

Menu



**MOUNTAIN RESORT
& CONFERENCE CENTER**

101 Doe Mountain Lane | Macungie, PA 18062

bcmountainresort.com

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Location

Located in the Lehigh Valley of Pennsylvania just an hour north of Philadelphia, 90 minutes from Wilmington, 2 hours from NYC, 3 hours from Baltimore and 3.5 hours from Washington, D.C.

Accommodations

116 beautifully appointed guest accommodations ranging from standard rooms to two-story loft suites.

Hotel Amenities Include:

- Indoor and outdoor pools and hot tubs
- Fitness Center
- Complimentary Meeting Room WiFi

Meeting Facilities

26,000 square feet of flexible banquet and meeting space.

Lodge (Available April through November only): 9,675 square feet, accommodates up to 350 with various seating styles

Fireside Suite (South Building): 558 square feet, accommodates up to 30 with various seating styles
White Oak Boardroom (South Building): 437 square feet, conference table seats up to 14

Blue Spruce Boardroom (South Building): 437 square feet, conference table seats up to 14

Mountain Ballroom (North Building): 6,640 square feet, accommodates up to 450 with various seating styles

Woodland Ballroom (South Building): 5,170 square feet, accommodates up to 400 with various seating styles

- Full-service mountain resort with panoramic views
- Stone and wood décor
- Comprehensive event-planning assistance and service from an experienced and capable staff
- Modern audiovisual equipment
- Complimentary parking
- Slopeside decks attached to most banquet spaces

Food & Beverage

The Grille

A full service restaurant open evenings and weekends. Seasonal outdoor dining available.

Trail's End Café

A casual poolside eatery, open daily at 7am.

Resort Activities

- **Skiing/Snowboarding/Snowtubing:** On 21 trails: rental equipment is available
- **Hiking/Mountain Biking:** Available on 7 miles of intermediate single track trails
- **Kayaking/Paddleboats:** Non-motorized boating on our 5 acre lake
- **Tennis:** Two lighted courts and hitting wall
- **Disc Golf:** 18-hole course wraps around our resort
- **Volleyball/Badminton/Horseshoes**
- **Putting Green**
- **Giant Swing**
- **Bocce Ball/Darts/Ping Pong/Foosball**
- **Geocaching**
- **Archery**
- **Axe Throwing**
- **Nearby Golf:** Just minutes away

The Spa

Our full service spa and salon offers a wide variety of treatments including massages, facials, wraps, body polishes, scrubs, nail and hair services.

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

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Function Space

A room rental fee will apply for the use of function space.
Function space is assigned based on group size. The Mountain and Woodland Ballrooms, Fireside and Executive Boardrooms are available year round. The Lodge is available April through November.
Function space may be reserved for another group before or after your scheduled time.
On the day of the event, functions that run over the allotted time as scheduled with your Sales Manager, will be charged on a per-hour fee.
Wall hangings, confetti and smoke/fog machines are not permitted. Candles must be in containers.

Food and Beverage Guarantees

A final guest count is required no later than 7 business days prior to your guests arrival and may not decrease after this time.
Outside food or beverage is not permitted in function space.
Payment:
A non-refundable deposit is required along with the signed contract in order to guarantee the date, time and location of your event.

Hotel/other Information

Please contact your Sales Manager for a room block rate for 10 rooms or more. Discounts may not be offered during ski season.
The Hotel at Bear Creek can be reached at 610-641-7101 or toll-free at 1-866-754-2822.
After the cut-off date on the contract has passed, The Hotel at Bear Creek is no longer obligated to hold room blocks.

Audio Visual Equipment

Audio Visual arrangements can be made with Inspire Solutions Inc., our in-house audio visual provider.

continentals

All continentals include an Assortment of Breakfast Juices, Freshly Brewed Coffee and the Finest Hot Teas. Pricing based on one and a half (1.5) hours of service. Breakfast items may not be held for morning breaks. All continentals require a minimum of ten (10) people, unless otherwise noted.

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Bear Creek Continental

\$18

An Assortment of Freshly Baked Danish and Croissant Pastries
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves
Fresh Fruit Salad

A Bear Creek Morning

\$21

An Assortment of Freshly Baked Danish and Croissant Pastries
Wholesome Cereals with Cold Milk
Freshly Baked Muffins
Granola and Greek Yogurt with Wildflower Honey
Sliced Fresh Fruit and Berries

Manhattan Morning

\$23

An Assortment of Freshly Baked Danish
Miniature Greek Yogurt Parfait
Fresh Bagels with Flavored Cream Cheese, Butter and Smoked Salmon
Glazed Cinnamon Rolls

Natures Best

\$24

Greek Yogurt with Strawberries, Blueberries and Granola
Flatbread Sandwiches with Egg White, Cheddar, Broccoli and Tomato
Sliced Fresh Fruit and Berries
Raspberry Bear Claws and Chocolate Croissants
Warm Oatmeal with Brown Sugar, Cinnamon, Raisins and Dried Cranberries

Rise and Shine

\$24

Freshly Baked Muffins
Egg and Cheese Sandwiches with Sausage on English Muffin
Egg and Cheese Sandwiches with Bacon on English Muffin
Sliced Fresh Fruit and Berries
Granola and Greek Yogurt with Wildflower Honey

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

hot breakfast buffets & brunch

All breakfast buffets include an Assortment of Breakfast Juices, Freshly Brewed Coffee and the Finest Hot Teas. Pricing based on one and a half (1.5) hours of service. Breakfast items may not be held for morning breaks. All breakfast buffets require a minimum of twenty (20) people.

Signature Breakfast Buffet

\$27

Farm-Fresh Scrambled Eggs
Roasted Breakfast Potatoes
Crisp Bacon
An Assortment of Freshly Baked Danish and Croissant Pastries
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves
Fresh Fruit Salad

Lower East Side Breakfast Buffet

\$29

Fresh Bagels with Butter, Cream Cheese and Assorted Preserves
Farm-Fresh Scrambled Eggs
Roasted Breakfast Potatoes
Crisp Bacon
An Assortment of Freshly Baked Danish and Croissant Pastries
Greek Yogurt with Assorted Berries and Granola
Fresh Fruit Salad

Kodiak Breakfast Buffet

\$32

Farm Fresh Scrambled Eggs
Cinnamon Brioche French Toast
Crisp Bacon or Breakfast Sausage
Roasted Breakfast Potatoes
Fresh Fruit Salad
Fresh Bagels with Butter, Cream Cheese, and Assorted Preserves

Hilltop Brunch

\$39

An Assortment of Freshly Baked Danish and Croissant Pastries
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves
Sliced Fresh Fruit and Berries
Farm-Fresh Scrambled Eggs
Roasted Breakfast Potatoes
Crisp Bacon
Waffles with Strawberries, Maple Syrup and Whipped Cream
Chicken Marsala
Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
Baked Three Cheese Penne Pasta with House Made Marinara
Chef's Choice Dessert

Bear Creek Brunch

\$45

A minimum of thirty (30) guests required for this buffet.

