Bear's Best Atlanta

BANQUET MENU



Thank you!

Thank you for considering Bear's Best Atlanta for your event. 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 Director at 678-714-5572 with any questions you may have. We are happy to help!

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Amenities

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:

- 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
- Tables needed for vendors
- Additional tables for cake, gift and guest sign-in
- 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 details.



Brunch Selections

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

DISPLAY STATION

Fresh Fruit Display | 4.50

With Honey Yogurt Sauce and Granola

Gritts Bar | 6.00

Please select three: Bacon Bites, Shredded Cheese, Chives, Onions, Diced Red Peppers, Mushrooms, and Sliced Jalapenos. Add Shrimp and Gravy | 4.00

French Toast or Pancake Bar | 8.00

Please select three: Chocolate Chips, Bananas, Strawberries, Whip Cream, Chopped Walnuts, Bacon Bites Served with Maple Syrup. **Add Fried Chicken** | **4.00**

Quiche Bar | 8.00

Please select two: Classic Lorraine, Spinach with Mushrooms and Cheddar, Classic Florentine, Red Pepper and Sundried Tomatoes with Kale and Goat Cheese, Sausage and Mozzarella

Assorted Parfait Display | 10.00

Vanilla or Strawberry Yogurt with crunchy granola. Your choice of two: Bananas, Strawberries, Peaches, Chocolate Chips, Seasonal Berries

Bruschetta Station | 13.00

Tomato Basil with Shredded Parmesan and Balsamic Drizzle, Shredded Chicken and Pesto, Smoked Salmon with Cream Cheese and Capers

BUFFET SELECTION

Continental Breakfast | 10.00

Assorted Muffins, Breakfast Pastries/ Danishes, Fresh Seasonal Fruit, Gourmet Coffee and Herbal Teas

Breakfast Biscuit Buffet | 10.00

Assorted Biscuits with Sausage / Bacon/ Spinach, Egg and Cheese, Hashbrowns, Fresh Seasonal Fruit Gourmet Coffee and Herbal Teas

The Executive Breakfast | 15.00

Scrambled Eggs, Applewood Smoked Bacon, Country Sausage Patties, Breakfast Potatoes and Buttered Grits, Fresh Seasonal Fruits and Berries, Assorted Juices, Gourmet Coffee and Herbal Teas

Bear's Best Brunch | 20.00

French Toast or Pancakes, Scrambled Eggs, Applewood Smoked Bacon, Country Sausage Patties, Breakfast Potatoes and Buttered Grits Station, Fresh Seasonal Fruits and Berries, Assorted Juices, Gourmet Coffee and Herbal Teas

SPECIALTY DRINKS

Classic Mimosa | 8.00 Tennessee Mimosa | 10.00 Bear's Best Bloody Mary | 9.00 Coffee and Hot Tea Bar | 4.50 Beverage Table Service | 5.00

Themed Buffets

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

Signature Selection

Master's Deli Display | 20.00

Assorted Sandwiches or Wraps with mixed Garden Salad w/ Ranch and Balsamic Dressings. Served with Pasta Salad, House-Made Chips and Assorted Cookies. Please select three of the following: Classic BLT, Caprese (Tomato, Mozzarella, Basil, Balsamic, Arugula), Mediterranean (Hummus, Red Pepper, Cucumber, Lettuce), Buffalo Chicken, Chicken Cordon Bleu, or Turkey Club

Jack's Cookout | 22.00

Please select two: Grilled Blackened Chicken, Grilled Hamburger, All Beef Chicago Franks, Smoked Sausage, **or** Vegetable Kabob Please select two: Potato Salad, Pasta Salad, Sweet Potatoes Tots, Roasted Corn, **or** Vegetable Medley Served with Domestic Cheeses, Relishes, Condiments, Grilled Peppers and Onions, Kaiser Rolls, House-Made Chips, Your choice of Assorted Cookies and Brownies or Triple Chocolate Cake

Bear's Best BBQ | 25.00

Please select two: Dry Rub Seasoned Chicken, Smoked Pulled Pork, BBQ Ribs, or Vegetable Kabob Please select two: Corn Casserole, Coleslaw, Mac & Cheese, or Slow Baked Beans Your choice of Assorted Cookies and Brownies or Triple Chocolate Cake Served with Pickle Chips, Condiments, and Buns

