

2024 Bear Dance Golf Club

*Corporate & Social Events,
Breakfasts, Lunches, Banquets,
and Rehearsal Dinners*



Banquets & Events

Policies & Information

Banquet Room Specifics – The Main Room (ballroom) 96 ppl seated at 12 x 5-foot round.

Bear Dance Golf Club offers a wide range of options for your event! From a small gathering of 24 to a larger event of up to 96 guests, Bear dance has the perfect setting for your private event. Site Fee includes chairs, tables, place settings and in house linens for up to 100 guests

Deposits & Final Payment – A minimum deposit of the room rental will be due to hold the space (non-refundable within 120 days of function). 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
- Bartender fees if applicable
- 22% service charge & 4 % 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.

Guarantees – 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.

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

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

Due to the personal nature and wide range of preferences Bear Dance Golf Club does not provide centerpieces or anything other than existing décor. We will gladly coordinate with the florist and/or decorator of your choice. Cleanup – Appropriate labor charges will apply to functions if more than standard cleanup is required at the conclusion of the event, i.e., trash, confetti, cartons, rice, birdseed, etc.

Absolutely no glitter or confetti is allowed in our clubhouse or on the grounds. Unscented Candles may be used in centerpieces. All other candles set around the room must contained in a glass case.

Banquets & Events

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.

	Main Room <i>Up to 110 guests</i>	Conference Room <i>Up to 10 guests</i>
<u>Prime Time (Evening)</u>		
<i>For events starting after 4:00pm</i>		
Weekday	\$300	\$100
Friday	\$550	\$100
Saturday	\$550	\$100
Sunday	\$300	\$100
<u>All Day Events (6:00 am – 4:00 pm)</u>		
Weekday	\$350	\$250
Friday	\$350	\$250
Saturday	\$550	\$250
Sunday	\$300	\$250
<u>Mid-Day (10:00 am – 3:00 pm)</u>		
Weekday	\$150	\$100
Friday	\$250	\$100
Saturday	\$300	\$100
Sunday	\$300	\$100
<u>Morning (6:00 am – 10:00am)</u>		
Weekday	\$300	\$100
Friday	\$300	\$100
Saturday	\$300	\$100
Sunday	\$300	\$100

Banquets & Events

Dinner #1

Plated and served salads. Please select one.

Salads

Caesar Salad

With herb croutons, grape tomatoes & parmesan cheese.

– or –

Mixed Greens Salad

Mixed greens, grape tomatoes, carrots, cucumbers & house vinaigrette.

Buffet Style Entrées

(\$37.00++ per person for 2 entrées)

(\$41.00++ per person for 3 entrées)

Chicken Piccata

Egg battered and pan seared chicken breast with a lemon caper cream.

Baked Four Cheese Penne Pasta

With grilled sweet Italian sausage, roasted red peppers, spinach & marinara.

Grilled Salmon

Served with a cilantro lime butter & pineapple salsa.

Pork Scaloppini Marsala

Pan seared Pork scaloppini in a roasted mushroom Marsala demi-glace.

Mediterranean Braised Beef

Caramelized slow roasted beef served with Portobello pan jus.

Sides

Garlic & Rosemary Roasted Potatoes

Seasonal Vegetables

Dessert

(Buffet style station or Plated sampler plate with both)

Traditional Carrot Cake

Chocolate Ganache Cake

Coffee Station

4% sales tax and 22% service charge will be applied to all food and beverage purchases (++)

Banquets & Events

Dinner #2

Salads

Plated and served salads. Please select one.

Caesar Salad

With herb croutons, grape tomatoes & parmesan cheese.

Bear Dance Salad

Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese crumbles, Raspberry champagne vinaigrette.

Strawberry Mushroom Salad

Sliced strawberries, mushrooms, red onion, house vinaigrette.

