

2026 Bear Dance Golf Club

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



Banquets & Events

Policies & Information

The Golf Club at Bear Dance offers a wide range of options for your event! From an intimate gathering of 30 to a larger event of up to 96 guests, Bear Dance has the perfect setting for your private event!

Banquet Room Specifics – The banquet room is just over 1,525sf & can accommodate 96 guests seated at 12, 5' round tables. The dance floor is approximately 15x12 & is built into the floor.

Site Fee & Inclusions – The site fee (room rental) is due at the time of booking to hold the date & is non-refundable within 120 days of the event).

The room rental includes 4 hours of event time (\$500 each additional hour), all tables, chairs, white table linens, napkins, place settings, & set-up & breakdown of club amenities, the use of our AV equipment (mic, podium, speakers, & TV) & a dedicated staff for your event.

Food & Beverage Deposit & Final Payment – A 50% food & beverage deposit, based on your estimated guest count, is due 14 days prior to the event with the balance (less any deposits) due immediately following the event (no exceptions).

A credit card will be required at the time of booking & kept on file for any deposits or balances due.

Estimated charges will be based on:

- Number of Guests
- Meal Price
- Estimated Beverage Consumption & Bartender Fees, if applicable
- 4% Local Sales Tax & a 22% Service Charge

Minimum Attendance & Guarantees – The Golf Club at Bear Dance has the following minimum attendance requirements to rent the banquet room for an event:

- Weekday Events: 30 guests
- Friday-Sunday Evenings (after 4pm): 40 guests
- Holiday Season Evenings (November-December): 50 guests

An 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. At the end of the event, you will be charged for the guarantee, or the actual number of guests served, whichever is greater.

Linens, Centerpieces & Decorations – Due to the personal nature & wide variety of preferences, The Golf Club at Bear Dance does not provide centerpieces other than existing décor (the rooms & lobby are seasonally decorated) & white table linens. We will gladly coordinate with your florist or decorator to allow for a timeframe to bring in outside décor the day of your event.

Absolutely NO real candles, glitter or confetti is allowed in or around our facility. Only Command-style removable hooks may be used to hang décor on the walls of the room.

Clean-up – All decorations & centerpieces brought in with you for the event, must be taken out with you at the end of the event. Unfortunately, our staff will be seeing to their own cleanup duties & may not be available to help you. Please plan for friends &/or helpers to be responsible for this task.

Appropriate labor charges will apply to functions if more than standard cleanup is required at the conclusion of the event or any property has been damaged during your event.

Cancellation Policy – If you plan to cancel your event for any reason other than termination by Force Majeure (outlined in your booking contract), you must provide written notice accompanied by a cancellation fee in the amount equal to the following less any deposits already received by us:

- Less than 3 months prior: the Room Rental Fee
- Less than 7 days prior: The Room Rental Fee, plus 50% of the estimated food & beverage costs based on any updated guest count during planning time or if no updates have been given, the one provided at the time of booking will be used.

Banquets & Events

Bear Dance Room Rental

Your event at Bear Dance includes 4 hours of event time, set up & break down of room amenities (tables, chairs, place settings, white in-house linens & AV equipment if requested. (These rates do not apply to weddings.)

For events over 110 people, a \$12/person charge will be added for chairs, place settings & glassware rental. In addition, there may be an extra room rental fee if other club spaces are needed to accommodate a larger group.)

Banquet Room

Up to 104 Guests

Conference Room

Up to 10 Guests

Prime Time (Evenings after 4pm)

Weekday	\$350	\$100
Friday or Saturday	\$600	\$100
Sunday	\$450	\$100

All Day (6am-4pm)

Weekday	\$400	\$250
Friday or Saturday	\$600	\$250
Sunday	\$500	\$250

Mid-Day (10am-3pm)

Weekday	\$200	\$100
Friday or Saturday	\$300	\$100
Sunday	\$300	\$100

Morning (6am-10am)

Weekday	\$300	\$100
Friday or Saturday	\$300	\$100
Sunday	\$300	\$100

Food & Beverage Minimums (*per person plus tax & service charge*)

Morning Events (6am-10am) Breakfast \$10

All Day Events (6am-4pm) Breakfast & Lunch \$35

Mid-Day Events Brunch (10am-2:30pm) \$36 Lunch (11am-3pm) \$26

Mid-Day to Evening (2-6pm) Cocktail Party-Hors d'oeuvres \$35

Evening Events (5-10pm) Dinner Buffet \$38

Banquets & Events

Buffet Dinner #1

Two Entrees: \$38.00++ per person

Three Entrees: \$43.00++ per person

Salads (Plated & served salads. Please select one.)

