

# Menus



**MOUNTAIN RESORT  
& CONFERENCE CENTER**

101 Doe Mountain Lane | Macungie, PA 18062

[bcmountainresort.com](http://bcmountainresort.com)

# general information

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## 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 Meeting Room WiFi

## 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
- Modern audiovisual equipment
- Complimentary parking
- Slopeside decks attached to most banquet spaces

## Food & Beverage

### 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 8 a.m.

## 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**
- **Giant Swing**
- **Bocce Ball/Darts/Ping Pong/Foosball**
- **Geocaching**
- **Archery**
- **Axe Throwing**
- **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.

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

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### 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 14 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.

### 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

Audio Visual arrangements can be made with Inspire Solutions Inc., our in-house audio visual provider.

# continentals

All continentals include an Assortment of Breakfast Juices, Freshly Brewed Coffee and the Finest Hot Teas. Pricing based on one and a half (1.5) hours of service. Breakfast items may not be held for morning breaks. All continentals require a minimum of 20 people, unless otherwise noted.

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## Bear Creek Continental

\$19

10 guests minimum

An Assortment of Freshly Baked Danish and Croissant Pastries  
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
Fresh Fruit Salad

## A Bear Creek Morning

\$22

10 guests minimum

An Assortment of Freshly Baked Danish and Croissant Pastries  
Wholesome Cereals with Cold Milk  
Freshly Baked Muffins  
Granola and Greek Yogurt with Wildflower Honey  
Sliced Fresh Fruit and Berries

## Manhattan Morning

\$24

An Assortment of Freshly Baked Danish  
Miniature Greek Yogurt Parfait  
Fresh Bagels with Flavored Cream Cheese, Butter and Smoked Salmon  
Glazed Cinnamon Rolls

## Natures Best

\$25

10 guests minimum

Greek Yogurt with Strawberries, Blueberries and Granola  
Flatbread Sandwiches with Egg White, Cheddar, Broccoli and Tomato  
Sliced Fresh Fruit and Berries  
Raspberry Bear Claws and Chocolate Croissants  
Warm Oatmeal with Brown Sugar, Cinnamon, Raisins and Dried Cranberries

## Rise and Shine

\$25

Freshly Baked Muffins  
Egg and Cheese Sandwiches with Sausage on English Muffin  
Egg and Cheese Sandwiches with Bacon on English Muffin  
Sliced Fresh Fruit and Berries  
Granola and Greek Yogurt with Wildflower Honey

A 25% service charge and 6% sales tax will be applied to all food and beverage items.



# hot breakfast buffets & brunch

All breakfast buffets include an Assortment of Breakfast Juices, Freshly Brewed Coffee and the Finest Hot Teas. Pricing based on one and a half (1.5) hours of service. Breakfast items may not be held for morning breaks. All breakfast buffets require a minimum of 30 people.

## Signature Breakfast Buffet

**\$28**

Farm-Fresh Scrambled Eggs  
Roasted Breakfast Potatoes  
Crisp Bacon  
An Assortment of Freshly Baked Danish and Croissant Pastries  
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
Fresh Fruit Salad

## Lower East Side Breakfast Buffet

**\$30**

Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
Farm-Fresh Scrambled Eggs  
Roasted Breakfast Potatoes  
Crisp Bacon  
An Assortment of Freshly Baked Danish and Croissant Pastries  
Greek Yogurt with Assorted Berries and Granola  
Fresh Fruit Salad

## Kodiak Breakfast Buffet

**\$34**

Farm Fresh Scrambled Eggs  
Cinnamon Brioche French Toast  
Crisp Bacon or Breakfast Sausage  
Roasted Breakfast Potatoes  
Fresh Fruit Salad  
Fresh Bagels with Butter, Cream Cheese, and Assorted Preserves

## Hilltop Brunch

**\$41**

An Assortment of Freshly Baked Danish and Croissant Pastries  
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
Sliced Fresh Fruit and Berries  
Farm-Fresh Scrambled Eggs  
Roasted Breakfast Potatoes  
Crisp Bacon  
Waffles with Strawberries, Maple Syrup and Whipped Cream  
Chicken Marsala  
Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings  
Baked Three Cheese Penne Pasta with House Made Marinara  
Chef's Choice Dessert

## Bear Creek Brunch

**\$47**

*A minimum of thirty (30) guests required for this buffet.*

An Assortment of Freshly Baked Danish and Croissant Pastries  
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings  
Sliced Fresh Fruit and Berries  
Classic Eggs Benedict with a Poached Egg on an English Muffin, Canadian Bacon and Hollandaise  
Cinnamon Brioche French Toast with Maple Syrup  
Roasted Breakfast Potatoes  
Crisp Bacon  
Grilled Chicken Breast Bruschetta with Mozzarella Pearls and Balsamic Glaze  
Buttered Green Beans  
Chef's Choice Dessert

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# à la carte breakfast add-ons

Each of the following are available as an add-on only to any of our breakfast selections. Items are priced per person, unless otherwise noted.

