

Congratulations!

Thank you for considering Bear's Best Atlanta for your wedding. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

Bear's Best Atlanta provides the ideal spot for hosting your event. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 200 guests, as well as a variety of amenities to make your event complete. Bear's Best Atlanta ranked in the "Top Ten Courses You Can Play in America" by Golf Magazine. Bear's Best Atlanta is a high-end daily fee course focused on corporate entertaining, golf outings, weddings, social events and providing the experience of an upscale private club at a public facility. Jack Nicklaus selected 18 holes from his more than 200 course designs worldwide and put them into one extraordinary round of golf at Bear's Best Atlanta.

From breathtaking views to fantastic cuisine, our experienced service staff and certified event planner stand ready to give you all the information you need to design a special wedding that's sure to please every time. Our staff creates magic moments for you and your guests by placing emphasis on fine food and impeccable creativity and service.

Enclosed you will find more information about Bear's Best Atlanta pricing, amenities, capabilities and more. Feel free to contact our Private Event professionals at 678-714-2582 Ext. 5 with any questions you may have. We are happy to help!

© 2015 ClubCorp USA, Inc. All rights reserved.



Amenities & Services

Each and every event hosted at Bear's Best Atlanta receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

WEDDING AMENITIES

- Bridal suite
- Wedding arbor
- Vendor network
- Food tasting for four
- One hour rehearsal
- Sweetheart or Head Table
- · White resin ceremony chairs
- · Access to course for photography
- Golf cart for Bride, Groom, and Photographers during photoshoot
- Assistance planning Room Layout and Timeline

BANQUET AMENITIES

- · Setup and breakdown of the event space
- On-site Banquet Manager
- Uniformed professional banquet staff
- Event Space for 4 hours
- · Setup access at least 2 hours prior to event
- · Vendor setup access at least 2 hours prior to event
- Floor length linen, toppers, and napkins in your choice of Black or White
- House Centerpieces: mirror tile, hurricanes, and votive candles
- Speaker system, Bluetooth speaker, and microphone
- A/V equipment for show of personalized videos or photomontages
- Standard banquet chairs and tables
- Double sided granite top buffet station
- · China, glassware and silverware
- Additional tables for cake, gift, guest sign-in, and vendors
- · Cake cutting and serving
- Dance Floor

Just think, you can spend your day cherishing the important moments and let Bear's Best Atlanta take care of all of the other detail



5342 Aldeburgh Drive | Suwanee, GA 30024 678.714.2582 | www.bearsbestatlanta.com

Wedding Packages

*Menu pricing is based per person and are subject to 6% tax and 20% gratuity.

PLATINUM PACKAGE | \$79++

Salad Bar

- 2 Appetizers
- 2 Entrée Buffet
- 2 Accompaniments
- 1 Signature Dessert
- 4 Hour Open Full Bar

GOLD PACKAGE | \$69++

Our most popular package

Salad Bar

- 1 Appetizer
- 2 Entrée Buffet
- 2 Accompaniments
- 1 Signature Dessert
- 4 Hour Beer & Wine Open Bar

SILVER PACKAGE | \$59++

Salad Bar

- 1 Appetizer
- 2 Entrée Buffet
- 2 Accompaniments
- 1 Signature Dessert
- 2 Hour Beer & Wine Open Bar

BRONZE PACKAGE | \$45++

Salad Bar

- 1 Appetizer
- 2 Entrée Buffet
- 2 Accompaniments
- Soft Drink Station



Hors D'oeuvres & Salads

APPETIZER SELECTIONS

Please select 1 or 2

- *Assorted Bruschetta (V) VG
- ❖ Mac N' Cheese Balls VG
- **❖ Smoked Pork Sliders** DF
- * Blackened Chicken Sliders DF
- ❖ Buffalo Chicken Slider DF
- ❖ Grilled Vegetable Skewers ♥ VG DF GF
- ❖ Mini Caprese Skewers with Basil Vinaigrette VG
- *Garlic and Roasted Red Pepper Hummus Shooters with Carrot and Celery Sticks W VG DF GF
- *Aged Cheddar and Roasted Pepper Pimento Cheese Mini Finger Sandwiches VG
- **❖ Blue Cheese and Candied Pecan with Truffle Honey in an Endive Cup VG**
- **❖Tomato Bisque and Mini Grilled Cheese Soup Shooter VG**
- ❖Spinach and Feta Spanakopita VG
- Chicken Teriyaki Skewers DF GF
- **❖Swedish or Italian Meatballs** GF
- **❖ Vegetable Spring Rolls with Sweet Chili Sauce Ⅳ** VG DF

SALAD SELECTION

Please Select 1

Classic Caesar

Served with homemade croutons and parmesan cheese. Finished with a creamy dressing.