Caesar Salad

Romaine lettuce, herb croutons, grape tomatoes & parmesan cheese (GF apart from croutons)

– or –

Mixed Greens Salad

Mixed greens, grape tomatoes, carrots, cucumbers & house vinaigrette (GF)

Buffet Style Entrées (Pick 2 or 3)

Chicken Piccata

Egg battered & pan seared chicken breast with a lemon caper cream

Baked Four Cheese Penne Pasta

Penne pasta with grilled sweet Italian sausage, roasted red peppers, spinach & marinara

Grilled Salmon

Grilled salmon with a cilantro lime butter & pineapple salsa (GF)

Pork Scaloppini Marsala

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

Mediterranean Braised Beef

Caramelized slow roasted beef served with roasted tomato pan jus

Sides

Garlic & Rosemary Roasted Potatoes (GF)

Seasonal Vegetables (GF)

Dessert

(Choose from buffet-style station or a sampler plate with both served at the table per guest)

Traditional Carrot Cake

Chocolate Ganache Cake

Coffee Station

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

Children ages 6-12 are half price; 5 & under are free.

Banquets & Events

Buffet Dinner #2

Two Entrees: \$40.00++ per person

Three Entrees: \$45.00++ per person

Salads (Plated & served. Please choose one.)

Caesar Salad

Romaine lettuce, herb croutons, grape tomatoes & parmesan cheese (GF apart from croutons)

– or –

Bear Dance Salad

Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese crumbles, raspberry champagne vinaigrette (GF)

– or –

Strawberry Mushroom Salad

Sliced strawberries, mushrooms, red onion, house vinaigrette (GF)

Buffet Style Entrées (Pick 2 or 3)

Potato Crusted Salmon

Potato crusted salmon with a roasted garlic & caper butter sauce (GF)

Bourbon & Molasses Pork Loin

Pork loin topped with apple chutney (GF)

Seafood & Sausage Paella

Shrimp, scallop, sausage & peppers with saffron broth & rice (GF)

Champagne Chicken

Pan seared chicken breast topped with champagne cream (GF)

London Broil of Beef

Red wine jus with crispy onion strings (GF)

Vegetable Strudel

Grilled vegetables rolled in puff pastry with a red pepper coulis

Sides

Garlic & Rosemary Roasted Potatoes (GF)

Jasmine Rice Pilaf (GF)

Seasonal Vegetables (GF)

Dessert

(Choose from buffet-style station or a sampler plate with both served at the table per guest)

Cheesecake with Raspberry Sauce
Chocolate Ganache Cake

Coffee Station

*4% sales tax & 22% service charge will be applied to all food & beverage purchases (++)
Children ages 6-12 are half price; 5 & under are free.*

Banquets & Events

Buffet Dinner #3

Two Entrees: \$40.00++ per person

Three Entrees: \$45.00++ per person

Salads (Plated & served. Please choose one.)

Bear Dance Salad

Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese crumbles, & raspberry champagne vinaigrette (GF)

- or -

Baby Spinach Salad

With bleu cheese, almonds, red onion, & maple Dijon vinaigrette (GF)

- or -

Butter Leaf Wedge

Crisp butter leaf with poached pears, candied walnuts, goat cheese crumbles, & champagne vinaigrette (GF)

Buffet Style Entrées (Pick 2 or 3)

Pan Roasted Chicken

Pan roasted chicken served over roasted tomatoes, artichokes, kalamata olives with a red pepper coulis (GF)

Pan Seared Colorado Trout

With sautéed mushrooms & spinach & a Dijon crème fraiche (GF)

Carving station options:

NY Strip

Cognac peppercorn demi-glace (GF)

Roasted Turkey or Glazed Ham

Dijonnaise, Chutney (GF)

Sides

Four Cheese Truffle Potato Ragout (GF)

Jasmine Rice Pilaf (GF)

Honey Spiced Carrots & Grilled Asparagus

Dessert

(Choose from buffet-style station or a sampler plate with both served at the table per guest.)

