

Dinner Menu

Welcome to Bear Hill Golf Club



Thank You for considering Bear Hill Golf Club for your upcoming event.

Although we are a private Club, Bear Hill membership is not a requirement to use our facility; we proudly offer our facility to the public.

Bear Hill's long history of hosting events – weddings, engagements, showers, banquets or birthday's – is known throughout the North Shore area of Boston.

We have inviting spaces both indoor & outdoor and can accommodate events between 45 - 200 guests.

Our goal is to provide your guests with warm hospitality, exceptional service and the finest quality in food and beverages.



Bear Hill Golf Club

Venues



The Dining Room

The Dining Room at Bear Hill is traditionally furnished and decorated.

The large bay windows overlook the Patio as well as the 9 hole golf course. The Dining Room is a perfect place to host a shower or luncheon with seating of up to 75 people comfortably.

Room Rental ~ \$400 for non-members

The Ballroom

The Ballroom is known for its numerous windows and hardwood floors. The Ballroom is also adjacent to our covered porch. The use of the Porch is included with the rental of the Ballroom for your event. Included in this space is our newly renovated bar as well. The Ballroom can accommodate seating for up to 75 people.

Room Rental ~ \$400 for non-members

Combined Dining Room & Ballroom

For larger events, we can open the doors and combine both of our spaces. This is ideal for weddings or parties that require a dance floor. The room as a whole can accommodate 150 people seated with a dance floor. If no dance floor is required there is space for 175 guests. The Porch and Lawn are also included with this room rental

Room Rental ~ \$800 for non-members

The Lawn

The Lawn is our outdoor space that can be rented in conjunction with the Ballroom. This space can be tented if you'd like to have an outdoor gathering.

Room Rental \$200 + \$400 Ballroom (\$600) Total
\$1000 if using the entire space



Bear Hill Golf Club

Dinner Options



Available for events beginning 12 p.m. or later.
All Buffets are served are served with coffee & tea.
45 Guest minimum.

Plated Dinner

Prices noted next to each Main Course include an appetizer, salad, warm dinner rolls, plated dessert & tableside coffee service.

First Course Options

Appetizer

New England Clam Chowder ~ Minestrone Soup

Butternut Bisque ~ Italian Wedding

Fresh Fruit Cup ~ Shrimp Cocktail (\$6.00)

Salads

Garden Salad ~ Caesar Salad

Mixed Greens Harvest Salad (\$1.95) ~ Greek Salad (\$1.95)

Main Course

Each Entrée includes one starch and one vegetable.

Pasta, Rice Pilaf, Roasted Red Bliss Potatoes or Mashed Potatoes

&

Buttered Carrots, Sautéed Green Beans or Vegetable Medley

Chicken Entrée Choices

\$33

Chicken Jerusalem ~ Boneless Breast Sautéed with Mushrooms, Garlic, Artichoke Hearts & Tomatoes. Finished with a Sherry Cream Sauce & Topped with Mozzarella

Chicken Marsala ~ A lightly battered and sautéed boneless breast, finished with a sweet aged Marsala wine and mushroom demi-glace

Chicken Piccata ~ Boneless battered and lightly sautéed chicken breast, finished with a lemon white wine sauce and capers

Bruschetta Chicken ~ Grilled Chicken Breast with Diced Tomatoes, Bermuda Red Onion, & Basil topped with Mozzarella cheese and a Balsamic Glaze

Fish Entrée Choices

\$36

New England Baked Haddock ~ Fresh caught Haddock baked with a butter crumb crust

Grilled Salmon – Herb crusted and topped with a dill Beurre Blanc

Baked Stuffed Sole ~ Fresh caught Sole filled with seafood stuffing and finished with a Lobster Newburg sauce

Beef Entrée Choices

Grilled Prime Rib of Beef ~ 12 oz. Boneless cut of Aged Prime Rib roasted and finished with a traditional Au Jus ~ \$42

New York Strip ~ 12 oz. Grilled New York Sirloin strip steak topped with garlic & herb butter ~ \$42

Roast Tenderloin of Beef – Madeira wine demi-glace ~ \$48

Surf & Turf – Roast Tenderloin & Two Jumbo baked stuff shrimp ~ \$50



Create Your Own Buffet

PLATINUM

Choice of Salad:

Garden Salad ~ Caesar Salad ~ Spinach Salad
Greek Salad (+\$1.95) ~ Seasonal Salad (+\$1.95) ~ Antipasto Salad (+\$3.95)

Choice of Appetizer:

Minestrone ~ Chicken Noodle ~ New England Clam Chowder
French Onion ~ Italian Wedding ~ Fresh Fruit Salad

Choice of Two Entrees:

Chicken Marsala ~ Chicken Piccata ~ Chicken Jerusalem
Chicken Gran Mariner ~ Chicken Parmesan ~ Chicken Florentine
Tortellini Alfredo ~ Chicken, Broccoli & Ziti ~ Spinach & Cheese Ravioli
Baked Macaroni & Cheese ~ Penne Marinara with Meatballs ~ Shrimp Scampi with Fusilli
Herb Crusted Salmon ~ Baked Stuffed Sole ~ Baked Haddock
Sirloin Steak Tips ~ Sausage, Peppers & Onions
Cavatappi Bolognese ~ Mixed Grains with Roasted Seasonal Vegetables

Carving Station ~ Choice of Two:

Roast Beef ~ Turkey ~ Pork Loin ~ Honey Baked Ham
Beef Tenderloin (\$8.95 upgrade) ~ Roast Prime Rib (\$6.95 upgrade)

Choice of One:

Rice Pilaf ~ Penne Pasta ~ Roasted Red Bliss Potatoes

Choice of One:

Vegetable Medley ~ Glazed Carrots ~ Buttered Green Beans

Warm Rolls & Butter

Dessert Station

Mini Pastries ~ Cookies ~ Brownies ~ Assorted Cakes
Coffee & Tea Station

\$46 per Person

Additional Entrée \$3.95

*Events under 75 adults will have an \$100 carver fee included.

Create Your Own Buffet

GOLD

Choice of Salad:

Garden Salad ~ Caesar Salad ~ Spinach Salad
Greek Salad (+\$1.95) ~ Seasonal Salad (+\$1.95) ~ Antipasto Salad (+\$3.95)

Choice of Appetizer:

Minestrone ~ Chicken Noodle ~ New England Clam Chowder
French Onion ~ Italian Wedding ~ Sliced Fresh Fruit

Choice of Two Entrees:

Chicken Marsala ~ Chicken Piccata ~ Chicken Jerusalem
Chicken Gran Mariner ~ Chicken Parmesan ~ Chicken Florentine
Tortellini Alfredo ~ Chicken, Broccoli & Ziti ~ Spinach & Cheese Ravioli
Baked Macaroni & Cheese ~ Penne Marinara ~ Meatballs in Marinara ~ Shrimp Scampi with Fusilli
Herb Crusted Salmon ~ Baked Stuffed Sole ~ Baked Haddock
Sirloin Steak Tips ~ Sausage, Peppers & Onions
Cavatappi Bolognese ~ Mixed Grains with Roasted Seasonal Vegetables

Carving Station ~ Choice of One:

Roast Beef ~ Turkey ~ Pork Loin ~ Honey Baked Ham
Beef Tenderloin (\$8.95 upgrade) ~ Roast Prime Rib (\$6.95 upgrade)

Choice of One:

Rice Pilaf ~ Penne Pasta ~ Roasted Red Bliss Potatoes

Choice of One:

Vegetable Medley ~ Glazed Carrots ~ Buttered Green Beans

Warm Rolls & Butter

Dessert Station

Mini Pastries ~ Cookies ~ Brownies
Coffee & Tea Station

\$42 per Person

Additional Entrée \$3.95

*Events under 75 adults will have an \$100 carver fee included.

