

Bear Creek Wedding Package

2012 Wedding Package Includes:

5 Hour Reception
(includes cocktail hour)

Cocktail Hour
Four Passed Hors D' oeuvres
Gourmet Cheese & Garden Crudité Display

4 Hour Open Bar
To be closed for ½ hour after cocktail hour (during formalities) & ½ hour at end of night
or one full hour after cocktail hour/during dinner

Champagne Toast

Served Dinner or Buffet Option

Cake Cutting Service for Your Wedding Cake

White Floor Length Tablecloths – Variety of Napkin Colors

Private Area for Bridal Party during Cocktail Hour

Complimentary Bridal Suite for the Bride and Groom on Wedding Night

Special Rates for Your Out of Town Guests at the Hotel at Bear Creek
(Restrictions apply-see hotel information page)

The perfect place
for any event.

101 Doe Mountain Lane
Macungie, PA 18062
1.866.754.2822
www.bcmountainresort.com



Cocktail Hour

Stationary Display

International and Domestic Cheeses, Garden Fresh Crudités
with Assorted Dips and Crackers

Choice of **Four** Passed Hors D' oeuvres

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 Creme
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 -

20% service charge will be applied to all food and beverage items. 6% Pennsylvania state sales tax applies to all items.
Menu & 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 & Pork

Roasted Chicken Breast topped with Hazelnuts & Truffle Honey, Dijon Mustard Sauce
Chicken Florentine, Stuffed with Spinach & Romano Cheese, Roasted Garlic Sauce
Roasted Chicken Breast with Sundried Cranberries & Apples
Chicken Wellington, Chicken Breast & Mushroom Duxelle
Baked in Puff Pastry served with a Brandied Mushroom Cream
Cider Marinated Double Cut Pork Chop with Asian Five Spice Apples

Seafood

Crab Stuffed Shrimp, Lemon Chive Sauce
Maryland Crab Cakes with Remoulade Sauce
Baked Stuffed Sole with Crab Stuffing and Creole Lobster Sauce
Basil Crusted Salmon Filet with a Creamy Shallot Sauce

Beef

Sliced Beef Bistro Tender - Au Poivre
Seared Filet Mignon with Red Wine Sauce
Slow Roasted Black Angus Prime Rib au jus with horseradish sauce
Bacon Wrapped Filet Mignon stuffed with Boursin Cheese

Dual Entrée

Petit Filet and Crabcake

Vegetarian

Puff Pastry Blossom with Spinach, Wild Mushroom & Roasted Shallot
Vegetable Lasagna Pinwheel, Tomato & Basil Sauce

Served Dinners include Chef's Seasonal Vegetable and Starch, Rolls and Butter, Coffee and Tea Service or Station

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

~ Beef entrees prepared 'medium' unless otherwise requested

~ Kid's Meals (12 and under): Chicken fingers and french fries *or* macaroni and cheese - (includes sodas/juices from bar)

~ Vendor Meals available for lower price for dj, photographer, etc -

20% service charge will be applied to all food and beverage items. 6% Pennsylvania state sales tax applies to all items.

Menu & pricing subject to change.

Buffet Dinner

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, Red Onions, Artichoke, Olives, Feta Cheese, Mushrooms, Pepperoncini

Bibb Lettuce & Radiccio Salad with Cucumbers, Tomatoes and French Beans, Champagne Dressing

Sliced Vine Ripe Tomatoes with Blue Cheese Vinaigrette & Red Onions

Buffet 1 -

Crab Stuffed Sole with Creole Lobster Sauce

Sliced Beef Bistro Tender with Mushrooms & Roasted Shallot Sauce

Wild Rice Pilaf

Potato & Gruyere Cheese Gratin

Seasonal Vegetables

Buffet 2-

Grilled Red Wine Marinated Flank Steak with Béarnaise Flavors

Chicken Florentine with Roasted Garlic Sauce

Roasted Salmon with Saffron Sauce, Artichokes, Olives, Sundried Tomatoes

Herb Roasted Potatoes

Wild Rice Pilaf

Seasonal Vegetables

Buffet 3-

Carved Slow Roasted Beef Top Round with Peppercorn Sauce

Maryland Crab Cake with Mustard Aioli

Garlic Mashed Potatoes

Asparagus & Braised Red Cabbage

Fresh Corn Relish

Gourmet Breads with Butter

Coffee & Tea Station or Service

~ Plated Kid's Meals(12 and under): Chicken Fingers and french fries *or* macaroni and cheese -

~ Plated Vegetarian Meals available -

~ Vendor Buffet Meals for dj, photographer, etc -

20% service charge will be applied to all food and beverage items. 6% Pennsylvania state sales tax applies to all items.

