



BANQUET PACKAGE

Whether your business or social needs require a private room for a few select clients, facilities for your company's annual golf tournament, or dinner and dancing for 250, Bear Creek is tailor made to host your next event.

At Bear Creek, we believe that every event is an opportunity for our staff to provide you with the finest in service, facilities and cuisine.

With seating for up to 450 guests, our banquet facility can accommodate large business or trade shows, golf tournaments or seasonal celebrations. With the ability to divide the space, the room can be configured to suit a variety of needs.

Our Food & Beverage department will gladly assist you in making those choices that are so important. Whether you choose one of our packages or customize your own day, our experienced clubhouse staff will provide the most efficient service to ensure that your event is a complete success. Our chefs will be pleased to offer a variety of menus, from a casual breakfast meeting to a full service, multi-course banquet.

We invite you to come and view our facility and see what Bear Creek Golf Club can offer to you, or visit our web-site at www.bearcreekgolf.ca

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Our Menus

Canapés (butler service)

Cold Selection (per dozen)

Shrimp Pate - \$13.95

Cream cheese blended with shrimp, lemon zest and dill. Piped into a mini phyllo cup.

Shrimp and Asparagus Skewers - \$16.95

Shrimp and asparagus marinated in lemon, dill and chives.

Goat Cheese and Fig - \$14.95

Creamy goat cheese topped with sweet fig preserves and served in a crispy shell.

Cream Cheese Pinwheels - \$10.95

Southwestern Pinwheels with the flavours of cream cheese, salsa and green onions wrapped in a tomato tortilla, as well as Greek Pinwheels with cream cheese, feta and red onion wrapped in a spinach tortilla.

Devilled Eggs - \$9.95

Old time favourite. Egg halves with delicate blend of yolk, mayonnaise and Dijon mustard.

Tail on Shrimp - \$15.95

Served with tangy seafood sauce for dipping.

Savoury English Cucumbers - \$10.95

Cucumber boats filled with creamy chicken salad with a hint of curry.

Chocolate Dipped Strawberries - \$13.95

Fresh strawberries hand dipped in semi sweet chocolate.

Feta and Roasted Red Pepper Crostini - \$12.95

Flame roasted sweet red peppers with crumbled feta cheese and served on mini garlic toasts.

Smoked Salmon on Pumpnickel - \$15.95

A rosette of seasoned cream cheese topped with a delicate roll of smoked salmon and served on pumpnickel rounds.

Hot Selection (per dozen)

Mini Egg Rolls – \$11.95

Tasty vegetarian egg rolls stuffed with a mixture of cabbage, celery, onions and spices. Served with plum sauce for dipping.

Crab Stuffed Mushroom Caps - \$18.95

Mushroom caps with herbed crab stuffing, garlic, and Parmesan cheese. Topped with mozzarella cheese and broiled golden.

Assorted Mini Quiche - \$16.95

Bite-size variety of quiche in pastry cups. Lorraine (ham & cheese), Florentine (broccoli & cheese and Mushroom & Cream cheese

Bacon Cheddar Puffs - \$16.95

Pastry twisted around pieces of crispy bacon and shredded cheddar cheese.

Devilled Crab Tartlets - \$17.95

Blend of cream cheese and tender sweet crab meat baked in mini tart shells.

Blue Cheese Bruschetta - \$16.95

Classic Bruschetta with a hint of aged blue cheese.

Spanakopita - \$16.95

Phyllo triangles filled with spinach, feta cheese, ricotta cheese, herbs and spices.

Chicken Satays - \$18.95

Tender white meat skewered and served with your choice of dipping sauce; teriyaki, peanut sauce or orange ginger.

Light Lunches and Party Platters

~ **Party Platters** - (based on 60 people)

~ **Fresh Vegetable Crudite and Dip - \$70.00**

Fresh market vegetables with tangy dipping sauce.