Create Your Own Buffet

SILVER

Choice of Salad:

Garden Salad ~ Caesar Salad ~ Spinach Salad
Greek Salad (+\$1.95) ~ Seasonal Salad (+\$1.95) ~ Antipasto Salad (+\$3.95)

Choice of Appetizer:

Minestrone ~ Chicken Noodle ~ New England Clam Chowder
French Onion ~ Italian Wedding ~ Sliced Fresh Fruit

Choice of Two Entrees:

Chicken Marsala ~ Chicken Piccata ~ Chicken Jerusalem
Chicken Gran Mariner ~ Chicken Parmesan ~ Chicken Florentine
Tortellini Alfredo ~ Chicken, Broccoli & Ziti ~ Spinach & Cheese Ravioli
Baked Macaroni & Cheese ~ Penne Marinara ~ Meatballs in Marinara ~ Shrimp Scampi with Fusilli
Herb Crusted Salmon ~ Baked Stuffed Sole ~ Baked Haddock
Sirloin Steak Tips ~ Sausage, Peppers & Onions
Roast Top Round of Beef with Mushroom Gravy
Cavatappi Bolognese ~ Mixed Grains with Roasted Seasonal Vegetables

Choice of One:

Rice Pilaf ~ Penne Pasta ~ Roasted Red Bliss Potatoes

Choice of One:

Vegetable Medley ~ Glazed Carrots ~ Buttered Green Beans

Warm Rolls & Butter

Dessert Station

Mini Pastries ~ Cookies ~ Brownies
Coffee & Tea Station

\$38 per Person
Additional Entrée \$3.95

Create Your Own Buffet

BRONZE

Choice of Salad:

Garden Salad ~ Caesar Salad ~ Spinach Salad
Greek Salad (+\$1.95) ~ Seasonal Salad (+\$1.95) ~ Antipasto Salad (+\$3.95)

Choice of Two Entrees:

Chicken Marsala ~ Chicken Piccata ~ Chicken Jerusalem
Chicken Gran Mariner ~ Chicken Parmesan ~ Chicken Florentine
Tortellini Alfredo ~ Chicken, Broccoli & Ziti ~ Spinach & Cheese Ravioli
Baked Macaroni & Cheese ~ Penne Marinara ~ Meatballs in Marinara ~ Shrimp Scampi with Fusilli
Herb Crusted Salmon ~ Baked Stuffed Sole ~ Baked Haddock
Sirloin Steak Tips ~ Sausage, Peppers & Onions
Roast Top Round of Beef with Mushroom Gravy
Cavatappi Bolognese ~ Mixed Grains with Roasted Seasonal Vegetables

Choice of One:

Rice Pilaf ~ Penne Pasta ~ Roasted Red Bliss Potatoes

Choice of One:

Vegetable Medley ~ Glazed Carrots ~ Buttered Green Beans

Warm Rolls & Butter

Dessert Station

Cookies ~ Brownies
Coffee & Tea Station

\$34 per Person
Additional Entrée \$3.95

Cocktail Party

Choose Five Passed Hors D'Oeuvres:

Vegetable Spring Rolls ~ Spanakopita ~ Tempura Chicken Tenders
Chicken & Waffles ~ Bruschetta ~ Crab Rangoon ~ Beef Teriyaki ~ Spinach Stuffed Mushrooms
Buffalo Chicken Bite ~ Scallops wrapped in Bacon ~ Tomato & Mozzarella Skewer
Coconut Crusted Chicken ~ Cocktail Meatballs (Swedish, Italian or BBQ)
Pork Potsticker ~ Raspberry & Brie with Filo ~ Antipasto Skewer

Choose One Stationary Appetizer:

Domestic & Imported Cheeses & Seasonal Fruit Display
Served with Assorted Crackers

Fresh Vegetable Crudité with Seasonal Dip

Warm Spinach & Artichoke Dip
Toasted Baguettes, Tortilla Chips, Carrot & Celery Sticks

Carving Station ~ Choice of One:

Roast Beef ~ Turkey ~ Pork Loin ~ Honey Baked Ham
Beef Tenderloin (\$8.00 upgrade) ~ Roast Prime Rib (\$5.00 upgrade)

Pasta Station ~ Choice of Two:

Penne Marinara ~ Cheese Tortellini Alfredo ~ Bow Ties with Pesto Cream Sauce
Fusilli with Garlic & Oil ~ Four Cheese Ravioli with Marinara ~
Penne & Broccoli with Garlic Wine Sauce

Salad Station ~ Choice of One:

Garden Salad ~ Caesar Salad ~ Spinach Salad
Seasonal Salad (+\$1.95)

Warm Rolls & Butter
Coffee & Tea Station

Fresh Baked Cookies & Brownies

\$38 per Person
Add Potato or Rice Pilaf \$1.95
Add Vegetable \$1.95

*Events under 75 adults will have an \$100 carver fee included.

