

Breakfast Selections

Continental Buffets

Bear Creek Continental

A Variety of Breakfast Pastries including
Bagels, Danish & Muffins
Served with Butter, Cream Cheese & Preserves
Sliced Fresh Fruit & Berries
Assorted Juices including Freshly Squeezed Orange Juice,
Freshly Brewed Coffee & Tea

Spa Continental

Healthy Muffins Served with Butter & Preserves
Assorted Heart Smart Cereals with Chilled Milks
Crunchy Granola with Dried Fruits
Vanilla Yogurt
Sliced Fresh Fruit & Berries
Assorted Juices including Freshly Squeezed Orange Juice,
Freshly Brewed Coffee & Tea

Hot Breakfast Buffets

A minimum of 20 guests is required for a hot buffet

Signature Breakfast Buffet

Farm Fresh Scrambled Eggs
Breakfast Potatoes
Applewood Bacon & Breakfast Sausage
Fresh Baked Mini Danish & Croissants
Served with Butter & Preserves
Sliced Fresh Fruit & Berries
Assorted Juices including Freshly Squeezed Orange Juice,
Freshly Brewed Coffee & Tea

Executive Breakfast Buffet

Cinnamon Brioche French Toast
With Warm Maple Syrup,
Farm Fresh Scrambled Eggs
Crispy Bacon & Breakfast Sausage
Breakfast Potatoes
Fresh Baked Croissants & Mini Muffins
Served with Butter & Preserves
Sliced Fresh Fruit & Berries
Assorted Juices including Freshly Squeezed Orange Juice,
Freshly Brewed Coffee & Tea

Bear Creek Banquet Brunch

A Variety of Breakfast Pastries including
Danish & Muffins served with Butter & Preserves
Lox & Bagels with Cream Cheese, Tomatoes, Onions & Capers
Crepes Stuffed with Egg, Asparagus, Roasted Tomatoes & Fontina Cheese
Monte Cristo Sandwich—Ham, Turkey & Swiss Cheese on Bread, Dipped in Egg Batter & Griddled,
Served with Strawberry Jelly & Maple Syrup
Crisp Bacon & Breakfast Sausage
Sautéed Chicken Provencal
Roasted Potatoes & Seasonal Vegetables
Sliced Fresh Fruit
Strawberry Shortcake & Chocolate Dipped Strawberries
Assorted Juices including Freshly Squeezed Orange Juice
Freshly Brewed Coffee & Tea

Egg Beaters, Egg Whites & Turkey Bacon available upon request.

Items priced per person unless otherwise indicated.

A 20% service charge & 6% sales tax will be applied to all food & beverage items.

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More Breakfast Selections

Breakfast Enhancements

Each of the following items can be added to any of our breakfast selections or build your own package.

Hot Selections

Farm Fresh Scrambled Eggs
Breakfast Potatoes
Bacon **or** Breakfast Sausage
Cinnamon Brioche French Toast
Gourmet Omelet **or** Golden Malted Waffle Station (20 Guest Minimum)

Cold Selections

Individual Fruit Yogurt Containers
Selection of Assorted Heart Smart Cereals with Chilled Milks
Sliced Fresh Fruit Tray and Berries
Sweet Mini Cinnamon Rolls
Crunchy Granola with Dried Fruit
Assorted Pastries with Butter & Preserves
Assorted Bagels with Flavored Cream Cheeses

Beverages

Coffee - Regular & Decaffeinated
Freshly Squeezed Orange **or** Fruit Juices
Bottled Sodas / Juices / Water

Plated Breakfast

Each breakfast served with assorted juices including freshly squeezed orange juice, freshly brewed coffee & tea.

Classic

Fluffy Scrambled Eggs, Crisp Bacon **or** Country Sausage & Roasted Potatoes

Cinnamon French Toast

Cinnamon Brioche French Toast, Crisp Bacon **or** Country Sausage, Spiced Apples & Warm Maple Syrup

Eggs Benedict

Poached eggs with Hollandaise Sauce & Canadian Bacon on an English Muffin, served with Roasted Potatoes

Parisian

Stuffed Crepes with Scrambled Eggs, Asparagus, Roasted Tomato & Gruyere, Mornay Sauce, served with Roasted Potatoes

Reasons for a Break

Break Packages

All break packages include freshly brewed coffee & assorted teas.