~ **Fresh Fruit Tray - \$80.00**

Seasonal fresh fruit beautifully displayed. Served with French Vanilla Yogurt Dip

~ **Cheese and Fruit Board - \$90.00**

Seasonal fresh fruit, Cheddar and Marble cheese. Served with assorted crackers.

~ **Canadian Cheese Board - \$80.00**

Cheddar and Marble cheese slices and cubes. Served with assorted crackers.

~ **International Cheese Board - \$95.00**

A selection of gourmet cheeses. Blue, Brie, Goat Cheese, Baby Belles and a walnut encrusted Cheese Ball. Garnished with fresh fruit and nuts. Served with assorted crackers.

~ **Herbed Cheese Ball & Crackers - \$35.00**

Cheddar, Mozzarella, and cream cheeses. Combined with fresh herbs and wrapped with chopped walnuts. Served with assorted crackers.

~ **Assorted Sweet Tray - \$55.00 (100 pieces)**

Assorted Nanaimo bars macaroon squares and brownies.

~ **Deli Platter - \$95.00**

Sliced deli meats; black-forest ham, roast beef, salami, and smoked turkey breast. Served butter, mayo, mustard, horseradish and assorted rolls.

~ **Condiment Tray - \$35.00**

Crisp leaf lettuce, sliced tomatoes, sliced red onion and sliced dill pickles.

~ **Munchie Menu - \$10.95 per person**

- Includes:** ~ Buffalo Chicken Wings (3 per person)
~ Quesadilla Wedges (1 per person)
~ Bear Creek Nachos

~ **Hot Entrees - (based on 24 people)**

- ~ Homemade Lasagna - \$84.99
~ Five Spice Chicken Strips - \$84.99
~ Sweet & Sour Meatballs - \$45.99

~ **Salads - (based on 24 people)**

- | | | | |
|--------------------|-----------|----------------------|-----------|
| ~ Coleslaw | - \$19.99 | ~ Tossed | - \$24.99 |
| ~ Potato | - \$21.99 | ~ Mixed Green | - \$26.99 |
| ~ Bruschetta Pasta | - \$29.99 | ~ Caesar | - \$27.99 |
| | | ~ Bear Creek Spinach | - \$28.99 |

Rehearsal Dinner

Let us take the stress and worry out of your rehearsal dinner. Whether it's a casual meal on the deck or a formal dinner in our dining room, it's the perfect location. Choose from one of our menu options or customize a dinner for your guests

Dinner Selections

~ Roast Beef Aus Jus

Tender inside round seasoned and cooked to perfection. Served with traditional Yorkshire Pudding.

~ Honey Glazed Ham

Smoked Black Forest Ham baked and glazed with honey & brown sugar.

~ Zesty Italian Grilled Chicken

Boneless breast of chicken charbroiled then oven baked and topped with a Zesty Italian Red Sauce with chunky vegetables.

~ Roasted Turkey

Fresh Ontario turkey, white and dark meat, served with our homemade dressing and cranberry sauce.

~ Pork Loin Roast

Tender pork loin, slow roasted and drizzled with a wild mushroom sauce

~ Pineapple Mango Chicken

Whole bone-in chicken breast, oven roasted with a delicate pineapple mango curry glaze.

..... Above entrees priced at - \$21.45 (Family Style) - \$22.45 (Full Service)

~ Stuffed Chicken Breast

Boneless breast of chicken hand stuffed with your choice of Stuffing;

~ Traditional - sage dressing with celery & onion

~ Tuscan - bacon, garlic & green onions

~ Mushroom – bacon, mushrooms & green onion

~ Stuffed Pork Tenderloin

Pork tenderloin stuffed with your choice of dressing and drizzled with demi-glace;

~ Traditional Stuffing

~ Apricot Stuffing

~ Apple Stuffing

..... Above entrees priced at - \$22.45 (Family Style) - \$23.45 (Full Service)

~ Prime Rib (Full Service Only) \$ 25.45

Slow roasted to medium and served with horseradish

.... For 2-meat dinner, please add \$4.25 to higher priced entrée of the two

* Family Style – guests serve themselves from platters/bowls which are served to their table

* Full Service – guests are served their meal, plated, to their table
(please note: family style service does not imply “all you can eat”)

Vegetarian Options

For your guests who request a vegetarian entrée, we are pleased to offer the following selections.

