



BEARPATH™
golf and country club

Wedding Catering Guidelines

Signature Ballroom Room Rental ~ The Room Rental Fee includes: standard setup, cleanup, in-house white, ivory, or black tablecloths/napkins/skirting, china, silverware, stemware, tables, and chairs. Any rental items (chair covers, rented chairs, centerpieces, etc.) are the responsibility of the vendors for all the setup and takedown and not Bearpath Golf and Country Club.

*The capacity of the ballroom is 300 people.

Friday ~ \$800

Saturday ~ \$1,000

Sunday ~ \$700

Food Minimums ~ Food minimums will apply to all functions and will be quoted by the Catering Office at the time of booking. Food minimums do not include beverages, taxes, or service charges.

Friday ~ \$5,000

Saturday ~ \$6,000

Sunday ~ \$4,000

Deposits & Payments ~ A \$2,500 non-refundable deposit will be required for all weekend events. For other events, a deposit will be quoted at the time of booking. The deposit is non-refundable if the event cancels. The deposit is applied towards payment of the final bill. An estimated bill will be presented for pre-payment on all weekend events. Pre-payment must be received prior to the event. Additional payments will be requested following the function. In the event of overpayment, the accounting department will issue a check at the earliest possible date. There will be a 2.5% convenience charge for all credit card payments.

Guarantees ~ Please contact the Catering Office 72 hours prior to your event with the guaranteed number of guests that will attend. This is the minimum you will be charged. If no guarantee is submitted, we will consider the last number given to the Catering Office to be the guarantee.

Guest List ~ Guests entering the Bearpath gated community will be required to check in with the gatehouse guard upon their arrival. Please submit a typed, alphabetized guest list and vendor list to the Catering Office no later than two days prior to your event to ensure admittance.

Service Charge & Taxes ~ All banquet and catering charges are subject to a 22% service charge. Food prices are subject to 7.525% sales tax. Liquor prices are subject to 10.025% sales tax. All service charges are taxed as required by the State of Minnesota. For purposes of Minnesota Statutes, section 177.23, subdivision 9, we are required to inform you that the service charge is not a gratuity and is the property of Bearpath.

Bearpath Golf and Country Club

Food & Beverage Regulations ~ Due to Health Department regulations and club policy, food and beverage consumed on the premises must be provided by Bearpath Golf & Country Club. A handling fee for \$2.00++/pp will be charged for all dessert items brought in by outside vendors. Health Department regulations prohibit us from allowing guests to take home extra food and beverages.

Menu Selection ~ Bearpath Golf and Country Club will serve up to three entrées, plus a vegetarian and children's meal for your event. A coded place card must be provided by the host to identify each guest's meal selection. If you offer choices, a split menu charge will apply on all entrées excluding children and vegetarian unless vegetarian meals exceed 10% of the guaranteed number. All special dietary needs (Gluten Free, Vegan, Vegetarian, etc.) will be accommodated. The breakdown of entrée choices must be provided with the guaranteed guest count 72 hours prior to your event. If you prefer, our Executive Chef will custom design a menu for your event. All prices are subject to change. Due to the fluctuations in markets, all prices will be guaranteed 30 days prior to your event.

Tastings ~ Food tastings may be done for all Bearpath events after a deposit has been made. Tastings will only be done Tuesdays-Thursdays between 11:00am-4:00pm. Tastings are subject to the Chef's availability and must be made two weeks in advance. Tastings will be charged based on what is prepared and will be due the day of the tasting.

Alcohol ~ All alcoholic beverages must be purchased through Bearpath Golf & Country Club. Bearpath's service staff must dispense all beverages; alcoholic or nonalcoholic. Bearpath Golf & Country Club is required under state law to request proper identification. Bearpath reserves the right to prosecute minors for attempting to purchase alcohol or tobacco. Minors attempting to purchase alcohol or tobacco will be asked to leave your event immediately, no exceptions. Bearpath also reserves the right to refuse service of alcoholic beverages to any individual under any circumstances. Any belligerent behavior will result in prosecution. Bearpath reserves the right to eject violators of these policies from Bearpath premises. Bearpath will not pour liquor shots of any kind. You must sign a Social Host Liability Form prior to your function. Cab, Uber, Lyft service is available for those not capable of driving. Guests are allowed to leave vehicles in the parking lot overnight.