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## Hot Selections

Breakfast Burritos with Chorizo Sausage, Monterey Jack Cheese, Peppers and Onions	<b>\$9</b>
Farm-Fresh Scrambled Eggs with Cheddar Cheese	<b>\$7</b>
with Sautéed Peppers and Onions	<b>\$8</b>
	<b>\$9</b>
Warm Oatmeal with Brown Sugar, Cinnamon, Raisins and Dried Cranberries	<b>\$7</b>
Crisp Bacon	<b>\$7</b>
Breakfast Sausage	<b>\$7</b>
Breakfast Sandwiches <b>(Choose two):</b>	<b>\$9</b>
• Bacon, Egg and Cheese on English Muffin	
• Sausage, Egg and Cheese on English Muffin	
• Ham, Egg and Cheese on English Muffin	
• Egg White, Cheddar, Broccoli and Tomato Flatbread	
Hash Browns	<b>\$9</b>

## Cold Selections

Smoked Salmon with Fresh Bagels, Capers, Red Onion and Sliced Tomato	<b>\$15</b>
Freshly Baked Muffins	<b>\$35 per dozen</b>
Gluten Free Muffins	<b>\$38 per dozen</b>
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves	<b>\$40 per dozen</b>
Wholesome Cereals with Cold Milk	<b>\$4</b>
Kashi Bars	<b>\$4 per bar</b>
Individual Containers of Greek Yogurt	<b>\$4</b>
Crunchy Granola with Dried Fruit	<b>\$4</b>
Fruit Salad	<b>\$9</b>

## Action Stations

Attendant fee applies (\$125)

Made-To-Order Eggs and Omelets with Ham, Bell Peppers, Mushrooms, Onions, Asparagus, Tomatoes, Spinach and Cheddar Cheese	<b>\$13</b>
Made-To-Order Golden Malted Waffles with Butter, Warm Maple Syrup, Strawberries, Bananas, Whipped Cream and Nutella	<b>\$13</b>
Made-To-Order Crepes with Fresh Fruit, Cream Fillings, Sauces and Syrups	<b>\$15</b>

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# breaks

Pricing based on one (1) hour of service.

## Happy Hour

Vegetable Crudité Tray with Dips  
Bags of Pretzels  
Bags of Chips

**\$11**

## Cookie Jar

Warm Assorted Freshly Baked Cookies  
Whole Milk and Chocolate Milk  
Sliced Fresh Fruit and Berries

**\$12**

## Siesta Break

Crispy Tortilla Chips, Salsa, Guacamole and  
Warm Queso Dip

**\$11**

## Healthy Snack

Whole Almonds  
Fresh Seasonal Whole Fruit  
Individual Containers of Greek Yogurt  
Kashi Bars

**\$14**

## The Chick and the Pea

Garlicky Hummus  
Sun-Dried Tomato and Basil Hummus  
Assorted Vegetables  
Crispy Pita Chips  
Olives  
Feta Cheese

**\$14**

## Sweet and Salty

Imported and Domestic Cheese Display  
Assorted Crackers  
Warm Assorted Freshly Baked Cookies

**\$16**

## Snack Attack

Rice Krispy Treats  
Assorted Miniature Chocolate Bars  
Goldfish Crackers  
Chex Mix

**\$13**

## Seventh Inning Stretch

Hot Soft Pretzel Bites with Beer-Cheddar Dip and  
Mustard  
Bags of Potato Chips  
Miniature Franks with Ballpark Mustard  
Bags of Cracker Jacks

**\$17**

## Brie En Croute

Warm Brie with Fresh Berries and Crostini

**\$16**

## Ala Carte Items

Individual Bags of Potato Chips and Pretzels **\$4**

Individual Containers of Greek Yogurt **\$4**

Kashi Bars **\$4 per bar**

Vegetable Crudité with Dips **\$9 per person**

Cheese Display with  
Assorted Crackers **\$13 per person**

Tray of Warm Assorted  
Freshly Baked Cookies **\$32 per dozen**

Tray of Fudge Brownies **\$32 per dozen**

Soda | Juice | Water **\$4**

Lemonade | Iced Tea | Fruit Punch **\$5 per person**

Fruit Infused Water **\$6 per person**

## Beverages

1 Hour Beverage Break **\$8 per person**

4 Hour Beverage Break **\$12 per person**

All Day Beverage Break **\$16 per person**

Beverage Breaks include unlimited Coffee, Decaffeinated  
Coffee, Gourmet Teas, Sodas and Waters.

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# lunch buffets

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All lunch buffets require a minimum of 25 people. Pricing is based on one and a half (1.5) hours of service.

