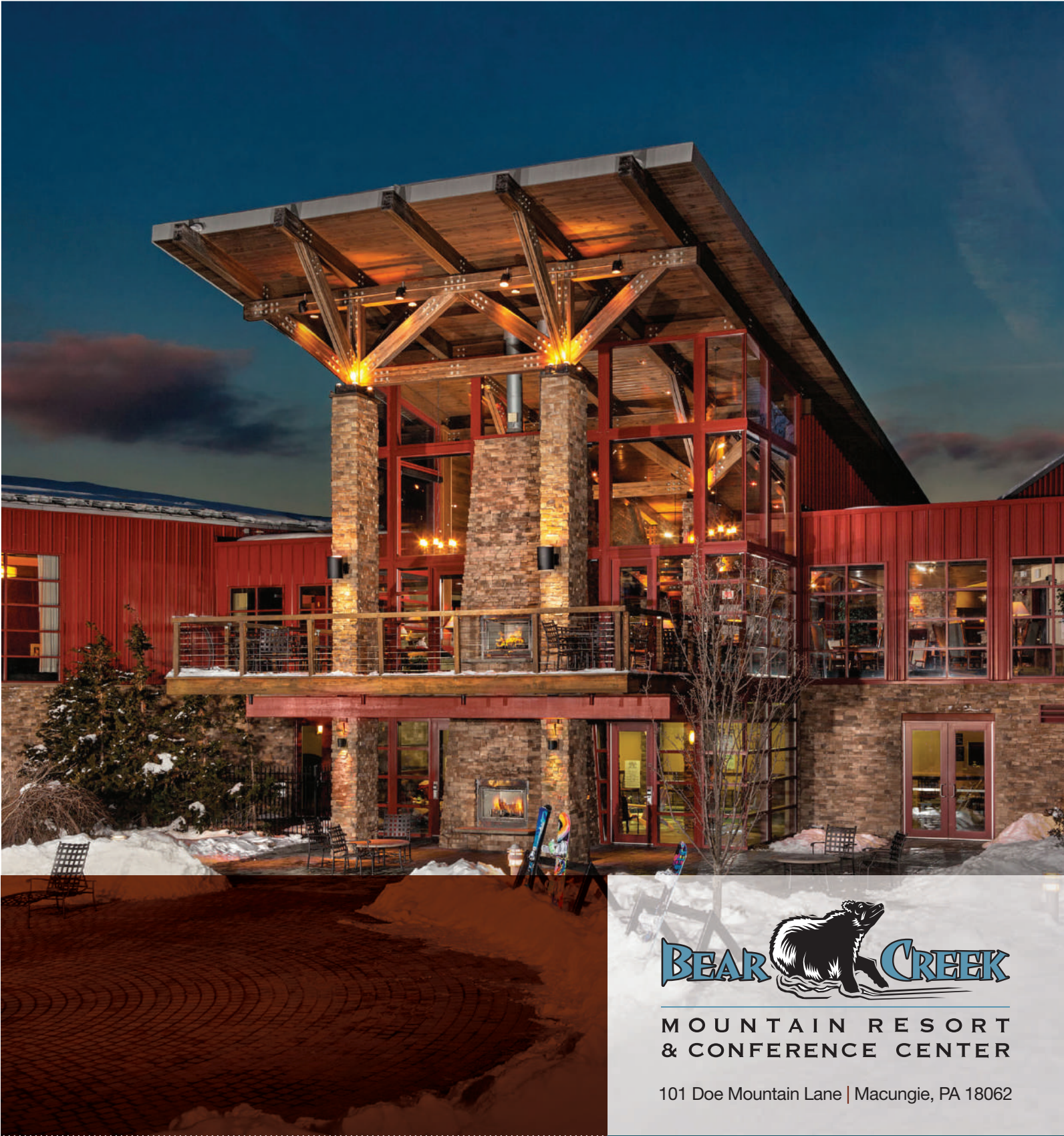


Banquet Menus



MOUNTAIN RESORT
& CONFERENCE CENTER

101 Doe Mountain Lane | Macungie, PA 18062

bcmountainresort.com

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Location

Located in the Lehigh Valley of Pennsylvania just an hour north of Philadelphia, 90 minutes from Wilmington, 2 hours from NYC, 3 hours from Baltimore and 3.5 hours from Washington, D.C.

Accommodations

116 beautifully appointed guest accommodations ranging from standard rooms to two-story loft suites.

Hotel Amenities Include:

- Indoor and outdoor pools and hot tubs
- Fitness Center
- Complimentary Meeting Room WiFi
- Business Center

Meeting Facilities

26,000 square feet of flexible banquet and meeting space.

Lodge (Available April through November only): 9,675 square feet, accommodates up to 350 with various seating styles

Fireside Suite (South Building): 558 square feet, accommodates up to 30 with various seating styles

White Oak Boardroom (South Building): 437 square feet, conference table seats up to 14

Blue Spruce Boardroom (South Building): 437 square feet, conference table seats up to 14

Mountain Ballroom (North Building): 6,640 square feet, accommodates up to 450 with various seating styles

Woodland Ballroom (South Building): 5,170 square feet, accommodates up to 400 with various seating styles

- Full-service mountain resort with panoramic views
- Stone and wood décor
- Comprehensive event-planning assistance and service from an experienced and capable staff
- Modern audiovisual equipment
- Well-equipped Business Center
- Complimentary shuttle service to and from Lehigh Valley International Airport for guests staying at The Hotel
- Complimentary parking
- Slopeside decks attached to most banquet spaces

Food & Beverage

The Grille

A full service restaurant open evenings and weekends. Seasonal outdoor dining available.

Trail's End Café

A casual poolside eatery, open daily at 7am.

Resort Activities

- **Skiing/Snowboarding/Snowtubing:** On 21 trails: rental equipment is available
- **Hiking/Mountain Biking:** Available on 7 miles of intermediate single track trails
- **Kayaking/Paddleboats:** Non-motorized boating on our 5 acre lake
- **Tennis:** Two lighted courts and hitting wall
- **Disc Golf:** 18-hole course wraps around our resort
- **Volleyball/Badminton/Horseshoes**
- **Putting Green**
- **Bocce Ball/Darts/Ping Pong/Foosball**
- **Geocaching**
- **Archery**
- **Axe Throwing**
- **Nearby Golf:** Just minutes away

The Spa

Our full service spa and salon offers a wide variety of treatments including massages, facials, wraps, body polishes, scrubs, nail and hair services.

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Function Space

A room rental fee will apply for the use of function space.
 Function space is assigned based on group size. The Mountain and Woodland Ballrooms, Fireside and Executive Boardrooms are available year round. The Lodge is available April through November.
 Function space may be reserved for another group before or after your scheduled time.
 On the day of the event, functions that run over the allotted time as scheduled with your Sales Manager, will be charged on a per-hour fee.
 Wall hangings, confetti and smoke/fog machines are not permitted. Candles must be in containers.

Food and Beverage Guarantees

A final guest count is required no later than 5 business days prior to your guests arrival and may not decrease after this time.
 Outside food or beverage is not permitted in function space.
 Payment:
 A non-refundable deposit is required along with the signed contract in order to guarantee the date, time and location of your event.
 Final payment method must be selected on the contract and the client will be billed accordingly.

Hotel/other Information

Please contact your Sales Manager for a room block rate for 10 rooms or more. Discounts may not be offered during ski season.
 The Hotel at Bear Creek can be reached at 610-641-7101 or toll-free at 1-866-754-2822.
 After the cut-off date on the contract has passed, The Hotel at Bear Creek is no longer obligated to hold room blocks.

