

## **Breakfast Buffet Selections**

### **Continental Breakfast bar**

Assorted chilled fruit juices  
Baked offerings of assorted muffins,  
Danishes & Croissants  
Fruit preserves & butter  
Columbian brewed coffee  
**\$8 per person**

### **The Limited Breakfast buffet**

Scrambled farm fresh eggs  
Crispy strip bacon  
Farmers' pork sausage  
Home-fried potatoes  
Columbian brewed coffee  
**\$12 per person**

### **Northern Bear Buffet Breakfast**

Assorted chilled Juices  
Baked offerings of assorted Muffins,  
Danishes & Croissants  
Fruit preserves & butter  
Variety of tropical fruit and yogurt  
Scrambled farm fresh eggs  
Home-fried potatoes  
Crispy strip bacon & farmers pork sausage  
Columbian brewed coffee  
**\$16 per person**

### **Additional Breakfast items to Buffet selections**

Waffle bar with assorted fruit topping **\$8 per person**

Assorted bagels with cream cheese **\$26 per dozen**

Assorted sliced fruit breads **\$24 per dozen**

(All prices subject to tax & gratuity)

## Served Breakfast Selections

### **The Traditional**

Scrambled eggs  
Strip bacon  
Home-fried potatoes  
Toast  
Preserves & butter

**\$10 per person**

### **The Benedict**

2 poached eggs on  
a toasted English muffin  
Black forest ham  
Hollandaise sauce

**\$10 per person**

### **Buttermilk Pancakes**

3 large Buttermilk Pancakes  
Farmers' pork sausage  
Maple syrup & whipped butter

**\$10 per person**

### **Welcome to Paris**

3 pieces of Texas French toast  
Maple syrup & whipped butter  
Strip bacon

**\$10 per person**

### **Western Croissant Sandwich**

2 eggs, blended with black forest ham,  
Sweet green peppers & Spanish onion  
Served on a buttered croissant  
Garnished with fruit

**\$10 per person**

**\*All Entrees include Coffee or Tea**

(All prices subject to tax & gratuity)

## **Breakfast Starters / Coffee Breaks**

### **Columbia brewed coffee**

(Regular or decaffeinated)

**Per person \$2.25**

### **Cold Beverages / Juices**

Soft drinks **\$3 each**

Bottled juices (473ml) **\$4 each**

Bottled water **\$2 each**

2% milk or chocolate milk **\$12 pitcher**

Chilled assorted juices **\$15 per pitcher**  
(Orange, Cranberry, Apple, Pineapple, Grapefruit)

### **Continental**

Baked offerings of muffins, fruit Danishes or Croissants **\$24 per dozen**

Assorted sliced fruit loafs with preserves & butter **\$24 per dozen**

Bagels with plain cream cheese **\$26 per dozen**

Ceramic bowl of chilled tropical fruit cup **\$50 (serves 15ppl)**

Fresh fruit platter with Chilean grapes **\$100 (serves 20ppl)**

Plain or flavored scones **\$22 per dozen**

Homemade assorted cookies **\$24 per dozen**

(All prices subject to tax & gratuity)

## Served Luncheons

### **Soups \$5 per person**

Tomato- basil with orzo  
Cream of wild mushroom & tarragon  
New England clam chowder  
Roasted leek & new potato  
Roasted cauliflower with sweet red pepper

Navy bean & cured bacon  
Cream of broccoli cheddar  
Boston clam chowder  
Chicken vegetable pasta  
Vegetable consommé with julienne vegetables

### **Salads \$8 per person**

Fresh market green salad with ranch **or** raspberry vinaigrette dressing

Caesar salad with fresh shredded parmesan cheese

Greek salad topped with crumbled feta cheese

Baby leaf spinach mixed with red onion, mushrooms, croutons & celeriac blended with ranch dressing

Baby leaf spinach topped with orange & grapefruit segments, sliced strawberries blended with a citrus vinaigrette

### **Entrees**

Tomato & baby leaf Spinach Quiche, garnished with a small bouquet of Asian greens **\$15**

Cured Bacon & Portobello mushroom Quiche, garnished with a small bouquet of Asian greens **\$15**

Almond crusted Chicken breast flavored with Dijon mustard on mashed potatoes with scallions, served with seasonal vegetable **\$18**