Coffee Break

Freshly Brewed Coffee,
Decaf Coffee & Gourmet Tazo Teas

Milk & Cookies

Freshly Baked Assorted Cookies
Chocolate Chip, Oatmeal Raisin & White Chocolate Macadamia
Whole Milk, Skim Milk & Chocolate Milk

Hershey Break

Variety of Hershey Candy & Novelty Ice Cream Bars
Sliced Fresh Fruit Tray

Energy Recess

Assorted Granola Bars
Gatorade in a Variety of Flavors
Sliced Fresh Fruit Tray

Sweet & Salty

Rice Krispie Treats
Chocolate & Yogurt Covered Pretzels
Goldfish & Chex Mix

Happy Hour

Cheese & Fruit with Crackers
Veggie Crudit  with Dip
Sliced Fresh Fruit Tray

Going Nuts

An Assortment of Mixed Nuts
Tri-colored Tortilla Chips with Fresh Salsa & Guacamole

Ballpark Time-out

Hot Soft Pretzels with Beer-Cheddar Dip
Individual Bags of Chips/Pretzels & Cracker Jacks
Miniature Franks in a Blanket with Ballpark Mustard
Assorted Nuts

A la Carte Break Items

Seasonal Fresh Whole Fruit
Bags of Gourmet Chips or Pretzels
Canned Sodas
Low Fat Yogurt Containers
Bottled Sodas & Waters
Tray of Seasonal Vegetable Crudit s & Dips (serves 10)
Tray of Cheese & Crackers (serves 10)
Tray of Cookies
Tray of Brownies

Items priced per person unless otherwise indicated.

A 20% service charge & 6% sales tax will be applied to all food & beverage items.

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Meeting Planning Made Easy

We have assembled these packages to make it easier for you to plan your meeting day at Bear Creek.

Bear Creek Package

Continental Breakfast

A Variety of Breakfast Pastries including Bagels, Danish & Muffins
Served with Butter, Cream Cheese & Preserves
Sliced Fresh Fruit & Berries
Assorted Juices including Freshly Squeezed Orange Juice
Freshly Brewed Coffee & Tea

Mid Morning Break

Granola Bars, Freshly Brewed Coffee & Assorted Teas

Afternoon Break

Mini Fresh Baked Cookies & Brownie Bites, Freshly Brewed Coffee & Assorted Teas

Macungie Package

Continental Breakfast

A Variety of Breakfast Pastries including Bagels,
Danish & Muffins
Served with Butter, Cream Cheese & Preserves
Sliced Fresh Fruit & Berries
Assorted Juices including Freshly Squeezed Orange Juice
Freshly Brewed Coffee & Tea

Carving Board Lunch Buffet

Field Greens Salad
Sliced Natural Ham, Smoked Turkey Breast, Roast Beef,
Cheddar Cheese, Swiss Cheese, Lettuce, Tomato,
Assorted Breads & Condiments, Kosher Pickles,
Pasta Salad, Cole Slaw, Kettle Style Potato Chips
Freshly Baked Cookies & Brownies
Freshly Brewed Coffee, Tea & Iced Tea

Afternoon Break

Homemade Cookies
Freshly Baked Brownies
Sliced Fresh Fruit Tray
Freshly Brewed Coffee & Tea

Peak Performance Package

Continental Breakfast

A Variety of Breakfast Pastries including Bagels,
Danish & Muffins
Served with Butter, Cream Cheese & Preserves
Sliced Fresh Fruit & Berries
Assorted Juices including Freshly Squeezed Orange Juice
Freshly Brewed Coffee & Tea

The Deli Corner Lunch Buffet

Soup of the Day **or** Bear Creek Chili
Cold Cut Sandwich of Roasted Turkey, Ham, Salami,
Lettuce, Tomato, Red Onion on a Hoagie Roll &
Chicken Caesar Salad Wraps
Potato Salad, Pasta Primavera Salad, Kosher Pickles,
Kettle Style Potato Chips
Assorted Cakes & Freshly Baked Cookies
Freshly Brewed Coffee, Tea & Iced Tea

Afternoon Break

Assortment of Mixed Nuts
Tri-Colored Tortilla Chips
with Fresh Salsa & Guacamole
Freshly Brewed Coffee & Tea

Items priced per person unless otherwise indicated.

A 20% service charge & 6% sales tax will be applied to all food & beverage items.

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Lunch Buffets

All Lunch Buffets include Iced Tea, Freshly Brewed Coffee & Tea.

All American

Field Greens Salad
Grilled Burgers, All Beef Hot Dog,
Grilled Marinated Chicken Breast,
Sliced Cheeses, Lettuce, Tomato, Rolls & Condiments,
Amish Macaroni Salad, Cole Slaw,
Kettle Style Potato Chips,
Granny Smith Apple Pie & Lemon Bars

Carving Board

Field Greens Salad
Sliced Natural Ham, Smoked Turkey Breast, Roast Beef,
Cheddar Cheese, Swiss Cheese, Lettuce, Tomato,
Assorted Breads & Condiments, Kosher Pickles,
Pasta Salad, Cole Slaw, Kettle Style Potato Chips
Freshly Baked Cookies & Brownies

