

Northern Bear Golf Course

2020 Wedding Package



Ceremony Packages

Patio Package (max 120 guests) \$1250

Includes:

3-hour patio rental

Set up & tear down of chairs

Green Space Package \$850

Set up & tear down of chairs

We have 130 chairs available, larger groups can be accommodated with the addition of rental chairs

Additional charges will apply for special items and requests

Reception Package

\$2350

Banquet Hall rental from 7am - 12am

Service staff and Bartender during event

Private Deck

White Table Linen & Napkins

Set up & tear down of tables & chairs

Prices do not include food & beverage

Buffet Menu Options

The Golden Bear Prime Rib Buffet

\$54 per person

Alberta Prime Rib

with Yorkshire Pudding and rosemary au jus

Creamy garlic mashed potatoes

Steamed fresh seasonal vegetables

Choice of 3 salads

Dinner rolls

Relish plate

Choice of second entrée

Deluxe assortment of mini desserts & Seasonal Fruit

Coffee & Tea Service

The Black Bear Buffet

\$50 per person

Creamy garlic mashed, roasted baby potatoes

or wild rice blend

Steamed fresh seasonal vegetables

Choice of 3 salads

Dinner rolls

Relish Plate

Choice of 2 entrées

Deluxe assortment of mini desserts & Seasonal Fruit

Coffee & Tea Service





The Brown Bear Buffet

\$46 per person

*Creamy garlic mashed, roasted baby potatoes
or wild rice blend*

Steamed fresh seasonal vegetables

Choice of 2 salads

Dinner rolls

Relish Plate

Choice of 1 entrée

Cheese Tortellini in a white wine cream Sauce

Deluxe assortment of mini desserts & Seasonal Fruit

Coffee & Tea Service

The Bears Den Buffet

\$42 per person

*Creamy garlic mashed, roasted baby potatoes
or wild rice blend*

Steamed fresh seasonal vegetables

Choice of 2 salads

Dinner rolls

Relish Plate

Choice of 1 entrée

Deluxe assortment of squares & Seasonal Fruit

Coffee & Tea Service

Entrée Choices

Roasted turkey

with apple sage dressing, gravy & cranberry sauce

Herb roasted chicken with Wild Mushroom sauce

Crusted pork loin with Mushroom & Ale au jus

Red Wine Braised short ribs

Maple Glazed Salmon with Orange & Bourbon sauce

Salad Choices

Caesar

Greek

Caprese

Spinach with strawberries & feta

Watermelon & feta

Creamy Coleslaw

Pasta with goat cheese, red onion & arugula

Please note all food & Beverage prices do not include GST or 18% gratuity



Cocktail Reception Menu

Hot Selections (per dozen/pound)

Soya garlic glazed bone-in Dry ribs	\$20
Steak bites with horseradish aioli	\$20
Sweet glazed meatballs	\$18
Coconut shrimp with chili sauce	\$25
Bacon stuffed mushroom caps	\$20
Assortment of mini quiche	\$18
Asian hoisin glazed wings	\$18
Vegetarian Spring Rolls	\$15

Cold Selections (per dozen)

Smoked salmon on cucumber slices	\$25
Roast beef & horseradish crostini	\$25
Asian shrimp in wonton cups	\$25
Melon, prosciutto & mozzarella skewers	\$18
Pickled beet, goat cheese and apricot spoons	\$18
Bocconcini Skewers	\$18

Large Platters (serves 25)

Seasonal fresh fruit	\$110
Vegetable crudité	\$90
Cheese Tray served with assorted crackers and breads	\$125
Charcuterie Board	\$175
Relish Platter	\$55
Deluxe Mini Dessert Selection	\$150
Assorted Squares	\$75
Assorted Cookies	\$65

Bar Options



Our standard selection includes:

Rye White Rum Spiced Rum Vodka Gin Scotch
Domestic Beer Red & White Wines Assorted bar choice liqueurs

We have a variety of bar service options:

Host Tab -All liquor is invoiced to the host. Host receives 10% off of cash bar prices

Cash Bar -Guests pay for their own drinks

Drink Tickets -Host purchase of limited tickets. Cash bar once tickets have been used

Toonie Bar -Guests pay \$2 per drink. Host covers the remainder

Late Night Snacks

Lite Snack

\$14 per person

Deli meats, buns, veggies with dip & deluxe assorted squares

Deluxe Snack

\$21 per person

Deli meats, cheese platter, buns, veggies with dip, salsa & chips, hummus & pita, seasonal fruit platter & assorted deluxe squares

Hot Dog Bar

\$8 per person

All beef hot dogs, buns, cheese, relish, mustard, ketchup, onions & sauerkraut served with potato chips