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## The Sandwich Board

**\$36**

### Choose 1 Soup:

New England Clam Chowder with Oyster Crackers,  
Italian Wedding, Minestrone, Broccoli and Cheddar,  
Chicken Noodle with Saltines, Tomato Basil Bisque,  
Drunken Crab Bisque, Red Pepper and Gouda  
Bisque, Chef's Choice

### Choose 2 Sides:

Traditional Cole Slaw, Broccoli Ranch Slaw,  
Roasted Cauliflower Salad, Cucumber Salad with  
Quinoa and Bell Tomatoes, Country Potato Salad  
with Egg, Chicken Club Pasta Salad, Bowtie  
Antipasti Salad, Maryland Shrimp Salad  
Additional Sides: **\$4 per person**

### Choose 3 Meats:

Turkey Breast, Ham, Salami, Hot Capicola,  
Mortadella, Roast Beef, Tuna Salad  
Additional Meats: **\$3 per person**

### Includes:

Mesclun Salad with Cucumber, Carrots, Tomatoes,  
Croutons and Assorted Dressings  
Assorted Breads and Cheese  
Lettuce, Tomato, Onion, Mayonnaise, Red Pepper  
Relish and Horseradish Sauce  
Assorted Freshly Baked Cookies and Brownies  
OR Chef's Choice

## Cascade

**\$34**

Mesclun Salad with Cucumber, Carrots, Tomatoes,  
Croutons and Assorted Dressings  
Chicken Piccata  
Wild Rice Blend  
Seasonal Vegetable Medley  
Warm Baked Rolls with Butter  
Assorted Freshly Baked Cookies and Brownies OR  
Chef's Choice

## The Sub Shoppe

**\$32**

Mesclun Salad with Cucumber, Carrots, Tomatoes,  
Croutons and Assorted Dressings  
American Cold Cut Sandwich with Roast Turkey, Ham  
and Salami with American Cheese, Lettuce, Tomato  
and Red Onion on an Amoroso Sub Roll  
Chicken Salad Sandwich on a Croissant with Lettuce  
and Tomato  
Mediterranean Roasted Vegetable Wrap  
Yukon Gold Potato Salad  
Creamy Cole Slaw  
Assorted Potato Chips  
Assorted Freshly Baked Cookies and Brownies  
OR Chef's Choice

## Tailgating

**\$37**

Mesclun Salad with Cucumber, Carrots, Tomatoes,  
Croutons and Assorted Dressings  
All-Beef Hot Dogs with Beer Braised Sauerkraut  
Grilled All-Beef Hamburger  
Grilled California Marinated Chicken Breast  
Brioche Burger Buns  
American Cheese, Lettuce, Tomato, Pickles, Sliced  
Red Onion, Diced White Onion, Ketchup, Yellow  
Mustard and Mayonnaise  
Yukon Gold Potato Salad  
New England Baked Beans  
Shoepeg Corn  
Assorted Freshly Baked Cookies and Brownies  
OR Chef's Choice  
Black Bean Veggie Burgers (**upon request only  
with a \$3 upcharge**)

A 25% service charge and 6% sales tax will be applied to all food and beverage items.



## lunch buffets continued

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All lunch buffets require a minimum of 25 people. Pricing is based on one and a half (1.5) hours of service.

### The Salad Works

**\$36**

Chicken Noodle Soup with Saltines

Mixed Greens

Assorted Toppings

- Shredded Carrots, Grape Tomatoes, Cucumbers, Bacon, Cheddar Cheese, Chickpeas, Sliced Olives and Croutons
- Fresh Grilled Chicken, Turkey Breast and Pit Ham
- Ranch, Thousand Island, French, Blue Cheese, Balsamic Vinaigrette and Italian Dressings

Assorted Freshly Baked Cookies and Brownies

OR Chef's Choice

### Charm City

**\$40**

Baby Iceberg Wedge Salad with Stilton Blue Cheese

Dressing, Crisp Bacon, Chopped Egg, Diced

Tomatoes and Fresh Chives

Crab Cake Sandwich

Hot Roast Beef Sandwich

Black Bean Veggie Burger

Waffle Fries

Creamy Cole Slaw

White Onion, Lettuce, Tomato, Pickle Chips and Tartar

Sauce, Ketchup and Horseradish Sauce

Assorted Freshly Baked Cookies and Brownies

OR Chef's Choice

### It's a Wrap

**\$33**

**Choose 2:** Chicken Caesar, Turkey Club, Roast Beef and Provolone with Red Onion, Mediterranean Roasted Vegetable, Italian, Thai Chicken, Ham and Swiss

Additional Wraps: **\$4 per person**

Includes:

Mesclun Salad with Cucumber, Carrots, Tomatoes,

Croutons and Assorted Dressings

Assorted Potato Chips

Spicy Brown Mustard, Yellow Mustard, Mayonnaise,

Sriracha, Red Pepper Relish

Assorted Freshly Baked Cookies and Brownies

OR Chef's Choice

# lunch buffets continued

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## The Athens

**\$36**

Avgolemeono – Greek Egg-Lemon Chicken Soup with Orzo Pasta  
Field Greens Salad with Feta Cheese, Tomatoes, Cucumbers, Green Peppers, Red Onion, Pepperoncini and Olives with Greek Feta and Ranch Dressings  
Roasted Garlic Hummus with Carrots, Celery and Crispy Pita Chips  
Make-Your-Own Gyro:  

- Seasoned Beef-Lamb Gyro Meat
- Grilled Lemon Chicken
- Lettuce, Tomato, Red Onion, Fresh Mint and Tzaziki Sauce
- Warm Flatbread

Walnut Baklava  
Assorted Freshly Baked Cookies and Brownies OR Chef's Choice

## Cocina Mexicana

**\$34**

Black Bean and Roasted Corn Salad with Cilantro  
Cilantro Lime Chicken Tortilla Soup  
Beef and Chicken Tacos with Hard and Soft Shells  
Shredded Lettuce, Cheddar Cheese, Tomatoes, Fire Roasted Salsa, Sour Cream and Guacamole  
Santa Fe Rice  
Refried Beans  
Banana Layer Cake  
Sugar Cookies

## Pronto

**\$38**

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

## To-Go Meals

**\$25**

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

*To-Go meals are offered to groups that are leaving the resort. Turn this menu into a buffet for \$8 per person surcharge.*

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

## plated luncheon

The plated luncheon menu includes Chef's Choice of Dessert and Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Actual entrée counts are due seven (7) business days prior to event.

**\$37 per person**

### First Course (Choose 1)

- Za'atar Hummus with Carrots, Celery, Olives, Feta Cheese and Crispy Pita Chips
- Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
- Tossed Caesar Salad with Shaved Parmesan and House Croutons
- Spinach Salad with Chopped Egg, Crisp Bacon, Mushrooms and Hot Bacon Dressing
- Kale Romaine Salad with Quinoa, Raisins, Almonds, Parmesan Cheese and Lemon Basil Vinaigrette  
**(\$2 per person upcharge)**
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives  
**(\$2 per person upcharge)**
- Vine Ripened Tomatoes with Fresh Mozzarella and Basil  
**(\$2 per person upcharge)**

### Entrée Selections (Choose 2)

*All entrees served with chef's choice of accompaniments*

- American Cold Cut Sandwich with Roast Turkey, Ham and Salami with American Cheese, Lettuce, Tomato and Red Onion on an Amoroso Sub Roll
- Chicken Salad Sandwich on a Croissant with Lettuce and Tomato
- Vegetable Wrap with Hummus, Spinach, Roasted Red Pepper and Crispy Shallots on Lavash Bread
- Roast Beef Sandwich with Thinly Sliced Onion, Lettuce, Tomato and Horseradish Crème Fraiche on a Sub Roll
- Turkey Club Sandwich with Oven Roasted Turkey, Bacon, Lettuce, Tomato and Mayonnaise on Lightly Toasted Pullman White Bread
- Mediterranean Roasted Vegetable Wrap
- Thai Chicken Wrap
- Ham and Swiss Wrap
- Chicken Marsala
- Grilled Salmon with Caper Beurre Blanc
- Butternut Squash Ravioli
- Grilled Cauliflower Steak with Thai Peanut Sauce
- Grilled Flank Steak with Chimichurri

### Pre-order Menu from Trail's End Café

**\$25 per person**

Order your favorite from Trail's End Café and have it delivered to your meeting room. Includes Bottled Soda or Water and Chef's Choice Dessert.

*Only for groups of 15 or less. Must be ordered by 10:30 am.*

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# 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. Pricing is based on one and a half (1.5) hours of service.

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## Memphis

\$47

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  
Buttermilk Fried Chicken  
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

## Hamptons

\$52

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

## Versailles

\$50

Warm Dinner Rolls  
Baby Greens with Tomato, Black Olives, French  
Beans, Red Potatoes, Hard Boiled Egg and Lemon  
Provencal Dressing  
Braised Beef Bourgvignon - Red Wine Marinated Beef  
Braised with Pearl Onions, Carrots and Mushrooms  
Cognac Shrimp Sautéed with Citrus Wild Rice  
Ratatouille  
Haricort Vert  
Potato Gratin  
Profiteroles and Creme Brulee

## Naples

\$53

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

## Land & Sea

\$62

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  
Crab Cakes with Cocktail and Tartar Sauce  
Grilled Sirloin Steak with Green Peppercorn Sauce  
Chicken Oscar with Veloute Sauce  
Brussel Sprouts  
Roasted Garlic Mashed Potatoes  
Shoepeg Corn  
Chef's Choice Dessert

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# 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. Pricing is based on one and a half (1.5) hours of service.

## Summertime Barbecue

**\$47**

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  
Bourbon Glaze 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

**\$45**

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

## West Coast

**\$58**

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

## Scenic View

**\$42**

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

A 25% service charge and 6% sales tax will be applied to all food and beverage items.



# 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 25 guests.

<b>Two Entrée Buffet</b>	<b>\$48</b>
<b>Three Entrée Buffet</b>	<b>\$53</b>
<b>Four Entrée Buffet</b>	<b>\$58</b>

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## Salad Selections (Choose 1)

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings  
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  
Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives

## Soup Selections (Choose 1)

New England Clam Chowder with Oyster Crackers  
Italian Wedding  
Broccoli and Cheddar **GF**  
Chicken Noodle with Saltines  
Tomato Basil Bisque **GF**  
Drunken Crab Bisque **GF**  
Red Pepper and Gouda Bisque

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

## Entrée Selections

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 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  
Flank Steak with Chimichurri  
Beef Tenderloin Tips with Mushrooms  
Panko Crusted Chicken Breast with Tomato Parmesan Cream Sauce  
Chicken Piccata

## Pairing options for the Create-Your-Own Buffet: (choose one of each)

### 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  
Roasted Vegetable & Tri-color Quinoa

### Vegetables

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

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# 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 seven (7) business days prior to event.

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

## First Course (Choose 1)

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

## Duet Entrée Selections

- Petit Filet with Red Wine Demi-Glace and Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$65**
- Chicken Florentine and Grilled Flatiron Steak Accompanied by Chef's Choice of Starch and Vegetable **\$43**
- Herbed Chicken Breast and Grilled Salmon with Lemon Cream Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$45**

## Plated Dinner for Children

twelve (12) and under

- Chicken Fingers and French Fries **\$18**
- Chicken Fingers and Macaroni and Cheese **\$18**
- Kids Cheeseburger and French Fries **\$18**

## 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 **\$42**
- Chicken Wellington with Brandied Mushroom Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$44**
- Chicken Florentine Stuffed with Spinach, Parmesan Cheese with a Roasted Garlic Cream Sauce **\$44**
- Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$50**
- Mezzi Rigatoni with Crab and Asparagus in a Parmesan Cream Sauce **\$44**
- Grilled Mahi Mahi with Mango Salsa, Accompanied by Chef's Choice of Starch and Vegetable **\$48**
- Cedar Plank Salmon with Artichoke and Toasted Garlic, Accompanied by Chef's Choice of Starch and Vegetable **\$50**
- Filet Mignon with Red Wine Demi-Glace, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$62**
- Grilled Sirloin Steak with Green Peppercorn Sauce, 10 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$50**
- Grilled Flatiron Steak with Red Wine Demi-Glace, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$52**
- Sweet and Smokey Roasted Pork Tenderloin with Apple Demi-Glace Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$50**
- Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce **\$35**
- Vegetable Lasagna with Assorted Vegetables and Cheeses **\$40**
- Black Pepper Tofu Bowl with Bokchoy and Baby Vegetables with Buckwheat Pasta **\$35**
- Grilled Cauliflower Steak with Thai Peanut Sauce **\$35**

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# passed hors d'oeuvres

Passed Hors D' Oeuvres priced per 25 pieces.

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## Hot

Potato Latkes with Chive Creme Fraiche	\$65
Spicy Korean Meatballs <b>GF</b>	\$75
Pork Carnitas Taquito with Cilantro Lime Crema	\$75
Braised Short Rib and Manchego Empanada	\$75
Chicken and Waffles with Chipotle Cream and Sweet Syrup	\$75
Spanakopita	\$75
Warm Artichoke and Cheese Beignet	\$75
Crispy Asparagus and Fontina Risotto Ball with Basil Aioli <b>GF</b>	\$75
Coconut Chicken Skewer with Sweet Chili Sauce	\$75
Cocktail Frank Wrapped in Puff Pastry with Stone Ground Mustard	\$75
Tomato Bisque Boule	\$75
French Onion Soup Boule	\$75
Vegan Caponata Star <b>GF</b>	\$75
Raspberry and Brie Phyllo	\$75
Miniature Vegetable Spring Roll with Sweet Chili Sauce	\$75
Smoked Chicken and Pepper Quesadilla	\$80
Coconut Shrimp	\$85
Bacon Wrapped Scallop with Apricot Horseradish Chutney <b>GF</b>	\$85
Miniature Beef Wellington with Maytag Blue Cheese	\$85
Maple Bacon Wrapped Shrimp	\$85
Lobster Newberg Puff	\$90
Potato Latkes with Smoked Salmon and Chervil	\$90
Flank Steak Wrapped Asparagus with Balsamic Glaze <b>GF</b>	\$90
Miniature Maryland Crab Cake with Chesapeake Aioli	\$90
Tuna Tartare Wonton with Avacado, Mango, and Coconut	\$95

## Cold

Tomato Mozzarella Bruschetta	\$65
Shaved Prosciutto Wrapped Melon <b>GF</b>	\$65
Whipped Goat Cheese Crostini with Black Pepper and Micro Greens	\$75
House Made Ricotta with Roasted Red Pepper in Phyllo Cup with Micro Greens	\$75
Iced Shrimp Cocktail with Red Chili Cocktail Sauce <b>GF</b>	Market Price

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

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# 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 one and a half (1.5) hours of service.

