



*2019 Bear Dance Golf Club Banquets,
Rehearsal Dinners
and
Private Events*

Banquet Room Specifics

The Main Room (ballroom)

96 ppl seated at 12 x 5 foot round tables of 8 or 120 ppl seated at 12 x 5 foot round tables of 10

Bear Dance Golf Club offers a wide range of options for your event! From a small gathering of 24 to a larger event of up to 120 guests, Bear dance has the perfect setting for your private event.

Site Fee includes chairs, tables, place settings and in house linens for up to 120 guests

Deposits & Final Payment

A minimum deposit of the room rental will be due to hold the space (non-refundable within 120 days of function). Pre-payment of final estimated charges will be due 3 days prior to the event (less deposit). A valid credit card will be required and kept on file for any balances due. Final payment is due immediately following the event (no exceptions).

Estimated charges will include:

Number of guests

Meal price

Estimated beverage consumption

Bartender fees if applicable

20% service charge & local sales tax

Food & Beverage

No outside food or beverage, including alcohol, is allowed to be brought into the clubhouse or on the grounds of Bear Dance Golf Club.

Guarantee

Actual guaranteed attendance number must be specified 3 business days prior to the event. If no guarantee is given, the expected number will be charged as your guarantee. Your account will be charged for the guarantee, or the actual number of guests served, whichever is greater.

Linen

Bear Dance Golf Club provides white or ivory table linens and napkins at no charge. Specialty linens, napkins and chair covers may be rented at an additional cost.

Centerpieces & Decorations

Access to your function room for decoration and setup prior to the schedule event time is subject to availability and may incur an additional charge.

Due to the personal nature and wide range of preferences Bear Dance Golf Club does not provide centerpieces or anything other than existing décor. We will gladly coordinate with the florist and/or decorator of your choice.

Absolutely no glitter or confetti is allowed in our clubhouse or on the grounds.

Unscented Candles may be used in centerpieces.

All other candles set around the room must be contained in a glass case.

Bear Dance Room Rental

(These rates do not apply to weddings)

Your event at Bear Dance includes set up & break down of room & in-house linens.

For events over 120 people, a \$12/person charge will be added for chairs, place settings & glassware rental.

	<u>Main Room</u>	<u>The Pub</u>	<u>Conference Room</u>
	<i>Up to 120 guests</i>	<i>Up to 24 guests</i>	<i>Up to 10 guests</i>
<u>Prime Time (Evening)</u>		(Dec-March only)	
<i>For events starting after 4:00pm</i>			
Weekday	\$250	\$250	\$100
Friday	\$500	N/A	\$100
Saturday	\$500	N/A	\$100
Sunday	\$250	\$250	\$100
<u>All Day Events (6:00 am - 4:00 pm)</u>			
Weekday	\$250	\$200	\$250
Friday	\$250	\$250	\$250
Saturday	\$500	\$150	\$250
Sunday	\$250	\$250	\$250
<u>Mid-Day (10:00 am - 3:00 pm)</u>			
Weekday	\$100	\$100	\$100
Friday	\$200	\$100	\$100
Saturday	\$250	\$100	\$100
Sunday	\$200	\$100	\$100
<u>Morning (6:00 am - 10:00am)</u>			
Weekday	\$100	\$100	\$100
Friday	\$150	\$100	\$100
Saturday	\$200	\$100	\$100
Sunday	\$100	\$100	\$100

*****Bear Dance Golf Club does not allow any outside food & beverage to be brought on the premise.***

*****No dates will be held without a deposit equal to room rental fee.***

Food & Beverage Minimums

Breakfast \$7pp

Breakfast & Lunch: \$24pp

Lunch Only: \$20pp

Dinner: \$29pp Meal or \$22pp HD party

2019 Banquet Menus



Dinner Buffet #1

Plated and served salads

(Please select one)

Caesar Salad

With herb croutons, grape tomatoes & parmesan cheese.

- or -

Mixed Greens Salad

Mixed greens, grape tomatoes, carrots, cucumbers & house vinaigrette.

