



2019
Rehearsal Dinner Menu



MOUNTAIN RESORT
& CONFERENCE CENTER

101 Doe Mountain Lane | Macungie, PA 18062

bcmountainresort.com

AMENITIES

Location

Located in the Lehigh Valley of Pennsylvania just an hour north of Philadelphia, 90 minutes from Wilmington, 2 hours from NYC, 3 hours from Baltimore and 3.5 hours from Washington, D.C.

Accommodations

116 beautifully appointed guest accommodations ranging from standard rooms to two-story loft suites.

Hotel Amenities Include:

- Indoor and outdoor pools and hot tubs
- Fitness Center
- Complimentary WiFi
- Business Center

Meeting Facilities

26,000 square feet of flexible banquet and meeting space.

Lodge (Available April through November only): 9,675 square feet, accommodates up to 350 with various seating styles

Fireside Suite (South Building): 558 square feet, accommodates up to 30 with various seating styles

White Oak Boardroom (South Building): 437 square feet, conference table seats up to 14

Blue Spruce Boardroom (South Building): 437 square feet, conference table seats up to 14

Mountain Ballroom (North Building): 6,640 square feet, accommodates up to 450 with various seating styles

Woodland Ballroom (South Building): 5,170 square feet, accommodates up to 400 with various seating styles

- Full-service mountain resort with panoramic views
- Stone and wood décor
- Comprehensive event-planning assistance and service from an experienced and capable staff
- Audiovisual equipment
- Complimentary shuttle service to and from Lehigh Valley International Airport for guests staying at The Hotel
- Complimentary parking
- Slopeside decks attached to most banquet spaces

Food & Beverage

Catering:

- Breakfast from \$14 per person
- Lunch from \$22 per person
- Dinner from \$28 per person

The Grille

A full service restaurant open evenings and weekends. Seasonal outdoor dining available.

Trail's End Café

A casual poolside eatery, open daily at 7am.

Resort Activities

- **Skiing/Snowboarding/Snowtubing:** On 21 trails: rental equipment is available
- **Hiking/Mountain Biking:** Available on 7 miles of intermediate single track trails
- **Kayaking/Paddleboats:** Non-motorized boating on our 5 acre lake
- **Tennis:** Two lighted courts and hitting wall
- **Disc Golf:** 18-hole course wraps around our resort
- **Volleyball/Badminton/Horseshoes**
- **Putting Green**
- **Bocce Ball/Darts/Ping Pong/Foosball**
- **Geocaching**
- **Nearby Golf:** Just minutes away

The Spa

Our full service spa and salon offers a wide variety of treatments including massages, facials, wraps, body polishes, scrubs, nail and hair services.

GENERAL INFORMATION

Function Space

A room rental fee will apply for the use of function space. Function space is assigned based on group size. The Mountain and Woodland Ballrooms, Fireside and Executive Boardrooms are available year round. The Lodge is available April through November. Function space may be reserved for another group before or after your scheduled time. On the day of the event, functions that run over the allotted time as scheduled with your Sales Manager, will be charged on a per-hour fee. Wall hangings, confetti and smoke/fog machines are not permitted. Candles must be in containers.

Food and Beverage Guarantees

A final guest count is required no later than 5 business days prior to your guests arrival and may not decrease after this time. Outside food or beverage is not permitted in function space. Payment:
A non-refundable deposit is required along with the signed contract in order to guarantee the date, time and location of your event. Final payment method must be selected on the contract and the client will be billed accordingly.

Hotel/Other Information

Please contact your Sales Manager for a room block rate for 10 rooms or more. Discounts may not be offered during ski season. The Hotel at Bear Creek can be reached at 610-641-7101 or toll-free at 1-866-754-2822. After the cut-off date on the contract has passed, The Hotel at Bear Creek is no longer obligated to hold room blocks.

Audio Visual Equipment

We require that arrangements are made in advance with your Sales Manager for use of all audio visual equipment rented from Bear Creek. We cannot guarantee A/V equipment ordered on the day of an event will be available. All A/V equipment added on to an event will be charged directly to the master bill. Outside A/V equipment is permitted.

