



Bear Creek Wedding Package

2021 Wedding Package

Five Hour Reception
(Including Cocktail Hour)

Cocktail Hour
Choice of six Butler Passed Hors d'Oeuvres
Gourmet Cheese & Garden Crudit 

Four Hour Open Bar

Champagne Toast

Served Dinner or Buffet Dinner option

Cake Cutting Service for your Wedding Cake

White Floor Length Tablecloths and a Variety of Napkin Colors

Private Area for Bridal Party during Cocktail Hour

Dedicated Hospitality Service Staff for you and Bridal Party

Complimentary Bridal Suite for the Wedding Couple on Wedding Night

Special rates for your Out-of-Town Guests at the Hotel at Bear Creek

Complimentary Rehearsal Space for your Ceremony

A Wedding Specialist will be available through the planning process and on-site for the introduction of your event.



Cocktail Hour Selections

Stationary Display

International and domestic cheeses, garden fresh crudité, assorted dips, crackers & crostini

Butler Passed Hors d' Oeuvres (Choice of Six)

- ❖ Bacon Wrapped Scallop with Apricot Chutney
- ❖ Braised Short Rib and Manchego Empanada
- ❖ Butter Pecan Shrimp
- ❖ Miniature Maryland Crab Cake with Chesapeake Aioli*
- ❖ Miniature Beef Wellington with Maytag Blue Cheese
- ❖ Spicy Korean Meatballs
- ❖ Pork Carnitas Taquito with Cilantro Lime Crema
- ❖ Cocktail Frank wrapped in Puff Pastry with Stone Ground Mustard Sauce
- ❖ Coconut Chicken Skewers with Sweet Chili Sauce
- ❖ Smoked Chicken and Pepper Quesadilla
- ❖ Spanakopita
- ❖ Miniature Vegetable Spring Roll with Sweet Chili Sauce
- ❖ Warm Artichoke and Cheese Beignet
- ❖ Raspberry and Brie in Phyllo
- ❖ French Onion Boule
- ❖ Tomato Bisque Boule
- ❖ New Orleans Shrimp Cocktail with Creole Cocktail Sauce
- ❖ Vegan Caponata Star
- ❖ Tomato Mozzarella Bruschetta
- ❖ Crispy Asparagus and Fontina Risotto Ball with Basil Aioli
- ❖ Whipped Goat Cheese Crostini with Honey Black Pepper and Micro Greens
- ❖ Potato Latkes with Chive Crème Fraiche*
- ❖ Shaved Prosciutto with Melon*
- ❖ House Made Ricotta with Roasted Red Pepper in Phyllo cup with Micro Greens

Premium (Available in quantities of 50)

- ❖ Lobster Newberg Puff Additional \$1 per piece
- ❖ Latkes with Smoked Salmon and Chervil * Additional \$1 per piece
- ❖ Flank Steak wrapped Asparagus with Balsamic Glaze* Additional \$2 per piece
- ❖ Tuna Tartare with Avocado, Mango, and Coconut on Wonton Chip Additional \$2 per piece

Please speak with your Sales Manager for pricing for adding Hors d' Oeuvres to your package.



Served Dinner

Priced Per Person

Salad Course (Choice of One)

- ❖ Mixed Baby Greens with cucumber, tomato, carrot & house sherry vinaigrette *
- ❖ Classic Caesar Salad with shaved parmesan and focaccia croutons
- ❖ Spinach & mixed green salad with spinach, blueberries, goat cheese, candied pecans, and honey poppy seed dressing* Additional \$2 per person
- ❖ Baby Iceberg Salad with blue cheese dressing, crisp bacon, hard-boiled egg, diced tomatoes & fresh chives* Additional \$2 per person

Entrée Course (Choice of two entrees plus one vegetarian option)

Poultry

- ❖ Grilled Tarragon Mustard Airline Chicken* \$101
- ❖ Parisian Airline Chicken Breast with Citrus Beurre Blanc* \$101
- ❖ Chicken Florentine stuffed with spinach, parmesan cheese with a roasted garlic cream sauce* \$102
- ❖ Stuffed Chicken Breast Cape Cod, wild rice, dried cranberries, apples, country sausage with sauce supreme* \$102