Audio Visual Equipment

We require that arrangements are made in advance with your Sales Manager for use of all audio visual equipment rented from Bear Creek.
 We cannot guarantee A/V equipment ordered on the day of an event will be available.
 All A/V equipment added on to an event will be charged directly to the master bill.
 Outside A/V equipment is permitted.

continentals

All continentals include an Assortment of Breakfast Juices, Freshly Brewed Coffee and the Finest Hot Teas. Pricing based on two (2) hours of service. Breakfast items may not be held for morning breaks. All continentals require a minimum of ten (10) people, unless otherwise noted.

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Bear Creek Continental

\$14

An Assortment of Freshly Baked Danish and Croissant Pastries
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves
Fresh Fruit Salad

A Bear Creek Morning

\$16

An Assortment of Freshly Baked Danish and Croissant Pastries
Wholesome Cereals with Cold Milk
Freshly Baked Muffins
Granola and Greek Yogurt with Wildflower Honey
Sliced Fresh Fruit and Berries

Natures Best

\$19

Greek Yogurt with Strawberries, Blueberries and Granola
Flatbread Sandwiches with Egg White, Cheddar, Broccoli and Tomato
Sliced Fresh Fruit and Berries
Raspberry Bear Claws and Chocolate Croissants
Warm Oatmeal with Brown Sugar, Cinnamon, Raisins and Dried Cranberries

Rise and Shine

\$17

Freshly Baked Muffins
Egg and Cheese Sandwiches with Sausage on English Muffin
Egg and Cheese Sandwiches with Bacon on English Muffin
Sliced Fresh Fruit and Berries
Granola and Greek Yogurt with Wildflower Honey

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

hot breakfast buffets & brunch

All breakfast buffets include an Assortment of Breakfast Juices, Freshly Brewed Coffee and the Finest Hot Teas. Pricing based on two (2) hours of service. Breakfast items may not be held for morning breaks. All breakfast buffets require a minimum of twenty (20) people, unless otherwise noted.

Signature Breakfast Buffet

\$20

Farm-Fresh Scrambled Eggs
Roasted Breakfast Potatoes
Crisp Bacon or Sausage
An Assortment of Freshly Baked Danish
and Croissant Pastries
Fresh Bagels with Butter, Cream Cheese
and Assorted Preserves
Fresh Fruit Salad

Kodiak Breakfast Buffet

\$22

Farm-Fresh Scrambled Eggs
Roasted Breakfast Potatoes
Crisp Bacon
Cinnamon Brioche French Toast with Maple Syrup
Freshly Baked Muffins
Fresh Bagels with Butter, Cream Cheese
and Assorted Preserves
Fresh Fruit Salad

Lower East Side Breakfast Buffet

\$23

Fresh Bagels with Butter, Cream Cheese
and Assorted Preserves
Farm-Fresh Scrambled Eggs
Roasted Breakfast Potatoes
Crisp Bacon
An Assortment of Freshly Baked Danish
and Croissant Pastries
Greek Yogurt with Assorted Berries and Granola
Fresh Fruit Salad

Hilltop Brunch

\$32

An Assortment of Freshly Baked Danish
and Croissant Pastries
Fresh Bagels with Butter, Cream Cheese
and Assorted Preserves
Sliced Fresh Fruit and Berries
Farm-Fresh Scrambled Eggs
Roasted Breakfast Potatoes
Crisp Bacon
Waffles with Strawberries, Maple Syrup
and Whipped Cream
Chicken Marsala
Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Baked Three Cheese Penne Pasta with
House Made Marinara
Chef's Choice Dessert

Bear Creek Brunch

\$38

A minimum of thirty (30) guests required for this buffet.

An Assortment of Freshly Baked Danish
and Croissant Pastries
Fresh Bagels with Butter, Cream Cheese
and Assorted Preserves
Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Sliced Fresh Fruit and Berries
Classic Eggs Benedict with a Poached Egg on an
English Muffin, Canadian Bacon and Hollandaise
Cinnamon Brioche French Toast with Maple Syrup
Roasted Breakfast Potatoes
Crisp Bacon
Grilled Chicken Breast Bruschetta with Mozzarella
Pearls and Balsamic Glaze
Buttered Green Beans
Chef's Choice Dessert

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

ala carte breakfast add-ons

Each of the following are available as an add-on only to any of our breakfast selections. Items are priced per person, unless otherwise noted.

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Hot Selections

| | |
|--|-------------|
| Breakfast Burritos with Chorizo Sausage, Monterey Jack Cheese, Peppers and Onions | \$6 |
| Eggs Benedict with a Poached Egg on an English Muffin, Canadian Bacon and Hollandaise | \$7 |
| Farm-Fresh Scrambled Eggs with Cheddar Cheese | \$4 |
| with Sautéed Peppers and Onions | \$5 |
| Warm Oatmeal with Brown Sugar, Cinnamon, Raisins and Dried Cranberries | \$4 |
| Crisp Bacon | \$5 |
| Breakfast Sausage | \$4 |
| Breakfast Sandwiches (one per person): | \$7 |
| <ul style="list-style-type: none"> Bacon, Egg and Cheese on English Muffin Sausage, Egg and Cheese on English Muffin Ham, Egg and Cheese on English Muffin Egg White, Cheddar, Broccoli and Tomato Flatbread | |
| Hash Brown Casserole (serves 25 guests) | \$45 |

Cold Selections

| | |
|--|-----------------------|
| Smoked Salmon with Fresh Bagels, Capers, Red Onion and Sliced Tomato | \$11 |
| Freshly Baked Muffins | \$30 per dozen |
| Fresh Bagels with Butter, Cream Cheese and Assorted Preserves | \$40 per dozen |
| Wholesome Cereals with Cold Milk | \$3 |
| Kashi Bars | \$4 per bar |
| Individual Containers of Greek Yogurt | \$3 |
| Crunchy Granola with Dried Fruit | \$3 |
| Fruit Salad | \$7 |

Action Stations

Attendant fee applies (\$100)

| | |
|---|------------|
| Made-To-Order Eggs and Omelets with Ham, Bell Peppers, Mushrooms, Onions, Asparagus, Tomatoes, Spinach and Cheddar Cheese | \$9 |
| Made-To-Order Golden Malted Waffles with Butter, Warm Maple Syrup, Strawberries, Bananas, Whipped Cream and Nutella | \$9 |

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

breaks

All breaks include Freshly Brewed Coffee and the Finest Hot Teas. Pricing based on one (1) hour of service.

| | | | |
|---|------------|--|-------------|
| <i>Coffee Break</i> | \$6 | <i>The Cookie Jar</i> | \$10 |
| Freshly Brewed Coffee (Regular and Decaffeinated) The Finest Hot Teas | | Warm Assorted Freshly Baked Cookies Whole Milk and Chocolate Milk Sliced Fresh Fruit and Berries | |
| <i>Happy Hour</i> | \$8 | <i>Healthy Snack</i> | \$10 |
| Vegetable Crudité Tray with Dips Bags of Pretzels Bags of Chips | | Whole Almonds Fresh Seasonal Whole Fruit Individual Containers of Greek Yogurt Kashi Bars | |
| <i>Siesta Break</i> | \$8 | <i>Sweet and Salty</i> | \$10 |
| Crispy Tortilla Chips, Salsa, Guacamole and Warm Queso Dip | | Imported and Domestic Cheese Display Assorted Crackers Warm Assorted Freshly Baked Cookies | |
| <i>The Chick and the Pea</i> | \$9 | <i>Seventh Inning Stretch</i> | \$11 |
| Garlicky Hummus Sun-Dried Tomato and Basil Hummus Assorted Vegetables Crispy Pita Chips Olives Feta Cheese | | Hot Soft Pretzel Bites with Beer-Cheddar Dip and Mustard Bags of Potato Chips Miniature Franks with Ballpark Mustard Bags of Cracker Jacks | |
| <i>Snack Attack</i> | \$9 | | |
| Rice Krispy Treats Assorted Miniature Chocolate Bars Goldfish Crackers Chex Mix | | | |

Ala Carte Items

| | |
|--|-------------------------|
| Individual Bags of Potato Chips and Pretzels | \$3 |
| Individual Containers of Greek Yogurt | \$3 |
| Kashi Bars | \$4 |
| Vegetable Crudité with Dips | \$6 per person |
| Cheese with Crackers | \$9 per person |
| Tray of Warm Assorted Freshly Baked Cookies | \$30 per dozen |
| Tray of Fudge Brownies | \$30 per dozen |
| Soda Juice Water | \$3 |
| Lemonade Iced Tea Fruit Punch | \$4 per person |
| Fruit Infused Water | \$65 per 8 hours |

Beverages

| | |
|------------------------|------------------------|
| 1 Hour Beverage Break | \$8 per person |
| 4 Hour Beverage Break | \$10 per person |
| All Day Beverage Break | \$14 per person |

Beverage Breaks include unlimited Coffee, Decaffeinated Coffee, Gourmet Teas, Sodas and Waters.