Buffet style entrées

(\$30.00++ per person for 2 entrées)

(\$34.00++ per person for 3 entrées)

Chicken Piccata

Egg battered and pan seared chicken breast with a lemon caper cream

Baked Four Cheese Penne Pasta

With grilled sweet Italian sausage, peppers & marinara.

Grilled Salmon

Served with a cilantro lime butter & pineapple salsa.

Pork Scaloppini Marsala

Pan seared Pork loin in a roasted mushroom Marsala demi-glaze.

Mediterranean Braised Beef

Caramelized slow roasted beef, served with Portobello pan jus.

Garlic & Rosemary Roasted Potatoes

Seasonal Vegetables

Dessert

(Buffet style station or Plated sampler plate with both)

Traditional Carrot Cake

Chocolate Ganache Cake

Coffee Station

Dinner Buffet #2

Plated and served salads

(Please select one)

Caesar Salad

With herb croutons, cherry tomatoes & parmesan cheese.

– or –

Bear Dance Salad

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese,
& raspberry champagne vinaigrette.*

– or –

Spinach Salad

Sliced strawberries, mushrooms, mandarin oranges, & balsamic vinaigrette.

Buffet style entrées

(\$32.00++ per person for 2 entrées)

(\$36.00++ per person for 3 entrées)

Potato Crusted Salmon

Roasted garlic and caper butter sauce.

Bourbon & Molasses Pork Loin

Topped with an apple chutney.

Seafood & Sausage Paella

Shrimp, scallop, sausage paella with bell peppers & saffron rice.

Champagne Chicken

Pan seared chicken breast topped with a champagne cream and beet curls

Grilled Beef Top Sirloin

Coulotte steak in a red wine jus with crispy onion strings.

Jasmine Rice Pilaf

Garlic & Rosemary Roasted Potatoes

Seasonal Vegetables

Dessert

(Buffet style station or Plated sampler plate with both)

Cheese Cake with Raspberry Sauce

Chocolate Ganache Cake

Coffee Station

Dinner Buffet #3

Plated and served salads

(Please select one)

Bear Dance Salad

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese,
& raspberry champagne vinaigrette.*

- or -

Baby Spinach Salad

With bleu cheese, almonds, red onion, & maple Dijon vinaigrette.

- or -

Butter Leaf Wedge

*Crisp butter leaf with cabernet poached pears, walnuts,
Gorgonzola cheese, & a champagne vinaigrette.*

Buffet style entrées

(\$36.50++ per person 2 entrées)

(\$40.50++ per person 3 entrées)

Pan Roasted Chicken

Over roasted tomatoes, artichokes and kalamata olives and red pepper coulis

Three Cheese Ravioli

Over a lobster nage and a shrimp and asparagus fricassee

Pan Seared Colorado Trout

With sautéed mushrooms and spinach and a Dijon crème fraiche

NY STRIP Au Poivre

Grilled New York strip over a cognac peppercorn demi-glace

Four Cheese Truffle Potato Ragout

Jasmine Rice Pilaf

Honey Spiced Carrots & Grilled Asparagus

Dessert

(Buffet style station or Plated sampler plate with all 3)

Dessert Station

Chocolate mousse cups with fresh berries,

White chocolate carrot cake,

Vanilla bean cheese cake with berry sauce.

Coffee Station

Dinner Buffet #4

Plated and served salads

(Please select one)

Bear Dance Salad

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese,
& raspberry champagne vinaigrette.*

- or -

Baby Spinach Salad

With bleu cheese, almonds, red onion, & maple Dijon vinaigrette.

