

Events

At The Golden Bear Club



Director of Events – Caitlyn Smith

The Golden Bear Club at Keene's Pointe
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Venue Details

EVENTS WE LOVE TO HOST:

Birthday Parties	Anniversary Dinners
Bridal Showers	Baby Showers
Golf Tournaments	Business Meetings
Dinner Rehearsals	Graduation Celebrations
School Banquets	Luncheons

MAXIMUM CAPACITY

Glen-Abbey	200
Muirfield	30
Nicklaus	60
Nicklaus Veranda	50
Pool Deck	250

4-HOUR ROOM RENTAL INCLUDES:

Our Beautiful Clubhouse offers stunning views of our Jack Nicklaus designed 18-hole golf course and gorgeous surrounding landscaping and majestic oaks.

Room Rental Includes:

Up to 15 Banquet Round Tables (60")
Up to 8 Banquet Tables (6')
Up to 6 Cocktail Tables
Tableware, Glassware, & Stemware
Gold Chargers
Setup and Breakdown
Hardwood Built-In Dancefloor
Choice of White or Black Floor-length Table Linens
150 Gold Chiavari Chairs with White Pad
Custom Menu Planning
Room Layout Design
Beverage Station (*water, lemonade, & iced tea*)
Complimentary Centerpieces
(*Mirror plates, 5 votive candles, & 2 pillar candles per table*)

FOOD & BEVERAGE MINIMUMS

Sunday through Friday: \$3,000 (*Evening*)
Sunday through Friday: \$1,500 (*Daytime ending by 4pm*)
Saturday: \$5,000 (*Evening*)
Saturday: \$2,200 (*Daytime ending by 4pm*)

ROOM RENTALS:

Glen-Abbey: \$800
Muirfield: \$175
Nicklaus: \$600
Nicklaus Veranda: \$300
Pool Deck: \$500

COMPLIMENTARY CLUB CENTERPIECES

The Golden Bear Club offers select centerpiece items available for complimentary use. Items selected are to be left in the same condition in which they were given for use. Damages caused to any in-house rentals will have a fee for damages assessed and added to the Master Bill.

OUTSIDE FOOD AND BEVERAGE

Per our Club policy and due to Health Department and Alcohol Beverage Control Laws and Regulations, all food, alcoholic & non-alcoholic beverage products must be prepared and served by The Golden Bear Club Staff.

Special Occasion Cakes or Cupcakes are the exception.

**Under no circumstances will food and/or beverage be removed from The Golden Bear Club property. This Includes any and all food remaining from buffets.

ALCOHOL BEVERAGE SERVICE

As a licensee of the State of Florida Alcoholic Beverage Control Authority, The Golden Bear Club strictly adheres to all laws and regulation pertaining to service and sale of alcoholic beverages. Alcoholic beverage service will be denied to a guest who appears intoxicated, is underage or cannot provide proof of age. The Golden Bear Club strictly adheres to our no shot policy. We ask your understanding and cooperation in preventing sales to minors or intoxicated persons in attendance. Donated alcohol for charity events or golf tournaments are only at the approval of the General Manager; any remaining donated alcohol must remain on The Golden Bear Club property.

AUDIO VISUAL AND LIGHTING

Audiovisual equipment can be ordered through The Golden Bear Club. Please notify the Director of Sales of all audiovisual needs a minimum of 10 days prior to the event date. Rates are quoted upon request and will incur an additional cost. Market Lighting may be added on Dancefloor at an Additional Cost.

LINEN CHARGE

White or Black Floor-length table linens and napkins are included with all room rentals. Costs for Chair upgrades and other specialty linens may be purchased and are priced upon request.

