Northern Bear Golf Course

Event Menus

Room Rental

Rental includes set-up, service staff & choice of white or black linen

Room rental rate based on service requirements and quoted on an event-by-event bases

Banquet Room	Sits up to 140 with private balcony	
Full Day (7am to midnight)		Up to $2350
6 hours (including tear down)		Up to $850
Less than 6 hours		Please contact us
Dining Room	Sits up to 40	
Full Day (7am to midnight)		Up to $600
6 Hours (including tear down)		Up to $250
Less than 6 hours		Please contact us

Prices do not include GST

Dear Event Organizer:

Thank you for considering Northern Bear Golf Course to host your event. As Edmonton's premier golf facility our goal is to deliver the very best event experience possible. In 2017, we made some great changes at the Northern Bear Golf Course. Our new ownership looks forward to exceeding your expectations and prides themselves in upholding the highest standard of service.

We are here to serve you. If you have booked with us in the past, we look forward to meeting and exceeding your expectations. If you are considering Northern Bear for the first time, we invite you to ask us for testimonials about what past guests have said about us.

Whether it is a casual group outing, a fundraiser for a charity, an employee recognition event or an elegant celebration, the event professionals at Northern Bear have repeatedly proven that their attention to customer service is unparalleled. Your event will run smoothly and the staff at Northern Bear will assure you every step of the way that the details are being well managed. You can relax in the peace of mind that your vision will be delivered on time and on budget to the highest standard in the industry.

After reviewing the event menus, please don't hesitate to contact us with any questions you may have. Once you are ready to book your event please fill out and send back the contract portion of this package. We look forward to assisting you with your requirements to make your event a huge success.

Sincerely,

Northern Bear Golf Course

Cindy Thompson

Food & Beverage Manager

51055 Range Road 222

Sherwood Park, AB

T: 780-922-2327 EX.110

cindy@northernbeargolf.com

Buffet Menu

Minimum 24 people

Lunch Options

Deli Lunch Buffet $21 per person

Chef selection of meats and cheeses, fresh buns and breads, vegetable crudité, relish plate, assorted cookies, coffee and tea.

BBQ Lunch $22 per person

Homemade Cheese Burgers grilled on the BBQ with all the toppings, two salads, assortment of cookies, coffee and tea.

Sandwedge Lunch $22 per person

Array of homemade sandwiches, relish plate, two salads, assortment of cookies, coffee and tea.

Add soup to any lunch buffet for $2 per person:

- Butternut Squash
- Chicken Noodle
- Cheddar Broccoli
- Beef Barley

Breakfast Options

Swing Away Start — $14 per person

Muffins, loafs and pastries, fresh fruit, coffee, tea and juice.

Warm Up Breakfast — $16 per person

Muffins, loafs and pastries, fresh fruit, yogurt & granola, coffee, tea and juice.

Tee-off Breakfast — $11 per person

Breakfast sandwich - fried egg, sausage patty, cheddar cheese, lettuce and tomato on an English muffin, coffee, tea and juice.

Links Breakfast Buffet — $23 per person

Fluffy scrambled eggs, bacon, sausage and hash browns, fresh fruit, muffins, loafs and pastries, coffee, tea and juice.

Golden Bear Brunch Buffet — $31 per person

Fluffy Scrambled eggs, bacon, sausage, hash browns, French Toast, fresh fruit, assorted pastries, country style ham, scalloped potatoes & seasonal vegetable.

Add Eggs Benny — $4 per person

The Golden Bear Prime Rib Buffet

$54 per person

Alberta Prime Rib with Yorkshire Pudding and rosemary au jus

Creamy garlic mashed potatoes or wild rice blend

Seasonal vegetables

Choice of 3 salads:

- Caesar
- Caprese
- German Potato
- Pasta with goat cheese, red onion & arugula
- Greek
- Spinach with strawberries & feta
- Creamy Coleslaw

Relish Board

Choice of second entrée:

- Roasted turkey with cranberry dressing, gravy & cranberry sauce
- Herb roasted chicken with wild mushroom sauce
- Herbed pork loin with Grainy Mustard cream
- Beef Bourguignon
- Baked Salmon with pineapple salsa

Deluxe assortment of mini desserts & Seasonal Fruit

Coffee & Tea Service

The Black Bear Buffet

$50 per person

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

Seasonal vegetables

Choice of 3 salads:

- Caesar
- Greek
- Caprese
- Spinach with strawberries & feta
- German Potato
- Creamy Coleslaw
- Pasta with goat cheese, red onion & arugula

Dinner rolls

Relish Board

Choose two entrées:

- Roasted turkey with cranberry dressing, gravy & cranberry sauce
- Herb roasted chicken with wild mushroom sauce
- Herbed pork loin with Grainy Mustard cream
- Beef Bourguignon
- Baked Salmon with pineapple salsa

