

= PACKAGES =

10 guest minimum. Pricing is per guest

All packages include: Bear's BBQ Sauces, standard paper products & serving utensils.
Disposable chafing dish sets are available for purchase for \$11 each. Includes wire rack, disposable water tray & 2 hour gel sterno cans.

= SANDWICH/SLIDER PACKAGES =

	1 SIDE	2 SIDES	3 SIDES
1 Meat	\$11.50	\$14.75	\$18
2 Meats	\$13.50	\$16.75	\$20
3 Meats	\$14.50	\$17.75	\$21

= ENTREE PACKAGES =

	1 SIDE	2 SIDES	3 SIDES
1 Meat	\$14	\$17.25	\$20.50
2 Meats	\$16	\$19.25	\$22.50
3 Meats	\$17	\$20.25	\$23.50
Ribs* + 1 Meat	\$17	\$20.25	\$23.50
Ribs* + 2 Meats	\$18.25	\$21.50	\$24.75
Ribs ONLY	\$17.25	\$20.25	\$23.25

*1/4 Rack per person

MEAT OPTIONS: Pulled Pork, Pulled Chicken, Turkey Breast, Burnt Ends, Brisket, Keilbasa, Pastrami, Impossible Meatloaf or Texas Sausage

FOR BURNT ENDS, BRISKET AND

PASTRAMI: add \$2.00 per guest to your package

FOR IMPOSSIBLE MEATLOAF: add

\$1.00 per guest to your package

SIDE CHOICES: Smoked BBQ Beans, Mac & Cheese, Collards, Mashed Sweet Potato, Broccoli Salad

ADD ON TO ANY PACKAGE \$2 PER

PERSON: Garden Salad, Coleslaw or Steamed Green Beans

Cornbread & Honey Butter: \$1.75 per guest

= SERVING PRODUCTS =

Plates & Utensils \$1/per person

Standard plastic plates, utensils & brown lunch napkins

Upgrade Paper \$3/per person

Biodegradable bamboo plates, plastic utensils & white dinner napkins

Serving Utensils \$2/ea.

Plastic serving tongs & spoons

Chafing Sets \$11/ea.

Includes wire chafing rack, water tray & 2hr gel sternos

SAUCES INCLUDED & SERVED ON THE SIDE

Kansas City Sweet | Texas Pepper | Hot Sriracha |
Grizzly Ghost Pepper®



Contains Gluten



Special order. 72 hour
advance notice required



WWW.BEARSBBQ.COM

Pick Up Locations/Phone Ordering:

Hartford - 25 Front St. (860)785-8772

Windsor - 2152 Poquonock Ave. (860)785-8772

New Haven - 470 James St. (203)350-9060

S. Windsor - 454 Ellington Rd. (860)785-8772

= Need Help Planning an Event? =

Please contact our catering specialists:

catering@bearsrg.com

(860)785-8772 ext 4

Inquiries will be returned within 48 hrs Monday - Friday.

Prices subject to change based on market.

Special Orders require 72 hr advance notice.

All sauces, rubs & meats are gluten free.

BBQ BEAR'S SMOKEHOUSE CATERING MENU



Contact Our Catering Specialists Today!

(860) 785-8772 EXT 4

CATERING@BEARSRG.COM

www.bearsbbq.com

=MEATS=

Baby Back Ribs	\$24/rack
Pulled Pork	\$16/lb
Pulled Chicken	\$16/lb
Brisket	\$22/lb
Burnt Ends	\$22/lb
Pastrami	\$22/lb
Turkey Breast	\$19/lb
Kielbasa	\$19/lb
Texas Sausage	\$19/lb
Half Chicken	\$7/ea
Salmon★	\$23/lb

=SPECIAL ORDER MEATS=

We can smoke just about anything,
inquire as to pricing of your favorite foods.

Whole Hog	\$15/lb
On Site Butcher	\$120

=VEGETARIAN OPTIONS=

★Special order. 72 hour advance notice required.

