



## Wedding Banquet Room Rates 2021

The Main Room + Covered patio

96 ppl seated at 12 x 5-foot round tables of 8 is the maximum recommended capacity

\$2500.00 Peak Season (May - September)

\$1500.00 Non-Peak Season (October - April)

## Ceremony & Services

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

*Ceremony Site Fee \$750 + chair rental*

## Deposits & Final Payment

\$2500 (non-refundable within 120 days of function) deposit will be required to hold the space. Pre-payment of final estimated charges will be due 3 days prior to the event (less deposit). 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).

Estimated charges will include:

- *Number of guests*
- *Meal price*
- *Estimated beverage consumption*
- *Ceremony & bartender fees if applicable*
- *20% service charge & local sales tax*

## Food & Beverage

No outside food or beverage, including alcohol, is allowed to be brought into the clubhouse or on the grounds of Bear Dance Golf Club.

## Guarantee

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.

## 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.

## Centerpieces & Decorations

Access to your function room for decoration and setup prior to the schedule event time is subject to availability and may incur an additional charge.

Due to the personal nature and wide range of preferences, Bear Dance does not provide centerpieces or anything other than existing décor. We will gladly coordinate with the florist and/or decorator of your choice.

Absolutely no glitter or confetti is allowed in our clubhouse. Also, throwing birdseed and rice for ceremonies is not permitted on the grounds or the clubhouse. Large flower petals are permitted for an outdoor ceremony but must be cleaned up by the client. Bubbles are also to only be used outside due to safety hazards (not indoors). Unscented candles may be used if within a glass case.



## **Silver Dinner Buffet**

**\$37.50++ per person**

(Plated 1<sup>st</sup> course & buffet style entrées)

### **Caesar Salad**

*Crisp romaine lettuce with our traditional Caesar dressing,  
Herb croutons, cherry tomatoes & parmesan cheese.*

- or -

### **Strawberry Balsamic Salad**

*Baby spinach, red onions, gorgonzola, & toasted almonds with  
a sweet strawberry balsamic dressing.*

- or -

### **Elegant Mixed Greens Salad**

*Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.*

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### **Italian Roasted Vegetable Pasta**

*Penne pasta with roasted fresh peppers, tomato, garlic & parmesan  
cheese, tossed in extra virgin olive oil with basil pesto.*

### **Grilled Salmon**

*Served with a cilantro lime butter & pineapple salsa.*

### **Classic Chicken Piccata**

*Boneless chicken breast in a light white wine lemon caper sauce.*

**Roasted Baby Red Potatoes**  
**Mixed Seasonal Vegetables**  
**Warm Ciabatta Rolls & Butter**

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**Cake Cutting Service**

**Coffee Station**

**Gold Dinner Buffet**  
**\$42.00++ per person (2 entrées)**  
**\$47.00++ per person (3 entrées)**  
**(Plated 1<sup>st</sup> course & buffet style entrées)**

**Elegant Mixed Greens Salad**

*Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.*

– or –

**Caesar Salad**

*Crisp romaine lettuce with our traditional Caesar dressing, with herb croutons, cherry tomatoes & parmesan cheese.*

– or –

**Spinach Salad**

*Sliced strawberries, mushrooms, mandarin oranges, & balsamic vinaigrette.*



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**Champagne Chicken**

*Pan seared chicken breast topped with a champagne cream sauce and Beet curls.*

**Cranberry Walnut Chicken**

*Chicken breasts stuffed with candied walnuts, & sundried cranberries, served in a sage roasted garlic cream.*

**Basil Tri-Colored Tortellini**

*Tri-color cheese stuffed spinach, red bell pepper & egg tortellini with fresh basil in a pancetta parmesan cream sauce.*

**Potato crusted Salmon**

*Roasted garlic and caper butter sauce*

**Pan seared Colorado Trout**

*With sautéed mushroom and spinach and a Dijon crème fraiche*



**Seafood & Sausage Paella**

*Shrimp, scallop, sausage paella with bell peppers & saffron rice.*

**Peach and Bacon stuffed Pork loin**

*Roasted pork loin stuffed with ripe peaches, sage, bacon, goat cheese with a viognier glaze.*

**Bourbon Molasses Pork Loin**

*Roasted & topped with an apple chutney.*

**New York Strip Carving Station**

*Chef-manned carving station featuring New York strips with Au jus & horseradish sour cream.*



