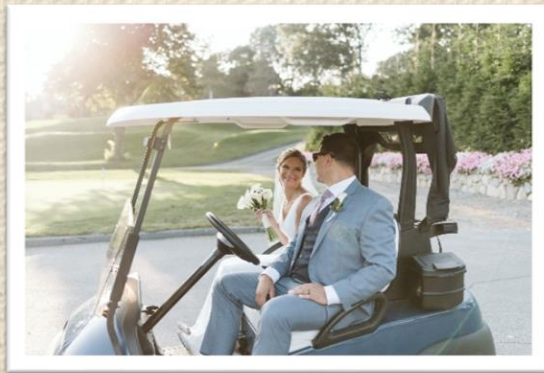
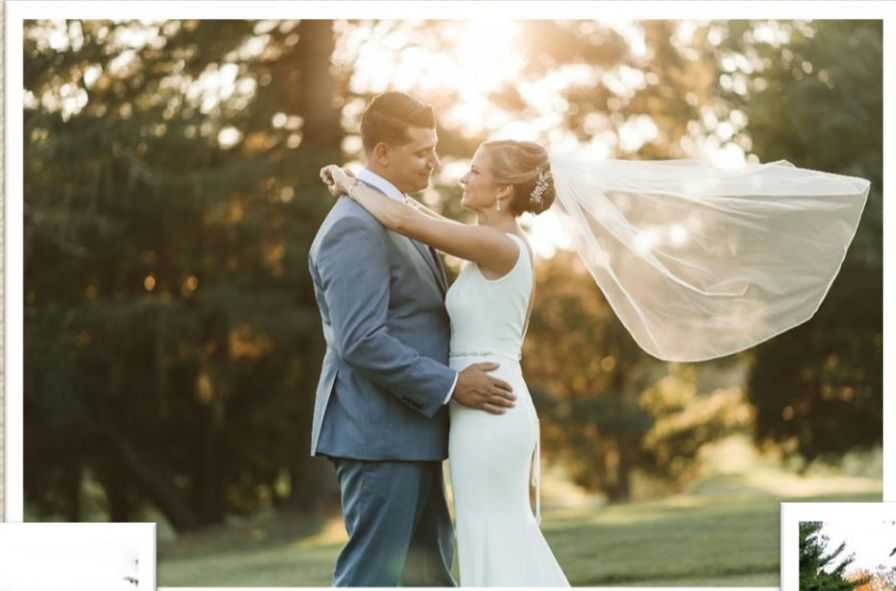




Bear Hill Golf Club



Wedding Package
2020



Congratulations! You are getting married!

We know that you have many plans to make and here at Bear Hill we want to make your wedding day simply perfect! Although we are a private Club, Bear Hill membership is not a requirement to use our facility; we proudly offer our facility to the public. We have inviting spaces both indoor & outdoor and can accommodate weddings of up to 175 guests.

Our goal is to provide your guests with warm hospitality, exceptional service and the finest quality in food and beverages.



Bear Hill Golf Club

The Ballroom at Bear Hill

Offering our beautiful, classic ballroom with large windows overlooking our meticulously manicured golf course. Features include a three-season porch where guests can enjoy cocktails and fresh air throughout their event. The Ballroom features a large dance floor, private bar, modern chandeliers and original woodwork throughout.

Accommodating parties up to 175. We are handicap accessible and have ample parking for your guests.

Room Rental ~ \$800



The Lawn

Ceremonies are typically performed on the adjacent green overlooking the 9th hole. This space can be rented in conjunction with the Ballroom.

Room Rental ~ \$200





All Wedding packages include the following:

- Complimentary Tasting for the wedding couple plus two guests
- Wedding Ceremony Rehearsal (Tuesday – Thursday)
- Professional event coordinator to assist you with the coordination of your event
- Elegant floor length linens with your choice of napkin color
- Complimentary Champagne for Bridal Party during photos
- Votive candles for cocktail and dining tables
- Shuttle Cart driver for guests from the parking lot
- Photo opportunities on our beautifully landscaped grounds





The Classic Wedding Package

- One Stationary Display
 - Four butler passed hors d'oeuvres
- Three Course Plated Dinner
 - Champagne Toast
 - Wedding Cake
- Coffee & Tea Station

The Timeless Wedding Package

- Two Stationary Displays
 - Five butler passed hors d'oeuvres
- One Hour of Open Bar
- Three Course Plated Dinner
 - Wedding Cake
 - Champagne Toast
- Coffee & Tea Station