Classic Garden Salad

Served with vine-ripened tomatoes, cucumbers, carrots, and homemade croutons. Finished with your choice of dressing.

Bacon Blue Salad

Served with Applewood smoked bacon, gorgonzola, and homemade croutons. Finished with balsamic vinaigrette dressing.

Quinoa Salad

Served with dried fruit, feta and almonds. Finished with olive oil champagne dressing.

Italian Focaccia Salad

Served with arugula, mixed baby greens, niçoise olives, pine nuts, grape tomatoes and parmesan cheese. Finished with white balsamic vinaigrette dressing.

Watermelon and Heirloom Tomato Salad

Cheese and candied pecans over assorted baby greens. Finished with basil vinaigrette dressing.

*Please notify with any allergy restrictions. Certain menu item can be modified.



Dinner Selections

MAIN COURSE

Select 1 or 2

Select your main course for dinner service. For plated meal service, add \$5 per person.

Chicken

Chicken Picatta with Lemon Caper Herb Sauce DF GF

Chicken Marsala with Mushroom Demi-Glace

Island Grilled Chicken Breast with Mango Salsa, Grilled Red Onions, Roasted Peppers, Fresh Cilantro and Lime **DF GF**

Roasted Airline Chicken Breast Stuffed with Goat Cheese, Roasted Peppers and Pesto GF

Seafood

Mustard Dill Crusted Atlantic Salmon Drizzled with Spiced Honey DF

Blackened Jumbo Shrimp with a Creole Vegetable Sauce DF GF

Jumbo Lump Crab Cake with Roasted Red Pepper and Dill Coulis DF GF

Peppercorn Smoked Jumbo Scallops with Rosemary and Sweet Corn Puree GF

Specialty

Spaghetti Squash with Marinara and Primavera Vegetables V VG DF GF

Thai Spiced Tofu with Red Thai Chili Sauce V vG DF GF

Grilled Eggplant with Provolone W GF

Curried Eggplant with Tomatoes and Basil **W VG DF GF**

Beef

Slow Roasted Beef Top Round Red Wine Demi-Glace DF GF

Surf (Shrimp) & Turf (4oz filet), Considered Two Entrees DF GF

Pork

Honey Dijon Roasted Pork Loin with Madeira Jus DF GF

Slow Roasted Jerk Pork Loin with Tropical Chutney DF GF



Sides & Desserts

Please choose 1 starch and 1 vegetable from the following:

Starch

Roasted Herb Potatoes

Penne Aglio Olio Tossed with Garlic, Sautéed with Olive Oil, Fresh Herbs and White Wine

Homemade Mac N' Cheese

Cuban-Styled Black Beans and Rice

Southern-Styled Gouda Grits

Herb Rice Pilaf

Whipped Roasted Garlic Potatoes

SIGNATURE DESSERTS

Seasonal Cobbler

Chocolate Pecan Pie

Key Lime Pie

New York Cheesecake

Chocolate Mousse Cake

Carrot Cake

Assorted Fresh Cookies and Brownies

Add dessert + 6.00 per person

Vegetables

Steamed Carrots with Orange, Tarragon and Honey Butter Glaze

Steamed Broccoli with Toasted Almonds and Garlic Butter

Roasted Root Vegetables

Sautéed Asparagus with Orange Zest and Pine Nuts

Grilled Jumbo Asparagus

Roasted Cauliflower, Lemon Zest and Pepper Flakes

Southern-Styled Collard Greens Braised with Garlic, Onions, Vinegar and Bacon

CHEF'S SELECTION DESSERTS

Priced per person

Chocolate Dipped Strawberries | + 2.50

Dessert Shooters | + 2.50 Includes two shooters per person A delightful assortment of two flavors Strawberry, Chocolate, Carmel, Vanilla, Lemon, or Pistachio

Ice Cream Sundae Station | + 5.00 Your selection of two: Strawberry, Chocolate, or Vanilla Ice Cream served with assorted toppings, Sauces, cherries and whipped cream

Chocolate Fountain Station | + 6.50 Assorted fruits, cake, marshmallows, and pretzels for dipping



From The Bar

*Alcohol pricing is subject to 6% tax and 20% gratuity. Liquor carries a 9% tax in Gwinnett County.

OPEN BAR PACKAGES

Bar packages may be purchased for your chosen length of time for ALL guests in attendance. Guests are charge per person regardless of the amount consumed. Guests under 21 years of age will be charged 7.00 per person for unlimited non-alcoholic beverages.

Beer & Wine

Includes domestic & premium beers and house wines. Additional hour | + 4.00

Call Liquors, Beer & Wine

Includes call brand liquors, domestic & premium beers and house wines. Additional hour \mid + 6.00

Consumption/Drink Tickets

Host starts a tab or purchases drink tickets. Host will be charged on consumption at the end of event.

