

BEAR CREEK GOLF CLUB

Wedding & Reception



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5 Easy Steps To Your Perfect Wedding

You're getting Married! Now what?

You already have the basics, the ring, the “yes” and a lifetime to look forward to together, but what comes next?

At Bear Creek we believe that planning your Wedding day should be simple, sensible and spectacular! With the five easy steps below, you'll be well on your way to your perfect day. Combined with our wedding packages and our dedicated team to help you with every step, it's almost too easy.

We can't wait to make your dream day a reality!

1. Venue

- Ceremony Site
- Pricing

2. Cuisine

- Hors d'oeuvres
- Main Course
- Pricing

3. Libations

- 4. Champagne Toast
- To host or not to host?
- Wine

5. Setting the Room

- Linens
- Centerpieces
- Lighting
- Flowers

6. Check, Please

- Deposits
- Guest Count
- Final Billing and Guarantees
- Calculating Cost and Setting your Budget

STEP ONE:

PICKING THE RIGHT VENUE



Wedding Ceremony Information

Venue Room Rental

Non-Member	\$2,000.00
Member Recommendation	\$1,000.00
Member	\$ 500.00

\$5000.00 minimum spending limit

Includes ceremony site, clubhouse, bar, and on-course photo privileges. We can accommodate 180 seated guests in the ceremony area.

Space will be available two hours prior to ceremony time for decoration and set up.

First 5 hours are included in room rental

Additional hour \$200.00

Please Choose:

- ☐ Standard black chairs (included)
- ☐ White banquet chairs (\$4.00 each)

STEP TWO: CUISINE



Hors d' Oeuvres

Price is based on two pieces per guest.
Hors d' oeuvres without a main entrée will double.

Please Choose:

- ☐ Tray passed
☐ Displayed

Bacon Wrapped Dates **\$1.75**

Tomato Bruschetta **\$2.00**

Roasted Grape Crostini **\$2.00**

Sliced Fruits and Berries **\$2.00**

Meatballs (BBQ, Swedish, Teriyaki) **\$2.25**

Caprese Skewers **\$2.50**

Cantalope and Proscuitto Skewers **\$3.00**

Coconut Shrimp with Mango Coulis **\$3.00**

Chocolate Dipped Strawberries **\$3.00**

Sweet and Sour Chicken Skewers **\$3.25**

BBQ Tri-tip Skewer **\$3.25**

Prime Rib Crostini with Horseradish **\$3.50**

Stuffed Mushrooms with Sausage **\$3.50**

Ahi Wonton Tacos **\$4.00**

Mini Crab Cakes and Rémoulade **\$4.50**

PLATTERS

Medium (Serves 50)/Large (Serves 100)

Chips, Guac and Pico	\$50	\$75
Shrimp Cocktail	\$87.5	\$175
Vegetable Platter	\$110	\$200
Fruit Platter	\$125	\$225
Cheese Platter	\$170	\$300
Charcuterie Board	\$400	\$800

Main Course

After 4:00pm

- ☐ **Plated**
- ☐ **Buffet**
- ☐ **Plated Salad with Buffet Entrée**

Please Choose your Salad-Pick One

☐ Caesar Salad

Crisp chopped romaine, parmesan cheese and garlic and cheese croutons tossed in a creamy Caesar dressing.

☐ Garden Salad

Shredded carrots, sliced cucumbers, cherry tomatoes and thinly sliced red onion on top of baby greens

☐ Spinach Salad

Candied walnuts, thinly sliced red onion and dried cranberries on top of baby spinach

Please Choose your Entrées-Pick Two

Price per plate based on guest count-includes salad, side, and desserts

\$10.00 per additional entrée

\$35.00 Herbed Chicken | Salmon | Vegetable Lasagna | Tri Tip | Pasta

\$45.00 Chicken Cordon Bleu | Mahi Mahi | 6oz Filet Mignon | Prime Rib | Pork Tenderloin | Eggplant Parmesan

\$55.00 Chicken Coq a Vin | Halibut | Short Ribs | Lamb | Stuffed Portobello | 8oz Filet Mignon

Please Choose Your Sides -Pick Two

\$2.00 per additional Side

Mashed Potatoes (garlic or original) | Seasonal Vegetables | Green Beans | Asparagus

Scalloped Potatoes | Wild Rice | Baked Potatoes | Roasted Red Potatoes | Carrots | Broccoli

Buffet Options

☐ Upscale Buffet - \$65.00

Prime Rib Carving Station, Roasted Chicken, Halibut, Choice of Sides, Choice of Dessert