Chocolate Mousse Cups with fresh berries

White Chocolate Carrot Cake Vanilla Bean Cheesecake with berry sauce

Coffee Station

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

Children ages 6-12 are half price; 5 & under are free.

Banquets & Events

Buffet Dinner #4

Two Entrees: \$52.00++ per person

Three Entrees: \$59.00++ per person

Salads (Plated & served. Please choose one.)

Bear Dance Salad

Mesclun mixed greens, candied walnuts, dried cranberries, Gorgonzola cheese crumbles, & raspberry champagne vinaigrette
- or -

Baby Spinach Salad

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

- or -

Butter Leaf Wedge

Crisp butter leaf with poached pears, candied walnuts, goat cheese crumbles, & champagne vinaigrette

Buffet Style Entrées (Pick 2 or 3)

Prosciutto Chicken

Roulade of chicken breast with prosciutto, fresh mozzarella & basil with a roasted tomato & pepper velouté (GF)

Sole Roulade

Sole fillet stuffed with herb & garlic cheese, & a chardonnay reduction (GF)

Peach & Bacon Stuffed Pork Loin

Roasted pork loin stuffed with goat cheese, peaches, sage, bacon, & a viognier glaze (GF)

Carving station options:

Herb Roasted Prime Rib

Au jus & horseradish sauce (GF)

Pommery Mustard Crusted Beef Tenderloin

Bearnaise sauce (GF)

Sides

Truffle Cheese Potatoes

Jasmine Rice Pilaf ((GF))

Honey Spiced Carrots & Grilled Asparagus

Dessert

(Choose from buffet-style station or a sampler plate with both served at the table per guest.)

Chocolate Mousse Cups with fresh berries

White Chocolate Carrot Cake

Vanilla Bean Cheesecake with berry sauce

Coffee Station

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

Children ages 6-12 are half price; 5 & under are free.



Banquets & Events

Hearty Displays SERVES 25-30 GUESTS

Antipasti Display \$165++

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
(GF apart from the crostini)

Domestic Cheese Board \$155++

Domestic cheeses served with assorted crackers & juicy grapes
(GF apart from the crackers)

International Cheese Board \$180++

International cheeses served with assorted crackers & fresh fruit (GF except for the crackers)

Hummus & Olive Tapenade Platter \$110++

Roasted red pepper hummus & olive tapenade with pita chips & sliced baguette (GF apart from the pita chips & baguette)

Vegetable Crudité \$130++

Carrot & celery sticks, broccoli, radishes, & cauliflower served with bleu cheese & ranch dipping sauces (GF)

Deviled Egg Platter \$105++

Traditional deviled eggs served with a paprika garnish (GF)

Smoked Salmon & Trout Display \$190++

Nova Scotia smoked salmon & hickory smoked trout with capers, chopped red onion, hard-boiled egg, & a light dill sour cream. Served with sliced baguette & toast points
(GF apart from the baguette & toast points)

Chilled Shrimp Cocktail Display \$155++

Jumbo shrimp with cocktail sauce & lemon wedges (2pp) (GF)

Shrimp Ceviche Display \$155++

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

Mini Crab Cakes \$225++

Lump crab served with a sweet chili aioli sauce

Bacon Wrapped Scallops \$185++

Oven roasted fresh scallops wrapped in applewood smoked bacon in an herb citrus Beurre Blanc (GF)

Asian Platter \$170++

Mini vegetable spring rolls & ginger pork pot stickers with soy & sweet chili dipping sauces

Baked Brie \$120++

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

Three Cheese Artichoke Dip \$150++

Warm cheese & artichoke dip served with a crusty bread & crisp vegetables

Green Peppercorn & Brandy Meatballs \$155++

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

Hot Wing Platter \$165++

Large chicken wings served with celery & carrot sticks with bleu cheese dip (GF)

Chili-Rubbed Drumsticks \$165++

Oven roasted chicken legs, served in a chili-lime cilantro sauce (GF)

Slider Platter \$175++

Mini sliders cooked on the griddle, topped with American cheese, pickle chips & Thousand Island Dressing

Carolina Pork Sliders \$180++

House-smoked chopped pork with a tangy Carolina BBQ sauce & topped with house slaw on a steamed bun

Mini Italian Combos \$165++

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

Mini Philly Cheesesteak \$165++

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

Mini Quesadillas \$150++

Cheese-stuffed flour tortillas with your choice of 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 \$165++

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 \$130++

Penne pasta with roasted fresh peppers, tomatoes, zucchini squash, garlic, parmesan cheese, & tossed in extra virgin olive oil with fresh basil

4% sales tax & 22% service charge will be applied to all food & beverage purchases (++). GF stands for Gluten Friendly.