Smoked Beets	\$20/half pan
with olive oil & salt	\$40/full pan
Portabello Mushrooms	\$60
Approximately 15 smoked pieces topped with roasted red pepper and melted cheeses	

IMPOSSIBLE Meatloaf \$10 per slice

BOTTLED SAUCES AND RUBS

BEAR'S RUBS

Pork or Beef	\$12.99
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BEAR'S BOTTLED SAUCES

Kansas City, Texas Pepper	\$8.99
Grizzly Ghost Pepper®	\$9.99

=APPETIZERS=

Smoked Wings	\$15/dz
Moink Balls🌀	\$12/dz
Spinach & Artichoke Dip★	\$27 sm/\$54 lg
with tortilla chips	
Buffalo Chicken Dip★	\$27 sm/\$54 lg
with tortilla chips	
Vegetable Platter★	\$25 sm/\$50 lg
Cheese Platter★	\$80 feeds 16 ppl
with crackers	
Stuffed Crimini Mushroom	\$50/60 pcs
Cornbread, cheddar, roasted pepper & bacon	

=SIDES=

Half Tray Feeds 15 People | Full Tray Feeds 30 People

\$35 Half/\$70 Full

Smoked BBQ Beans🌀	
Loaded with meat then seasoned with Bear's spices & smoked for 6 hours	
Mac & Cheese🌀	
Mashed Sweet Potatoes	
Mashed & baked with cinnamon & nutmeg	
Mashed Red Bliss Potatoes★	
Skin on, buttery & delicious	
Broccoli Salad	
Cheddar cheese, bacon, raisins & red onion, mixed into a mayonnaise based cider vinaigrette	
Collard Greens	
Collards cooked in smoked turkey stock with banana peppers	

\$25 Half/\$50 Full

Steamed Green Beans	
Traditional Cole Slaw	
Garden Salad	
Romaine, English cucumber, cherry tomatoes & red onion Comes with ranch & balsamic dressing on the side Add: Cranberries, candied walnuts, bacon & cheese \$10 Half/\$15 Full	

=OTHER SIDES=

Baked Potato	\$2/ea	Corn On The Cob
Loaded	\$5/ea	\$2/ea

🌀 Contains Gluten

=PREMIUM SIDES=

★Special order. 72 hour advance notice required.

\$40 Half/\$80 Full

Texas Mac🌀	
Creamy Mac w/ chopped Texas Sausage, baked au gratin & drizzled with Texas Pepper BBQ sauce	

Roasted Red Potatoes	
Bear's Beef Rub, shallots, garlic & olive oil	

Elote	
Roasted corn smothered with mayo, sour cream, cilantro, lime juice & Bear's spices	

Jalapeno & Cheddar Grits	
Butter, cheese, salt & a hint of oregano	

Potato Salad	
Celery, scallions & red onion. Made with a mayonnaise base	

=DESSERTS=

Peach Cobbler	Apple Crisp
\$18 Half Pan/\$36 Full Pan	\$16 Half Pan/\$32 Full Pan
Half pan feeds 6-8	Half pan feeds 10-12
Full pan feeds 12-15	Full pan feeds 20-24

Lyman Orchard	
BumbleBerry Pie	
\$15	

Pecan Pie	\$18/ea
Feeds 6-8	

Cookie/Brownie Combo	\$12/dz
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Strawberry & Cornbread Shortcake★	\$40
Feeds 12-15	

NoRA Cupcakes	Inquire for details
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=BREADS=

Cornbread	\$ 2 ea
w/ honey butter on the side	

Sandwich Rolls	\$8/dz
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Slider Rolls	\$5/dz
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=DRINKS=

Bottled Water	\$1/ea
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Soda By The Can	\$1/ea
Coke, Diet Coke, Sprite, orange, root beer	

Sweet/Unsweetened Tea	\$6/gal
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BBQ
BEAR'S **BOXED**
SMOKEHOUSE **LUNCHES**

ALL PRICING IS PER PERSON

1 Meat + 1 Side- \$13

1 Meat + 2 Sides- \$16.²⁵

2 Meat + 1 Side- \$15

Half of the total number of sandwiches ordered will be meat 1,
half of the sandwiches ordered will be meat 2.

2 Meats + 2 Sides- \$18.²⁵

Half of the total number of sandwiches ordered will be meat 1,
half of the sandwiches ordered will be meat 2.

