



Amenities

Beverage carts, snack bar and a complimentary private room for awards ceremony following your golf event will be provided for the duration of your event. The use of tables, chairs and linens are also included in our private room.

Audio Visual

A podium and microphone will be provided for all tournaments. Two TV screens are located in the private room available for customer use.

Linen

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

Food & Beverage

All shotgun tournaments require some form of pre-ordered food and beverage. Separate checks and a la carte (off restaurant menu) are **not an option for groups over 20 players**. This requirement is critical to the success of any golf tournament. All meals at Bear Dance Golf Club include setup and breakdown of event, linens and napkins for all tables, china and flatware, bar setup (if applicable) and a professional banquet staff. Outside catering is not permitted. We do not permit the service of alcoholic beverages to anyone under the age of 21, or who we determine is intoxicated. Only our staff may prepare and serve alcoholic beverages.

No outside Food and beverage items are permitted on the property.

Beverages during your tournament:

- Master Tab (all drinks tracked on a per consumption basis)
- Drink Tickets (Valid for any beverage)
- Drink Tickets with restriction (example: beer, wine and soft drinks only)
- Guests are on their own. (No Tab)

***Host must provide Bear Dance with their preference on how drinks on the course will be handled prior to event. If applicable, Bear Dance will be happy to generate drink tickets with logo and any restrictions

On course beverage stations are available, please refer to options list provided.

Guarantee

The number of meals must match the guaranteed number of players plus additional volunteers or event support staff. Actual guaranteed attendance number must be specified 3 business days prior to the event. If no guarantee is given, the expected number will be charged as your guarantee. Your account will be charged for the guarantee, or the actual number of guests served, whichever is greater.

BREAKFAST OPTIONS

(Grab & Go Options)

Pastry & Coffee Bar \$8 per pers.

Platter of fresh baked Danish and muffins, coffee, tea, decaf.

6.41 ++

\$8.00 inclusive of 4% sales tax and 20% service charge

Burrito & Coffee Bar \$12 per pers.

Breakfast burritos. (Scrambled eggs, shredded cheese, potato, & pork green chili wrapped in a tortilla) and Coffee

\$9.61 ++

\$12.00 inclusive of 4% sales tax and 20% service charge

The Continental Breakfast \$13 per pers.

Platter of fresh baked Danish and muffins,
Breakfast croissants, whole fruit display,
Assorted yogurt cups and granola bars.
Coffee, tea, decaf, orange juice & cranberry juice.

\$10.42 ++

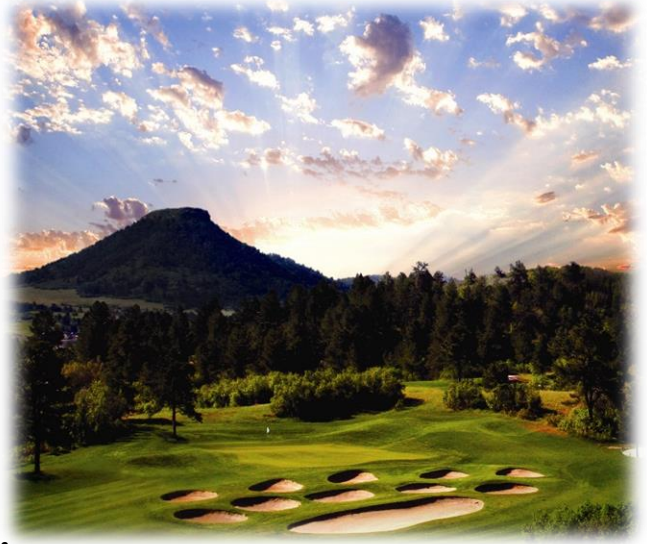
\$13.00 inclusive of 4% sales tax and 20% service charge

The Burrito Breakfast Buffet \$16 per pers.

Breakfast burritos. (scrambled eggs, shredded cheese, potato, & pork green chili wrapped in a tortilla)
Whole fruit display, assorted yogurt cups and granola bars
Coffee, tea, decaf, orange juice & cranberry juice.

\$12.82++

\$16.00 inclusive of 4% sales tax and 20% service charge





LUNCH OPTIONS



Deli Buffet \$26 per pers.

Tossed mixed green salad with ranch & house vinaigrette, potato salad, assorted fresh breads, Chicken salad, tuna salad, sliced Black Forest ham, sliced turkey, sliced cheeses, lettuce, tomato, onion, pickled peppers, fresh fried kettle chips Assorted cookies.

\$ 20.83++ (\$26 inclusive of 4% sales tax and 20% Service charge)

The Tournament Buffet \$27 per pers.

Tossed mixed green salad with dressings (ranch, house vinaigrette) Macaroni salad, Fresh fried Kettle chips, Bratwurst with sauerkraut, Spice rubbed grilled chicken breast. Grilled 1/3 lb. hamburgers, sliced tomatoes, lettuce, onions, pickles, sliced cheese and buns Assorted cookies.