An Assortment of Freshly Baked Danish and Croissant Pastries
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves
Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
Sliced Fresh Fruit and Berries
Classic Eggs Benedict with a Poached Egg on an English Muffin, Canadian Bacon and Hollandaise
Cinnamon Brioche French Toast with Maple Syrup
Roasted Breakfast Potatoes
Crisp Bacon
Grilled Chicken Breast Bruschetta with Mozzarella Pearls and Balsamic Glaze
Buttered Green Beans
Chef's Choice Dessert

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

à la carte breakfast add-ons

Each of the following are available as an add-on only to any of our breakfast selections. Items are priced per person, unless otherwise noted.

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Hot Selections

Breakfast Burritos with Chorizo Sausage, Monterey Jack Cheese, Peppers and Onions	\$7
Farm-Fresh Scrambled Eggs with Cheddar Cheese with Sautéed Peppers and Onions	\$7 \$8 \$9
Warm Oatmeal with Brown Sugar, Cinnamon, Raisins and Dried Cranberries	\$7
Crisp Bacon	\$7
Breakfast Sausage	\$7
Breakfast Sandwiches (Choose two):	\$9
<ul style="list-style-type: none"> • Bacon, Egg and Cheese on English Muffin • Sausage, Egg and Cheese on English Muffin • Ham, Egg and Cheese on English Muffin • Egg White, Cheddar, Broccoli and Tomato Flatbread 	
Hash Brown Casserole	\$9

Cold Selections

Smoked Salmon with Fresh Bagels, Capers, Red Onion and Sliced Tomato	\$13
Freshly Baked Muffins	\$33 per dozen
Gluten Free Muffins	\$36 per dozen
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves	\$40 per dozen
Wholesome Cereals with Cold Milk	\$4
Kashi Bars	\$4 per bar
Individual Containers of Greek Yogurt	\$4
Crunchy Granola with Dried Fruit	\$4
Fruit Salad	\$9

Action Stations

Attendant fee applies (\$125)

Made-To-Order Eggs and Omelets with Ham, Bell Peppers, Mushrooms, Onions, Asparagus, Tomatoes, Spinach and Cheddar Cheese	\$11
Made-To-Order Golden Malted Waffles with Butter, Warm Maple Syrup, Strawberries, Bananas, Whipped Cream and Nutella	\$11
Made-To-Order Crepes with Fresh Fruit, Cream Fillings, Sauces and Syrups	\$14

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

breaks

Pricing based on one (1) hour of service.

Happy Hour

Vegetable Crudité Tray with Dips
Bags of Pretzels
Bags of Chips

\$10

Cookie Jar

Warm Assorted Freshly Baked Cookies
Whole Milk and Chocolate Milk
Sliced Fresh Fruit and Berries

\$11

Siesta Break

Crispy Tortilla Chips, Salsa, Guacamole and
Warm Queso Dip

\$10

Healthy Snack

Whole Almonds
Fresh Seasonal Whole Fruit
Individual Containers of Greek Yogurt
Kashi Bars

\$12

The Chick and the Pea

Garlicky Hummus
Sun-Dried Tomato and Basil Hummus
Assorted Vegetables
Crispy Pita Chips
Olives
Feta Cheese

\$12

Sweet and Salty

Imported and Domestic Cheese Display
Assorted Crackers
Warm Assorted Freshly Baked Cookies

\$14

Snack Attack

Rice Krispy Treats
Assorted Miniature Chocolate Bars
Goldfish Crackers
Chex Mix

\$12

Seventh Inning Stretch

Hot Soft Pretzel Bites with Beer-Cheddar Dip and
Mustard
Bags of Potato Chips
Miniature Franks with Ballpark Mustard
Bags of Cracker Jacks

\$15

Brie En Croute

Warm Brie with Fresh Berries and Crostini

\$14

Ala Carte Items

Individual Bags of Potato Chips and Pretzels **\$4**

Individual Containers of Greek Yogurt **\$4**

Kashi Bars **\$4 per bar**

Vegetable Crudité with Dips **\$9 per person**

Cheese Display with
Assorted Crackers **\$13 per person**

Tray of Warm Assorted
Freshly Baked Cookies **\$30 per dozen**

Tray of Fudge Brownies **\$30 per dozen**

Soda | Juice | Water **\$4**

Lemonade | Iced Tea | Fruit Punch **\$5 per person**

Fruit Infused Water **\$6 per person**

Beverages

1 Hour Beverage Break **\$8 per person**

4 Hour Beverage Break **\$12 per person**

All Day Beverage Break **\$16 per person**

Beverage Breaks include unlimited Coffee, Decaffeinated
Coffee, Gourmet Teas, Sodas and Waters.

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

lunch buffets

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All lunch buffets require a minimum of 20 people. Pricing is based on one and a half (1.5) hours of service.

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The Sandwich Board

\$34

Choose 1 Soup:

New England Clam Chowder with Oyster Crackers, Italian Wedding, Minestrone, Broccoli and Cheddar, Chicken Noodle with Saltines, Tomato Basil Bisque, Drunken Crab Bisque, Red Pepper and Gouda Bisque, Chef's Choice

Choose 2 Sides:

Traditional Cole Slaw, Broccoli Ranch Slaw, Roasted Cauliflower Salad, Cucumber Salad with Quinoa and Bell Tomatoes, Country Potato Salad with Egg, Chicken Club Pasta Salad, Bowtie Antipasti Salad, Maryland Shrimp Salad

Additional Sides: **\$3 per person**

Choose 3 Meats:

Turkey Breast, Ham, Salami, Hot Capicola, Mortadella, Roast Beef, Tuna Salad

Additional Meats: **\$2 per person**

Includes:

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
Assorted Breads and Cheese
Lettuce, Tomato, Onion, Mayonnaise, Red Pepper Relish and Horseradish Sauce
Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice

Cascade

\$32

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings

Chicken Piccata
Wild Rice Blend
Seasonal Vegetable Medley
Warm Baked Rolls with Butter
Assorted Freshly Baked Cookies and Brownies OR Chef's Choice

The Sub Shoppe

\$30

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
American Cold Cut Sandwich with Roast Turkey, Ham and Salami with American Cheese, Lettuce, Tomato and Red Onion on an Amoroso Sub Roll
Chicken Salad Sandwich on a Croissant with Lettuce and Tomato
Mediterranean Roasted Vegetable Wrap
Yukon Gold Potato Salad
Creamy Cole Slaw
Assorted Potato Chips
Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice

Tailgating

\$35

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
All-Beef Hot Dogs with Beer Braised Sauerkraut
Grilled All-Beef Hamburger
Grilled California Marinated Chicken Breast
Brioche Burger Buns
American Cheese, Lettuce, Tomato, Pickles, Sliced Red Onion, Diced White Onion, Ketchup, Yellow Mustard and Mayonnaise
Yukon Gold Potato Salad
New England Baked Beans
Shoepeg Corn
Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice
Black Bean Veggie Burgers (**upon request only with a \$2 upcharge**)

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

lunch buffets continued

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All lunch buffets require a minimum of 20 people. Pricing is based on one and a half (1.5) hours of service.