RESORT MAP



Resort Map

- | | | |
|--|--|--|
| <p>A Bear Creek Lake</p> <p>B Maintenance & Ski Patrol</p> <p>C Rentals</p> <p>D Lower Lodge, Guest Services, Ski School & Outdoor Ticket Windows</p> <p>E Lodge</p> <p>F The Grille</p> <p>G Mountain Ballroom</p> | <p>H North Lobby (Entrance and Hotel Check-in) Indoor Pool & Hot Tub</p> <p>I The Hotel at Bear Creek: North Building</p> <p>J South Lobby (Entrance) The Spa at Bear Creek</p> <p>K The Hotel at Bear Creek: South Building Woodland Ballroom, Boardrooms, Fireside Suite, Trail's End Café & The Spa at Bear Creek</p> | <p>L Outdoor Pool</p> <p>M Outdoor Hot Tub</p> <p>N Mountain Courtyard & Outdoor Hot Tub</p> <p>O Rock Garden</p> <p>P Tennis Courts</p> <p>Q Woodland Courtyard</p> |
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101 Doe Mountain Lane | Macungie, PA | bcmountainresort.com | 866.754.2822

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

REHEARSAL MENU | dinner buffets

All dinner buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All dinner buffets require a minimum of thirty (30) people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

** ADD A SOUP TO ANY BUFFET FOR AN ADDITIONAL \$3 PER PERSON. FOR SOUP SELECTIONS, PLEASE SEE PAGE 9. **

Memphis

\$37

Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Smoked Barbecue Beef Brisket
Memphis Style Baby Back Ribs in a Sweet and
Tangy Barbecue Sauce
Crispy Southern Style Catfish with Tartar Sauce
Macaroni and Cheese
Herb Roasted Red Bliss Potatoes
Buttered Green Beans
Creamy Cole Slaw
Buttermilk Cornbread with Honey Butter
Chocolate Creme Cake
Warm Assorted Freshly Baked Cookies

Turin

\$39

Warm Dinner Rolls
Italian Wedding Soup
Antipasti Salad with Salami, Mozzarella, Pepperoni, Olives,
Pepperoncini, Chickpeas, Tomatoes, Cucumbers, Croutons
and Field Greens with Red Wine Vinaigrette
Tuscan Pot Roast with Porcini Mushrooms and Red Wine
Romano Crusted Chicken with Lemon
Rigatoni Bolognese and Parmesan Reggiano
Stewed Zucchini in Tomato Sauce with Root Vegetables and Basil
Tiramisu
Miniature Cannoli

The Hamptons

\$39

Warm Dinner Rolls
Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Carved Marinated Flank Steak with Roasted Mushrooms and
Shallots in a Red Wine Sauce
Rosemary Roasted Pork Loin with Dried Fruit Compote and
Natural Jus
Roasted Salmon Filet
Whipped Mashed Potatoes
Buttered Green Beans
Shoepeg Corn
Warm Assorted Freshly Baked Cookies
Chocolate Creme Cake

REHEARSAL MENU | dinner buffets continued

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Surf & Turf

\$42

Warm Dinner Rolls
Chopped Salad with Chopped Romaine and Iceberg Lettuce,
Tomato, Cucumber, Hearts of Palm, Red Onion and Old Bay
Deviled Egg with Red Wine Vinaigrette
Crispy Fried Shrimp with Cocktail and Tartar Sauce
Beef Filet Tips Au Poivre with Roasted Pearl Onions
Brussel Sprouts
Roasted Garlic Mashed Potatoes
Shoepeg Corn
Chef's Choice Dessert

Scenic View

\$28

Warm Dinner Rolls
Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and
Assorted Dressings
Grilled Citrus Chicken
Sautéed Zucchini and Yellow Squash
Green Peppercorn Marinated Flank with Balsamic Roasted
Cipollini Onions
Roasted Garlic Mashed Potatoes
Green Beans Almondine with Lemon
Chef's Choice Dessert