Setup & Teardown ~ You are responsible for all setup of room decorations. This includes table centerpieces, table favors, placecards, etc. If you would like Bearpath's assistance, there will be a \$50.00 per hour fee. Setup times vary based on availability of the room, which will be determined one week prior to the event. Bearpath Golf & Country Club is not responsible for personal belongings and rental property before, during, and after the event. Keepsakes must be taken the day/night of the event. Bearpath Golf and Country Club is not responsible for items left behind. Rented property may be picked up the next day with the permission of the catering department only.

Golf Course and Golf Carts ~ The wedding party does not have any access to the golf course or the golf carts. The driving range, golf course, and paths around the golf course are strictly off limits for all guests. We do not allow complimentary rounds of golf.

Damage to Bearpath Property ~ You will be charged accordingly for any damage caused by you or anyone in your party. This includes tape, nails, tacks or pins in the walls. A fee will be charged for any extraordinary cleaning that is necessary. For example: confetti, glitter, silly string, etc.

Clubhouse ~ The Bearpath Clubhouse is strictly a members only facility. Ballroom guests are allowed in the ballroom and Terrace areas only. The room rental does not include the member areas including member dining and bar, golf course, driving range, and locker rooms.

Bearpath Golf and Country Club

Wedding Ceremony Packages

Bearpath Bronze Ceremony Package

\$1,800

Garden Patio Pergola
White Ceremony Chairs
Ceremony Set-up & Clean-up
Bridal Rooms
Rehearsal Time (Based on Availability)

Bearpath Silver Ceremony Package

\$2,000

Garden Patio Pergola
White Ceremony Chairs
Aisle Runner
Ceremony Set-up & Clean-up
Bridal Rooms including bottles of water & soda, dollar bun turkey & ham sandwiches, fresh fruit, chips with dip
Late Night Garden Patio Fire Pit and Tiki Torches
Rehearsal Time (Based on Availability)

Bearpath Platinum Ceremony Package

\$2,700

Garden Patio Pergola
White Ceremony Chairs
Aisle Runner
Ceremony Set-up & Clean-up
Bridal Rooms including bottles of water & soda, dollar bun turkey & ham sandwiches, fresh fruit, chips with dip
Late Night Garden Patio Fire Pit and Tiki Torches
Elegant Pergola Uplighting (Four Lights - see photo)
Bearpath Recommended Wedding Officiant
Rehearsal Time (Based on Availability)

Off Season Pricing

(Indoor Ceremonies November through April)

\$1,000

Bearpath Ballroom Special Upgrade

\$1,275

(over \$245 in discounts)

Amenity Baskets in Restrooms
Ceiling Draping & Twinkle Lights
Placecard Table Embellishments including decorative fabric, hanging
crystals, & mirrors
Customized Ice Carving
On Site Wedding Coordinator

Bearpath Ballroom Premium Upgrade

\$1,975

(over \$460 in discounts)

Amenity Baskets in Restrooms
Ceiling Draping & Twinkle Lights
Placecard Table Embellishments including decorative fabric, hanging
crystals, & mirrors
Ballroom Use of in-house AV and slide show package
Votive Candles
Customized Ice Carving
On Site Wedding Coordinator
Sunday Brunch and Gift Opening in the Fireside
for up to 30 people



*Bearpath offers Full Service Wedding Planning
without the added expense of a costly Coordinator*

Décor and Accessories

Dance Floor	\$200.00
Staging (8 foot section)	\$95.00
Aisle Runner	\$40.00
Unity Sand Ceremony Set	\$65.00
Place Card Table Embellishments	\$100.00
22" Cake Stand (Round or Square)	\$35.00
Amenity Baskets in Restrooms (2)	\$125.00
Ice Carvings	\$300.00+
Votive Candles	\$1.00/ea
Mirrors	\$2.00/ea
Mirror with Three Votives	\$4.75/ea
3 Cylinder Vases with Floating Candles	\$18.00/ea
White Chinese Lanterns	\$15.00/ea
LED Up-Lighting	\$50.00/ea
*Ceiling Draping with Lights	\$995.00
Tiki Torches	\$15.00/ea
Gas Campfire	\$100.00/ea
Outside Heaters	\$75.00/ea

Bearpath provides White, Ivory, or Black Linens at no extra charge. Through our professional relationship with several premier local linen and décor vendors, we can act as your “middle man” and help coordinate your décor with billing made easy directly through Bearpath.