Fiesta Buffet | 25.00

Santa Fee Chicken Breast, Solf and Hard Taco Shells with Skirt Steak **or** Grilled Chicken Strips. Traditional Toppings (lettuce, tomato, cheese, onion, guacamole, pico de gallo, sour cream). Served with Chips and Salsa, Beans and Rice. Your choice of Tres Leches **or** Turtle Cheese Cake

Little Italy | 28.00

Italian Caesar Salad Station, Chicken Parmesan, Italian Pasta Bar with Spicy Marinara Sauce, Garlic Alfredo, or Basil Pesto Sauces, Garlic Bread, Vegetable Medley. Your choice of New York Cheese Cake or Bourbon Pecan Pie

Caribbean Buffet | 30.00

Please select two: Island Grilled Chicken Breast with Mango Salsa, Grilled Red Onions, Roasted Peppers, Fresh Cilantro and Lime, Blackened Jumbo Shrimp and Andouille Sausage with a Creole Vegetable Sauce, Jerk Salmon with lime zest, jerk seasoning, thyme, and ginger, **or** Creole Seafood Gumbo

Served with Yellow Rice or Louisiana Dirty Rice, Beans, and Cheese Cake.

Bear's Best Steakhouse | 30.00

Please select two: Marinated Sirloin Steak, Herb Roasted Chicken, or Fried Chicken with a Deluxe Salad Bar, Roasted Red Potatoes, Fresh Garden Vegetable. Served with Biscuits w/ Sweet Butter and Honey and your choice of Key Lime Pie **or** Red Velvet Cake

Snack's & Treats

Tea Sandwiches | 8.00

Please choose two types: Smoked Salmon with Cucumber and Cream Cheese, Red Peppers and Hummus, Chicken Pesto, Roasted Vegetables and Goat Cheese, Caprese, Chicken Salad, Egg Salad, Tuna Salad, Pimento Cheese

Snacks | 1.50 each

Chips, Popcorn, Snack Mix, Candy Bars, Granola Bars

Hors D'oeuvres

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

SIGNATURE SELECTION

2.00 each, per piece

Vegetable Spring Rolls with Sweet Chili Sauce

Black Bean and Chicken Egg Rolls with Cilantro Sour Cream

Texas Smoked Chicken Drummies with Blue Cheese Dip

Smoked Chicken Quesadilla with Sour Cream and Salsa

Southern Fried Chicken Tenders with Honey Mustard

Spinach and Feta Spanakopita

Pot Stickers with Ponzu Sauce

Meatballs (Italian, Swedish)

Chicken Teriyaki Skewers

Grilled Vegetable Skewers

Mac N' Cheese Bites

Classic Bruschetta

Buffalo Chicken Slider

Smoked Pork Sliders

Stuffed Jalapeno Bites

HOT & COLD DISPLAYS

Per person

Tri-colored Chips, Queso, Salsa, & Guacamole | 6.00 Tri-colored Chips, Cilantro Salsa | 2.50 Spinach & Artichoke Dip with Tortilla Chips | 4.50 Roasted Red Pepper Hummus with Grilled Pita Points | 3.50

CHEF'S SELECTION 3.00 each, per piece

Smoked Shrimp Cocktail with Bloody Mary Cocktail Sauces

Skewer of Tenderloin, Onion and Button Mushrooms

Grilled Shrimp and Pineapple Skewers

Beef Tenderloin and Blue Cheese Bruschetta

Sirloin Burger Sliders with Caramelized Onions

Blackened Cajun Chicken Sliders with Pepper Jack

Mini Lump Crab Cakes with Lemon Aioli

Spinach Artichoke Stuffed Mushrooms

Crab Stuffed Mushrooms

Bacon Wrapped Scallops

Petite Beef or Chicken Wellingtons

GOURMET DISPLAYS

Small serves 30 - 40 | Large serves 45-70

Vegetable Crudité 50 | 85

Seasonal Vegetables with Balsamic Vinaigrette and Ranch Dip

Fruit and Cheese Display 60 | 95

Cheese Assortment with Fresh Fruit and Crackers

Seasonal Grilled & Crisp Vegetables 70 | 125

In season Famer's Market Vegetable Display served With Ranch Garlic Dip

Artisan Cheese Display 85 | 160

Gourmet Breads and Assorted Crackers, Fresh and Dried Fruits, Aged Balsamic Vinegar, With Mango Chutney, Honey and Assorted Nuts Add Italian Meats + 30.00 | 60.00



Food Stations

*All stations require a minimum of 25 guests. *Prices listed below are per person and are subject to 6% tax and 20% service charge.