Pronto

\$30

Family Style Salad with Iceberg Blend, Carrots, Tomatoes,
Cucumbers, Red Onion, Olives, Pepperoncini and
Croutons with Italian Dressing
Meatballs in Pomodoro Sauce
Penne alla Vodka
Pan Seared Chicken with White Wine, Lemon and Italian Parsley
Portobello Mushroom Ravioli with White Truffle Scented
Parmesan Cream Sauce
Ciabatta Bread, Extra Virgin Olive Oil and Balsamic Vinegar
Miniature Cannoli
Cheesecake with Raspberry Drizzle and Fresh Raspberries

REHEARSAL MENU | dinner buffets continued

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Lancaster

\$34

Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Chow Chow Relish
Amish Chicken Noodle Soup with Corn and Saffron
Creamy Potato Soup
Beef Pot Roast with Onions and Carrots
Mashed Potatoes with Gravy
Buttered Green Beans
Apple Cinnamon Crisp with Whipped Cream
Chocolate Creme Cake

Summertime Barbecue

\$36

Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Pulled Pork BBQ
Backyard Burgers with Lettuce, Tomato, Red Onion,
Brioche Rolls, Cheddar Cheese, Swiss Cheese, Ketchup,
Mustard and Mayonnaise
Barbecue Salmon
Buttered Shoepeg Corn
Buttered Green Beans
Country Potato Salad with Mustard and Hard-Boiled Egg
Fresh Cubed Watermelon
Chocolate Crème Cake
Warm Assorted Freshly Baked Cookies

Little Lehigh

\$33

Warm Dinner Rolls
Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Herb Roasted Chicken Breast
Grilled Salmon with Chesapeake Spice Aioli
Fettuccini, Fresh Tomatoes, Mushrooms, Peas and
Parmesan Cream Sauce
Steamed Asparagus
Roasted Red Potatoes
Cheesecake with Raspberry Drizzle and Fresh Raspberries

West Coast Barbeque

\$45

Romaine and Iceberg Salad with Green Goddess Dressing
Fire and Ice Cucumber, Tomato and Red Onion Salad
Chipotle Marinated Grilled Tri Tip Steak with Chimichurri and
Anaheim Tomato Relish
Cedar Planked Salmon with Artichoke and Toasted Garlic
Grilled Herb Marinated Chicken
Horseradish Mashed Yukon Gold Potatoes
Vegetable Medley
Sourdough Bread and Butter
Fresh Cubed Watermelon
Carrot Cake

REHEARSAL MENU | dinner buffets continued

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Big Easy

\$37

- Warm Dinner Rolls
- Creole Salad with Mixed Baby Greens, Ruby Port Cranberries, Cinnamon Candied Almonds and Crumbled Stilton Blue Cheese
- BBQ Shrimp with Cheesy Grits
- Cajun Chicken Alfredo
- Dirty Rice
- Buttered Green Beans
- Chorizo and Chard Gumbo
- Jalapeño Cheddar Cornbread
- Chef's Choice Dessert

Mountain Top

\$35

- Warm Dinner Rolls
- Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
- Red Wine Braised Roast of Beef
- Grilled Tarragon Mustard Chicken
- Roasted New Potatoes and Carrots with Parsley and Thyme
- Rice Pilaf
- Buttered Green Beans
- Chef's Choice Dessert

Great Lakes

\$35

- Warm Baked Rolls with Butter
- Michigan Salad with Spring Greens, Dried Cherries, Granny Smith Apples, Goat Cheese and Candied Pecans with Creamy Maple Vinaigrette
- Stewed Beef and Mushrooms with Red Wine and Wide Egg Noodles
- Roasted Amish Chicken Breast with Dijon Mustard and Natural Jus
- Garlic Mashed Potatoes
- Braised Brussel Sprouts, Onions and Bacon
- Chocolate Crème Cake

To-Go Meals

\$18

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A Variety of Wraps with a piece of Seasonal Fresh Whole Fruit, a Cookie, a Bag of Potato Chips and a Bottle of Water

REHEARSAL MENU | create-your-own buffet

All create-your-own buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Either course includes warm baked rolls with butter and chef's choice of dessert. All create-your-own buffets require a minimum of twenty (20) people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

Three Course: 1 Salad, 2 Entrées, 2 Starches and 1 Vegetable \$37

Four Course: 1 Soup, 1 Salad, 2 Entrées, 2 Starches and 2 Vegetables \$42

To add an additional entree, please ask your Sales Manager for pricing.