- or -

Butter Leaf Wedge

*Crisp butter leaf with cabernet poached pears, walnuts,
Gorgonzola cheese crumbles & champagne vinaigrette.*

* * * * *

Buffet style entrées

(\$40++ per person 2 entrées)

(\$45++ per person 3 entrées)

Prosciutto Chicken

*Roulade of chicken breast with prosciutto, fresh mozzarella and basil
with a roasted tomato and pepper velouté*

Seared Ahi Tuna

With a pineapple slaw and sweet soy

Crab Stuffed Sole

Creamy pan jus and sautéed spinach

Tornedos of Beef

Grilled petit filet with a chevre cream and red wine reduction

Peach and Bacon stuffed Pork Loin

Roasted pork loin stuffed with Ripe Peaches, sage, bacon, goat cheese, viognier glaze

Truffle Cheese Potatoes, Jasmine Rice Pilaf

Honey Spiced Carrots & Grilled Asparagus

* * * * *

Dessert

(Buffet style station or Plated sampler plate with all 3)

Chocolate mousse cups with fresh berries,

White chocolate carrot cake,

Mini Grand Marnier Crème Brule.

Coffee Station

All food & beverage purchases are subject to 20% service charge & 4% sales tax.



BREAKFAST BUFFETS

The Pastry & Coffee Breakfast

Platter of assorted muffins & Danish, coffee, tea, decaf, orange juice & cranberry juice.
\$ 5.61++ (\$7.00 incl.)

The Continental Breakfast

Platter of assorted muffins & Danish, fresh fruit cups, granola bars, coffee, tea, decaf, orange juice & cranberry juice.
\$8.81++ (\$11.00 incl.)

The Burrito Breakfast

Breakfast burritos with scrambled eggs, shredded cheese, potato, & pork green chili wrapped in a tortilla. Whole fruit & assorted health bars, served with coffee, tea, decaf, orange juice & cranberry juice.
\$10.42++ (\$13.00 incl.)

The Bear Dance Scramble

Green chili, Applewood smoked bacon, link sausage, breakfast potatoes and scrambled eggs
Fresh baked Danish & muffins, yogurt with granola, fresh fruit display. Served with coffee, tea, decaf, orange juice and cranberry juice.
\$12.82++ (\$16.00 incl)

The Big Breakfast Buffet

Farm fresh scrambled eggs, pork green chili, link sausage, Applewood smoked bacon, breakfast potatoes, Grand Marnier French toast with maple syrup, fresh fruit display, fresh baked Danish & muffins, yogurt with granola. Served with coffee, tea, decaf, orange juice & cranberry juice.
\$16.03++ (\$20.00 incl)

**** Add an Omelet Station for \$3.50++
Per person**

**** Add a Breakfast Burrito for \$3.50++
Per person**

HEARTY DISPLAYS

Antipasti \$125

Pesto marinated artichoke hearts, Genoa salami, marinated mozzarella, provolone & prosciutto stuffed baby peppers,

stuffed queen olives, capicola,

fresh tomato & basil bruschetta,

with garlic rubbed baguette crostinis.

Asian Platter \$140

Mini vegetable spring rolls & Ginger pork pot stickers

With soy dipping sauce & sweet chili dipping sauce

Domestic Cheese Board \$130

Served with assorted crackers & juicy grapes.

International Cheese Board \$150

Served with assorted crackers & fresh fruit.

Baked Brie \$90

French double-cream brie cheese baked in a light puff pastry topped with apricot glaze, fresh grapes and walnuts

Crudités \$110

Carrot sticks, celery sticks, broccoli, radishes, cauliflower

Served with bleu cheese & ranch dipping sauces.

Hummus & Olive Tapenade Platter \$85

Roasted red pepper hummus & olive tapenade with pita chips & sliced baguettes.

Deviled Egg Platter \$70

Traditional deviled eggs served with a paprika garnish.

Smoked Salmon & Trout Display \$160

Nova Scotia smoked salmon & hickory smoked trout with capers, chopped red onion, hard-boiled egg, & light dill sour cream. Served with basket of baguette slices & toast points.

Chilled Shrimp Cocktail Display \$180

2 jumbo shrimps per person with cocktail sauce

& lemon wedges.

Shrimp Ceviche \$125

Citrus diced shrimp ceviche tossed with bell peppers, tomatoes, red onions & cilantro. Served with guacamole,

fresh corn chips & a jalapeno lime tomatillo salsa.

Snow Crab Claw Cocktail \$200

Two Snow Crab claws per person with cocktail sauce & lemon

Mini Crab Cakes \$165

Lump crab served with a sweet chili aioli sauce.