The Deli Corner

Soup of the Day **or** Bear Creek Chili
Cold Cut Sandwich of Roasted Turkey, Ham, Salami,
Lettuce, Tomato, Red Onion on a Hoagie Roll &
Chicken Caesar Salad Wraps
Potato Salad, Pasta Primavera Salad, Kosher Pickles,
Kettle Style Potato Chips
Assorted Cakes & Freshly Baked Cookies

*** Prima Buffet**

Caesar Salad
Mediterranean Chicken Breast with Tomato & Spinach
Penne ala Vodka & Italian Sausage with
Peppers & Onions
Roasted Potatoes
Seasonal Vegetables
Garlic Bread & Hoagie Rolls
Fresh Cannoli

*** Highline Buffet**

Field Greens Salad
Glazed Meatloaf with Sautéed Mushrooms & Red Wine Gravy
Chicken Breast with Tarragon-Mustard Cream Sauce
Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Cheesecake with Fresh Strawberries & Brownies

*** Timber Ridge Buffet**

Field Greens Salad
Bear Creek Chili with Sour Cream, Cheddar Cheese,
Green Onions & Pickled Jalapenos
Shredded Pork Barbecue & Shredded Chicken Barbecue
with Sesame Seed Buns, Cole Slaw
Macaroni & Cheese with Buttered Crumb Topping
Ranch Beans
Sautéed Green Beans
Warm Apple Crisp with Whipped Cream &
Assorted Dessert Bars

*** Trillium Buffet**

Field Greens Salad
Slow Roasted Pork Loin with Garlic & Rosemary Pan Gravy
Grilled Mahi Mahi with Mango Salsa
Cornbread Stuffing, Fresh Corn Relish
Seasonal Vegetables
Assorted Cakes & Freshly Baked Cookies

*** Mountainside Buffet**

Field Greens Salad
Sliced Marinated London Broil
Herb Roasted Chicken
Garlic Mashed Potatoes
Macaroni & Cheese with Buttered Crumb Topping
Fresh Seasonal Vegetables
Cheesecake with Fresh Strawberries &
Assorted Dessert Bars

A minimum of 20 guests required for some Lunch Buffets
There is a \$5 per person up charge to serve a Lunch Buffet as a Dinner

Items priced per person unless otherwise indicated.

A 20% service charge & 6% sales tax will be applied to all food & beverage items.

Served Lunch Selections

Salads & Sandwiches

All salad & sandwich selections include Iced Tea, Freshly Brewed Coffee, Tea & Chef's Choice of Dessert.
Please choose no more than two selections for entire group. Actual meal counts are due no later than 5 days prior to event.

Garden Fresh Salads & Gourmet Sandwiches

Grilled Chicken Greek Salad

Grilled Chicken Breast, Mixed Greens, Kalamata Olives, Feta Cheese, Cucumber, Tomato, Red Onion and Pepperoncini with Greek Dressing

Spinach & Goat Cheese Salad

Warm Herb Encrusted Goat Cheese, Spinach, Apples, Sundried Cranberries, Red Onion with Sherry Vinaigrette

Nicoise Salad

Olive Oil Marinated Tuna Filet, Vine Ripe Tomato, French Green Beans, Red Radish, Cucumber, Kalamata Olives, Boiled Egg with Sherry Vinaigrette

Southern Ranch Salad

Barbecued Chicken, Corn, Black Beans, Avocado, Tomatoes, Romaine Lettuce with BBQ Ranch Dressing

Turkey Club Wrap

Smoked Turkey Breast, Crisp Bacon, Lettuce, Tomato, Cheddar Cheese, Mayonnaise

Roast Beef & Havarti Wrap

Roast Beef, Havarti Cheese, Lettuce, Tomato, Horseradish, Mayonnaise

Ham & Gruyere Sandwich

Natural Ham & Gruyere Cheese served on Ciabatta Bread with Honey-Dijon Mustard, Lettuce, Tomato

Chicken Salad Croissant

Chicken Salad, Bibb Lettuce, Tomato on a Soft Croissant

Chicken Caesar Wrap

Grilled Chicken, Romaine, Parmesan Cheese with Caesar Dressing

Boxed Lunch to-go

Variety of Wraps, Fresh Whole Fruit, Cookie, Bag of Chips & Bottled Water

Entrée Selections

Please choose one salad selection & up to two Entrée selections for entire group. Actual meal counts are due no later than 5 days prior to event. Each Entrée includes Salad, Bread & Butter, Iced Tea, Freshly Brewed Coffee, Tea & Chef's Choice of Dessert

House Salad: Mixed Field Greens, Cucumber, Tomatoes with House Sherry Vinaigrette