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

lunch buffets

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All lunch buffets require a minimum of 20 people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

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The Sandwich Board*

\$25

Choose 1 Soup:

New England Clam Chowder with Oyster Crackers, Italian Wedding, Minestrone, Broccoli and Cheddar, Chicken Noodle with Saltines, Tomato Basil Bisque, Curried Lentil, Drunken Crab Bisque, Maryland Crab, Cilantro Lime Chicken, Red Pepper and Gouda Bisque, Chinese Chicken and Corn, Chef's Choice

Choose 2 Sides:

Traditional Cole Slaw, Broccoli Ranch Slaw, Roasted Cauliflower Salad, Cucumber Salad with Chili and Lime, Country Potato Salad with Egg, Chicken Club Pasta Salad, Bowtie Antipasti Salad, Maryland Shrimp Salad

Additional Sides: **\$3 per person**

Choose 3 Meats:

Turkey Breast, Ham, Salami, Hot Capicola, Mortadella, Roast Beef, Tuna Salad

Additional Meats: **\$2 per person**

Includes:

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
Assorted Breads and Cheese
Lettuce, Tomato, Onion, Mayonnaise, Red Pepper Relish and Horseradish Sauce
Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice

Cascade*

\$23

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
Chicken Piccata
Wild Rice Blend
Seasonal Vegetable Medley
Warm Baked Rolls with Butter
Assorted Freshly Baked Cookies and Brownies OR Chef's Choice

The Sub Shoppe*

\$24

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
American Cold Cut Sandwich with Roast Turkey, Ham and Salami with American Cheese, Lettuce, Tomato and Red Onion on an Amoroso Sub Roll
Chicken Salad Sandwich on a Croissant with Lettuce and Tomato
Mediterranean Roasted Vegetable Wrap
Yukon Gold Potato Salad
Creamy Cole Slaw
Assorted Potato Chips
Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice

Tailgating

\$26

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
All-Beef Hot Dogs with Beer Braised Sauerkraut
Grilled All-Beef Hamburger
Grilled California Marinated Chicken Breast
Brioche Burger Buns
American Cheese, Lettuce, Tomato, Pickles, Sliced Red Onion, Diced White Onion, Ketchup, Yellow Mustard and Mayonnaise
Yukon Gold Potato Salad
New England Baked Beans
Shoepeg Corn
Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice
Black Bean Veggie Burgers (**upon request only with a \$2 upcharge**)

*Available for groups under 20 guests

** Add a soup to any buffet for an additional \$3 per person. For soup selections, please see page 14. **

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

lunch buffets continued

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All lunch buffets require a minimum of 20 people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

The Salad Works*

\$26

Chicken Noodle Soup with Saltines
Mixed Greens
Assorted Toppings

- Shredded Carrots, Grape Tomatoes, Cucumbers, Bacon, Cheddar Cheese, Chickpeas, Sliced Olives and Croutons
 - Fresh Cubed Turkey Breast and Cubed Pit Ham
 - Ranch, Thousand Island, French, Blue Cheese, Balsamic Vinaigrette and Italian Dressings
- Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice

Charm City

\$35

Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives
Crab Cake Sandwich
Hot Roast Beef Sandwich
Black Bean Veggie Burger
Waffle Fries
Creamy Cole Slaw
White Onion, Lettuce, Tomato, Pickle Chips and Tartar Sauce, Ketchup and Horseradish Sauce
Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice

It's a Wrap*

\$24

Choose 2: Chicken Caesar, Turkey Club, Roast Beef and Provolone with Red Onion, Mediterranean Roasted Vegetable, Italian, Thai Chicken, Ham and Swiss
Additional Wraps: **\$4 per person**

Includes:
Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
Assorted Potato Chips
Spicy Brown Mustard, Yellow Mustard, Mayonnaise, Sriracha, Red Pepper Relish
Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice

*Available for groups under 20 guests

** Add a soup to any buffet for an additional \$3 per person. For soup selections, please see page 14. **

lunch buffets continued

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All lunch buffets require a minimum of 20 people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

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The Athens

\$30

Avgolemono – Greek Egg-Lemon Chicken Soup with Orzo Pasta
 Field Greens Salad with Feta Cheese, Tomatoes, Cucumbers, Green Peppers, Red Onion, Pepperoncini and Olives with Greek Feta and Ranch Dressings
 Roasted Garlic Hummus with Carrots, Celery and Crispy Pita Chips
 Make-Your-Own Gyro:
 • Seasoned Beef-Lamb Gyro Meat
 • Grilled Lemon Chicken
 • Lettuce, Tomato, Red Onion, Fresh Mint and Tzaziki Sauce
 • Warm Flatbread
 Walnut Baklava
 Assorted Freshly Baked Cookies and Brownies OR Chef's Choice

Mexican Fiesta

\$26

Black Bean and Roasted Corn Salad with Cilantro
 Cilantro Lime Tortilla Soup
 Beef and Chicken Tacos with Hard and Soft Shells
 Shredded Lettuce, Cheddar Cheese, Tomatoes, Fire Roasted Salsa, Sour Cream and Guacamole
 Santa Fe Rice
 Refried Beans
 Banana Layer Cake
 Sugar Cookies

Bamboo Garden

\$26

Chinese Chicken and Corn Soup
 Szechuan Beef
 Sweet and Sour Chicken with Peppers, Onions and Pineapple
 Vegetable Fried Rice
 Vegetable Egg Roll with Hot Mustard and Duck Sauce
 Broccoli with Garlic Sauce
 Fortune Cookies
 Banana Layer Cake
 Fresh Orange Wedges
 Sriracha, Soy Sauce and Light Soy Sauce

Pronto*

\$26

Family Style Salad with Iceberg Blend, Carrots, Tomatoes, Cucumbers, Red Onion, Olives, Pepperoncini and Croutons with Italian Dressing
 Meatballs in Pomodoro Sauce
 Penne alla Vodka
 Pan Seared Chicken with White Wine, Lemon and Italian Parsley
 Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce
 Ciabatta Bread, Extra Virgin Olive Oil and Balsamic Vinegar
 Miniature Cannoli
 Cheesecake with Raspberry Drizzle and Fresh Raspberries

To-Go Meals

\$16

A Variety of Wraps with a piece of Seasonal Fresh Whole Fruit, a Cookie, a Bag of Potato Chips and a Bottle of Water

To-Go meals are offered to groups that are leaving the resort. Turn this menu into a buffet for \$8 per person surcharge.

*Available for groups under 20 guests

** Add a soup to any buffet for an additional \$3 per person. For soup selections, please see page 14. **

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

plated luncheon

The plated luncheon menu is recommended for groups of 20 or less. For groups over 20 that are interested in a plated luncheon, please ask your Sales Manager for options. The plated luncheon menu includes Chef's Choice of Dessert and Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Actual entrée counts are due five (5) business days prior to event.