DECORATIONS

You are guaranteed a minimum of two (2) hours prior to the function time for all set-up, decorations, & vendor deliveries. All table centerpieces and other decorations must meet fire and safety codes and regulations. Client is not permitted to affix decorations to the walls, ceilings, furniture, fixtures, furnishings or any other property without prior approval of a club representative. Organic rose petals must be used for outdoor ceremonies, artificial rose petals must be used for all indoor ceremonies. In the event that property damage occurs, the Client is fully responsible for the cost of the necessary repairs. The host is responsible for the setup and breakdown of all decorations for the function. The Golden Bear Club does not provide staff for the set-up or breakdown of personal décor.



Daytime Event Packages

CORPORATE LUNCHEON

Assorted Packaged Granola Bars & Chips, Canned Soda, & One Plated Entrée of your Choice

\$20.00 per person

(Minimum of 10 people / Maximum of 30 people)

SUNDAY BRUNCH

One Display of Your Choice, Assorted Bagels with Spreads & Jams, Waffle Bar with Assorted Toppings, and One Entrée of Your Choice

\$28.00 per person buffet

\$32.00 per person plated

Optional Mimosa Bar

\$10.00 per person

FORMAL BUFFET LUNCHEON

One Display, House or Caesar Salad Bar, Entrée(s) of Your Choice, One Starch Accompaniment, One Vegetable Accompaniment

One Entrée: \$28.00 per person

Two Entrees: \$33.00 per person

Three Entrees: \$38.00 per person

PLATED LUNCH

Plated Garden or Caesar Salad, Entrée(s) of Your Choice, One Appropriate Starch Accompaniment per Entrée, One Appropriate Vegetable Accompaniment per Entrée

One Entrée: \$31.00 per person

Two Entrée: \$36.00 per person

Three Entrees: \$41.00 per person

**All Daytime Menus Include Water, Lemonade, & Iced Tea.*

**21% Service Charge & Applicable Sales Tax are Not Included.*

**All Buffets must have a minimum of 30 people in attendance.*

**Additional Entrees, Sides, and Displays can be added to your package at additional cost.*





Daytime Luncheon Selections

DISPLAY:

International Cheese & Fruit
A variety of Imported and Domestic Cheeses Paired with Fresh Berries and Grapes

Italian Antipasto Display
Assortment of Italian Meats, Cheeses, Olives, Marinated Vegetables and Breads

Vegetable Crudit 
Farm Fresh Vegetables served with Buttermilk Ranch for Dipping

SALAD:

Traditional Caesar Salad
Crisp Romaine tossed in House-made Caesar Dressing with Garlic Croutons, and Shaved Parmesan

Garden Salad
*Mixed Greens with Tomatoes, Onions, Cucumbers, and Shredded Cheese.
 Served with Ranch or Balsamic Dressing*

ENTREES:

Poultry:

Lemon Pepper Chicken
Grilled Chicken Breast with Lemon & Herb Seasoning

Chicken Caprese
Sliced Tomato, Fresh Mozzarella, and Balsamic Reduction

Parmesan Crusted Chicken
Fresh Mozzarella & House-made Marinara

Seafood:

Grilled Salmon
Tomato Jam & Fresh Arugula

Fresh Grouper
Cilantro & Lime Aioli

Pork & Beef:

Teriyaki Pork Tenderloin
Teriyaki Soy Sauce & Orange Zest

Steak Tips
Honey Bourbon & Roasted Bell Peppers

STARCH:

Rice Pilaf
 Whipped Potatoes
 Macaroni Salad
 Cous Cous
 Fettucine Alfredo

VEGETABLES:

Seasonal Medley
Grilled Zucchini, Squash, & Onion
 Fresh Green Beans
 Grilled Asparagus
 Glazed Citrus Carrots

**Daytime Menus are not limited to these options. Speak with the Director of Events to discuss other meal choices. Upgrades can be made at additional costs*

**Specialty/Allergy Meal Selections available upon request*

Evening Event Packages

COCKTAIL PARTY

*One Display of Your Choice, and Five Hors D'oeuvres
of Your Choice*

\$26.00 per person (stationary)

\$30.00 per person (butler passed)