**Ceiling draping is done exclusively through Bearpath.*

Bearpath Golf and Country Club

Other Services

Valet Parking	\$30.00/hr/attendant
Wedding Ceremony Officiant	Starting from \$500.00
Portable Bar Set Up Fee	\$195.00
Coat Check Fee	\$85.00/attendant
Extra Security (required over 125)	\$20.00/hr
Additional Set Up Fees	\$50.00/hr

Audio-Visual

Complete AV Slide Show Package \$250.00
LCD Projector with Large Screen or 50" LED TV
Laptop or DVD Player, Audio

Microphone \$45.00

I Pod Hook-Up \$45.00

Bearpath Golf and Gift Shop

Bearpath's Golf and Gift Shop is annually ranked among America's top 100. We proudly feature a beautiful array of fabulous gift selections as well as our excellent selection of golf related accessories and apparel.

Gift Wrapping Included! Make an Appointment through our Catering Office

Vendor Relationships

Bearpath maintains excellent working relationships with dozens of wedding related vendors. We are equipped to source and arrange services for all of your event needs.

Florists	Limousine Service
Photographers	Table Favors
Videographers	Invitations, Place Cards and Programs
Tent and Décor Rentals	Linens and Décor
Hotels	Photobooths

Golf Options

Please ask for details

Bearpath Golf and Country Club

Entertainment

Bearpath has the entertainment connections and the ability to procure all types of entertainment options for your cocktail hour or reception. Our vendor relationships enable us to source your entertainment needs at the most competitive prices when you book through us.

Instant Request is the area's premier DJ Company. They are renowned for their Professional Service, State of the Art On-Line Wedding Planner and Song List Selector. Instant Request can provide fabulous Up-Lighting and Mood Lighting options to enhance your event. Our professional relationship with Instant Request enables us to offer excellent pricing on all that Instant Request has to offer with the great ease of letting Bearpath do the work for you.

DJ and Lighting Packages with "Instant Request"

(unlimited time until midnight)

DJ only, for Reception

Saturdays June through October ~ \$885.00

Sunday's year round ~ \$775.00

Fridays and Off-Season Dates ~ \$595.00

Ceremony and Reception

Saturdays June through October ~ \$1,080.00

Sunday's year round ~ \$970.00

Fridays and Off-Season Dates ~ \$790.00

*DJ prices include four color-coordinated LED dance floor lights on stands.
(DJ Gratuity not included. Suggested Gratuities Average \$150.00)

Additional LED Up-Lighting \$50.00 per light when purchased with DJ Packages. All lighting is wired together and controlled by the DJ. Lights can be set to virtually any color or hue and can also be controlled to change colors or hues as desired or be coordinated with music.

Bearpath Golf and Country Club

Groom's Dinner Buffets

Chef Manned Pasta Bar

A selection of pastas, sauces and ingredients all prepared to your liking as you watch. With fresh fruit, Caesar salad and garlic cheese bread
(\$150 chef charge applied for items cooked at the buffet)
\$31.00

Chef Manned Backyard Barbecue

Home-Smoked chicken and ribs, corn on the cob, gramma style baked beans and burger casserole, home-made potato salad, Caesar salad, fresh fruit
\$26.00

Mexican Fiesta Buffet

Cheese enchiladas, mini beef burritos, soft shell taco fixings including chicken and beef, tri-colored tortilla chips, shredded lettuce, tomato, salsa, cheeses, onions, scallions, olives, sour cream and guacamole
\$24.00

Bridal Room Food Options

Potato Chips with Homemade
French Onion Dip • \$1.75

Fresh Vegetables with Dip • \$3.95

Assorted Grilled Vegetables • \$4.50

Assorted Cheese & Crackers • \$4.75

Meat & Cheese Cracker Platter • \$5.50

Fresh Fruits & Berries with Dip • \$4.50

Dollar Bun Sandwiches • \$28 per dozen

Veggie or Meat Wraps • \$28 per dozen

21 inch Hoagie Sandwich • \$33

Beverages

Bottled Soda • \$3.00 / each

Pitcher of Juice • \$11.25 each

Bottle Domestic Beer • \$5 / each

Bottle Import Beer • \$6 / each

Champagne • \$22.50 / bottle

Bearpath Golf and Country Club

Dinner Entrées

Dinner entrées include salad, bakery fresh breads, potato and vegetable
(Split Entrée Fee: choice of 2 entrées \$2.00 per person, choice of 3 entrées \$3.00 per person)

Beef/Pork

Top Sirloin

10 ounce Top Sirloin, topped with sautéed mushrooms and onions (GF)
\$28.95

Roast Tenderloin of Beef

Sliced to order and topped with bleu cheese fondue or sautéed mushrooms (GF)
\$39.95

Roast New York Strip Loin of Beef

Sliced to order and topped with béarnaise (GF)
\$38.25

Roast Prime Rib of Beef

(10-order minimum; Creamy Horseradish served family style on table)
Slow cooked and sliced to order, served au jus (GF)
\$ 34.95