Caesar Salad: Romaine Lettuce & Croutons with Caesar Dressing

Chopped Salad: Fresh Vegetable Salad with Cilantro-Lime Vinaigrette

Maryland Crab Cake

Mashed Potato, Corn Relish, Green Beans, Mustard Aioli, Fresh Lemon

Roasted Pork Loin

Mustard & Rosemary Sauce, Cornmeal Soufflé, Braised Southern Greens

Grilled Burger

Half Pound Fresh Burger on a Toasted Sesame Seed Bun, with Cheddar Cheese, Lettuce, Tomato & Dill Pickle, Served with Kettle Chips

Quattro Formaggio Tortellini

Four Cheese Tortellini, Fresh Herbs, White Truffle Parmesan Cream, Sundried Tomatoes

Grilled Mahi Mahi

Cucumber, Tomato, Fennel, Roasted Red Pepper Aioli

Romano Crusted Chicken

Gorgonzola Sauce, Fettuccini, Roasted Tomato & Broccolini

Glazed Meatloaf

Garlic Mashed Potatoes, Grilled Red Onions, Asparagus

Stuffed Roasted Chicken Breast

Basil Pesto, Zucchini & Goat Cheese

For 3 Entrée choices, add an additional \$2 per person

Items priced per person unless otherwise indicated.
A 20% service charge & 6% sales tax will be applied to all food & beverage items.

Dinner Buffets

Bear Creek BBQ

For outdoor Grilling Station, a \$100 Chef fee applies

Grilled Burgers, Grilled Hot Dogs & Herb Roasted Bone-In Chicken Breasts
Mixed Greens Salad, Red Bliss Potato Salad, Creamy Cole Slaw, Fresh Corn on the Cob, Green Beans
Cookies & Brownies & Ice Cold Watermelon

Harvest Dinner

Field Greens Salad with Assorted Dressings, Roasted Beef with Mushroom Sauce
Sautéed Trout with Lemon Caper Sauce, Chicken Breast with Spinach & Tomato
Garlic Mashed Potatoes
Baked Macaroni & Cheese with Buttered Crumb Topping, Seasonal Vegetables
Warm Dinner Rolls & Butter
Assorted Cakes

Left Coast Buffet

Tomato, Fresh Mozzarella & Basil Salad, Caesar Salad
Slow Roasted Pork Loin with Rosemary
Shrimp, Scallops, Flounder & Mussels Stewed in a San Francisco Style Tomato Broth, with Crusty Bread
Fettuccini with Butter, Garlic & Parsley & Grilled Vegetables
Warm Dinner Rolls & Butter
Freshly Made Cannoli & Chocolate "Tiger" Cake

Roadhouse Buffet

Bear Creek Chili with Condiments, Grilled Sirloin Steak, Bourbon Glazed Salmon, Barbecued Chicken Quarters
Creamy Cole Slaw, Twice Baked Potatoes with Sour Cream, Bacon & Green Onions
Ranch Style Beans, Steamed Broccoli Spears, Corn Bread with Honey Butter
Caramel Apple Pie
Assorted Cookies

Mountaintop Buffet

Potato Pierogie & Spinach Greek Salad, Red Wine Marinated Flank Steak with Sautéed Onions & Mushrooms
Southern Style Fried Chicken, Potato Gratin with Gruyere Cheese, Rice Pilaf, Steamed Asparagus & Baby Carrots
Warm Dinner Rolls & Butter
Cheesecake with Fresh Berries & Chocolate Mousse Cups with Sundried Cranberries & White Chocolate

Chesapeake Buffet

Fresh Tomato, Cucumber & Red Onion Salad with Red Wine Vinegar & Olive Oil, Chesapeake Crab Cakes with Mustard Aioli
Herb Roasted Chicken, Garlic Mashed Potatoes, Baked Macaroni & Cheese with Buttered Crumb Topping
Creamy Cole Slaw, Fresh Corn Relish, Steamed Green Beans, Warm Dinner Rolls & Butter
Warm Seasonal Fruit Crisp with Whipped Cream & Assorted Cakes

Roman Buffet

Caesar Salad, Antipasti Platter, Chicken Breast Parmesan,
Grilled Salmon with Olives, Artichokes, Sundried Tomatoes & Italian Parsley
Penne Pasta with Tomato Vodka Sauce & Romano Cheese
Roasted Sweet Italian Sausage with Peppers & Onions
Seasonal Vegetables
Dinner & Hoagie Rolls
Tiramisu & Almond Cookies

All Dinner Buffets include Iced Tea, Freshly Brewed Coffee & Assorted Teas.

Minimum of 30 guests required for dinner buffets.

Items priced per person unless otherwise indicated.

A 20% service charge & 6% sales tax will be applied to all food & beverage items.

Served Dinner Selections

Please choose one Salad selection, one Appetizer & up to two Entrée selections for entire group. Actual meal counts are due no later than 5 days prior to event. Each entrée includes Salad, Bread & Butter, Chef's Choice of Starch & Vegetable, Iced Tea, Freshly Brewed Coffee & Chef's Dessert Selection.