Banquets & Events

Hors d'oeuvres

Serves 30 guests, 2 pieces per person

Passed or Displayed

Sweet Italian Sausage Puff Pastry \$155++

Sweet Italian sausage with caramelized onion in light puff pastry

Smoked Salmon Flat Bread \$160++

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

Tomato Caprese Crostini \$135++

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

Shaved Prime Rib Crostini \$150++

Crostini topped with shaved prime rib & horseradish cream

Wasabi Glazed Tuna \$140++

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

Chicken or Beef Skewers \$145++

Your choice of chicken or beef skewers, glazed with a Thai peanut sauce (GF)

Tomato Bruschetta \$140++

Roasted tomatoes with capers, red onion, basil, & olive on crostini

Mushroom & Brie Risotto Cake \$150++

Crispy risotto topped with mushroom duxelles, brie, & balsamic reduction (GF)

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

Banquets & Events

Themed Stations

New York Strip Carving Station

\$15.00++ pp, minimum of 30 guests
(Chef-manned carving station)
Rosemary peppercorn rubbed New York Strip, served with a creamy horseradish sauce, au jus & fresh mini rolls.
(GF apart from the rolls)

Carved Tenderloin Station

\$19.00++ pp, minimum of 25 guests
(Chef-manned carving station)
Hand carved beef tenderloin, fresh mini rolls, horseradish cream & Dijon sauce. (GF apart from rolls)

Carved Ham &/or Turkey Station

\$13.00++pp for 1 entrée
\$19.00++pp for 2 entrees
(Chef-manned carving station)
Choose from carved herb roasted turkey breast, cranberry chutney with fresh mini rolls OR carved slow roasted pit ham with pineapple glaze & mini rolls. (GF apart from the rolls)

Smashed Potato Bar

\$14.00++ 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. (GF apart from the fried onions)

Nacho Station

\$14.00++ pp
Tortilla chips with garnish toppings of queso dip, chopped steak, roasted chicken, Pico de Gallo, jalapenos, corn & black bean salsa, sour cream & guacamole.
(GF apart from the queso dip)

Street Taco Station

\$16.00++ pp
Chili-rubbed steak & chicken breast with garnish toppings of diced tomatoes, onions, Pico de Gallo, jalapenos, tomatillo salsa, shredded cheese, sour cream & guacamole. Served with mini corn & flour tortillas. (GF apart from flour tortillas)

Mac N' Cheese Bar

\$16.00++ pp
Elbow macaroni tossed 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

Each Platter Serves 30 Guests

Assorted Pastry Bites

\$155.00++ (60 pieces)

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

Chocolate-Dipped Strawberries

\$140.00++ (60 pieces)

Dark or milk chocolate hand-dipped strawberries (GF)

Chocolate Chunk Brownie Display

\$100.00++ (60 pieces)

Rich milk chocolate brownies that melt in your mouth

Large Cookie Display

\$110.00++ (90 pieces)

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

Chocolate Fountain

\$11++ per person

Chocolate fountain of dark - OR - milk chocolate, displayed with sliced strawberries, pineapple cubes, bananas, apples, pound cake, marshmallows, & sugar cookies for dipping.

Petit Four Display

\$165.00++ (120 count)

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

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



Banquets & Events

Banquet Bar Options

Keg Beer (Hosted Bar Only)

Domestic beer \$275 / Keg

Microbrew \$350 / Keg

Hosted Bar Packages

(Minimum of 30 people, price per person)

These packages allow your guests to enjoy an open bar featuring brand name liquors, 3 domestic & 2 imported beers (or 1 import + 1 microbrew), champagne, house wine, non-alcoholic beers & assorted soft drinks & juices. ** \$75.00 Set-up & bartender fee if sales do not exceed \$350.00

	Call brands	Premium brands	Beer & Wine Only
One hour	\$21.00++	\$24.00++	\$18.00++
Two hours	\$25.00++	\$29.00++	\$22.00++
Three hours	\$30.00++	\$35.00++	\$27.00++
Four hours	\$35.00++	\$41.00++	\$32.00++