Apple Wood Scallops \$140

Oven roasted fresh scallops wrapped in Apple Wood smoked bacon, in an herb citrus beurre blanc.

Three Cheese Artichoke Dip \$125

Warm cheese and artichoke dip, crusty bread crisp veggies.

Mini Stuffed Potatoes \$110

Mini stuffed potatoes with cheese, bacon

& sour cream.

Green Peppercorn & Brandy Meatballs \$100

Savory hand-rolled meatballs served in a creamy mild green peppercorn & brandy sauce.

Slider Platter \$145

Mini flat top sliders topped with American cheese,

pickle chips & 1000 island.

Hot Wing Platter \$125

Large chicken wings, celery & carrot sticks with bleu cheese dip.

Chili-Rubbed Drumsticks \$140

Oven roasted chicken legs, served in a chili-lime

cilantro sauce.

Carolina Pork Sliders \$145

House smoked chopped pork with tangy Carolina bbq

Topped with house slaw steamed bun

Pork Rib Tips \$125

Dry rubbed rib tips, & a buffalo dipping sauce.

Mini Italian Combos \$115

Capicola, prosciutto, salami,

& a sun dried tomato spread on mini fresh rolls

Mini Philly Cheese Steak \$120

Shaved steak served with bell peppers, onions & cheese

on mini rolls.

Mini Quesadillas \$100

Smoked chicken or shrimp served with

pico de gallo, guacamole & cilantro sour cream.

Chicken Alfredo \$135

Penne pasta with sliced grilled chicken breast

in a parmesan cream sauce.

Smoked Chicken Penne \$110

House smoked chicken breast, penne pasta, mushrooms, & cherry tomatoes. Tossed in a tomato saffron cream & topped with parmesan cheese & fresh basil.

Italian Roasted Vegetable Pasta \$100

Penne pasta with roasted fresh peppers, tomato,

zucchini squash, garlic & parmesan cheese.

Tossed in extra virgin olive oil with fresh basil.

HORS D'OEUVRES

- Serves 30 guests, 2 pieces pp –

Passed or displayed



Sweet Italian Sausage Puff Pastry \$95

Sweet Italian sausage with caramelized onion in light puff pastry.

Empanadas \$125

Flakey puff pastry filled with seasoned beef or spicy chicken topped with chimichurri sauce

Smoked Salmon Flat Bread \$115

Nova Scotia smoked salmon , dill cream cheese, red onion & fried capers on warm flatbread

Tomato Caprese Crostini \$100

Sliced Tomato, pesto & mozzarella, drizzled with balsamic vinegar & herb infused olive oil on crostini

Shaved Prime Rib Crostini \$100

Crostini topped with shaved prime rib & horseradish cream.

Wasabi Glazed Tuna \$110

Seared tuna, cucumbers, green onions, & pickled ginger, served on wonton crisps.

Honey Smoked Salmon Tostada \$130

*Honey smoked salmon over corn tostada
with Feta cheese & guacamole.*

Chicken \$90 or Beef Skewers \$100

Glazed with a Thai peanut sauce

Tomato Bruschetta \$95

Roasted tomatoes with capers, red onion, basil and olive on crostini

Mushroom & Brie Risotto Cake \$110

Crispy risotto topped with mushroom duxcelle, brie & balsamic reduction

Shrimp Peppadew Canapé \$110

Sautéed shrimp over peppadew pimento cheese on a tartelette



THEMED STATIONS

New York Strip Carving Station

\$9.00++ pp, minimum of 30 guests

(Chef-manned carving station)

Rosemary peppercorn rubbed New York Strip,

Served with a creamy horseradish sour cream & mini rolls.

Carved Tenderloin Station

\$12.00++ pp, minimum of 25 guests

(Chef-manned carving station)

Hand carved beef tenderloin, mini rolls, horseradish cream & dijonnaise sauce.

Carved Ham &/or Turkey Station

\$7.50++pp for 1 entrée/ \$12.00++pp for 2 entrees

(Chef-manned carving station)

Carved herb roasted turkey breast with pesto mayonnaise, cranberry chutney with mini rolls OR carved slow roasted pit ham with apple chutney & mini rolls.

