



OUR WEDDING PHILOSOPHY

On your Wedding Day, you deserve only the finest. At Bear Creek Golf and Country Club our goal is to provide you with a relaxed comfortable setting, quality food and exceptional service. We believe that in order to make the best decisions for your wedding, the venue is as important as the food that is served. For your wedding to be completely enjoyable for you and your guests, many different aspects must be blended to create the perfect day. We can assure you that all your hospitality needs will be handled with the greatest care, from photo locations to ensuring a place for your great aunt to sit away from the music.

As you become more involved with the planning of your wedding, you will see it all takes a great deal of time and care. At Bear Creek we'll assist you with your preparations so that you won't have to worry about your celebration. Our management team will work with you to select your menu and organize the details of your reception.

At Bear Creek Golf and Country Club we are dedicated to ensuring that your special day will run smoothly.

The Ballroom is quietly elegant with soaring 30-foot ceilings, exposed beams and a pine roof. The neutral colours help to provide the room with a feeling of warmth and airiness. It has a seating capacity of 425 but can also be divided into smaller more intimate rooms.

Country Charm or Big City Elegance, whichever you choose Bear Creek was "custom made" for wedding receptions.

To schedule an appointment to view our facilities or to discuss your wedding plans, please contact our Catering Department at (519) 245-5112 or visit our website at www.bearcreekgolf.ca

CANAPES

BY THE DOZEN

\$15.95 per dozen

Cream Cheese Pinwheels (Southwestern & Greek)
English Cucumbers Boats filled with Curried Chicken
Roasted Red Pepper Pate with Feta Sprinkle
Mini Vegetable Spring Rolls

\$17.95 per dozen

Chocolate Dipped Strawberries
Assorted Mini Quiche (Mushroom, Lorraine, Florentine, Cheese)
Classic Bruschetta
Sundried Tomato & Feta Phyllo Triangles

\$19.95 per dozen

Tail on Shrimp with Cocktail Sauce
Crab Cakes with Creamy Chili Sauce Dip
Smoked Salmon with Herbed Cream Cheese on Pumpernickel
Coconut Shrimp with Pineapple Mango Dipping Sauce
Chicken Satays

DISPLAYS (EACH SERVES 50)

Domestic Canadian Cheese Board with Assorted Crackers	\$85.00
International Cheese Board with Assorted Crackers	\$125.00
Herbed Cheese Ball with Assorted Crackers	\$55.00
Fresh Vegetable Crudités and Dip	\$75.00
Fresh Fruit Tray	\$85.00
Trio of Dips	\$65.00
(Roasted Red Pepper, Artichoke & Asiago, Zesty Hummus with Pita Wedges)	
Pumpernickle Spinach Dip (2)	\$75.00

DINNER SELECTIONS (FULL SERVICE OR FAMILY STYLE)

Roast Beef Aus Jus served with Zesty Horseradish Sauce	\$23.95
Pork Loin Roast drizzled with a Creamy Wild Mushroom Sauce	\$23.95
Pork Loin Roast served with a Rich Pork Gravy	\$23.95
Chicken Parmesan	\$23.95
Bone In Chicken Breast oven roasted and drizzled with choice of sauce ~ Pineapple Mango Curry ~ Creamy Wild Mushroom	\$24.95
Boneless Chicken Breast with your choice of Stuffing ~ Sage dressing with celery & onion ~ Bacon, garlic & green onions	\$24.95
Stuffed Pork Tenderloin with your choice of stuffing and drizzled with demi-glace ~ Traditional Stuffing ~ Apple Stuffing	\$24.95
Roasted Turkey with Homemade Sage & Onion Dressing	\$25.95
Cornish Game Hens	\$25.95
Bone In Chicken Breast oven roasted and served with a Roasted Red Pepper Cream Sauce	\$25.95
Medallions of Pork Tenderloin lightly drizzled with an Orange Ginger Sauce	\$25.95
Stuffed Pork Tenderloin with Goat Cheese & Pesto Stuffing And drizzled with demi-glace	\$25.95
Boneless Chicken Breast with your choice of Stuffing ~ Sundried Tomato and Goat Cheese ~ Spinach and Roasted Red Pepper	\$25.95

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

* 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”

ADD TO YOUR MEAL:

Choice of Soup - \$ 3.25

- Portuguese Wedding
- Cream of Potato and Leek
- Italian Wedding
- Creamy Carrot Ginger

Choice of Pasta - \$4.95

- Manicotti with Zesty Marinara Sauce
- Stuffed Pasta Shells with Zesty Marinara Sauce
- Ravioli with Creamy Alfredo Sauce