Salad Selections (Choose 1)

- Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives **(\$2 per person upcharge)**
- Greek Salad with Field Greens, Tomatoes, Cucumbers, Green Peppers, Red Onion, Pepperoncini, Kalamata Olives and Feta Cheese with Greek Dressing
- Kale Romaine Salad with Quinoa, Raisins, Almonds, Parmesan Cheese and Lemon Basil Vinaigrette **(\$1 per person upcharge)**

Soup Selections (Choose 1, if ordering the Four Course)

- New England Clam Chowder with Oyster Crackers
- Italian Wedding
- Minestrone
- Broccoli and Cheddar **GF**
- Chicken Noodle with Saltines
- Tomato Basil Bisque **GF**
- Curried Lentil **GF**
- Drunken Crab Bisque **GF**
- Maryland Crab **GF**
- Cilantro Lime Chicken
- Red Pepper and Gouda Bisque
- Chinese Chicken and Corn **GF**
- Chef's Choice — can be made **GF**

*Soup Selections that are gluten free are noted with a **GF**.*

Entrée Selections (Choose 2)

- Memphis Style Barbecue Baby Back Ribs in a Sweet and Tangy Barbecue Sauce
- Pot Roast with Potatoes, Carrots and Horseradish Sauce
- Rosemary Roasted Pork Loin with Dried Fruit Compote and Natural Jus
- Carved Flank Steak Au Poivre
- Roasted Amish Chicken with Natural Jus and Mustard-Rosemary Butter
- Romano Crusted Chicken Breast with Lemon
- Chesapeake Crab Cakes with Remoulade Sauce
- Crispy Fried Haddock with Tartar Sauce and Lemon
- Shrimp Penne Pasta with Brandied Shrimp Cream Sauce, Tomatoes and Chives
- Rigatoni Bolognese and Parmesan Reggiano
- Vegan Kung Pao Spaghetti with Tofu, Peppers, Onions, Bean Sprouts and Peanuts
- Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce
- Grilled London Broil with Green Peppercorn Sauce **(\$8 per person upcharge)**

Pairing options for the Create-Your-Own Buffet:

Starches

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Horseradish Yukon Gold Potatoes
- Wild Rice Blend
- Potato Gratin with Gruyere Cheese
- Fresh Herb Risotto
- Macaroni and Cheese

Vegetables

- Honey Glazed Carrots
- Shoeppeg Corn
- Broccoli
- Buttered Green Beans
- Steamed Asparagus
- Seasonal Vegetable Medley

REHEARSAL MENU | plated dinner

All plated dinners include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Each entrée includes warm baked rolls with butter and chef's choice of dessert. Actual entrée counts are due five (5) business days prior to event.

Served Dinner Selections: 1 Appetizer and 2 Entrées

To offer additional entree choice, please ask your Sales Manager for pricing.

Appetizer Selections (Choose 1)

- Garden Salad with House Sherry Vinaigrette
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives
(\$2 per person upcharge)
- Fresh Mozzarella with Garden Fresh Tomatoes, Basil Oil, Roasted Tomato Drizzle and Sea Salt
- Tossed Caesar Salad with Shaved Parmesan and House Croutons
- Classic Shrimp Cocktail with Fresh Lemons and Cocktail Sauce
(Market Price upcharge)

Dual Entrée Selections

- Petit Filet with Red Wine Sauce and Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$56**
- Herbed Chicken Breast and Grilled Salmon with Romesco Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$36**

Plated Dinner for Children twelve (12) and under

- Chicken Fingers and French Fries **\$13**
- Chicken Fingers and Macaroni and Cheese **\$13**

Entrée Selections (Choose 2)

Gluten free entrées are available upon request.