The Signature Wedding Package

- One Stationary Display
 - Four butler passed hors d'oeuvres
- Create your own buffet dinner
Two Entrees, Starch, Vegetable,
Salad & Rolls
 - One Carving Station
 - Champagne Toast
 - Wedding Cake
 - Coffee & Tea Station

The Gala Wedding Package

- Two Stationary Displays
 - Six butler passed hors d'oeuvres
- Four and a half hours of Open Bar
- Three Course Plated Dinner OR
Create your own buffet dinner
with Carving Station
 - Wedding Cake
 - Champagne Toast
 - Coffee & Tea Station





Stationary Appetizers

Assorted Cheese & Seasonal Fruit Display

Served with Artisanal Crackers

Fresh Vegetable Crudité

Seasonal Dip

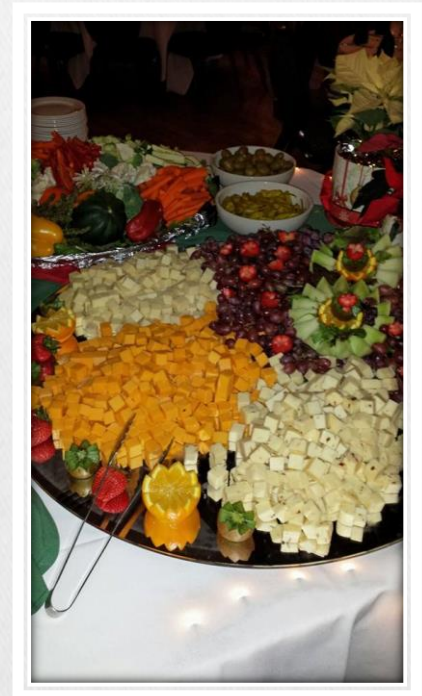
Warm Spinach & Artichoke Dip

Toasted Baguettes, Tortilla Chips,
Carrot & Celery Sticks

Mediterranean Display

Hummus, Tabbouleh, Whipped Feta,
Toasted Pita Chips, Kalamata Olives, Roasted Red
Peppers & Stuffed Grape Leaves

+\$3.00 per person





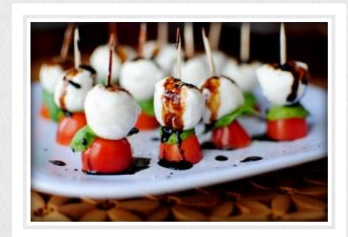
Butler Passed Hors d'oeuvres

Hot Hors d'oeuvres

- Coconut Shrimp
- Scallops wrapped in Bacon
- Tempura Fried Chicken Tenders
- Vegetable Spring Rolls
- Arancini with Mozzarella
- Coconut Crusted Chicken
- Spinach Stuffed Mushrooms
- Swedish Meatballs
- Spanakopita
- Peking Ravioli

Cold Hors d'oeuvres

- Shrimp Cocktail
- Tomato & Mozzarella Skewers
- Antipasto Skewers
- Bruschetta
- Grilled Asparagus wrapped in Prosciutto
- Crostini with Goat Cheese and Raspberry Preserves
- Cantaloupe wrapped in Prosciutto
- Watermelon, Feta Cheese, Mint with Balsamic Glaze



Salads

Warm Dinner Rolls & Butter are served alongside all salads

Classic Caesar Salad

Romaine Lettuce, Fresh Shaved Parmesan & Housemade Croutons

Garden Salad

Mixed Greens, Cucumbers, Grape Tomatoes, Red Onion,
Shaved Carrot, House Italian Dressing

Spinach Salad +\$2.25

Baby Spinach, Fresh Strawberries, Almond Slivers, Feta Cheese,
Vidalia Onion Poppyseed Vinaigrette

Seasonal Salad +\$2.25

Mixed Greens with In-season fruits & vegetables



Entrées

Please keep in mind if you select two options, higher price prevails

Chicken Marsala

A lightly battered and sautéed boneless breast, finished with a sweet aged Marsala wine and porcini mushrooms

Chicken Piccata

Boneless battered and lightly sautéed chicken breast, finished with a lemon white wine sauce and capers

Roasted Statler Chicken

All Natural, Roasted Chicken Breast with Herb Au Jus

Bruschetta Chicken

Grilled Chicken Breast with Diced Tomatoes, Bermuda Red Onion, & Basil topped with Mozzarella cheese and a Balsamic Glaze