FOOD STATIONS

Mac N' Cheese Bar | 10.00

White Cheddar Cheese Macaroni, Broccoli, Scallions, Blue Cheese Crumbles, Shredded Parmesan Cheese, Sour Cream, Chicken Bites, Chopped Bacon, and Smoked Ham Baked with Breaded Topping + 2.00

Whipped Potato Bar | 8.00

Whipped Red Potatoes or Mashed Sweet Potatoes and all the fixings: Sautéed Mushrooms, Blue Cheese Crumbles, Smoked Bacon, Fresh Scallions, Cheddar Cheese and Sour Cream

Italian Pasta Station | 15.00

Please select two: Spicy Marinara Sauce, Garlic Alfredo, or Basil Pesto Sauces

Please select two: Spaghetti, Penne, Tri-Color Tortellini, Farfalle Pastas

Please select two: Primavera Vegetables, Assorted Meats, Italian Sausage, and Shrimp

Served with Parmesan Cheese, Garlic Bread, and Crushed Red Pepper Flakes

Soup Station | 12.00/14.00

Please select two or three: Tomato Basil with Mini Grilled Cheese, Chicken Tortilla Soup garnished with Tortilla Chips, Baked Potato Soup and Chive Sour Cream, Beer Cheese Soup with Fried Onions Black Bean Soup with Cilantro Cream, Clam Chowder and Crackers

Salad Station | 8.00

Build Your Own Caesar and Mixed Greens Salad Station with Assorted Seasonal Toppings and Dressings

CARVING STATIONS

The host is responsible for a Carving Attendant fee at \$100 per Attendant. All carving stations include Silver Dollar Rolls and condiments.

Pepper Crusted Tenderloin of Beef | 16.00 Served with Caramelized Onion Demi-Glace and Blue Cheese Dip

Buffet Substitute | 28.00

Roasted Garlic Rosemary Prime Rib | 14.00 Horseradish Cream, Natural Smoked Au Jus

Buffet Substitute | 24.00

Dijon Crusted Smoked Pork Loin | 10.00 Served with Fire Roasted Mango Salsa Roasted Top Sirloin of Beef | 12.00 Horseradish Cream Natural Smoked Au Jus

Slow Roasted Turkey Breast | 10.00 Served with Cranberry Orange Relish and Natural Au Jus

Bourbon Glazed Ham | 10.00 Bourbon-Glazed, and Honey Biscuits

Reception Packages

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

HORS D'OEUVRES & FOOD STATIONS

Select multiple finger food and/or specialty stations for your guests to graze on 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.

Jack's Heavy Hors D'oeuvres Package

Hot & Cold Display, Passed or Stationary Signature Hors D'oeuvres, Plated Dessert, and Soft Beverage Station Two Hors D'oeuvres Choices | 25.00 Three Hors D'oeuvres Choices | 29.00 Four Hors D'oeuvres Choices | 33.00

BUFFET

Includes a gourmet salad station, up to three entrees, one starch and one vegetable. The dinner will be served on a double-sided granite buffet line where your guests will serve themselves. A buffet tends to create a fun, less formal atmosphere. Buffet packages include entrees from our signature selection.

One Entrée Choice | 25.00 Two Entrée Choices | 35.00 Three Entrée Choices | 45.00

PLATED

Includes salad selection, hot entrée, starch and vegetable to serve all your guests in attendance. Serving a plated/seated lunch or dinner tends to create a sophisticated and formal atmosphere. Please inquire for duel plate prices.

+5.00 per person

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



Main Course

Select your main course for dinner service. All entrées are served with choice of Garlic Whipped Potatoes, Roasted Red Potatoes, or Rice Pilaf and Chef's Seasonal Vegetable Pairing.

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

SALAD COURSE

Select one of the following salads. First course is included in the price of entrée.