Salads

Baby Greens with Cucumber, Tomato, Carrot, House Sherry Vinaigrette

Baby Iceberg Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Hard Boiled Egg, Fresh Chives

Lola Rosa Lettuce with Orange, Avocado, Cilantro, Seared Onion, Olive Oil & Lime

Bibb Lettuce with Tomato, Cucumber, Fresh Herbs, Creamy Walnut Vinaigrette

Caesar Salad, Romaine Lettuce, Caesar Dressing, Croutons & Parmesan Cheese

Appetizers (additional)

Chilled Shrimp with Garlic-Chipotle Guacamole & Salsa Fresca

Maryland Crab Cake with Corn Sauce & Fresh Corn Relish

Roasted Beet & Goat Cheese Terrine, Beet-Balsamic Glaze

Bacon Wrapped Scallops with Apricot & Horseradish Chutney

Lobster Bisque with Fresh Chives

Cheese Tortellini with Basil Pesto, Fresh Red & Yellow Pear Tomatoes

Warm Cranberry Brie in Phyllo, Candied Walnuts, Frisee, Sherry Vinaigrette

Entrées

Bacon Wrapped Filet Mignon

Stuffed with Boursin Cheese

Seared Filet Mignon

with Rich Red Wine Sauce

Slow Roasted Black Angus Prime Rib

au jus, with Horseradish Sauce

Grilled Flat Iron Steak

Caramelized Onions & Blue Cheese

Roasted Chicken Breast

Hazel Nuts & Truffle Honey, Dijon Mustard Sauce

Chicken Florentine

Roasted Garlic Sauce

Cape Cod Chicken Breast

With Wild Rice & Cranberry Stuffing

Chicken Wellington

Chicken Breast & Mushroom Duxelle, Baked in Puff Pastry with a Brandied Mushroom Cream

Crab Stuffed Shrimp

Lemon Chive Sauce

Maryland Crab Cakes

Remoulade Sauce

Baked Stuffed Sole

Crab Stuffing & Creole Lobster Sauce

Basil Crusted Salmon Filet

Creamy Shallot Sauce

Puff Pastry Blossom

Spinach, Wild Mushroom & Roasted Shallot

Vegetable Lasagna Pinwheel

Tomato & Basil Sauce

Pistachio Encrusted Tofu

Tofu Steak with Pistachio Crust served with Roasted Vegetables

Combination Plate

Petit Filet Mignon & Maryland Crab Cake

For 3 Entrée choices, add an additional \$2 per person

Items priced per person unless otherwise indicated.

A 20% service charge & 6% sales tax will be applied to all food & beverage items.

Hors D' Oeuvres & Displays

Stationary Displays

Priced per person

Sliced Fresh Fruit Display

Assortment of Fresh Melon, Berries & Tropical Fruit

Fresh Garden Vegetable Crudités

Served with our House-Made Ranch & Red Pepper Dips

Imported & Domestic Cheese Platter

Accompanied by Assorted Crackers

Sliced Smoked Salmon

Capers, Red Onions, Chives, Crème Fraiche & Toast Points

Warm Chesapeake Crab Dip

Served with Pita Chips

Warm Baked Cranberry Brie

Warm Brie Cheese & Cranberry Wrapped in Puff Pastry, Served with Sliced Apples & Spiced Pecans

Port Wine Cheese Ball

Two Pound Port Wine Cheese Ball with Pecans, Accompanied by Assorted Crackers

Antipasto Display

Salami, Mortadella, Fresh Mozzarella, Fontina Cheese, Roasted Peppers, Marinated Artichoke Hearts, Mushrooms, Eggplant, Olives & Tomatoes

Hot Hors d'oeuvres

Priced per piece

All hors d'oeuvre selections must be purchased in groups of 50 or 100 pieces and can be passed or presented stationary in chaffing dishes

Spinach & Feta Spanakopita

Bacon Wrapped Scallops

Warm Artichoke Beignet

Raspberry & Brie in Phyllo

Coconut Chicken Skewer with Sweet Chili Sauce

Assorted Miniature Quiche

Miniature Beef Wellington

Cocktail Franks in Puff Pastry with Country Mustard

Miniature Crab Cakes with Mustard Aioli

Beef Tenderloin Crostini with Horseradish Crème

Antipasto Skewers

Smoked Salmon & Cream Cheese Pinwheels with Cucumber

Miniature Vegetable Spring Rolls with Sweet Chili Sauce

Warm Prosciutto & Boursin Cheese Puff

Smoked Chicken & Pepper Quesadilla

Australian Lamb Chop "lollipop" with Garlic Aioli (*upcharge*)

Items priced per person unless otherwise indicated.