~ Wild Mushroom Pasta

~ Stuffed Curried Peppers topped with Broiled Cheeses

~ Bruschetta Pasta

~ Vegetarian Lasagna

Your Dinner Selection Includes:

Choice of Salad (1):

- ~ Tossed Garden Salad
- ~ Mixed Green Salad (Iceberg and Spring Mix)
(Dressings; Italian, Ranch, French, Raspberry Vinaigrette, Asian Sesame, Citrus Kiwi Splash)
- ~ Caesar Salad with Seasoned Croutons, Bacon Bits and Red Onion
- ~ Bear Creek Spinach Salad
Iceberg Lettuce mixed with Fresh Baby Spinach and Sliced Red Onions. Garnished with Sliced Almonds and Mandarin Oranges & served with Raspberry Vinaigrette Dressing

Choice of Potato (1):

- ~ Creamy Mashed ~ Garlic Mashed ~ Italian Roasted
- ~ Scalloped ~ Herb and Garlic Reds

Choice of Vegetable (1):

- ~ Green Beans Almondine ~ Maple Glazed Baby Carrots
- ~ Peaches and Cream Corn ~ PEI Medley (green & yellow beans & baby carrots)

* For additional (2nd) vegetable .65¢ per person

Choice of Dessert (1):

- ~ Apple Pie ~ Cherry Pie
- ~ Pecan Pie ~ Lemon Meringue Pie
- ~ Chocolate Velvet Cake ~ Orange & Cream Layer Cake
- ~ Wildberry Torte ~ New York Cheesecake w/ Fruit Topping
- ~ Strawberry Shortcake Layer Cake ~ Lemon & Cream Layer Cake
- ~ Triple Chocolate Tiger Cake ~ Apple Struesel Torte

Premium Dessert Selection add .95¢ per person

- ~ Maple Blondie Bombshell Cake ~ Apple Caramel Cheesecake
- ~ Tiramisu Torte ~ Grand Marnier Torte
- ~ Caramel Mousse Torte ~ Apple Blossom
- ~ Hazelnut Truffle Mousse Cake ~ Lemon Yogourt Torte
- ~ Chocolate Caramel Torte

(for assorted dessert buffet table of cakes and pies add \$1.75 per person)

Add to your meal (\$2.00 extra)

Choice of Soup (1) Served family style:

- ~ Portuguese Wedding Soup ~ Cream of Asparagus Soup
- ~ Turkey Noodle Soup ~ Cream of Potato and Leek

** All dinners include Portuguese rolls & butter and coffee & tea service**

** We are more than happy to meet any dietary needs of your guests. Please arrange this prior to your event.

We suggest that menu selection for meals be the same for all guests in attendance

The Grand Buffet

Assorted Rolls
Tossed Salad with choice of two Dressings
Potato Salad, Tangy Coleslaw and Pasta Salad

Choice of 2:

5 Spice Marinated Chicken Breast Strips
Roast Beef au Jus (w/ horseradish)
Zesty Italian Chicken
Pork Loin Roast (w/wild mushroom sauce)
Black Forest Ham (w/honey & brown sugar glaze)

Assorted Cakes and Pies

Grand Buffet also includes your choice of potato, seasonal vegetables, coffee and tea.

\$25.95 per person

(25-guest minimum required)

The Bear Creek Buffet

Assorted Rolls and Tossed Salad with choice of two Dressings

Choice of 1:

Black Forest Ham
5 Spice Chicken Strips
BBQ Pork Chops

Choice of 1:

Roast Potato
Creamy Mashed Potato
Scalloped Potato

Choice of 1:

Sweet & Sour Meat Balls
Greek Pasta
Bruschetta Pasta

Choice of 1:

Green Beans
Peaches & Cream Corn
Country Blend
(peas, diced carrots, corn, green beans)

Choice of 1:

Apple Pie
Cherry Pie
Orange & Cream Layer Cake
Strawberry Shortcake Layer
Chocolate Velvet Layer Cake

Bear Creek Buffet also includes coffee and tea.