The Club Mixed Greens

Tomatoes, Cucumbers, Red Onions, Balsamic Vinaigrette and Ranch

Classic Caesar

Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

Baby Spinach Salad

Tomatoes, Mandarin Orange Segments, Sweet Red Onion Vinaigrette

SIGNATURE SELECTION

Chicken Picatta

Lemon Caper Herb Sauce

Chicken Monterrey

Topped with Poblano and Jack Cheese

Tortilla Crusted Chicken Breast

Cilantro Lime Sauce

Chicken Marsala

Marsala Mushroom Demi-Glace

Santa Fe Grilled Chicken

Roasted Tomato Herb Relish

Slow Roasted Beef Top Round

Red Wine Demi-Glace

Grilled Salmon

With Mango Chutney

Spaghetti Squash

With Marinara and Primavera Vegetables

Thai Spiced Tofu

With Red Thai Chili Sauce

ACCOMPANIMENTS UPGRADES

Gilled Asparagus | 1.25 Sautéed Mushrooms | 1.25 Roasted Root Vegetables | 1.00 Roasted Cauliflower | 1.25 Steamed Broccoli | 1.00 Baby Carrots | .75

CHEF'S SELECTION

Chicken Parmesan | +2.00

Marinara, Mozzarella, Parmesan

Stuffed Chicken Roulade | +2.00

Sundried Tomato Basil Cream

Eggplant Parmesan | +2.00

Marinara, Mozzarella, Parmesan

Grilled Ginger Salmon | +3.00

Topped with Fresh Pineapple Lime Relish

Herb Breaded Snapper | +4.00

Topped with Lemon and Herb Butter

Stuffed Pork Loin | +3.00

Spinach, Walnuts, and Boursin Cheese with Port Reduction

Grilled Ribeye | +8.00

Herb Butter and Red Wine Demi-Glace

Grilled Beef Tenderloin | +10.00

Topped with Lump Crab and Hollandaise Sauce

Prime Rib of Beef | +8.00

Silver Dollar Rolls, Au Jus, Horseradish Sauce

Wild Rice Pilaf | .75
Potatoes Au Gratin | 1.50
Macaroni and Cheese | 2.50
Cuban-Styled Black Beans and Rice | 2.00
Southern-Styled Gouda Grits | 2.00

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

PLATED DESSERTS | 6.00

Dessert Station 2 Choices | 10.00 or 3 Choices | 15.00 Satisfy the sweet tooth of your guests with a delectable Dessert choices

Tres Leches Cake

A Moist Milk Cake Topped With a Rich Whipped Topping

New York Cheesecake

Graham Cracker Crust and Strawberry Coulis

Southern Bread Pudding

French Custard with a Rich Maple Glaze

Triple Chocolate Cake

Chocolate Cake with Layers Of Rich Chocolate Mousse

Fruit Cobbler with Vanilla Ice Cream

Fresh Season Fruit Cobbler topped with Rich and Soothing Vanilla Bean Ice Cream

Carrot Cake

Moist Spice Cake with Shredded Carrots, Toasted Nuts, and Cream Cheese Frosting

Bourbon Pecan Pie

Sweet, Gooey Pie Made with Pecans

Turtle Cheesecake

Cheesecake with Pecans, Caramel, and Chocolate

DISPLAYS

Chocolate Covered Strawberry Platter | 120.00

Per Platter

75 Long Stemmed Strawberries

Tea-Styled Petite Fore Bar | 12.00

Assorted Miniature French Desserts

Ice Cream Sundae Station | 8.00

Your selection of two: Strawberry, Chocolate, **or** Vanilla Ice Cream served with assorted toppings, Sauces, cherries and whipped cream

Fresh Baked Cookie and Brownie Bar | 6.00

Chocolate Chip, Peanut Butter, Snickerdoodle, And Oatmeal Raisin Cookies

Chocolate Fountain Station | 10.00

Assorted fruits, cake, marshmallows, and pretzels for dipping

MINI DESSERTS

Mini Cheesecake | 2.30

Red Velvet Mini Cupcake | 2.10

Mini Dark Chocolate Cake | 2.10

Petite Four | 3.00



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. May upgrade to 2nd tier wine for an additional cost.

2 hours | 14.00 3 hours | 18.00 4 hours | 22.00

Call Liquors, Beer & Wine

Includes call brand liquors, domestic & premium beers and house wines.