The Salad Works

\$35

Chicken Noodle Soup with Saltines
Mixed Greens
Assorted Toppings

- Shredded Carrots, Grape Tomatoes, Cucumbers, Bacon, Cheddar Cheese, Chickpeas, Sliced Olives and Croutons
 - Fresh Grilled Chicken, Turkey Breast and Pit Ham
 - Ranch, Thousand Island, French, Blue Cheese, Balsamic Vinaigrette and Italian Dressings
- Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice

Charm City

\$39

Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives
Crab Cake Sandwich
Hot Roast Beef Sandwich
Black Bean Veggie Burger
Waffle Fries
Creamy Cole Slaw
White Onion, Lettuce, Tomato, Pickle Chips and Tartar Sauce, Ketchup and Horseradish Sauce
Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice

It's a Wrap

\$32

Choose 2: Chicken Caesar, Turkey Club, Roast Beef and Provolone with Red Onion, Mediterranean Roasted Vegetable, Italian, Thai Chicken, Ham and Swiss
Additional Wraps: **\$4 per person**

Includes:
Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
Assorted Potato Chips
Spicy Brown Mustard, Yellow Mustard, Mayonnaise, Sriracha, Red Pepper Relish
Assorted Freshly Baked Cookies and Brownies
OR Chef's Choice

lunch buffets continued

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The Athens

\$35

- Avgolemono – Greek Egg-Lemon Chicken Soup with Orzo Pasta
- Field Greens Salad with Feta Cheese, Tomatoes, Cucumbers, Green Peppers, Red Onion, Pepperoncini and Olives with Greek Feta and Ranch Dressings
- Roasted Garlic Hummus with Carrots, Celery and Crispy Pita Chips
- Make-Your-Own Gyro:
 - Seasoned Beef-Lamb Gyro Meat
 - Grilled Lemon Chicken
 - Lettuce, Tomato, Red Onion, Fresh Mint and Tzaziki Sauce
 - Warm Flatbread
- Walnut Baklava
- Assorted Freshly Baked Cookies and Brownies OR Chef's Choice

Cocina Mexicana

\$32

- Black Bean and Roasted Corn Salad with Cilantro
- Cilantro Lime Chicken Tortilla Soup
- Beef and Chicken Tacos with Hard and Soft Shells
- Shredded Lettuce, Cheddar Cheese, Tomatoes, Fire Roasted Salsa, Sour Cream and Guacamole
- Santa Fe Rice
- Refried Beans
- Banana Layer Cake
- Sugar Cookies

Pronto

\$37

- Family Style Salad with Iceberg Blend, Carrots, Tomatoes, Cucumbers, Red Onion, Olives, Pepperoncini and Croutons with Italian Dressing
- Meatballs in Pomodoro Sauce
- Penne alla Vodka
- Pan Seared Chicken with White Wine, Lemon and Italian Parsley
- Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce
- Ciabatta Bread, Extra Virgin Olive Oil and Balsamic Vinegar
- Miniature Cannoli
- Cheesecake with Raspberry Drizzle and Fresh Raspberries

To-Go Meals

\$24

- A Variety of Wraps with a piece of Seasonal Fresh Whole Fruit, a Cookie, a Bag of Potato Chips and a Bottle of Water

To-Go meals are offered to groups that are leaving the resort. Turn this menu into a buffet for \$8 per person surcharge.

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

plated luncheon

The plated luncheon menu includes Chef's Choice of Dessert and Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Actual entrée counts are due seven (7) business days prior to event.

\$35 per person

First Course (Choose 1)

- Za'atar Hummus with Carrots, Celery, Olives, Feta Cheese and Crispy Pita Chips
- Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
- Tossed Caesar Salad with Shaved Parmesan and House Croutons
- Spinach Salad with Chopped Egg, Crisp Bacon, Mushrooms and Hot Bacon Dressing
- Kale Romaine Salad with Quinoa, Raisins, Almonds, Parmesan Cheese and Lemon Basil Vinaigrette
(\$2 per person upcharge)
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives
(\$2 per person upcharge)
- Vine Ripened Tomatoes with Fresh Mozzarella and Basil
(\$2 per person upcharge)

Entrée Selections (Choose 2)

- All entrees served with chef's choice of accompaniments*
- American Cold Cut Sandwich with Roast Turkey, Ham and Salami with American Cheese, Lettuce, Tomato and Red Onion on an Amoroso Sub Roll
 - Chicken Salad Sandwich on a Croissant with Lettuce and Tomato
 - Vegetable Wrap with Hummus, Spinach, Roasted Red Pepper and Crispy Shallots on Lavash Bread
 - Roast Beef Sandwich with Thinly Sliced Onion, Lettuce, Tomato and Horseradish Crème Fraiche on a Sub Roll
 - Turkey Club Sandwich with Oven Roasted Turkey, Bacon, Lettuce, Tomato and Mayonnaise on Lightly Toasted Pullman White Bread
 - Mediterranean Roasted Vegetable Wrap
 - Thai Chicken Wrap
 - Ham and Swiss Wrap
 - Chicken Marsala
 - Grilled Salmon with Caper Beurre Blanc
 - Butternut Squash Ravioli
 - Grilled Cauliflower Steak with Thai Peanut Sauce
 - Grilled Flank Steak with Chimichurri

Pre-order Menu from Trail's End Café

\$23 per person

Order your favorite from Trail's End Café and have it delivered to your meeting room. Includes Bottled Soda or Water and Chef's Choice Dessert.

Only for groups of 15 or less. Must be ordered by 10:30 am.

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

dinner buffets

All dinner buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All dinner buffets require a minimum of thirty (30) people, unless otherwise noted. Pricing is based on one and a half (1.5) hours of service.

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Memphis

\$46

Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Smoked Barbecue Beef Brisket
Memphis Style Baby Back Ribs in a Sweet and
Tangy Barbecue Sauce
Buttermilk Fried Chicken
Macaroni and Cheese
Herb Roasted Red Bliss Potatoes
Buttered Green Beans
Creamy Cole Slaw
Buttermilk Cornbread with Honey Butter
Chocolate Creme Cake
Warm Assorted Freshly Baked Cookies

Hamptons

\$51

Warm Dinner Rolls
Mesclun Salad with Cucumber, Carrots, Tomatoes,
Croutons and Assorted Dressings
Carved Marinated Flank Steak with Roasted
Mushrooms and Shallots in a Red Wine Sauce
Rosemary Roasted Pork Loin with Dried Fruit
Compote and Natural Jus
Roasted Salmon Filet
Whipped Mashed Potatoes
Buttered Green Beans
Shoepeg Corn
Warm Assorted Freshly Baked Cookies
Chocolate Creme Cake

Versailles

\$49

Warm Dinner Rolls
Baby Greens with Tomato, Black Olives, French
Beans, Red Potatoes, Hard Boiled Egg and Lemon
Provencal Dressing
Braised Beef Bourgvignon - Red Wine Marinated Beef
Braised with Pearl Onions, Carrots and Mushrooms
Cognac Shrimp Sauteed with Citrus Wild Rice
Ratatouille
Haricort Vert
Potato Gratin
Profiteroles and Creme Brulee

Naples

\$51

Warm Dinner Rolls
Italian Wedding Soup
Antipasti Salad with Salami, Mozzarella, Pepperoni,
Olives, Pepperoncini, Chickpeas, Tomatoes,
Cucumbers, Croutons and Field Greens
with Red Wine Vinaigrette
Tuscan Pot Roast with Porcini Mushrooms
and Red Wine
Romano Crusted Chicken with Lemon
Rigatoni Bolognese and Parmesan Reggiano
Stewed Zucchini in Tomato Sauce with Root
Vegetables and Basil
Tiramisu
Miniature Cannoli

Land & Sea

\$57

Warm Dinner Rolls
Chopped Salad with Chopped Romaine and Iceberg
Lettuce, Tomato, Cucumber, Hearts of Palm, Red
Onion and Old Bay Deviled Egg with Red Wine
Vinaigrette
Crab Cakes with Cocktail and Tartar Sauce
Grilled Sirloin Steak with Green Peppercorn Sauce
Chicken Oscar with Veloute Sauce
Brussel Sprouts
Roasted Garlic Mashed Potatoes
Shoepeg Corn
Chef's Choice Dessert

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

dinner buffets

All dinner buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All dinner buffets require a minimum of thirty (30) people, unless otherwise noted. Pricing is based on one and a half (1.5) hours of service.