Bear Hill Golf Club

Hors d'Oeuvres Options



Hot Hors d'Oeuvres

Priced per 50 pieces

Seafood Hors d'Oeuvres

Coconut Shrimp.....	\$185
Scallops wrapped in Bacon.....	\$185
Crab Cakes.....	\$150
Seafood Stuffed Mushrooms.....	\$150
Crab Rangoon.....	\$150
Shrimp & Chorizo.....	\$175
Petite Lobster Rolls.....	\$400*

Vegetarian Hors d'Oeuvres

Mini Vegetable Spring Rolls.....	\$150
Arancini with Mozzarella.....	\$150
Spinach Stuffed Mushrooms.....	\$150
Spanakopita.....	\$150
Raspberry & Brie with Filo.....	\$165
Mozzarella Wedges.....	\$150
Toasted Ravioli on a Spoon.....	\$150

Meat & Poultry Hors d'Oeuvres

Lamb Lollipops.....	\$275
Petite Beef Wellington.....	\$260
Beef Teriyaki.....	\$150
Swedish Meatballs.....	\$150
Italian Meatballs.....	\$150
Pork Potsticker.....	\$150
Cheeseburger Sliders.....	\$175
BLT Sliders.....	\$150
Pulled Pork Sliders.....	\$150
Chicken Tenders.....	\$150
Tempura Chicken Tenders.....	\$150
Coconut Chicken.....	\$165
Buffalo Chicken Bite.....	\$150
Pigs in a Blanket.....	\$150
Sweet & Spicy Chicken Wings..	\$150
Chicken & Waffles.....	\$165

Cold Hors d'Oeuvres

Priced Per 50 Pieces

Shrimp Cocktail.....	\$175
Tomato & Mozzarella Skewers.....	\$150
Antipasto Skewers.....	\$150
Seared Tenderloin Crostini with Red Onion Marmalade.....	\$200
Tuna Tartar on a Wonton Crisp.....	\$175
Tomato Bruschetta.....	\$150
Blue Cheese & Caramelized Onion Bruschetta.....	\$150

Raw Bar

Shrimp Cocktail.....	\$175
Oysters on the Half Shell.....	\$175
Cherrystones.....	\$175
Lobster Tails.....	Market Price

Hand carved customized
Ice Sculptures can be ordered
for your event.

Pricing starts at \$400



Stationary Appetizers and Displays

Domestic & Imported Cheeses & Seasonal Fruit Display

Served with Assorted Crackers

\$3.95 per person

Fresh Vegetable Crudité with Seasonal Dip

\$3.25 per person

Fresh Sliced Fruit & Berries with Sweet Cream Dip

\$3.50 per person

Fiesta Display

Tri-Colored Tortilla Chips, Salsa, Fresh Guacamole, Pico de Gallo

\$3.25 per person

Warm Spinach & Artichoke Dip

Toasted Baguettes, Tortilla Chips, Carrot & Celery Sticks

\$3.95 per person

Caprese Display

Bocconcini Mozzarella Balls, Diced Tomatoes, Basil

Crostinis, Sliced French Bread, Balsamic Glaze & Seasoned Dipping Oils

\$3.95 per person

Mediterranean Display

Hummus, Tabbouleh, Baba Gannoush, Toasted Pita Bread,

Kalamata Olives, Roasted Red Peppers, Stuffed Grape Leaves

\$7.00 per person

Antipasto Display

Italian Meats & Cheeses, Marinated Artichokes,

Roasted Red Peppers, Tomatoes, Assorted Olives, Pepperoncini,

Assorted Breads and Bread Sticks

\$10.00 per person

Bear Hill Golf Club

A la Carte Selections



All pricing is per person.

Items are only available as an addition to your event.

