

# Bear Creek Bar / Bat Mitzvah Package

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## 2012-2013 Bar / Bat Mitzvah Package Includes:

5 Hour Reception  
*(includes cocktail hour)*

Cocktail Hour  
*(includes Hors D' Oeuvres and  
Gourmet Cheese and Garden Crudités Display)*

4-Hour Adult Open Bar  
-to be closed one hour during dinner or ½ hour during dinner and ½ hour at end of the night  
*(includes bottled beer, wine, standard brand liquors, mixers, sodas and juice)*

Children's Unlimited Soda Bar

Champagne Toast

Challah for Blessing

Choice of Served Dinner or Buffet Package

White Tablecloths and a Variety of Napkin Colors

Complimentary Suite with adjoining Standard on the night of the event

Special Rates for Your Out of Town Guests at the Hotel at Bear Creek  
*(special restrictions apply)*

Beautiful Surroundings—Perfect for Photo Opportunities

Cake Cutting Service for your Hamotzei Cake

Coffee and Tea Service

The perfect place  
for any event.

101 Doe Mountain Lane  
Macungie, PA 18062  
1.866.754.2822  
[www.bcmountainresort.com](http://www.bcmountainresort.com)



# Cocktail Hour

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## Stationary Display

international and domestic cheeses, garden fresh crudités,  
with assorted dips and crackers

## Passed Hors D' Oeuvres (Choice of **Four**)

bacon-wrapped scallop with apricot & horseradish chutney;  
warm artichoke beignet;  
raspberry & brie in phyllo;  
coconut chicken skewer with sweet chili sauce;  
assorted miniature quiche;  
miniature beef wellington;  
beef tenderloin crostini with horseradish crème;  
miniature maryland crab cake with mustard aioli;  
cocktail frank wrapped in puff pastry with country mustard;  
antipasti skewers;  
flaky spinach & feta spanakopita;  
smoked salmon & cream cheese pinwheel with cucumber;  
miniature vegetable spring roll with sweet chili sauce;  
warm prosciutto & boursin cheese puff;  
smoked chicken & pepper quesadilla;  
new zealand lamb chop "lollipop" with garlic aioli;  
*(Lamb- \$1.50 per piece surcharge)*

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21% service charge will be applied to all food and beverage items. 6% Pennsylvania state sales tax applies to all items.  
Menu and pricing subject to change.

# Served Dinner ~ Priced Per Person ~

## Salad Course ~ Choice of One ~

- Mixed Baby Greens** with cucumber, tomato, carrot & house sherry vinaigrette  
**Baby Iceberg Salad** with stilton blue cheese dressing, crisp bacon, hard-boiled egg & fresh chives  
**Bibb Lettuce** with tomato, cucumber, fresh herbs & creamy walnut vinaigrette  
**Lola Rosa Lettuce** with orange, avocado, cilantro, seared onion, olive oil & lime

## Served Dinner Entrées ~ Choice of Two ~

### Poultry

- Roasted Chicken Breast** with goat cheese, basil pesto & kalamata olives \$85  
**Chicken Florentine** stuffed with spinach & romano cheese & roasted garlic sauce \$87  
**Roasted Chicken Breast** with sun-dried cranberries & apples \$85  
**Chicken Wellington** chicken breast & mushroom duxelle baked in puff pastry served with a brandied mushroom cream \$86

### Seafood

- Sea Bass** with mango salsa \$86  
**Maryland Crab Cakes** with remoulade sauce \$91  
**Baked Stuffed Sole** with crab stuffing & creole lobster sauce \$87  
**Roasted Salmon** with saffron sauce, artichokes, olives & sun-dried tomatoes \$86

### Beef

- Sliced Beef Bistro Tender** au poivre \$88  
**Seared Filet Mignon** with red wine sauce \$98  
**Slow Roasted Black Angus Prime Rib** au jus with horseradish sauce \$94  
**Bacon-Wrapped Filet Mignon** stuffed with boursin cheese \$98

### Dual Entrée

- Petit Filet and Crab cake** \$97

### Vegetarian

- Puff Pastry Blossom** with spinach, wild mushroom & roasted shallot \$85  
**Tofu and Vegetable Tian** (Vegan option) \$85

Served dinners include chef's seasonal vegetable and starch, rolls and butter, coffee and tea service or station.