Summertime Barbecue

\$46

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
 Pulled Pork BBQ
 Backyard Burgers with Lettuce, Tomato, Red Onion, Brioche Rolls, Cheddar Cheese, Swiss Cheese, Ketchup, Mustard and Mayonnaise
 Bourbon Glaze Salmon
 Buttered Shoepeg Corn
 Buttered Green Beans
 Country Potato Salad with Mustard and Hard-Boiled Egg
 Fresh Cubed Watermelon
 Chocolate Crème Cake
 Warm Assorted Freshly Baked Cookies

Little Lehigh

\$43

Warm Dinner Rolls
 Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
 Herb Roasted Chicken Breast
 Grilled Salmon with Chesapeake Spice Aioli
 Penne, Fresh Tomatoes, Mushrooms, Peas and Parmesan Cream Sauce
 Steamed Asparagus
 Roasted Red Potatoes
 Cheesecake with Raspberry Drizzle and Fresh Raspberries

West Coast

\$57

Romaine and Iceberg Salad with Green Goddess Dressing
 Fire and Ice Cucumber, Tomato and Red Onion Salad
 Chipotle Marinated Grilled London Broil Steak with Chimichurri and Anaheim Tomato Relish
 Cedar Planked Salmon with Artichoke and Toasted Garlic
 Grilled Herb Marinated Airline Chicken
 Horseradish Mashed Yukon Gold Potatoes
 Vegetable Medley
 Sourdough Bread and Butter
 Fresh Cubed Watermelon
 Carrot Cake

Scenic View

\$41

Warm Dinner Rolls
 Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
 Green Peppercorn Marinated Flank Steak with Balsamic Roasted Cipollini Onions
 Grilled Citrus Chicken over Wild Rice
 Sautéed Zucchini and Yellow Squash
 Roasted Garlic Mashed Potatoes
 Green Beans Almondine with Lemon
 Chef's Choice Dessert

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

create-your-own buffet

All create-your-own buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Either course includes warm baked rolls with butter and chef's choice of dessert. All create-your-own buffets require a minimum of twenty (20) people.

Two Entrée Buffet	\$46
Three Entrée Buffet	\$51
Four Entrée Buffet	\$56

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Salad Selections (Choose 1)

- Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
- Greek Salad with Field Greens, Tomatoes, Cucumbers, Green Peppers, Red Onion, Pepperoncini, Kalamata Olives and Feta Cheese with Greek Dressing
- Kale Romaine Salad with Quinoa, Raisins, Almonds, Parmesan Cheese and Lemon Basil Vinaigrette
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives

Soup Selections (Choose 1)

- New England Clam Chowder with Oyster Crackers Italian Wedding
- Broccoli and Cheddar **GF**
- Chicken Noodle with Saltines
- Tomato Basil Bisque **GF**
- Drunken Crab Bisque **GF**
- Red Pepper and Gouda Bisque

*Soup Selections that are gluten free are noted with a **GF**.*

Pairing options for the Create-Your-Own Buffet: (choose one of each)

Starches

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Horseradish Yukon Gold Potatoes
- Wild Rice Blend
- Potato Gratin with Gruyere Cheese
- Fresh Herb Risotto
- Macaroni and Cheese
- Roasted Vegetable & Tri-color Quinoa

Vegetables

- Honey Glazed Carrots
- Fiesta Corn
- Broccoli
- Buttered Green Beans
- Steamed Asparagus
- Seasonal Vegetable Medley

Entrée Selections

- Memphis Style Barbecue Baby Back Ribs in a Sweet and Tangy Barbecue Sauce
- Pot Roast with Potatoes, Carrots and Horseradish Sauce
- Rosemary Roasted Pork Loin with Dried Fruit Compote and Natural Jus
- Carved Flank Steak Au Poivre
- Roasted Chicken with Natural Jus and Mustard-Rosemary Butter
- Romano Crusted Chicken Breast with Lemon
- Chesapeake Crab Cakes with Remoulade Sauce
- Crispy Fried Haddock with Tartar Sauce and Lemon
- Shrimp Penne Pasta with Brandied Shrimp Cream Sauce, Tomatoes and Chives
- Rigatoni Bolognese and Parmesan Reggiano
- Vegan Kung Pao Spaghetti with Tofu, Peppers, Onions, Bean Sprouts and Peanuts
- Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce
- Flank Steak with Chimichurri
- Beef Tenderloin Tips with Mushrooms
- Panko Crusted Chicken Breast with Tomato Parmesan Cream Sauce
- Chicken Piccata

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

plated dinner

All plated dinners include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Each entrée includes warm baked rolls with butter and chef's choice of dessert. Actual entrée counts are due seven (7) business days prior to event.

To offer additional entree choice, please ask your Sales Manager for pricing.

First Course (Choose 1)

- Garden Salad with House Sherry Vinaigrette
- Tossed Caesar Salad with Shaved Parmesan and House Croutons
- Fresh Mozzarella with Garden Fresh Tomatoes, Basil Oil, Roasted Tomato Drizzle and Sea Salt
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives
- Classic Shrimp Cocktail with Fresh Lemons and Cocktail Sauce **(Market Price)**

Duet Entrée Selections

- Petit Filet with Red Wine Demi-Glace and Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$64**
- Chicken Florentine and Grilled Flatiron Steak Accompanied by Chef's Choice of Starch and Vegetable **\$41**
- Herbed Chicken Breast and Grilled Salmon with Lemon Cream Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$43**

Plated Dinner

for Children *twelve (12) and under*

- Chicken Fingers and French Fries **\$18**
- Chicken Fingers and Macaroni and Cheese **\$18**
- Kids Cheeseburger and French Fries **\$18**

Entrée Selections (Choose 2)

Gluten free entrées are available upon request.