Chicken Jerusalem

Boneless battered and lightly sautéed chicken breast, topped with Jerusalem artichokes, mozzarella cheese, mushrooms, tomatoes and a sherry wine cream sauce

All Chicken Dishes

Classic ~ \$72 Timeless ~ \$94 Gala ~ \$127



From the Sea

New England Baked Haddock

Fresh caught Haddock baked with a butter crumb crust and finished with a lemon, butter & wine sauce

Classic ~ \$75 Timeless ~ \$96 Gala ~ \$130

Grilled Salmon

Fresh caught grilled Salmon, herb crusted and topped with a dill Beurre blanc

Classic ~ \$75 Timeless ~ \$96 Gala ~ \$130

Baked Stuffed Jumbo Shrimp

Four Seafood stuffed Atlantic jumbo shrimp

Classic ~ \$77 Timeless ~ \$98 Gala ~ \$134

Baked Stuffed Sole

Fresh caught sole stuffed with seafood stuffing and finished with a lobster Newberg sauce

Classic ~ \$75 Timeless ~ \$96 Gala ~ \$130

Grilled North Atlantic Swordfish Steak

Lemon Herb Butter

Classic ~ \$77 Timeless ~ \$98 Gala ~ \$132



Beef

Prime Rib of Beef

12 oz. Boneless cut of Aged Prime Rib roasted and finished with a traditional Au Jus

Classic ~ \$78 Timeless ~ \$102 Gala ~ \$139

Roast Top Round of Beef

Thin sliced roast beef topped with a mushroom demi-glace

Classic ~ \$75 Timeless ~ \$96 Gala ~ \$130

New York Strip

12 oz. Grilled New York strip steak topped with garlic butter

Classic ~ \$77 Timeless ~ \$100 Gala ~ \$138

Roast Tenderloin

Served with a mushroom medley and madeira wine demi-glace

Classic ~ \$82 Timeless ~ \$106 Gala ~ \$145

Surf & Turf

6 oz. Roast Tenderloin & Two Jumbo baked stuffed shrimp

Classic ~ \$87 Timeless ~ \$112 Gala ~ \$150





Accompaniments

Potatoes & Grains

- Roasted Red Bliss Potatoes
- Garlic Mashed Potatoes
- Parmesan Risotto
- Rice Pilaf
- Roasted Sweet Potatoes
- Red Skinned Smashed Potatoes with Bacon & Chives
- Au Gratin Potatoes
- Twice Baked Potato (+\$2.00)
- Lobster Risotto * (+\$6.00)

Vegetables

- Medley of Fresh Sautéed Vegetables
- Sautéed Green Beans
- Glazed Carrots
- Sautéed Broccoli with Garlic & Parmesan
- Fresh Asparagus
- Oven Roasted Seasonal Vegetables
- Sautéed Zucchini
- Roasted Brussel Sprouts with Bacon
- Butternut Squash





Create Your Own Buffet

Choice of Salad:

Garden Salad ~ Caesar Salad
Spinach Salad +2.25 ~ Seasonal Salad +2.25

Choice of Two Entrees:

Chicken Marsala ~ Chicken Piccata
Chicken Jerusalem ~ Chicken Parmesan
Chicken Gran Mariner ~ Chicken Florentine

Herb Crusted Salmon
Baked Stuffed Sole ~ Baked Haddock

Sliced Roast Beef with Mushroom Gravy
Braised Short Ribs

Tortellini Alfredo
Chicken, Broccoli & Ziti
Spinach & Cheese Ravioli
Shrimp Scampi with Fusilli
Penne Marinara

Additional Entrée \$3.00

Carving Station ~ Choose One:

Roast Beef ~ Turkey ~ Pork Loin
Honey Baked Ham
Beef Tenderloin (\$9.00 upgrade)
Roast Prime Rib (\$7.00 upgrade)

Potato or Grain

Roasted Red Bliss Potatoes
Garlic Mashed Potatoes
Parmesan Risotto
Rice Pilaf

Vegetable

Medley of Fresh Sautéed Vegetables
Buttered Green Beans
Sautéed Broccoli with Garlic & Parmesan
Glazed Carrots ~ Butternut Squash