Choice of Seafood - \$5.95

- Shrimp Cocktail
- Salmon Steak (3oz) with Dill Sauce or Orange Ginger Glaze

VEGETARIAN OPTIONS

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

- ~ Vegetable Lasagna
- ~ Stuffed Curried Peppers topped with Broiled Cheeses
- ~ Bruschetta Pasta
- ~ Eggplant Parmesan

CHILDREN'S OPTION - \$9.95 (includes salad and dessert)

- ~ Chicken Fingers and French Fries
- ~ Pasta with Red Meat Sauce

YOUR DINNER SELECTION INCLUDES:

CHOICE OF SALAD (1):

- ~ Tossed Garden Salad
- ~ Mixed Green Salad (Iceberg and Spring Mix)
- ~ 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 (Dressings; Italian, Ranch, Raspberry Vinaigrette, Roasted Red Pepper and Parmesan)
- ~ Caesar Salad with Seasoned Croutons, Bacon Bits and Red Onion

CHOICE OF STARCH (1):

- ~ Creamy Mashed
- ~ Rice Pilaf
- ~ Herb and Garlic Reds
- ~ Sweet Potato Mashed
- ~ Duo of Sweet Potato & Creamy Mashed
- ~ Garlic Mashed
- ~ Scalloped
- ~ Wild Rice Medley
- ~ Italian Roasted

CHOICE OF VEGETABLE (1):

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

CHOICE OF DESSERT (1):

- ~ Chocolate Velvet Cake
- ~ Wildberry Torte
- ~ New York Cheesecake w/ Fruit Topping
- ~ Triple Chocolate Tiger Cake
- ~ Orange & Cream Layer Cake
- ~ Lemon & Cream Layer Cake
- ~ Strawberry Shortcake Layer Cake
- ~ Crème Caramel

(for assorted dessert buffet table of cakes and pies add \$2.50 per person)

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

** We are more than happy to meet any dietary needs of your guests.

* Bride is responsible for making all their guests aware that if they require a special meal due to dietary needs, our office requires 7 days advance notice. We are not able to accept requests on the day of event

THE GRAND BUFFET

Assorted Rolls

Choice of 3 Salads:

Tossed Garden with choice of Dressing, Potato Salad,
Tangy Coleslaw, Pasta Salad, Seafood Salad, Tomato & Mozzarella,
Greek Vegetable Salad, Four Bean Salad

Choice of 2 Entrees:

5 Spice Marinated Chicken Breast Strips
Roast Beef au Jus (w/ horseradish)
Chicken Parmesan
Pork Loin Roast with Wild Mushroom Sauce
Black Forest Ham served with Applesauce

Assortment of decadent Desserts

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

\$28.95 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
Chicken Breast with Wild Mushroom Sauce
Cabbage Rolls

Choice of 1:

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

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:

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

Bear Creek Buffet also includes coffee and tea.

\$19.95 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 **

LIGHT LUNCHES AND PARTY PLATTERS

TRADITIONAL - (each serves 50)

Fresh Vegetable Crudités and Dip	\$ 75.00
Fresh Fruit Tray	\$ 85.00
Cheese and Fruit Board	\$ 90.00
Domestic Canadian Cheese Board	\$ 85.00
International Cheese Board	\$125.00
Herbed Cheese Ball & Crackers	\$ 45.00
Assorted Sweet Tray (100 pieces)	\$ 75.00
Deli Platter with Assorted Rolls	\$125.00

TRENDY - (each serves 50)

Bear Creek Nachos	\$ 85.00
Buffalo Wings (mild, medium, honey garlic)	\$ 95.00
Pizza (Canadian, Hawaiian, Vegetarian)	\$150.00
Chocolate Fountain	\$175.00
(dippers; strawberries, pineapple, oranges, marshmallows, pretzels, timbits)	
Mashed Potato Bar	\$375.00
Trio of Dips	\$ 65.00
(Roasted Red Pepper, Artichoke & Asiago, Zesty Hummus with Pita Wedges)	
Pumpernickle Spinach Dip (2)	\$ 75.00

BEVERAGE SERVICE

Non-Alcoholic Punch Bowl	\$45.00
Coffee (100 cups) & Tea Service	\$90.00
Soft Drinks	\$ 1.25

BAR DRINKS (prices include taxes)

Domestic Beer	\$4.00	Bar Shots (rye, rum, vodka, gin)	\$4.25
Wine by the Glass	\$4.25	Mixed Drinks or Premium Liqueurs	\$4.75
Coolers & Imported Beer	\$4.75		

DINNER WINE (prices include taxes)

White Wines

Pelee Island Dry (0) 1.5 Litre	\$27.95
Blanc de Blanc (0) 750 ml	\$19.95
Monarch Vidal (0) 750 ml	\$19.95
Gewurztraminer Riesling (2) 750 ml	\$19.95

Red Wines

Merlot (0) 750 ml	\$19.95
Shiraz (0) 750 ml	\$19.95
Cabernet (0) 750 ml	\$19.95

Should you wish to provide your own wine for dinner, a corkage fee of \$9.50 per bottle will apply.