- Grilled Amish Chicken Breast with Natural Jus, Mustard and Rosemary, Accompanied by Chef's Choice of Starch and Vegetable **\$41**
- Chicken Wellington with Brandied Mushroom Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$43**
- Chicken Florentine Stuffed with Spinach, Parmesan Cheese with a Roasted Garlic Cream Sauce **\$42**
- Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$49**
- Mezzi Rigatoni with Crab and Asparagus in a Parmesan Cream Sauce **\$43**
- Grilled Mahi Mahi with Mango Salsa, Accompanied by Chef's Choice of Starch and Vegetable **\$46**
- Cedar Plank Salmon with Artichoke and Toasted Garlic, Accompanied by Chef's Choice of Starch and Vegetable **\$48**
- Filet Mignon with Red Wine Demi-Glace, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$59**
- Grilled Sirloin Steak with Green Peppercorn Sauce, 10 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$49**
- Grilled Flatiron Steak with Red Wine Demi-Glace, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$48**
- Sweet and Smokey Roasted Pork Tenderloin with Apple Demi-Glace Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$49**
- Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce **\$34**
- Vegetable Lasagna with Assorted Vegetables and Cheeses **\$39**
- Black Pepper Tofu Bowl with Bokchoy and Baby Vegetables with Buckwheat Pasta **\$34**
- Grilled Cauliflower Steak with Thai Peanut Sauce **\$34**

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

passed hors d'oeuvres

Passed Hors D' Oeuvres priced per 25 pieces.

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Hot

Potato Latkes with Chive Creme Fraiche	\$65
Spicy Korean Meatballs GF	\$75
Pork Carnitas Taquito with Cilantro Lime Crema	\$75
Braised Short Rib and Manchego Empanada	\$75
Chicken and Waffles with Chipotle Cream and Sweet Syrup	\$75
Spanakopita	\$75
Warm Artichoke and Cheese Beignet	\$75
Crispy Asparagus and Fontina Risotto Ball with Basil Aioli GF	\$75
Coconut Chicken Skewer with Sweet Chili Sauce	\$75
Cocktail Frank Wrapped in Puff Pastry with Stone Ground Mustard	\$75
Tomato Bisque Boule	\$75
French Onion Soup Boule	\$75
Vegan Caponata Star GF	\$75
Raspberry and Brie Phyllo	\$75
Miniature Vegetable Spring Roll with Sweet Chili Sauce	\$75
Smoked Chicken and Pepper Quesadilla	\$80
Coconut Shrimp	\$85
Bacon Wrapped Scallop with Apricot Horseradish Chutney GF	\$85
Miniature Beef Wellington with Maytag Blue Cheese	\$85
Maple Bacon Wrapped Shrimp	\$85
Lobster Newberg Puff	\$90
Potato Latkes with Smoked Salmon and Chervil	\$90
Flank Steak Wrapped Asparagus with Balsamic Glaze GF	\$90
Miniature Maryland Crab Cake with Chesapeake Aioli	\$90
Tuna Tartare Wonton with Avacado, Mango, and Coconut	\$95

Cold

Tomato Mozzarella Bruschetta	\$65
Shaved Prosciutto Wrapped Melon GF	\$65
Whipped Goat Cheese Crostini with Black Pepper and Micro Greens	\$75
House Made Ricotta with Roasted Red Pepper in Phyllo Cup with Micro Greens	\$75
Iced Shrimp Cocktail with Red Chili Cocktail Sauce GF	Market Price

Passed Hors D' Oeuvres that are gluten free are noted with a **GF**.

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

stationary displays & stations

Stationary displays and attended stations are only available as an add-on to cocktail hour or your meal service. All items are priced per person, unless otherwise noted. Pricing is based on up to one and a half (1.5) hours of service.

Stationary Displays

Fresh Garden Vegetable Crudité with Ranch and Red Pepper Dips	\$9	Warm Spinach Artichoke Dip with Crispy Pita Chips	\$12
Imported and Domestic Cheese Display with Assorted Crackers	\$12	Antipasti Display with Sliced Cured Meats, Artisan Assorted Cheeses, Olives, Pepperoncini, Marinated Vegetables and Crostini	\$15
Sliced Fresh Fruit Display with an Assortment of Fresh Fruit	\$9	Grand Sushi Platter 80 Pieces of Assorted Sushi Rolls: California Rolls, Spicy Tuna, Salmon California, Spicy Crab, Shrimp Tempura, Avocado Cucumber Burdock Rolls, Pickled Ginger and Wasabi	Market Price
Hummus Trio <ul style="list-style-type: none"> • Za'Atar • Pine Nut Parsley and Lemon • Sun-dried Tomato and Basil with Assorted Vegetables, Pita Chips, Olives and Feta Cheese 	\$10		

Stations

Salad Station with a Greens Blend, Diced Tomatoes, Sliced Cucumbers, Carrot Julienne, Red Onion, Cheddar Cheese and Croutons, Accompanied by Ranch, Balsamic Vinaigrette and Caesar Dressings	\$8	Tater Tot Station with Crispy Tater Tots, Warm Cheddar Cheese Sauce, Fresh Bacon Bits, Green Onions, Caramelized Onions, Chili, Sour Cream and Ketchup	\$13
Add Grilled Chicken: \$5 per person Add Albacore Tuna Salad: \$5 per person Add Shrimp: \$9 per person		Hot Dog Station with Hot Dogs, Corn Dogs, Chopped Bacon, Sport Peppers, Pickled Jalapeños, Sweet Relish, Dill Pickle Spears, Diced Spanish Onions, Sauerkraut, Chili, Cheese Sauce, Ball Park Mustard, Sriracha and Ketchup	\$13
French Fry Bar with Waffle, Curly and Sweet Potato Fries, Ketchup, Malt Vinegar, Old Bay, Warm Cheese Sauce, Sriracha Mayonnaise and Jalapeno Ranch Dip	\$12	Macaroni and Cheese Station with Bacon, Diced Chicken, Cheddar Cheese, Bleu Cheese Crumbles, Spinach, Chopped Tomatoes, Green Onion	\$14
Beef Cheesesteak Station with Cheese Sauce, Red Sauce, Onion, Sliced Mushrooms and Bell Peppers Add Chicken: \$2 per person	\$13	Mexican Bar with Warm Tortilla Chips, Hard and Soft Shells with Seasoned Ground Beef, Diced Chicken, Salsa, Guacamole, Sour Cream, Green Onion, Red Onion, Cheese Sauce, Jalapenos, Tomato and Shredded Lettuce	\$15
Beef Slider Bar with Chipotle Mayonnaise, Roasted Garlic Aioli, Brown Mustard, Pickles, Grilled Red Onion, Ketchup and Crisp Bacon	\$13	Seafood Station with Smoked Salmon, Cocktail Shrimp, Crab Claws, Calamari Salad served with Lemon Wedges, Cocktail Sauce, and Tabasco	\$19
Mashed Potato Martini Bar with Garlic Mashed Potatoes, Mashed Sweet Potatoes, Green Onions, Caramelized Onions, Crisp Bacon, Cheddar Cheese, Blue Cheese Crumbles, Sour Cream, Brown Sugar, Miniature Marshmallows and Butter Balls	\$13	Crab Cake Station with Sauteed Maryland Crab Cakes, Mustard Aioli, Corn Relish and Savoy Cabbage Slaw	\$27

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

chef-attended action & carving stations

Chef-attended action stations and chef-attended carving stations are only available as an add-on to cocktail hour or your meal service. A \$125 chef attendant fee applies. All stations are priced per person. Pricing is based on up to one and a half (1.5) hours of service.