\$28 per person

Choose 1

- Za'atar Hummus with Carrots, Celery, Olives, Feta Cheese and Crispy Pita Chips
- Fire Roasted Salsa, Guacamole and Warm Corn Tortilla Chips
- Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
- Tossed Caesar Salad with Shaved Parmesan and House Croutons
- Spinach Salad with Chopped Egg, Crisp Bacon, Mushrooms and Hot Bacon Dressing
- Kale Romaine Salad with Quinoa, Raisins, Almonds, Parmesan Cheese and Lemon Basil Vinaigrette
(\$2 per person upcharge)
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives
(\$2 per person upcharge)
- Vine Ripened Tomatoes with Fresh Mozzarella and Basil
(\$2 per person upcharge)

Choose 2

- All sandwiches and wraps include a dill pickle spear and potato chips*
- American Cold Cut Sandwich with Roast Turkey, Ham and Salami with American Cheese, Lettuce, Tomato and Red Onion on an Amoroso Sub Roll
 - Chicken Salad Sandwich on a Croissant with Lettuce and Tomato
 - Vegetable Wrap with Hummus, Spinach, Roasted Red Pepper and Crispy Shallots on Lavash Bread
 - Roast Beef Sandwich with Thinly Sliced Onion, Lettuce, Tomato and Horseradish Crème Fraiche on a Sub Roll
 - Muffallata Sandwich with Salami, Ham, Mortadella, Sliced Mozzarella, Provolone, Giardiniera and Olive Relish on a Sesame Seed Amoroso Sub Roll
 - Albacore Tuna Salad Sandwich on a Croissant with Provolone, Lettuce and Tomato
 - Turkey Club Sandwich with Oven Roasted Turkey, Bacon, Lettuce, Tomato and Mayonnaise on Lightly Toasted Pullman White Bread
 - Mediterranean Roasted Vegetable Wrap
 - Thai Chicken Wrap
 - Ham and Swiss Wrap

Pre-order Menu from Trail's End Café

\$18 per person

Order your favorite from Trail's End Café and have it delivered to your meeting room.

Only for groups of 15 or less. Must be ordered by 10:30 am.

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

dinner buffets

All dinner buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All dinner buffets require a minimum of thirty (30) people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

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Memphis

\$37

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
Smoked Barbecue Beef Brisket
Memphis Style Baby Back Ribs in a Sweet and Tangy Barbecue Sauce
Buttermilk Fried Chicken
Macaroni and Cheese
Herb Roasted Red Bliss Potatoes
Buttered Green Beans
Creamy Cole Slaw
Buttermilk Cornbread with Honey Butter
Chocolate Creme Cake
Warm Assorted Freshly Baked Cookies

Hamptons

\$40

Warm Dinner Rolls
Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
Carved Marinated Flank Steak with Roasted Mushrooms and Shallots in a Red Wine Sauce
Rosemary Roasted Pork Loin with Dried Fruit Compote and Natural Jus
Roasted Salmon Filet
Whipped Mashed Potatoes
Buttered Green Beans
Shoepeg Corn
Warm Assorted Freshly Baked Cookies
Chocolate Creme Cake

Naples

\$41

Warm Dinner Rolls
Italian Wedding Soup
Antipasti Salad with Salami, Mozzarella, Pepperoni, Olives, Pepperoncini, Chickpeas, Tomatoes, Cucumbers, Croutons and Field Greens with Red Wine Vinaigrette
Tuscan Pot Roast with Porcini Mushrooms and Red Wine
Romano Crusted Chicken with Lemon
Rigatoni Bolognese and Parmesan Reggiano
Stewed Zucchini in Tomato Sauce with Root Vegetables and Basil
Tiramisu
Miniature Cannoli

Surf & Turf

\$45

Warm Dinner Rolls
Chopped Salad with Chopped Romaine and Iceberg Lettuce, Tomato, Cucumber, Hearts of Palm, Red Onion and Old Bay Deviled Egg with Red Wine Vinaigrette
Crispy Fried Shrimp with Cocktail and Tartar Sauce
Beef Filet Tips Au Poivre with Roasted Pearl Onions
Brussel Sprouts
Roasted Garlic Mashed Potatoes
Shoepeg Corn
Chef's Choice Dessert

** Add a soup to any buffet for an additional \$3 per person. For soup selections, please see page 14. **

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

dinner buffets

All dinner buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All dinner buffets require a minimum of thirty (30) people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

Red Dragon

\$38

Crunchy Thai Kale Salad with Creamy Peanut Dressing
Thai Chicken Noodle Soup
Peanut Chicken Stir Fry
Pork Fried Rice
Sweet Chili Green Beans
Fusion Assorted Mini Cakes

Summertime Barbecue

\$36

Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Pulled Pork BBQ
Backyard Burgers with Lettuce, Tomato, Red Onion,
Brioche Rolls, Cheddar Cheese, Swiss Cheese,
Ketchup, Mustard and Mayonnaise
Bourbon Glaze Salmon
Buttered Shoepeg Corn
Buttered Green Beans
Country Potato Salad with Mustard
and Hard-Boiled Egg
Fresh Cubed Watermelon
Chocolate Crème Cake
Warm Assorted Freshly Baked Cookies

French Quarter

\$37

Warm Dinner Rolls
Creole Salad with Mixed Baby Greens, Ruby Port
Cranberries, Cinnamon Candied Almonds
and Crumbled Stilton Blue Cheese
BBQ Shrimp with Cheesy Grits
Cajun Chicken Alfredo with Fettuccine
Dirty Rice
Buttered Green Beans
Chorizo and Chard Gumbo
Jalapeño Cheddar Cornbread
Chef's Choice Dessert

St. Petersburg

\$35

Warm Baked Rolls with Butter
Waldorf Salad with Spring Greens, Dried Cherries,
Granny Smith Apples, Goat Cheese and Candied
Pecans with Creamy Maple Vinaigrette
Beef Stroganoff
Roasted Chicken Breast with Dijon Mustard
and Natural Jus
Garlic Mashed Potatoes
Braised Brussel Sprouts, Onions and Bacon
Chocolate Crème Cake

Little Lehigh

\$33

Warm Dinner Rolls
Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Herb Roasted Chicken Breast
Grilled Salmon with Chesapeake Spice Aioli
Penne, Fresh Tomatoes, Mushrooms, Peas and
Parmesan Cream Sauce
Steamed Asparagus
Roasted Red Potatoes
Cheesecake with Raspberry Drizzle and Fresh
Raspberries

West Coast

\$45

Romaine and Iceberg Salad with
Green Goddess Dressing
Fire and Ice Cucumber, Tomato and Red Onion Salad
Chipotle Marinated Grilled Tri Tip Steak with
Chimichurri and Anaheim Tomato Relish
Cedar Planked Salmon with Artichoke
and Toasted Garlic
Grilled Herb Marinated Airline Chicken
Horseradish Mashed Yukon Gold Potatoes
Vegetable Medley
Sourdough Bread and Butter
Fresh Cubed Watermelon
Carrot Cake

Mountain Top

\$35

Warm Dinner Rolls
Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Red Wine Braised Roast of Beef
Grilled Tarragon Mustard Chicken
Roasted New Potatoes and Carrots
with Parsley and Thyme
Rice Pilaf
Buttered Green Beans
Chef's Choice Dessert

Scenic View

\$28

Warm Dinner Rolls
Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Green Peppercorn Marinated Flank Steak
with Balsamic Roasted Cipollini Onions
Grilled Citrus Chicken over Wild Rice
Sautéed Zucchini and Yellow Squash
Roasted Garlic Mashed Potatoes
Green Beans Almondine with Lemon
Chef's Choice Dessert

** Add a soup to any buffet for an additional \$3 per person.
For soup selections, please see page 14.

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

create-your-own buffet

All create-your-own buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Either course includes warm baked rolls with butter and chef's choice of dessert. All create-your-own buffets require a minimum of twenty (20) people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

| | |
|----------------------------|-------------|
| Two Entrée Buffet | \$39 |
| Three Entrée Buffet | \$43 |
| Four Entrée Buffet | \$49 |

