered at a separate martini bar

*Berry Happy Together - berry vodka, berry liqueur, sprite & pineapple
The Blushing Bride - vodka, peach schnapps, orange juice & grenadine
Love Potion #9 - vanilla vodka, midori melon liqueur, pineapple juice, sour mix & a lime garnish
Wedded Bliss - vodka, dry vermouth, blue curacao, lemonade & a cherry
Something Blue - citrus vodka, blue buracao, lemonade & a cherry
Love-tini - vodka, apple pucker liqueur, triple sec & cranberry
Etern-itini - malibu coconut rum, vanilla vodka & pineapple juice
Love Blossom - citrus vodka, triple sec, lemonade & a lemon garnish
Sealed With A Kiss - vanilla vodka, chocolate liquer, creme de cocoa, cream & chocolate drizzle*

Specialty Coffee Bar

based on consumption \$8.00 per coffee drink, \$100 bar set up fee includes choice of 3 specialty coffees offered at a separate coffee bar & served with whipped cream, shaved chocolate, cinnamon sticks & nutmeg

*Midnight Snowstorm - white crème de menthe, green crème de menthe & hot chocolate
Irish Gentleman Coffee - whiskey, irish cream & coffee
Coco Puff - coffee liqueur, irish cream & hot chocolate
Almond Kiss - amaretto & hot chocolate
Ski Lift - peach schnapps, coconut rum and hot chocolate
Hot Toddy - whiskey, rum or brandy, honey or sugar, hot water & a wedge of lemon
Mexican Coffee - coffee liqueur and coffee
Blizzard - dark rum, brandy, coffee liqueur, irish cream, ice & a scoop of vanilla ice cream
Siberian - vodka, coffee liqueur, brandy & coffee
Hot Peppermint Patty - peppermint schnapps, dark crème de cacao, creme de menthe & hot chocolate
Peppermint Kiss - peppermint schnapps, hot chocolate & whipped cream*

Wine Service

\$35 per bottle of house brand wine

Wine may be placed on tables or passed by servers during dinner. One bottle serves approximately four guests.

Wine Selections subject to change. Special request wines are also available with a one month notice.

21% service charge will be applied to all food and beverage items.

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Wedding Package Enhancements

Stationary Displays

Stationary displays are available as an add-on to cocktail hour or a buffet.

All items are priced per person, unless otherwise noted.

Pricing is based on up to two (2) hours of service.

Antipasti Display with assorted cured meats, imported cheeses, olives, pickled vegetables, marinated roasted red peppers, grain mustard and crostinis \$10

Warm Chesapeake Crab Dip with crispy pita chips \$9

Iced Shrimp Cocktail with red chili cocktail sauce Market Price

Sliced Fresh Fruit Display \$7

Chef- Attended Carving Stations

Carving stations are only available as an add-on to cocktail hour or a buffet.

A \$75 chef attendant fee applies. All chef-attended carving stations are priced per piece and accompanied by warm baked rolls with butter. Pricing is based up to two (2) hours of service.

Herb Roasted Beef Tenderloin with red wine sauce
(serves approximately 15 guests) \$325 per piece

Rosemary Roasted Top Round of Beef with mushroom sauce
(serves approximately 50 guests) \$300 per piece

Slow Roasted Prime Rib of Beef with au jus and horseradish sauce
(serves approximately 25 guests) \$420 per piece

Dijon and Brown Sugar Glazed Natural Ham (serves approximately 50 guests) \$200 per piece

Roasted Turkey Breast with natural gravy and cranberry sauce
(serves approximately 15 guests) \$130 per piece

Herb Roasted Pork Loin with rosemary and garlic sauce
(serves approximately 40 guests) \$125 per piece

Sliced Hot Corned Beef with caraway rolls and german mustard
(serves approximately 20 guests) \$200 per piece

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Stations & Late Night Snacks

Stations are available as an add-on to wedding package.