Menu & pricing subject to change.

Wedding Package Open Bar

The Wedding Package 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 \$ 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 \$ per person (for 4 hours of open bar) ~

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

Additional Hour of Open Bar

House Liquors: \$ per person

Call Liquors: \$ per person

Premium Liquors: \$ 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.

20% service charge will be applied to all food and beverage items. 6% Pennsylvania state sales tax applies to all items.

Menu & pricing subject to change.

Cocktail Hour & Dessert Enhancements

Stationary Displays

Sliced Fresh Fruit Display—

An Assortment of Fresh Melons, Berries & Tropical Fruit

Sliced Smoked Salmon —

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

Warm Chesapeake Crab Dip —

Toasted Pita Chips

Warm Baked Cranberry Brie—

Warm Brie Cheese & Cranberries Wrapped in Puff Pastry
Sliced Apples & Spiced Pecans

Antipasti Display—

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

Iced Shrimp Cocktail—

Chilled Poached Shrimp with Red Chili & Horseradish Cocktail Sauce

Chocolate Fountain —

A Cascade of Warm Chocolate

Accompanied by:

Fresh Strawberries, Fresh Pineapple, Fresh Kiwi, Marshmallows
Rice Krispy Treats, Pretzel Rods, Oreo Cookies

Bananas Foster Flambé—

Flambéed Bananas in Rum, Butter, Brown Sugar, Cinnamon, Banana Liquor & Vanilla Ice Cream

Coffee & Tea Station

(in addition to coffee service)

Add hot chocolate and marshmallows

*The above items are enhancements to the wedding package and additional fees will apply
when adding them to the package.*

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Menu & pricing subject to change.

Cocktail Hour & Buffet Enhancements

Chef Attended Carving Stations

Herb Roasted Beef Tenderloin

Red Wine Sauce

Roasted Beef Top Round

Au Jus & Horseradish Crème Fraiche

Black Angus Prime Rib of Beef

Au Jus & Horseradish Crème Fraiche

Garlic Rubbed Black Angus New York Strip

Sautéed Mushrooms & Green Peppercorn Sauce

Brown Sugar Glazed Ham

Cinnamon & Red Chili Apple Butter

Whole Boneless Turkey

Natural Gravy & Fresh Cranberry Sauce

Herb Roasted Pork Loin

Rosemary & Garlic Sauce
Dried Plums Soaked in Brandy

Rosemary Roasted Leg of Lamb

Mint Scented Apple Chutney

Chef Attended Stations

Pasta Station

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

Stir Fry Station

Asian Style Vegetable Stir Fry with
Soy-Ginger Sauce
Steamed White Rice
Choice of:
Shrimp, Chicken or Tofu

Maryland Crab Cake Station

Sautéed Maryland Crab Cakes
Fresh Corn Relish
Mustard Aioli

Mashed Potato Martini Bar

Fresh Garlic Mashed Potatoes
Topping Include
Snipped Chives, Caramelized Onions,
Smoked Bacon,
Cheddar Cheese, Sour Cream, Blue Cheese,

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Menu & pricing subject to change.

Bar Enhancements

Martinis and Coffee Drinks may be specially named to personalize your wedding.

Martini Bar (house brand liquors)

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 and 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 and pomegranate juice
- Chocolate Martini** – Vodka, Chocolate Liqueur, shaken over ice and garnished with a chocolate stirrer
- Martini Bellini** – Vodka, Peach Schnapps, served chilled with a lemon twist
- Appletini** – Vodka, apple pucker and sour mix
- Peach Martini** – Vodka, Peach Schnapps, orange juice and grenadine syrup
- Bikini Martini** – Vodka Blue Curacao liqueur and Peach Schnapps
- Blue Moon Martini** – Gin and Blue Curacao liqueur
- Church Lady Martini** – Gin, Dry Vermouth and fresh orange juice
- Lemon Drop Martini** – Vodka, Triple Sec, Margarita mix, 1 tsp sugar and 1 tbsp lemon juice