Seafood

- ❖ Grilled Bourbon Glazed Salmon Filet with Infused Sesame Seeds* \$105
- ❖ Maryland Crab Cakes with Chesapeake Aioli* \$108
- ❖ Char Grilled Swordfish Steak with tropical coconut sauce and mango relish* \$108
- ❖ Baked Flounder with Crab Stuffing and creole lobster sauce* \$107

Beef

- ❖ Sliced Beef Bistro Tender au Poivre* \$105
- ❖ Grilled Flatiron Steak with caramelized onions, bordelaise sauce & blue cheese crème fraiche on the side * \$110
- ❖ Grilled Strip Steak with balsamic roasted mushrooms, Cipollini onions* \$118
- ❖ Seared Filet Mignon with Red Wine Sauce* \$120
- ❖ Seared Filet Mignon with Béarnaise Sauce * \$120



Dual Entrée

- ❖ Grilled Salmon Filet and Airline Chicken Breast with Citrus Beurre Blanc* \$112
- ❖ Petite Filet with red wine demi-glace and Crab Cake with Chesapeake aioli* \$122

Vegetarian

- ❖ Butternut Squash Ravioli with Sage Butter Brown Sauce, walnuts and seasonal vegetable \$95
- ❖ Vegan Chili Relleno – stuffed poblano pepper with corn, black beans, quinoa and cilantro \$98
- ❖ Pasta Primavera-penne pasta, primavera sauce, grilled vegetables and fresh mozzarella \$95
(gluten free pasta available upon request)

Children’s Meals (12 and under)

- Chicken Fingers & French fries \$36

Vendor Meal

- Lower priced entrée selection \$55

Dinners include chef’s seasonal vegetable & starch, assorted rolls & butter, coffee & tea service or station.

Choice of three entrees additional \$5 per person (excludes offering vegetarian entrée as third option).

Beef entrees prepared ‘medium’.

All items with an * are Gluten Free.



Buffet Dinner

Priced Per Person

Cocktail Hour

International and domestic cheeses, garden fresh crudité, assorted dips, crackers & crostini & Six Butler Passed Hors D'oeuvres

Salad Course (Choice of One)

- ❖ Mixed Baby Greens with cucumber, tomato, carrot & house sherry vinaigrette *
- ❖ Classic Caesar Salad with shaved parmesan and focaccia croutons
- ❖ Spinach & mixed green salad with blueberries, goat cheese, candied pecans, and honey poppy seed dressing* Additional \$2 per person
- ❖ Baby Iceberg Salad with blue cheese dressing, crisp bacon, hard-boiled egg, diced tomatoes & fresh chives* Additional \$2 per person

Buffet 1

\$109

Sliced Beef Bistro Tender with sauce au poivre*
Parisian Airline Chicken Breast with Citrus Beurre Blanc*
Three Cheese Tortellini with tomato basil sauce

Buffet 2

\$114

Grilled Marinated Flank Steak with a peppercorn demi-glace*
Grilled Chicken Bruschetta with mozzarella pearls and balsamic glaze*
Shrimp Cavatappi pasta in a garlic cream sauce and chives

Buffet 3

\$119

Sliced Flatiron Steak with bordelaise sauce*
Chicken Florentine stuffed with spinach, parmesan cheese & roasted garlic*
Grilled Bourbon Glazed Salmon Filet with Infused Sesame Seeds*
Penne Pasta with sundried tomatoes in a basil pesto sauce

Buffets include chef's seasonal vegetable & starch, assorted rolls & butter, coffee & tea service or station.

Beef entrees prepared 'medium'.
All items with an * are Gluten Free.