Cornmeal crusted Halibut with a grilled red onion relish & green chili tartar, mashed potatoes with scallions, served with seasonal vegetable **\$19**

Poached Atlantic Salmon fillet, served with an avocado salsa & fresh basil Linguini pasta **\$18**

(Entree prices include, assorted baked rolls with butter)

### **Desserts \$8 per person**

Tiramisu served on wild berries

Lemon meringue Pie drizzled with caramel

Raspberry Romanoff with a cigar of chocolate

Black Forest Molten cake with cherry sauce

New York style Cheese Cake served on wild berries

Crème Caramel with fresh berries

Hazelnut Truffle Tort on a thin rum custard

Bubble Berry pie with French vanilla ice cream

(All prices subject to tax & gratuity)

## Luncheon Buffets

### **Soup & Salads** (your choice of **one Starter \$6** or **two Starters \$11** per person)

Chef's Soup of the Moment  
New potato salad with cured bacon & Dijon mustard  
Mixed market greens with assorted dressings  
Caesar salad with fresh parmesan cheese  
Greek pasta salad with penne rigate  
Waldorf salad with green granny smith apples and raisins  
North American style Greek salad with basil vinaigrette  
Shredded green cabbage salad with Italian parsley  
Marinated mushroom salad with sweet peppers

### **Make your own Sandwich bar** **\$10** per person

(Includes fresh baked breads, whipped butter & condiments)  
(Your choice of **three** sliced meats or mixed sandwich fillings)

Black forest ham	roast beef	all beef salami
Salmon salad	mock chicken loaf	spice loaf
Corned beef	pastrami	waxed bologna
Egg salad	tuna salad	chicken salad

### **Assorted Deli style Sandwiches** **Platters** **\$10** per person

Black forest ham & swiss, sliced roast beef, tuna salad, egg salad, & tomato cucumber Sandwiches, prepared on a variety of breads

### **Hand-made Wraps** **\$10** per person

(Flavored shells of plain, garlic herb & whole wheat,  
Filled with your choice of four varieties)

Crabmeat	Tuna	Chicken salad	Egg salad	Salmon salad
Roast beef	Roast turkey	Vegetarian	Black forest ham	

### **Dessert Selections by the dozen** **\$18** per dozen

#### **Cookies**

Oatmeal raisins, chocolate chip, white chocolate macadamia, double chocolate

#### **Squares**

Chocolate brownies, coconut macaroon, butter pecan , raspberry crumble

(All prices subject to tax & gratuity)

## Hot Luncheon Buffet Selections

### **Soup & Salads** (Your choice of **one Starter \$6; two Starters \$11** per person)

Chef's Soup of the Moment  
New potato salad with cured bacon & Dijon mustard  
Mixed market greens with assorted dressings  
Caesar salad with fresh parmesan cheese  
Greek pasta salad with penne rigate  
Waldorf salad with green granny smith apples and raisins  
North American style Greek salad with basil vinaigrette  
Shredded green cabbage salad with Italian parsley  
Marinated mushroom salad with sweet peppers

### **Entree Selections**

Colbeck of Atlantic salmon with lemon/cayenne hollandaise & steamed asparagus	<b>\$15</b>
Crabmeat Alfredo garnished with chopped scallions & fresh parmesan cheese	<b>\$15</b>
Grilled breast of Chicken served with whole sautéed field mushrooms & braised leeks	<b>\$15</b>
Meat Cannelloni coated with a tomato basil sauce	<b>\$14</b>
Vegetarian Lasagna with mozzarella cheese, eggplant, tomatoes, mushrooms & spinach	<b>\$14</b>
Chicken parmesan topped with tomato & mozzarella cheese served with buttered rigatoni	<b>\$15</b>
Shepard's Pie topped with garlic mashed potatoes & fresh steamed broccoli	<b>\$15</b>

### **Dessert Selections by the dozen \$18 per dozen**

#### **Cookies**

Oatmeal raisins, chocolate chip, shortbread, white chocolate macadamia, double chocolate

#### **Squares**

Chocolate brownies, coconut macaroon, butter pecan tarts, raspberry crumble

(All prices subject to tax & gratuity)