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Chef-Attended Action Stations

- Pasta Station with Penne Pasta, Chicken and Sundried Tomatoes in a Basil Pesto Sauce; Cheese Tortellini with Tomato Basil Sauce; Shrimp and Scallops Cavatappi in a Garlic Cream Sauce; Crushed Red Pepper, Pecorino Romano Cheese, Granulated Garlic and Warm Breadsticks **\$19**
- Stir Fry Station with Chicken, Shrimp OR Tofu with Assorted Vegetables and Noodles in a Spicy Kung Pao Sauce **\$19**

Chef-Attended Carving Stations

- Herb Roasted Beef Tenderloin with Red Wine Sauce (minimum of 15 guests) **\$34**
- Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce (minimum of 25 guests) **\$25**
- Rosemary Roasted Top Round of Beef with Mushroom Sauce (minimum of 50 guests) **\$15**
- Brown Sugar Baked Ham with Maple Glaze (minimum of 50 guests) **\$15**
- Herbed Slow Roasted Turkey Breast with Home Style Gravy and Cranberry Orange Relish (minimum of 15 guests) **\$19**
- Herb Roasted Pork Loin with Rosemary and Garlic Sauce (minimum of 40 guests) **\$15**
- Carved Salmon on Cedar Plank, Roasted with Lemon and Dill **\$18**
- Brazilian Carving Station
Traditional Brazilian BBQ -
Roast Bottom Round of Beef, Chimichurri, Roasted Garlic Aioli, Charred Tomato and Shallot **\$30**

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

dessert stations

Dessert stations are available as an add-on to your meal service. All dessert stations are priced per person, unless otherwise noted. Pricing based on one and a half (1.5) hours of service.

Dessert Stations

Chocolate Fountain with Warm Chocolate, Seasonal Fresh Fruit, Marshmallows, Rice Krispy Treats, Pretzel Rods, Oreo Cookies and Pound Cake	\$12	Waffle Bar with Made-To-Order Malted Waffles with Vanilla Ice Cream, Fresh Strawberries, Chocolate Sauce, Caramel Sauce, Whipped Cream, Wet Walnuts and Maraschino Cherries with a \$125 Chef Attendant Fee	\$14
Bananas Foster Flambé with Bananas Flambéed in Rum, Brown Sugar, Cinnamon and Banana Liquor, Served with Vanilla Ice Cream with a \$125 Chef Attendant Fee	\$10	Taste of Philly Assorted Tasty Kake, Twinkie, and Little Debbie Favorites Served with Pretzel Bites for a Mix of Sweet and Salty Snacks	\$14
Cereal Bar with Assortment of Sugary Childhood Favorites Served with Cold Milk	\$10	Assorted Tarts, Cakes and Petit Fours	\$14
Cheesecake Bar with NY Style Cheesecake Bowls Served with Graham Cracker Crumbles, Crushed Oreo Cookies, and Raspberry Compote with a \$125 Chef Attendant Fee	\$14	S'mores Bar <i>Includes Miniature Fire Stations for Roasting Marshmallows</i> Graham Crackers, Milk Chocolate, Marshmallows and Peanut Butter Cups	\$15
Ice Cream Sundae Bar with Vanilla Ice Cream with Assorted Sundae Toppings with a \$125 Chef Attendant Fee Add Warm Apple Cinnamon Crisp	\$15 \$4 per person	Cannoli Dip Station Cannoli Chips Mini Waffle Cones	\$12

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

alcoholic beverage selections

No shots are permitted. Bear Creek strictly adheres to all PLCB laws. All pricing below is per drink unless otherwise noted.

Bar Options

Hosted and Cash Bar
A \$125 bartender fee applies for each bar.

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Standard Brand Liquors

Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Full Lift Vodka, Jose Cuervo Gold, Peach Schnapps, Amaretto, Triple Sec, Kapalil Coffee Liqueur, Sweet and Dry Vermouth

Martinis and Manhattans: \$9

Premium Brand Liquors *(includes standard liquors)*

Tito's Vodka, Flavored Vodkas, Tangueray Gin, Jack Daniels Bourbon, Canadian Club Whiskey, Dewars Scotch, 1800 Silver Tequila, Baileys, Sambuca, Kahlua, Jameson

Martinis and Manhattans: \$10

Elite Brand Liquors *(includes standard liquors)*

Grey Goose Vodka, Flavored Vodkas, Meyers Dark Rum, Grand Marnier, Bombay Sapphire Gin, Jameson, Knob Creek Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, 1800 Silver Tequila, Amaretto Di Sarrono, Kahlua, Sambuca, Baileys

Martinis and Manhattans: \$11

Domestic Bottled Beers

Miller Lite, Yuengling Lager, Coors Light, Budweiser, Bud Light, Michelob Ultra
Three (3) domestic bottled beers from the above listings will be on Standard, Premium, and Elite Bars.

\$7

Premium Bottled Beers

Heineken, Stella Artois, Corona, Broken Heels IPA, Dogfish 60 Minute, Blue Moon, White Claw Hard Seltzer
One (1) premium bottled beer from the above listings will be on Premium and Elite Bars.

\$9

House Wine

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir
Choose three (3) varietals for Standard, four (4) for Premium, and five (5) for Elite

\$9

Wine Service

Choose 2: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir
One bottle serves approximately four (4) guests.
Wine may be placed on each guest table or passed by servers during dinner.
Upgraded wines or special requests are based on availability and priced accordingly.

\$10 per person

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

alcoholic beverage selections

One bar is suggested for every 100 guests. No shots are permitted. Bear Creek strictly adheres to all PLCB laws

Open Bar Options

Beer and Wine Open Bar

Beer: A variety of domestic bottled beers will be on each bar.

House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

Standard Brand Open Bar

Liquor: Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Full Lift Vodka, 1800 Silver Tequila, Jose Cuervo Gold, Peach Schnapps, Amaretto, Triple Sec, Kapali Coffee Liqueur, Sweet and Dry Vermouth

Beer: A variety of domestic bottled beers will be on each bar.

House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

Premium Brand Open Bar *(includes standard liquors)*

Liquor: Tito's Vodka, Flavored Vodkas, Tangueray Gin, Jack Daniels Bourbon, Canadian Club Whiskey, Dewars Scotch, 1800 Silver Tequila, Baileys, Sambuca, Kahlua, Jameson

Beer: A variety of domestic and import bottled beers will be on each bar.

House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

Elite Brand Open Bar *(includes standard liquors)*

Liquor: Grey Goose Vodka, Flavored Vodkas, Bombay Sapphire Gin, Jameson, Knob Creek Bourbon, Meyers Dark Rum, Grand Marnier, Chivas Regal Scotch, Crown Royal Whiskey, Amaretto Di Sarrono, Kahlua, Sambuca, Baileys

Beer: A variety of domestic and import bottled beers will be on each bar.

House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

Open Bar Pricing

	One Hour	Two Hours	Three Hours	Four Hours
Beer & Wine Only	\$11	\$19	\$28	\$32
Standard Brand	\$15	\$23	\$33	\$39
Premium Brand	\$18	\$27	\$38	\$45
Elite Brand	\$21	\$30	\$40	\$50

Additional Hosted Bar Options

A \$75 station fee applies for each station.

Bloody Mary Station

\$10 per person

Create your own Bloody Mary!