See Page with Hors D'oeuvres Packages & Displays

FORMAL DINNER BUFFET

*One Display, House or Caesar Salad Bar, Entrée(s) of
Your Choice, One Starch Accompaniment, and One
Vegetable Accompaniment*

One Entrée: \$30.00 per person

Two Entrees: \$36.00 per person

Three Entrees: \$44.00 per person

PLATED DINNER

*One Display, Plated Garden or Caesar Salad, Entrée(s)
of Your Choice, One Appropriate Starch
Accompaniment per Entree, and One Appropriate
Vegetable Accompaniment per Entrée*

One Entrée: \$33.00 per person

Two Entrée: \$39.00 per person

Three Entrees: \$46.00 per person

**All Evening Menus Include Water, Lemonade, & Iced Tea.*

**21% Service Charge & Applicable Sales Tax are Not
Included.*

**All Buffets must have a minimum of 30 people in attendance.*

**Additional Entrees, Sides, and Displays can be added to
your package at additional cost.*





Evening Dinner Selections

DISPLAY:

Grilled Vegetable Display

Balsamic Marinated Seasonal Char-Grilled Vegetables, Served with a Basket of Toasted Crostini

International Dipping Display

Your Choice of Three (3) Different Gourmet Dips. Served with a Selection of Toasted Pita Chips, Crostini and Tortilla Chips

Select Three:

Spinach Bacon Dip, Mild Buffalo Dip, Salsa Verde Fire Roasted Pico de Gallo, Fresh Guacamole, Bruschetta or Spinach and Artichoke

Greek Isle Platter

Fresh Hummus and Tapenades with Spanakopita, Feta Cheese, Olives and Marinated Vegetables

Served with Warm Pita Points and Tzatziki Sauce

SALAD:

Traditional Caesar Salad

Crisp Romaine tossed in House-made Caesar Dressing with Garlic Croutons, and Shaved Parmesan

Garden Salad

Mixed Greens with Tomatoes, Onions, Cucumbers, and Shredded Cheese. Served with Ranch or Balsamic Dressing

ENTREES:

Poultry:

Pan Seared Chicken Piccata
Lemon Caper Butter Sauce

Chicken Marsala

Cremini Mushrooms & Marsala Sauce

Black & Bleu Chicken

Blackened Chicken Breast with Bleu Cheese, Bacon, & Caramelized Onion

Seafood:

Grilled Salmon

Creamy Dill Sauce

Fresh Grouper

Cilantro & Lime Aioli

Beef:

Oven Roasted Pork Shoulder

Bold Herbs & Spices

Seared Flank Steak

Caramelized Onions

STARCH:

Jasmine Rice

Garlic Mashed Potatoes

Macaroni & Cheese

Roasted Potatoes

Cous Cous

Fettucine Alfredo

VEGETABLES:

Seasonal Medley

Grilled Zucchini, Squash, & Onion

Fresh Green Beans

Grilled Asparagus

Glazed Citrus Carrots

**Evening Menus are not limited to these options. Speak with the Director of Events to discuss other meal choices. Upgrades can be made at additional costs*

**Specialty/Allergy Meals are available upon request*



Prix Fixe Menus

TEATIME:

Fresh Fruit Display
Strawberry & Spinach Salad
Turkey Finger Sandwiches
Mediterranean Pinwheels
Cucumber Sandwiches
Chicken Salad Cups
Lemon Squares
\$16.00 per person

BARBECUE BUFFET:

House Salad Bar with Assorted Toppings
Sandwich Rolls
BBQ Chicken Breast or BBQ Pulled Pork
Baked Bean, Macaroni and Cheese, &
Cole Slaw
Assorted Cookie Platter
\$18.00 per person

ITALIAN NIGHT:

Caesar Salad
Warm Garlic Breadsticks
Crisp Chicken Parmesan
Meatballs & Basil Marinara Sauce
Bowtie Pasta with Alfredo Pesto Cream Sauce
Chef's Seasonal Vegetables
Homemade Cannoli
\$26.00 per person