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Salad Selections (Choose 1)

- Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
- Greek Salad with Field Greens, Tomatoes, Cucumbers, Green Peppers, Red Onion, Pepperoncini, Kalamata Olives and Feta Cheese with Greek Dressing
- Kale Romaine Salad with Quinoa, Raisins, Almonds, Parmesan Cheese and Lemon Basil Vinaigrette **(\$1 per person upcharge)**
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives **(\$2 per person upcharge)**

Soup Selections (Choose 1)

- New England Clam Chowder with Oyster Crackers
- Italian Wedding
- Broccoli and Cheddar **GF**
- Chicken Noodle with Saltines
- Tomato Basil Bisque **GF**
- Drunken Crab Bisque **GF**
- Maryland Crab **GF**
- Cilantro Lime Chicken **GF**
- Red Pepper and Gouda Bisque

*Soup Selections that are gluten free are noted with a **GF**.*

Pairing options for the Create-Your-Own Buffet: (choose one of each)

Starches

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Horseradish Yukon Gold Potatoes
- Wild Rice Blend
- Potato Gratin with Gruyere Cheese
- Fresh Herb Risotto
- Macaroni and Cheese

Vegetables

- Honey Glazed Carrots
- Shoeppeg Corn
- Broccoli
- Buttered Green Beans
- Steamed Asparagus
- Seasonal Vegetable Medley

Entrée Selections

- Memphis Style Barbecue Baby Back Ribs in a Sweet and Tangy Barbecue Sauce
- Pot Roast with Potatoes, Carrots and Horseradish Sauce
- Rosemary Roasted Pork Loin with Dried Fruit Compote and Natural Jus
- Carved Flank Steak Au Poivre
- Roasted Chicken with Natural Jus and Mustard-Rosemary Butter
- Romano Crusted Chicken Breast with Lemon
- Chesapeake Crab Cakes with Remoulade Sauce
- Crispy Fried Haddock with Tartar Sauce and Lemon
- Shrimp Penne Pasta with Brandied Shrimp Cream Sauce, Tomatoes and Chives
- Rigatoni Bolognese and Parmesan Reggiano
- Vegan Kung Pao Spaghetti with Tofu, Peppers, Onions, Bean Sprouts and Peanuts
- Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce
- Grilled London Broil with Green Peppercorn Sauce **(\$8 per person upcharge)**

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

plated dinner

All plated dinners include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Each entrée includes warm baked rolls with butter and chef's choice of dessert. Actual entrée counts are due five (5) business days prior to event.

Served Dinner Selections: 1 Appetizer and 2 Entrées

To offer additional entrée choice, please ask your Sales Manager for pricing.

Appetizer Selections (Choose 1)

- Garden Salad with House Sherry Vinaigrette
- Tossed Caesar Salad with Shaved Parmesan and House Croutons
- Fresh Mozzarella with Garden Fresh Tomatoes, Basil Oil, Roasted Tomato Drizzle and Sea Salt
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives
- (\$2 per person upcharge)**
- Classic Shrimp Cocktail with Fresh Lemons and Cocktail Sauce **(Market Price upcharge)**

Duet Entrée Selections

- Petit Filet with Red Wine Sauce and Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$56**
- Herbed Chicken Breast and Grilled Salmon with Romesco Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$36**

Plated Dinner for Children

twelve (12) and under

- Chicken Fingers and French Fries **\$13**
- Chicken Fingers and Macaroni and Cheese **\$13**

Entrée Selections (Choose 2)

Gluten free entrées are available upon request.

- Grilled Amish Chicken Breast with Natural Jus, Mustard and Rosemary, Accompanied by Chef's Choice of Starch and Vegetable **\$33**
- Chicken Wellington with Brandied Mushroom Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$36**
- Chicken Florentine Stuffed with Spinach, Parmesan Cheese with a Roasted Garlic Cream Sauce **\$35**
- Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$40**
- Mezzi Rigatoni with Crab and Asparagus in a Parmesan Cream Sauce **\$33**
- Grilled Grouper Filet with Maître d' Butter, Accompanied by Chef's Choice of Starch and Vegetable **\$38**
- Cedar Plank Salmon with Artichoke and Toasted Garlic, Accompanied by Chef's Choice of Starch and Vegetable **\$37**
- Filet Mignon with Red Wine Sauce, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$50**
- Grilled Sirloin Steak with Green Peppercorn Sauce, 10 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$39**
- Grilled Flatiron Steak with Red Wine Sauce, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$32**
- Herb de Provence Roasted Pork Tenderloin with Sweet Garlic Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$40**
- Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce **\$30**
- Vegetable Lasagna with Assorted Vegetables and Cheeses **\$33**
- Kung Pao Spaghetti **\$30**

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

passed hors d'oeuvres

Passed Hors D' Oeuvres must order in groups of twenty-five (25).

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Passed Hors d'Oeuvres (Hot)

\$3 per piece

- Crispy Asparagus and Fontina Risotto Ball with Basil Aioli
- Four Cheese Garlic Puff
- Swiss Cheese and Spinach Crescent
- Breaded Stuffed Artichokes
- Miniature Maryland Crab Cake with Mustard Aioli
- Bacon Wrapped Scallop with Apricot Horseradish Chutney **GF**
- Coconut Chicken Skewer with Sweet Chili Sauce
- Smoked Chicken and Pepper Quesadilla
- Miniature Beef Wellington with Maytag Blue Cheese
- Cocktail Frank Wrapped in Puff Pastry with Stone Ground Mustard
- Spicy Korean Meatball
- French Onion Soup Boule
- Maple Bacon Wrapped Shrimp
- Raspberry and Brie Phyllo
- Miniature Vegetable Spring Roll with Sweet Chili Sauce

Passed Hors d'Oeuvres (Cold)

\$3 per piece

- Tomato Mozzarella Bruschetta
- Mediterranean Bruschetta with Feta Cheese
- Iced Shrimp Cocktail with Red Chili Cocktail Sauce **GF**
- (\$.50 per piece upcharge)**

- Raw Oysters **\$4 per piece**
- Caprese Skewers **\$4 per piece**

Passed Hors D' Oeuvres that are gluten free are noted with a **GF**.

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

stationary displays & stations

Stationary displays and attended stations are only available as an add-on to cocktail hour or your meal service. All items are priced per person, unless otherwise noted. Pricing is based on up to two (2) hours of service.

Stationary Displays

| | |
|--|--------------|
| Fresh Garden Vegetable Crudité with Ranch and Red Pepper Dips | \$6 |
| Imported and Domestic Cheese Display with Assorted Crackers | \$9 |
| Sliced Fresh Fruit Display with an Assortment of Fresh Fruit | \$7 |
| Hummus Trio | \$8 |
| <ul style="list-style-type: none"> • Za'Atar • Pine Nut Parsley and Lemon • Sun-dried Tomato and Basil with Assorted Vegetables, Pita Chips, Olives and Feta Cheese | |
| Warm Spinach Artichoke Dip with Crispy Pita Chips | \$9 |
| Antipasti Display with Sliced Cured Meats, Artisan Assorted Cheeses, Olives, Pepperoncini, Marinated Vegetables and Crostini | \$11 |
| Grand Sushi Platter 80 Pieces of Assorted Sushi Rolls: California Rolls, Spicy Tuna, Salmon California, Spicy Crab, Shrimp Tempura, Avocado Cucumber Burdock Rolls, Pickled Ginger and Wasabi | \$450 |