Bar

Standard Bar

(Included in package)

Liquors

New Amsterdam Vodka
 Beefeater Gin
 Bacardi Rum
 Captain Morgan Rum
 Malibu Rum
 Jim Beam Bourbon
 Seagram's 7 Whiskey
 J & B Scotch
 Jose Cuervo Tequila
 Amaretto
 Kamora Coffee Liqueur

Domestic Beer

(choice of 3)

Miller Light
 Yuengling Lager
 Budweiser
 Bud Light
 Coors Light
 Rolling Rock

Wine

Pinot Grigio
 Chardonnay
 Cabernet Sauvignon
 Merlot
 White Zinfandel

Call Bar

(Additional \$5 per person for 4 hours)

Liquors

Titos Vodka
 Vanilla and Orange Flavored
 Vodka
 Tanqueray Gin
 Meyers Dark Rum
 Jack Daniels Bourbon
 Canadian Club Whiskey
 Dewars Scotch
 Jose Cuervo Especial Tequila
 Baileys
 Sambuca
 Kahlua

Domestic Beer

(choice of 3-one may be import)

Miller Light
 Yuengling Lager
 Budweiser
 Bud Light
 Coors Light
 Rolling Rock
 Heineken
 Corona
 Sam's Seasonal
 Stella Artois

Wine

Pinot Grigio
 Chardonnay
 Cabernet Sauvignon
 Merlot
 White Zinfandel

Premium Bar

(Additional \$7 per person for 4 hours)

Liquors

Grey Goose Vodka
 Vanilla and Orange Flavored
 Vodka
 Bombay Gin
 Meyers Dark Rum
 Knob Creek Bourbon
 Chivas Regal Scotch
 Crown Royal Whiskey
 Grand Marnier
 Chambord
 Frangelico
 Amaretto Di Saronno

Domestic Beer

(choice of 3-one may be import)

Miller Light
 Yuengling Lager
 Budweiser
 Bud Light
 Coors Light
 Rolling Rock
 Heineken
 Corona
 Sam's Seasonal
 Stella Artois

Wine

Pinot Grigio
 Chardonnay
 Cabernet Sauvignon
 Merlot
 White Zinfandel



Bar Options

Bar Add-Ons and Upgrades

Additional Bar Time (per person)

½ Hour	Standard \$4	Call \$5	Premium \$6
One Hour	Standard \$7	Call \$9	Premium \$11

Wine Service

\$35 per bottle of House Brand Chardonnay and Cabernet

Wine may be placed on tables or passed by servers during dinner.

One bottle serves approximately four glasses

Wine Selections subject to change

Special request wines are also available with prior notice. Approximately one month depending on brand/variatal.

Signature Drink

Make a personalized Signature Drink from any Liquor on our standard bar.

Or create your own signature drink. See your Wedding Specialist for availability and pricing.

Bar Policies

- ❖ All Bars include soda, juices and mixers
- ❖ Bar to close ½ hour after cocktail hour & ½ hour at end of evening
- ❖ Please Inquire with your Wedding Specialist regarding any special bar requests
- ❖ Outside liquor, beer & wine is prohibited in public or private event areas
- ❖ Shots are not permitted.
- ❖ Bear Creek strictly adheres to and enforces all PLCB laws.
- ❖ Identification will be requested if guests appear under 30 years of age.
- ❖ We reserve the right to refuse service to anyone not in accordance with these liquor laws. Intoxicated guests will be refused service.



Wedding Package Enhancements

Stations & Late Night Snacks (per person unless otherwise noted)

Antipasti Display	\$11
With sliced cured meats, artisan assorted cheeses, olives, pepperoncini, marinated vegetables and crostini	
Warm Spinach and Artichoke Dip	\$9
Served with crispy pita chips	
Sliced Fresh Fruit Display	\$7
Mashed Potato Martini Bar	\$9
With garlic mashed potatoes, mashed sweet potatoes, green onion, caramelized onions, crisp bacon, cheddar cheese, sour cream, brown sugar, whipped butter balls and miniature marshmallows	
Macaroni and Cheese Station	\$11
With Bacon, Diced Tomato, Broccoli, Green Onion, Breadcrumbs Topping, sriracha, Franks Red Hot and Paprika	
French Fry Bar	\$9
With waffle, curly and sweet potato fries, ketchup, malt vinegar, old bay, sriracha mayonnaise, jalapeno ranch dip, warm cheese sauce	
Mexican Bar	\$11
With warm tortilla chips, hard and soft shells, seasoned ground beef, diced chicken, salsa, guacamole, sour cream, green onion, shredded cheddar, cheese sauce, jalapenos, tomato, shredded lettuce	
Beef Cheesesteak Station	\$9
With cheese sauce, red sauce, onion, sliced mushrooms, bell peppers	
Tater Tot station	\$9
With Crispy Tater Tots, Warm Cheddar Cheese Sauce, Fresh Bacon Bits, Green Onions, Caramelized Onions, Chili, Sour Cream and Ketchup	
Beef Slider Station	\$9
With assorted toppings	



