

Northern Bear Golf Course

2024 Wedding Package

Ceremony Packages

Patio Package (max 120 guests) \$1500

- Includes:
- 3-hour patio rental
 - Set up & tear down of chairs
 - Outdoor sound system

Green Space Package \$1000

- Includes:
- Set up & tear down of chairs
 - Outdoor sound system
 - We have 130 chairs available,
larger groups can be accommodated with the addition of rental chairs

Additional charges will apply for special items and requests

Prices do not include food & beverage or GST



Ceremony Packages





Reception Package

\$2850

Banquet Hall rental from 7am – 1am
Service staff and Bartender during event

Private Deck

White or Ivory Table Linen & Napkins

Set up & tear down of tables & chairs

Prices do not include food & beverage or GST



Buffet Menu Options

The Golden Bear Prime Rib Buffet

\$61 per person

Alberta Prime Rib with Yorkshire Pudding and rosemary au jus

Choice of second entrée

Creamy garlic mashed potatoes

Seasonal vegetable

Choice of 3 salads

Dinner rolls

Relish plate

Deluxe assortment of mini desserts & Seasonal Fruit

Coffee & Tea Service



The Black Bear Buffet

\$58 per person

Choice of 2 entrées

Creamy garlic mashed potatoes, roasted baby potatoes or wild rice blend

Seasonal vegetable

Choice of 3 salads

Dinner rolls

Relish plate

Deluxe assortment of mini desserts & Seasonal Fruit

Coffee & Tea Service



The Brown Bear Buffet

\$55 per person

Choice of 1 entrée

Baked Spinach Cannelloni in Tomato Sauce

Creamy garlic mashed potatoes, roasted baby potatoes or wild rice blend

Seasonal vegetable

Choice of 2 salads

Dinner rolls

Relish plate

Deluxe assortment of mini desserts & Seasonal Fruit

Coffee & Tea Service

The Bears Den Buffet

\$52 per person

Choice of 1 entrée

Creamy garlic mashed potatoes, roasted baby potatoes or wild rice blend

Seasonal vegetable

Choice of 2 salads

Dinner rolls

Relish plate

Deluxe assortment of squares & Seasonal Fruit

Coffee & Tea Service

Entrée Choices

Roasted Turkey
with traditional dressing, gravy & cranberry sauce

Roasted Chicken Breast
in a wild mushroom cream sauce

Spiced Pork Loin
with Rum jus

Mini filet Mignons
with caramelized onion whiskey jus

Baked Salmon
with Pineapple Salsa

Add-ons

Cheddar & Potato Perogies
With sautéed onions, bacon bits & sour cream
\$3 per person

Cabbage Rolls
Baked in tomato sauce
\$3.50 per person

Extra Entrée
\$6 per person



Salad Choices

Caesar

Greek

Caprese

Spinach with strawberries & feta

German Potato

Creamy Coleslaw

Pasta with goat cheese, red onion & arugula

Mixed greens with sweet peas, feta & citrus dressing



Please note all food & Beverage prices do not include GST or 18% gratuity

Cocktail Reception Menu

Hot Selections

per 3 dozen/pounds

Soya garlic glazed bone-in Dry ribs	\$70
Sweet, glazed meatballs	\$70
Buffalo Chicken Bites	\$75
Coconut shrimp with chili sauce	\$80
Bacon stuffed mushroom caps	\$70
Assortment of mini quiche	\$60
Asian hoisin glazed wings	\$80
Vegetarian Spring Rolls	\$65

Cold Selections

per 3 dozen

Smoked salmon on cucumber slices	\$85
Mini Cheeseburger skewers	\$75
Asian shrimp in wonton cups	\$85
Melon, prosciutto & mozzarella skewers	\$70
Pickled beet, goat cheese and apricot spoons	\$65
Bocconcini Skewers	\$65
Sausage Rolls	\$60

Large Platters

serves 25

Seasonal fresh fruit	\$130
Vegetable crudité	\$110
Cheese Tray served with assorted crackers and breads	\$160
Charcuterie Board	\$225
Relish Platter	\$75
Deluxe Mini Dessert Selection	\$195
Assorted Squares	\$95
Assorted Cookies	\$85

Please note all food & Beverage prices do
not include GST or 18% gratuity



Late Night Snacks

Lite Snack \$19 per person
Deli meats, buns, veggies with dip & deluxe assorted squares

Deluxe Snack \$26 per person
Deli meats, cheese platter, buns, veggies with dip, salsa & chips, hummus & pita, seasonal fruit platter & assorted deluxe squares

Taco-in-a-bag \$12 per person
Doritos, spiced ground beef, cheese, sour cream, salsa, lettuce & tomatoes

Hot Dog Bar \$12 per person
All beef hot dogs, buns, cheese, relish, mustard, ketchup, onions & sauerkraut served with potato chips

Poutine Bar \$20 per person
Home-cut fries, gravy, cheese curds & cheese sauce, pulled pork, bacon bits, sour cream & chives

Chinese Buffet \$21 per person
Fried rice, stir-fry veggies, spring rolls, ginger beef served with chop sticks & fortune cookies