## Stationary Displays

Fresh Garden Vegetable Crudit� with Ranch and Red Pepper Dips	\$9	Warm Spinach Artichoke Dip with Crispy Pita Chips	\$12
Imported and Domestic Cheese Display with Assorted Crackers	\$12	Antipasti Display with Sliced Cured Meats, Artisan Assorted Cheeses, Olives, Pepperoncini, Marinated Vegetables and Crostini	\$15
Sliced Fresh Fruit Display with an Assortment of Fresh Fruit	\$9	Grand Sushi Platter	
Hummus Trio	\$10	80 Pieces of Assorted Sushi Rolls: California Rolls, Spicy Tuna, Salmon California, Spicy Crab, Shrimp Tempura, Avocado Cucumber Burdock Rolls, Pickled Ginger and Wasabi	Market Price
<ul style="list-style-type: none"> <li>• Za'Atar</li> <li>• Pine Nut Parsley and Lemon</li> <li>• Sun-dried Tomato and Basil with Assorted Vegetables, Pita Chips, Olives and Feta Cheese</li> </ul>			

## 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	\$8	Tater Tot Station with Crispy Tater Tots, Warm Cheddar Cheese Sauce, Fresh Bacon Bits, Green Onions, Caramelized Onions, Chili, Sour Cream and Ketchup	\$15
Add Grilled Chicken: <b>\$5 per person</b>		Hot Dog Station with Hot Dogs, Corn Dogs, Chopped Bacon, Sport Peppers, Pickled Jalape�os, Sweet Relish, Dill Pickle Spears, Diced Spanish Onions, Sauerkraut, Chili, Cheese Sauce, Ball Park Mustard, Sriracha and Ketchup	\$13
Add Albacore Tuna Salad: <b>\$5 per person</b>		Macaroni and Cheese Station with Bacon, Diced Chicken, Cheddar Cheese, Bleu Cheese Crumbles, Spinach, Chopped Tomatoes, Green Onion	\$14
Add Shrimp: <b>\$9 per person</b>		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, Jalape�os, Tomato and Shredded Lettuce	\$15
French Fry Bar with Waffle, Curly and Sweet Potato Fries, Ketchup, Malt Vinegar, Old Bay, Warm Cheese Sauce, Sriracha Mayonnaise and Jalapeno Ranch Dip	\$15	Seafood Station with Smoked Salmon, Cocktail Shrimp, Crab Claws, Calamari Salad served with Lemon Wedges, Cocktail Sauce, and Tabasco	\$25
Beef Cheesesteak Station with Cheese Sauce, Red Sauce, Onion, Sliced Mushrooms and Bell Peppers	\$13	Crab Cake Station with Saut�ed Maryland Crab Cakes, Mustard Aioli, Corn Relish and Savoy Cabbage Slaw	\$30
Add Chicken: <b>\$2 per person</b>			
Beef Slider Bar with Chipotle Mayonnaise, Roasted Garlic Aioli, Brown Mustard, Pickles, Grilled Red Onion, Ketchup and Crisp Bacon	\$15		
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	\$15		

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# 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 \$125 chef attendant fee applies. All stations are priced per person. Pricing is based on up to one and a half (1.5) hours of service.

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## 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	\$20
Stir Fry Station with Chicken, Shrimp OR Tofu with Assorted Vegetables and Noodles in a Spicy Kung Pao Sauce	\$20

## Chef-Attended Carving Stations

Herb Roasted Beef Tenderloin with Red Wine Sauce (minimum of 15 guests)	\$35
Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce (minimum of 25 guests)	\$27
Rosemary Roasted Top Round of Beef with Mushroom Sauce (minimum of 50 guests)	\$20
Brown Sugar Baked Ham with Maple Glaze (minimum of 50 guests)	\$20
Herbed Slow Roasted Turkey Breast with Home Style Gravy and Cranberry Orange Relish (minimum of 15 guests)	\$20
Herb Roasted Pork Loin with Rosemary and Garlic Sauce (minimum of 40 guests)	\$20
Carved Salmon on Cedar Plank, Roasted with Lemon and Dill	\$20

A 25% service charge and 6% sales tax will be applied to all food and beverage items.