TACO FEISTA:

Tri-Color Tortilla Chips for Dipping
Hard & Soft Tortilla Shells
Ground Beef
Shredded Chipotle Chicken
Shredded Lettuce, Cheese, Diced Tomatoes, Onions, &
Jalapenos
Sour Cream, Guacamole, & Queso
Spanish Rice & Black Beans
Cinnamon Churros with Chocolate Sauce
\$18.00 per person

PARTY PACKAGE:

Choose 3 of the following stations:

Macaroni & Cheese Bar

Creamy Macaroni and Cheese, Bacon, Andouille Sausage,
Jalapeno, Crispy Onions, Bell Peppers, & Broccoli

Wings Buffet

Plain Wings with Your Choice of 5 Dipping Sauces: Mild,
Hot, BBQ, Sweet Thai Chili, Garlic Parmesan, Lemon
Pepper, or Teriyaki

Served with Ranch, Celery, & Carrots

Slider Station

4 oz Ground Beef Patties

Mini Sandwich Bun, Ketchup, Mustard, Pickles, Onions,
Cheese Slices, Tomatoes, and Lettuce

Nacho Bar

Tri-Color Tortilla Chips, Ground Beef, Shredded Chicken,
Jalapenos, Shredded Cheese, Guacamole, Salsa, Queso, and
Sour Cream

Candy Station

Variety of unpackage candies including: M&M, Skittles,
Reese's Cups, Marshmallows, Twizzlers, Gummy Bears, &
More

