Social Events at Bear Creek

What's Included

- 4 Hour Room Rental
- In-House Catering
- On-Site Chef
- On-Site Event Coordinator
- Bluetooth Access (Banquet Room Only)



Rooms

Banquet Hall: 200 Guest Capacity 19th Hole: 50 Guest Capacity (Attached outdoor patio seating 150)



Facility Fee is determined by size of the group, day of the week, and time of the year.

All Deposits are final and non-refundable.

* All food, beverage, facility, and services subject to a 21% service fee. Total bill subject to an 8.45% tax.

3% credit card fee on each transaction

Banquet Packages

Premium Buffet - \$26.95

Choice of - 1 Salad, 1 Vegetable, 1 Potato or Pasta, and 2 Proteins
Refer to Food Options Page

Hors D'oeurve Buffet - \$22.95

Includes: Charcuterie Board Choice of 2 cold and 3 hot items

*Refer to Hors D'oeurve Menu

Add a Salad for \$2.00 per guest

All American Buffet - \$17.95

Choice of 2 - Burgers, Brats, Hot Dogs
Choice of 2 - Potato Salad, Baked Beans, House Chips, Coleslaw
Fresh Baked Cookies

Italian Buffet - \$19.95

Choice of 1 - Chicken Modiga or Chicken Marsala
Choice of 1 - Pasta Con Broccoli or Bolognese
Italian Salad
Seasonal Vegetable

Taco Bar - \$18.95

Ground Beef and Chicken - Upgrade to Beef Barbacoa for \$2 per person
Flour tortillas and Tortilla Chips Sauteed Onions and Peppers
Refried Beans, Spanish Rice, Jalapenos, Shredded Cheese,
Salsa, Sour Cream, Lettuce, Tomato, Red Onion
Upgrade Queso Cheese for \$1.50 per person



Choose 1 From Each Line

Charcuterie Board or Vegetable Crudité Caesar or Italian Salad Toasted Ravioli or Cannelloni Bites Buffalo Chicken Dip or French Onion Dip

Choice of

Pasta Con Broccoli or Bolognese

or

Assorted Dollar Roll Sandwiches (Choose 2) Turkey and Cheese

Ham and Cheese Chicken Salad Pulled Chicken Sliders

19th Hole Shower Special

Beverage Options

House Wine \$20 per Bottle Canned Soda \$1.50 per Can Fresh Brewed Coffee \$7 per Pot Iced Tea and Water Included

> Add Fruit Salad or Tomato Bruschetta for \$65.00 (feeds 30)

Reduced Facility Fee of \$100.00



Salads

Caesar Salad

Romaine | Caesar Dressing | Red Onions Parmesan Cheese | Croutons

Italian Salad

Iceberg | Italian Dressing | Tomatoes
Red Onions | Black Olives | Roasted Red Peppers
House Cheese Blend | Croutons

Chef Salad

Red Onions | House Cheese Blend Ranch & Italian on the side

Taco Salad

Iceberg | Chipotle Ranch | Salsa | Pico De Gallo Taco Beef | Mexi-Blend Cheese | Tortilla Strips

Proteins

Chicken Modiga

Chicken Breast | Modiga Sauce | Mushrooms | House Cheese Blend

Chicken Marsala

Chicken Breast | Marsala Sauce | Mushrooms | House Cheese Blend

Chicken Spedini

Italian Bread Crumbs | Chicken Breasts | Garlic Butter Sauce

Applewood Smoked Pork Loin

Pork Loin | Crown Apple Sauce

Roasted Top Round with Gravy

Thinly Sliced Top Round | Brown Gravy

Beef Bordelaise

Beef Tenderloin | Bordelaise Sauce | Mushrooms

Beef Brisket *Additional \$3/ person*

Smoked Brisket | BBQ Sauce

Carved Prime Rib *Additional \$5/ person*

Prime Rib Roast | Horseradish | Au Jus

Pasta

Pasta Con Broccoli

Farfalle | Fresh Broccoli | Cream Sauce Bolognese

Penne | Italian Sausage | Bolognese Sauce Shrimp Scampi

Angel Hair | Shrimp | White Wine Sauce

Baked Loaded Mac and Cheese

Elbow Macaroni | Cheese Sauce | Bacon Bread Crumb

Potato

Rice Pilaf

Wild Rice | Carrots | Green Onions
Garlic Mashed Potatoes

Idaho Potatoes | Fresh Garlic | Parsly

Twice Baked Potato Casserole

Idaho Potatoes | Bacon | Green Onions

Asiago Stuffed Potato Gnocchi

Fried Gnocchi | Garlic | Parmesan

Vegetables

Confetti Corn

Fresh Corn | Yellow Onions | Bell Peppers
Roasted Root Vegetables

Sweet Potato | Butternut Squash | Parsnips Red Onions | Kale | Honey Glaze

Glazed Carrots

Baby Carrots | Sweet Glaze

Bacon and Onion Green Beans

Fresh Green Beans | Yellow Onions | Bacon

Includes Rolls & Butter

Kids Meals Available (ages 5-10)
Chicken fingers or Hamburger w/ Fries \$12.00
Kids Buffet \$15.00

\$5.00 Additional charge per dietary restriction

Hors Doeuvres

Hors D'oeuvre Options

Buffalo Chicken Dip and Chips
French Onion Dip and Chips
Tomato Basil Bruschetta
BBQ Meatballs
Cheeseburger Sliders
Pulled Chicken Sliders
Ham and Turkey Sliders
Toasted Ravioli with marinara
Cannelloni Bites with Sweet and

Add an additional Hors D'oeurvre for \$3/person.

Add-Ons

Vegetable Crudité - \$200 (feeds 100) Charcuterie Board - \$400 (feeds 100) Tropical Fruit Platter - \$250 (feeds 100) Shrimp Cocktail - \$4/guest Chocolate Covered Strawberries - \$4/guest





Crab Rangoon and Egg Rolls with Sweet and Sour sauce Chicken Wings

Fried Buffalo Cauliflower w/ Ranch
Mac and Cheese Bites w/ chipotle ranch
Deli Pinwheels
Bayarian Pretzel Sticks with Cheese Dip

Beverage Options

House Liquor

Amaretto
Peach Schnapps
Triple Sec
House Gin
House Rum
House Scotch
House Tequila
House Bourbon
House Vodka

Call Liquor Premium Liquor

Bacardi Rum
Captain Morgan Rum
Jim Beam Bourbon
Smirnoff Vodka
Tito's Vodka
Seagram 7 Whiskey
El Jimador Tequila
Tanquarey Gin
Dewar's Scotch

Ketel One Vodka Jack Daniels Whiskey Crown Royal Whiskey Crown Royal Apple Whiskey Patron Tequila Bombay Sapphire Gin American Honey

Bottle Beer

Bud Lite Budweiser Busch Lite Bud Select Mich Ultra Coors Lite Miller Lite Busch

Draft Beer

Bud Lite

Kona Big Wave

Seasonal Selection

Soft Drinks

Packages are 3 hours service

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Lemonade, Starry, Tonic

Packages and Pricing

Cash and Tally Bar - \$150 Bartender Fee (additional \$100 for parties over 100 people)

Soda Bar \$4 per person

Draft Beer & Wine - \$14.50 per Person

Bottle Beer & Wine - \$16 per Person

House Bar - \$18 per Person (Add an hour for \$4 per Person)

Call Bar - \$20 per Person (Add an hour for \$5 per Person)

Premium Bar - \$22 per Person (Add an hour for \$6 per person)

Wine

Cabernet Sauvignon
Merlot
Moscato
White Zinfandel
Pinot Grigio
Chardonnay