Smashed Potato Bar \$12.00++ pp

Garlic mashed potatoes & whipped sweet potatoes. Garnish toppings of bacon,

Green onions, fried onions, caramelized onions, sour cream, shredded cheese,

Crispy shoestring potatoes & brown sugar.

Nacho Station \$12.00++ pp

Tortilla chips with garnish toppings of queso dip, chopped steak, roasted chicken,

pico de gallo, jalapenos, corn & black bean salsa, guacamole & sour cream.

Street Taco Station \$12.00++ pp

Chili-rubbed steak & chicken breast, with garnish toppings of diced onions, pico de gallo, diced tomatoes, tomatillo salsa, sour cream, shredded cheese, guacamole & jalapenos.

Served with mini corn & flour tortillas.

Mac N' Cheese Bar \$12.00++ pp

Tossed elbow macaroni with traditional cheddar & parmesan alfredo sauces.

Garnish toppings of bacon, green onions, fried onions, pico de gallo, broccoli, shrimp, diced chicken, pulled pork, shredded cheese & hot sauce.

SOMETHING SWEET

- Serves 30 Guests -

Assorted Pastry Bites

\$125.00++ (90 pieces)

One square inch portions of vanilla cheesecake, decadent chocolate cakes, pecan squares, white chocolate cream cheese carrot cakes.

Chocolate-Dipped Strawberries

\$105.00++ (60 pieces)

Dark or milk chocolate hand-dipped strawberries.

Chocolate Chunk Brownie Display

\$75.00++ (60 pieces)

Rich milk chocolate brownies that melt in your mouth!

Large Cookie Display

\$90.00++ (90 pieces)

Assortment of large white chocolate macadamia nut cookies, Oatmeal raisin & double chocolate chip.

Chocolate Fountain

\$8.00++ per person

Dual chocolate fountains of dark & milk chocolate. Includes sliced strawberries, Pineapple cubes, bananas, apples, pound cake, marshmallows, & sugar cookies.

Petit Four Display

\$6.00++ per person (120 count)

Assorted chocolate truffles, macaroon cookies, wafers & marzipan treats.



BANQUET BAR OPTIONS

Keg Beer (Hosted Bar Only)

Domestic beer \$225 / Keg Microbrew \$325 / Keg

Hosted Bar Packages

(Minimum of 30 people, per person price)

These packages allow your guests to enjoy an open bar featuring brand name liquors,

3 Domestic and 2 Imported Beers (or 1 import + 1 microbrew),

Champagne, house wine, non-alcoholic beers and assorted soft drinks and juices.

	Call brands	Premium brands	Beer & Wine Only
One hour	\$15.00	\$18.00	\$13.00
Two hours	\$19.00	\$22.00	\$16.00
Three hours	\$23.00	\$26.00	\$19.50
Four hours	\$27.00	\$30.00	\$23.50

* Includes wine with dinner

** \$75.00 Set-up & bartender fee if sales do not exceed \$350.00

Liquor

Call Brands
Titos / Kettle one

Tanqueray

Jose Cuervo Gold

Jack Daniels

Dewars

Bacardi & Capt Morgan

Premium Brands
Grey Goose

Bombay Sapphire

Jack Daniels

Makers Mark

Johnny Walker Black

Bacardi + Capt Morgan + Myers

<u>Hosted Bar</u>	Call	Premium
Cocktails Per Drink	\$7.00	\$8.00
Domestic Beer	\$4.00	
Imported Beer		\$5.00
Microbrews		\$5.00
Wine By The Glass	\$5.00	
Soft Drinks	\$2.00	

<u>Cash Bar</u>	Well	Call	Premium
Cocktails	\$5.00	\$7.00	\$8.00
Domestic Beer		\$4.00	
Imported Beer			\$5.00
Microbrews			\$5.00
Wine By The Glass		\$6.00	
Soft Drinks		\$2.00	
House Wine Bottle		\$24.00	

All food & beverage purchases are subject to 20% service charge & 4% sales tax.