A LA CARTE

Host may select kegs, bottles of wine or frozen drinks to be added to the master bill.

16 Gallon Kegs

Yields around 125 beers

Domestic Keg | 390 Imported Keg | 480

Wine

Serves 4 - 6 glasses per bottle

House | 28 **2nd Tier** | 32

Sparkling Wine

Serves 4 - 6 glasses per bottle

Bottle | 30 **Toast** | 4.5

CASH BAR

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee at \$100 per bartender. Each drink will be charged individually.

Priced Per Drink

Domestic Beer | 5. 00 **Premium Beer** | 6.00 **House Wine or Champagne** | 8.00

Call Liquor | 10.00 Premium | 12.00

Soda | 4.50

Domestic Beer

Bud Light, Budweiser, Coors Light, Miller Lite, Yuengling, Yuengling Lite

Premium Beer

Heineken, Heineken Light, Blue Moon, Sam Adams, Corona, Corona Light, Michelob Ultra



PLATED

Includes salad selection, hot entrée, starch and vegetable to serve all your quests in attendance. Serving a plated/seated lunch or dinner tends to create a sophisticated and formal atmosphere.

BUFFET

Includes a gourmet salad station, up to three entrees, one starch and one vegetables. The dinner will be served on a buffet line where your guests will serve themselves. A buffet tends to create a fun, less formal atmosphere.

HORS D'OEUVRES

Select multiple finger food and/or specialty stations for your guests to enjoy during your event. Hors d'oeuvres can be passed or served buffet style. Serving heavy hors d'oeuvres tends to create a mingle/party atmosphere.

FROM THE BAR

Customize what you serve your guests to fit your style. Pricing varies depending on the length and types of beverage selected.

Bar Packages – priced per person

Consumption Bar – priced per drink

Drink Tickets – host a few drinks for your guests

Cash Bar – your guests pay for their own drinks



Wedding Enhancements

*Prices listed below are per person and are subject to 6% tax and 20% service charge.

CEREMONY LOCATIONS

Includes cast iron arbor and columns set-up with white resin padded folding chairs.

OUTDOOR

Courtyard | 500 Accommodates 180

The Pines Lawn | 500 Accommodates 80

Driving Range | 1,000 Accommodates 200

INDOOR

Master's Ballroom | 500 Accommodates 200

Jack's Lounge | 1,000 Accommodates 80

DECORE

Chair Covers

Dress up your room with chair covers and coordinating chair ties. Colors available upon request. A wide variety of fabric and colored ties are available for your selection. Starting a \$3.00 for white spandex chair covers with crossed white sash.

Chiavari Chairs

Add the "Wow" factor to your event with sleek and modern wooden Chiavari chairs. Chairs are available in gold, silver, black and mohogany. Padded seats are included. \$6.50

Specialty Linen

Personalize your tables with custom linen. Various fabrics and colors are available upon request.

Dance Floor

Help your guests to want to dance by adding a wooden dance floor. Price base on size.

EQUIPMENT

Gold Table Chargers | 1.50 Wooden Cake Stand | 25

Golf Carts | 30 Bluetooth Speaker with Microphone | 100



Terms and Conditions

FOOD & BEVERAGE

Bear's Best Atlanta must provide all food & beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications. Full banquet menus are available upon request.

GUARANTEES

Your guaranteed number of guests is due to the Private Event department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 30 and 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Please note, a credit card is required to be kept on file for incidentals.

SERVICE CHARGE & SALES TAX

All food and beverage is subject to a Club service charge at a rate of 20%. The host is also responsible for the payment of sales tax at a rate of 6%. If your group is tax-exempt, a certificate complete with tax-exempt number must be provided at the time of booking.

LIABILITY

Bear's Best is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damage to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

I-85 NORTHBOUND (AIRPORT/DOWNTOWN)

Take exit #111 Lawrenceville-Suwanee Road. Go left (heading west)
Follow for about 6 miles. Cross-over Peachtree Industrial and it turns into Suwanee-Dam Road.
Turn left on Johnson Road which dead-ends into Bear's Best Atlanta/Edinburgh entrance.

OR YOU CAN

Take exit #108 Sugarloaf Parkway Westbound. Follow until it ends into Peachtree Industrial Boulevard (approximately 6 miles). Turn right (Northbound) on Peachtree Industrial, travel about 3 miles and turn left on Suwanee-Dam Road. Travel about 2 miles and turn left on Johnson Road which dead-ends into Bear's Best Atlanta/Edinburgh entrance.

400 NORTHBOUND

Take exit #14. Turn right (heading Eastbound) on Hwy 20. Go approximately 6 miles to Suwanee-Dam Road and turn right. At the traffic light, turn right onto Johnson Road. Johnson Road deadends into Bear's Best Atlanta/Edinburgh entrance.