Stations

| | |
|---|----------------------|
| Salad Station with a Greens Blend, Diced Tomatoes, Sliced Cucumbers, Carrot Julienne, Red Onion, Cheddar Cheese and Croutons, Accompanied by Ranch, Balsamic Vinaigrette and Caesar Dressings | \$7 |
| Add Grilled Chicken: \$3 per person Add Albacore Tuna Salad: \$3 per person Add Shrimp: \$5 per person | |
| French Fry Bar with Waffle, Curly and Sweet Potato Fries, Ketchup, Malt Vinegar, Old Bay, Warm Cheese Sauce, Sriracha Mayonnaise and Jalapeno Ranch Dip | \$8 |
| Beef Cheesesteak Station with Cheese Sauce, Red Sauce, Onion, Sliced Mushrooms and Bell Peppers | \$9 |
| Add Chicken: \$2 per person | |
| Beef Slider Bar with Chipotle Mayonnaise, Roasted Garlic Aioli, Brown Mustard, Pickles, Grilled Red Onion, Ketchup and Crisp Bacon | \$3 per piece |
| Add Turkey: \$2 per piece | |
| Mashed Potato Martini Bar with Garlic Mashed Potatoes, Mashed Sweet Potatoes, Green Onions, Caramelized Onions, Crisp Bacon, Cheddar Cheese, Blue Cheese Crumbles, Sour Cream, Brown Sugar, Miniature Marshmallows and Butter Balls | \$9 |
| Mexican Bar with Warm Tortilla Chips, Hard and Soft Shells with Seasoned Ground Beef, Diced Chicken, Salsa, Guacamole, Sour Cream, Green Onion, Red Onion, Cheese Sauce, Jalapenos, Tomato and Shredded Lettuce | \$11 |
| Tater Tot Station with Crispy Tater Tots, Warm Cheddar Cheese Sauce, Fresh Bacon Bits, Green Onions, Caramelized Onions, Chili, Sour Cream and Ketchup | \$9 |
| Hot Dog Station with Hot Dogs, Corn Dogs, Chopped Bacon, Sport Peppers, Pickled Jalapeños, Sweet Relish, Dill Pickle Spears, Diced Spanish Onions, Sauerkraut, Chili, Cheese Sauce, Ball Park Mustard, Sriracha and Ketchup | \$9 |

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

chef-attended action & carving stations

Chef-attended action stations and chef-attended carving stations are only available as an add-on to cocktail hour or your meal service. A \$100 chef attendant fee applies. All chef-attended action stations are priced per person. All chef-attended carving stations are priced per piece. Pricing is based on up to two (2) hours of service.

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Chef-Attended Action Stations

| | |
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| Pasta Station with Penne Pasta, Chicken and Sundried Tomatoes in a Basil Pesto Sauce; Cheese Tortellini with Tomato Basil Sauce; Shrimp and Scallops Cavatappi in a Garlic Cream Sauce; Crushed Red Pepper, Pecorino Romano Cheese, Granulated Garlic and Warm Breadsticks | \$13 |
| Crab Cake Station with Sauteed Maryland Crab Cakes, Mustard Aioli, Corn Relish and Savoy Cabbage Slaw | \$18 |
| Stir Fry Station with Chicken, Shrimp OR Tofu with Assorted Vegetables and Noodles in a Spicy Kung Pao Sauce | \$13 |

Chef-Attended Carving Stations

| | |
|--|---------------------|
| Herb Roasted Beef Tenderloin with Red Wine Sauce (serves approximately 15 guests) | \$420 |
| Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce (serves approximately 25 guests) | \$375 |
| Rosemary Roasted Top Round of Beef with Mushroom Sauce (serves approximately 50 guests) | \$300 |
| Brown Sugar Baked Ham with Maple Glaze (serves approximately 50 guests) | \$225 |
| Herbed Slow Roasted Turkey Breast with Home Style Gravy and Cranberry Orange Relish (serves approximately 15 guests) | \$200 |
| Herb Roasted Pork Loin with Rosemary and Garlic Sauce (serves approximately 40 guests) | \$180 |
| Roasted Whole Pig | Market Price |

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

dessert stations

Dessert stations are available as an add-on to your meal service. All dessert stations are priced per person, unless otherwise noted. Pricing based on one and a half (1.5) hours of service.

Dessert Stations

Chocolate Fountain (serves 150) with Warm Chocolate, Seasonal Fresh Fruit, Marshmallows, Rice Krispy Treats, Pretzel Rods, Oreo Cookies and Pound Cake **\$800**
\$2 per person over 150 people

Bananas Foster Flambé with Bananas Flambéed in Rum, Brown Sugar, Cinnamon and Banana Liquor, Served with Vanilla Ice Cream with a \$100 Chef Attendant Fee **\$9**

Ice Cream Sundae Bar with Vanilla Ice Cream with Assorted Sundae Toppings with a \$100 Chef Attendant Fee **\$7**

Warm Apple Cinnamon Crisp **\$3 per person**

Waffle Bar with Made-To-Order Malted Waffles with Vanilla Ice Cream, Fresh Strawberries, Chocolate Sauce, Caramel Sauce, Whipped Cream, Wet Walnuts and Maraschino Cherries with a \$100 Chef Attendant Fee **\$10**

Assorted Miniature Cakes **\$10**

S'mores Bar
Includes Miniature Fire Stations for Roasting Marshmallows
Graham Crackers, Milk Chocolate, Marshmallows and Peanut Butter Cups **\$10**

Cannoli Dip Station
Cannoli Chips
Mini Waffle Cones **\$10**

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

alcoholic beverage selections

One bar is suggested for every 100 guests. No shots are permitted. Bear Creek strictly adheres to all PLCB laws.

Bar Options

Open Bar (priced per hour, per person) | **Cash Bar** (guests pay for drink)

Hosted Bar (billed per drink)

Hosted and Cash Bar

A \$100 bartender fee applies for each bar.

Standard Brand Liquors

New Amsterdam Vodka, Vanilla Vodka, Orange Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, J & B Scotch, Camarena Tequila, Peach Schnapps, Amaretto, Triple Sec, Kimora Coffee Liqueur, Sweet and Dry Vermouth

Hosted: \$7

Cash: \$8

Martinis and Manhattans – Hosted: \$9 | Cash: \$9

Premium Brand Liquors (includes standard liquors)

Grey Goose Vodka, Vanilla Vodka, Orange Vodka, Bombay Sapphire Gin, Meyers Dark Rum, Knob Creek Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, Grand Marnier, Chambord, Amaretto Di Sarrono, Kahlua, Sambuca, Baileys

Hosted: \$9

Cash: \$10

Martinis and Manhattans – Hosted: \$11 | Cash: \$11

Domestic Bottled Beers

Miller Lite, Yuengling Lager, Coors Light, Budweiser, Bud Light, Rolling Rock

Hosted: \$5 | Cash: \$5

Two (2) domestic bottled beers from the above listings will be on each bar.

Premium Bottled Beers

Heineken, Stella Artois, Corona, Sam Adams Seasonal

Hosted: \$7 | Cash: \$7

One (1) premium bottled beer from the above listings will be on each bar.

House Wine

Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Hosted: \$8 | Cash: \$8

Wine Service

Wine Service is charged based on consumption per bottle.

Bottle of House Wine \$35

One bottle serves approximately four (4) guests.

Wine may be placed on each guest table or passed by servers during dinner.

Please specify to your Sales Manager which you prefer.

Upgraded wines or special requests are based on availability and priced accordingly.

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

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One bar is suggested for every 100 guests. No shots are permitted. Bear Creek strictly adheres to all PLCB laws

Open Bar Options

Upgraded beer and/or wine selections are available upon request and priced accordingly.

Beer and Wine Open Bar

Beer: A variety of domestic bottled beers will be on each bar.

House Wine: Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Standard Brand Open Bar

Liquor: New Amsterdam Vodka, Vanilla Vodka, Raspberry Vodka, Citrus Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, J & B Scotch, Camarena Tequila, Peach Schnapps, Amaretto, Triple Sec, Kimora Coffee Liqueur, Sweet and Dry Vermouth

Beer: A variety of domestic bottled beers will be on each bar.