- ~ Choice of three entrées - additional \$5 per person (excludes offering vegetarian entrée as third option)  
~ Beef entrees prepared 'medium' unless otherwise requested  
~ Vendor Meal for dj, photographer, etc. - \$45 (lower priced entrée)

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# Children's Buffet Dinner

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**Children's Buffet Dinner Cost: \$45 per person**

Available for ages 16 and younger

## **Unlimited Soda Bar**

Featuring Pepsi, Diet Pepsi, Sierra Mist, Shirley Temples and Roy Rogers

## **Gourmet Cheese and Garden Crudités Display**

### **Choice of Two Hors D' Oeuvres in Chaffing Dishes**

*Choose from list below:*

Mini Pizza Bagels

Cocktail Franks in Puff Pastry

Potato Latkes

Mozzarella Sticks

Mini Egg Rolls

### **Children's Buffet Dinner Includes:**

Greens Salad with Assorted Dressings

Tater Tots

Green Beans

Applesauce

### **Please Choose Three Items from Below:**

**Beef Hamburger Sliders** on Brioche Rolls with Assorted Toppings

**Chicken Tenders** with Honey Mustard, Barbecue Sauce and Ketchup

**All Beef Hot Dogs**

**Penne Pasta** with Mini Meatballs and Marinara Sauce

**Baked Macaroni & Cheese**

**Grilled Chicken Breast**

**Chicken and Cheese Quesadillas**

*-Includes Miniatures and Penny Candies and Freshly Baked Chocolate Chip Cookies*

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# Adult's Buffet Dinner

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## Cocktail Hour Includes:

Stationary Display & Four Passed Hors D' Oeuvres

## Buffet Dinner Includes:

(Choice of *two* salads)

**Mixed Greens** with carrot, cucumber, tomato, sweet red pepper, & assorted dressings

**Tossed Caesar Salad** with parmesan cheese & garlic croutons

**Spinach Greek Salad** with red onions, artichoke, olives, feta cheese, mushrooms, & pepperoncini

**Bibb Lettuce & Radicchio** with cucumbers, tomatoes, french beans, & champagne dressing

**Sliced Vine-Ripe Tomatoes** with blue cheese vinaigrette & red onions

### Buffet 1- \$90

crab stuffed sole with creole lobster sauce;

sliced beef bistro tender with mushrooms & roasted shallot sauce;

orechiette with broccoli rabe, caramelized onion, parmesan & olive oil;

potato & gruyere cheese gratin;

seasonal vegetables

### Buffet 2- \$93

grilled red wine marinated flank steak with béarnaise flavors;

chicken florentine with roasted garlic sauce;

roasted salmon with saffron sauce, artichokes, olives, & sun-dried tomatoes;

cavatappi pasta with spinach, tomato & cream;

herb-roasted potatoes;

seasonal vegetables

### Buffet 3- \$90

sliced slow-roasted beef top round with peppercorn sauce;

maryland crab cake with mustard aioli;

baked ditallini with bacon, leeks & aged gruyere cheese;

garlic mashed potatoes;

asparagus & braised red cabbage;

fresh corn relish

gourmet breads with butter

coffee & tea station or service

~ plated vegetarian meals available—\$85

~ Vendor Buffet Meals for dj, photographer, etc.—\$45

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# 4-Hour Open Bar

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## 4-Hour Open Bar Includes:

### House Brand Liquors

**Smirnoff** vodka, **Beefeater** gin, **Bacardi** rum, **Captain Morgan** rum, **Malibu** rum,  
**Jim Beam** bourbon, **Seagram's 7** whiskey, **J & B** scotch, **Jose Cuervo** tequila,  
peach schnapps, amaretto, triple sec, kimora coffee liqueur, vermouth