## Dinner

## Selections

### **Soups      \$6 per person**

- Roasted Cauliflower with sweet red pepper
- Boston clam chowder
- Italian wedding with herbed meatballs & orzo pasta
- Cream of wild mushroom with a dollop of tarragon hollandaise
- Jalapeño cheddar with seasoned croutons
- Shrimp bisque garnished with chopped scallions
- Leek & red onion with spicy sausage
- Roasted onion & garlic with a slice of brie

### **Salads / Appetizers**

- A bouquet of Sweet Mixed Greens, blended with wild mushrooms,  
Grape tomatoes & Atlantic smoked salmon, drizzled with a red pepper vinaigrette  
**\$8**
- A fresh blend of Market Greens drizzled with a raspberry vinaigrette dressing,  
topped with a julienne of root vegetables & pea sprouts **\$6**
- Traditional Caesar salad with fresh shredded parmesan cheese **\$7**
- North American style Greek salad topped with crumbled feta cheese **\$7**
- Baby leaf spinach mixed with red onion, mushrooms, croutons & tomato  
blended with ranch dressing & dusted with fresh grated parmesan cheese **\$7**
- Half-moon of camembert cheese, baked in a hot oven, served on a warm strawberry coulis **\$10**

## **Dinner Selections**

## Entrees

(All entrees served with mini baked assorted rolls, salted butter and coffee or tea)

Roast grade "A" Turkey, sliced over an apple dressing, topped with homemade Turkey gravy, accompanied with minted baby carrots, green zucchini & garlic mashed potatoes	\$22
Chicken Cordon Bleu, stuffed with black forest ham & swiss cheese, lightly breaded, served on a red wine sauce, with baby carrots, green zucchini & roast chateau potato	\$22
Breast of Chicken, stuffed with spinach & brie, served on a red currant & port wine jus, accompanied with steamed asparagus & boiled new potatoes	\$22
Breast of Chicken served on sautéed wild mushrooms & braised leeks, topped with a grain-mustard wine sauce, with minted baby carrots, steamed asparagus & roast chateau potato	\$22
Roast loin of Pork, stuffed with a root vegetable & sage dressing, served with a spiced apple jus, presented on smashed potatoes, with minted baby carrots & steamed asparagus	\$22
Fillet of Halibut, topped with a tomato hollandaise, served with lemon rice pilaf & fresh steamed asparagus	\$23
Poached fillet of Atlantic Salmon topped with a cilantro cream sauce, served with minted baby carrots & green zucchini, with a timbale of wild rice	\$23
Charbroiled 8oz. New York Striploin steak, served with whole sautéed mushrooms, accompanied with steamed asparagus & an Idaho baked potato	\$25
Roast Prime Rib of Beef with Yorkshire pudding with garlic jus, served with fresh green beans, baby carrots & roasted chateau potato	\$28
Cured Bacon wrapped 8oz. Center-cut Sirloin Steak with a wild mushroom & baby spinach jus served with braised green & yellow zucchini & chive smashed potatoes	\$23
Individual Beef Wellington, served on a rosemary bordelaise sauce & topped with a splash of tarragon hollandaise, arranged with steamed asparagus, baby carrots & roast chateau potato	\$28

## Desserts \$8 per person

Lemon Meringue Pie drizzled with caramel	Cream cheese Pedestal with port berry glaze
Triple layer Chocolate mousse on a Strawberry coulis	Bubble Berry pie with French vanilla ice cream
Chocolate Fudge Saucer Tort	Peanut butter and Chocolate Cheesecake
Crème Caramel with fresh berries	Hazelnut Truffle Tort on rum custard

## Dinner Buffets

(Minimum of 50 people)

## Cold Display Table

Fresh Market Greens with a variety of dressing's	Caesar salad dusted with parmesan cheese
New Potato salad with cured bacon	Marinated Mushroom salad with sweet peppers
Greek pasta salad with penne rigate	Shredded Green Cabbage with Italian parsley
Mirror display with variety of Canadian & Imported cheeses with Chilean grapes	

