

# Golf Club at Bear Dance

## **2022 Holiday Banquet Package**

Customize your meal from the following options:

\$37 ++ base price per person

### 1<sup>st</sup> Course (plated and served)

#### Choice of One salad:

**Bear Dance salad** with heritage blend greens, dried cranberries, candied walnuts, gorgonzola cheese and champagne raspberry vinaigrette

**Mixed green salad** with cucumbers, grape tomatoes carrots and house vinaigrette

**Butter leaf wedge** with poached pears, goat cheese, candied walnuts and champagne raspberry vinaigrette

**Strawberry mushroom salad** with spinach and red onions, house vinaigrette

Assorted Rolls with butter

### 2<sup>nd</sup> Course buffet style entrees

#### Choice of Two of the following entrées:

##### **Champagne Chicken**

Seared chicken breast with a champagne cream

##### **London Broil**

Roasted flank steak topped with chimichurri

##### **Rosemary Lemon Chicken**

Roasted whole chicken with pan jus

##### **Vegetable Strudel**

Grilled vegetables rolled in puff pastry with red pepper coulis

##### **Bourbon Molasses Pork Loin**

Marinated pork loin with apple chutney

##### **Atlantic Salmon**

Seared salmon with roasted garlic and caper sauce

##### **Sole Roulade**

Sole fillet stuffed with Herb and garlic cheese Chardonnay reduction

##### **Baked Penne**

Penne pasta baked with marinara, cheese, Italian sausage, roasted red pepper and spinach

##### **Shrimp and Scallop Paella**

Shrimp and scallops with sausage, peppers, saffron broth and rice

##### **Roasted Turkey Breast**

Country gravy, cranberry sauce,

### Carved Entrée options

**Herb roasted Prime Rib, au jus, horseradish sauce** +\$10 per person

**Pommery mustard crusted roasted Tenderloin of Beef, Bearnaise sauce** +\$14 per person

#### Options include:

#### Choice of Two of the following sides:

Pecan roasted sweet potatoes, Roasted Yukon gold potatoes, Jasmine rice pilaf, Seasonal vegetable medley,

Asparagus with glazed carrots, Cranberry glazed butternut, and acorn squashes

### 3rd Course

#### Holiday Dessert Display

Display of Cakes, Pies, Petit fours and Cookies

Coffee Station

++ 20% Service charge & 4% sales tax

Add Hors d'oeuvres platters before dinner and select your bar option from page 2 and 4

# Hors d'oeuvres platters

- Serves 30 Guests -

## **Antipasti \$140**

*Pesto marinated artichoke hearts, Genoa salami, capicola, marinated mozzarella, provolone & prosciutto stuffed baby peppers, stuffed queen olives, fresh tomato & basil bruschetta, with garlic rubbed baguette crostini*

## **Asian Platter \$140**

*Mini vegetable spring rolls & Ginger pork pot stickers  
With soy dipping sauce & sweet chili dipping sauce*

## **Domestic Cheese Board \$130**

*Served with assorted crackers & juicy grapes.*

## **International Cheese Board \$150**

*Served with assorted crackers, lavash bread & fresh fruit.*

## **Baked Brie \$90**

*French double-cream brie cheese baked in a light puff pastry topped with apricot glaze, fresh grapes and walnuts*

## **Crudités \$110**

*Carrot sticks, celery sticks, broccoli, radishes, cauliflower  
Served with bleu cheese & ranch dipping sauces.*

## **Hummus & Olive Tapenade Platter \$85**

*Roasted red pepper hummus & olive tapenade with pita chips & sliced baguettes.*

## **Deviled Egg Platter \$90**

*Traditional deviled eggs served with a paprika garnish.*

## **Smoked Salmon & Trout Display \$160**

*Nova Scotia smoked salmon & hickory smoked trout with capers, chopped red onion, hard-boiled egg, & light dill sour cream.  
Served with basket of baguette slices & toast points.*

## **Chilled Shrimp Cocktail Display \$180**

*2 jumbo shrimps per person with cocktail sauce & lemon wedges.*

## **Shrimp Ceviche \$125**

*Citrus diced shrimp ceviche tossed with bell peppers, tomatoes, red onions & cilantro. Served with guacamole, fresh corn chips & a jalapeno lime tomatillo salsa.*