Includes: Vodka, House Bloody Mary Mix, Tomato Juice, Worcestershire Sauce, Hot Sauce, Lime Juice, Black Pepper, Olives, Celery, Lime, Lemon, Garlic Salt, Celery Salt and Old Bay

Mimosa Station

\$14 per person

Create your own Mimosa! Includes: Champagne, Orange Juice, Cranberry Juice, Lemonade and Seasonal Fruit Garnishes

Champagne Toast

\$4 per glass

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

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Presentation Packages

Projector Support Package **\$125**
For client owned projector

- Traveler's Screen (appropriately sized to room)
- Projection cart/stand
- Basic technical support
- All cabling included

Ballroom Projector Support Package **\$275**
For client owned projector

- Professionally dressed fast fold screen (appropriately sized to room)
- Projection cart/stand
- Basic technical support
- All cabling included

LCD Projector Package **\$395**
Recommended for breakouts or small meetings

- Meeting room LCD Projector (4,000 Lumens)
- Traveler's Screen (appropriately sized to room)
- Projection cart/stand
- All cabling included

Ballroom DLP Projector Package **\$675**
Recommended for groups larger than 100 people

- HD DLP Projector (6,000 Lumens)
- Professionally dressed 5'x9' fast fold screen
- Projection cart/stand
- All cabling included

Audio Packages

Podium Microphone Package **\$225**

- Wired podium microphone
- 6 channel audio mixer
- Powered Speaker
- All cabling included

Wireless Microphone Package **\$330**

- Wireless microphone (handheld or lavalier)
- 6 channel audio mixer
- Powered Speaker
- All cabling included

Small Sound System Package **\$255**
Recommended for groups under 100 people

- (2) Powered speakers with stands
- 6 Channel audio mixer
- All cabling included

Large Sound System Package **\$475**
Recommended for groups over 100 people

- (4) Powered speakers with stands
- 12 Channel audio mixer
- All cabling included

Lighting Packages

LED Decor Package **\$200**
(6) LED color fixtures arranged in room

LED Decor Package **\$375**
(12) LED color fixtures arranged in room

Labor

Setup/Strike **\$65/hr**
Standard Operator **\$95/hr**

Monday - Friday
6am-5pm **Straight time**
5pm-6am **Time and a Half**

Saturday, Sunday and Holidays
6am-Midnight **Time and a Half**
Midnight-6am **Double Time**
Holidays **Double Time**

A 4-hour minimum applies for all labor calls

Presentation Accessories

- Flipchart Easel with Pad & Markers **\$65**
- Flipchart Easel with Self-Adhesive Pad & Markers **\$85**
- Display Easel **\$15**
- Computer Presentation Remote **\$50**
- Conference Speaker Phone Extension **\$150**
- Cord with Power Strip Black Pipe & **\$15**
- Drape per foot **\$15**

Video & Date Components

- 70" Display Monitor **\$495**
- Seamless Scan Converter/Switcher **\$300**
- Laptop Computer **\$230**

Audio Components

- Wired Microphone **\$65**
- UHF Wireless Microphone **\$170**
- 6 Channel Audio Mixer **\$65**
- 12 Channel Audio Mixer **\$120**
- Powered Speaker with Tripod Stand **\$95**
- Laptop Audio Interface Computer **\$50**
- Speakers **\$35**



For all AV services, please contact
Jose Estrella
Jose.estrella@inspiresolutions.com
c: 646.301.6930
o: 610.682.7100 ext.312

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

resort map

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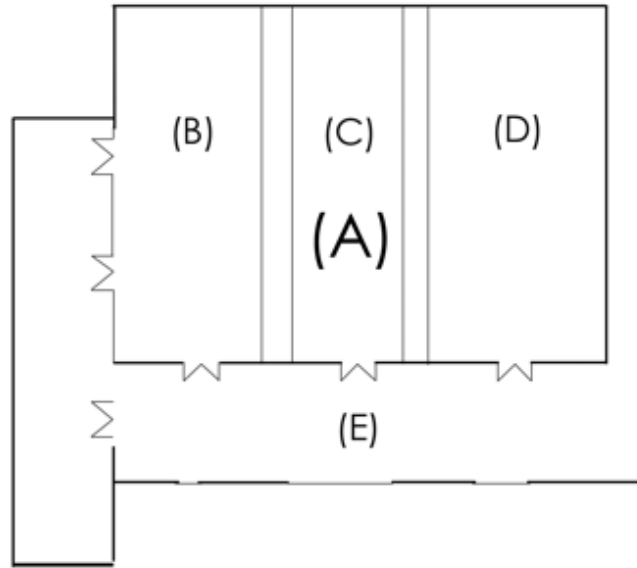
Resort Map

- | | | |
|---|---|---|
| <ul style="list-style-type: none"> A Bear Creek Lake B Maintenance & Ski Patrol C Rentals D Lower Lodge, Guest Services, Ski School & Outdoor Ticket Windows E Lodge F The Grille G Mountain Ballroom | <ul style="list-style-type: none"> H North Lobby (Entrance and Hotel Check-in) Indoor Pool & Hot Tub I The Hotel at Bear Creek: North Building J South Lobby (Entrance) The Spa at Bear Creek K The Hotel at Bear Creek: South Building Woodland Ballroom, Boardrooms, Fireside Suite, Trail's End Café & The Spa at Bear Creek | <ul style="list-style-type: none"> L Outdoor Pool M Outdoor Hot Tub N Mountain Courtyard & Outdoor Hot Tub O Rock Garden P Tennis Courts Q Woodland Courtyard |
|---|---|---|

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

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Mountain Ballroom

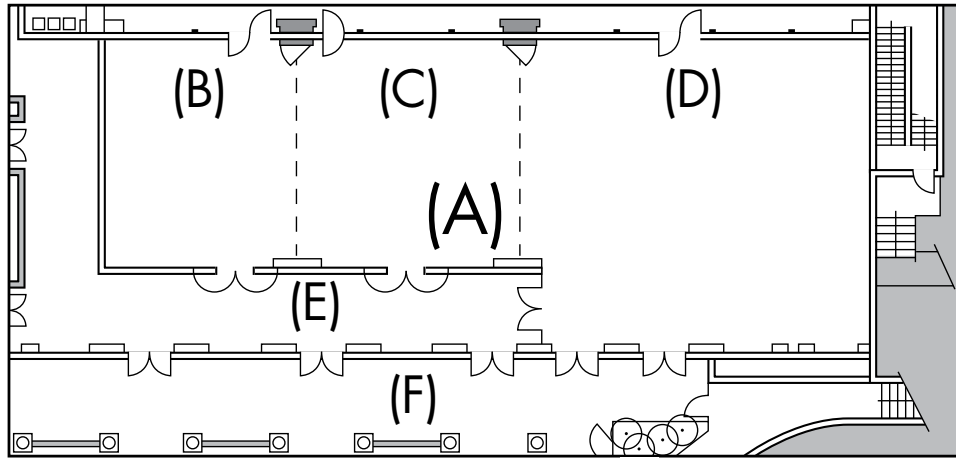
North Building, Hotel Lobby Level

Meeting Room	Dimensions	Sq Ft	Theatre	Classroom	Banquets	U-Shape	Reception
Mountain Ballroom (A)	60 x 83	4980	450	250	300	-	250
Mountainside (B)	60 x 30	1800	150	80	80	50	-
Evergreen (C)	60 x 23	1380	125	60	60	40	-
Spring Creek (D)	60 x 30	1800	150	80	80	50	-
Pre-Function (E)	20 x 83	1660	-	-	-	-	-
Deck (F)	76 x 17	1292	-	-	-	-	-
Ceiling Height	12-22 ft	-	-	-	-	-	-



A 25% service charge and 6% sales tax will be applied to all food and beverage items.