Charbroiled Filet Mignon

A lean tender filet topped with grilled onions and mushrooms (GF)
\$45.95

Charbroiled New York Strip

The most flavorful of the tender cuts sauced with Cajun horseradish hollandaise (GF)
\$38.25

Herb Crusted Pork Loin

Slow roasted, sliced to order, and draped with a natural, fresh rosemary scented reduction, finished
with a touch of cream (GF)
\$28.50

Roast Crown of Pork

Marinated in fresh herbs and garlic, sliced to order, glazed with a maple chipotle glaze (GF)
\$30.50

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Bearpath Golf and Country Club

Chicken

Aurora Chicken

Herb marinated breast of chicken, grilled and dressed with a light and savory sauce of ripe tomatoes, garlic, basil and olive oil (GF)

\$28.50

Lemon Artichoke Airline Chicken

Pan seared airline chicken breast topped with a light lemon, artichoke, white wine sauce

\$29.50

Parmesan Crusted Chicken

Pan seared 8oz boneless chicken breast, dusted with panko bread crumbs and aged parmesan cheese, served with a lemon-herb butter sauce

\$28.50

Chicken Florentine

Fresh chicken breast, stuffed with a savory mixture of spinach, cream cheese and herbs, baked in a flaky pastry crust and topped with choron sauce

\$31.00

Chicken Marsala

Fresh chicken breast, seasoned and pan-roasted with a wild mushroom Marsala sauce

\$28.50

Minnesota Stuffed Chicken

Baked 8oz boneless chicken breast, stuffed with Minnesota wild rice, dried cranberries, herb roasted wild mushrooms and cream cheese, wrapped in flaky puff pastry, served with a wild mushroom

Marsala sauce

\$32.00

Cheddar-Garlic Oven Fried Chicken Breast

Boneless chicken breast dipped in butter and garlic then topped with a cheesy bread crumb mix, served with marinara sauce

\$29.50

continued...

Bearpath Golf and Country Club

Seafood

Fresh Herb Crusted Sea Bass

Baked Chilean seabass, topped with garden fresh herbs, served with a lemon caper butter sauce and fresh Pico de Gallo (GF)

\$35.00

Parmesan Halibut

(Not available November thru March)

Crusted with parmesan cheese and panko, pan seared, complemented with lemon-caper cream

\$35.00

Lemon Garlic Halibut

Fresh Halibut filet, marinated in garlic and lemon, grilled and served with a light Bleu Cheese fondue

\$35.00

Shrimp Scampi

Six jumbo gulf shrimp, oven broiled in garlic, white wine and herbs (GF)

\$30.25

Blackened Salmon

Pan seared with Cajun spices, topped with lemon caper beurre blanc (GF)

\$32.00

Balsamic Glazed Salmon

Fresh salmon, broiled and glazed with a balsamic-honey glaze, topped with a fresh fruit salsa (GF)

\$32.00

Bearpath Stuffed Salmon

Baked fresh salmon, stuffed with fresh herbs, jumbo lump crab meat, shrimp, brie cheese, lemon and mayonnaise, served with a lemon butter sauce

\$34.00

Parmesan Crusted Walleye

Pan seared 10oz walleye, dusted with panko bread crumbs and aged parmesan cheese, served with a lemon herb butter sauce

\$32.00

continued...

Bearpath Golf and Country Club

Duets

Sliced Whole Roast Tenderloin of Beef and Salmon

Sliced tenderloin topped with sautéed mushrooms,
paired with fresh salmon topped with béarnaise sauce (GF)
\$45.95

Sliced Whole Roast Tenderloin of Beef and Shrimp

Sliced tenderloin topped with sautéed mushrooms,
paired with jumbo gulf shrimp broiled
in lemon garlic butter (GF)
\$44.50

Aurora Chicken and Shrimp

Herb marinated breast of chicken, grilled and dressed with a light and
savory sauce of ripe tomato, garlic, basil, olive oil and parmesan cheese,
paired with jumbo gulf shrimp broiled
in lemon garlic butter (GF)
\$36.95

Sliced Whole Roast Tenderloin of Beef and Cheddar-Garlic Chicken

Sliced tenderloin topped with sautéed mushrooms, paired with a boneless chicken breast,
Dipped in butter and garlic, topped with a cheesy bread crumb mix
served with marinara sauce
\$43.95

Sliced Whole Roast Tenderloin of Beef and Chicken Florentine

Sliced tenderloin topped with sautéed mushrooms, paired with a
chicken breast stuffed with a spinach, cream cheese and herb mixture,
baked in a flaky pastry crust and topped
with choron sauce
\$45.00

continued...

