

A close-up photograph of a wedding reception table. In the foreground, a white ceramic vase holds a bouquet of flowers, including a large peach rose, smaller peach carnations, blue star-shaped flowers, and white daisies. The bouquet is surrounded by green foliage. In the background, a white tablecloth is visible, along with a clear wine glass and a textured glass. The overall atmosphere is elegant and romantic.

BEAR  DANCE

WEDDING
RECEPTIONS

Congratulations on your engagement!

Thank you for considering The Golf Club at Bear Dance as the setting for your wedding celebration. Nestled among the rolling foothills and dramatic Colorado landscape, Bear Dance offers a truly unforgettable backdrop for your special day. From the warm, rustic elegance of our clubhouse to the breathtaking mountain views surrounding the property, every detail creates an atmosphere that is both timeless and uniquely Colorado.

It is our pleasure to guide you throughout the planning process, and we are honored to have the opportunity to be part of such a meaningful occasion in your lives.

At Bear Dance, we pride ourselves on delivering exceptional service and creating seamless, memorable experiences for every couple and guest. Our experienced event professionals will work closely with you on every detail to ensure your wedding day reflects your vision and unfolds effortlessly.

To provide an intimate and personalized experience, we host only one wedding per day, giving you the flexibility and dedicated attention your celebration deserves.

The Wedding Site fee is \$3500 for 4.5 hours of event time, Monday-Thursday, or Saturday. In addition, you will have up to 4 hours ahead of time to decorate, starting after 9:30am. Additional time maybe added to the end of your event at \$500/hour.

If you have any questions or would like additional information as you begin planning your wedding, we are always here to help.

Happy Planning!



SILVER DINNER BUFFET

Salad Course

(choose one)

CAESAR SALAD

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

(GF except for croutons)

STRAWBERRY MUSHROOM SALAD

Baby spinach, sliced mushrooms, red onions, & toasted almonds with house vinaigrette (GF)

ELEGANT MIXED GREEN SALAD

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

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.

Main Course

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

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

CLASSIC CHICKEN PICCATA

Boneless chicken breast in a light white wine lemon caper sauce

SIDES

ROASTED BABY RED POTATOES

MIXED SEASONAL VEGETABLES

\$45.00++ Per Person

Includes a plated first course with warm dinner rolls & butter, three buffet-style entrees with sides, cake cutting service. Includes a coffee, iced tea, lemonade & water 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.

GOLD DINNER BUFFET

Salad Course

(choose one)

ELEGANT MIXED GREENS SALAD

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

BABY SPINACH SALAD

*Baby spinach with bleu cheese, almonds, red
onion
& maple Dijon vinaigrette (GF)*

CAESAR SALAD

*Crisp romaine lettuce with our traditional
Caesar dressing with herb croutons, cherry
tomatoes & parmesan
cheese (GF except for croutons)*

SIDES

ROSEMARY & GARLIC ROASTED POTATOES (GF)

WILD RICE PILAF (GF)

MIXED SEASONAL VEGETABLES (GF)

Buffet-Style Entrees

(choose 2 or 3)

CHAMPAGNE CHICKEN

*Pan seared chicken breast with a champagne
cream sauce & beet curls (GF)*

CRANBERRY WALNUT CHICKEN

*Chicken breast stuffed with candied walnuts &
sundried cranberries, & served with a sage
roasted garlic cream (GF)*

BASIL TRI-COLORED TORTELLINI

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

PAN SEARED COLORADO TROUT

*Colorado trout with sauteed mushrooms &
spinach with a Dijon crème fraîche (GF)*

SEAFOOD & SAUSAGE PAELLA

*Shrimp, scallops, & sausage paella with bell
peppers & saffron rice (GF)*

PEACH & BACON STUFFED PORK LOIN

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

POTATO CRUSTED SALMON

*Potato-crustured salmon with a roasted garlic &
caper butter sauce (GF)*

BROUBON MOLASSES PORK LOIN

*Roasted pork loin topped with an apple chutney
(GF)*

NEW YORK STRIP CARVING STATION

*Chef-manned carving station featuring NY Strip
with au jus & horseradish cream sauce (GF)*

**\$50.00++ Per Person (2 Entrees)
or**

\$55.00++ Per Person (3 Entrees)

*Includes a plated first course with
warm dinner rolls & butter, three
buffet-style entrees
with sides, cake cutting service.
Includes a coffee, iced tea, lemonade
& water station.*

*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.*

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.

PLATINUM DINNER BUFFET

Soups & Salads

(Choose one Soup or Salad)

WILD MUSHROOM BISQUE or
ROASTED CHICKEN & CORN CHOWDER

ELEGANT MIXED GREENS SALAD
Bitter greens, grape tomatoes, carrots,
cucumbers & house vinaigrette (GF)

BUTTER LEAF WEDGE SALAD
Crisp butter leaf with poached pears, candied
walnuts, goat cheese & champagne vinaigrette
(GF)

CAESAR SALAD
Crisp romaine lettuce with our traditional
Caesar dressing with herb croutons, cherry
tomatoes & parmesan cheese (GF except for
croutons)

SIDES

ROSEMARY GARLIC ROASTE POTATOES (GF)

WILD RICE PILAF (GF)

MIXED SEASONAL VEGETABLES (GF)

\$52.00++ Per Person (2 Entrees)
or

\$58.00++ Per Person (3 Entrees)

Includes a plated first course with
warm dinner rolls & butter, three
buffet-style entrees
with sides, cake cutting service.
Includes a coffee, iced tea, lemonade &
water station.