### Domestic Bottled Beers (choice of three)

**Miller Lite**, **Yuengling Lager**, **Budweiser**, **Bud Light**, **Coors Light**, **Miller Genuine Draft**

### Wine

pinot grigio, chardonnay, cabernet sauvignon, merlot, white zinfandel

## Bar Add-ons and Upgrades

### Call Brand Upgrades

(additional \$4 per person for 4 hours of open bar)

**Absolut** vodka, **Tanqueray** gin, **Meyers** dark rum, **Jack Daniels** bourbon,  
**Canadian Club** whiskey, **Dewars** scotch, **Jose Cuervo Especial** tequila, **Baileys**, **Sambuca**, **Kahlua**

### Premium Brand Upgrades

(additional \$6 per person for 4 hours of open bar)

**Grey Goose** vodka, **Bombay Sapphire** gin, **Knob Creek** bourbon, **Chivas Regal** scotch, **Crown Royal** whiskey,  
**Grand Marnier**, **Chambord**, **Frangelico**, **Amaretto di Sarrono**

## Additional Hour of Open Bar

house liquors: \$7 per person

call liquors: \$9 per person

premium liquors: \$11 per person

*Please inquire with sales representative regarding any special requests*

## Banquet Open Bar Policies

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.

Outside liquor, beer & wine is prohibited in public or private event areas.

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# Cocktail Hour & Dessert Enhancements

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## Stationary Displays

**Sliced Fresh Fruit Display— \$5 per person**  
an assortment of fresh melons, berries & tropical fruit

**Sliced Smoked Salmon — \$7 per person**  
with capers, red onions, chives, crème fraiche & toast points

**Warm Chesapeake Crab Dip — \$7 per person**  
With toasted pita chips

**Warm Baked Cranberry Brie—\$7 per person**  
warm brie cheese & cranberries wrapped in puff pastry  
with sliced apples & spiced pecans

**Antipasti Display—\$9 per person**  
salami, mortadella, fresh mozzarella, fontina cheese, roasted peppers,  
marinated artichoke hearts, marinated mushrooms, olives, tomatoes & marinated eggplant

**Iced Shrimp Cocktail—\$9 per person**  
chilled poached shrimp with red chili & horseradish cocktail sauce

**Chocolate Fountain**  
**\$750 (up to 150 guests), \$2 additional per person for over 150**  
a cascade of warm chocolate accompanied by  
seasonal fresh fruit, marshmallows  
rice krispy treats, pretzel rods, oreo cookies & pound cake

**Bananas Foster Flambé—\$6 per person**  
flambéed bananas in rum, butter, brown sugar, cinnamon, banana liquor & vanilla ice cream

**Coffee & Tea Station - \$2.50 per person**  
(in addition to coffee service )  
Add hot chocolate and marshmallows - \$3 per person

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# Cocktail Hour & Buffet Enhancements

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## Chef-Attended Carving Stations

### **Herb-Roasted Beef Tenderloin**

with red wine sauce

\$185 per piece (serves approximately 15 guests)

### **Roasted Beef Top Round**

au jus & horseradish crème fraîche

\$165 per piece (serves approximately 50 guests)

### **Black Angus Prime Rib of Beef**

au jus & horseradish crème fraîche

\$295 per piece (serves approximately 25 guests)

### **Garlic-Rubbed Black Angus New York Strip**

with sautéed mushrooms & green peppercorn sauce

\$250 per piece (serves approximately 25 guests)

### **Whole Boneless Turkey**

with natural gravy & fresh cranberry sauce

\$100 per piece (serves approximately 40 guests)

### **Herb-Roasted Pork Loin**

rosemary & garlic sauce with

dried plums soaked in brandy

\$75 per piece (serves approximately 40 guests)

### **Rosemary-Roasted Leg of Lamb**

mint-scented apple chutney

\$195 per piece (serves approximately 30 guests)