Stations

New England Clam Chowder.....	\$4.00
Chili & Cornbread.....	\$5.00
Nacho Bar.....	\$6.00
Baked Potato Bar.....	\$6.00
Slider Station.....	\$10.00

Beef Burgers, Pulled Pork & Buffalo Chicken

Action Stations

These require an \$100 attendant fee

Pasta Station.....	\$10.00
Penne & Tortellini with Marinara & Alfredo Sauces & Assorted Toppings	
Honey Baked Ham.....	\$6.00
Roast Turkey	\$10.00
Roast Sirloin.....	\$12.00
Tenderloin of Beef	\$14.00

Desserts

New York Cheesecake.....	\$4.00
Red Velvet Cake.....	\$5.00
Brownie Sundae.....	\$5.00
Chocolate Lava Cake.....	\$6.00
Apple Crisp a la mode.....	\$4.50
Italian Cookies & Pastries.....	\$4.95
Assorted Dessert Bars.....	\$3.50
Fresh Baked Cookies & Brownies.....	\$2.95

Make Your Own Ice Cream Sundae Bar

Richardson's Chocolate & Vanilla Ice Cream

Warm Hot Fudge, Whipped Cream, Marshmallow topping, Heath Bar, Oreo,
Sprinkles, Maraschino Cherries

\$4.50 per person

Children's Menu

Chicken Fingers & French Fries.....	\$12.95
Tortellini with Butter & Parmesan Cheese.....	\$12.95
Hot Dog & French Fries.....	\$12.95

Beverage Options

Open Bar

Beer, Wine, Liqueur and Soda

Priced per Consumption

Or

\$16.00 per person for 1st hour,

\$8 per person each additional hour

Cash Bar Pricing

Domestic Beer.....	\$5.50
Imported Beer.....	\$6.50
House Wine.....	\$8.50
Premium Wine	\$12.00
Call Drink	\$9.00
Premium Drink.....	\$10.00
Martini Top	\$13.00
Soda	\$2.00

Wines

Bottles of wine can be poured tableside or placed on each table for self-serving.

White

William Hill Sauvignon Blanc.....	\$33
Ecco Domani Pinot Grigio.....	\$27
William Hill Chardonnay.....	\$33
Beringer White Zinfandel.....	\$20

Red

Red Rock Merlot.....	\$31
Josh Cabernet Sauvignon.....	\$34
Mirassou Pinot Noir.....	\$31

Our House wine Canyon Road available by request for \$20 per bottle



Enhancements

Mimosa Punch Bowl - \$100

Red Sangria - \$125

White Sangria - \$125

Bloody Mary Bar - \$125

Soda Station

Assorted cans of Soda and Bottled Poland Springs Water

\$3.00 per person

General Information

In Room Bar Service

Bartender fee (1 per every 75 persons).....\$100

Deposit

A non-refundable, non-transferable deposit is required upon booking and signing the contract. This will be applied to the balance of your event. We do not accept credit card for events. Payments must be made in the form of cash or check only.

Guarantee

The guaranteed number of guests must be confirmed with the Event Manager TEN (10) days prior to the function. Estimated pre-payment of the contract is due at this time. Payment may be made in the form of Cash or Bank Check only. Additions may be made up to three days prior to the event. No reductions can be made. However, Bear Hill will be prepared to serve 5% above the guaranteed number specified.

Menu Details & Entrée Selections

Bear Hill's culinary requests the menu details 4-6 weeks prior to your event. We recommend the selection of one type of entrée for plated meals. Should two different entrée selections be desired, the higher price prevails.

Taxes

All prices are subject to a Massachusetts Meals Tax, currently at 6.25% and a Town of Stoneham Tax of .75%

Service Charge

A 16% service charge, which is distributed in its entirety to the wait staff and bartenders will be added to all food and beverage items.

Administrative Fee

An administrative fee of 4% will be included on all events. The administrative fee referenced herein is for administrative overhead, documentation, preparation, and other management of the event; such Administrative Fee is not, nor is it intended to be, a service charge, tip or gratuity, for wait staff, service employees or service bartenders. This fee is taxable.

Display Decorations

The Club will not permit the affixing of any decorations or event materials to the walls, doors or ceilings. The use of confetti or glitter is NOT allowed anywhere at Bear Hill. All possessions must be removed promptly at the conclusion of the event. We are not responsible for lost or stolen items prior to, during or after the function.