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Buffet-Style Entrees

(choose 2 or 3)

MUSHROOM BRIE RISOTTO CAKES
Mushroom Duxelles, double cream brie, &
asparagus with a balsamic reduction & herb
béchamel

CRAB STUFFED SOLE
Crab stuffed sole with creamy pan jus & sautéed
spinach (GF)

SEAFOOD PILAF
Oven roasted shrimp & scallops tossed with a
citrus butter sauce & wild rice pilaf (GF)

ACHIOTE CHICKEN & SHRIMP
Grilled airline chicken breast topped with a
shrimp skewer, cilantro-lime butter, & pineapple
salsa with jasmine rice (GF)

NY STRIP AU POIVRE
Seared NY Strip with a green peppercorn demi
glace (GF)

PRIME RIB CARVING STATION
Roasted pork loin stuffed with ripe peaches,
sage,
bacon & goat cheese with a Viognier glaze (GF)

LAMB CARVING STATION
Rosemary garlic leg of lamb stuffed with apples
& figs with warm port wine peppercorn demi
glace & bleu cheese remoulade (GF)

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.

HORS D'OEUVRES

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)

BAKED BRIE DISPLAY \$120++

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

HUMMUS & OLIVE TAPENADE PLATTER \$110++

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

VEGETABLE CRUDITE \$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 jalapeno lime tomatillo salsa (GF)

MINI CRAB CAKES PLATTER \$225++

Lump crab served with a sweet chili aioli sauce

APPLEWOOD BACON WRAPPED SCALLOPS PLATTER \$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

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

MINI STUFFED POTATOES \$135++

Mini stuffed potatoes with cheese, bacon & sour cream (GF)

SWEET ITALIAN PUFF PASTRY \$155++

Sweet Italian sausage with caramelized onion baked in a light puff pastry

SMOKED SALMON FLATBREAD \$160++

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

TOMATO CAPRESE CROSTINI \$135++

Sliced tomato, pesto, & mozzarella drizzled with balsamic vinegar & herb-infused olive oil on toasted crostini

SHAVED PRIME RIB CROSTINI \$150++

Roasted shaved prime rib & horseradish cream on toasted crostini

WASABI GLAZED TUNA \$140++

Seared tuna, cucumbers, green onions, & pickled ginger served on top of wonton chips

MINI QUESADILLA \$150++

Cheese-stuffed flour tortillas with your choice of smoked chicken or shrimp served with Pico de Gallo, guacamole & cilantro sour cream

CHICKEN OR BEEF SKEWERS \$145++

Skewered chicken or beef with a Thai peanut sauce

TOMATO BRUSCHETTA \$140++

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

MUSHROOM & BRIE RISOTTO CAKE \$150

Crispy risotto topped with mushroom duxelles, brie & balsamic reduction

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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



SWEET ENHANCEMENTS

ASSORTED PASTRY BITES \$155++ (90 PIECES)

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

CHOCOLATE DIPPED STRAWBERRIES \$140++ (60 PIECES)

Dark or milk chocolate hand-dipped strawberries (GF)

CHOCOLATE CHUNK BROWNIE DISPLAY \$100++ (60 PIECES)

Rich milk chocolate brownies with chocolate chunks

ASSORTED COOKIE DISPLAY \$110++ (90 PIECES)

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

CHOCOLATE FOUNTAIN \$11++ PER PERSON

*Milk chocolate fountain with sliced strawberries, pineapple cubes, bananas, apples, pound cake, marshmallows, & sugar cookies for dipping
(GF except for cake & cookies)*

PETITE FOUR DISPLAY \$165++ (120 PIECES)

Assorted chocolate truffles, macaroon cookies, wafers & marzipan treats

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POLICIES & INFORMATION

At The Golf Club at Bear Dance, wedding receptions are elevated by panoramic Rocky Mountain views and the peaceful ambiance of our championship golf course surroundings.

Conveniently located between Castle Rock and Monument, this charming venue delivers personalized service, delicious catering, and an idyllic mountain-style experience for your perfect day. (Please note our outdoor ceremony site is no longer available & Bear Dance can only accommodate wedding receptions.)

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.

YEAR ROUND FEE IS \$3500, Monday-Thursday or Saturday (No Fridays).

The room rental includes 4.5 hours of event time (\$250 each additional half-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.

Banquet Room Specifics – The banquet room is just over 1,525sf & can accommodate 96 guests seated at 12, 5' round tables (max 8 guests per table). The dance floor is approximately 15x12 & is built into the floor.

Food & Beverage Deposit & Final Payment – NO outside food or beverage, including alcohol, is allowed to be brought into the clubhouse or on the grounds of The Golf Club at Bear Dance (except for wedding cakes/desserts). 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:
 - Friday-Sunday Evenings: 50 guests
 - Holiday Season Evenings (November only): 75 guests



POLICIES & INFORMATION

Continued

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 planner to rent linens & 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.



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

BEAR  DANCE

We look forward to making
your dream day a reality!

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www.beardancegolf.com