\$ 21.63++ (\$27 inclusive of 4% sales tax and 20% Service charge)

The Mediterranean Buffet \$30 per pers.

Romaine lettuce with Caesar dressing, parmesan & herb croutons, Antipasti salad, Chicken Piccata with garlic caper sauce Penne pasta Bolognese with parmesan Assorted cookies.

\$ 24.04++ (\$30 inclusive of 4% sales tax and 20% Service charge)

South of the Border Buffet \$30 per pers.

Mexican Caesar, chicken & cheese enchiladas, Beef fajitas, Spanish rice, cumin black beans, onions, Jalapenos, shredded lettuce, salsa, shredded cheese & sour cream, with warm tortillas, Assorted cookies and sopapillas

\$ 24.04++ (\$30 inclusive of 4% sales tax and 20% Service charge)

The Frontier Buffet \$32 per pers.

Bone-in roasted BBQ chicken, Slow-roasted pulled pork, Fire grilled carved sirloin, Cole slaw, house made potato salad, baked beans, lettuce, tomato, onion, pickled peppers, corn bread, buns Assorted cookies.

\$ 25.65++ (\$32 inclusive of 4% sales tax and 20% Service charge)

The American Classic Buffet \$33 per pers.

Chopped salad (iceberg- romaine, egg, shredded cheese, bacon bits), ranch dressing, Potato salad, Sliced roast beef, au jus and horseradish sauce Herb roast chicken with pan sauce, Rolls and butter Assorted cookies.

\$ 26.44++ (\$33 inclusive of 4% sales tax and 20% Service charge)

BOXED LUNCH OPTIONS

\$17 per person

\$ 13.62++ (\$17 inclusive of 4% sales tax and 20% Service charge)

Smokemaster Ham

*Boars Head smokemaster ham with Vermont cheddar on challah hoagie.
Served with potato chips, whole fruit, condiments, and a cookie*

Italian Combo

*Boars Head smokemaster ham, genoa salami, and provolone on challah hoagie
Served with potato chips, whole fruit, condiments, and a cookie*

Pitcraft Turkey

*Boars Head pitcraft turkey with Swiss cheese on challah hoagie
Served with potato chips, whole fruit, condiments, and a cookie*

The Vegetarian

*Grilled Portabella mushrooms, roasted red
Peppers and spinach on toasted ciabatta roll,
Chips, whole fruit, & a health bar.*

The Gluten Free

*Cranberry walnut and Greek yogurt chicken salad
With rice crackers
Chips, whole fruit, & a Gluten free health bar.*

**** Add a soft drink or bottled water for \$2.88 ++ (\$3.60 inclusive of tax and gratuity)**



AFTER GOLF PLATTERS

Snack and Dip platters

(Serves 30)

Tortilla Chips and Salsa \$80++

Fresh fried Tri color tortilla chips with medium hot salsa.

Three Cheese Artichoke Dip \$135++

Warm cheese and artichoke dip,
crusty bread & crisp veggies.

Mexican Queso Station \$135++

Queso dip, pico de gallo & warm tortilla chips.

Veggie Platter \$115++

Carrot sticks, celery sticks, radishes, broccoli, cauliflower,
served with bleu cheese & ranch dipping sauce.

Hummus & Olive Tapenade Platter \$95++

Sun dried tomato pesto flavored hummus & olive
tapenade with pita chips & sliced baguettes



Seafood platters

(Serves 30)

Shrimp Ceviche \$140++

Citrus diced shrimp ceviche tossed with bell peppers, tomato,
red onion, and cilantro,
Served with fresh corn chips and guacamole

Chilled Shrimp Cocktail Display \$200++

Two jumbo shrimps per person with cocktail sauce & lemons.

Mini Crab Cakes \$200++

Lump crab meat with sweet chili aioli

Smoked Salmon Flatbread \$145++

Grilled flatbread with cream cheese topped
with smoked salmon, chopped red onion and fried capers

Bar food platters

(Serves 30)

Asian Platter \$150++

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

Mini Quesadilla Platter \$135++

Smoked chicken served
with pico de gallo, guacamole & sour cream.

Loaded Potatoes Skins \$120++

Mini stuffed potatoes with cheese, bacon & sour cream.

Hot Wing Platter \$150++

Large chicken wings tossed in our house hot sauce,
blue cheese dip. (Dry rub option available)

Chili-Rubbed Drumsticks \$150++

tossed in a chili lime cilantro sauce

Green Peppercorn & Brandy Meatballs \$140++

Savory hand rolled meat balls braised in a creamy
Brandy green peppercorn sauce

Slider and mini sandwich platters

(Serves 30)

BBQ Beef Brisket and Cheddar Sliders \$145++

Sliced Tender beef brisket in Hickory BBQ sauce,
aged Cheddar, mini rolls.

Slider Platter \$160++

Mini flat top sliders topped with American cheese,
pickle chips & 1000 island.