Bearpath Golf and Country Club

Vegetarian

All vegetarian entrées \$28.75

Vegetarian Tortilla Lasagna

Layers of corn tortilla, cheese, salsa, black beans, green chilies, onions, peppers and seasonings

Wheat Pasta

Artichoke hearts, roasted peppers, mushrooms, broccoli, zucchini, tomatoes, pine nuts, fresh basil, garlic, fresh lemon and olive oil

Butternut Squash Ravioli

Sautéed in spinach pesto with roasted red pepper, mushrooms, yellow squash and cherry tomatoes

Baked Penne with Roasted Vegetables

Whole wheat penne pasta tossed with grilled peppers, onions, portabella mushrooms, zucchini, and asparagus all blended in marinara sauce, topped with parmesan cheese, baked golden brown
(available Gluten Free)

Vegetarian Lasagna

Roasted portabella mushrooms, artichokes, zucchini, Spanish onions, red peppers, Kalamata olives, all rolled in pasta with ricotta and parmesan cheese, topped with marinara sauce

Pasta Primavera

Penne Pasta tossed with garden vegetables, with mushrooms, cherry tomatoes, artichokes, spinach, herbs, garlic and white wine, topped with Parmesan cheese
(available Gluten Free)

Children's Menu

We appreciate you selecting one menu to be served for all the children at your special event

Choice of chicken tenders, hamburger, cheeseburger, grilled cheese, spaghetti and meatballs, or corn dog, served with French fries, fresh fruit and milk

\$15.00

Bearpath Golf and Country Club

Accompaniments

(For Lunch and Dinner)

Salads

Tossed Salad

Romaine and iceberg lettuce, cucumber, black olive, sliced tomato, shredded carrots, and croutons
tossed in ranch dressing

Choice of two dressings on table • \$1.00

Choice of three dressings on table • \$1.50

Caesar Salad • \$1.50

Bearpath's Celebration Salad • \$2.25

Mixed baby field greens, sliced strawberries, diced scallions, candied almonds,
tossed in raspberry vinaigrette dressing (GF)

Executive Salad • \$2.75

Bacon, avocado, bleu cheese crumbles, tomato, green onion, corn, crispy tortilla strips

Potatoes and Rice

Herb Whipped Potato • Herb Roasted Baby Reds • Baked Potato • Rice Pilaf

Assorted Rice Medley 1.00

Baby Yukon Gold Potatoes 1.00

Roasted Red Pepper Whipped Potato 1.00

Roasted Garlic Whipped Potato 1.00

Herb Roasted Fingerling Potato 1.00

Twice Baked Potato 1.25

Wild Rice 1.50

Vegetables

Carrots • Zucchini • Yellow Squash • Broccoli • Cauliflower • Chef's Choice Vegetable Medley

Green Beans 1.00

Sugar Snap Peas 1.00

Snow Pea Pods 1.00

Asparagus 1.75

Parmesan & Crumb Stuffed Tomato 2.00

Bundled Fresh Vegetables 3.25

Baby Vegetables (Any Type) 3.00

Baby Green Top Carrots 3.00

*You may add a second vegetable selection or larger vegetable portion for the price of the higher vegetable plus \$1.25

Bearpath Golf and Country Club

Hors d'Oeuvres

\$28.00 / per dozen

- Balsamic Fig & Goat Cheese Flatbread
- Buffalo Chicken Meatballs (stuffed with blue cheese and caramelized onions)
- Caprese Skewers (cherry tomatoes, fresh basil, fresh mozzarella, Balsamic 10 year aged drizzle) (GF)
- Chicken Caesar in Romaine Cup
- Chicken Salad Pastry Puffs
- Chilled Pita Vegetable Pizzas
- Chipotle Turkey Roll ups
- Crispy Asiago Asparagus
- Crispy Bruschetta w/ Basil & Mozzarella Spirals
- English Cucumber with Boursin Cheese (GF)
- Fruit Pizza (kiwi, strawberry, blueberry)
- Irish Whisky Sausage Puffs
- Meatballs (BBQ, Sweet and Sour, or Swedish)
- Pesto Tarts (pesto, cherry tomato, basil)
- Prosciutto with Melon (GF)
- Salami & Red Pepper Cream Cheese Napoleons
- Spanekopita (Spinach Phyllo Pie)
- Spinach Stuffed Mushrooms Caps (GF)
- Sweet Cherry Pepper Stuffed with Boursin (GF)
- Watermelon Canapes