**Rosemary & Garlic Roasted Potatoes**

**Wild Rice Pilaf**

**Mixed Seasonal Vegetables**

**Warm Ciabatta Rolls & Butter**

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**Cake Cutting Service**

**Coffee Station**



## **Platinum Dinner Buffet**

**\$45.00++ per person (2 entrées)**

**\$50.00++ per person (3 entrées)**

(Plated 1<sup>st</sup> course & buffet style entrées)

### **Elegant Mixed Greens Salad**

*Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.*

- or -

### **Caesar Salad**

*Crisp romaine lettuce with our traditional Caesar dressing, with herb croutons, cherry tomatoes & parmesan cheese.*

- or -

### **Butter Leaf Wedge**

*Crisp butter leaf with cabernet poached pears, walnuts, Gorgonzola cheese, & a champagne vinaigrette.*

- or -

### **Wild Mushroom Bisque**

- or -

### **Roasted Chicken & Corn Chowder**

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### **Mushroom Brie Risotto Cakes**

*Mushroom duxelle, double cream brie, asparagus, with a balsamic reduction, & herb béchamel.*

### **Seared Ahi Tuna**

*With pineapple slaw and sweet soy*

### **Crab Stuffed Sole**

*Creamy pan jus and sautéed spinach*

### **Seafood Pilaf**

*Oven roasted shrimp & scallops, citrus butter sauce & wild rice pilaf.*

### **Achiote Chicken & Shrimp**

*Grilled airline chicken breast topped with a shrimp skewer, lime cilantro butter, pineapple salsa & jasmine rice.*

### **NY Strip Au Poivre**

*Seared beef NY Strip with a green peppercorn demi glaze.*

### **Prime Rib Carving Station**

*Au jus & horseradish sour cream.*

### **Lamb Carving Station**

*Rosemary Garlic Leg of Lamb stuffed with apples & fig. with warm port wine peppercorn demi glaze & bleu cheese remoulade.*

### **Four Cheese Truffle Potato Ragout**

### **Mixed Seasonal Vegetables**

### **Warm Ciabatta Rolls & Butter**

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### **Cake Cutting Service**

### **Coffee Service**



## ***Plated Dinner Options***

### ***Plated and served entrees***

***(Please select one or two options, for multiple options please have your guests pre-order)***

*Entrees come with choice of Jasmine rice pilaf or garlic rosemary potatoes  
and seasonal vegetables*

#### ***Chicken Piccata***

*Egg battered and pan seared chicken breast with a lemon caper cream  
\$34.00 per person*

#### ***Champagne Chicken***

*Pan seared chicken breast topped with a champagne cream  
\$34.00 per person*

#### ***Pork Scaloppini Marsala***

*Pan seared Pork loin in a roasted mushroom Marsala demi-glaze.  
\$35.00 per person*

#### ***Grilled Salmon***

*Served with a cilantro lime butter & pineapple salsa.  
\$35.00 per person*

#### ***Crab Stuffed Shrimp***

*Jumbo shrimp with blue crab stuffing and a tangy remoulade  
\$36.00 per person*

#### ***NY Strip Au Poivre***

*Grilled New York strip over a cognac peppercorn demi-glaze  
\$42.00 per person*

#### ***Herb Roasted Prime Rib***

*Au jus and horseradish sauce  
\$45.00 per person*

#### ***Vegetarian Entrée***

##### ***Mushroom Brie Risotto Cake***

*Crispy risotto cake topped with mushroom duxelle and Brie  
over herb bechamel and balsamic reduction  
\$32.00 per person*

**Take away the headache of having your guests pre-order  
and impress them with a beautiful plated duet**

**DUET or COMBINATION PLATE**

***Duet of Champagne Chicken and Atlantic Salmon***

*Chicken in a champagne cream sauce paired with grilled salmon  
Topped with a pineapple salsa  
\$42.00 per person*

***Duet of Angus Beef Culotte and Champagne Chicken***

*Grilled Beef culotte, port peppercorn demi paired  
With chicken in a champagne cream sauce  
\$43.00 per person*

***Duet of Petit Filet of Beef and Salmon***

*Beef tenderloin medallion, port peppercorn demi paired  
With a grilled salmon fillet, pomegranate beurre blanc  
\$46.00 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  
\$48.00 per person*

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**We can accommodate any dietary restrictions  
with advance notice**

