

# GATHERINGS & EVENTS



BEAR  DANCE





## Host Your Unforgettable Event at The Golf Club at Bear Dance

Nestled among the rolling hills and towering ponderosa pines of Larkspur, Colorado, The Golf Club at Bear Dance provides a breathtaking setting for private events of all kinds. Whether you're planning an intimate gathering, milestone celebration, corporate event, wedding weekend gathering, or special occasion, our experienced event team is dedicated to bringing your vision to life and ensuring every detail is seamlessly executed.

Overlooking our award-winning golf course and stunning Front Range views, Bear Dance offers a warm and inviting atmosphere for groups of 30 to 96 guests. Our private banquet room and adjoining partially covered patio create the perfect space for everything from rehearsal dinners and bridal luncheons to anniversary celebrations, retirement parties, holiday gatherings, and corporate events.

From customized menus and attentive service to a picturesque Colorado backdrop, our team is committed to creating an exceptional experience and lasting memories for you and your guests.



# Bear Dance Room Rentals

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 4% tax & 22% service charge)*

|                                   |  |
|-----------------------------------|--|
| <b>Morning Events (6am-10am)</b>  | Breakfast \$10                                     |
| <b>All Day Events (6am-4pm)</b>   | Breakfast & Lunch \$35                             |
| <b>Mid-Day Events</b>             | Brunch (10am-2:30pm) \$36    Lunch (11am-3pm) \$26 |
| <b>Mid-Day to Evening (2-6pm)</b> | Cocktail Party-Hors d'oeuvres \$35                 |
| <b>Evening Events (4-10pm)</b>    | Dinner Buffet \$38                                 |

# BUFFET DINNER #1

## Salad Course

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

### CAESAR SALAD

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

### MIXED GREENS SALAD

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

## 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

## 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 sauce*

### GRILLED SALMON

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

### PORK SCALOPPINI MARSALA

*Pan seared Pork scallopini in a roasted  
mushroom Marsala demi-glace*

### MEDITERRANEAN BRAISED BEEF

*Caramelized slow roasted beef served  
with roasted tomato pan jus*

Items marked GF stand for "Gluten-Friendly" & are prepared without gluten-containing ingredients; however, our kitchen is not a gluten-free environment, & cross-contact may occur.

**Two Entrees:  
\$38.00++ per person**

**Three Entrees:  
\$43.00++ per person**

*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.*

# BUFFET DINNER #2

## Salad Course

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

### CAESAR SALAD

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

### BEAR DANCE SALAD

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

### STRAWBERRY MUSHROOM SALAD

Sliced strawberries, mushrooms,  
red onion, house vinaigrette (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

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## 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)

**Two Entrees:  
\$40.00++ per person**

**Three Entrees:  
\$45.00++ per person**

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.

# BUFFET DINNER #3

## Salad Course

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

### BEAR DANCE SALAD

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

### BABY SPINACH SALAD

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

### BUTTER LEAF WEDGE

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

## Dessert

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

### CHOCOLATE MOUSSE CUPS

with fresh berries Coffee Station

### WHITE CHOCOLATE CARROT CAKE

### VANILLA BEAN CHEESECAKE

with Berry Sauce

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## 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

*(Pick one as an entree selection)*

### 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

## Coffee Station

**Two Entrees:  
\$52.00++ per person**

**Three Entrees:  
\$59.00++ per person**

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.

# BUFFET DINNER #4

## Salad Course

*(Plated & 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 crumbles, & champagne vinaigrette

## 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

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## 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

*(Pick one as an entree selection)*

### HERB ROASTED PRIME RIB

Au jus & horseradish sauce (GF)

### POMMERY MUSTARD CRUSTED

### BEEF TENDERLOIN

Bearnaise sauce (GF)

## Coffee Station

**Two Entrees:  
\$52.00++ per person**

**Three Entrees:  
\$59.00++ per person**

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# 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, jalapeños, 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.)

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# BREAKFAST BUFFET

*These Breakfast menus differ from our full brunch experiences. If you are looking for a more formal option, please ask our Event Specialist for that information.*

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

*Coffee, tea, decaf, orange juice & cranberry juice.*

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

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

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# GRAB N GO/ BREAKTIME

## 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.*

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# 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 chips*

**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)*



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# HEARTY DISPLAYS

(SERVES 25 - 30 GUESTS)

## **ANTIPASTI DISPLAY \$165++**

Pesto marinated artichoke hears, 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 \$225++**

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 jalapeño 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 sun-dried 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

Guests must have a valid ID & be 21+ to consume alcohol. Please drink responsibly.  
4% sales tax & 22% service charge will be applied to all food & beverage purchases (++)

# 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)

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## **NACHO STATION**

\$14.00++ PP

TORTILLA CHIPS WITH GARNISH TOPPINGS OF QUESO DIP, CHOPPED STEAK, ROASTED CHICKEN, PICO DE GALLO, JALAPEÑOS, 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.

## **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)

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.



# SOMETHING SWEET

## **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*

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# BANQUET BAR OPTIONS



For your event bar, you have the option to have a fully hosted bar (by the hour or on a consumption basis), a cash bar, or a combination.

## 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

## HOURLY PRICING PER PERSON

|             | CALL LEVEL | PREMIUM LEVEL | 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++        |

## KEG BEER (HOSTED BARS ONLY)

**Domestic Beer**  
**\$275/Keg**

**Craft Beer**  
**\$350/Keg**

Guests must have a valid ID & be 21+ to consume alcohol. Please drink responsibly. 4% sales tax & 22% service charge will be applied to all food & beverage purchases (++)



# BANQUET BAR OPTIONS

*Continued*

## DRINK PRICES FOR HOSTED, CONSUMPTION & CASH BARS

| (PRICE PER DRINK)     | CALL LEVEL | PREMIUM LEVEL |
|-----------------------|------------|---------------|
| Cocktails             | \$11.00++  | \$12.00++     |
| Domestic Beer         | \$7.00++   | \$7.00++      |
| Imported & Craft Beer | \$8.00++   | \$8.00++      |
| Wine by the Glass     | \$10.00++  | \$10.00++     |
| House Wine Bottle     | \$40.00++  | \$40.00++     |
| Soft Drinks           | \$3.00++   | \$3.00++      |



## EVENT BAR LIQUOR BRANDS

### CALL LEVEL

Titos/Kettle One  
 Tanqueray  
 Jose Cuervo Gold  
 Jack Daniels  
 Dewar's  
 Bacardi & Captain Morgan

### PREMIUM LEVEL

Grey Goose  
 Bombay Sapphire  
 Jack Daniels  
 Makers Mark  
 Johnny Walker Black  
 Bacardi, Captain Morgan,  
 & Myers

Guests must have a valid ID & be 21+ to consume alcohol. Please drink responsibly.  
 4% sales tax & 22% service charge will be applied to all food & beverage purchases (++)



# 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.



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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.



Photography: ShellyMPhotography  
Florals: Vibrant Hues Events  
Rentals: Event Rents

# BEAR DANCE

## GATHER. DINE. CELEBRATE.

**Becky Yeomans | Private Events Specialist**

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[www.bearanddancegolf.com](http://www.bearanddancegolf.com)