\$34.00 / per dozen

- Baked Brie and Raspberry Phyllo Cups
- Breaded Artichoke Hearts
- Brie Pear and Almond Phyllo Purse
- Buffalo Chicken Spring Rolls
- Caramelized Onion, Bacon and Gruyere Phyllo Cups
- Chicken or Vegetarian Fresh Spring Rolls
- Chicken Skewers Szechwan (GF)
- Crudités Shooters with Ranch Dressing (GF)
- Endive Stuffed with Goat Cheese & Walnuts
- English Cucumber with Crab Salad
- Fresh Avocado and Vegetable Eggrolls with Sweet Chili Sauce
- Seared Rare Ahi Tuna on Wonton Chip with Seaweed and Wasabi
- Seven Layer Dip with Fresh Tortilla Chips (individual)

continued...

Bearpath Golf and Country Club

\$34.00 / per dozen continued

Shrimp and Avocado Tostadas
Shrimp Salad Pastry Puffs
Smoked Brisket & Blue cheese Cracker
Southwest Black Bean Eggrolls
Spicy Italian Sausage Stuffed Mushrooms (GF)
Tequilla Lime Shrimp Phyllo Cup
Tomato Basil Shooter with Parmesan Crostini
Tuna and Avocado Spring rolls with Wasabi and Tamari Soy

\$39.00 / per dozen

(Minimum order of 1 dozen per kind)

Assorted Sliders:

BBQ Pork with Coleslaw
Chicago Style Dogs
Fried Chicken with Cajun Mayonnaise
Fried Walleye with Red Pepper Mayonnaise
Traditional (Beef, Onion, Cheese)
Turkey (Avocado, Sprouts, Tomato)

\$40.00 / per dozen

Bacon Wrapped Shrimp or Sea Scallops
Blackened Beef Bites with Horseradish Cream Sauce (GF)
Coconut Crusted Shrimp or Sea Scallops
Cozy Shrimp (Shrimp wrapped in phyllo dough with horseradish in center)
Jumbo Shrimp Cocktail (GF)
Kaiware Beef Roulades with Sambal-Honey Soy (GF)
Miniature Crab Cakes with Mustard Aioli
Tempura Shrimp with Sweet Chili Dipping Sauce
Tenderloin and Arugula Crostini
Tenderloin Skewers Teriyaki (GF)

Chef's Cocktail Hour

Chef's Choice of six butler passed hors'd selections (including Jumbo Shrimp Cocktail)
Unlimited quantities for one hour preceding dinner
\$ 22.95 per person

continued...

Bearpath Golf and Country Club

Platters

All platters are priced per person

House Made Potato Chips with Homemade French Onion Dip • \$1.75

Nacho Chips with Salsa • \$1.75

Spinach Dip with Bread Cubes • \$2.50

Hummus with Crispy Pita Triangles • \$3.95

Fresh Vegetables with Dip (GF) • \$3.95

Assorted Grilled Vegetables (GF) • \$4.50

Assorted Cheese & Crackers • \$4.75

Meat & Cheese Cracker • \$5.50

Fresh Fruits & Berries with Dip (GF) • \$4.50

Seven Layer (Chicken or Beef) Mexican Dip with Tortilla Chips • \$4.50

Chicken, Black Bean, and Avocado Dip with Tortilla Chips • \$4.95

Corn Tortilla Chips with Chili and Cheese • \$3.95

Smoked Fish & Seafood • \$4.95

Dollar Bun Sandwiches • \$28 per dozen

Veggie or Meat Wraps • \$28 per dozen

21 inch Hoagie Sandwich • \$33.00

Vegetarian or Chicken Lo Mein served in a mini Chinese container with chop sticks • \$3.95

Mini Tomato Soup with Parmesan Crisp • \$3.95

Warm Chocolate Chip Cookie served with Ice Cold Milk • \$2.50

Poached Salmon Side • \$100 each

Smoked Salmon Side (Hickory or Cajun) • \$100 each

Whole Decorated Poached Salmon • \$205 each

Bearpath Golf and Country Club

Catering Bar

Champagne

House Champagne \$22.50 / bottle

Piper Heidsieck Brut \$40 / bottle

House Wine

Canyon Road \$23 / bottle

(Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon, White Zinfandel)

Extended Wine Offerings

Josh Cellars Chardonnay \$26 / bottle

Momo Sauvignon Blanc, or Joel Gott Pinot Gris \$32 / bottle

Hess Select Cabernet Sauvignon, or Rodney Strong Merlot \$30 / bottle

Run Riot Pinot Noir \$34 / bottle

Liquor Offerings

Well Brands • \$7

Phillips Vodka • Phillips Gin • Phillips Whiskey • Phillips Scotch • Phillips Brandy •