- Grilled Amish Chicken Breast with Natural Jus, Mustard and Rosemary, Accompanied by Chef's Choice of Starch and Vegetable **\$33**
- Chicken Wellington with Brandied Mushroom Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$36**
- Chicken Florentine Stuffed with Spinach, Parmesan Cheese with a Roasted Garlic Cream Sauce **\$35**
- Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$40**
- Mezzi Rigatoni with Crab and Asparagus in a Parmesan Cream Sauce **\$33**
- Grilled Grouper Filet with Maître d' Butter, Accompanied by Chef's Choice of Starch and Vegetable **\$38**
- Cedar Plank Salmon with Artichoke and Toasted Garlic, Accompanied by Chef's Choice of Starch and Vegetable **\$37**
- Filet Mignon with Red Wine Sauce, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$50**
- Grilled Sirloin Steak with Green Peppercorn Sauce, 10 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$39**
- Grilled Flatiron Steak with Red Wine Sauce, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$32**
- Herb de Provence Roasted Pork Tenderloin with Sweet Garlic Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$40**
- Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce **\$30**
- Vegetable Lasagna with Assorted Vegetables and Cheeses **\$33**
- Rice Noodles, TVP, Shiitakes, Chinese Broccoli, Tomatoes, Thai Basil, Garlic, Red Chili and Dark Soy **\$30**

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

REHEARSAL MENU | passed hors d'oeuvres

Passed Hors D' Oeuvres must order in groups of twenty-five (25).

Passed Hors d'Oeuvres

\$3 per piece

- Crispy Asparagus and Fontina Risotto Ball with Basil Aioli
- Tomato Mozzarella Bruschetta
- Four Cheese Garlic Puff
- Swiss Cheese and Spinach Crescent
- Warm Artichoke and Cheese Beignet
- Miniature Maryland Crab Cake with Mustard Aioli
- Bacon Wrapped Scallop with Apricot Horseradish Chutney **GF**
- Coconut Chicken Skewer with Sweet Chili Sauce
- Smoked Chicken and Pepper Quesadilla
- Miniature Beef Wellington with Maytag Blue Cheese
- Cocktail Frank Wrapped in Puff Pastry with Stone Ground Mustard
- Spicy Korean Meatball
- French Onion Soup Boule
- Miniature Pork Tamale with Red Chili Sauce
- Iced Shrimp Cocktail with Red Chili Cocktail Sauce **GF**

(\$.50 per person upcharge)

- Maple Bacon Wrapped Shrimp
- Raspberry and Brie Phyllo
- Miniature Vegetable Spring Roll with Sweet Chili Sauce
- Mediterranean Bruschetta with Feta Cheese

*Passed Hors D' Oeuvres that are gluten free are noted with a **GF**.*

REHEARSAL MENU | stationary displays & stations

Stationary displays and attended stations are only available as an add-on to cocktail hour or your meal service. All items are priced per person, unless otherwise noted. Pricing is based on up to two (2) hours of service.

Stationary Displays

Fresh Garden Vegetable Crudité with Ranch and Red Pepper Dips	\$6
Imported and Domestic Cheese Display with Assorted Crackers	\$7
Sliced Fresh Fruit Display with an Assortment of Fresh Fruit	\$7
Hummus Trio	\$8
<ul style="list-style-type: none"> • Za'Atar • Pine Nut Parsley and Lemon • Sun-dried Tomato and Basil with Assorted Vegetables, Pita Chips, Olives and Feta Cheese 	
Warm Spinach Artichoke Dip with Crispy Pita Chips	\$9
Antipasti Display with Sliced Cured Meats, Artisan Assorted Cheeses, Olives, Pepperoncini, Marinated Vegetables and Crostini	\$10.50
Grand Sushi Platter 80 Pieces of Assorted Sushi Rolls, California Rolls, Spicy Tuna, Salmon California, Spicy Crab, Shrimp Tempura, Avocado Cucumber Burdock Rolls, Pickled Ginger and Wasabi	\$260
Sensation Sushi Platter 100 Pieces of an Assortment of Rainbow Rolls, California Rolls, Spicy Tuna, Salmon California, Spicy Crab, Shrimp Tempura and Avocado Cucumber Burdock Rolls	
40 Pieces of an Assortment of Nigiri Sushi, Tuna, Salmon, Eel, Shrimp, Pickled Ginger and Wasabi	\$400