## Hot Entree Selections (your choice of one Carved Meat item)

Garlic infused roast Inside of Beef with Yorkshire pudding & garlic jus & beef gravy	<b>\$32 per person</b>
Oven-roasted Prime Rib of Beef with Yorkshire pudding & garlic jus & beef gravy	<b>\$37 per person</b>
Whole roasted Grade "A" Turkey served with apple sage dressing & turkey gravy	<b>\$33 per person</b>
Bone-in leg of Ham glazed with brown sugar & ginger	<b>\$32 per person</b>
Boneless Pork loin stuffed with a root vegetable & sage dressing	<b>\$32 per person</b>

## Additional Entrée Selections

Grilled breast of Chicken with a wild mushroom white wine cream sauce	<b>\$11 per person</b>
Poached Atlantic salmon fillets, served with fresh basil cream sauce	<b>\$11 per person</b>
Grilled breast of Chicken served with whole sautéed field mushrooms & braised leeks	<b>\$11 per person</b>
Layered Meat Lasagna with grated mozzarella cheese	<b>\$10 per person</b>
Layered Vegetarian Lasagna with grated mozzarella cheese	<b>\$9 per person</b>

## Dinner Buffet also includes,

Assorted baked rolls with salted butter  
Fresh Steamed Market Vegetables  
And your choice of Garlic mashed Potatoes **or** Roasted Mini New Potatoes  
Coffee or Tea

## Dessert Table

Includes a variety of Mouth Watering assorted Cakes, Pies & Cheesecakes

(All prices subject to tax & gratuity)





**Terms and Conditions**

- A one thousand dollar (\$1,000.00) non refundable deposit is required to reserve the banquet space.
- All prices are applicable to GST & Gratuities and are subject to change.
- Guaranteed number of guests is required 1 week prior to function.
- If the guaranteed number is not confirmed the total number of guests to be charged for will be the estimated number or the actual number of guests whichever is greater.
- The Northern Bear Golf Club reserves the right to discontinue the sale of liquor to persons who are intoxicated as per Alberta Gaming and Liquor Commission guidelines.
- Liquor service will be discontinued no later than 12:00 AM., with a silent last call.
- All guests must vacate the premises by 1:00 AM.
- All food and beverage must be purchased from The Northern Bear Golf Club with the only exception being a cake.
- The Northern Bear Golf Club is not responsible for any lost or stolen items.
- The event convener will be held responsible for any damage done to the clubhouse or the golf course.
- Decorations cannot be attached to the walls or ceiling using tape or causing any holes in the walls.
- Access to the banquet room prior to the function will be limited to the day of the function (unless otherwise specified in advance). A room rental charge is applicable (See function room information attachment).
- Confetti, rice or any other substance may not be thrown either inside or outside the clubhouse facility. If this occurs, a clean-up charge will be levied.
- The convener is responsible for the DJ or band, if used, and if the music is at an unreasonable level it must be turned down as per instructions from The Northern Bear Golf Club.
- Dance floor rental cost will be responsibility of the convener. Northern Bear will rent the floor on parties' behalf and will charge only rental fee.
- Prices are subject to change.
- Photographers are the responsibility of the event organizer and must make prior arrangements with The Northern Bear as to which areas may be used.

**Convener's signature accepting these conditions.** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Date of event:** \_\_\_\_\_

**Northern Bear Golf Club**

## Function Room Information

### Members Lounge (Limited Availability)

Rental Charges:

All day \$250.00

Morning 8:00 AM-12:00 PM \$150.00

Afternoon 12:00 PM-6:00 PM \$150.00

Evening 6:00 PM- ON \$150.00

Room Set-up:

Theatre- 30 People

Classroom-40 People

Dining-50 People

### Nicklaus Room

Rental Charges:

All day \$150.00

Morning 8:00 AM- 12:00 PM \$100.00

Afternoon 12:00 PM-6:00 PM \$100.00

Room Set-up:

Theatre-40 People

Classroom-30 People

Boardroom-20 People

### Dining/Banquet Room

Rental Charges:

All day \$500.00

Morning 8:00 AM-12:00 PM \$300.00

Afternoon 12:00 PM-6:00 PM \$300.00

Evening 6:00 PM-ON \$450.00

Room Set-up:

Theatre-60 People

Classroom-80 People

Dining-160 People

Wedding (including head table)-130 People

### Audio Visual & Dance Floor Rental Cost (per day)

70" X 70" Projection Screen \$50.00

Dell 1800MP Projector \$100.00

Dance Floor \$250.00

Prices are applicable to 5% GST