Signature \$75 per person

Gala \$135 per person





A la Carte Selections

All pricing is per person

Items are only available as an addition to your menu

Dinner Additions

New England Clam Chowder	\$4.00
Chili & Cornbread	\$5.00
Baked <i>or</i> Mashed Potato Bar	\$6.00
Sour Cream, Cheddar Cheese, Bacon, Sautéed Mushrooms, Chives & Butter	
Slider Action Station (choice of two)	\$10.00
Choice of Beef Burgers, Pulled Pork or Buffalo Chicken Served with French Fries	
Pasta Action Station	\$10.00
Penne & Cheese Tortellini, Marinara & Alfredo Sauces Assorted Toppings	

Specialty Stations

Make Your One Sundae Bar	\$4.50
Chocolate & Vanilla Ice Cream, Hot Fudge, Whipped Cream & Assorted Toppings	
Fresh Baked Cookies & Brownies	\$2.95
Assorted Mini Pastries	\$4.95

*Other Desserts available upon request

Late Night Snacks

New England's Favorite
Mini Lobster Rolls & small bags of
Cape Cod Potato Chips
\$10.00 per person



Far East
Tempura Chicken Fingers, Crab Rangoon, Vegetable Spring Rolls, Peking
Raviolis
& Beef Teriyaki Skewers
\$7.00 per person

Burger & Fries
Cheeseburger Sliders & Small cups of French Fries
\$7.00 per person

Fenway Park
Pigs in a blanket, Jumbo soft pretzels with mustards, Popcorn & Cracker Jacks
\$6.00 per person

Fall Favorites
Warm Apple Cider, Cinnamon & Sugar Donuts, Sliced Apples & Pears with
Caramel Dip
\$6.00 per person



Milk & Cookies
Chocolate Chip Cookies
with a small glass of milk
\$4.00 per person

Beverage Options

Open Bar

Beer, Wine, Liquor and Soda
Priced on Consumption

Or

\$18.00 per person for 1st hour,
\$9 per person each additional
hour

Cash Bar Pricing

Domestic Beer.....	\$6.00
Imported Beer.....	\$7.00
House Wine.....	\$9.00
Premium Wine	\$13.00
Call Drink	\$9.50
Premium Drink.....	\$11.00
Martini Top	\$14.00
Soda	\$2.00

Wines

Bottles of wine can be poured
tableside or placed on each table for
self-serving.

White

William Hill Sauvignon Blanc.....	\$33
Ecco Domani Pinot Grigio.....	\$28
William Hill Chardonnay.....	\$34
Beringer White Zinfandel.....	\$24

Red

Louis Martini Cabernet Sauvignon.	\$34
William Hill Cabernet Sauvignon...	\$34
Mirassou Pinot Noir.....	\$31

Canyon Road House Wines \$22 per bottle

Cabernet Sauvignon, Merlot,
Pinot Noir, Pinot Grigio & Chardonnay

Enhancements

Mimosa Punch Bowl -	\$100
Red Sangria -	\$135
White Sangria -	\$135
Bloody Mary Bar -	\$135





General Information

Food & Beverage Minimum

A food and beverage minimum of \$5,000 is required when hosting a wedding here at Bear Hill. Taxes, gratuities and fees are not included in this amount.

Deposits

A \$1,000 non-refundable, non-transferable deposit will be due at the time of booking. Six months prior to the reception \$2,500 is due. Three business days prior to the reception the remaining estimated balance is due in the form of cashiers or certified check. Please be advised we do not take credit cards for event payment. All deposits and prepayments are non-transferrable and non-refundable. If you cancel for any reason, all deposits will be forfeited.

Guarantee

A final guarantee of guests is required 10 business days prior to the event, otherwise, the highest estimated number will be used as a guarantee. Final guarantee is not subject to reduction.

Taxes

All prices are subject to a Massachusetts Meals Tax, currently at 6.25% and a Town of Stoneham Tax of .75%

Service Charge

A 16% service charge, which is distributed in its entirety to the wait staff and bartenders will be added to all food and beverage items.

Administrative Fee

An administrative fee of 4% will be included on all events. The administrative fee referenced herein is for administrative overhead, documentation, preparation, and other management of the event; such Administrative Fee is not, nor is it intended to be, a service charge, tip or gratuity, for wait staff, service employees or service bartenders. This fee is taxable.

The use of confetti or glitter is NOT allowed anywhere at Bear Hill. All possessions must be removed promptly at the conclusion of your event.