A 20% service charge & 6% sales tax will be applied to all food & beverage items.

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Stations

Carving Stations

Herb Roasted Beef Tenderloin

Red Wine Sauce

Serves Approximately 15 Guests

Roasted Beef Top Round

Natural Au Jus & Horseradish Crème Fraiche

Serves Approximately 50 Guests

Black Angus Prime Rib of Beef

Natural Jus & Horseradish Crème Fraiche

Serves Approximately 25 Guests

Garlic Rubbed Black Angus New York Strip

Sautéed Mushrooms & Green Peppercorn Sauce

Serves Approximately 25 Guests

Brown Sugar Glazed Ham

Cinnamon & Red Chili Apple Butter

Serves Approximately 50 Guests

Whole Boneless Turkey

Natural Gravy & Fresh Cranberry Sauce

Serves Approximately 40 Guests

Herb Roasted Pork Loin

Rosemary Garlic Sauce & Dried Plums soaked in Brandy

Serves Approximately 40 Guests

Rosemary Roasted Leg of Lamb

Mint Scented Apple Chutney

Serves Approximately 30 Guests

Action Stations

Pasta Station

Chicken Fettuccini Alfredo with Lemon Zest & Italian Parsley; Shrimp & Bowtie Pasta with Sundried Tomatoes & Basil Pesto Sauce; Penne Pasta in Pomodoro Sauce with Garlic & Fresh Mozzarella

Stir Fry Station

Asian Style Vegetable Stir Fry with Soy-Ginger Sauce with Steamed White Rice

Choice of: Shrimp, Chicken or Tofu

Mashed Potato Martini Bar

Fresh Garlic Mashed Potatoes with toppings to include:

Snipped Chives, Caramelized Onions, Smoked Bacon, Cheddar Cheese, Sour Cream & Blue Cheese

Maryland Crab Cake Station

Sautéed Maryland Crab Cakes, with Fresh Corn Relish & Mustard Aioli

Items priced per person unless otherwise indicated.

A 20% service charge & 6% sales tax will be applied to all food & beverage items.

Bar Menu

Bar Options: **Open Bar** (priced per hour, per person) **Cash Bar** (guests pay for drinks) **Hosted Bar** (based on consumption)

Non-Alcoholic Beverages

Soft Drinks, Juice & Mineral Water

Hosted Bar: \$2.25 per glass Cash Bar: \$2.50 per glass

Beer Domestic Beer

Hosted Bar: \$3.50 per bottle Cash Bar: \$3.75 per bottle

Imported Beer

Hosted Bar: \$4.25 per bottle Cash Bar: \$4.50 per bottle

Wine Domestic Chardonnay, Cabernet, White Zinfandel, Pinot Grigio, Merlot

Hosted Bar: \$5.00 per glass Cash Bar: \$5.50 per glass

Standard Brand Liquors

J&B (Scotch), Beefeater (Gin), Bacardi (Rum), Jim Beam (Bourbon), Seagram's 7 (Whiskey), Smirnoff (Vodka), Malibu (Rum), Captain Morgan (Rum), Jose Cuervo (Tequila), Amaretto, Peachtree Schnapps & assorted soft drinks

One Liquor

Hosted Bar: \$4.50 per glass Cash Bar: \$4.75 per glass

Two Liquors/Cordials

Hosted Bar: \$5.00 per glass Cash Bar: \$5.50 per glass

Premium Brand Liquors

Chivas Regal (Scotch), Bombay Sapphire (Gin), Grey Goose (Vodka), Knob Creek (Bourbon), Crown Royal (Whiskey), Selected Cordials (Gran Marnier, Midori, Frangelico, Amaretto Di Saronno, Chambord) & assorted soft drinks

One Liquor

Hosted Bar: \$5.50 per glass Cash Bar: \$5.75 per glass

Two Liquors/Cordials

Hosted Bar: \$6.50 per glass Cash Bar: \$6.75 per glass

Open Bar Open bar price includes standard or premium liquors, wine, bottled beer, sodas & mixers.

Standard

1 Hour: \$8.00 2 Hour: \$16.00 3 Hour: \$21.00 4 Hour: \$26.00

Premium

1 Hour: \$10.00 2 Hour: \$18.00 3 Hour: \$23.00 4 Hour: \$28.00

Punch Fountain

Punch Fountain
\$75 set up fee | \$45 per gallon (one gallon serves 20 people)

Non-Alcoholic Punch Fountain

\$75 set up fee | \$25 per gallon (one gallon serves 20 people)

A \$75 bartender/setup fee applies per bar. Estimate one bartender for each 100 guests. Shots are not permitted. Bear Creek strictly adheres to & enforces all PLCB laws. Identification will be requested if guests appear under 30 years of age.

Bar Enhancements

Martini Bar

\$7 per martini, based on consumption.