2 hours | 22.50 3 hours | 28.50 4 hours | 34.50

Top Shelf Liquors, Beer & Wine

Includes top-shelf brand liquors, domestic and premium beers and 2nd tier wines.

2 hours | 30.00 3 hours | 38.00 4 hours | 46.00

Premium Liquors, Beer & Wine

Includes premium brand liquors, domestic and premium beers and 2nd tier wines.

2 hours | 34.50 3 hours | 44.50 4 hours | 54.50

Consumption/Drink Tickets

Host purchases drink tickets or starts a tab. 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** | 4.50

From The Bar

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

CASH BAR

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee at \$100 per bartender. Prices listed below include 20% service charge.

Price per drink

Domestic Beer | 5.00 Premium | 6.00 House Wine or Champagne | 8.00

 Call Liquor | 10.00
 Premium | 12.00
 Soda | 4.50
 Bottled Water | 3.50

BEER

Domestic

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

Premium

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

WINE

Standard Wine

La Terre: Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Premium Upgrade Wine

Selection from Club's wine list

Standard Sparkling Wine

J Roget

Upgrade Sparkling Wine

Select from Club's wine list



From The Bar

LIQUOR

	WELL	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
Vodka	Tito's	Tito's	Kettle One	Grey Goose
Gin	Gordin's	Beefeater	Bombay Sapphire Tanqueray	Hendrick's
Bourbon	Jim Beam	Maker's Mark	Maker's Mark	Knob Creek Woodford Reserve
Whiskey	Canadian Club Seagram's 7	Jack Daniel's®	Jameson Crown Royal	Crown Royal Reserve
Scotch	Cutty Sark	Dewar's White Label	Johnnie Walker Red	Glenlivet 12 Year Macallan 12 Year Glenfiddich 18 Year Johnnie Walker Black
Rum	Bacardi	Captain Morgan Spiced	Myers's Dark	Myers's Dark
Tequila	Sauza		Hornitos Reposado Milagro Silver	Don Julio Anejo Patron Silver
Cognac				Hennessy VS Courvoisier VSOP
Imported Cordial	Southern Comfort	Baileys Kahlua Amaretto Disaronno	Cointreau	Grand Marnier



Enhancements

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

DECORE

Chair Covers

Dress up your room with chair covers and coordinating chair ties. 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. Starting prices are listed but will vary based on fabric and color.

Napkins | 1.50

Sashes | 2.50

Chargers | 3.50

Overlays | 15.00

Floor Length | 20.00

Dance Floor

Help your guests to want to dance by adding a wooden dance floor. Price base on size. 12'x9' | 150

12 x9 | 150

15'x15' | 500

EQUIPMENT

Duel Projector System | 50.00

Bluetooth Speaker with Microphone | 100

Flip Chart, Easel, and Markers | 20.00

Power Strips or Extension Cords | 5.00

Wooden Cake Stand | 25.00

White Resin Folding Chairs | 4.00

Gold Table Chargers | 2.00

Golf Carts | 30.00

Easel | 10.00

FOOD & BEVERAGE MINIMUMS

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference may be charged as a minimum fee. For example, if the minimum is \$5,000 and you have 100 guests in attendance, you have a minimum of \$50 per person to spend in your menu and bar selections.

FACILITY FEES (NON-MEMBERS)

Non-members are welcome to host events at the Club, however, a facility fee will apply in order to access the Club. Bear's Best Atlanta members in good standing with the Club are exempt. Facility fees ensure private access to Club amenities and private rooms.

TAXES & GRATUITY

A sales tax of 6% will be added to all banquet charges, and a 20% will be added to all food and beverage services.

Regular Season | April, May, June, September, October, December

	SATURDAY PM	FRIDAY/SUNDAY	DAYTIME
Room Rental Fee	\$1,000	\$700	\$500
Food & Beverage Minimum	\$6,500	\$3,500	\$1,500

Value Season | January, February, March, July, August, November

	SATURDAY PM	FRIDAY/SUNDAY	DAYTIME
Room Rental Fee	\$700	\$500	\$300
Food & Beverage Minimum	\$4,500	\$2,500	\$1,000



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.

<u>LIABILITY</u>

Bear's Best Atlanta 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/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/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/Edinburgh entrance.