## **Peppercorn & Brandy Meatballs \$120**

*Savory hand-rolled meatballs served in a creamy mild green peppercorn & brandy sauce.*

## **Sweet Italian Sausage Puff Pastry \$125**

*Sweet Italian sausage with caramelized onion in light puff pastry.*

## **Mushroom & Brie Risotto Cake \$125**

*Crispy risotto topped with mushroom duxelles, brie & balsamic reduction*

## **Chicken or Beef Skewers \$120**

*Glazed with a Thai peanut sauce*

## **Smoked Salmon Flat Bread \$125**

*Nova Scotia smoked salmon, dill cream cheese, red onion & fried capers on warm flatbread*

## **Tomato Caprese Crostini \$110**

*Sliced Tomato, pesto & mozzarella, drizzled with balsamic vinegar & herb infused olive oil on crostini*

# Bear Dance Room Rental

*(These rates do not apply to weddings)*

*Your event at Bear Dance includes set up & break down of room & in-house linens.  
For events over 110 people, a \$12/person charge will be added for  
chairs, place settings & glassware rental.*

	<u>Main Room</u>	<u>Conference</u>
<u>Room</u>	Up to 110 guests	Up to 10
	guests	
<b><u>Prime Time (Evening)</u></b>		
<i>For events starting after 4:00pm</i>		
Weekday	\$250	\$100
Friday	\$500	\$100
Saturday	\$500	\$100
Sunday	\$250	\$100
<b><u>All Day Events (6:00 am - 4:00 pm)</u></b>		
Weekday	\$250	\$250
Friday	\$250	\$250
Saturday	\$500	\$250
Sunday	\$250	\$250
<b><u>Mid-Day (10:00 am - 3:00 pm)</u></b>		
Weekday	\$100	\$100
Friday	\$200	\$100
Saturday	\$250	\$100
Sunday	\$200	\$100
<b><u>Morning (6:00 am - 10:00am)</u></b>		
Weekday	\$100	\$100
Friday	\$150	\$100
Saturday	\$200	\$100
Sunday	\$100	\$100

**\*\*Bear Dance Golf Club does not allow any outside food & beverage to be brought onto the premises.  
\*\*No dates will be held without a deposit equal to room rental fee.**

**Food & Beverage Minimums**  
**Breakfast \$12 per person**  
**Breakfast & Lunch: \$30 per person**  
**Lunch Only: \$25pp**  
**Dinner: \$37pp Meal or \$27pp HD party**

# BANQUET BAR OPTIONS

## 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.

	Call brands	Premium brands	Beer & Wine Only
One hour	\$17.00	\$20.00	\$14.00
Two hours	\$22.00	\$26.00	\$19.00
Three hours	\$27.00	\$32.00	\$24.00
Four hours	\$32.00	\$38.00	\$29.00

\*\* \$75.00 Set-up & bartender fee if sales do not exceed \$350.00

## Liquor

### Call Brands

Titos / Kettle one  
Tanqueray  
Jose Cuervo Gold  
Jack Daniels  
Dewar's  
Bacardi & Capt. Morgan

### Premium Brands

Grey Goose  
Bombay Sapphire  
Jack Daniels  
Makers Mark  
Johnny Walker Black  
Bacardi + Capt. Morgan + Myers

## Hosted bar and Cash bar individual item prices

<u>Hosted Bar</u>	Call	Premium
Cocktails Per Drink	\$8.00	\$9.00
Domestic Beer	\$5.00	
Imported Beer	\$6.00	
Microbrews		\$5.00
Wine By the Glass	\$7.00	
Soft Drinks	\$2.00	
<u>Cash Bar</u>	Call	Premium
Cocktails	\$8.00	\$9.00
Domestic Beer	\$5.00	
Imported Beer	\$6.00	
Microbrews		\$6.00
Wine By the Glass	\$7.00	
Soft Drinks	\$2.00	
House Wine Bottle	\$28.00	