# HEARTY DISPLAYS

## Antipasti \$140

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

## 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 & 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 \$70

*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.*

## Snow Crab Claw Cocktail \$200

*Two Snow Crab claws per person with cocktail sauce & lemon*

## Mini Crab Cakes \$165

*Lump crab served with a sweet chili aioli sauce.*

## Apple Wood Scallops \$140

*Oven roasted fresh scallops wrapped in Apple Wood smoked bacon, in an herb citrus beurre blanc.*

## Three Cheese Artichoke Dip \$125

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

## Mini Stuffed Potatoes \$110

*Mini stuffed potatoes with cheese, bacon & sour cream.*

## Green Peppercorn & Brandy Meatballs \$120

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

## Slider Platter \$150

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

## Hot Wing Platter \$140

*Large chicken wings, celery & carrot sticks with bleu cheese dip.*

## Chili-Rubbed Drumsticks \$140

*Oven roasted chicken legs, served in a chili-lime cilantro sauce.*

## Carolina Pork Sliders \$150

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

## Pork Rib Tips \$125

*Dry rubbed rib tips, & a buffalo dipping sauce.*

## Mini Italian Combos \$120

*Capicola, prosciutto, salami,  
& a sun dried tomato spread on mini fresh rolls*

## Mini Philly Cheese Steak \$140

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

## Mini Quesadillas \$120

*Smoked chicken or shrimp served with pico de gallo, guacamole & cilantro sour cream.*

## Chicken Alfredo \$135

*Penne pasta with sliced grilled chicken breast in a parmesan cream sauce.*

## Smoked Chicken Penne \$135

*House smoked chicken breast, penne pasta, mushrooms, & cherry tomatoes. Tossed in a tomato saffron cream & topped with parmesan cheese & fresh basil.*

## Italian Roasted Vegetable Pasta \$100

*Penne pasta with roasted fresh peppers, tomato, zucchini squash, garlic & parmesan cheese.  
Tossed in extra virgin olive oil with fresh basil.*

# HORS D'OEUVRES

- Serves 30 guests, 2 pieces pp –  
*Passed or displayed*



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

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

## **Empanadas \$150**

*Flakey puff pastry filled with seasoned beef or spicy chicken topped with chimichurri sauce*

## **Smoked Salmon Flat Bread \$115**

*Nova Scotia smoked salmon, fried capers, chopped onions and warm flatbread with cream cheese*

## **Tomato Caprese Crostini \$125**

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

## **Shaved Prime Rib Crostini \$120**

*Crostini topped with shaved prime rib & horseradish cream.*

## **Wasabi Glazed Tuna \$125**

*Seared tuna, cucumbers, green onions, & pickled ginger,  
served on top of wonton crisps.*

## **Honey Smoked Salmon Tostada \$140**

*Honey smoked salmon over corn tostada  
with Feta cheese & guacamole.*

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

*Glazed with a Thai peanut sauce*

## **Tomato Bruschetta \$110**

*Roasted tomatoes with capers, red onion, basil and olive on crostini*

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

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

## **Shrimp Peppadew Canapé \$120**

*Sautéed shrimp over peppadew pimento cheese on a tartelette*



# SOMETHING SWEET

- Serves 30 Guests -

## Assorted Pastry Bites

\$135.00++ (90 pieces)

*One square inch portions of vanilla cheesecake, decadent chocolate cakes, pecan squares, white chocolate cream cheese carrot cakes.*

## Chocolate-Dipped Strawberries

\$120.00++ (60 pieces)

*Dark or milk chocolate hand-dipped strawberries.*

## Chocolate Chunk Brownie Display

\$80.00++ (60 pieces)

*Rich milk chocolate brownies that melt in your mouth!*

## Large Cookie Display

\$90.00++ (90 pieces)

*Assortment of large white chocolate macadamia nut cookies, oatmeal raisin & double chocolate chip.*

## Chocolate Fountain

\$8.00++ per person

*Dual chocolate fountains of dark & milk chocolate. Includes sliced strawberries, pineapple cubes, bananas, apples, pound cake, marshmallows, & sugar cookies.*

## Petit Four Display

\$6.00++ per person (120 count)

*Assorted chocolate truffles, macaroon cookies, wafers & marzipan treats.*



*All food & beverage purchases are subject to 20% service charge & 4% sales tax.*

# BANQUET BAR OPTIONS

## 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  
Dewars  
Bacardi & Capt Morgan

### Premium Brands

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

\*\*Premium bar set up includes all call brands + premium brands.

<u>Hosted Bar</u>	Call	Premium
Cocktail per drink	\$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	

<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	

*All food and beverage purchases are subject to re subject to 20% service charge & 4% sales tax.*