☐ Mexican Buffet - \$30.00

Carne Asada, Pollo Asada, Cheese Enchiladas, Refried Beans, Spanish Rice, Chips and Salsa, Churros

☐ Pasta Buffet - \$30.00

Penne, Fettuccini, Marinara, Pesto, Alfredo, Toppings, Garlic Bread, Caesar Salad, Tiramisu

☐ BBQ Buffet - \$30.00

Tri Tip, Chicken, Pulled Pork, Baked Beans, Potato Salad, Corn Bread, Cookies and Brownies

Dessert



\$2.00 Cake cutting fee based on guest count

Please Choose One

Included

Cheese Cake | Carrot Cake | Chocolate Cake | Ice Cream (one flavor – Vanilla, Chocolate, Strawberry) | Cookies & Brownies | Apple Pie

For +\$5.00

Lava Cake | Banana Foster | Chocolate Dipped Strawberries | Ice Cream Bar

*The choice to include a dessert or opt out will not affect the price per plate

*We can store your wedding cake/ dessert two hours before event begins, but could be subject to natural absorption – meaning that other tastes and smells within the fridge could transfer to your cake

STEP THREE:

LIBATIONS



Bar Options

Bar Available: \$400.00 bar Set up fee

Hosted Bar: \$400.00 minimum host

Beverage Station

ALL SOFT BEVERAGES, COFFEE, TEA, LEMONADE, WATER

\$5.00 per person

Champagne Toast

CHAMPAGNE WILL BE SERVED TO EACH GUEST FOR A TOAST

\$4.00 per person

CORKAGE FEE
DOMESTIC KEGS
IMPORTED KEGS

\$18.00/ 750 ML BOTTLE
\$400
\$600

NOTE: NO OUTSIDE ALCOHOL BESIDES WINE AND CHAMPAGNE ARE ALLOWED ON THE PREMISES

STEP FOUR: SETTING THE ROOM:





ROOM DECORATIONS

Included Decorations

White Table Cloths

Sandalwood or White Napkins

Centerpiece: Mirror, fresh flowers, and candle

Tables set for eight guests unless specified

CHARGER PLATES \$1.00/PP

COLOR NAPKIN \$2.00/PP

TABLE CLOTHS \$3.00/PT

CHAIR RENTALS \$3.00/PP

CHAIR COVERS \$5.00/PP

ROOM UP-LIGHTS (8) \$10.00/1

STANDING TABLES (6) \$10.00/1 WINE BARRELS (6) \$25.00/1

DANCE FLOOR (12X16) \$90.00

STEP FIVE:
CHECK, PLEASE:





Payments and Final Details

Just \$500.00 will reserve your Event Date!

30 days prior to the event date

We require a second deposit along with your menu selections.

20 days prior to the event date

We require a third deposit a guaranteed guest count, Signed BEO contract and final payment.

10 days prior to the event date

We require that the balance is paid in total.

Accepted forms of payment: Cash, Credit Card, Money Order, or Cashier's Check Only

Please note: If you cancel for any reason all deposits that have been received by Bear Creek are considered to be non-refundable and non-transferable.

Additional Fees

Event Insurance of \$100.00 will be added to the total

Vendors

If you plan to have vendors and provide their dinner, please include them in the guest count

***A 20% service charge and a 8.75% sales tax will be added to all bills

***A deposit in the amount of 25% of the anticipated balance must be paid to secure and block out room rented on calendar. Bear Creek Golf Club allows a 48-hour grace period to cancel dates requested. After the expiration of the 48-hour period, the deposit will be deemed non-refundable.

***Final balance due 10 days before the event date. Any grace periods or delay in payment must be approved by the General Manager

Recommended Vendors

Photography

Heather Guzel
951-443-6980
heather@heatherguzelphotography.com

Paige Klingsporn
951-813-1800
paigecreative.com

Videographer

Antonio Correa
951-970-444
Antonio@theacxgroup.com

DJ and Entertainment

Jon Fierro
949-637-9903
djfearrow@gmail.com

Cakes and Desserts

Gruttadauria's 1914 Bakery
951-699-2399
info@1914bakery.com
www.1914bakery.com

Live Wedding Artist

Patti S. Paulsen
760-533-7830
liveweddingartist@gmail.com
www.liveweddingartist.com

Officiant

Mari Correa
951-447-6061

Kyle Preston
951-813-6241

Flowers

Angel Vallina
951-591-2971
angelvflowers@hotmail.com
www.angelsfloralcreations.com