Mashed Martini Potato Bar with garlic mashed potatoes, mashed sweet potatoes, chives, caramelized onions, crisp bacon, cheddar cheese, blue cheese, sour cream, brown sugar, miniature marshmallows, candied walnuts and buttered balls \$9 per person

Slider Bar with beef and turkey slider sized burgers with chipotle mayonnaise, roasted garlic aioli, brown mustard, pickles, grilled red onion, ketchup and crisp bacon \$8 per person

French Fry Bar with waffle, curly and sweet potato fries, ketchup, malt vinegar, wasabi mayonnaise, old bay, honey mustard, sriracha mayonnaise, jalapeno ranch dip and parmesan cheese \$7 per person

Nacho Bar with warm tortilla chips, seasoned ground beef, salsa, guacamole, sour cream, green onions, onion, jalapeno pico and cheese sauce \$8 per person

Taco Bar with ground beef, and chicken, jalapenos, cheese sauce, red onion, tomato, lettuce, sour cream, guacamole and salsa \$9 per person

Cheesesteak Station with chicken and beef steak, cheese sauce, red sauce, onion, sliced mushrooms and bell peppers \$8 per person

Grilled Cheese and Soup Sips with grilled gorgonzola and cheddar on brioche with tomato basil bisque shooters \$8 per person

Soft Pretzels with assorted dipping sauces - \$3 per piece

Macaroni & Cheese bites - \$3 per piece

Mini Hot Dogs with ballpark mustard - \$4 per piece

Chicken Fingers with honey mustard & bbq sauces - \$4 per piece

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Chef-Attended Stations

Stations are available as an add-on to wedding package.

A \$75 chef attendant fee applies. All chef-attended stations are priced per person.

Pricing is based up to two (2) hours of service.

Pasta Station - chicken, penne pasta with sundried tomatoes in a basil pesto sauce; cheese tortellini with tomato basil sauce; shrimp & scallops cavatappi in a garlic cream sauce \$12

Crab Cake Station with sauteed maryland crab cakes, chesapeake aioli, corn relish, cherry tomato salad and savoy cabbage slaw \$15

Stir Fry Station with chicken or shrimp stir fry with tofu, peppers, onions, peanuts, hot chili and wheat noodles in a spicy kung pao sauce \$12

Dessert Stations

All dessert stations are priced per person, unless otherwise noted.

A \$75 chef attendant fee applies.

Pricing based on one and a half (1.5) hours of service.

Chocolate Fountain with warm chocolate, seasonal fresh fruit, marshmallows, rice crispy treats, pretzel rods, oreo cookies and pound cake
\$775 per fountain for up to 150 people; \$2 per person over 150 people.

Bananas Foster Flambe with bananas flambéed in dark rum, brown sugar, cinnamon and banana liquor, served with vanilla ice cream \$8

Ice Cream Sundae Bar with vanilla ice cream with assorted sundae toppings \$7
Add: Warm Apple Cinnamon Crisp Additional \$2

Viennese Dessert Table with a collection of assorted miniature desserts \$10

Waffle bar with made-to-order malted waffles with vanilla ice cream, fresh strawberries, chocolate sauce, caramel sauce, whipped cream, wet walnuts and maraschino cherries \$10

S'mores Bar with marshmallows, graham crackers and chocolate bars with miniature fire stations for roasting marshmallows \$7

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General Information

Banquet Room Rental Fees

***Additional \$1800 room rental fee applies and is required as deposit for use of Mountain Ballroom, Woodland Ballroom & Lodge.**

Room fee includes hardwood dance floor, linens, china, glassware, set up and clean up.

A 10% discount off wedding package for Friday and Sunday (non-holiday) wedding receptions.

(10% Discount does not apply to add on items or upgrades). Function spaces are available for periods of (5) five hours. Additional hour of room/staff is \$275 per hour and must be confirmed at least two weeks prior to event. If room time is extended the night of reception, a \$500 per hour fee will be applied.

Above pricing does not include additional bar time.