# 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 **\$14**

Bananas Foster Flambé with Bananas Flambéed  
in Rum, Brown Sugar, Cinnamon and  
Banana Liquor, Served with Vanilla Ice Cream  
with a \$125 Chef Attendant Fee **\$12**

Cereal Bar with Assortment of Sugary Childhood  
Favorites Served with Cold Milk **\$11**

Cheesecake Bar with NY Style Cheesecake  
Bowls Served with Graham Cracker  
Crumbles, Crushed Oreo Cookies,  
and Raspberry Compote  
with a \$125 Chef Attendant Fee **\$15**

Ice Cream Sundae Bar with Vanilla Ice Cream  
with Assorted Sundae Toppings  
with a \$125 Chef Attendant Fee **\$16**  
Add Warm Apple Cinnamon Crisp **\$4 per person**

Waffle Bar with Malted Waffles with Vanilla Ice Cream,  
Fresh Strawberries, Chocolate Sauce, Caramel  
Sauce, Whipped Cream, Wet Walnuts  
and Maraschino Cherries  
with a \$125 Chef Attendant Fee **\$16**

Taste of Philly  
Assorted Tasty Kake, Twinkie, and Little Debbie  
Favorites Served with Pretzel Bites for a Mix of  
Sweet and Salty Snacks **\$15**

Assorted Tarts, Cakes and Petit Fours **\$18**

S'mores Bar  
*Includes Miniature Fire Stations for  
Roasting Marshmallows*  
Graham Crackers, Milk Chocolate,  
Marshmallows and Peanut Butter Cups **\$16**

Cannoli Dip Station  
Cannoli Chips  
Mini Waffle Cones **\$14**

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# alcoholic beverage selections

No shots are permitted. Bear Creek strictly adheres to all PLCB laws. All pricing below is per drink unless otherwise noted.

## Bar Options

*Hosted and Cash Bar*  
A \$125 bartender fee applies for each bar.

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## Standard Brand Liquors

Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Full Lift Vodka, Jose Cuervo Gold, Peach Schnapps, Amaretto, Triple Sec, Kapal Coffee Liqueur, Sweet and Dry Vermouth

**Martinis and Manhattans: \$12**

## Premium Brand Liquors *(includes standard liquors)*

Tito's Vodka, Flavored Vodkas, Tangueray Gin, Jack Daniels Bourbon, Canadian Club Whiskey, Dewars Scotch, 1800 Silver Tequila, Baileys, Sambuca, Kahlua, Jameson

**Martinis and Manhattans: \$14**

## Elite Brand Liquors *(includes standard liquors)*

Grey Goose Vodka, Flavored Vodkas, Meyers Dark Rum, Grand Marnier, Bombay Sapphire Gin, Jameson, Knob Creek Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, 1800 Silver Tequila, Amaretto Di Sarrono, Kahlua, Sambuca, Baileys

**Martinis and Manhattans: \$15**

## Domestic Bottled Beers

Miller Lite, Yuengling Lager, Coors Light, Budweiser, Bud Light, Michelob Ultra

**\$8**

*Three (3) domestic bottled beers from the above listings will be on Standard, Premium, and Elite Bars.*

## Premium Bottled Beers

Heineken, Stella Artois, Corona, Broken Heels IPA, Dogfish 60 Minute, Blue Moon, White Claw Hard Seltzer  
*One (1) premium bottled beer from the above listings will be on Premium and Elite Bars.*

**\$10**

## House Wine

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir  
Choose three (3) varietals for Standard, four (4) for Premium, and five (5) for Elite

**\$10**

## Wine Service

Choose 2: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir  
One bottle serves approximately four (4) guests.

**\$12 per person**

Wine may be placed on each guest table or passed by servers during dinner.

Upgraded wines or special requests are based on availability and priced accordingly.

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

# alcoholic beverage selections

One bar is suggested for every 100 guests. No shots are permitted. Bear Creek strictly adheres to all PLCB laws

## open Bar options

### Beer and Wine open Bar

**Beer:** A variety of domestic bottled beers will be on each bar.

**House Wine:** Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

### Standard Brand open Bar

**Liquor:** Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Full Lift Vodka, 1800 Silver Tequila, Jose Cuervo Gold, Peach Schnapps, Amaretto, Triple Sec, Kapali Coffee Liqueur, Sweet and Dry Vermouth

**Beer:** A variety of domestic bottled beers will be on each bar.

**House Wine:** Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

### Premium Brand open Bar *(includes standard liquors)*

**Liquor:** Tito's Vodka, Flavored Vodkas, Tangueray Gin, Jack Daniels Bourbon, Canadian Club Whiskey, Dewars Scotch, 1800 Silver Tequila, Baileys, Sambuca, Kahlua, Jameson

**Beer:** A variety of domestic and import bottled beers will be on each bar.

**House Wine:** Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

### Elite Brand open Bar *(includes standard liquors)*

**Liquor:** Grey Goose Vodka, Flavored Vodkas, Bombay Sapphire Gin, Jameson, Knob Creek Bourbon, Meyers Dark Rum, Grand Marnier, Chivas Regal Scotch, Crown Royal Whiskey, Amaretto Di Sarrono, Kahlua, Sambuca, Baileys