Hosted Bar based on Consumption		
<i>(price per drink)</i>	Call	Premium
Cocktails	\$11.00++	\$12.00++
Domestic Beer	\$7.00++	
Imported Beer	\$8.00++	
Microbrews	\$8.00++	
Wine By The Glass	\$10.00++	
Soft Drinks	\$3.00++	

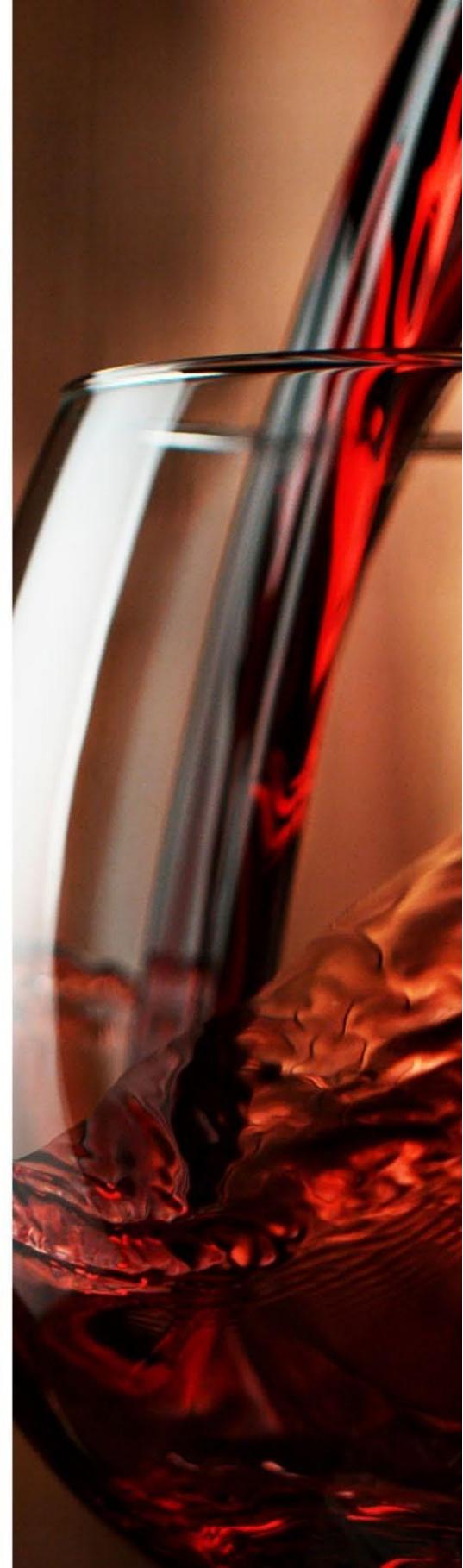
Cash Bar		
<i>(price per drink)</i>	Call	Premium
Cocktails	\$11.00++	\$12.00++
Domestic Beer	\$7.00++	
Imported Beer	\$8.00++	
Microbrews	\$8.00++	
Wine By The Glass	\$10.00++	
Soft Drinks	\$3.00++	
House Wine Bottle		\$40.00++

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

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



Banquets & Events

Lunch Buffet Options

Deli Buffet \$22.06++ (\$28 inclusive)

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

The Tournament Buffet \$23.64++ (\$30 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 cheeses & buns. Assorted cookies. (GF apart from pasta, chips, buns & cookies.)

Carving Board Soup & Sandwich Buffet \$26.01++ (\$33 inclusive)

Soup & salad station with romaine & mixed greens with assorted toppings & dressings (choice of one soup per buffet: minestrone or roasted corn chowder). Hand carved hot corned beef & roasted turkey breast, assorted breads & condiments. Assorted cookies.

The Italian Buffet \$26.01++ (\$33 inclusive)

Romaine lettuce with Caesar dressing, parmesan & herb croutons, tomato caprese salad, chicken piccata with garlic caper sauce, penne pasta bolognese with parmesan. Assorted cookies. (GF apart from croutons, pasta & cookies.)