Deluxe assortment of mini desserts & Seasonal Fruit

Coffee & Tea Service

The Brown Bear Buffet

$46 per person

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

Seasonal vegetables

Choice of 2 salads:

- Caesar
- Greek
- Caprese
- Spinach with strawberries & feta
- German Potato
- Creamy Coleslaw
- Pasta with goat cheese, red onion & arugula

Dinner rolls

Relish Board

Choose one entrée:

- Roasted turkey with cranberry dressing, gravy & cranberry sauce
- Herb roasted chicken with wild mushroom sauce
- Herbed pork loin with Grainy Mustard cream
- Beef Bourguignon
- Baked Salmon with pineapple salsa

Baked Spinach Cannelloni in Tomato Sauce

Deluxe assortment of squares & Seasonal Fruit

Coffee & Tea Service

The Bears Den Buffet

$42 per person

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

Seasonal vegetables

Choice of 2 salads:

- Caesar
- Greek
- Caprese
- Spinach with strawberries & feta
- German Potato
- Creamy Coleslaw
- Pasta with goat cheese, red onion & arugula

Dinner rolls

Relish Board

Choose one entrée:

- Roasted turkey with cranberry dressing, gravy & cranberry sauce
- Herb roasted chicken with wild mushroom sauce
- Herbed pork loin with Grainy Mustard cream
- Beef Bourguignon
- Baked Salmon with pineapple salsa

Deluxe assortment of squares & Seasonal Fruit

Coffee & Tea Service

3 Course Plated Dinner

$52 per person

Available to groups of 12 to 40

Design your own menu from the selections below.

Each guest will have a printed menu to make their choice from. (sample on next page)

Meals include coffee or Tea

Choice of two starters (we recommend one salad and one soup):

Butternut squash soup

Broccoli Cheddar Soup

Beef Barley Soup

House salad

Caesar Salad

Caprese Salad

Choice of three entrees:

8oz New York Steak with garlic mashed & seasonal vegetable

Chicken in a Wild Mushroom Sauce with garlic mashed & seasonal vegetable

Grilled Salmon with wild rice & seasonal vegetable

Wild mushroom & Chicken Penne

Chicken Pot Pie

Pot Roast

Choice of two desserts:

Eton Mess (GF)

Tiramisu (GF)

Cheesecake with fresh fruit topping

Warm Ginger Carmel Spice Cake

Caramel Apple Crisp with Vanilla Ice cream

Lava Cake with vanilla ice cream

Menu Example

Choice of

Butternut squash soup

Or

House salad

Mixed greens topped with peas, feta & bacon

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Choice of

Grilled Salmon with wild rice & seasonal vegetable

Or

8 oz New York Steak with garlic mashed & seasonal vegetable

Or

Chicken Pot Pie

Choice of

Lava Cake

or

Warm Ginger Caramel Spice Cake

Coffee or Tea

Cocktail Reception Menu

Hot Selections (per dozen/pound)

Soya dipped bone-in Dry ribs	$20
Steak bites	$20
Sweet glazed meatballs	$18
Coconut shrimp with chili sauce	$25
Bacon stuffed mushroom caps	$20
Assortment of mini quiche	$18
Asian hoisin glazed wings	$18
Vegetarian Spring Rolls	$15

Cold Selections (per dozen)

Smoked salmon on cucumber slices	$25
Roast beef & horseradish crostini	$25
Asian shrimp in wonton cups	$25
Melon, prosciutto & mozzarella skewers	$18
Pickled beet, goat cheese and apricot spoons	$18
Bocconcini Skewers	$18

Large Platters (serves 25)

Seasonal fresh fruit	$110
Vegetable crudité	$90
Cheese Tray served with assorted crackers and breads	$125
Charcuterie Board	$175
Relish Platter	$55
Deluxe Mini Dessert Selection	$150
Assorted Squares	$75
Assorted Cookies	$65

Please note all food & beverage prices do not include 18% gratuity

Event Application

Function Name:_____

Contact Name:_____

Address: _____

City:_____

Postal Code:_____

Phone:_____

Email:_____

Function Date:_____

Number of Guests::_____

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

Confirmation

The number of guests must be submitted to the event coordinator at the time of booking. The event will be billed on at least 75% of the guests submitted at this time.

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. Any excessive mess that requires extra cleaning will be charged at $75 per hour. By signing the application, the organizer agrees to hold Northern Bear and its employees free of any liability or other claims.

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.

Initial Booking

The initial number of guests must be within 25% of the actual day attendance. Example: If you choose your number of guests at 100 at the time of booking the function 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: _____

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 Event Coordinator: _____