Specialty Coffee Bar

Includes choice of 3 specialty coffees offered at a separate coffee bar and served with whipped cream, shaved chocolate, cinnamon sticks and nutmeg

- Midnight Snowstorm** – White Crème de Menthe, Green Crème de Menthe and hot chocolate
- Brandy Almond Mocha** – Brandy, Amaretto, hot chocolate and whipped cream
- Irish Gentleman Coffee** – Whiskey, Irish Cream and coffee
- Coco Puff** – Coffee Liqueur, Irish Cream and hot chocolate
- Almond Kiss** – Amaretto and hot chocolate
- Butternut Coffee** – Amaretto, Butterscotch Schnapps, coffee and whipped cream
- Ski Lift** – Peach Schnapps, Coconut Rum and hot chocolate
- Hot Toddlies** – Whiskey, Rum or Brandy, honey or sugar, hot water and a wedge of lemon
- Mexican Coffee** – Coffee Liqueur and coffee
- Blizzard** – Dark Rum, Brandy, Coffee Liqueur, Irish Cream, ice and a scoop of vanilla ice cream
- Siberian** – Vodka, Coffee Liqueur, Brandy and coffee
- Hot Peppermint Patty** – Peppermint Schnapps, Dark Crème de Cacao, Creme de Menthe & hot chocolate
- Peppermint Kiss** – Peppermint Schnapps, hot chocolate and whipped cream

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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Menu & pricing subject to change.

General Information

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.

10% discount off wedding package for Friday & Sunday (non-holiday weekend) wedding receptions.

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 reception, \$500 per hour fee will be applied.

Above pricing does not include additional bar time.

Ceremony Sites and Fees

Additional \$1000 ceremony site fee includes chairs, set-up & breakdown.

1/2 hour ceremony time frame is additional to the 5 Hour Reception.

Cocktail hour must begin immediately following the 1/2 hour time for ceremony.

Mountain Ballroom ceremony location is in the hotel courtyard (late April- late October).

Woodland Ballroom ceremony location is near the deck of the Woodland Ballroom (late May-late October).

In the event of inclement weather, ceremony will be relocated indoors.

A ceremony location is not available for Lodge functions.

Catering

Bear Creek uses an in-house caterer for all functions.

No outside food or beverage is permitted in function rooms

with the exception of the wedding 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 1 server per 20 guests. Buffet dinner is 1 server per 30 guests.

If additional staff is requested, a charge of \$25.00 per server/per hour will be applied.

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

Bride and Groom are 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, stolen or items left after the reception.

Coat Attendant

Recommended during ski season.

\$120 for 6 hour time frame (1/2 hour prior until 1/2 hour after event ends).

If coat attendant is not requested, coat room will be open, but unattended.

20% service charge will be applied to all food and beverage items. 6% Pennsylvania state sales tax applies to all items.

Room Capacity & Minimum Expenditures



Mountain Ballroom

Accommodates up to 250 guests.

Located in North Building near main Hotel Lobby. Ballroom and *Indoor Ceremony* available year round. *Outdoor Ceremony* site in Hotel/Mountain Courtyard (April-November)

Tables are 72" rounds with seating for 10-12 guests.

The minimum food & beverage expenditure for a Saturday evening is \$15,000.

Woodland Ballroom

Accommodates 180-200 guests.

Located on 2nd floor in South Building Ballroom and *Indoor Ceremony* available year round. *Outdoor Ceremony* in Upper Woodland Courtyard (Late May-October)

Tables are 72" rounds with seating for 10-12 guests.

The minimum food & beverage expenditure for a Saturday evening is \$12,000.



Lodge

Accommodates up to 200 guests.

Located in North Building - lower level near 'The Grille' restaurant

Available April through November.

Reception Room only- no ceremony option

Tables are 72" rounds with seating for 10-12 guests.

The minimum food & beverage expenditure for a Saturday evening is \$10,000.



2013 weddings booked in 2012 will be guaranteed an increase of no more than 10% over the current package pricing.

Minimum expenditures do not include tax, service charge and room/ceremony fees.

