

# 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 (\$1.50) ~ Greek Salad (\$1.50)

## 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

**Baked Stuffed Chicken** ~ Chicken Breast oven roasted with herb stuffing, accompanied by traditional gravy and cranberry sauce

**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 (\$1.50) ~ Antipasto Salad (\$4.00 upgrade)

### 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

### Carving Station ~ Choice of Two:

Roast Beef ~ Turkey ~ Pork Loin ~ Honey Baked Ham  
Beef Tenderloin (\$7.00 upgrade) ~ Roast Prime Rib (\$4.00 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 \$3.50

\*Events under 75 adults will have an \$80 carver fee included.

# Create Your Own Buffet

## GOLD

### Choice of Salad:

Garden Salad ~ Caesar Salad ~ Spinach Salad  
Greek Salad (\$1.50) ~ Antipasto Salad (\$4.00 upgrade)

### 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

### Carving Station ~ Choice of One:

Roast Beef ~ Turkey ~ Pork Loin ~ Honey Baked Ham  
Beef Tenderloin (\$7.00 upgrade) ~ Roast Prime Rib (\$4.00 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

\$41 per Person

Additional Entrée \$3.50

\*Events under 75 adults will have an \$80 carver fee included.



# Create Your Own Buffet

## SILVER

### Choice of Salad:

Garden Salad ~ Caesar Salad ~ Spinach Salad  
Greek Salad (\$1.50) ~ Antipasto Salad (\$4.00 upgrade)

### 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

### 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

\$37.50 per Person  
Additional Entrée \$3.50

# Create Your Own Buffet

## BRONZE

### Choice of Salad:

Garden Salad ~ Caesar Salad ~ Spinach Salad  
Greek Salad (\$1.50) upgrade ~ Antipasto Salad (\$4.00 upgrade) ~ 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

### 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

\$33 per Person  
Additional Entrée \$3.50

# Cocktail Party

## Choose Five Passed Hors D'Oeuvres:

Vegetable Spring Rolls ~ Spanakopita ~ Tempura Chicken Tenders  
Bruschetta ~ Crab Rangoon ~ Beef Teriyaki ~ Spinach Stuffed Mushrooms  
Scallops wrapped in Bacon ~ Tomato & Mozzarella Skewer ~ Coconut Crusted Chicken  
Swedish Meatballs ~ 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 (\$7.00 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

Warm Rolls & Butter  
Coffee & Tea Station

Fresh Baked Cookies & Brownies

\$36 per Person  
Add Potato or Rice Pilaf \$1.50  
Add Vegetable \$1.50

\*Events under 75 adults will have an \$80 carver fee included.

# Bear Hill Golf Club

## Brunch Options

Service must begin before 1:00 p.m.



### Shower Brunch Buffet

Assorted Muffins & Pastries  
Fresh Sliced Fruit & Berries  
Scrambled Eggs  
Brioche French Toast with Whipped Cream & Berries  
Breakfast Potatoes  
Applewood Smoked Bacon, Maple Sausage,  
Broccoli & Cheddar Quiche or Quiche Lorraine  
Choice of Caesar or Garden Salad and choose one entree:  
Chicken Marsala ~ Chicken Picatta ~ Cheese Tortellini with Marinara *or* Alfredo  
Chicken Broccoli Ziti ~ Baked Ziti  
Chicken Jerusalem ~ 4-Cheese Ravioli ~ Baked Haddock  
**\$26**

### Bear Hill Brunch Buffet

Assorted Muffins & Pastries,  
Fresh Sliced Fruit,  
Scrambled Eggs,  
Brioche French Toast, Whipped Cream & Berries,  
Breakfast Potatoes, Applewood Smoked Bacon, Maple Sausage,  
Vegetable Medley and Choose Two Entrées:  
Chicken Marsala ~ Chicken Picatta ~ Cheese Tortellini with Marinara *or* Alfredo ~  
Chicken Broccoli Ziti ~ Baked Ziti  
Chicken Jerusalem ~ 4-Cheese Ravioli ~ Baked Haddock  
**\$29**

## **Champagne Brunch Buffet**

Flute of Champagne Punch or Mimosa at each setting,  
Assorted Muffins & Pastries, Fresh Sliced Fruit,  
Scrambled Eggs,  
Belgium Waffles, Whipped Cream & Berries,  
Breakfast Potatoes, Applewood Smoked Bacon, Maple Sausage,  
Eggs Benedict,  
Honey Baked Ham Carving Station,  
Vegetable Medley and  
Choose one Entree:  
Herb Crusted Salmon, Baked Haddock, Chicken Gran Mariner,  
Chicken Jerusalem, Chicken Broccoli Ziti

**\$32**

Additional Entrée \$3.50

### **Action Station Add-Ons**

#### **Omelet Station**

Mushrooms, Diced Tomatoes, Red & Green Peppers, Diced Onions,  
Ham, Bacon and Cheese, Cooked to Order

\$5.00

#### **Waffle Station**

Whipped Cream, Fresh Strawberries, Apple Cinnamon, & Maple Syrup

\$5.00

#### **Carving Station**

Honey Baked Ham ~ Roast Top Round ~ Roast Turkey ~ Pork Loin

\$6.00

# Bear Hill Golf Club

## Luncheon Options

Service must begin before 3:00 p.m.