TO ORDER:

VISIT BEARSBBQ.COM OR

CALL OUR CATERING HOTLINE AT 860.785.8772 EXT 4



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BBQ®

BEAR'S

SMOKEHOUSE

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PARTY PACKAGES

All Packages Feed Approximately 8 - 10 People

THE BEAR NECESSITIES

\$195.00

INCLUDES

Pulled Pork, Pulled Chicken, Mac & Cheese ,BBQ Beans
Coleslaw, Cornbread & Honey Butter, 1 bottle of KC Sweet Sauce

THE HUNGRY BEAR

\$260.00

INCLUDES

Brisket, Pulled Pork, Pulled Chicken, Mac & Cheese ,BBQ Beans
Coleslaw, Cornbread & Honey Butter, 1 bottle of KC Sweet Sauce,
1 bottle of Texas Pepper Sauce

CAN'T BEAR TO COOK ANYMORE

\$355.00

INCLUDES

Brisket, Pulled Pork, Pulled Chicken, Wings, Moinkballs, Mac & Cheese ,BBQ Beans
Mashed Sweet Potatoes, Garden Salad, Coleslaw, Cornbread & Honey Butter,
1 bottle of KC Sweet Sauce, 1 bottle of Texas Pepper Sauce

TO ORDER:

Visit BearsBBQ.com or call 860-785-8772 ext 4

BAR PACKAGES

WINE & BEER RATES

2 hours \$15/person
3 hours \$18/person
4 hours \$21/person
5 hours \$24/person

& INCLUDES

Choice of 4 options to include:
IPA, Lager, Red Ale, Domestic,
Spiked Seltzer and Cider.
5 Wines
Chardonnay, Pinot Grigio,
Rosé, Cabernet and Merlot.

ALL PACKAGES INCLUDE:

Cola, Diet Cola, Lemon-Lime,
Ginger Ale, Club Soda, and Spring Water.

WELL RATES

2 hours \$20/person
3 hours \$25/person
4 hours \$30/person
5 hours \$32/person

INCLUDES

Choice of 4 options to include:
IPA, Lager, Red Ale, Domestic,
Spiked Seltzer and Cider.
5 Wines & Spirits
Chardonnay, Pinot Grigio,
Rosé, Cabernet and Merlot.
Spirits include:
New Amsterdam Vodka,
New Amsterdam Gin, Plantation
3 Star Rum, Exotico Tequila,
Four Roses Bourbon, Triple Sec,
Dry Vermouth, Sweet Vermouth.
Includes mixers and garnishes.

PREMIUM RATES

2 hours \$27/person
3 hours \$33/person
4 hours \$39/person
5 hours \$42/person

INCLUDES

Choice of 4 options to include:
IPA, Lager, Red Ale, Domestic,
Spiked Seltzer and Cider.
5 Wines & Spirits
Chardonnay, Pinot Grigio,
Rosé, Cabernet and Merlot.
Spirits include:
Tito's Vodka, Tanqueray Gin,
Bacardi Superior Rum,
Captain Morgan Spiced Rum,
Patron Silver, Bulleit Bourbon,
Jameson Irish Whiskey,
Johnnie Walker Black
Label Scotch, Triple Sec,
Dry Vermouth, Sweet Vermouth.
Includes mixers and garnishes

ADD TO ANY BAR PACKAGE:

CHAMPAGNE TOAST	\$2.00/person
PINK MONKEY® SIGNATURE DAQUIRI	\$5/person
STRAWBERRY RHUBARB LEMONADE	\$3/person
BEAR'S LOGO MASON JARS	\$32/case of 12

MIXERS: Tonic, Cranberry Juice, Pineapple Juice,
Orange Juice.

GARNISHES: Luxardo Cherries, Olives, Lemons,
Limes.

PRICING

Prices do not include labor, tax or gratuity. Labor will be quoted separately based on hours of service, setup and breakdown of bar station. Custom quotes are available to include bottles of wine for each table.

POLICIES

Bear's Restaurant Group (BRG) is licensed by the State of CT and fully insured.
Only alcohol provided by BRG will be permitted. Should this policy be violated and other alcohol is found being provided at the event, BRG may refuse service and leave the property. No refund will be issued.
All Bartenders are TIPS certified.
Bartenders will not serve shots of alcohol.
Bartenders reserve the right to card guests and not serve anyone who appears to be under 21 or intoxicated.