**Beer:** A variety of domestic and import bottled beers will be on each bar.

**House Wine:** Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

## open Bar Pricing *(per hour, per person)*

	One Hour	Two Hours	Three Hours	Four Hours
<b>Beer &amp; Wine Only</b>	\$13	\$22	\$30	\$34
<b>Standard Brand</b>	\$17	\$25	\$35	\$41
<b>Premium Brand</b>	\$20	\$29	\$40	\$47
<b>Elite Brand</b>	\$23	\$32	\$42	\$52

## Additional Hosted Bar options

*A \$75 station fee applies for each station.*

### Bloody Mary Station

**\$11 per person**

**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

### Mimosa Station

**\$15 per person**

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

### Champagne Toast

**\$6 per glass**

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

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## Presentation Packages

Projector Support Package **\$130**  
*For client owned projector*

Traveler's Screen (appropriately sized to room)  
Projection cart/stand  
Basic technical support  
All cabling included

Ballroom Projector Support Package **\$285**  
*For client owned projector*

Professionally dressed fast fold screen  
(appropriately sized to room)  
Projection cart/stand  
Basic technical support  
All cabling included

LCD Projector Package **\$415**  
*Recommended for breakouts or small meetings*

Meeting room LCD Projector (4,000 Lumens)  
Traveler's Screen (appropriately sized to room)  
Projection cart/stand  
All cabling included

Ballroom DLP Projector Package **\$705**  
*Recommended for groups larger than 100 people*

HD DLP Projector (6,000 Lumens)  
Professionally dressed 5'x9' fast fold screen  
Projection cart/stand  
All cabling included

## Audio Packages

Podium Microphone Package **\$235**  
Wired podium microphone  
6 channel audio mixer  
Powered Speaker  
All cabling included

Wireless Microphone Package **\$345**  
Wireless microphone (handheld or lavalier)  
6 channel audio mixer  
Powered Speaker  
All cabling included

Small Sound System Package **\$270**  
*Recommended for groups under 100 people*  
(2) Powered speakers with stands  
6 Channel audio mixer  
All cabling included

Large Sound System Package **\$475**  
*Recommended for groups over 100 people*  
(4) Powered speakers with stands  
12 Channel audio mixer  
All cabling included

## Lighting Packages

LED Decor Package **\$210**  
(6) LED color fixtures arranged in room

LED Decor Package **\$390**  
(12) LED color fixtures arranged in room

## Labor

Setup/Strike **\$70/hr**  
Standard Operator **\$100/hr**

Monday - Friday  
6am-5pm **Straight time**  
5pm-6am **Time and a Half**

Saturday, Sunday and Holidays  
6am-Midnight **Time and a Half**  
Midnight-6am **Double Time**  
Holidays **Double Time**

A 4-hour minimum applies for all labor calls

## Presentation Accessories

Flipchart Easel with Pad & Markers **\$70**  
Flipchart Easel with Self-Adhesive Pad & Markers **\$95**  
Display Easel **\$15**  
Computer Presentation Remote **\$55**  
Conference Speaker Phone Extension **\$160**  
Cord with Power Strip Black Pipe & **\$20**  
Drape per foot **\$20**

## Video & Data Components

70" Display Monitor **\$515**  
Seamless Scan Converter/Switcher **\$315**  
Laptop Computer **\$230**

## Audio Components

Wired Microphone **\$70**  
UHF Wireless Microphone **\$180**  
6 Channel Audio Mixer **\$70**  
12 Channel Audio Mixer **\$120**  
Powered Speaker with Tripod Stand **\$100**  
Laptop Audio Interface Computer **\$55**  
Speakers **\$35**

For all AV services,  
please contact  
o: 610.682.7100 ext.312

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

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### Resort Map

- A** Bear Creek Lake
- B** Maintenance & Ski Patrol
- C** Rentals
- D** Lower Lodge, Guest Services, Ski School & Outdoor Ticket Windows
- E** Lodge
- F** The Grille
- G** Mountain Ballroom

- H** North Lobby (Entrance and Hotel Check-in) Indoor Pool & Hot Tub
- I** The Hotel at Bear Creek: North Building
- J** South Lobby (Entrance) The Spa at Bear Creek
- K** The Hotel at Bear Creek: South Building Woodland Ballroom, Boardrooms, Fireside Suite, Trail's End Café & The Spa at Bear Creek

- L** Outdoor Pool
- M** Outdoor Hot Tub
- N** Mountain Courtyard & Outdoor Hot Tub
- O** Rock Garden
- P** Tennis Courts
- Q** Woodland Courtyard

A 25% service charge and 6% sales tax will be applied to all food and beverage items.