~ All room blocks are based on availability ~

2012 Non Ski Season Rates

The last two weeks of March through the first two weeks of December are *non* ski-season. The following rates and policies apply. Each wedding hotel room block will be given up to 15% of the estimated guest count on the day of the wedding and up to 3% the night prior to the wedding. Additional rooms may be available by guaranteed credit card and based on availability. Guests can begin making reservations six months prior to event date. A mixture of room types will be held in a block with a discounted rate until one month (30 days) prior to event date.

Room Type	Weekend Discount Rate (Friday-Saturday)	Weekday Discount Rate (Sunday-Thursday)
Standard	\$145.95	\$130.95
Suite	\$165.95	\$145.95
Deluxe King Suite	\$239.95	\$209.95
Loft Suite	\$760.95	\$735.95
Executive Suite	\$1100.00	\$900.00

2011-2012 Winter Ski Season Rates

The last two weeks of December through the first two weeks of March are considered ski season. The following rates and policies apply. Each wedding hotel room block will be given up to 20 rooms total (10 rooms the night of the wedding for a one night stay and up to 10 rooms for a two night minimum stay). Guests can begin making reservations six months prior to event date. A mixture of room types will be held in a block with a discounted rate until one month (30 days) prior to event date. During holiday time frames, there is a 3 night minimum (12/24-1/1, 1/13-1/16, 2/17-2/20)

Room Type	Winter Wedding Discount Rates (Friday-Saturday) Slopeside/Non Slopeside	Wedding Holiday Discount Rate Slopeside/Non Slopeside
Standard	\$205.95 / \$189.95	\$215.95 / \$195.95
Deluxe Standard	\$215.95 / N/A	\$225.95 / N/A
King Exec. Standard	\$215.95/ N/A	\$225.95 / N/A
Two Room Suite	\$240.95 / \$225.95	\$250.95 / \$235.95
Kitchenette Suite	\$305.95 / N/A	\$315.95 / N/A
Deluxe King Suite	\$305.95 / N/A	\$315.95 / N/A
Loft Suite	N/A / \$850.95	N/A / \$950.95
Executive Suite	\$1100.00 / N/A	\$1100.00 / N/A

Each room block will be given a mixture of suites and standards.

Loft suites can be added to your room block on request but must be guaranteed with a credit card.

Standard Rooms (50)

Our standard room is spacious and comfortable and offers the flexibility of either a king bed and sleep sofa or two queen beds. Sleeps up to 4 guests.

Deluxe Standard (4)

This cozy room offers a king or queen bed with sleep sofa and fireplace. Sleeps up to 4 guests.

King Executive Standard (4)

This room features a king bed with a sitting area, desk and a cozy fireplace. Sleeps up to 2 guests.

Suites (26 queen & 4 king)

Queen suites feature a spacious living room with sleeper sofa and dinette area. The separate guest room contains two queen beds and spacious bathroom. Sleeps up to 6 guests.

King Suites feature a spacious living room with sleeper sofa and dinette area. The separate guest room contains a king bed and sitting area with single sleep sofa. Sleeps up to 6 guests.

Queen Kitchenette Suite (5)

Queen Kitchenette Suites feature a spacious living room with sleeper sofa and a kitchenette area that contains a refrigerator, dishwasher, stove top and microwave. The separate guest room contains two queen beds and a spacious bathroom. Sleeps up to 6 guests.

Deluxe King Suites - Bridal Suites (7)

These spacious suites include a living room with a sleep sofa, fireplace, dinette area with mini-refrigerator and separate room with king bed. Includes either a Jacuzzi tub in the bedroom OR Garden tub in the bathroom. Sleeps up to 4 guests.

Loft Suite (4)

Our spacious two story loft suites feature three private bedrooms, three full baths and sleeps up to twelve guests. The lower level contains a spacious living room with sleep sofa, dinette area, bathroom and a private guest room with a king bed. The loft features a second living area and offers two additional guest rooms, each with two queen beds and private baths. Sleeps up to 12 guests.

Executive Suite (1)

Our spacious and luxurious Executive Suite features two private bedrooms and three baths. The large living area includes a powder room, full kitchen with island and bar stools, flat screen TV, fireplace and private deck. The master bedroom offers a king bed, a flat screen TV, master bath and private deck. The second guest room offers a queen bed, a day bed, a flat screen TV and private bath. Sleeps up to 5 people.