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

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
- 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 & Country 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	\$450.00	301 to 350 guests	\$ 950.00
101 to 150 guests	\$550.00	351 to 400 guests	\$1050.00
151 to 200 guests	\$650.00	401 to 450 guests	\$1150.00
201 to 250 guests	\$750.00	451 to 500 guests	\$1250.00
251 to 300 guests	\$850.00		

(HST 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:

The Ballroom (1st double room section – capacity 150 people)	\$625.00
Each Additional Section (capacity 50-100 people)	\$150.00
The Golfview (capacity 65-70 people)	\$150.00
Outdoor Wedding Ceremony (capacity 300 guests)	\$325.00

Rental includes: - Set-up, basic cleaning and tear down of area,
- Basic white linen for guest tables (90" Round tablecloth & napkins)

Rates are for rooms booked in conjunction with a meal. Set up of room is restricted to day of event only.

DECOR SERVICES

SILVER PACKAGE - \$495.00

12 Ficus Trees (accented with mini lights)
Round Mirrors on Tables
Pleated skirting on Head Table
Cake table draped with floor length cloth
Pleated skirting on gift table and sign in table
Podium draped with white cloth

PLATINUM PACKAGE - \$995.00

12 Ficus Trees*
Round Mirrors on Tables
Pleated skirting on Head Table*
Cake table draped with floor length cloth*
Head table backdrop with uplighting
4 (4ft) Light boxes (night lunch, gift table) *
2 (6ft) Light boxes (head table) *
Personalized Menu Cards on Guest Tables
3 votive holders per table (tealights not supplied)
Pleated skirting on gift table and sign in table
Podium draped with white cloth
French Door accents for sign in table and cake table
(*) accented with mini lights

TABLE LINENS

All rooms include basic white linen for guest tables.
White 90" Round tablecloth & white napkins
(Inquire about our additional selection of linen colours and sizes)

CHAIR COVERS

(prices include set up and take down)
White \$ 3.25 ea
Coloured Sash \$ 1.25 ea

When Outside Decorating Rentals Brought In

- Room is available at 8:00 am on the day of the event
- All linens must arrive 2 days prior to the event date in order for our staff to set tables
- Decorator is responsible for placing and removing all linens, chair covers and decorating items.
- All outside linens, chair covers and decorating items are to be removed immediately following the event or additional room rental fee will apply

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 & CC. 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-transferable) deposit at time of booking, with 50% of the function estimate being due 14 days from date of event invoice and balance payable 7 days prior to 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. Confirmation of room set up is also required at this time. All billings will be based on that guaranteed number or actual attendance; whichever is the greater number. All prices are subject to the 13% HST, 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.

~ Photography

Photographers are restricted to Ceremony Area and grounds surrounding our Clubhouse. Photographs are not permitted on the Golf Course.

~ Property Damage

Confetti and/or sparkled confetti are not permitted in the Banquet Hall, Dining Room or surrounding Club grounds. A \$400.00 clean up charge will be applied if confetti has to be cleaned up. 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 AND COUNTRY CLUB

571 Metcalfe St., Strathroy, On. N7G 1R1

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

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

~ Louisa Milliken (louisa@bearcreekgolf.ca)

~ Diana McNeil (diana@bearcreekgolf.ca)

PREFERRED VENDORS

Our vendors are selected because of their commitment to quality and service. You can be confident that your event will be handled with the highest level of personal attention. Our vendors are familiar with our venue, and can assist you in creating a unique and special day every step of the way.

Florists

Olive Lane
10 Metcalfe Street, Strathroy
866 – 734-5655 (519) 245-5655
Teresa

Cakes

Cakes By Andrea
190 Ellor Street, Strathroy
(519) 246-9776
www.cakes-by-andrea.com
Andrea

Minister

Annette Yokom-Munro
Member of the Clergy
(519) 659-7549
vows2vacations.@gmail.com
Annette

D.J. Service

DS Audio
(519) 871-8534
www.dsaudio.ca
Shayne Donald

Photographers

Nova Markina Photography
www.novamarkina.com
www.novamarkina-blog.com
novamarkina@gmail.com
Nova Scripnick

Luis Photography
218 Front Street, Strathroy
(519) 246-1990
luis@luisphotography.com
Luis Duarte

Colledge Studios
70 Centre Street West, Strathroy
(519) 246-1000
photo1@aibn.com
John Desa

Travel

Strathroy International Travel
123 Caradoc Street North, Strathroy
(519) 245-3050
internationaltravel@on.aibn.com
Marylou Silva