Stations

Salad Station with a Greens Blend, Diced Tomatoes, Sliced Cucumbers, Carrot Julienne, Red Onion, Cheddar Cheese and Croutons, Accompanied by Ranch, Balsamic Vinaigrette and Caesar Dressings	\$7
Add Grilled Chicken:	\$3 per person
Add Shrimp:	\$3.50 per person
Add Albacore Tuna Salad:	\$3 per person
French Fry Bar with Waffle, Curly and Sweet Potato Fries, Ketchup, Malt Vinegar, Old Bay, Warm Cheese Sauce, Sriracha Mayonnaise and Jalapeno Ranch Dip	\$8
Beef Cheesesteak Station with Cheese Sauce, Red Sauce, Onion, Sliced Mushrooms and Bell Peppers	\$9
Add Chicken:	\$2 per person
Beef Slider Bar with Chipotle Mayonnaise, Roasted Garlic Aioli, Brown Mustard, Pickles, Grilled Red Onion, Ketchup and Crisp Bacon	\$3 per piece
Add Turkey:	\$2 per piece
Mashed Potato Martini Bar with Garlic Mashed Potatoes, Mashed Sweet Potatoes, Green Onions, Caramelized Onions, Crisp Bacon, Cheddar Cheese, Blue Cheese Crumbles, Sour Cream, Brown Sugar, Miniature Marshmallows and Butter Balls	\$9
Mexican Bar with Warm Tortilla Chips, Hard and Soft Shells with Seasoned Ground Beef, Diced Chicken, Salsa, Guacamole, Sour Cream, Green Onion, Red Onion, Cheese Sauce, Jalapenos, Tomato and Shredded Lettuce	\$10.50
Tater Tot Station with Crispy Tater Tots, Warm Cheddar Cheese Sauce, Fresh Bacon Bits, Green Onions, Caramelized Onions, Chili, Sour Cream and Ketchup	\$9
Hot Dog Station with Hot Dogs, Corn Dogs, Chopped Bacon, Sport Peppers, Pickled Jalapeños, Sweet Relish, Dill Pickle Spears, Diced Spanish Onions, Sauerkraut, Chili, Cheese Sauce, Ball Park Mustard, Sriracha and Ketchup	\$9

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

REHEARSAL MENU | chef-attended action & carving stations

Chef-attended action stations and chef-attended carving stations are only available as an add-on to cocktail hour or your meal service. A \$100 chef attendant fee applies. All chef-attended action stations are priced per person. All chef-attended carving stations are priced per piece. Pricing is based on up to two (2) hours of service.

Chef-Attended Action Stations

Pasta Station with Penne Pasta, Chicken and Sundried Tomatoes in a Basil Pesto Sauce; Cheese Tortellini with Tomato Basil Sauce; Shrimp and Scallops Cavatappi in a Garlic Cream Sauce; Crushed Red Pepper, Pecorino Romano Cheese, Granulated Garlic and Warm Breadsticks	\$13
Crab Cake Station with Sauteed Maryland Crab Cakes, Mustard Aioli, Corn Relish and Savoy Cabbage Slaw	\$17.50
Stir Fry Station with Chicken, Shrimp or Tofu with Assorted Vegetables and Noodles in a Spicy Kung Pao Sauce	\$12.50