### Plated Luncheon

Garden or Caesar Salad

Choice of One Entrée:

Chicken Piccata, Chicken Marsala, Chicken Jerusalem or Baked Haddock

Rice Pilaf or Oven Roasted Red Bliss Potatoes

Vegetable Medley

Dinner Rolls & Butter

Choice of one for dessert:

New York Cheesecake ~ Chocolate Cake ~ Apple Pie a la mode ~ Raspberry Sherbet

Coffee & Tea

**\$26**

### Cold Deli Buffet

Garden Salad,

Choice of Soup: Clam Chowder, Minestrone, Chicken Noodle or French Onion

Assorted Sliced Deli Meats & Cheeses

Roast Beef, Turkey, Chicken Salad & Tuna Salad

Greek Pasta Salad & Red Bliss Potato Salad, Cape Cod Potato Chips

Coffee & Tea

**\$23**

# Create Your Own Luncheon Buffet

Must be served before 3:00 p.m.

## Choice of Salad:

Garden Salad ~ Caesar Salad ~ Spinach Salad  
Greek Salad (\$1.50) ~ Antipasto Salad (\$4.00 upgrade)

## Choice of One Appetizer:

Fresh Sliced Fruit & Berries  
New England Clam Chowder, Minestrone Soup, French Onion Soup, Chicken Noodle Soup

## Choice of Two Entrees:

Chicken Marsala ~ Chicken Piccata ~ Chicken Jerusalem  
Chicken Parmesan ~ Chicken Teriyaki ~ Quiche Lorraine ~ Broccoli & Cheddar Quiche  
Tortellini Alfredo ~ Chicken, Broccoli & Ziti ~ Four Cheese Ravioli  
Baked Macaroni & Cheese ~ Penne Marinara ~ Meatballs in Marinara  
Herb Crusted Salmon ~ Baked Haddock  
Roast Top Round of Beef with Mushroom Gravy

## Choice of One:

Rice Pilaf *or* Roasted Red Bliss Potatoes

Chef's Seasonal Vegetable

Warm Rolls & Butter

Assorted Cookies & Brownies

Coffee & Tea Station

**\$27 per Person**

Additional Entrée \$3.50

Soda Station with Bottled Water \$3.00 per person

# Bear Hill Golf Club

## Hors d'Oeuvres Options



### Hot Hors d'Oeuvres

Priced per 50 pieces

#### Seafood Hors d'Oeuvres

Coconut Shrimp.....	\$165
Scallops wrapped in Bacon.....	\$165
Crab Cakes.....	\$125
Seafood Stuffed Mushrooms.....	\$125
Crab Rangoon.....	\$125
Shrimp & Chorizo.....	\$140
Petite Lobster Rolls.....	\$400*

#### Vegetarian Hors d'Oeuvres

Mini Vegetable Spring Rolls.....	\$125
Arancini with Mozzarella.....	\$150
Spinach Stuffed Mushrooms.....	\$125
Spanakopita.....	\$125
Raspberry & Brie with Filo.....	\$165
Mozzarella Wedges.....	\$125
Toasted Ravioli on a Spoon.....	\$125

#### Meat & Poultry Hors d'Oeuvres

Lamb Lollipops.....	\$225
Petite Beef Wellington.....	\$175
Beef Teriyaki.....	\$130
Swedish Meatballs.....	\$125
Italian Meatballs.....	\$125
Pork Potsticker.....	\$125
Cheeseburger Sliders.....	\$150
BLT Sliders.....	\$140
Pulled Pork Sliders.....	\$150
Chicken Tenders.....	\$130
Tempura Chicken Tenders.....	\$130
Coconut Chicken.....	\$140
Chicken Teriyaki.....	\$130
Pigs in a Blanket.....	\$125
Sweet & Spicy Chicken Wings..	\$125
Quesadilla Cornucopia.....	\$125



## Cold Hors d'Oeuvres

Priced Per 50 Pieces

Shrimp Cocktail.....	\$140
Tomato & Mozzarella Skewers.....	\$120
Antipasto Skewers.....	\$120
Seared Tenderloin Crostini with Red Onion Marmalade.....	\$160
Tuna Tartar on a Wonton Crisp.....	\$150
Tomato Bruschetta.....	\$120
Blue Cheese & Caramelized Onion Bruschetta.....	\$120

## Raw Bar

Shrimp Cocktail.....	\$140
Oysters on the Half Shell.....	\$160
Cherrystones.....	\$160
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 Crudit  with Seasonal Dip**

\$2.95 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

### **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 \$80 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.....	\$5.00
Assorted Dessert Bars.....	\$3.50
Fresh Baked Cookies & Brownies.....	\$2.50

### **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, Liquor and Soda

Priced per Consumption

*Or*

\$16.00 per person for 1<sup>st</sup> 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 - \$85

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).....\$80

## 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.

## 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 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 3% 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.