\$100 bar set-up fee. Includes choice of 3 martinis served at separate bar.

The Classic Martini Gin or Vodka with a dash of vermouth, zest or olive

Crantini Vodka with cranberry juice & a squeeze of lemon

Ocean Drive Martini Gin or Vodka with pink grapefruit juice

Classic Cosmopolitan Martini Citron Vodka, Cousteau with splash of cranberry juice & lemon twist

Lemontini Citron Vodka, Cointreau & a lemon wedge

Pomegranate Martini Vodka, Triple Sec, cranberry juice & pomegranate juice

Chocolate Martini Vodka, Chocolate Liqueur, shaken over ice, & garnished with a chocolate stirrer

Martini Bellini Vodka, Peach Schnapps, served chilled with a lemon twist

Appletini Vodka, apple pucker & sour mix

Peach Martini Vodka, Peach Schnapps, orange juice, & grenadine syrup

Bikini Martini Gin, Blue Curacao liqueur, & Peach Schnapps

Blue Moon Martini Gin & Blue Curacao liqueur

Church Lady Martini Gin, Dry Vermouth, & fresh orange juice

Specialty Coffee Bar

\$6.75 per drink, based on consumption. \$100 bar set-up fee. Includes choice of 3 specialty coffees offered at a separate coffee bar & served with whipped cream, shaved chocolate, cinnamon sticks & nutmeg.

Midnight Snowstorm White Crème de Menthe, Green Crème de Menthe & hot chocolate

Brandy Almond Mocha Brandy, Amaretto, hot chocolate & whipped cream

Irish Gentleman Coffee Whiskey, Irish Cream & Coffee

Coco Puff Coffee Liqueur, Irish Cream & hot chocolate

Almond Kiss Amaretto & hot chocolate

Butternut Coffee Amaretto, Butterscotch Schnapps, coffee & whipped cream

Ski Lift Peach Schnapps, Coconut Rum & hot chocolate

Hot Toddies Whiskey, Rum or Brandy, honey or sugar, hot water & a wedge of lemon

Mexican Coffee Coffee Liqueur & coffee

Blizzard Dark Rum, Brandy, Coffee Liqueur, Irish Cream, ice & a scoop of vanilla ice cream

Siberian Vodka, Coffee Liqueur, Brandy, & coffee

Hot Peppermint Patty Peppermint Schnapps, Dark Crème de Cacao, Cream de Menthe & hot chocolate

Peppermint Kiss Peppermint Schnapps, hot chocolate & whipped cream

Wine Service

Priced per bottle. A \$50 server fee applies per 50 guests for wine service.

Wine may be placed on table or passed by servers during dinner. Two bottles per table recommended.

Wine or Champagne Toast \$3.25 per person

General Information

Function Space

- ~ A room usage fee will apply for use of function space.
- ~ Function space is assigned based on group size.
- ~ The Mountain & Woodland Ballrooms, Fireside & Executive Boardrooms are available year round.
The Lodge is available April through November.
- ~ Function space before or after your scheduled time may be reserved for another group.
- ~ Functions that run over the allotted time, as scheduled with your banquet coordinator, on the day of the event are subject to an additional fee.
- ~ Wall hangings & confetti are not permitted. Candles must be in containers.

Food & Beverage Guarantees

- ~ A final guest count is required no later than 5 business days prior to your guest's arrival, & may not decrease after this time.
- ~ Centerplate is the in-house caterer for Bear Creek functions.
- ~ Outside food or beverage is not permitted in function room unless prior permission has been granted through Bear Creek & Centerplate.

Payment

- ~ A non-refundable deposit is required along with the signed contract in order to guarantee the date, time & location of your event.
- ~ Final payment method must be selected on the contract & the client will be billed appropriately.

Hotel Information

- ~ Rooms will be held in a room block at a discounted rate until one month prior to your event or as indicated by Salesperson.
- ~ The Inn at Bear Creek can be reached at 610-641-7101 or toll-free 1-866-754-2822.
- ~ After the cut-off date on the contract has passed, the Inn at Bear Creek is no longer obligated to hold room blocks.

Audio Visual Equipment

- ~ We ask that prearrangements are made with your event coordinator for use of all audio visual equipment rented from Bear Creek.
- ~ Should A/V equipment be ordered the day of an event, we can not guarantee that the equipment will be available.
- ~ All additional A/V added onto an event will be charged directly to the Master Bill.
- ~ Outside A/V equipment is permitted.