Ceremony Sites and Fees

***Additional \$1000 ceremony site fee includes chairs, set-up and breakdown.** 1/2 hour ceremony time frame is additional to the 5 Hour Reception. Cocktail hour must begin immediately following the 1/2 hour time for ceremony. Mountain Ballroom ceremony location is in the hotel courtyard (April-November). Woodland Ballroom ceremony location is above the deck area of the Woodland Ballroom (mid May-early November). Lodge ceremony site is located in Lodge plaza area (late May-early November). In the event of inclement weather, ceremonies will be relocated indoors, the decision will be made five hours prior.

Catering

Bear Creek provides all food and beverage. No outside food or beverage is permitted in function rooms with the exception of the wedding cake or cupcakes which must be delivered and set up by a bakery. Additional desserts are permitted, candy station, food and beverage favors (alcoholic favors are not intended to be consumed during event). A final detail meeting will be held approximately one month prior to event. All final menu selections are required at this time. Final guest count is due at least fifteen days prior to your event. Server-to-guest ratio for served dinner is one server per 20 guests. Buffet dinner is one server per 30 guests. If additional staff is requested, a charge of \$25 per server/per hour will be applied.

All menu prices are subject to market fluctuations.

Payments

The room-usage fee is required along with a signed contract to guarantee the date, time and room. A second payment of 50% of the guaranteed minimum expenditure will be due six months prior to the event. The first and second payment may be a personal check or credit card. Final payment will be due at least one day prior to your event in the form of a cashiers check, certified check or money order.

Decorations

The Wedding Couple is responsible for providing centerpieces and booking outside vendors (bakery, florist, photographer, videographer and entertainment). DJ or band must be insured. Fog machines, taper candles, wall or ceiling hangings, and confetti are not permitted. All candles must be in a glass holder. All lighting and draping must be installed by a licensed and insured company. Fireworks and paper lanterns are not permitted.

Bear Creek is not responsible for lost, stolen or items left after the reception.

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Room Capacity & Minimum Expenditures



Mountain Ballroom

Accommodates up to 250 guests.
 Located in North Building near main Hotel Lobby.

Ballroom & indoor ceremony available year round. The outdoor ceremony site in Hotel/Mountain Courtyard is available April through November. Tables are 72" rounds with seating for 10-12 guests. The minimum food & beverage expenditure for a Saturday evening is \$17,000.

(Not inclusive of tax, service charge and room/ceremony fees.)



Lodge

Accommodates up to 200 guests. Located in North Building-lower level near The Grille restaurant. The Lodge is available April through November. The outdoor ceremony site in Lodge Plaza is available late May through early November (restrictions apply). Tables are 72" rounds with seating for 10-12 guests. The minimum food & beverage expenditure for a Saturday evening is \$15,000.

(Not inclusive of tax, service charge and room/ceremony fees.)



Woodland Ballroom

Accommodates 180-200 guests.

Located on 2nd floor in South Building Ballroom and indoor ceremony available year round. The outdoor ceremony site in Upper Woodland Courtyard is available mid May through early November. Tables are 72" rounds with seating for 10-12 guests. The minimum food & beverage expenditure for a Saturday evening is \$12,000.

(Not inclusive of tax, service charge and room/ceremony fees.)

Lower minimum expenditures are available for Friday and Sunday non-holiday weekends. 2018 weddings booked in 2017 will be guaranteed a price increase of no greater than 5% over the current package pricing.



Wedding Hotel Room Discount

****All room blocks are based on availability****

2017 Hotel Rates will be published in June 2016 (maximum increase of 5%)

2016 Non-Ski-Season Rates

The last two weeks of March through the first two weeks of December are non-ski-season. The following rates and policies apply. Each wedding hotel room block will be given up to 15% of the estimated guest count on the day of the wedding and up to 3% the night prior to the wedding. Additional rooms may be available by guaranteed credit card and based on availability. Guests can begin making reservations six months prior to event date. A mixture of room types will be held in a block with a discounted rate until one month (30 days) prior to event date.