Buffet Style Entrées

(\$39.00++ per person for 2 entrées)

(\$43.00++ per person for 3 entrées)

Potato Crusted Salmon

Roasted garlic and caper butter sauce.

Bourbon & Molasses Pork Loin

Topped with apple chutney.

Seafood & Sausage Paella

Shrimp, scallop, sausage & peppers with saffron broth and rice.

Champagne Chicken

Pan seared chicken breast topped with a champagne cream

London Broil of Beef

Red wine jus with crispy onion strings.

Vegetable Strudel

Grilled vegetables rolled in puff pastry with a red pepper coulis.

Sides

Jasmine Rice Pilaf

Garlic & Rosemary Roasted Potatoes

Seasonal Vegetables

Dessert

(Buffet style station or Plated sampler plate with both)

Cheesecake with Raspberry Sauce

Chocolate Ganache Cake

Coffee Station

4% sales tax and 22% service charge will be applied to all food and beverage purchases (++)

Banquets & Events

Dinner #3

Salads

Plated and served salads. Please select one.

Bear Dance Salad

Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese crumbles, Raspberry champagne vinaigrette.

Baby Spinach Salad

With bleu cheese, almonds, red onion, & maple Dijon vinaigrette.

Butter Leaf Wedge

Crisp butter leaf with poached pears, candied walnuts, Goat cheese, champagne vinaigrette.

Buffet Style Entrées

(\$43.00++ per person for 2 entrées)

(\$47.00++ per person for 3 entrées)

Pan Roasted Chicken

Overroasted tomatoes, artichokes and kalamata olives and red pepper coulis.

Pan Seared Colorado Trout

With sautéed mushrooms and spinach and a Dijon crème fraiche.

Carving station options:

NY Strip

Cognac peppercorn demi-glace.

Roasted Turkey or Glazed Ham

Dijonnaise, Chutney.

Sides

Four Cheese Truffle Potato Ragout

Jasmine Rice Pilaf

Honey Spiced Carrots & Grilled Asparagus

Dessert

(Buffet style station or Plated sampler plate with both)

Chocolate mousse cups with fresh berries,
White chocolate carrot cake,
Vanilla bean cheesecake with berry sauce.

Coffee Station

4% sales tax and 22% service charge will be applied to all food and beverage purchases (++)

Banquets & Events

Dinner #4

Salads

Plated and served salads. Please select one.

Bear Dance Salad

Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese crumbles, Raspberry champagne vinaigrette.

Baby Spinach Salad

With bleu cheese, almonds, red onion, & maple Dijon vinaigrette.

Butter Leaf Wedge

Crisp butter leaf with poached pears, candied walnuts, Goat cheese, champagne vinaigrette.

Buffet Style Entrées

(\$50.00++ per person for 2 entrées)

(\$56.00++ per person for 3 entrées)

Prosciutto Chicken

Roulade of chicken breast with prosciutto, fresh mozzarella and basil with a roasted tomato and pepper velouté.

Sole Roulade

Sole fillet stuffed with herb and garlic cheese, Chardonnay reduction

Peach and Bacon stuffed Pork Loin

Roasted pork loin stuffed with goat cheese, peaches, sage, bacon, viognier glaze

Carving station options:

Herb roasted Prime Rib

Au jus & horseradish sauce

Pommery mustard crusted Beef Tenderloin

Bearnaise sauce

Sides

Truffle Cheese Potatoes

Jasmine Rice Pilaf

Honey Spiced Carrots & Grilled Asparagus

Dessert

(Buffet style station or Plated sampler plate with both)

Chocolate mousse cups with fresh berries,
White chocolate carrot cake,
Vanilla bean cheesecake with berry sauce.

Coffee Station

4% sales tax and 22% service charge will be applied to all food and beverage purchases (++)



Banquets & Events

Hearty Displays *(SERVES 25-30 GUESTS)*

Antipasti \$160

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 \$165

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

Domestic Cheese Board \$150

Served with assorted crackers & juicy grapes.

