



*Welcome to
Northern Bear Golf Club*

“For your Special Day”



Northern Bear Golf Club Banquet Facilities

The rich wood paneled Banquet room features a stone fireplace and seats up to 130 people. The room rental is \$750.00 per day.

The private patio overlooks the ninth green and fairway and may be used for Wedding Ceremonies for \$500.00 plus rental of chairs.

Choose from a selection of menus which fit into everyone's budget, or allow the Executive Chef to create dishes specifically for your function.

Our Members Lounge is for the small intimate gatherings of up to 30 guests. Located on the west side of the clubhouse this room overlooks the eighteenth fairway, green and lake. Room rental is \$250.00 per day.

Whether it is a business function, Wedding, Christmas party or family gathering, The Northern Bear Golf Club is able to accommodate you.

For more information please contact:

Wayne Parkington
Food & Beverage Manager /
Executive Chef
780-922 – 2327 ext. 202

Wayne Bennett
Front House Manager /
Event Coordinator
780-922 – 2327 ext. 205



Northern Bear Golf Club

Liquor Policy

Clubhouse liquor policy as per the Alberta Gaming and Liquor Commission guidelines

1. Patrons of Northern Bear Golf Club are not permitted to bring their own alcoholic beverages onto the property. All alcohol must be purchased from Northern Bear. Any alcohol brought into the Clubhouse will be confiscated.
2. Functions wishing to host an Open Bar must purchase the alcohol from Northern Bear at an agreed upon price.
3. Bar service will be closed by 12 mid-night per event
4. An employee from Northern bear will be required to serve all the alcohol during the function.
5. Northern Bear requires a minimum two-week notice for the purchasing of all alcohol for the function.
6. All liquor containers must be opened upon service by a Northern Bear staff member.

I have read, understand and am in compliance with the liquor policies as outlined by the Alberta Gaming and Liquor Commission.

Signature of Convener: _____ Date: _____

Please sign and return this form along with the Terms and Conditions & Deposit
Fax (780) 922-5041

Wedding Package 2009

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

Additional Entrée Selections

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

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)

Weddings

Northern Bear Golf Club

Wine Selections

White Wines

<i>Sutter Home Family Vineyards, White Zinfandel 2007, Napa Valley U.S.A</i>	\$25
<i>Eaglehawk Chardonnay 2007, Australian</i>	\$26
<i>Robert Mondavi Chardonnay 2006, California, U.S.A</i>	\$29
<i>Folonari, Soave 2006, Italy</i>	\$29
<i>Lindemans Bin 65, 2007 Australian</i>	\$29
<i>Bodegas Trapiche Oak Cask Chardonnay 2006, Argentina</i>	\$29
<i>Fabre Montmayou, Phebus Chardonnay 2006, Mendoza, Argentina</i>	\$32
<i>Chatto Premium Riesling Canberra District 2004, Australia</i>	\$32
<i>Ezzazuriz Estate Sauvignon Blanc 2007, Chile</i>	\$32
<i>Botalcura El Delirio Reserve Sauvignon Blanc 2006, Chile Rosario Valley,</i>	\$32
<i>K Vintners, House Wine 2006, Washington State, U.S.A</i>	\$36
<i>K Vintners, Kung Fu Girl Riesling 2006, Washington State, U.S.A</i>	\$42

Red Wines

<i>Sutter Home Family Vineyards, Merlot 2007, Napa Valley U.S.A</i>	\$25
<i>Eaglehawk Shiraz 2007, Australian</i>	\$26
<i>Robert Mondavi Woodbridge Zinfandel 2006, California, U.S.A</i>	\$28
<i>Lindemans Bin 45, 2007 Australian</i>	\$29
<i>Bodegas Trapiche Oak Cask Malbec 2006, Argentina</i>	\$29
<i>Bodegas Trapiche Estate Cabernet 2006, Argentina</i>	\$29
<i>Fabre Montmayou, Phebus Malbec 2006, Mendoza, Argentina</i>	\$32
<i>Folonari, Valpolicella 2007, Italy</i>	\$32
<i>Ezzazuriz Estate Shiraz 2007, Chile</i>	\$32
<i>Guardian Peak Shiraz 2006, South Africa</i>	\$34
<i>Botalcura El Delirio Reserve Syrah Malbec 2005, Chile Rosario Valley,</i>	\$34
<i>K Vintners, House Wine 2004, Washington State, U.S.A</i>	\$36

- 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