Mini Deli Sandwiches \$135++

Assorted Ham and swiss, Turkey cheddar mini sandwiches

Mini Italian Deli Combos \$150++

Ham, prosciutto, salami, & a sun dried tomato spread.

Mini Philly Cheese Steak Sandwiches \$150++

Shaved steak with bell peppers, sautéed onions & cheese
on mini rolls.

Carolina Pork Sliders \$160++

House smoked chopped pork with tangy Carolina bbq
with house slaw on steamed bun

Ranch Chicken Sliders \$150++

Bread Chicken Breast with Provolone
And Ranch mayo

Prearranged on Course Beverage Options

Beverage options & fees for sponsored drink holes:

Bloody Mary and/or Screwdriver station:

Fees:

- \$150 fee includes full set up and bartender
- Drinks charged on a per consumption basis at reduced rate of \$7.00 ++ per drink. (Normal price \$9++)

Set up includes:

- An 8ft table with table cloth & skirting
- Tito's vodka
- Finest call hot & spicy Bloody Mary mix, celery and lime and/or orange juice.
- Cooler with ice
- Cups, lids and straws
- Bear Dance bartender for duration of event.

Margarita station:

Fees:

- \$150 fee includes full set up and bartender
- Drinks charged on a per consumption basis at reduced rate of \$7.00 ++ per drink. (Normal price \$9++)

Set up includes:

- An 8ft table with table cloth & skirting
- Cuervo gold tequila
- Margarita mix and lime wedges.
- Cooler with ice
- Cups, lids and straws
- Bear Dance bartender for duration of event.

Canned Beer Station:

Fees:

- \$100 fee includes full set up and bartender
- 12 oz beer charged on a per consumption basis at a rate of \$5 ++ per beer.

Set up includes:

- A 6ft table with table cloth & skirting
- Choice of domestic beer
- Cooler with ice
- Cups,
- Bear Dance bartender for duration of event.

Keg Beer Station:

Fees:

- \$150 fee includes full set up and bartender
- 15.5-gallon half barrel of domestic beer of clients' choice at a reduced rate of \$250 ++ (normal rate \$300++)

Set up includes:

- A 6ft table with table cloth & skirting
- Choice of domestic beer
- Keg Cooler
- Cups,
- Bear Dance bartender for duration of event.

20oz Water and/or Soft Drink Station:

Fees:

- No set up fee or bartender
- Assorted 20oz bottles charged per consumption at a rate of \$3.00++ for water and \$4++ Pepsi products and Gatorade

Set up includes:

- Assorted soft drinks delivered to sponsors booth.
- Coolers, Ice.

Food and Beverage Order Sheet

Please check your selection and return to catering department.

PRE-TOURNAMENT MEAL SELECTION:

Breakfast:

- Pastry & Coffee Bar
- Breakfast Burrito & Coffee Bar
- Continental Breakfast
- Burrito Breakfast Buffet

Box Lunch:

- Deli _____ (count)
- Italian Combo _____ (count)
- Vegetarian _____ (count)

- Gluten Free _____ (count)
- Add Water bottle to each

POST-TOURNAMENT MEAL SELECTION:

- Deli Buffet
- Tournament Buffet
- South of the Border Buffet

- Mediterranean Buffet
- Frontier Buffet
- American Classic
- Other _____

TOURNAMENT BEVERAGES:

- Master Tab
Each drink tracked and charged to 1 tab on a per consumption basis
- No Tab/Guests are on their own
Tournament host not responsible guest's drinks

- Drink Tickets
_____ (Count per person)
Please specify type:
- DT Valid for any beverage*
- DT Valid for Non-Alcoholic beverages only*
- DT Valid for Beer, wine and Soft only*

Food and Beverage Order Sheet

Please check your selection and return to catering department.

ON COURSE BEVERAGE STATIONS:

- Bloody Mary and Screwdriver Station
Hole# _____
- Margarita Station
Hole# _____
- Keg Beer Station
Beer Type _____
Hole # _____
- Water and or Soft Drink station
Hole # _____

POST GOLF SNACK PLATTERS

(please provide platter count)

_____ (Platter Count)

- Tortilla chips and salsa _____
- Three Cheese artichoke dip _____
- Mexican Queso Station _____
- Veggie platter _____
- Humus and Tapenade _____
- Shrimp Ceviche _____
- Shrimp Cocktail _____
- Mini Crab Cakes _____
- Smoked Salmon Flatbread _____
- Asian platter _____
- Mini quesadilla _____
- Loaded baked potato _____
- Hot wings platter _____
- Chili rubbed drumsticks _____
- Green Pepper. & Brandy Meatballs _____
- Beef brisket and Cheddar sliders _____
- Slider Platter _____
- Mini deli sandwiches _____
- Mini Italian deli combos _____
- Mini Philly cheese steaks _____
- Carolina Pork Sliders _____
- Ranch chicken Sliders _____