Stations & Late Night Snacks (cont'd)

Seafood Station	With Cocktail Shrimp, Smoked Salmon, Jonah Crab Claws, Calamari Salad, lemon, Cocktail Sauce, Tabasco	\$19
Soft Pretzels (available in quantities of 25)	With assorted dipping sauces	\$3 per piece
Mini Hot Dogs (available in quantities of 25)	With ballpark mustard	\$4 per piece
Chicken Fingers (available in quantities of 25)	With honey mustard & BBQ sauces	\$4 per piece

Chef Attended Stations

A \$100 chef attendant fee applies.

Pasta Station	Penne pasta, sundried tomatoes in a basil pesto sauce; cheese tortellini with tomato basil sauce; shrimp cavatappi in a garlic cream sauce	\$14
Crab Cake Station	With sautéed Maryland crab cakes, Chesapeake aioli, corn relish, and savoy cabbage slaw	\$19
Stir Fry Station	With chicken, shrimp or tofu, assorted vegetables and noodles in a spicy Kung Pao sauce	\$14
Half Shell Station	Selection of two East Coast Oysters, Middle Neck Clams, Red Wine Mignonette, Watermelon Mignonette, Serracha, Cocktail Sauce and Lemons	\$19



MOUNTAIN RESORT
& CONFERENCE CENTER

Carving Stations

\$100 chef attendant fee applies

Herb Roasted Beef Tenderloin With Red Wine Sauce (minimum of 15 guests)	\$29
Slow Roasted Prime Rib of Beef With Au Jus and Horseradish Sauce (minimum of 25 guests)	\$19
Rosemary Roasted Top Round of Beef With Mushroom Sauce (minimum of 50 guests)	\$9
Brown Sugar Baked Ham With Maple Glaze (minimum of 50 guests)	\$14
Herbed Slow Roasted Turkey Breast With Home Style Gravy & Cranberry Orange Relish (minimum of 15 guests)	\$14
Herb Roasted Pork Loin With Rosemary and Garlic Sauce (minimum of 40 guests)	\$9

Dessert Stations

A \$100 chef attendant fee applies.

Chocolate Fountain With warm chocolate, seasonal fresh fruit, marshmallows, rice crispy treats, pretzel rods, Oreo Cookies and pound cake	\$800 for up 150 guests/\$2 per person over 150 guests
Bananas Foster Flambé With bananas flambéed in rum, brown sugar, cinnamon and banana liquor, served with vanilla ice cream	\$9
Ice Cream Sundae Bar With vanilla ice cream with assorted sundae toppings	\$9
Waffle Bar With made-to-order malted waffles with vanilla ice cream, fresh strawberries, chocolate sauce, caramel sauce, whipped cream and maraschino cherries	\$10
S'mores Bar with Miniature Fire Stations for Roasting Marshmallows Graham Crackers, Milk Chocolate, Marshmallows and Peanut Butter Cups	\$10



Ceremony, Food & Beverage Expenditures

Ballrooms	Capacity	Rental Fee	*Ceremony Site Fee
Mountain	250	\$1900	\$1,000
Lodge	180	\$1800	\$1,000
Woodland	160	\$1500	\$1,000

- ❖ Each Ballroom has a minimum food and beverage expenditure (also called Food and Beverage Minimum). Minimums are assigned based on seasonality and day of the week. Please speak with your Wedding Sales Manager to discuss minimums and options.
- ❖ Minimums do not include the tax and service charge, ballroom rental fee and ceremony site fee.
- ❖ Ceremony sites available indoors- year round.
- ❖ Most outdoor ceremony sites available May – October.
- ❖ Ballroom Rental fee includes hardwood dance floor, linens, china, glassware, day of set up and coordination of deliveries and vendors, as well as clean up.
- ❖ Ceremony site fee includes chairs, set-up, and breakdown as well as rehearsal time. 1/2 hour ceremony time frame is in addition to the 5 Hour Reception
- ❖ Cocktail hour must begin immediately following the ceremony.
- ❖ In the event of inclement weather, ceremonies will be set up at the indoor ceremony space; the decision will be made five hours prior.