Make Your Event "Better With Bear's"

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W: www.bearsbbq.com

BBQ **BEAR'S** **FULL SERVICE DETAILS** **SMOKEHOUSE** 50 PERSON MINIMUM DURING PEAK TIMES

STANDARD SERVICE FEE INCLUDES

- Two catering staff members
- Set up of a single buffet line
- Use of Bear's chaffing dishes
- Standard paper products for serving Bear's food items only
- All serving utensils and trays for Bear's food only
- Foods held to temperature in insulated boxes
- Serving guests and replenishment of Bear's food on the buffet line for time contracted (2 hours)
- Clean up of buffet line with remaining food trays wrapped per customer's request

CUSTOMER PROVIDES

- Set up of tables and linens for buffet
- Set up of any separate appetizer station
- If privately renting china, suggested sizes for proper portion control are: 9" dinner plate and 6" appetizer plate
- Trash receptacles and method of disposal
- For non-Bear's food items, customer is responsible for providing the service as well as all necessary serving products (ie: staff, plates, utensils, cups, serving trays, etc.)

UPGRADE SERVICE OPTIONS AVAILABLE

- Service of buffet beyond 2 hours and additional staff as deemed necessary by Bear's Smokehouse
- Double buffet line and/or multiple serving stations
- Service of dessert not provided by Bear's Smokehouse
- Individual to-go containers for leftover foods
- Clearing of guest tables and dishes
- Coffee service
- Bar and beverage service
- Coordination of rentals including: tables, linens and additional equipment



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BEAR'S BBQ **FULL SERVICE BAR DETAILS**

SMOKEHOUSE 50 PERSON MINIMUM DURING PEAK TIMES

BEAR'S PROVIDES:

- TIPS certified bartenders based on guest count, package selection and contracted time.
- Bartender tools.
- Plastic cups for beer, wine, soda and cocktails.
- Coolers for chilling beer and water.
- Arrange for ice delivery if necessary.
- Clean up of bar area and trash removal.
- Clear tables of any rented bar glassware prior to departure and place in rental racks.

CUSTOMER PROVIDES:

- Bar station(s) - (2) 6ft tables as standard.
(See catering sales consultant for recommended number of tables needed based on guest count and package.)
- Linens for bar station(s).
- Rental of any glassware.
(See catering sales consultant for recommended style.)
- Trash receptacles and method of disposal.
- Final clean up and returning of any rental items.
- Provide a timeline for the event and expectations for serving champagne and toasts one week prior.

UPGRADE SERVICE OPTIONS

Additional fees apply - Inquire for details

- Signature drink options available.
- Champagne Toast - Includes pouring and distributing to guests.
- Bear's Logo Mason Jars.

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CATERING TERMS AND CONDITIONS

For orders placed with Catering Department or Online
(as of January 1, 2019)



QUOTES

Pricing is subject to change.

Quotes are valid for 30 days only and are not a guarantee of services.

Please book as far in advance as possible. While we do our best to accommodate all orders it is possible for our smokers to reach capacity. Many menu items require advance notice and staff availability for DELIVERY and FULL SERVICE is limited.

ORDER TIMES

Delivery times include a 20-minute window so please plan accordingly.

While we do our very best to time our smoking properly, there is always a chance of delay with meats coming out of the smoker especially with orders that are scheduled to leave the restaurant before 11AM. Bear's staff will notify you immediately in the event of such a delay.

DELIVERY SERVICES

Customer is responsible for providing clear directions to drop off location and for pre-arranging driver entry onto secure properties.

Bear's reserves the right to not deliver food to final destination if:

- Customer excessively delays entrance onto property.
- Customer did not inform catering department of need to use stairs, elevators or hand truck. Property terrain that prohibits use of delivery carts must be disclosed.
- Distance from car to delivery site is excessive and was not properly disclosed.

FULL SERVICE

Please refer to "Full Service Details" and required agreement for outline of services provided by Bear's staff and customer responsibilities.

Credit card is required to be held on file in our secure online system. In the event service is delayed by the customer and Bear's staff must stay beyond their contracted hours, the customer will be charged the hourly labor rate for any part of an hour that staff stays beyond the contracted service time.

DEPOSIT & PAYMENT SCHEDULE

All orders placed through the catering department or online require deposits/payments. See below.

Delivery services are confirmed upon receipt of deposit for amount of delivery charge.

Full Service events are confirmed upon receipt of deposit in amount of the full service charge and signed agreement to hold specified date and time.

Deposits are applied to final bill.

Bear's Smokehouse reserves the right to require additional deposit and payment terms for orders that exceed \$4000, include custom services such as outside rentals and/or occur on "peak" dates.