International Cheese Board \$175

Served with assorted crackers & fresh fruit.

Baked Brie \$110

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

Crudités \$125

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

Hummus & Olive Tapenade Platter \$105

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

Deviled Egg Platter \$100

Traditional deviled eggs served with a paprika garnish.

Smoked Salmon & Trout Display \$185

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 \$220

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

Shrimp Ceviche \$150

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

Mini Crab Cakes \$220

Lump crab served with a sweet chili aioli sauce.

Apple Wood Scallops \$160

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

Three Cheese Artichoke Dip \$145

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

Mini Stuffed Potatoes \$130

Mini stuffed potatoes with cheese, bacon & sour cream.

Green Peppercorn & Brandy Meatballs \$150

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

Slider Platter \$170

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

Hot Wing Platter \$160

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

Chili-Rubbed Drumsticks \$160

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

Carolina Pork Sliders \$175

House smoked chopped pork with tangy Carolina BBQ sauce
Topped with house slaw on steamed bun

Mini Italian Combos \$160

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

Mini Philly Cheese Steak \$160

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

Mini Quesadillas \$145

Smoked chicken or shrimp served with Pico de Gallo, guacamole & cilantro sour cream.

Chicken Alfredo \$160

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

Smoked Chicken Penne \$160

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 \$125

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

Banquets & Events

Hors d'oeuvres

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

Sweet Italian Sausage Puff Pastry \$150

Sweet Italian sausage with caramelized onion in light puff pastry.

Smoked Salmon Flat Bread \$155

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

Tomato Caprese Crostini \$130

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

Shaved Prime Rib Crostini \$145

Crostini topped with shaved prime rib & horseradish cream.

Wasabi Glazed Tuna \$135

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

Chicken or Beef Skewers \$140

Glazed with a Thai peanut sauce.

Tomato Bruschetta \$135

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

Mushroom & Brie Risotto Cake \$145

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

Banquets & Events

Themed Stations

New York Strip Carving Stations

\$14.00++ pp, minimum of 30 guests

(Chef-manned carving station) Rosemary peppercorn rubbed New York Strip,

Served with a creamy horseradish sauce, au jus & mini rolls.

Carved Tenderloin Station

\$18.00++ pp, minimum of 25 guests

(Chef-manned carving station)

Hand carved beef tenderloin, mini rolls, horseradish cream & Dijon sauce.

Carved Ham &/or Turkey Station

\$12.00++pp for 1 entrée/ \$18.00++pp for 2 entrees

(Chef-manned carving station)

Carved herb roasted turkey breast, cranberry chutney

with mini rolls OR carved slow roasted pit ham with pineapple glaze & mini rolls.

Smashed Potato Bar

\$13.50++ pp

Garlic mashed potatoes & whipped sweet potatoes. Garnish toppings of bacon, Green onions, fried onions, caramelized onions, sour cream, shredded cheese, Crispy shoestring potatoes & brown sugar.

Nacho Station

\$13.50++ pp

Tortilla chips with garnish toppings of queso dip, chopped steak, roasted chicken, Pico de Gallo, jalapenos, corn & black bean salsa, guacamole & sour cream.

Street Taco Station

\$15.00++ pp

Chili-rubbed steak & chicken breast, with garnish toppings of diced onions, Pico de Gallo, diced tomatoes, tomatillo salsa, sour cream, shredded cheese, guacamole & jalapenos.

Served with mini corn & flour tortillas.

Mac N' Cheese Bar

\$15.00++ pp

Tossed elbow macaroni with traditional cheddar & parmesan alfredo sauces. Garnish toppings of bacon, green onions, fried onions, Pico de Gallo, broccoli, shrimp, diced chicken, pulled pork, shredded cheese & hot sauce.

Banquets & Events

Something Sweet

Serves 30 Guests

Assorted Pastry Bites

\$150.00++ (60 pieces)

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

Chocolate-Dipped Strawberries

\$135.00++ (60 pieces)

Dark or milk chocolate hand-dipped strawberries.

