



Our beautiful setting is perfect for your special day.

Please call 303-996-1561 for a wedding consultation and tour.

### Wedding Rules & Information

#### **Availability**

Access to your function room for decoration and set-up prior to the scheduled event time is subject to availability and may incur an additional charge.

#### **2011 Banquet Room Charges**

The Spirit of the Bear (Main room)

96 ppl seated at 12 X 5 ft round tables of 8 or 120 ppl at 12 X 5 ft round tables of 10

\$1000.00 May, June, July,

August & September

\$500.00 Other Months

#### **Birdseed, Rice and Rose Petals**

Throwing birdseed, rice and rose petals for ceremonies or receptions is not permitted on the grounds of The Golf Club at Bear Dance or in the Clubhouse.

#### **Ceremony and Services**

The Golf Club at Bear Dance offers a beautiful outdoor location for on-site ceremonies. From an intimate gathering of 20 to a larger ceremony of 120 guests, The Golf Club at Bear Dance has the perfect setting for your special day.

Ceremony site fee \$400 + Chair rental

#### **Deposits and Final Payment**

\$500.00 (non refundable within 120 days of function) deposit will be required to hold space. Pre-payment of final estimated charges will be due 3 days prior to the event (less deposit).

Estimated charges will include:

Number of guests

Meal price

Estimated beverage consumption

Ceremony and bartender fees if applicable

## 20% Service Charge & current Sales Tax.

A valid credit card will be required and kept on file for any balances due.  
Final payment is due immediately following the event. (No exceptions)

## Food and Beverage

Under no circumstances will outside food or beverage be allowed to be brought into the club house or on the grounds of The Golf Club at Bear Dance.

## Guarantee

Actual guarantee attendance must be specified three (3) business days prior to the event. If no guarantee is given, the expected number will be charged as the guarantee. Your account will be charged for the guarantee, or the actual number of guests served, whichever is greater.

## Linen

The Golf Club at Bear Dance provides white table linens and napkins at no charge. Specialty linens and chair covers may be rented at an additional cost.

## Centerpieces and Decorations

Absolutely no glitter is allowed in our clubhouse. Due to the personal nature and wide range of preferences, The Golf Club at Bear Dance does not provide centerpieces or anything other than existing decorations. We will gladly coordinate with the florist and/or decorator of your choice.

## Duration of Function

All private functions will have prearranged start and end times listed on client's contract. All areas are rented in 4.5 hour blocks. If a wedding ceremony is held on the property, the time required for the ceremony will not count against the 4.5 hour block for the reception. Extensions on prearranged times can be purchased at an additional rate and must be approved by the host of the function in question as well as the management of The Golf Club at Bear Dance.

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## Bear Dance Reception Menus

### Wedding Dinner Buffet Silver Option

(Minimum 32)

\$32 per person

### Starter

Elegant Fresh Mixed Greens Station

with assorted house made dressings and toppings

Warm ciabatta rolls with dipping oil & butter

Presented in Silver Chafing Dishes

Italian Roasted Vegetable Pasta

Penne pasta with roasted fresh peppers, tomato,

Garlic, with parmesan cheese

Tossed in extra virgin olive oil with fresh basil

Grilled North Atlantic Salmon, Pomegranate beurre blanc

Classic Chicken Picatta

Boneless chicken breast in a light white wine lemon caper sauce

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Imported Teas

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Wedding Dinner Buffet Crystal Option

(Minimum 32)

\$37 per person Starter

Elegant Fresh Mixed Greens Station

with assorted house made dressings and toppings

Caesar Salad Station

Crisp romaine lettuce with our delicious Caesar dressing, herbed croutons and grated Parmesan

Warm Country Style Ciabatta bread and Butter

Presented in Silver Chafing Dishes

Artichoke & Pesto Penne

Artichoke hearts with roasted peppers and penne pasta tossed in pesto extra virgin olive oil, with parmesan cheese and fresh basil

Oven Roasted Cod, Served in Lobster Brandy Cream

Mixed Seasonal Vegetables

Chef Manned Carving Station

Anaheim Chili Rubbed New York Strip  
Peppercorn au jus, creamy horseradish sour cream

Coffee Station  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Imported Teas

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Wedding Dinner Buffet Gold Option

(Minimum 32)  
\$40 per person Starter

Elegant Fresh Mixed Greens Station  
with assorted house made dressings and toppings

Greek Salad  
Mixed country olives with ripe tomatoes, feta cheese, red onions, cucumbers tossed in a zesty Greek vinaigrette