Payments are accepted by:

Mailing or hand delivering checks to:

Bear's Smokehouse BBQ, 454 Ellington Road, South Windsor, CT 06074

Please allow up to 7 business days to receive checks by mail. Call before hand delivering a check to ensure a staff member is present.

OR

By credit card online. All major credit cards including AMEX accepted.

Catering payments and deposits are not accepted in store locations.

LEVEL OF SERVICE	31 or more days in advance	30 days in advance
PICK UP		PAYMENT IN FULL
DELIVERY	Deposit equal to quoted delivery charge	PAYMENT IN FULL Confirmation of address and delivery time required
FULL SERVICE	Deposit equal to quoted full service charge Signed agreement and confirmation of location and service times required	PAYMENT IN FULL

CATERING TERMS AND CONDITIONS

For orders placed with Catering Department or Online
(as of January 1, 2019)



CANCELLATIONS/CHANGES TO MENUS

Given the nature of our business and demand for our BBQ, Bear's faces limited smoker and staff capacity on many requested dates. Once we confirm your order we dedicate an extraordinary amount of time planning its execution on "sold out" days. Therefore it is necessary for us to apply certain cancellation policies and limit menu changes as your event approaches. Please note cancellations and menu changes are not accepted by voicemail messages and are only confirmed via our online portal.

LEVEL OF SERVICE	90 days or less prior to event	16-30 days prior to event	6-15 days prior to event	3-5 days prior to event	48 hours or less prior to event
PICK UP				50% of food bill non-refundable. Reductions in order not accepted.	100% of total bill non- refundable
DELIVERY			Delivery charge PLUS 50% of food bill non-refundable. Reductions in order not accepted.		100% of total bill non- refundable
FULL SERVICE	Full Service Charge (deposit) non- refundable	Full Service charge PLUS 50% of food bill non- refundable. Reduction in orders not accepted.			100% of total bill non- refundable

*Severe Weather Exception

"Severe weather" is defined as Connecticut State Closing, Interstate Road Closers or Acts of God (tornado, earthquake). Any cancellation received prior to 12PM the day before the event due to defined "severe weather" will be cancelled or rescheduled with no charge and deposit returned if the event does not include special order items. Events with special order items will be charged 50% of those menu items only unless rescheduled within a timeframe that allows for use of those items. In such case no charges will apply.

Cancellations due to "inclement" weather are not allowed and the normal cancellation policy outlined above applies.



RESTAURANT TERMS AND CONDITIONS
For Bulk Pick Up Orders placed directly with the store

PAYMENTS

For pick up orders of normal menu items:

- A credit card is required to hold the order and will be charged in full the day of the event.
- In the event that the credit card is declined or unable to be processed every attempt will be made by the store to contact the customer.
- Orders will not be prepared until payment is secured.
- Customers paying by cash or check must come into store to pay at least 48 hours in advance or provide a credit card to hold the order. In the event the customer fails to pick up the order the credit card will be charged.

For pick up orders that contain items requiring advance notice/special vendor ordering:

- Full payment is required 5 days in advance.

Cash, check and all major credit cards included AMEX are accepted and must be made directly with the store.

PICK UP TIMES

Pick ups are scheduled during normal business hours.

Requests for pick ups outside these hours must be made directly with the General Manager.

- Pick up times include a 10-minute window so please plan accordingly.
- Customer orders are cut and held to temperature as close to the scheduled pick up time as possible to ensure highest meat quality.
- Changes to pick up times will be considered if made at least 2 hours prior to the scheduled pick up time.
- While we do our very best to time our smoking properly, there is always a chance of delay with meats coming out of the smoker especially with orders that are scheduled for pick up around 11AM. Whenever possible, Bear's staff will notify you immediately in the event of such a delay.

CANCELLATION/ORDER REDUCTION POLICY:

For orders with normal menu items only

- 100% refundable up to 12PM the day before the scheduled pick up
- 50% of total bill charged if cancelled after 12PM the day before the scheduled pick up. No reductions to order allowed after this time.

For orders that include any items requiring advance notice/special vendor ordering

- 100% of bill minus price of special order items is refundable up to 12PM the day before the scheduled pick up
- 50% of total bill plus full price of special orders items charged if cancelled after 12PM the day before the scheduled pick up. No reductions to order allowed after this time.