LUNCH BUFFET OPTIONS

New York Deli Express

Tossed mixed green salad with ranch & house vinaigrette, potato salad, assorted fresh breads,

Black Forest ham, roasted turkey breast, pastrami, assorted sliced cheeses, lettuce,

tomato, onion, pickled peppers,

Assorted cookies

\$17.23++ (\$21.50 incl.)

South of the Border Buffet

Mexican Caesar, chicken & cheese enchiladas,

Beef fajitas,

Cumin black beans, onions, Jalapenos,

Shredded lettuce, salsa, shredded cheese & sour cream,

with warm tortillas, Spanish rice,

Assorted cookies

\$18.44++ (\$23.00 incl.)

The Frontier Buffet

Bone-in roasted BBQ chicken, slow-roasted pulled pork, fire roasted sirloin, Cole slaw,

House made potato salad, baked beans, lettuce, tomato, onion, pickled peppers,

Corn bread, Rolls,

Assorted cookies.

\$21.23++ (\$26.50 incl.)

Southern Fry Buffet

Tossed mixed green salad with ranch & house vinaigrette,

Honey kissed fried chicken,

Smoked southern sausage and andouille sausage

with peppers and onions,

Cole slaw, buttermilk biscuits,

Fresh baked pie.

\$22.03++ (\$27.50 incl.)

The Mediterranean Buffet

Romaine lettuce with Caesar dressing, parmesan & herb croutons, Antipasti Salad

Chicken Piccata, penne pasta Bolognese with parmesan,

Assorted cookies.

\$22.03++ (\$27.50 incl.)

LUNCH BUFFET OPTIONS

The Big Grill

Bitter sweet mixed greens with assorted dressings & toppings.

Italian tomato mozzarella salad with roasted peppers, aged balsamic & fresh basil.

Served with warm ciabatta rolls, butter, rosemary roasted red potatoes, seasonal vegetables,

fresh baked cookies & chocolate brownies. With your choice of the below entrees.

Choose two entrees below for \$27.24++ (\$34.00 inclusive)

- OR -

Choose three entrees below for \$30.45++ (\$38.00 inclusive)

Penne pasta Bolognese

Chicken & shrimp paella with saffron rice

Lemon caper chicken Piccata

Herb grilled salmon with lime butter

Bourbon molasses pork chop with apple chutney

BOXED LUNCH OPTIONS

The Deli

Smoked Turkey with cheddar or ham with

Swiss on whole grain bread. Served with

Potato chips, whole fruit, & a cookie.

\$11.42++ (14.25 incl.)

The Italian Combo

Sliced salami, cappicola, ham, provolone,

sun dried tomato vinaigrette, lettuce,

tomato, red onion, mayo on Italian roll.

Served with potato chips, whole fruit,

& a cookie.

\$12.62++ (15.75 incl.)

The Vegetarian

Grilled Portabella mushrooms, roasted red

peppers and spinach on toasted ciabatta roll,

chips, whole fruit, & a health bar.

BREAK TIME

(Priced per person, snack options for meetings)

Tortilla Chips & Salsa

Tri-colored tortilla chips with chunky salsa

\$4.00++

Potato Chips & Dips

Assorted Dips

\$4.00++

Pretzel & Assorted Nut Bowls

\$4.00++

Fresh Fruit & Health Bars

Sliced fresh fruit platter & granola bars with a honey

lime yogurt dip

\$5.00++

Brownie & Cookie Tray

\$4.00++

Domestic Cheese Platter

Assortment of cheese with crackers

\$5.00++

Crudité Platter

Raw vegetable display with ranch & bleu cheese dressing

\$4.50++

* * * * *

Wild Mushroom Bisque

With a gruyere crouton garnish.

- or -

Roasted Chicken & Corn Chowder

Lobster Bisque

With a touch of Sherry and crème fraiche.

- or -

Tomato Basil Bisque

With crème fraiche and Gruyere crostini

- or -

Wild Mushroom Bisque

With a gruyere crouton garnish.

- or -

Roasted Chicken & Corn Chowder