\$18.95 per person

(25-guest minimum required)

(Guests will pick up all supplies; plates, cutlery, coffee cups etc., at serving stations)

** No Substitutions or changes to menu items or type of service on above buffets **

Beverage Service

~ Non-Alcoholic Punch Bowl	\$45.00	~ Coffee (25 cups) and Tea Service	\$24.00
~ Champagne Punch Bowl	\$65.00	~ Coffee (100 cups) & Tea Service	\$90.00
~ Soft Drinks	\$ 1.25		

~ Bar Drinks (prices include taxes)

Domestic Beer	\$3.75	Bar Shots (rye, rum, vodka, gin)	\$4.00
Wine by the Glass	\$4.00	Mixed Drinks or Premium Liqueurs	\$4.50
Coolers & Imported Beer	\$4.50		

~ Dinner Wine (prices include taxes)

White Wines

Pelee Island Dry (0) 1.5 Litre	\$25.95
Blanc de Blanc (0) 750 ml	\$17.95
Monarch Vidal (0) 750 ml	\$17.95
Gewurztraminer	
Riesling (1) 750 ml	\$17.95
Gewurztraminer (2) 750 ml	\$17.95

Red Wines

Merlot (0)	750 ml	\$17.95
Shiraz (0)	750 ml	\$17.95
Cabernet (0)	750 ml	\$17.95

* Cost of wine and/or corkage includes use of our stemware, and napkin folding.

Should you wish to provide your own wine for dinner, a corkage fee of \$8.50 per bottle will apply.

A Special Occasion permit from the LCBO and Party and Liability Insurance must be obtained and submitted to Bear Creek Golf Club two weeks prior to event. During the service and consumption of home made wine, the bar operated by Bear Creek Golf Club must be closed.

~ Special Labels

Add a special touch to your event with personalized wine label. Bear Creek Golf Club and Pelee Island Winery are pleased to offer complimentary labels. (4-6 weeks required)

Alternate Bar Service

Bear Creek also offers an alternate bar service option for convenors who would like to rent our bar area and coordinate their own bar.

- Room rentals as outlined in this Package will apply
- The convenor will be responsible for providing ALL alcohol for the bar
- The convenor will be responsible for supplying their own float and supply of change.
- Debit and Credit Card transactions will not be accepted.
- Bear Creek will provide cups, straws, mix, ice, openers, and bartender(s).
- A special occasion permit (available at the L.C.B.O.) is to be provided one (1) week prior to the event date (2 weeks to process application) If the permit is not received one (1) week prior, Bear Creek will resume control of the bar
- Bear Creek must receive PAL (Party & Liability Insurance) two (2) weeks prior to the event date. (available at Insurance broker - \$2 million coverage) If the insurance is not received one (1) week prior, Bear Creek will resume control of the bar.
- In accordance with Ontario Liquor Laws, food must be made available to guests where alcohol is being served. All catering is supplied solely by Bear Creek Golf Club.
- Bar Service will end at 1:00am, and all guests are required to leave by 2:00am
- All alcohol, and supplies must be removed from the premises at the end of the function
- Bartenders will have full authority to "cut off" any guest that they feel has had too much to drink
- Bartenders will put out a tip glass for the event. If the convenor does not wish to have the tip glass out, a bar gratuity will be applied to the final invoice (based on consumption and Bear Creek bar pricing)

Alternate Bar Service Fees

up to 100 guests	\$325.00	301 to 350 guests	\$ 825.00
101 to 150 guests	\$425.00	351 to 400 guests	\$ 925.00
151 to 200 guests	\$525.00	401 to 450 guests	\$1025.00
201 to 250 guests	\$625.00	451 to 500 guests	\$1125.00
251 to 300 guests	\$725.00		

(GST not included)

Bartenders for partial bar rental are provided solely by Bear Creek. All bartenders are certified in Smart Serve Training, approved by the LCBO.