Price Varies on Guest Count

**All Menus Include Water, Lemonade, & Iced Tea.*

**21% Service Charge & Applicable Sales Tax are Not Included.*

**All Packages must have a minimum of 30 people in attendance.*

**Additional Entrees, Sides, and Displays can be added to your package at additional cost.*

Hors D'oeuvres Packages & Displays

HORS D'OEUVRES PACKAGES

Passed or Displayed

Three choices (5 pieces per guest) \$15++

Four choices (6 pieces per guest) \$17++

Five choices (7 per guest) \$20++

MEAT

BBQ bacon wrapped meatballs

Chicken and waffle on a stick, honey drizzle

Hog wings, pork "wings", peach BBQ sauce

Steak frites, tater tot, aioli

Bacon wrapped dates, blue cheese cream

Chicken satay, chili and peanut sauce

Pepperoni and fresh mozzarella flatbread pizza bites

Beef satay, black bean sauce

SEAFOOD

Gulf shrimp ceviche shooter, wonton crisp

Ahi poke, soy citrus marinated ahi tuna, on a spoon

Mini crab cake, remoulade

Curried shrimp fritter, green goddess dip

Shrimp cocktail shooter

Smoked salmon, mustard rubbed pumpernickel toast
point

VEGETARIAN

Mushroom bruschetta

Traditional bruschetta

Caprese skewer, balsamic drizzle

Asparagus feta fritter, green goddess dip

Spinach and goat cheese stuffed mushroom

Vegetarian spring rolls, thai sweet chili sauce

Brie and grape skewers, honey drizzle

SPECIALTY DISPLAYS

International Dipping

Garlic Hummus, Warm Spinach & Artichoke Dip, Pineapple

Salsa, Guacamole served with Gourmet Crackers,

Flatbreads & Tortilla Chips

Small - \$125 Large - \$200

Gourmet Cheese Display

Served with Fresh Grapes & Flatbreads Crackers

Small - \$275 Large - \$450

Italian Antipasto Display

Assortment of Italian Meats, Cheeses & Olives

Marinated & Pickled Vegetables and Breads

Small - \$250 Large - \$450

Vegetable Crudité

Fresh Farm Vegetables with Dipping Sauces

Small - \$130 Large - \$250

Tuscan Grilled Vegetables

Balsamic Marinated & Grilled Seasonal Vegetables

Small - \$150 Large - \$300

Beef Carpaccio

Thin Slices of Peppercorn Crusted Filet, Baby Greens,

Capers, Shaved Parmesan, Truffle Vinaigrette, Balsamic

Reduction

Small - \$200 Large - \$375

Fresh Seasonal Fruit

Served with Honey-Yogurt Dip & Milk Chocolate

Small - \$250 Large - \$375



A La Carte Hors D'oeuvres

HOT SELECTIONS

Stuffed Red Potatoes \$175.00

Filled with Cheddar Cheese, Sour Cream and Crispy Bacon

Club Made Meatballs \$175.00

Swedish, BBQ or Marinara

Smoked Sausage Crostini \$190.00

Grainy Mustard

GBC Pot stickers \$200.00

Sweet Thai Chili Sauce

Crispy Spring Rolls \$175.00

Sweet Chili Sauce

Miniature Beef Empanadas \$225.00

Mango Salsa

Coconut Chicken \$250.00

Soy Ginger Sauce

Mini Chicken Pot Pie \$200.00

Blackened Prime Rib Bites \$300.00

Creamy Horseradish Sauce

Spanakopita \$225.00

Spinach & Feta in Phyllo

Miniature Beef Wellington \$300.00

Teriyaki Chicken Skewers \$300.00

Infused with Teriyaki Glaze & Topped with Teriyaki Peanut Sauce

COLD SELECTIONS

Chicken Salad Cups \$175.00

In a Crispy Pasty Shell & Garnished with a Sliced Grape

Cheese & Tomato Bruschetta \$175.00

Fresh Basil & Shaved Parmesan

Grilled Vegetable Flatbread \$175.00

Caprese Skewers \$250.00

Fresh Tomato & Mozzarella Balsamic Drizzle

Asparagus Wrapped Prosciutto \$225.00

Herbed Cream Cheese

Goat Cheese Crostini \$200.00

Caramelized Onion Jam

Fresh Fruit & Cheese Skewers \$300.00

Cantaloupe, Pineapple, Grapes, Cheddar & Swiss

Smoked Salmon & Cream Cheese Crostini \$275.00

Red Onion & Caper Sprinkle

**Priced per 100 Pieces in Chafers, Displayed,
or Butler Passed*

**21% Service Charge & Applicable Sales Tax are
Not Included.*



A decorative plate with a floral pattern in pink, blue, and green, set against a white background. The plate is partially visible on the left side of the page.

Additional Stations

CARVING STATIONS

Oven Roasted Turkey Breast \$7.00
Cranberry Sauce, Dijonaise

Dijon Crusted Pork Loin \$8.00
Garlic/Thyme Au Jus & Honey Dijon Mustard Sauce

Whole Oven Roasted Chicken \$8.00
Rubbed with Spices & Herbs

Oven Baked Virginia Ham \$8.00
Served with Sweet Honey Glaze & Garnished with Sliced Pineapple

New York Strip Loin \$10.00
Mushroom Demi Glaze & Creamy Horseradish

Roast Prime Rib of Beef Au Jus \$11.00
Creamy Horseradish Sauce

Grilled Tenderloin of Beef \$13.00
Pinot Noir Demi Glaze, Béarnaise Sauce & Horseradish

ACTION STATIONS

Grilled Cheese \$7.00
Deli Ham or Turkey, Bacon, Pickles, Tomatoes, Jalapenos, Mayo,
Variety of Cheese, and Tomato Soup

Gourmet Pasta \$8.00
*Chef's Selection of Pastas cooked to order with Extra Virgin Olive Oil,
Chopped Garlic, a Variety of Fresh Ingredients. Served with Parmesan
Reggiano & Garlic Bread Twists*

Quesadilla Station \$10.00
*Cheese, Bell Peppers, Shredded Chicken, and Steak Quesadillas
Chips and Mango Salsa*