Chocolate Chunk Brownie Display

\$95.00++ (60 pieces)

Rich milk chocolate brownies that melt in your mouth!

Large Cookie Display

\$105.00++ (90 pieces)

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

Chocolate Fountain

\$9.50++ per person

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

Petit Four Display

\$160.00++ (120 count)

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



Banquets & Events

Banquet Bar Options

Keg Beer (Hosted Bar Only)

Domestic beer \$275 / Keg

Microbrew \$350 / 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	\$19.00	\$21.00	\$16.00
Two hours	\$24.00	\$27.00	\$21.00
Three hours	\$29.00	\$34.00	\$26.00
Four hours	\$34.00	\$40.00	\$31.00

** \$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

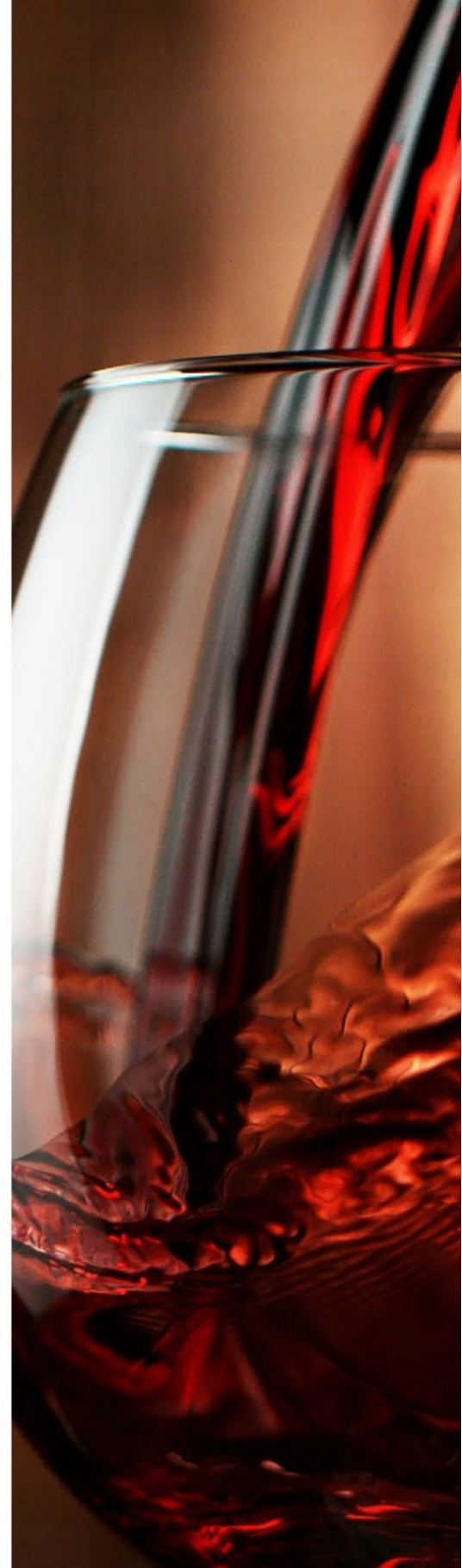
Johnny Walker Black

Bacardi + Capt. Morgan + Myers

Hosted Bar	Call	Premium
Cocktails Per Drink	\$10.00	\$11.00
Domestic Beer	\$6.00	
Imported Beer	\$7.00	
Microbrews	\$7.00	
Wine By The Glass	\$9.00	
Soft Drinks	\$2.00	

Cash Bar	Call	Premium
Cocktails	\$10.00	\$11.00
Domestic Beer	\$6.00	
Imported Beer	\$7.00	
Microbrews	\$7.00	
Wine By The Glass	\$9.00	
Soft Drinks	\$2.00	
House Wine Bottle	\$35.00	

All food & beverage purchases are subject to 22% service charge & 4% sales tax.