Chef-Attended Carving Stations

Herb Roasted Beef Tenderloin with Red Wine Sauce (serves approximately 15 guests)	\$420 per piece
Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce (serves approximately 25 guests)	\$375 per piece
Rosemary Roasted Top Round of Beef with Mushroom Sauce (serves approximately 50 guests)	\$300 per piece
Brown Sugar Baked Ham with Maple Glaze (serves approximately 50 guests)	\$225 per piece
Herbed Slow Roasted Turkey Breast with Home Style Gravy and Cranberry Orange Relish (serves approximately 15 guests)	\$200 per piece
Herb Roasted Pork Loin with Rosemary and Garlic Sauce (serves approximately 40 guests)	\$180 per piece
Roasted Whole Pig	Market Price

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

REHEARSAL MENU | dessert stations

Dessert stations are available as an add-on to your meal service. All dessert stations are priced per person, unless otherwise noted. Pricing based on one and a half (1.5) hours of service.

Dessert Stations

Chocolate Fountain with Warm Chocolate,
Seasonal Fresh Fruit, Marshmallows,
Rice Krispy Treats, Pretzel Rods, Oreo Cookies
and Pound Cake (per fountain for up to 150 people) **\$800**
\$2 per person over 150 people

Bananas Foster Flambé with Bananas Flambéed
in Rum, Brown Sugar, Cinnamon and
Banana Liquor, Served with Vanilla Ice Cream
with a \$100 Chef Attendant Fee **\$9**

Ice Cream Sundae Bar with Vanilla Ice Cream
with Assorted Sundae Toppings
with a \$100 Chef Attendant Fee **\$7**
Add Warm Apple Cinnamon Crisp: **\$2.50 per person**

Waffle Bar with Made-To-Order Malted Waffles
with Vanilla Ice Cream, Fresh Strawberries,
Chocolate Sauce, Caramel Sauce, Whipped Cream,
Wet Walnuts and Maraschino Cherries **\$10**
with a \$100 Chef Attendant Fee

S'mores Bar
Includes Miniature Fire Stations for Roasting Marshmallows
Graham Crackers, Milk Chocolate, Marshmallows
and Peanut Butter Cups **\$8**

REHEARSAL MENU | alcoholic beverage selections

One bar is suggested for every 100 guests. No shots are permitted.

Bar Options

Open Bar (priced per hour, per person) | **Cash Bar** (guests pay for drink)
Hosted Bar (billed per drink; based on either one liquor drink or martinis/manhattans)

Hosted and Cash Bar

A \$100 bartender fee applies for each bar.

Standard Brand Liquors

Smirnoff Vodka, Vanilla Vodka, Raspberry Vodka, Citrus Vodka,
 Beefeater Gin, Bacardi Rum, Captain Morgan Rum,
 Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, J & B Scotch,
 Hornito's Reposado Tequila, Peach Schnapps, Amaretto,
 Triple Sec, Kimora Coffee Liqueur, Sweet and Dry Vermouth

Hosted: \$5.75
Cash: \$6.25
Martinis and Manhattans – Hosted: \$8.50 | Cash: \$9

Premium Brand Liquors (includes standard liquors)

Grey Goose Vodka, Bombay Sapphire Gin,
 Meyers Dark Rum, Knob Creek Bourbon, Chivas Regal Scotch,
 Crown Royal Whiskey, Grand Marnier, Chambord,
 Amaretto Di Saronno, Kahlua, Sambuca, Baileys

Hosted: \$7.75
Cash: \$8.25
Martinis and Manhattans – Hosted: \$10.50 | Cash: \$11

Domestic Bottled Beers

Miller Lite, Yuengling Lager, Coors Light, Budweiser, Bud Light, Miller Genuine Draft
 Two (2) domestic bottled beers from the above listings will be on each bar.

Hosted: \$4.50 | Cash: \$4.75

Premium Bottled Beers

Heineken, Stella Artois, Corona, Sam Adams Seasonal
 One (1) premium bottled beer from the above listings will be on each bar.