Warm Country Style Ciabatta bread and Butter

Presented in Silver Chafing Dishes

Pasta Station  
Farfalle pasta with mushrooms,  
Roasted garlic and green onions  
And  
Penne Pasta with broccoli,  
Sautéed fresh bell peppers &  
Sun dried tomatos.  
Selection of  
Tomato Basil and Roasted Garlic Parmesan Sauce

Crab Stuffed Sole

Filet of sole stuffed with lemon basil Dungeness crab served in a creamy shallot white wine sauce

Chef Manned Carving Station

Herb rubbed Prime Rib au jus

Slow roasted herb rubbed prime rib, au jus and horseradish sour cream

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Imported Teas

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Wedding Dinner Buffet Platinum Option

(Minimum 32)

\$45 per person Starter

Elegant Fresh Mixed Greens Station

with assorted house made dressings and toppings

Greek Salad

Mixed country olives with ripe tomatoes, feta cheese, red onions, cucumbers tossed in a zesty Greek vinaigrette

Soup

(Choose one from list provided) Warm Country Style Ciabatta bread and Butter

Presented in Silver Chafing Dishes

Tri color Tortellini, Carbonara sauce

Cheese stuffed spinach, red bell pepper and egg tortellini

With a velvety carbonara sauce

Crab Crusted Red Snapper Fillet, Lime Avocado Salsa

Fresh fillet of Florida snapper crusted with lump crab

Mixed Seasonal Vegetables

Chef Manned Carving Station

Truffle & Wild Mushroom Dusted Angus Tenderloin  
Warm port wine peppercorn demi

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Imported Teas

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Three Course Wedding Reception

Soups

Wild Mushroom Truffle Bisque

Tomato Basil Fontina Bisque

Sherry infused Onion Soup gratinée

Seafood Chowder

(Lobster, Shrimp & Scallop add \$2)

OR

Salads

Field Greens Garni

Choice of Dressings

Young Spinach, citrus and  
avocado Salad

Candied walnuts, white

balsamic basil vinaigrette

Bibb leaf lettuce with

julienne of Jicama

Sweet peppers, spiced almond,

citrus vinaigrette

Crisp Romaine with Caesar dressing

Herb croutons & Parmesan crisp

**Entrees**

Basil Crab Crusted Sea bass  
Oven roasted sea bass fillet,  
basil crab crust  
Roasted garlic Riesling cream  
\$34.00 per person

Atlantic Salmon  
Grilled north Atlantic salmon fillet served  
with a apple rosemary beurre blanc  
\$34.00 per person

Chicken Saltimbocca  
Chicken breast rolled  
Prosciutto ham & fresh sage cream  
\$33.00 per person

Wild Fennel Dusted Filet Mignon  
Dusted in wild fennel, grilled and served in  
A smoked shallot tomato demi,  
\$38.00 per person

Prime Rib, au jus  
Slow roasted prime rib with au jus and cream horseradish sauce  
\$35 per person

Duet of Petit Filet Mignon and Salmon  
Beef tenderloin medallion, port peppercorn demi paired with salmon fillet, apple  
rosemary beurre blanc.  
\$40.00 per person

Duet of Petit Filet of Beef and Chicken  
Beef tenderloin medallion, port peppercorn demi paired with chicken breast creamy  
sherry mushroom sauce  
\$40.00 per person

Duet of Petit Filet of Beef and Crab Stuffed Shrimp  
Beef tenderloin medallion, port peppercorn demi paired  
With grilled jumbo shrimp stuffed with crab, light scampi sauce  
\$42.00 per person

Coffee service

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Food Selections are based on a two-hour period.

All Food and Beverage is subject to 20% Service Charge and 4% Sales Tax

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### **Starch & Vegetable Selections**

#### *Vegetable Selection*

Choose one to accompany your main course selection

Haricots Verts amandine  
(Baby string beans with toasted almonds)

Honey glazed carrots

Fresh grilled asparagus

Medley of steamed Baby carrots with roasted red & yellow peppers

Squash & zucchini medley

#### *Starch Selection*

Choose one to accompany your main course selection

Herb roasted baby red potatoes

Goat cheese polenta

Roasted garlic mashed potatoes

Potato Stack au gratin

Toasted almond wild rice pilaf

Mushroom & parmesan risotto

Bacon potato ragout

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<b>Hosted Bar</b>	<u>Call</u>	<u>Premium</u>	<b>Cash Bar</b>	<u>Well</u>	<u>Call</u>	<u>Premium</u>
Cocktail per drink	\$5.50	\$6.50		\$4.50	\$5.50	\$6.50
Domestic Beer	\$3.50				\$3.50	
Imported Beer	\$4.00				\$4.00	
Microbrew	\$4.00				\$4.00	
Wine by the glass	\$5.00				\$5.00	
Soft Drinks	\$2.00				\$2.00	
						House wine (bottle) \$23.00

**Keg Beer (Hosted Bar Only)**

Domestic beer \$225 / Keg    Microbrew \$325 / Keg

**Hosted Bar Packages**

(Minimum of 30 people, per person price)

These packages allow your guests to enjoy an open bar featuring brand name liquors, 3 Domestic and 2 Imported Beers (or 1 import + 1 microbrew), Champagne, house wine, non-alcoholic beers and assorted soft drinks and juices.