Phillips Tequila • Phillips Rum

Call Brands • \$8

Absolut • Stolichnaya Vodka • Beefeater Gin • Tanqueray • Windsor • Seagram's VO • Seagram's 7 • Jack Daniels •

Southern Comfort • Jameson • Canadian Club • Bacardi Light • Bacardi Flavors • Myers Dark Rum • Malibu Rum •

Christian Brothers Brandy • Jim Beam • Dewar's • Jose Cuervo Gold • Johnny Walker Red •

Amaretto • Baileys • Kahlua

Premium Brands • \$9

Kettle One Vodka • Grey Goose • Bombay Sapphire • Crown Royal • Patron • Grand Marnier • Makers Mark •

Johnny Walker Black

Super Premium Brands • \$11

Glen Fiddich 12 • Hendricks

Domestic • \$5 and Import Beer • \$6

Amstel Light • Blue Moon • Budweiser • Bud Light • Coors Light • Corona • Corona Light • Heineken • Miller Lite •

Michelob Golden Draft Light • Newcastle Brown Ale • Sam Adams • Sierra Nevada Pale Ale • Stella Artois •

Haake Becks • Ballast Point Sculpin India Pale Ale

Draft Beer

House Keg: Coors Light \$300 • Domestic Draft Beer \$325 • Imported Draft Beer \$425

Bearpath Golf and Country Club adheres to a NO SHOT policy

Bar Arrangements:

Cash Bar: Each individual pays for his/her own beverage

Host Bar: Host / Hostess having event pays for specific beverages order

Bearpath Golf and Country Club

Wedding Cakes and Desserts

Our on-staff pastry chef can provide fabulous, alternatives styling wedding cakes. Bearpath's charge for wedding cakes are \$5.00 per person.

Bearpath Golf and Country Club has a professional relationship with Country Cake Cupboards. Please contact the owner April Wysocki at 952-476-0222 set up your private cake tasting. Wedding cakes from Country Cake Cupboards will be billed through Bearpath to simplify the process. Cakes are \$5.00 per slice and no deposit will be required.

You are welcome to provide your own cake from any commercial bakery. There will be a \$2.00 charge per person for cutting and serving the cake. This charge cannot be waived. It takes the place of a dessert item you may have ordered from Bearpath and covers all service ware and labor costs involved.

Our Cake Flavors

Chocolate • White • Marble • Red Velvet • Coconut • Carrot • Mocha • Citrus Fruits (Lemon, Lime) • Nut (Almond, Pistachio, Walnut) • Gluten Free Truffle Cake

Fillings

Vanilla Buttercream • Chocolate Buttercream • Lemon • Mascarpone • Cream Cheese • Pistachio • Bailey's • Mocha • Strawberry • Raspberry • Sweet Cream • Oreo • Caramel

Icing

Vanilla Buttercream • Chocolate Buttercream • Lemon • Cream Cheese • Mocha Buttercream • Fondant

*Fondant Cakes start at \$6.00 per person

continued...

Bearpath Golf and Country Club

Assorted Miniatures

(Minimum of 2 dozen per selection)

Chocolate Dipped Strawberries • Brownie Bites (dipping in ganache with chocolate filigree) • Assorted Truffles • Mini Cheesecakes (vanilla, raspberry swirl, strawberry swirl, turtle, key lime) • Assorted Mini Pies (French silk, coconut cream, pumpkin and pecan – seasonal) • Assorted Mousse Cups • Cream Puffs • Mini Crème Brûlées • Chocolate Decadence Bites • Mini Almond Tarts (butter cookie crust filled with almond paste) • Mini Fruit Tarts • Mini Lemon Tarts • Honey Cashew Bars

\$38 / dozen

Assorted Shooter

(Minimum of 2 dozen per selection)

Bailey's Irish Cream • Chocolate Brownie • Berries and Cream • Grasshopper
Coconut White Chocolate • Lemon • Strawberry Shortcake • Strawberry Vanilla Cheesecake
White Chocolate Almond • Raspberry Lemon

\$42 / dozen

Cupcakes

(Minimum of 2 dozen per flavor)

White Almond • Vanilla Salted Caramel • Fudge Chocolate • Red Velvet
Lemon Raspberry • Chocolate Salted Caramel • Toasted Coconut
Cookies and Cream • Chocolate Raspberry • Carrot Cake • Peanut Butter Lover

\$5 / each

Candy Bar

Choice of 5 Specialty Candies

\$4 / per person

New York Cheesecakes

Raspberry swirl or Strawberry swirl

Oreo crumbles with chocolate sauce

Vanilla with fresh berries or triple berry sauce

Key Lime

Turtle

\$6.95 per person

continued...

