



MEETING 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.

Bear Creek's Restaurant is fully licensed with an incredible outdoor deck that overlooks #3 green. A great place to relax and watch a game on our satellite TV while enjoying one of our many daily specials, or a hearty meal from our full menu.

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/CATERING (519) 245-5112 FAX: (519) 245-6547
WWW.BEARCREEKGOLF.CA

Breakfast Selections

Eye Opener

\$3.95 / person

Variety of breakfast sweets.
Served with coffee and tea

Continental

\$4.95 / person

Variety of breakfast sweets and croissants.
Served with butter and jams, chilled fruit juices,
coffee, tea

Traditional Breakfast Buffet

\$8.95 / person

Scrambled eggs, homefries, sliced bacon, sausage,
croissants, chilled fruit juices, coffee, tea
(minimum 30 people)

Add:

Granola Bars:	\$ 8.95 per dozen	Fresh Baked Assorted Cookies	\$ 8.95 per dozen
Assorted Yogourts	\$ 10.95 per dozen	Fresh Fruit Bowl (whole fruits)	\$ 10.95 per dozen

Lunch Selections

~ Soup & Sandwich - \$11.25

Piping hot soup of the day, sandwich of choice, assorted sweets, coffee, tea and pop.

~ Working Lunch - \$13.25

Make your own sandwiches!

Assorted breads and rolls, shaved deli meats (Black Forest ham, smoked turkey breast and roast beef) and sandwich fillings (egg & tuna salad). Choice of three salads, assorted sweets, coffee, tea, and pop.

~ Bear Creek Buffet - \$18.95

Includes tossed salad, choice of entrée and pasta, potato, vegetables, rolls, dessert, coffee, tea or pop.

~ 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. Complete with assorted squares, coffee, tea, pop.

~ Deluxe Sandwich Platter - \$14.25

An assortment of sandwiches on fresh baked rolls, croissants, rye bread, and wraps. Chicken Salad, roast beef, ham and cheddar, turkey club wrap, & BLT wrap. Your choice of three salads, assorted sweets, coffee, tea and pop.

Party Platters

Small serves 20, Large serves 40

~ **Fresh Vegetable Crudite and Dip** - Small \$ 28.00 Large \$ 54.00

Fresh market vegetables with tangy dipping sauce.

~ **Fresh Fruit Tray** - Small \$ 32.00 Large \$ 60.00

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

~ **Cheese and Fruit Board** - Small \$ 36.00 Large \$ 38.00

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

~ **Canadian Cheese Board** - Small \$ 32.00 Large \$ 60.00

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

~ **Assorted Sweet Tray** - Small \$ 22.00 Large \$ 40.00

Assorted Nanaimo bars macaroon squares and brownies.

Dinner Selections

~ **Roast Beef Aus Jus**

Tender inside round seasoned and cooked to perfection. Served with spicy horseradish sauce.

~ **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

~ **BBQ Chicken Breast**

Succulent bone-in chicken breast oven roasted and glazed with BBQ Sauce.

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

..... 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”)

** Additional menu options available – Please Inquire.

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

Or go up to our Restaurant and enjoy your meal in front of our fireplace or on our deck overlooking #3 green.
(Limited space)

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
- ~ Italian Roasted
- ~ Garlic Mashed

Choice of Vegetable (1):

- ~ Green Beans Almondine
- ~ Peaches & Cream Corn
- ~ Honey Glazed Baby Carrots

Choice of Dessert (1):

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

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

** 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.

The Bear Creek Buffet

Choice of 1: - Black Forest Ham - 5 Spice Marinated Strips
- BBQ Pork Chops

Choice of 1: - Sweet & Sour Meat Balls - Bruschetta Pasta
- Greek Pasta

Choice of 1: - Roast Potato - Creamy Mashed Potato
- Scalloped Potato

Choice of 1: - Green Beans - Peaches & Cream Corn
- Country Blend (peas, diced carrots, corn, green beans)

Choice of 1: - Orange & Cream Layer Cake - Strawberry Shortcake Layer Cake
- Chocolate Velvet Layer Cake - Cherry Pie
- Apple Pie

Bear Creek Buffet also includes; Assorted Rolls, Tossed Salad with choice of two Dressings, coffee and tea

\$18.95 per person
(25-guest minimum required)

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

Beverage Service

~ Coffee (100 cups) and Tea Service	\$90.00	~ Asst. Bottled Juices & Soft Drinks	\$2.25 per person
~ Coffee (25 cups) and Tea Service	\$24.00	~ Coffee and Assorted Juices	\$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:

~ Banquet Hall	- 1-50 guests	\$100.00
	- 50-100 guests	\$150.00
~ Conference Room	- capacity 16 people	\$ 50.00
~ Bear Creek Restaurant (based on availability and season)	- capacity 75-80 people	\$ 95.00

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

~ Room Capacities

	 Boardroom	 Theatre	 Classroom	 Open U	 Rounds
Conference Room	16				
Banquet Hall #1 (double room)		300	180		250 150 (with dance floor)
Banquet Hall #2 or #3		100	70	50	120 (8 per table)

~ Audio / Visual Equipment

~ Flipchart	\$ 10.00	~ Podium w/ Sound System	\$ 30.00
~ Road Sign (upon availability)	\$ 75.00 / day \$300.00 / week	~ Multimedia Projector	\$ 50.00
~ Photocopies (letter or legal–no binding)	\$ 0.25	~ Facsimiles (outgoing)	
(double sided – no binding)	\$ 0.35	- Local	\$ 1.00 per page
		- Canada	\$ 2.00 per page

Gratuities, Taxes and 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

571 Metcalfe St., Strathroy N7G 1R1

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

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

~ Louisa Milliken (louisa@bearcreekgolf.ca)

~ Paul Van Hoof (paul@bearcreekgolf.ca)