## Chef-Attended Stations

### **Pasta Station—\$8 per person**

chicken fettuccini alfredo with  
lemon zest & italian parsley;  
shrimp & bowtie pasta with sun-dried  
tomatoes and basil pesto sauce;  
penne pasta in pomodoro sauce with  
garlic & fresh mozzarella

### **Stir Fry Station—\$8 per person**

asian-style vegetable stir fry with  
soy-ginger sauce;  
steamed white rice;  
with choice of  
shrimp, chicken or tofu

### **Maryland Crab Cake Station—\$10 per person**

sautéed maryland crab cakes;  
fresh corn relish;  
mustard aioli

### **Mashed Potato Martini Bar—\$6 per person**

fresh garlic mashed potatoes;  
toppings include  
snipped chives, caramelized onions,  
smoked bacon,  
cheddar cheese, sour cream & blue cheese,

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# Bar Enhancements

*Martinis and coffee drinks may be specially named to personalize your event.*

## Martini Bar (house brand liquors)

**based on consumption - \$7.00 per martini, \$100 bar set up fee**  
includes choice of 3 martinis offered at a separate martini 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, Cointreau with splash of cranberry juice & lemon twist
- Lemontini** – citron vodka, Cointreau and 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** – vodka, blue curacao liqueur & peach schnapps
- Blue Moon Martini** – gin & blue curacao liqueur
- Church Lady Martini** – gin, dry vermouth & fresh orange juice
- Lemon Drop Martini** – vodka, triple sec, margarita mix, sugar & lemon juice

## Specialty Coffee Bar

**based on consumption - \$6.75 per coffee drink, \$100 bar set-up fee**  
includes choice of 3 specialty coffees offered at a separate coffee bar and 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 and hot chocolate
- Hot Toddies** – whiskey, rum or brandy, honey or sugar, hot water & a wedge of lemon
- Mexican Coffee** – coffee liqueur and 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, crème de menthe & hot chocolate
- Peppermint Kiss** – peppermint schnapps, hot chocolate & whipped cream

## Wine Service

**\$25 per bottle of house brand wine—\$50.00 server fee per 50 guests for wine service**

Wine may be placed on tables or passed by servers during dinner. One bottle serves approximately four guests.  
Wine selections subject to change. Special-request wines are also available with a two-week notice.

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# General Information

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## Banquet Room Rental Fees

Additional \$1800 room usage fee applies for use of the Mountain Ballroom.

\$1500 room usage fee applies for use of the Lodge or Woodland Ballroom.

Room fee includes hardwood dance floor, linens, china, glassware, set-up and clean-up.

A 10% discount off package for Friday & Sunday (non-holiday weekend) bar / bat mitzvah events.

(10% Discount does not apply to add-on items or upgrades.)

Functions are available for periods of (5) five hours.

Additional hour of room/staff is \$275 per hour and must be confirmed at least two weeks prior to event.

If room time is extended the night of event, a \$500 per hour fee will be applied.

Above pricing does not include additional bar time.

## Catering

No outside food or beverage is permitted in function rooms

with the exception of the Hamotzei cake which must be delivered and set up by a bakery.

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 \$25.00 per server/per hour will be applied.

All menu prices are subject to market fluctuations.

## Payments

The room-usage fee is required along with a signed contract to guarantee the date, time and room.

A second payment of 50% of the guaranteed minimum expenditure will be due six months prior to the event.

Final payment will be due at least one day prior to your event in the form of a cashiers check, certified check or money order.

## Decorations

Client is responsible for providing centerpieces and booking outside vendors

(bakery, photographer, videographer and entertainment). DJ or band must be insured.

Fog machines, taper candles, wall or ceiling hangings and confetti are not permitted. All candles must be in a glass holder.

Bear Creek is not responsible for lost or stolen items.

## Minimum Expenditures for Food and Beverage

*(For Saturday evenings)*

Mountain Ballroom (accommodates up to 250 guests) — \$18,000

Woodland Ballroom (accommodates 180-200 guests) — \$15,000

Lodge (accommodates up to 250 guests) — \$13,000

Minimum expenditures do not include sales tax, service charge or room fees.

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