Mexican Buffet \$26.01++ (\$33 inclusive)

Mexican Caesar salad, chicken & cheese enchiladas, beef fajitas, Spanish rice, cumin black beans, onions, jalapenos, shredded lettuce, salsa, shredded cheese, & sour cream. Served with warm tortillas. Assorted cookies & sopapillas. (GF apart from flour tortillas, cookies & sopapillas.)

The Frontier Buffet \$28.04++ (\$35 inclusive)

Bone-in roasted BBQ chicken, slow-roasted pulled pork, fire grilled carved top sirloin, coleslaw, house-made potato salad, baked beans, lettuce, tomato, onion, pickled peppers, corn bread, & buns. Assorted cookies. (GF apart from cornbread, buns & cookies.)

The American Classic Buffet \$29.16++ (\$37 inclusive)

Chopped salad (iceberg- romaine, egg, shredded cheese, bacon bits), ranch dressing, potato salad, sliced roast beef, with au jus & horseradish sauce, herb roast chicken with pan sauce. Served with rolls & butter. Assorted cookies. (GF apart from rolls & cookies.)



Banquets & Events

Grab N Go/ Break Time

BOXED LUNCH OPTIONS \$14.97++ (\$19 inclusive) ea.

Black Forest Ham

Black Forest ham with Vermont cheddar on a challah hoagie, potato chips, whole fruit, condiments, & a cookie.

Italian Combo

Ham, genoa salami, & provolone on a challah hoagie, potato chips, whole fruit, condiments, & a cookie.

Oven Roasted Turkey

Turkey breast with Swiss cheese on a challah hoagie, potato chips, whole fruit, condiments, & a cookie.

The Vegetarian

Grilled Portabella mushrooms, roasted red peppers & spinach on a toasted ciabatta roll, chips, whole fruit, & a health bar.

The Gluten Free

Cranberry walnut & Greek yogurt chicken salad with rice crackers, chips, whole fruit, & a GF health bar.

BREAK TIME

Priced Per Person

Snack options for meetings

Tortilla Chips & Salsa \$4.00++

Tri-colored tortilla chips with chunky salsa. (GF)

Potato Chips & Dips \$4.00++

Kettle chips with assorted dips.

Pretzel & Assorted Nut Bowls \$4.00++

Fresh Fruit & Health Bars \$5.00++

Sliced fresh fruit platter & granola bars with a honey lime yogurt dip.

Domestic Cheese Platter \$5.00++

Assortment of cheeses with crackers

Crudité Platter \$4.50++

Raw vegetable display with ranch & bleu cheese dressings. (GF)

Brownie & Cookie Tray \$5.00++

Chocolate brownies & assorted cookies.

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

Banquets & Events

Breakfast Buffet

The Pastry & Coffee Bar

\$7.49++ (\$9.50 inclusive)

Platter of assorted Danish & muffins.
Coffee, tea & decaf.

The Burrito & Coffee Bar

\$11.03++ (\$14.00 inclusive)

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

The Continental Breakfast

\$11.82++ (\$15.00 inclusive)

Platter of assorted fresh baked Danish & muffins, fresh fruit cups, granola bars, & assorted yogurts. Coffee, tea, decaf, orange juice, & cranberry juice.

The Hearty Breakfast Buffet

\$15.75++ (\$20.00 inclusive)

Breakfast burritos with scrambled eggs, shredded cheese, potato, & pork green chili wrapped in a flour tortilla. Whole fruit & assorted yogurts & health bars. Coffee, tea & decaf. Coffee, tea, decaf, orange juice, & cranberry juice.

The Bear Dance Scramble

\$15.75++ (\$20.00 inclusive)

Farm fresh scrambled eggs, green chili. Applewood smoked bacon, link sausage, & breakfast potatoes. Fresh baked Danish & muffins, & a fresh fruit display. Coffee, tea, decaf, orange juice & cranberry juice. (GF apart from Danish & muffins.)

The Big Breakfast Buffet

\$20.49++ (\$26.00 inclusive)

Farm fresh scrambled eggs, pork green chili. Applewood smoked bacon, link sausage, breakfast potatoes, Grand Marinier French toast with pure maple syrup. Fresh baked Danish & muffins, fresh fruit display & yogurt with granola. Coffee, tea, decaf, orange juice & cranberry juice.

(GF apart from French toast, Danish & muffins.)

*Add on an Omelet Station for \$5.00++ per person

**Add a Breakfast Burrito for \$5.00++ per person

