

# Bear Creek Wedding Package

## 2013 Wedding Package Includes:

**5 Hour Reception**  
(includes cocktail hour)

**Cocktail Hour**  
*passed hors d' oeuvres (choice of four)*  
*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 & a 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



MOUNTAIN RESORT  
& CONFERENCE CENTER



# 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;

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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 ~

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## 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
- Chicken Florentine** stuffed with spinach & romano cheese & roasted garlic sauce
- Roasted Chicken Breast** with sun-dried cranberries & apples
- Chicken Wellington** chicken breast & mushroom duxelle baked in puff pastry served with a brandied mushroom cream

### Seafood

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

### 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 Crab cake**

### Vegetarian

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

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 -

# 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

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

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

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 Kid's Meals (12 and under): Chicken fingers and french fries

~ plated vegetarian meals available

~ Vendor Buffet Meals for dj, photographer, etc

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# Wedding Package Open Bar

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## 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, **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.

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# Cocktail Hour & Dessert Enhancements

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## Stationary Displays

### **Sliced Fresh Fruit Display**

an assortment of fresh melons, berries & tropical fruit

### **Sliced Smoked Salmon**

with capers, red onions, chives, crème fraiche & toast points

### **Warm Chesapeake Crab Dip**

With toasted pita chips

### **Warm Baked Cranberry Brie**

warm brie cheese & cranberries wrapped in puff pastry  
with 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  
seasonal fresh fruit, marshmallows  
rice krispy treats, pretzel rods, oreo cookies & pound cake

### **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

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# Cocktail Hour & Buffet Enhancements

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## Chef-Attended Carving Stations

**Herb-Roasted Beef Tenderloin**  
with 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**  
with sautéed mushrooms & green peppercorn sauce

**Brown Sugar Glazed Ham**  
with cinnamon & red chili apple butter

**Whole Boneless Turkey**  
with natural gravy & fresh cranberry sauce

**Herb-Roasted Pork Loin**  
rosemary & garlic sauce with  
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 sun-dried  
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;  
with 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;  
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 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 & 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

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, creme de menthe & hot chocolate
- Peppermint Kiss** – peppermint schnapps, hot chocolate & 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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# 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 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, a \$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.

## 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 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

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.

# 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.

Available April through 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.

Available May through 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.**

*2014 weddings booked in 2013 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.**

# Wedding Discount

~ All room blocks are based on availability ~

## 2013 rates to be finalized June 2012

### 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 Rates (Friday-Saturday)	Weekday Discount Rates (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

## 2013 rates to be finalized June 2012

### 2011-2012 Winter Ski Season Rates

Mid- December through Mid- 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.

Room Type	Winter Wedding Discount Rates (Friday-Saturday) slopeside/non-slopeside	Holiday Wedding Discount Rates (12/24-1/1/12, 1/13-1/16/12, 2/17-2/20/12) slopeside/non-slopeside
Standard	\$205.95 / \$185.95	\$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

# Room Descriptions

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.