



Whether your business or social needs require a private room for select clients, facilities for your company's annual golf tournament, or dinner and dancing for 400, 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 425 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 chef will be pleased to offer a variety of menus, from a casual breakfast meeting to a full service, multi-course banquet.

Choose from The Executive, our boardroom which can seat up to 18 people, The Golfview, seating up to 70, where your guests can enjoy classic touches like our large stone fireplace and raised deck with a beautiful view of the golf course or The Ballroom which can accommodate up to 425 guests for meetings, trade shows or gala banquets

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

571 METCALFE ST. E. STRATHROY, ON N7G 1R1
OFFICE (519) 245-5112 FAX: (519) 245-6547
WWW.BEARCREEKGOLF.CA

BREAKFAST SELECTIONS



Eye Opener \$ 4.25
 Variety of Breakfast Sweets
 Coffee and Tea

Continental Breakfast \$ 6.25
 Assorted Breakfast Sweets
 Croissants with Butter and Jams
 Fresh Fruit Salad
 Chilled Fruit Juices
 Coffee and Tea

Healthy Start \$ 7.25
 Assorted Bagels and Cream Cheese
 Variety of Breakfast Cereals
 Fresh Fruit Salad
 Individual Flavoured Yogourts
 Chilled Fruit Juices
 Coffee and Tea

Breakfast Buffet \$9.95
 Scrambled Eggs
 Sliced Bacon and Link Sausage
 Homefries
 Croissants with Butter and Jams
 Chilled Fruit Juices
 Coffee and Tea

LUNCH BUFFET SELECTIONS

Pulled Pork on a Ciabatta Bun \$11.95
 Choose One Salad
 Pickle and Olive Tray
 Assorted Cookies, Brownies and Sweets
 Coffee, Tea And Soft Drinks

Roast Beef on a Ciabatta with Horseradish Mayo \$12.95
 Choose One Salad
 Pickle and Olive Tray
 Assorted Cookies, Brownies and Sweets
 Coffee, Tea And Soft Drinks

Homemade Meat Lasagna with Garlic Roll \$13.95
 Choose One Salad
 Pickle and Olive Tray
 Assorted Cookies, Brownies and Sweets
 Coffee, Tea And Soft Drinks

SALADS

Tossed Garden	Caesar Salad
Potato Salad	Tangy Coleslaw
Pasta Salad	Seafood Salad
Four Bean Salad	Greek Vegetable Salad
Tomato & Mozzarella	

**LUNCH
BUFFET
SELECTIONS**



Bear Creek Sandwich Platter \$ 9.25
 (Based on 1 ½ sandwiches per person)
 Sandwich quarters of white and brown bread
 Tuna Salad, Egg Salad, Ham & Cheese and Turkey & Lettuce
 Pickle and Olive Tray
 Assorted Cookies, Brownies and Sweets
 Coffee, Tea And Soft Drinks

Soup & Sandwich \$11.25
 Assorted Sandwiches on a Variety of Breads & Rolls
 Choose One Soup
 Choose One Salad
 Pickle and Olive Tray
 Assorted Cookies, Brownies and Sweets
 Coffee, Tea And Soft Drinks

Working Lunch \$13.25
 Assorted Breads and Rolls
 Deli Meats: Black Forest Ham, Smoked Turkey Breast and Roast Beef
 Sandwich Fillings: Egg Salad and Tuna Salad
 Choose Three Salads
 Pickle and Olive Tray
 Assorted Cookies, Brownies and Sweets
 Coffee, Tea And Soft Drinks

Wrap It Up \$14.25
 Assorted Platter of Sandwich Wraps
 Choose one Soup
 Choose Two Salads
 Pickle and Olive Tray
 Assorted Cookies, Brownies and Sweets
 Coffee, Tea And Soft Drinks

SOUPS

Cream of Mushroom
 Cream of Potato
 Minestrone
 Turkey Vegetable
 Chicken Noodle

SALADS

Tossed Garden with choice of (2) Dressings
 Potato Salad
 Tangy Coleslaw
 Pasta Salad
 Seafood Salad
 Tomato & Mozzarella
 Four Bean Salad
 Greek Vegetable Salad

