



*Catering & 2019  
Party Package*



BEARSPAW  
— COUNTRY CLUB —



# *It's time to celebrate!*

We're excited to celebrate your event with you. Whether you're looking for the perfect place to hold a 50th birthday party... a lavish children's celebration... a bat or bar mitzvah... a Diwali celebration... or any large group gathering... we're here to help you create a memorable event.

## **Capacities**

Bearspaw Country Club can generally hold around 200 people. Connect with us for a tour to help you envision the best space for your event!







*Bearspear Country Club... when only the best will do*





# Breakfast Options

Try a morning event to start the day off right! We recommend a breakfast buffet to allow guests to socialize and connect - ask us if you would prefer seated dining options. Our Breakfast Buffets include all juice, tea and coffee; tropical fruit salad, and a selection of baked goods. Choose from three entrees:

## Entrees

- Scrambled Eggs \$13
- Eggs Frittata \$14
- Eggs Benedict \$15
- Carved Corned Beef or Ham \$22

*(comes with choice of eggs and any two custom salads)*

## Side Group 1

- Hash Browns
- Home Fries
- Shredded Hash

## Choose one of...

- Hot Toasts
- French Toast with Icing Sugar
- Pancakes with Blueberry or Raspberry Sauce

Then, choose one item from each group of sides for no extra charge. Add additional sides for only \$3 extra per person!

## Side Group 2

- Crispy Bacon
- Breakfast Sausage
- Vegan (Beyond Sausage) Bratwurst

## Or, keep it simple with a Continental Breakfast for \$7 per person:

- Yogurt
- Homemade Granola
- Fruit Salad
- Whole Fruit
- Baked Goods
- Juice, tea and coffee



# Plated Lunch or Dinner

Choose your favorite entree, one starch, and one vegetable from below.

## Entrees

- Roasted Pork loin with Merlot Reduction \$50
- Chicken Supreme stuffed with Brie, Bacon, and Spinach \$56
- Halibut Fillet with Orange Buerre Blanc and Dill \$62
- Charbroiled Atlantic Salmon with Citrus Tarragon \$61
- Certified Black Angus Prime Rib with Rosemary Au Jus and Yorkshire Pudding \$65
- Beef Tenderloin with Gorgonzola Cream Sauce \$70

## Starch Options

- Roasted Baby Potatoes
- Scalloped Potatoes
- Garlic and Basil Mashed Potatoes
- Baked Potato
- Jasmine Rice Pilaf
- 7 Grain Pilaf

## Vegetable Options

- Seasonal Vegetable Medley
- Broccoli with Cheese Sauce
- Honey Glazed Carrots
- Corn on the Cob

Choose two courses for no extra charge.  
Additional courses only \$9 extra per person:

## Salads

- Organic Mixed Greens
- Caesar
- Golden Beet and Goat Cheese
- Greek
- Warm Kalette
- Spinach

## Pastas

- Penne alla Vodka
- Linguini with Pesto Cream
- Spaghetti Bolognese with Parmesan

## Soups

- Wild Mushroom Bisque
- Tomato and Basil with Vodka
- Vegetable Minestrone
- Tortilla Chipotle
- Turkey Barley
- Chicken and Rice in Yellow Curry

## Desserts

- Decadent Chocolate Lava Cake
- Cinnamon Apple Pie with Caramel Sauce
- White Chocolate Lemon Dome with Blueberry Filling
- White Chocolate Cheese Cake with Pecans
- Chocolate Dipped Strawberries and Ice Cream
- Ice Cream and Berries



# Buffet Lunch or Dinner

Buffet dinners include one carved item, one starch, two hot vegetables, three cold salads, and three greens. All buffets come with Artisan Breads (butter and herb oil) and Light Desserts. Choose of of three luxury packages (next page) on to your buffet for the ultimate culinary experience.

## Carved Items

Add a second item for \$10 per person

- Maple Glazed Ham \$45
- Marinated Herb Porkloin \$48
- Whole Suckling Pig with Honey Garlic Sauce \$50
- Roast Lamb Leg Provencale with Rosemary Jus \$50
- Roast Turkey infused with Herbs and Garlic \$48
- Miso Atlantic Salmon \$50
- Certified Black Angus Prime Rib \$55
- Beef Tenderloin \$60

## Hot Protein

Add an item for \$6 per person

- Roasted Turkey with Butternut Squash and Cranberries
- Marinated Chicken Breast in Kale Pesto
- Smothered Rustic Chicken and Gravy
- Mediterranean baked Tilapia in a Dill Cream sauce
- Russian Beef Stroganoff

## Starch Options - choose one

- Roasted Baby Potatoes
- Scalloped Potatoes
- Garlic and Basil Mashed Potatoes
- Baked Potato
- Jasmine Rice Pilaf
- 7 Grain Pilaf

## Cold Salads - choose three

- Pasta Salad
- Potato Salad
- Tomato Bocconcini
- Fruit Salad
- Cold Greek

## Hot Vegetable Options - choose two

- Seasonal Vegetable Medley
- Broccoli with Cheese Sauce
- Honey Glazed Carrots
- Corn on the Cob

## Greens - choose three

- Organic Mixed Greens
- Caesar Salad
- Golden Beet and Goat Cheese Salad
- Greek Salad
- Warm Kalelette Salad
- Spinach Salad





# Silver

\$84 PER PERSON

Choose any Buffet Dinner, plus enjoy...