Taco-in-a-bag

\$9 per person

Doritos, spiced ground beef, cheese, sour cream, salsa, lettuce & tomatoes

Chinese Buffet

\$17 per person

Fried rice, stir-fry veggies, spring rolls, ginger beef served with chop sticks & fortune cookies

Taco Bar

\$17 per person

Soft tacos, spiced ground beef, fajita chicken, shredded cheese, pepper & onion blend, salsa, sour cream, lettuce & tomato

Poutine Bar

\$17 per person

Home-cut fries, gravy, cheese curds & cheese sauce, seasoned ground beef, bacon bits, sour cream & chives

Wedding Wine List (subject to availability)

Red

Jackson Triggs PS Shiraz	Canada	\$21
Mezzacorona Anterra Merlot del Veneto	Italy	\$23
Leaping Horse Merlot	USA	\$24
Undurrago "U" Cabernet Sauvignon	Chili	\$26
Sibaris Pinot Noir Gran Reserva	Chili	\$28
Wente Southern Hills Cabernet Sauvignon	USA	\$31
Amalaya Malbec	Argentina	\$33

White

Jackson Triggs PS Sauvignon Blanc	Canada	\$21
Mezzacorona Anterra Pinot Grigio del Veneto	Italy	\$23
Leaping Horse Chardonnay	USA	\$24
Undurrago "U" Sauvignon Blanc	Chili	\$26
Sibaris Sauvignon Blanc Gran Reserva	Chili	\$28
Mezzacorona Pinot Grigio Trentino	Italy	\$29
Wente Morning Fog Chardonnay	USA	\$31

Sparkling

Brights President Champagne Brut	Canada	\$22
Segura Viudas Brut Reserva	Spain	\$30
Mezza di Mezzacorona	Italy	\$32

BYOW Corkage Fee

\$15 per bottle

*Wine must be purchased from a Licenced vendor with a receipt for proof of purchase



Wedding Event Application

Function Name: _____

Contact Name: _____

Address: _____

City: _____

Postal Code: _____

Phone: _____

Email: _____

Function Date: _____

Menu selections must be made 14 days prior to your function to ensure your selection

Confirmation

An exact number of guests must be submitted to the event coordinator at least 14 days prior to your event. The wedding will be billed on the number of guests submitted at this time.

Initial: _____

Payment

A final invoice outlining all additional costs will be sent to you shortly after the event. 2% interest per month is charged to outstanding accounts.

Initial: _____

Food & Beverage

Outside food & beverage items are not allowed. Northern Bear Golf Course requires staff to maintain AGLC laws and regulations as they pertain to alcohol service and hours of alcohol service. We reserve the right to refuse the sale of alcohol to anyone. The banquet facility will remain open one hour after last call. Northern Bear Golf Course management has the right to announce last call at anytime.

Initial: _____

Disclaimer

The organization group is responsible for any damage to the golf course, equipment, clubhouse, banquet facilities, or adjacent property caused by patrons of your event. Northern Bear Golf Course will not be held responsible for function patrons. Northern Bear Golf Course will not be held responsible for any lost, stolen or damaged property brought to the facility. All property including signage, promotional material, decorations, etc. must be picked up 48 hours after the event. By signing the application, the organizer agrees to hold Northern Bear and its employees free of any liability or other claims.

Initial: _____

Deposit

A non-refundable deposit is required to hold your event date. Please note that due to the high demand of requests, space is limited. Credit card on file will be required.

Initial: _____

0-50 guests	\$500
50-100 guests	\$1000
100+	\$2000

Method of Payment:

Visa MasterCard American Express

Debit Cash Cheque

Card number: _____

Name on Card: _____

Expiry Date: _____

Authorized Signature: _____

This signature authorizes Northern Bear Golf Course to charge the above non-refundable deposit amount and any other additional charges or damages which occur at the event. Note- an 18% gratuity will be charged on all food and beverage items.

Initial Booking

The initial number of guests must be within 25% of the actual day attendance. Example: If you choose your number of guests at 100 at the time of booking the function and your final numbers are below 75, you will be charged for 75 guests.

Initial: ____

48 hours

Final numbers must be given to the coordinator 48 hours prior to your event. You will be charged for this number of attendants or actual number served, whichever is greater. Example: if you book your wedding at 100 guests and gave your final number to be 90 guests and 95 guests are at the event, you will be charged for 95 guests.

Initial: ____

Please Sign and Fax or email to:

cindy@northernbeargolf.com

Fax: 780-922-2327 Ex 110

I understand and will abide to the policies and regulations as outlined on the wedding package.

Function Organizer:

Northern Bear Wedding Coordinator:
