



Welcome to

BEAR CREEK MOUNTAIN RESORT

EXPERIENCE THE PEAK OF PERFECTION

Nestled on over 349 acres in scenic Berks County with beautiful mountain views, our luxurious resort offers an atmosphere of warmth and elegance beyond compare. Allow our experienced culinary team and event coordinators to turn your wedding vision into a reality with the highest level of service and attention to personal details.

Our resort combines comfort with distinctive aesthetics and charm, making it the perfect venue for any event. Our on-site amenities include beautifully appointed overnight accommodations, a full-service salon and spa, mountain activities throughout all four seasons, and multiple restaurants to accommodate your guests tastes.

THE LODGE, MOUNTAIN BALLROOM & THE WOODLAND BALLROOM

Able to host up to 250 guests, these three unique ballrooms boast spectacular mountain views. We offer stunning outdoor ceremony spaces with an indoor option available in each room. Whether you are dreaming of a winter wonderland, fresh spring blooms, or extraordinary fall foliage, the views are sure to take your breath away.

BLACKLEVEL PHOTOGRAPHY



All wedding packages include:

- Five Hour Reception
- Cocktail Hour with Passed & Stationary Hors D'oeuvres
- Plated Dinner Service
- Four Hour Open Bar & Complimentary Champagne Toast
- Cake Cutting Service
- Linen Package
- Hospitality Room for Wedding Party Including Private Cocktail Hour
- Dedicated Hospitality Staff for Couple
- Wedding Specialist & Coordination Team

Butler Passed Hors D'oeuvres

CHICKEN/PORK

Coconut Chicken Skewers | Sweet Chili Sauce
Smoked Chicken and Pepper Quesadilla
Spicy Korean Meatballs
Pork Carnitas Taquito | Cilantro Lime Crema
Shaved Prosciutto Wrapped Melon

BEEF

Braised Short Rib and Manchego Empanada
Miniature Beef Wellington | Maytag Blue Cheese
Cocktail Frank en Crouste | Stone Ground Mustard

SEAFOOD

Butter Pecan Shrimp
Bacon Wrapped Scallop | Apricot Chutney
Miniature Maryland Crab Cake | Chesapeake Aioli
New Orleans Shrimp Cocktail | Creole Cocktail Sauce

VEGETARIAN

Spanakopita
Miniature Vegetable Spring Roll | Sweet Chili Sauce
Warm Artichoke & Cheese Beignet
Raspberry & Brie in Phyllo
French Onion Boule
Tomato Bisque Boule
Vegan Caponata Star
Tomato Mozzarella Bruschetta
Crispy Asparagus & Fontina Risotto Ball | Basil Aioli
Whipped Goat Cheese Crostini | Honey Black Pepper, & Micro Greens
Potato Latkes | Chive Creme Fraiche
House Made Ricotta | Roasted Red Pepper in Phyllo Cup with Micro Greens

ENHANCED SELECTIONS

ADDITIONAL \$2 PER PERSON

Lobster Newberg Puff
Potato Latkes | Smoked Salmon & Chervil
Flank Steak Wrapped Asparagus | Balsamic Glaze
Tuna Tartare Wonton | Avocado, Mango, & Coconut



Cascade / \$99

STANDARD FOUR HOUR OPEN BAR

SIX BUTLER PASSED HORS D'OEUVRES
TWO STATIONARY DISPLAYS

Cheese Display
Garden Crudite

SALAD COURSE (SELECT ONE)

Served with Warm Artesian Rolls & Butter

Mixed Baby Greens | Cucumber, Tomato, Carrot, Sherry Vinaigrette
Caesar Salad | Shaved Parmesan & Focaccia Croutons

MAIN COURSE (SELECT TWO ENTREES, PLUS VEGETARIAN OPTION)

Served with Chef's Selection of Seasonal Vegetable & Starch

Airline Chicken Bruschetta stuffed with tomatoes, mozzarella, & basil, topped with balsamic reduction

Grilled Chicken Breast with mushroom madeira gravy

Grilled Salmon with blackberry BBQ & seared pineapple

Seared Salmon with capers, fresh lemon, & artichoke hearts

Grilled Top Sirloin Steak with red wine demi-glace

Butternut Squash Ravioli with sage brown butter sauce & walnuts (Vegetarian)

Montreal Grilled Cauliflower Steak with roasted purple beat coins, rustic calabrian romanesco sauce (Vegan)

Coffee & Tea station with your wedding cake sliced & served

25% service charge is applied to all food, beverage, and room rental. 6% sales tax applies to all items, with the exception of alcohol.
Pricing is per person, unless otherwise specified | Menus, taxes, & pricing are subject to change.