DINNER SELECTIONS



Pork Loin Roast drizzled with a Creamy Wild Mushroom Sauce	\$23.95
Roast Beef Aus Jus served with Zesty Horseradish Sauce	\$23.95
Cabbage Rolls	\$23.95
Chicken Parmesan	\$23.95
Bone In Chicken Breast oven roasted and drizzled with choice of sauce	\$24.95
~ Pineapple Mango Curry	
~ Creamy Wild Mushroom	
Boneless Chicken Breast with your choice of Stuffing	\$24.95
~ Sage dressing with celery & onion	
~ Bacon, garlic & green onions	
Stuffed Pork Tenderloin with your choice of stuffing and drizzled with demi-glacé	\$24.95
~ Traditional Stuffing	
~ Apple Stuffing	
Medallions of Pork Tenderloin lightly drizzled with and Orange Ginger Sauce	\$25.95
Stuffed Pork Tenderloin with Goat Cheese & Pesto Stuffing and drizzled with demi-glacé	\$25.95
Boneless Chicken Breast with your choice of Stuffing	\$25.95
~ Sundried Tomato and Goat Cheese	
~ Roasted Red Pepper and Artichoke	

** For 2 Entrée Dinner, please add \$4.95 per person

YOUR DINNER SELECTION INCLUDES:

CHOICE OF SALAD (1):

Tossed Garden Salad with choice of one dressing
Caesar Salad with Seasoned Croutons, Bacon Bits and Red Onion

CHOICE OF POTATO (1):

Creamy Mashed
Garlic Mashed
Italian Roasted

CHOICE OF VEGETABLE (1):

Green Beans Almondine
Honey Glazed Baby Carrots
Peaches & Cream Corn

CHOICE OF DESSERT (1):

Apple Pie	Cherry Pie
Pecan Pie	Lemon Merangue Pie
Chocolate Velvet Cake	Orange & Cream Layer Cake
Lemon & Cream Layer Cake	
Strawberry Shortcake Layer Cake	
New York Cheesecake w/ Fruit Topping	

** All dinners include 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.

BEAR CREEK BUFFET - \$19.95

ENTREE:

Choice of 1:

Black Forest Ham
Boneless Chicken Breast with Wild Mushroom Sauce
5 Spice Chicken Strips
Cabbage Rolls

SECONDARY ENTREE:

Choice of 1:

5 Spice Chicken Strips
Sweet & Sour Meatballs
Fusilli Pasta With choice of (1) sauce:
 Marinara Alfredo or Rose

POTATO :

Choice of 1:

Roast Potato
Creamy Mashed Potato
Scalloped Potato

VEGETABLE :

Choice of 1:

Green Beans
Peaches & Cream Corn
Country Blend Vegetable

DESSERT :

Choice of 1:

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

Bear Creek Buffet also includes: Tossed Garden Salad, Assorted Rolls & Butter and Coffee / Tea.

(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 ****

VEGETARIAN OPTION

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
~ Eggplant Parmesan

PARTY PLATTERS



Each Serves 25

Fresh Vegetable Crudite and Dip	\$35.00
Fresh Fruit Tray	\$40.00
Cheese and Fruit Board	\$45.00
Canadian Cheese Board	\$40.00
Assorted Sweet Tray	\$35.00

BEVERAGE SERVICE

Coffee (100 cups) and Tea Service	\$95.00
Coffee (25 cups) and Tea Service	\$25.00
Coffee (10 cups) and Tea Service	\$12.00
Coffee and Assorted Juices	\$2.25 per person
Asst. Bottled Juices & Soft Drinks	\$2.25 per person

Bear Creek is also happy to provide a variety of Bar Services. Please inquire about options.

ROOM RENTALS

A room rental will apply for meetings as follows:

The Ballroom	1-50 guests	\$125.00
	50-100 guests	\$175.00
The Executive	Max 18 guests	\$ 50.00
The Golfview	65-70 guests	\$150.00

Rentals include set-up, basic cleaning and tear down of area.
Set up of room is restricted to day of event only.

GRATUITIES, TAXES & POLICIES

Prices listed are subject to change without notice.

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. Any special items must have the club's approval. (Handling fee will apply)

Room Set Up

Room layout/set up must be confirmed with our office 7 days prior to event date. Last minute changes in room set ups (less than 48 hours) will be subject to a labour charge.

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 display items that are brought in for your specific 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.

Guarantee / Payment

A guaranteed number of guests must be submitted not less than 7 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.

Cancellations

If cancellation occurs within 30 days of event, a \$500.00 cancellation fee will apply unless arrangements are made (within these 30 days) to re-book the function on another date. Any events cancelled within 30 days of scheduled event, convenor will also be billed for costs incurred for any food / beverage purchased for event.

Property Damage

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 is a semi-private club and we ask that the members be respected.

BEAR CREEK GOLF CLUB

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Ph (519) 245-5112 / Fax (519) 245-6547

For more information please contact us or visit our web-site at www.bearcreekgolf.ca

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