Bearpath Golf and Country Club

Ice Cream Sundae Bar

Soft Serve Machine
\$6.95 per person
(Minimum 25 people)

Flambé Station

Cherries Jubilee Flamed with Grand Marnier or
Bananas Foster Flamed with Dark Rum served with Vanilla Ice Cream
\$6.95 per person + \$100 chef charge

Gourmet S'mores Station

Assorted Hershey / Candy Bars
Reese's Peanut Butter Cups
Peanut Butter
Flavored Marshmallows
Cinnamon Graham Crackers
Regular Graham Crackers
\$3.50 per person

Campfire S'mores

\$2 / person
Attendant charge \$25

Chocolate Fountain

Mini Rice Krispies • Bananas • Cream Puffs • Graham Crackers • Marshmallows • Pineapple
• Shortbread Cookies • Pretzels • Strawberries
\$6 / per person ~ 2 Hours Running Time
Premium Quality Chocolate

Our Pastry Chef will be happy to customize a special dessert for your event!

Bearpath Golf and Country Club

Late Night Munchies

Homemade Pizza

Cheese Only	\$16 / each
Mixed Veggie Pizza	\$17 / each
Deluxe Multi Toppings	\$20 / each
Additional Toppings	\$1 each

Pepperoni • Sausage • Mushrooms • Pineapple • Chicken • Black Olives • Green Olives • Tomatoes • Green Peppers

Popcorn	\$1 / person
Gourmet Popcorn Bar	\$3 / person
(Includes Plain, Cheesy, and Caramel)	
Pretzels	\$1 / person
Corn Chips, Salsa & Cheese Dip	\$4 / person
Dollar Bun Sandwiches	\$27 / dozen
½ Wrap Sandwiches	\$28 / dozen
Bearpath Sliders	\$39 / dozen
Deep Fried Mac & Cheese	\$24 / dozen
Open Faced Reuben Sandwiches	\$31 / dozen
Fresh Cut Fries with Ketchup	\$14 / dozen
Mini Corn Dogs	\$18 / dozen
Deep Fried Snickers Bars	\$18 / dozen
Cheese Curds	\$18 / dozen
Soft Pretzels	\$18 / dozen
Chicken Tacos	\$18 / dozen
Southwestern Eggrolls	\$18 / dozen
Fried Mini Beef Burritos	\$18 / dozen

*3 dozen minimum

Non-Alcoholic Beverages

Soft Drinks	\$2 / glass
Sparkling Juice	\$16.25 / bottle
Punch, (Citrus/Fruit)	\$31 / gallon
Iced Tea, & Lemonade	\$22.50 / gallon • \$2 / glass
Apple Cider	\$22.50 / gallon • \$2 / glass
Gourmet Coffee Buffet	\$2.75 / person
Coffee	\$25 / gallon • \$6.95 / pot

Bearpath Golf and Country Club

Hotels

Eden Prairie

Courtyard by Marriott

11391 Viking Drive Eden Prairie MN 55344
952-942-9100

Hyatt Place – Shuttle Service

11369 Viking Drive Eden Prairie, MN 55344
952-944-9700

Residence Inn by Marriott

7780 Flying Cloud Drive Eden Prairie, MN 55344
952-829-0033

Comfort Inn

7740 Flying Cloud Drive Eden Prairie, MN 55344
952-942-9000

Spring Hill Suites by Marriott

11552 Leona Road Eden Prairie, MN 55344
952-944-7700

Hilton Garden Inn – Shuttle Service

6330 Point Chase Eden Prairie, MN 55344
651-228-4472

Chanhassen

AmericInn

570 Pond Promenade Chanhassen, MN 55317
952-934-3888

Country Suites by Carlson – Shuttle Service

591 West 78th St. Chanhassen, MN 55317
952-937-2424

Other Local Accommodations

Marriott Minneapolis Southwest

5801 Opus Parkway Minnetonka, MN 55343
952-935-5500

Holiday Inn Express Minnetonka

10985 Red Circle Dr. Minnetonka, MN 55343
952-912-9999

Sheraton Bloomington Hotel – Shuttle Service

5601 West 78th Street, Bloomington, MN 55439
952-835-1900

Westin Edina Galleria

3201 Galleria Edina, MN 55435
952-567-5000

Bearpath Golf and Country Club