Room Capacities

- ~ Lodge (North Building, Available April through November only): Accommodates up to 200 with various seating styles
- ~ Fireside Room (South Building): 17 x 30 square feet, Accommodates up to 30 with various seating styles
- ~ White Oak Boardroom (South Building): 19 x 25 square feet, Conference table seats up to 14
- ~ Blue Spruce Boardroom (South Building): 16 x 25 square feet, Conference table seats up to 14
- ~ Mountain Ballroom (North Building): Please see page 14 for diagram & capacities
- ~ Woodland Ballroom (South Building): Please see page 14 for diagram & capacities

Audiovisual Equipment

All the below equipment is owned & operated by Bear Creek Mountain Resort which 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 & VGA cable.

3800 Lumen LCD projector (XGA 1024 x 768) \$200.00

Available in Executive Boardroom 1 & Executive Boardroom 2

4500 Lumen LCD projector (XGA 1024 x 768) \$200.00

Available in the Woodland Ballroom, Mountain Ballroom, Willow, Hemlock, Winterberry, Spring Creek & the Lodge

2200 Lumen LCD tabletop projector (XGA 1024 x 768) \$170.00

LCD set-up package \$75.00

Microphone

A maximum of 2 microphones in the Lodge & a maximum of 3 microphones in the Mountain & Woodland Ballrooms may be used simultaneously.

Wireless Handheld Microphone \$95.00 each

Audio Visual Equipment

CD Player \$30.00

Phone

Wireless Speaker Phone \$30.00

Video Equipment

DVD player \$30.00

VHS VCR \$30.00

Presentation Accessories

Power Strips \$5.00

Power Cords \$5.00

Tripod Easel \$10.00

VGA Extension Cables \$25.00

Laser Pointer \$25.00

Wireless Mouse \$25.00

Whiteboard w/ 2 markers & eraser (27" x 34") \$35.00

Hardback Flip Chart with pad & 2 markers \$45.00

VGA Switcher (up to 3 connections) \$75.00

Mac Converter Cable \$75.00

Pipe & Drape (16' high) \$15.00 per foot

Labor

Technician rate per hour (minimum of 4 hours required)

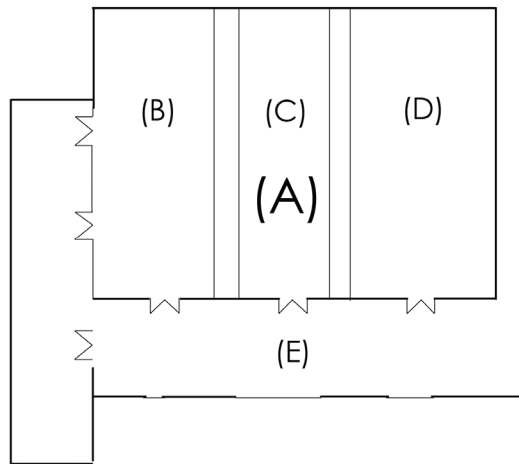
Monday through Friday 7am-5pm \$45.00 per hour

Nights & Weekends \$65.00 per hour

Diagrams

Mountain Ballroom

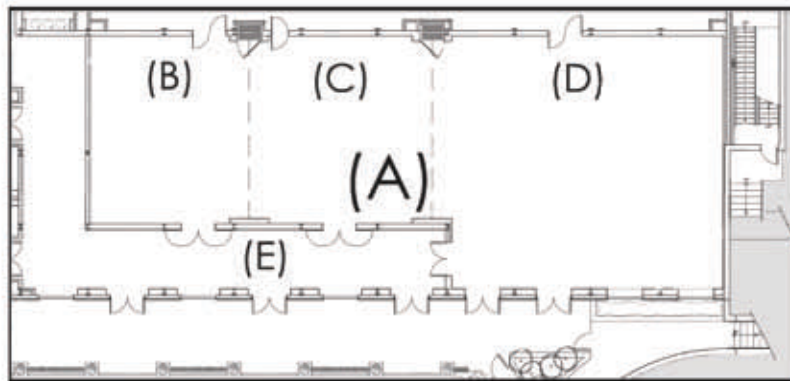
North Building, Hotel Lobby Level



Meeting Room	Dimensions	Square Feet	Theatre	Classroom	Reception	U-Shape
Mountain Ballroom (A)	60 x 83	4980	450	250	300	-
Mountainside (B)	60 x 30	1800	150	84	110	36
Evergreen (C)	60 x 23	1380	100	48	80	30
Spring Creek (D)	60 x 30	1800	150	96	100	36
Pre-Function (E)	20 x 83	1660	-	-	-	-

Woodland Ballroom

South Building, Second Floor



Meeting Room	Dimensions	Square Feet	Theatre	Classroom	Reception	U-Shape
Woodland Ballroom (A)	113' Long	4466	400	250	300	-
Winterberry (B)	34 x 28	952	80	45	60	15
Hemlock (C)	34 x 33	1122	100	60	60	15
Willow (D)	46 x 52	2392	230	130	150	-
Pre-Function	11 x 64	704	-	-	-	-