House Wine: Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Premium Brand Open Bar *(includes standard liquors)*

Liquor: Grey Goose Vodka, Bombay Sapphire Gin, Meyers Dark Rum, Knob Creek Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, Grand Marnier, Chambord, Amaretto Di Sarrono, Kahlua, Sambuca, Baileys

Beer: A variety of domestic and premium bottled beers will be on each bar.

House Wine: Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Open Bar Pricing

| | One Hour | Two Hours | Three Hours | Four Hours |
|-----------------------------|----------|-----------|-------------|------------|
| Beer & Wine Only | \$11 | \$19 | \$26 | \$32 |
| Standard Brand | \$15 | \$23 | \$31 | \$39 |
| Premium Brand | \$18 | \$27 | \$36 | \$45 |

Additional Hosted Bar Options

A \$50 station fee applies for each station.

Bloody Mary Station

\$10 per person

Create your own Bloody Mary!

Includes: Vodka, House Bloody Mary Mix, Tomato Juice, Worcestershire Sauce, Hot Sauce, Lime Juice, Black Pepper, Olives, Celery, Lime, Lemon, Garlic Salt, Celery Salt and Old Bay

Mimosa Station

\$12 per person

Create your own Mimosa! Includes: Champagne, Orange Juice, Cranberry Juice, Lemonade and Seasonal Fruit Garnishes

Champagne Toast

\$4 per glass

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

audio visual equipment

All equipment listed below is owned and operated by Bear Creek Mountain Resort. This allows us to respond quickly in the event of problems or additions. All equipment is priced per day.

LCD Projector Packages

Includes projector, screen, power strip, power cord and VGA cable

LCD projector **\$200**
Available in the Woodland Ballroom, Mountain Ballroom, Blue Spruce Boardroom, White Oak Boardroom, Willow, Hemlock, Winterberry, Spring Creek and the Lodge

Portable LCD tabletop projector (XGA 1024 x 768) **\$170**

LCD set-up package **\$125**

80" Flat Screen TV in Fireside Suite (includes VGA or HDMI Connectors) **\$100**

Built-in Screen Sizes

Mountain Ballroom
(1 Built-in screen & projector)
73" Height x 130"Width (6.1ft. x 10.8ft) **150" Diagonal**

Woodland (3 Built-in screens, 3 projectors)

White Oak Boardroom and Blue Spruce Boardroom
65"Height x 116"Width (5.4ft x 9.6ft) **133" Diagonal**

Lodge (1 Built-in screen & projector)
62"Height x 110"Width (5.2ft x 9.1ft) **126" Diagonal**

Portable Screen Sizes:*

Smaller Pull-up Screens (2)
59" Height x 78"Width (4.9ft x 6.5ft) **97.5" Diagonal**

Large Buildable Screens (2)
76"Height x 120"Width (6.3ft x 10ft) **150" Diagonal**

*area of image on screen not total size

Microphone

A maximum of 2 microphones in the Lodge, 3 microphones in the Mountain Ballroom and 6 microphones in Woodland Ballroom can be used simultaneously.

Wireless Handheld Microphone **\$95 each**

Wireless Lavalier Microphone **\$95 each**

Audio Visual Equipment

Wireless Speaker Phone **\$60**

Fender System **\$50**

Input to House Sound System **\$45**

Presentation Accessories

Power Strips **\$5**

Power Cords **\$5**

Cable Fee **\$15**

Slide Advancer with Laser Pointer **\$25**

Whiteboard w/ 2 Markers and Eraser (27" x 34") **\$50**

Hardback Flip Chart with Pad and 2 Markers **\$45**

Hardback Flip Chart with Post-It Pad and 2 Markers **\$65**

Pipe & Drape (16' high) **\$15 per foot**

Stage Rental (up to 8' x 16') **\$500**

Podium **\$65**

On-site Tech Fee **\$40 per hour**

Tech will provide dedicated support during desired time

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

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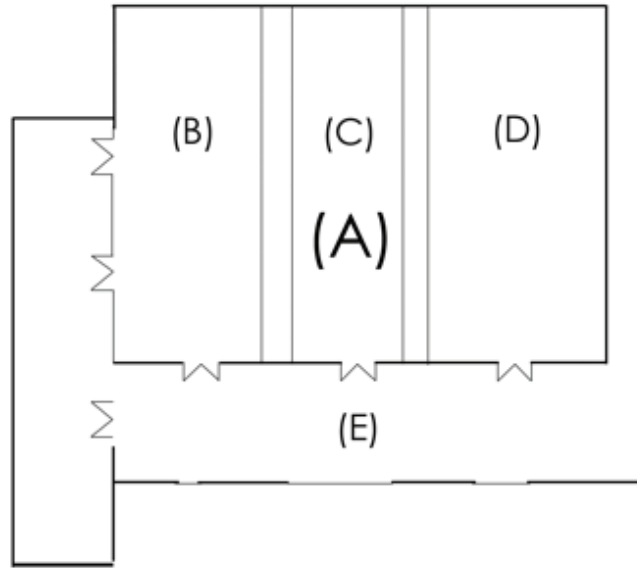
Resort Map

- | | | |
|---|---|---|
| <ul style="list-style-type: none"> A Bear Creek Lake B Maintenance & Ski Patrol C Rentals D Lower Lodge, Guest Services, Ski School & Outdoor Ticket Windows E Lodge F The Grille G Mountain Ballroom | <ul style="list-style-type: none"> H North Lobby (Entrance and Hotel Check-in) Indoor Pool & Hot Tub I The Hotel at Bear Creek: North Building J South Lobby (Entrance) The Spa at Bear Creek K The Hotel at Bear Creek: South Building Woodland Ballroom, Boardrooms, Fireside Suite, Trail's End Café & The Spa at Bear Creek | <ul style="list-style-type: none"> L Outdoor Pool M Outdoor Hot Tub N Mountain Courtyard & Outdoor Hot Tub O Rock Garden P Tennis Courts Q Woodland Courtyard |
|---|---|---|

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

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Mountain Ballroom

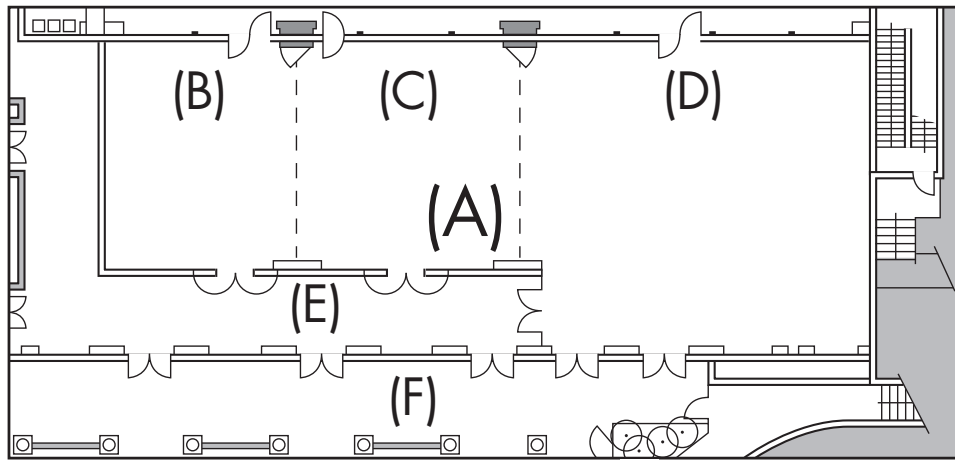
North Building, Hotel Lobby Level

| Meeting Room | Dimensions | Sq Ft | Theatre | Classroom | Banquets | U-Shape | Reception |
|-----------------------|------------|-------|---------|-----------|----------|---------|-----------|
| Mountain Ballroom (A) | 60 x 83 | 4980 | 450 | 250 | 300 | - | 250 |
| Mountainside (B) | 60 x 30 | 1800 | 150 | 80 | 80 | 50 | - |
| Evergreen (C) | 60 x 23 | 1380 | 125 | 60 | 60 | 40 | - |
| Spring Creek (D) | 60 x 30 | 1800 | 150 | 80 | 80 | 50 | - |
| Pre-Function (E) | 20 x 83 | 1660 | - | - | - | - | - |
| Deck (F) | 76 x 17 | 1292 | - | - | - | - | - |
| Ceiling Height | 12-22 ft | - | - | - | - | - | - |



A 23% service charge and 6% sales tax will be applied to all food and beverage items.