Any alcohol NOT listed on the special occasion permit will NOT be allowed on the premises. The convenor is responsible for ensuring that they have an ample supply of alcohol required for their guests. Bear Creek is not permitted (due to Liquor Licensing regulations) to supply additional alcohol. Any person found with alcohol not obtained from the bar will be asked to leave. The convenor and Bear Creek staff, prior to the opening of the bar, will inventory all alcohol recorded on the permit. The bartender will count any remaining alcohol, and the convenor will sign off on the permit.

Room Rentals

A room rental will apply for all functions as follows:

<i>~ Banquet Hall</i>	- 1 st (double room section) capacity 150 people	\$595.00
<i>~ Each Additional Section</i>	- 2 nd or 3 rd section capacity 50-100 people	\$150.00
<i>~ Bear Creek Restaurant</i> (based on availability and season)	- capacity 75-80 people	\$150.00

Rentals includes:

- Set-up, basic cleaning and tear down of area,
- Basic white linen for guest tables (72"x72" tablecloth & white napkins)

Rates are for rooms booked in conjunction with a meal.

Set up of room is restricted to day of event only.

TABLE LINENS

All rooms include basic white linen for guest tables. White 72x72 tablecloth & white napkins

For white or coloured:

90" rounds	\$5.00 per table
120" rounds	\$8.00 per table

CHAIR COVERS

(prices include set up and take down)

White	\$ 3.00 ea
Add coloured sash	\$ 1.75 ea

For additional decorating services – please inquire.

Gratuities, Taxes and Policies

~ **Prices listed are subject to change without notice. Prices will be confirmed six months prior to the event due to market fluctuations.**

~ **All food and beverage items must be supplied by Bear Creek Golf Club. Donated food and/or beverage are not permitted to be brought onto the premises.** Bear Creek will be the sole supplier of food and beverage with the exception of special occasion cakes. Any special items must have the club's approval. (Handling fee will apply)

~Deposit / Payment

All functions require a \$500.00 (non-refundable and non-transferrable) deposit at time of booking, with balance payable 10 days after date of event.

A guaranteed number of guests must be submitted not less than 14 days prior to event. Only minor changes to the function agreement will be permitted after that time. All billings will be based on that guaranteed number or actual attendance, whichever is the greater number. All prices are subject to the 5% GST, 8% PST (10% PST on alcohol) and 15% gratuity on food and 10% gratuity on alcohol.

We are required by law to charge an additional fee (for the license permitting the execution of music) on behalf of the Society of Composers, Authors and Music Publishers of Canada (SOCAN). This fee is based on number of guests in attendance.

~ Display / Decorating Items

Banners or display items may not be affixed to any stationery wall, floor or ceiling with nails, staples or tape unless approved by the club. Any damage that is incurred by using the aforementioned items will be charged to the invoice.

Any outside decorating or display items, etc., that are brought in for your event must be removed from the premises immediately following the event. Bear Creek will not assume any responsibility for lost or damaged items left on the premises and items not removed will be subject to an additional room rental fee.

~Property Damage

Confetti and/or sparkled confetti is not permitted in the Banquet Hall, Dining Room or surrounding Club grounds. Convenor is responsible for any damage, above and beyond normal wear, to the building or grounds by guests or attendees and it is our recommendation that each and every event be insured with Party and Liability Insurance. This insurance will cover costs above wear and tear to the building and any accidental damage. PAL may be purchased from your personal insurance broker.

~Security

The Club shall not assume responsibility for the damage or loss of any merchandise or articles brought to the Club. The Club will not be responsible for items left unattended in the function room.

BEAR CREEK GOLF CLUB

571 Metcalfe St., Strathroy N7G 1R1
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For more information please contact our Catering Department or visit our web-site at www.bearcreekgolf.ca

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