Drifter / \$119

PREMIUM FOUR HOUR OPEN BAR

SIX BUTLER PASSED HORS D'OEUVRES
TWO STATIONARY DISPLAYS

Cheese Display
Garden Crudite

SALAD COURSE
(SELECT ONE)

Served with Warm Artesian Rolls & Butter

Mixed Baby Greens | Cucumber, Tomato, Carrot, House Vinaigrette
Caesar Salad | Shaved Parmesan & Focaccia Croutons
Spinach & Mixed Greens | Blueberries, Goat Cheese, Candied Pecans,
& Honey Poppyseed Dressing

MAIN COURSE
(SELECT TWO ENTREES, PLUS VEGETARIAN OPTION)

Served with Chef's Selection of Seasonal Vegetable & Starch

Airline Chicken Bruschetta stuffed with tomatoes, mozzarella, & fresh basil, topped with balsamic reduction
Grilled Chicken Breast with mushroom madeira gravy
Airline Chicken stuffed with honey crisp apples & brie, topped with au jus
Salmon Florentine stuffed with spinach & parmesan cheese, topped with lemon beurre blanc
Grilled Salmon with blackberry BBQ & seared pineapple
Seared Salmon with capers, fresh lemon, & artichoke hearts
Baked Flounder with crab stuffing & creole lobster sauce
Grilled Top Sirloin Steak with red wine demi-glace
Braised Boneless Beef Short Rib with sweet caramelized onions & sautéed garlic shiitake mushrooms
NY Strip Loin with red wine reduction & topped with onion frizzles
Butternut Squash Ravioli with sage brown butter sauce & walnuts (*Vegetarian*)
Montreal Grilled Cauliflower Steak with roasted purple beat coins, rustic calabrian romanesco sauce (*Vegan*)

Coffee & Tea station with your wedding cake sliced & served

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Kodiak / \$139

ELITE FOUR HOUR OPEN BAR

EIGHT BUTLER PASSED HORS D'OEUVRES
THREE STATIONARY DISPLAYS

Cheese Display
Garden Crudite
Fruit Display

SALAD COURSE (SELECT ONE)

Served with Warm Artesian Rolls & Butter

Mixed Baby Greens | Cucumber, Tomato, Carrot, House Vinaigrette

Caesar Salad | Shaved Parmesan & Focaccia Croutons

Spinach & Mixed Greens | Blueberries, Goat Cheese, Candied Pecans,
& Honey Poppyseed Dressing

Baby Iceberg Salad | Crisp Bacon, Hard-boiled Egg, Diced Tomatoes, Fresh Chives
& Blue Cheese Dressing

MAIN COURSE

(SELECT THREE ENTREES OR DUET PLATE, PLUS VEGETARIAN OPTION)

Served with Chef's Selection of Seasonal Vegetable & Starch

Airline Chicken Bruschetta stuffed with tomatoes, mozzarella, & fresh basil, topped with balsamic reduction

Grilled Chicken Breast with mushroom madeira gravy

Airline Chicken stuffed with honey crisp apples & brie, topped with au jus

Salmon Florentine stuffed with spinach & parmesan cheese, topped with lemon beurre blanc

Grilled Salmon with blackberry BBQ & seared pineapple

Seared Salmon with capers, fresh lemon, & artichoke hearts

Baked Flounder with crab stuffing & creole lobster sauce

Grilled Top Sirloin Steak with red wine demi-glace

Braised Boneless Beef Short Rib with sweet caramelized onions & sautéed garlic shiitake mushrooms

NY Strip Loin with red wine reduction & topped with onion frizzles

Seared Filet Mignon with red wine demi-glace

Butternut Squash Ravioli with sage brown butter sauce & walnuts (*Vegetarian*)

Montreal Grilled Cauliflower Steak with roasted purple beat coins, rustic calabrian romanesco sauce (*Vegan*)

Duet Plate | petite filet mignon with red wine demi-glace & crab cake with Chesapeake aioli

Coffee & Tea station with your wedding cake sliced & served

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Beverages

ALL BARS INCLUDE SODA, JUICES, AND MIXERS

STANDARD BAR

Spirits: Smirnoff 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 Liquor

Beer (Choice of 3): Miller Light, Yuengling Lager, Budweiser, Bud Light, Coors Light

Wine (Choice of 3): Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Moscato

ELITE BAR

Spirits: Grey Goose Vodka, Vanilla Vodka, Orange Vodka, Bombay Gin, Jameson Irish Whiskey, 1800 Silver Tequila, Meyers Dark Rum, Knob Creek Bourbon, Crown Royal, Chivas Regal Scotch & Amaretto Di Saronno

Beer (Choice of 3): Miller Light, Yuengling Lager, Budweiser, Bud Light, Coors Light, Heineken, Corona, White Claw Hard Seltzer, Stella Artois, Broken Heels IPA & Dogfish 60 Minute IPA

Wine (Choice of 5): Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Moscato

PREMIUM BAR

Spirits: Tito's Vodka, Vanilla Vodka, Orange Vodka, Tangueray Gin, Meyers Dark Rum, Jack Daniels Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Tequila, Dewars Scotch, Baileys, Sambuca & Kahlua

Beer (Choice of 3): Miller Light, Yuengling Lager, Budweiser, Bud Light, Coors Light, Heineken, Corona, White Claw Hard Seltzer, Stella Artois, Broken Heels IPA & Dogfish 60 Minute IPA

Wine (Choice of 4): Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Moscato

BAR OPTIONS

Upgrade from Standard Bar to Premium Bar
\$12 per person

Upgrade from Premium Bar to Elite Bar
\$14 per person

Additional Bar Time
30 minutes | \$8 per person
1 hour | \$12 per person

Canned Cocktail Upgrade
Upgrade one beer selection to Surfside | \$5 per person

Signature Cocktails
Create a complimentary signature cocktail using anything off of your beverage package.
If you are looking for something not included in your beverage package, speak to your sales manager for availability and pricing.

*Outside alcoholic beverages are not permitted in public or private event areas. Shots are not permitted.
Bear Creek strictly adheres to and enforces all PLCB laws. Valid identification is required for all guests or they may not be served.
We reserve the right to refuse service to anyone not in accordance with these liquor laws.
Intoxicated guests will be refused service.*

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