Room Type	Weekend Discount Rates (Fri.-Sat.)	Weekday Discount Rates (Sun.-Thurs.)
Standard	\$155.00	\$139.00
Suite	\$175.00	\$156.00
Deluxe King Suite	\$252.00	\$225.00
Loft Suite	\$779.00	\$745.00
Executive Suite	\$1,159.00	\$919.00

2015-2016 Winter Ski Season Rates Mid-December through Mid-March are considered ski season. The following rates and policies apply. Each wedding hotel room block will be given up to 20 rooms total (10 rooms the night of the wedding for a one night stay and up to 10 rooms for a two night minimum stay). Guests can begin making reservations six months prior to event date. A mixture of room types will be held in a block with a discounted rate until one month (30 days) prior to event date.

Room Type	Winter Wedding Discount Rates (Fri.-Sat.) slopeside/non-slopeside	Holiday Wedding Discount Rates (Dec. 25-Jan 2., Jan. 15-Jan. 17, Feb. 12-14) slopeside/non-slopeside
Standard	\$232.95/\$222.95	\$237.95/\$227.95
Deluxe Standard	\$242.95/ N/A	\$247.95/ N/A
King Exec. Standard	\$242.95/ N/A	\$247.95/ N/A
Two Room Suite	\$267.95/\$252.95	\$272.95/\$257.95
Kitchenette Suite	\$332.95/ N/A	\$342.95/ N/A
Deluxe King Suite	\$332.95/ N/A	\$342.95/ N/A
Loft Suite	N/A / \$902.95	N/A / \$977.95
Executive Suite	\$1,157.00/ N/A	\$1,157.00/ N/A

All rates are subject to a 6% PA State Occupancy Tax and a 5% Hotel County Tax. Taxes and pricing are subject to change.



Room Descriptions

Each room block will be given a mixture of suites and standards. Loft suites can be added to your room block on request, but must be guaranteed with a credit card.

Standard Rooms (50)

Our Standard Room is spacious and comfortable and offers the flexibility of either a king bed and sleep sofa or two queen beds. Sleeps up to 4 guests.

Deluxe Standard (4)

This cozy room offers a king or queen bed with sleep sofa and fireplace. Sleeps up to 4 guests.

King Executive Standard (4)

This room features a king bed with a sitting area, desk and a cozy fireplace. Sleeps up to 2 guests.

Suites (26 queen & 4 king)

Queen Suites feature a spacious living room with sleeper sofa and dinette area. The separate guest room contains two queen beds and spacious bathroom. Sleeps up to 6 guests.

King Suites

King Suites feature a spacious living room with sleeper sofa and dinette area. The separate guest room contains a king bed and sitting area with single sleep sofa. Sleeps up to 6 guests.

Queen Kitchenette Suite (5)

Queen Kitchenette Suites feature a spacious living room with sleeper sofa and a kitchenette area that contains a refrigerator, dishwasher, stove top and microwave. The separate guest room contains two queen beds and a spacious bathroom. Sleeps up to 6 guests.

Deluxe King Suites/Bridal Suites (7)

These spacious suites include a living room with a sleep sofa, fireplace, dinette area with mini-refrigerator and separate room with king bed. Includes either a Jacuzzi tub in the bedroom OR garden tub in the bathroom.

Sleeps up to 4 guests.

Loft Suite (4)

Our spacious two story Loft Suites feature three private bedrooms, three full baths and sleeps up to twelve guests. The lower level contains a spacious living room with sleep sofa, dinette area, bathroom and a private guest room with a king bed. The loft features a second living area and offers two additional guest rooms, each with two queen beds and private baths. Sleeps up to 12 guests.

Executive Suite (1)

Our spacious and luxurious Executive Suite features two private bedrooms and three baths. The large living area includes a powder room, full kitchen with island and bar stools, flat-screen TV, fireplace and private deck. The master bedroom offers a king bed, a flat-screen TV, master bath and private deck. The second guest room offers a queen bed, a day bed, a flat-screen TV and private bath.