Taco Bar \$22 per person
Soft tacos, spiced ground beef, fajita chicken, shredded cheese, pepper & onion blend, salsa, sour cream, lettuce & tomato

Pasta Bar \$21 per person
Assorted pasta, alfredo and marinara sauce, ground beef, chicken, roasted vegetables, olives, and shredded parmesan cheese served with garlic bread

Pretzel Bar \$14 per person
Soft pretzels with grainy mustard, honey mustard & cheese sauce

Pizza Bar \$18 per person
Cheese, Pepperoni & Mushrooms, Vegetarian & Hawaiian

Please note all food & Beverage prices do not include GST or 18% gratuity



Our standard selection includes:

Rye
White Rum
Spiced Rum
Dark Rum
Vodka
Gin
Scotch
Domestic Beer
Coolers
Red & White Wines
Assorted bar choice liqueurs
Bullet Shooters

Northern Bear Golf Course
is proud to serve

Alberta Made
Beer & Spirits

We have a variety of bar service options:

Host Tab -All liquor is invoiced to the host.

Cash Bar -Guests pay for their own drinks

Drink Tickets -Host purchase of limited tickets. Cash bar once tickets have been used

Toonie Bar -Guests pay \$2 per drink. Host covers the remainder



Wedding Wine List

White

Mezzacorona Pinot Grigio	Italy	\$32
Sibaris Sauvignon Blanc Gran Reserva	Chile	\$32
Undurraga U Sauvignon Blanc	Chile	\$27
Undurraga U Chardonnay	Chile	\$27
Toro Bravo Verdejo Sauvignon Blanc	Spain	\$25

Red

Wente Southern Hills Cabernet Sauvignon	USA	\$34
Undurraga U Cabernet Sauvignon	Chile	\$27
Undurraga U Merlot	Chile	\$27
Amalaya Malbec	Argentina	\$35
Toro Brava Tempranillo	Spain	\$25
Sibaris Pinot Noir Gran Reserva	Chile	\$32

Sparkling

Mezza di Mezzacorona	Italy	\$34
De Bernard Cuvee Prestige Millesimato	Italy	\$27

BYOW Corkage Fee \$19 per bottle

*Wine must be purchased from a Licenced vendor with a receipt for proof of purchase

Wine subject to availability



Wedding Event Contract

Wedding Event Application Function Name:

Contact Name:

Address:

City:

Postal Code:

Email:

Function Date: _____

Expected Guest Count _____

Menu selections must be made 14 days prior to your function to ensure your selection

Event Execution

You must be available for a planning session with the Food & Beverage manager or Event Planner of the Golf Course 6 to 8 weeks before the Wedding to confirm details of your event.

Initial: _____

Payment

A final invoice outlining all additional costs will be sent to you shortly after the event. 2% interest per month is charged to outstanding accounts.

Initial: _____

Food & Beverage

Outside food & beverage items are not allowed. Northern Bear Golf Course requires staff to maintain AGLC laws and regulations as they pertain to alcohol service and hours of alcohol service. We reserve the right to refuse the sale of alcohol to anyone. The banquet facility will remain open one hour after last call. Northern Bear Golf Course management has the right to announce last call at anytime.

Initial: _____

Disclaimer

The organization group is responsible for any damage to the golf course, equipment, clubhouse, banquet facilities, or adjacent property caused by patrons of your event. Northern Bear Golf Course will not be held responsible for function patrons. Northern Bear Golf Course will not be held responsible for any lost, stolen, or damaged property brought to the facility. All property including signage, promotional material, decorations, etc. must be picked up 48 hours after the event. By signing the application, the organizer agrees to hold Northern Bear and its employees free of any liability or other claims.

Initial: _____

Confirmed Booking Numbers

(6 to 8 weeks prior to event)

The initial number of guests must be within 25% of the actual day of the planning session number. Example: If you choose your number of guests at 100 at the time of the planning session and your final numbers are below 75, you will be charged for 75 guests.

Initial: _____

48 hours

Final numbers must be given to the coordinator 48 hours prior to your event. You will be charged for this number of attendants or actual number served, whichever is greater. Example: if you book your wedding at 100 guests and gave your final number to be 90 guests and 95 guests are at the event, you will be charged for 95 guests.

Initial: _____

Deposit

A non-refundable deposit is required to hold your event date. Please note that due to the high demand of requests, space is limited. Credit card on file will be required.

Initial: _____

0-50 guests \$500

50-100 guests \$1000

100+ \$2000

Method of Payment: Visa, MasterCard, American Express,
Debit Cash & Cheque

Card number: _____

Name on Card: _____

Expiry Date: _____

Authorized Signature: _____

This signature authorizes Northern Bear Golf Course to charge the above non-refundable deposit amount and any other additional charges or damages which occur at the event. Note- an 18% gratuity will be charged on all food and beverage items.

Please Sign and Fax or email to:

cindy@northernbeargolf.com

Fax: 780-922-2327 Ex 110

I understand and will abide to the policies and regulations as outlined on the wedding package.

Function Organizer:

Northern Bear Wedding Coordinator: