



### **Wedding Banquet Room Rates 2018**

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*

*\$2000.00 Peak Season (May - September)*

*\$1000.00 Non-Peak Season (October - April)*

### **Ceremony & Services**

Bear Dance Golf Club offers a beautiful outdoor location for on-site ceremonies. From an intimate gathering of 20 to a larger reception of up to 120 guests, Bear Dance has the perfect setting for your special day!

*Ceremony Site Fee \$500 + chair rental*

### **Deposits & Final Payment**

\$1000.00 (non-refundable within 120 days of function) deposit will be required to hold the space. 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*
- *Ceremony & 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 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 wild range of preferences, Bear Dance 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. Also, throwing birdseed and rice for ceremonies is not permitted on the grounds or the clubhouse. Large flower petals are permitted for an outdoor ceremony but must be cleaned up by the client. Bubbles are also to only be used outside due to safety hazards (not indoors). Candles may be used if within a glass case.



## **Silver Dinner Buffet**

**\$34.00++ per person**

(Plated 1<sup>st</sup> course & buffet style entrées)

### **Caesar Salad**

*Crisp romaine lettuce with our traditional Caesar dressing, with herb croutons, cherry tomatoes & parmesan cheese.*

– or –

### **Strawberry Balsamic Salad**

*Baby spinach, red onions, gorgonzola, & toasted almonds with a sweet strawberry balsamic dressing.*

– or –

### **Elegant Mixed Greens Salad**

*Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.*

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### **Italian Roasted Vegetable Pasta**

*Penne pasta with roasted fresh peppers, tomato, garlic & parmesan cheese, tossed in extra virgin olive oil with basil pesto.*

### **Broiled Snapper Provencal**

*Sautéed bell peppers, zucchini, tomatoes, white wine & parsley.*

### **Classic Chicken Piccata**

*Boneless chicken breast in a light white wine lemon caper sauce.*

**Roasted Baby Red Potatoes  
Mixed Seasonal Vegetables  
Warm Ciabatta Rolls & Butter**

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**Cake Cutting Service**

**Coffee Service**

**Gold Dinner Buffet**  
**\$38.00++ per person (2 entrées)**  
**\$42.00++ per person (3 entrées)**  
**(Plated 1<sup>st</sup> course & buffet style entrées)**

**Elegant Mixed Greens Salad**

*Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.*

– or –

**Caesar Salad**

*Crisp romaine lettuce with our traditional Caesar dressing, with herb croutons, cherry tomatoes & parmesan cheese.*

– or –

**Spinach Salad**

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

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**Basil Tri-Colored Tortellini**

*Tri-color cheese stuffed spinach, red bell pepper & egg tortellini with fresh basil in a pancetta parmesan cream sauce.*

**Grilled Salmon**

*Served with a cilantro lime butter & pineapple salsa.*

**Seafood & Sausage Paella**

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

**Cranberry Walnut Chicken**

*Chicken breasts stuffed with candied walnuts, & sundried cranberries, served in a sage roasted garlic cream.*

**Bourbon Molasses Pork Loin**

*Roasted & served in an apple chutney.*

**New York Strip Carving Station**

*Chef-manned carving station featuring New York strips with Au jus & horseradish sour cream.*

**Rosemary & Garlic Roasted Potatoes**

**Wild Rice Pilaf**

**Mixed Seasonal Vegetables**

**Warm Ciabatta Rolls & Butter**

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**Cake Cutting Service**

**Coffee Service**



## **Platinum Dinner Buffet**

**\$40.00++ per person (2 entrées)**

**\$44.00++ per person (3 entrées)**

(Plated 1<sup>st</sup> course & buffet style entrées)

### **Elegant Mixed Greens Salad**

*Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.*

- or -

### **Caesar Salad**

*Crisp romaine lettuce with our traditional Caesar dressing, with herb croutons, cherry tomatoes & parmesan cheese.*

- or -

### **Butter Leaf Wedge**

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

- or -

### **Wild Mushroom Bisque**

- or -

### **Roasted Chicken & Corn Chowder**

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### **Mushroom Brie Risotto Cakes**

*Mushroom duxelle, double cream brie, asparagus, with a balsamic reduction, & herb béchamel.*

### **Parsley Seared Halibut**

*Fresh halibut filets in a shrimp & asparagus fricassee.*

### **Seafood Pilaf**

*Oven roasted shrimp & scallops, citrus butter sauce & wild rice pilaf.*

### **Achiote Chicken & Shrimp**

*Grilled airline chicken breast topped with a shrimp skewer, lime cilantro butter, pineapple salsa & jasmine rice.*

### **Steak Au Poivre**

*Seared beef coulottes with a green peppercorn demi glaze.*

### **Prime Rib**

*Au jus & horseradish sour cream.*

### **Lamb Carving Station**

*Rosemary Garlic Leg of Lamb stuffed with apples & fig. with warm port wine peppercorn demi glaze & bleu cheese remoulade.*

### **Four Cheese Truffle Potato Ragout**

### **Mixed Seasonal Vegetables**

### **Warm Ciabatta Rolls & Butter**

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### **Cake Cutting Service**

### **Coffee Service**





# 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 mjni 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, fried capers, chopped onions and warm flatbread with cream cheese*

## **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 top of 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 duxelle, brie & balsamic reduction*

## **Shrimp Peppadew Canapé \$110**

*Sautéed shrimp over peppadew pimento cheese on a tartelette*

# 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.*



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

# 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	\$14.00	\$17.00	\$13.00
Two hours	\$18.00	\$21.00	\$15.00
*Three hours	\$22.00	\$25.00	\$18.50*
*Four hours	\$26.00	\$29.00	\$22.50*

\* Includes wine with dinner

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

## Liquor

### Call Brands

Titos & Stoli  
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
Cocktail per drink	\$6.00	\$7.00
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>	Call	Premium
Cocktails	\$6.00	\$7.00
Domestic Beer	\$4.00	
Imported Beer		\$5.00
Microbrews		\$5.00
Wine By The Glass	\$5.00	
Soft Drinks	\$2.00	
House Wine Bottle	\$23.00	

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