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Woodland Ballroom

South Building, Second Floor

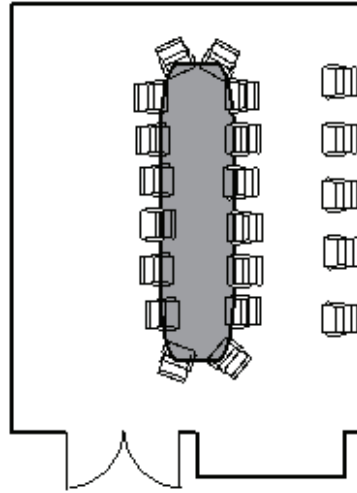
| Meeting Room | Dimensions | Sq Ft | Theatre | Classroom | Banquets | U-Shape | Reception |
|-----------------------|------------|-------|---------|-----------|----------|---------|-----------|
| Woodland Ballroom (A) | 113' Long | 4466 | 400 | 200 | 250 | - | 180 |
| Winterberry (B) | 34 x 28 | 952 | 80 | 40 | 50 | 15 | - |
| Hemlock (C) | 34 x 33 | 1122 | 100 | 60 | 70 | 30 | - |
| Willow (D) | 46 x 52 | 2392 | 200 | 120 | 120 | 50 | - |
| Pre-Function (E) | 11 x 64 | 704 | - | - | - | - | - |
| Deck (F) | 155 x 13 | 2015 | - | - | - | - | - |
| Ceiling Height | 10.5 ft | - | - | - | - | - | - |



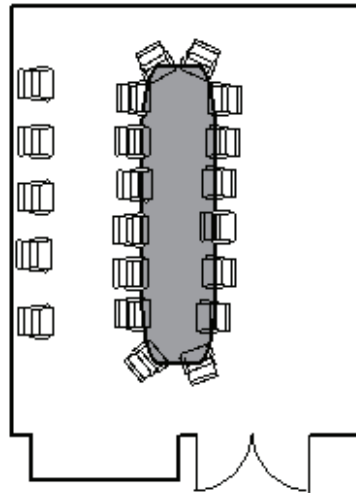
A 23% service charge and 6% sales tax will be applied to all food and beverage items.

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| Meeting Room | Dimensions | Sq Ft |
|-----------------------|------------|-------|
| Blue Spruce Boardroom | 19 x 23 | 437 |

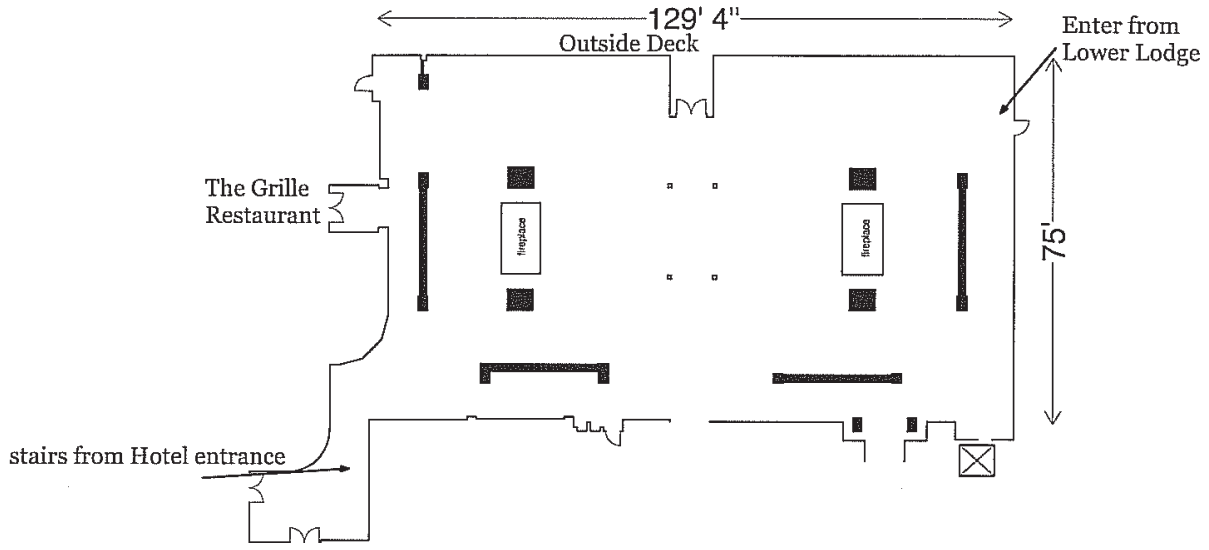


| Meeting Room | Dimensions | Sq Ft |
|---------------------|------------|-------|
| White Oak Boardroom | 19 x 23 | 437 |



A 23% service charge and 6% sales tax will be applied to all food and beverage items.

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The Lodge

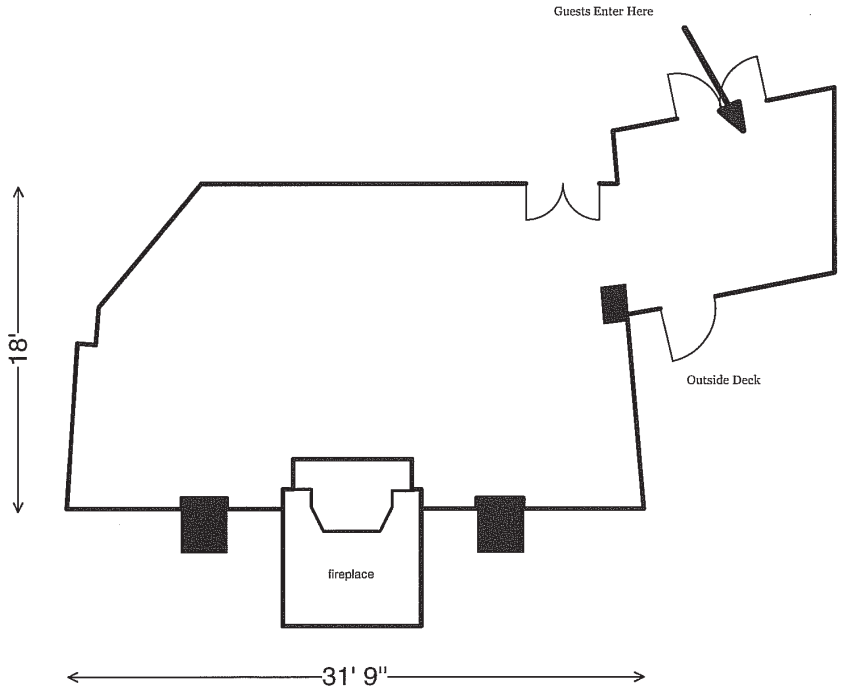
| Meeting Room | Dimensions | Sq Ft | Theatre | Classroom | Banquets | U-Shape | Reception |
|--------------|------------|-------|---------|-----------|----------|---------|-----------|
| Lodge | 129 x 75 | 9,675 | 450 | 280 | 350 | - | 180 |



A 23% service charge and 6% sales tax will be applied to all food and beverage items.

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Fireside Suite

| Meeting Room | Dimensions | Sq Ft | Theatre | Classroom | Banquets | U-Shape | Reception |
|----------------|------------|-------|---------|-----------|----------|---------|-----------|
| Fireside Suite | 18 x 31 | 558 | 45 | 16 | 30 | 10 | - |



A 23% service charge and 6% sales tax will be applied to all food and beverage items.