Hosted: \$5.50 | Cash: \$5.75

House Wine

Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Hosted: \$6.75 | Cash: \$7

Wine Service

Wine Service is charged based on consumption per bottle. One bottle serves approximately four (4) guests.
 Wine may be placed on each guest table or passed by servers during dinner. Please specify to your Sales Manager which you prefer.
 Upgraded wines or special requests are based on availability and priced accordingly.

Bottle of House Wine \$35

REHEARSAL MENU | alcoholic beverage selections

One bar is suggested for every 100 guests. No shots are permitted.

Open Bar Options

Upgraded beer and/or wine selections are available upon request and priced accordingly.

Beer and Wine Open Bar

Beer: A variety of domestic bottled beers will be on each bar.
House Wine: Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Standard Brand Open Bar

Liquor: Smirnoff Vodka, Vanilla Vodka, Raspberry Vodka, Citrus Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, J & B Scotch, Hornito's Reposado Tequila, Peach Schnapps, Amaretto, Triple Sec, Kimora Coffee Liqueur, Sweet and Dry Vermouth
Beer: A variety of domestic bottled beers will be on each bar.
House Wine: Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Premium Brand Open Bar (includes standard liquors)

Liquor: Grey Goose Vodka, Bombay Sapphire Gin, Meyers Dark Rum, Knob Creek Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, Grand Marnier, Chambord, Amaretto Di Sarrono, Kahlua, Sambuca, Baileys
Beer: A variety of domestic and premium bottled beers will be on each bar.
House Wine: Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Open Bar Pricing

	One Hour	Two Hours	Three Hours	Four Hours
Beer & Wine Only	\$11	\$19	\$26	\$32
Standard Brand	\$12	\$20	\$27	\$33
Premium Brand	\$14	\$22	\$29	\$35

Additional Hosted Bar Options

These items are billed based on consumption per drink. A \$50 station fee applies for each station.

Bloody Mary Station

Create your own Bloody Mary! Includes: Vodka, House Bloody Mary Mix, Tomato Juice, Worcestershire Sauce, Hot Sauce, Lime Juice, Black Pepper, Olives, Celery, Lime, Lemon, Garlic Salt, Celery Salt and Old Bay

\$5.75 per drink

Mimosa Station

Create your own Mimosa! Includes: Champagne, Orange Juice, Cranberry Juice, Peach Juice, Lemonade and Seasonal Fruit Garnishes

\$5.75 per drink

Champagne Toast

\$4 per glass

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

REHEARSAL MENU | audio visual equipment

All equipment listed below is owned and operated by Bear Creek Mountain Resort. This allows us to respond quickly in the event of problems or additions. All equipment is priced per day.

LCD Projector Packages

Includes projector, screen, power strip, power cord and VGA cable

3800 Lumen LCD projector (XGA 1024 x 768) **\$200**
Available in Executive Boardroom 1
and Executive Boardroom 2

4500 Lumen LCD projector (XGA 1024 x 768) **\$200**
Available in the Woodland Ballroom, Mountain Ballroom,
Willow, Hemlock, Winterberry, Spring Creek and the Lodge

2200 Lumen LCD tabletop projector (XGA 1024 x 768) **\$170**

LCD set-up package **\$75**

Microphone

A maximum of 2 microphones in the Lodge, 3 microphones
in the Mountain Ballroom and 6 microphones in
Woodland Ballroom can be used simultaneously.

Wireless Handheld Microphone **\$95 each**

Wireless Lavalier Microphone **\$95 each**

Audio Visual Equipment

CD Player **\$30**

Wireless Speaker Phone **\$30**

DVD Player **\$30**

Presentation Accessories

Power Strips **\$5**

Power Cords **\$5**

Tripod Easel **\$10**

VGA Extension Cables **\$25**

Laser Pointer **\$25**

Wireless Mouse **\$25**

Whiteboard w/ 2 Markers and Eraser (27" x 34") **\$35**

Hardback Flip Chart with Pad and 2 Markers **\$45**

Mac Converter Cable **\$10**

Pipe & Drape (16' high) **\$15 per foot**

Stage Rental **\$500**