SPECIALTY STATIONS

Mashed Potato Bar \$6.00
Garlic Mashed Potatoes, Cheese, Onions, and Bacon Bits

Gourmet Mac and Cheese Bar \$8.00
*Mac and Cheese with Gourmet Cheese Sauce served with toppings of diced
tomatoes, chicken breast, bacon bits, scallions, grated cheese, sour cream,
and tomato salsa*

**Chef Attended Fee Not Included - \$75.00 per Chef*

**All Station Prices Quoted as Additions to Buffet or Plated Menu Pricing*

**Separate Prices Available Upon Request*

**21% Service Charge and Applicable Sales Tax Not Included*



Desserts

DISPLAYS:

Gourmet House Made Cookies \$2.00
*Chocolate Chip, Peanut Butter, White Chocolate
Macadamia & Oatmeal Raisin*

Turtle Brownies \$2.00
*Rich Double Fudge Brownie baked with Pecans
& Caramel filling, amazing!*

Chocolate Raspberry Mousse \$5.00
*Fresh Raspberries soaked in Chambord Liqueur topped
with Rich Chocolate Mousse*

NY Style Cheesecake \$5.00
*Rich New York Style Cheesecake, with a Strawberry Swirl,
Traditional Graham Cracker Crust topped with Chantilly
Cream*

Classic Carrot Cake \$4.00
Frosted with Cream Cheese Buttercream

Red Velvet Cake \$4.00
Layered with Cream Cheese Frosting

Lemon Squares \$4.00
*Crisp & Crumbly Shortbread Crust Topped with a
Delicious Tangy Lemon Filling*

STATIONS:

Chef Attended Bananas Foster \$7.00
*Sautéed Bananas in Warm Rum Caramel Sauce
over Vanilla Ice Cream Soup Bar*

Custom Candy Bar \$6.00
Assortment of Classic Candies

Cookies & Milk \$5.00
*Variety of Cookies Served with a Whole Milk or
Chocolate Milk Shooter*

Popcorn Bar \$6.00
Buttered Popcorn with Sweet & Savory Mix-ins

*Chef Attended Fee Not Included - \$75.00 per Chef

*All Prices Above are on a Per Person Basis

*21% Service Charge and Applicable Sales Tax Not Included

*Addition Desserts can be Available Upon Requests

Bar Packages

OPEN BAR PACKAGES

Beer, Wine & Soda \$28.00

Bottled & Canned Domestic and Imported Beer: Bud Light, Miller Lite, Michelob Ultra, Corona, Heineken, Stella, & Yuengling. House Wine: Proverbs Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White and Zinfandel. Canned Coke Products.

Well \$36.00

Tito's Vodka, Aristocrat Gin, Dewar's Scotch, Bacardi Rum, Captain Morgan Rum, Jose Cuervo Gold Tequila, Seagram's 7 Blend Whiskey, Jim Beam, & Jack Daniels Whiskey

Premium \$41.00

Absolute Vodka, Tanqueray Gin, Cointreau Liquor, Myers Dark Rum, Wild Turkey Whiskey, Crown Royal Blend Whiskey, Chivas Regal Scotch & Patron Tequila

Top Shelf \$52.00

Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Whiskey, Glen Fiddich Scotch, Knob Creek Bourbon, Bacardi Superior Rum. This package also includes champagne toast.

CASH BAR PRICING:

Canned Soda \$2.00

Domestic Beer \$4.00

Imported Beer \$5.00

House Wine \$6.00

Well Single \$8.00

Well Double \$12.00

Premium Single \$9.00

Premium Double \$13.00

All pricing is on a per person basis for a maximum of 4 hours. Package bars include liquor as listed, domestic & import beer, and a variety of house or premium wines to include: Chardonnay, Pinot Grigio, White Zinfandel, Merlot & Cabernet Sauvignon, along with a Coke product soft drink selection.

*Bartender Fee: \$100.00 Per Bartender will be added to all Cash and Host Bars
*21% Service Charge and Applicable Sales Tax Not Included