	<u>Call brands</u>	<u>Premium brands</u>	<u>Beer &amp; Wine only</u>
One hour	\$14.00	\$17.00	\$13.00
Two hours	\$18.00	\$21.00	\$15.00
*Three hours	\$22.00	\$25.00	\$18.50
*Four hours	\$26.00	\$29.00	\$22.50

\*Includes wine with dinner

\*\* \$75.00 Set-Up and Bartender fee if sales do not exceed \$350.00

**Liquor**

Call Brands

Premium Brands

Smirnoff	Kettle One
Tanqueray	Bombay Sapphire
Jose Cuervo Gold	Jack Daniels
Makers Mark	Dewars
Johnny Walker Black	Bacardi & Capt Morgan
Bacardi + Capt Mo +Myers	

Premium bar set up includes all call brands + Premium brands

For *Custom drink tickets*, please inquire with our catering staff on different options available.

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### **Banquet Hors d'oeuvres**

Serves 30

Crudités \$55

Carrot sticks, Celery sticks, broccoli, cauliflower, etc... With blue cheese and ranch dip

Honey Smoked Salmon Tostada \$140

Honey smoked salmon over corn tostada with Feta cheese, guacamole, Pico de Gallo & cilantro sour cream

Hummus & Country Mixed Olives \$80

Roasted red pepper & basil flavored hummus & seasoned olives  
With pita chips

Antipasti \$125

Herb cream cheese filled Genoa salami, marinated mozzarella, provolone and prosciutto  
stuffed baby peppers, queen olives,  
sliced capicola,  
Fresh tomato & basil bruschetta,  
Garlic rubbed crostini.

Domestic Cheese board\$85

With assorted crackers and grapes

Apple Wood Scallops \$120

Oven roasted fresh scallops wrapped in apple wood smoked bacon, herb citrus beurre blanc

Imported Cheese board \$105

With assorted crackers and fresh fruit

Chilled Shrimp Cocktail \$125

2 jumbo shrimps per person with cocktail sauce and lemon wedges

Baked Brie \$90

French double cream brie cheese baked in light puff pastry Stuffed with Toasted almond pesto

Asian Platter \$100

Mini vegetable spring rolls, ginger pork pot stickers With soy dipping sauce & sweet chili dipping sauce

Shrimp Ceviche \$110

Citrus diced shrimp ceviche tossed with bell peppers, tomatoes, red onions, and cilantro served with guacamole and fresh corn chips

Smoked Salmon & Trout platter \$125

Nova Scotia smoked salmon & hickory smoked trout served with capers, chopped red onion, hard boiled egg, light dill sour cream and baguette slices and toast points

Chicken \$85 or Beef Skewers \$95 Served over Chinese salad with spicy soy and sweet chili basil dipping sauces

Mini Stuffed Potatoes \$90

Mini stuffed potatoes with cheese, bacon and sour cream

Mini Chicken Cordon bleu \$95 Breaded rolled chicken breast stuffed With classic Swiss cheese, ham & Mornay sauce

Green Peppercorn and Brandy

Meatballs \$95

Savory hand rolled meat balls braised in a creamy Mild green peppercorn and brandy sauce

Tomato Caprese Crostini \$85

Cold sliced tomato, pesto and mozzarella Drizzled with balsamic vinegar & extra virgin olive oil on crostini

**Wasabi Glazed Tuna \$110**

Seared tuna, cucumbers, daikon sprouts, pickled ginger and served atop wonton crisps

**Shaved Prime Rib Crostini \$90** Crostini topped with shaved prime rib & horseradish sour cream

**Duck Quesadilla \$115**

Apple rosemary pulled duck,  
Red onions, goat cheese

**Sweet Italian Sausage**

**Puff Pastry \$85**

Sweet Italian sausage with caramelized onion in  
light puff pastry

**California Roll Platter \$85**

Crabmeat, avocado, cucumber & rice roll  
With wasabi & pickled ginger & soy sauce

**Spicy Tuna Roll Platter \$95**

Sriracha & scallion marinated tuna, cucumber roll  
With wasabi & pickled ginger & soy sauce