General Information

Catering

- ❖ Bear Creek provides all food and beverage. Outside food or beverage is not permitted in function rooms with the exception of the wedding cake or cupcakes which must be delivered and set up by an insured bakery.
- ❖ Food and beverage favors must be approved by sales manager.
- ❖ Wedding Tastings are held quarterly for weddings that are booked with a signed contract.
- ❖ A final detail meeting will be held approximately one month prior to event. All final menu selections are required at this time.
- ❖ Final guest count is due at least fifteen days prior to your event.
- ❖ Server-to-guest ratio for served dinner is one server per 20 guests. Buffet dinner is one server per 30 guests. If additional staff is requested, a charge of \$25 per server/per hour will be applied. All menu prices are subject to market fluctuations.

Additional Reception Time

- ❖ Function spaces are available for periods of (5) five hours.
- ❖ Additional hour of room/staff is \$300 per hour and must be confirmed at least two weeks prior to event.
- ❖ If room time is extended the night of reception, a \$500 per hour fee will be applied.
- ❖ Above pricing does not include additional bar time.

Payments

- ❖ Initial deposit of 20% of Food and Beverage Minimum is due with signed contract within 14 days.
- ❖ Deposits are non-refundable, non-transferable.
- ❖ Please see your contract for second and final payment due dates.
- ❖ First and second payment may be a personal check or credit card.
- ❖ Final payment is due at least one day prior to your event in the form of a cashier's check, certified check or money order.
- ❖ Credit cards will not be accepted for final payment.



Decorations

- ❖ The Wedding Couple is responsible for providing centerpieces.
- ❖ DJ or band and bakery must be insured.
- ❖ Fog machines, taper candles, wall or ceiling hangings, and confetti are not permitted.
- ❖ All candles must be in a glass holder and height of candle not to exceed height of container.
- ❖ All lighting and draping must be installed by a licensed and insured company.
- ❖ Fireworks and paper lanterns are not permitted.
- ❖ Bear Creek is not responsible for lost, stolen or items left after the reception.

Vendors

- ❖ The Wedding couple is responsible booking outside vendors (bakery, florist, photographer, videographer, entertainment and ceremony officiant).
- ❖ All vendors must provide Certificate of Insurance prior to 2 weeks of wedding date.
- ❖ Bear Creek will contact all your vendors to schedule timelines for setup and drop offs.
- ❖ Discount pricing is available for vendor meals (see above under Served Dinner). These meals do not include bar service. Vendors may consume non-alcoholic drinks during the reception.



Wedding Hotel Room Block Information

Policies

- ❖ Room block amounts are allotted based on your Ballroom and size of your wedding.
- ❖ Guests can begin making reservations one year prior to event date.
- ❖ ½ of the rooms in your block will be standard rooms. ½ of the rooms will be suites.
- ❖ One Loft is included in your room block based on availability
- ❖ The release date for your room block is one month prior to the Wedding date.
- ❖ Check in starts at 4pm. Check out is 11am.

2021 Wedding Rates		
	Sunday thru Thursday	Friday/Saturday
January*	\$159	Standard \$199 Suite \$209 and up
February*	\$159	\$199 Suite \$209 and up
March	\$119	\$178 Suite \$198 and up
April	\$119	\$178 Suite \$198 and up
May	\$119	\$178 Suite \$198 and up
June	\$119	\$178 Suite \$198 and up
July	\$119	\$178 Suite \$198 and up
August	\$119	\$178 Suite \$198 and up
September	\$119	\$178 Suite \$198 and up
October	\$119	\$178 Suite \$198 and up
November	\$119	\$178 Suite \$198 and up
December*	\$119	\$178 Suite \$198 and up

Holiday Rates may apply. Holiday Weekends require three (3) night minimum stay for rooms outside of the block.