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Woodland Ballroom

South Building, Second Floor

Meeting Room	Dimensions	Sq Ft	Theatre	Classroom	Banquets	U-Shape	Reception
Woodland Ballroom (A)	113' Long	4466	400	200	250	-	180
Winterberry (B)	34 x 28	952	80	40	50	15	-
Hemlock (C)	34 x 33	1122	100	60	70	30	-
Willow (D)	46 x 52	2392	200	120	120	50	-
Pre-Function (E)	11 x 64	704	-	-	-	-	-
Deck (F)	155 x 13	2015	-	-	-	-	-
Ceiling Height	10.5 ft	-	-	-	-	-	-



A 25% service charge and 6% sales tax will be applied to all food and beverage items.

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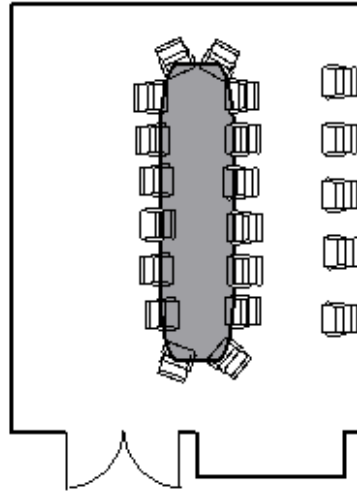
lunch

dinner

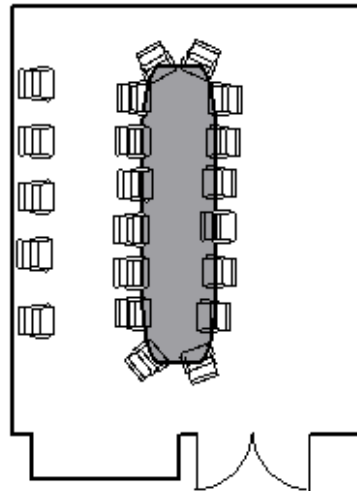
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Meeting Room	Dimensions	Sq Ft
Blue Spruce Boardroom	19 x 23	437

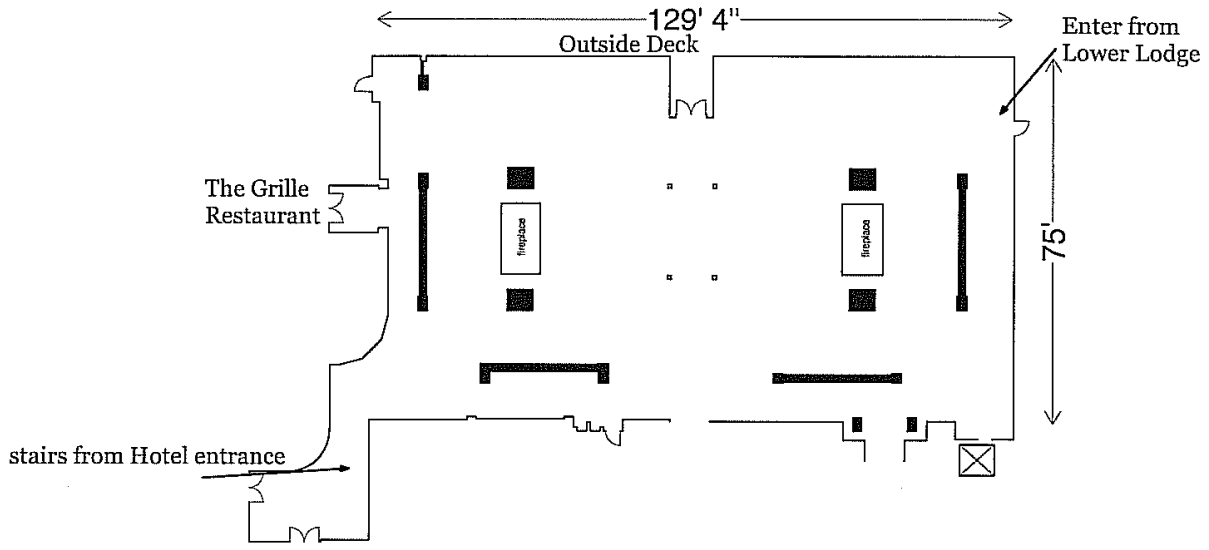


Meeting Room	Dimensions	Sq Ft
White Oak Boardroom	19 x 23	437



A 25% service charge and 6% sales tax will be applied to all food and beverage items.

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The Lodge

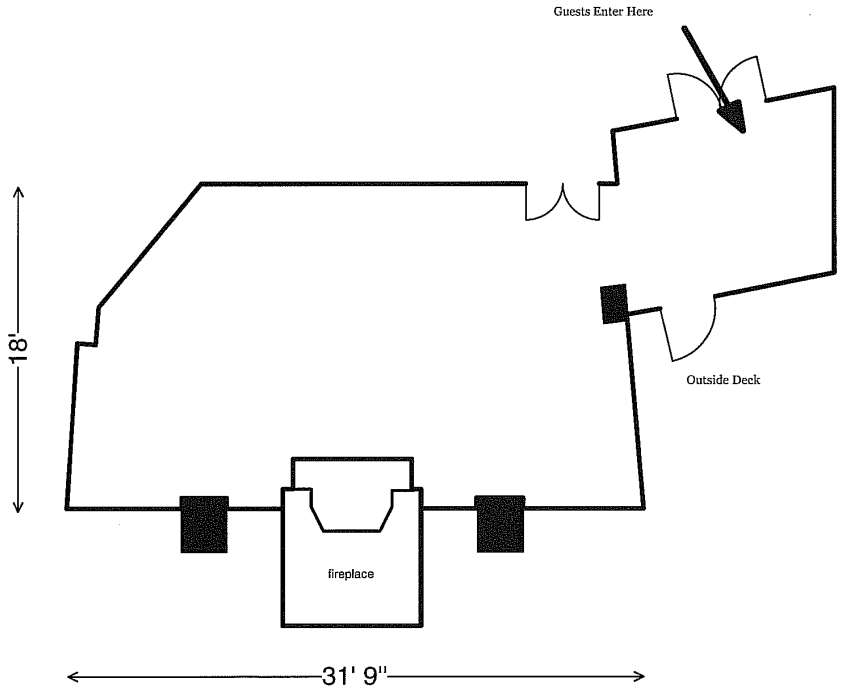
Meeting Room	Dimensions	Sq Ft	Theatre	Classroom	Banquets	U-Shape	Reception
Lodge	129 x 75	9,675	450	280	350	-	180



A 25% service charge and 6% sales tax will be applied to all food and beverage items.

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Fireside Suite

Meeting Room	Dimensions	Sq Ft	Theatre	Classroom	Banquets	U-Shape	Reception
Fireside Suite	18 x 31	558	45	16	30	10	-



A 25% service charge and 6% sales tax will be applied to all food and beverage items.