Banquets & Events

Lunch Buffet Options

Deli Buffet \$21.28++ (\$27 inclusive)

Tossed mixed green salad with ranch & house vinaigrette, potato salad, assorted fresh breads, Waldorf Chicken Salad, Tuna salad Black Forest ham, salami, assorted sliced cheeses, lettuce, tomato, onion, pickled peppers, dill pickles. Assorted cookies.

The Tournament Buffet \$22.86++ (\$29 inclusive)

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.

The Mediterranean Buffet \$25.22++ (\$32 inclusive)

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

South of the Border Buffet \$25.22++ (\$32 inclusive)

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

The Frontier Buffet \$27.24++ (\$34 inclusive)

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

The American Classic Buffet \$28.77++ (\$36.50 inclusive)

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.

4% sales tax and 22% service charge will be applied to all food and beverage purchases (++)



Banquets & Events

Grab N Go/ Break Time

BOXED LUNCH OPTIONS

Smokemaster Ham

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

Italian Combo

Boars Head smokemaster ham, genoa salami, and provolone on challah hoagie, Potato chips, Whole fruit, Condiments, and a cookie.

Pitcraft Turkey

Boars Head pitcraft turkey with Swiss cheese on challah hoagie, 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, & Gluten Free Health Bar.

\$14.19++ (\$18 inclusive)

BREAK TIME

(Priced Per Person, Snack options for meetings)

Tortilla Chips & Salsa

Tri-colored tortilla chips with chunky salsa.
\$4.00++

Potato Chips & Dips

Assorted Dips
\$4.00++

Pretzel & Assorted Nut Bowls

\$4.00++

Fresh Fruit & Health Bars

Sliced fresh fruit platter & granola bars with a honey lime yogurt dip.
\$5.00++

Brownie & Cookie Tray

\$4.00++

Domestic Cheese Platter

Assortment of cheese with crackers.
\$5.00++

Crudités Platter

Raw vegetable display with ranch & bleu cheese dressing.
\$4.50++

Banquets & Events

Breakfast Buffet

The Pastry & Coffee Bar

Platter of assorted muffins & Danish.

Coffee, tea, decaf.
\$ 7.09++ (\$9 incl.)

The Burrito & Coffee Bar

Breakfast burritos with scrambled eggs, shredded cheese, potato, & pork green chili wrapped in a tortilla.

Coffee, tea, decaf.
\$ 10.25++ (\$13 incl.)

The Continental Breakfast

Platter of assorted muffins & Danish, fresh fruit cups, granola bars, assorted yogurts
Coffee, tea, decaf, orange juice & cranberry juice.
\$11.04++ (\$14 incl.)

The Burrito Breakfast Buffet

Breakfast burritos with scrambled eggs, shredded cheese, potato, & pork green chili wrapped in a tortilla.
Whole fruit & assorted health bars, assorted yogurts,
Coffee, tea, decaf,
Orange juice & cranberry juice.
\$14.19++ (\$18 incl.)

The Bear Dance Scramble

Green chili, Applewood smoked bacon, link sausage, breakfast potatoes and scrambled eggs
Fresh baked Danish & muffins, fresh fruit display.
Served with coffee, tea, decaf, orange juice & cranberry juice.
\$14.19++ (\$18 incl.)

The Big Breakfast Buffet

Farm fresh scrambled eggs, pork green chili, link sausage, Applewood smoked bacon, breakfast potatoes, Grand Marnier French toast with maple syrup, fresh fruit display, fresh baked Danish & muffins, yogurt with granola.

Served with coffee, tea, decaf, orange juice & cranberry juice.
\$19.71++ (\$25 incl.)

** Add an Omelet Station for \$4.50++ per person

** Add a Breakfast Burrito for \$4.50++ per person

4% sales tax and 22% service charge will be applied to all food and beverage purchases (++)