- 5 Hors D'Oeuvres for Cocktail Hour
- An included glass of wine for all guests at Dinner
- Cut and platter of your Wedding Cake
- Fruit Tray and Cheese Board for Late Night Snack

# Gold

\$104 PER PERSON

Choose any Buffet Dinner, plus enjoy...

- 5 Hors D'Oeuvres for Cocktail Hour
- One Hour of Open Bar before dinner
- A Hot Protein option
- Unlimited Wine Service during Dinner
- 3 hours of Open Bar following Dinner
- Cut and platter of your Wedding Cake
- Fruit Tray and Cheese Board for Late Night Snacking

# Platinum

\$114 PER PERSON

Choose any Buffet Dinner, plus enjoy...

- 5 Hors D'Oeuvres for Cocktail Hour
- One Hour Open Bar before dinner
- Sparkling Wine Toast for all guests
- An included Secondary Carved Item
- Unlimited Wine Service during dinner
- 3 hours of Open Bar following Dinner
- Cut and platter of your Wedding Cake
- Choose any Late Night Snacking Option



# Appetizers

Add desirable appetizers to any dining package. Your guests will appreciate having something to nibble on while they visit and socialize!

## Platters

- Bruschetta served with focaccia bread **\$100**
- Seasonal vegetable platter with dill ranch dip **\$100**
- Seasonal fruit platter with dip **\$150**
- Chef's artisan cheese platter: domestic & imported cheese with grapes and crackers **\$150**
- Charcuterie board: assorted dried cured meats with olives & nuts **\$175**
- Deli meat platter with rolls and mustards **\$200**
- Assortment of smoked fish platter **\$225**
- Jumbo shrimp tower **\$225**

Or, mix and match to create a meal out of appetizers that will please any hungry palate!

Choose as many as you prefer. \$12 per person, minimum preparation of 20 people.

## Hot Items

- Chicken satay skewers
- Salt and pepper dry ribs
- Japanese style pork and vegetable dumplings
- Beef Wellington Bites
- Grilled Beef Satay with Thai Glaze
- House blended ground beef sliders with black pepper aioli, tomato jam and aged cheddar on a honey glazed brioche mini bun
- Tempura shrimp with Dashi Sauce
- Fried Coconut Shrimp with Zesty Cocktail Sauce
- Garlic Shrimp Mignonette
- Maine Crab Cakes with lime aioli
- Hot Vegetarian Items
- Spicy vegetarian samosas served with mint cilantro dipping sauce
- Vegetarian spring rolls with sweet chili sauce
- Tomato and Onion Quiche with Smoked Gouda
- Goat Cheese and Artichoke Crostini

## Cold Vegetarian Items

- Bruschetta on toasted crostini
- Cherry tomato, bocconcini & basil skewers, drizzled with balsamic reduction

## Cold Items

- Beef tenderloin carpaccio with horseradish aioli on cucumber
- Smoked salmon pancakes: crispy potato pancake topped with smoked salmon, crème fraiche and dill salt
- Assorted California rolls with pickled ginger, wasabi and soy





# Anytime Snacking

Treat your guests to snacks while they visit - it will be appreciated and remembered as a fun addition to a wonderful event. If you have a vision in mind for snacks that coordinate with your colours or theme, please ask! We'd love to create with you.

Homemade Chips and Dips	\$6/person
Candy Bar	\$7/person
Ice Cream Bar	\$8/person
Sandwich Assortment	\$10/person
Grilled Cheese and Tomato Soup	\$10/person
Pizza Station	\$11/person
Charcuterie and Cheese Board	\$13/person



# Bar Services

Our standard bar includes rye, white and dark rum, vodka, various premium spirits, domestic and premium beer, and wine.

Choose the bar service that best suits your event:

<b>Host Tab</b>	All liquor ordered is invoiced to the host.
<b>Cash Only</b>	Guests pay for their liquor ordered.
<b>Partial Host Tab</b>	Partially paid by the host ("toonie" or "loonie" bar).
<b>Drink Tickets</b>	Allocate a number of drink tickets for the host to cover, then offer a cash bar once those have been used.

## *Cash bar pricing*

Soft Drinks	\$3.00
Domestic Beer & Highballs	\$6.50
Premium Beer & Highballs	\$8.00+
Wine (Red & White)	\$8.00+/glass \$32+/bottle

Prices include GST and are subject to 18% Gratuity.

## *Open bar service - \$40 per person*

Includes:

- 1 hour of open bar for a cocktail hour before dinner
- Unlimited wine service with dinner
- 3 hours of open bar after dinner





# Why choose us

We understand that the little things go a long way towards making your event as stress-free as it can be! At Bearspaw, the following equipment is available at no extra cost:

- Projector with HDMI connectors for laptops
- Projection screen
- Wireless microphone
- Portable amplifiers for microphone or iPod
- Linens and chair accents, as available, in standard colours

We welcome you to come to the space in advance to decorate and set up. We're also happy to store your belongings and supplies to help coordination of the event take less running around. We have experience working with event coordinators and decorators, and are happy to accommodate extra visits to the facility to review your needs. Ask us about custom options, such as outdoor cocktail hours; outdoor BBQs, involving golf in your event, and much more. The sky truly is the limit at Bearspaw.

For reservations or questions, contact:

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