

Bear Valley Country Club



Wedding Menu

13229 Spring Valley Parkway Victorville, CA 92395
760.456.7777 | bearvalleycc.com



On behalf of Bear Valley Country Club,

Congratulations on your engagement!

Let our friendly, professional wedding and catering staff customize an unforgettable celebration that reflects your personal style, compliments your taste, and fits within your budget.

Whether you envision an intimate, simple ceremony and cocktail reception or a lavish wedding reception with all of the trimmings, we will work with you every step of the way.

Warmest Regards,

Shannon Oban

Bear Valley Country Club

Private Events Director





The Ceremony

Indoor - \$600

Outdoor - \$1000

Includes

- Wedding Arch*
- White Chairs*
- Bridal Room Available*
- Scheduled Rehearsal Time*
- Wedding Coordinator Overseeing Rehearsal and Ceremony*



Upgrades

- Bridal Suite for Three Hours Prior to Ceremony with Mimosa Bar \$200*
- Passed Champagne or Cider Greet \$6 per person*
- Charcuterie Board \$175*



Reception Fees

Tuesday-Thursday \$500

Friday/Sunday \$800

Saturday \$1000

**Pricing is For Our Mirage Room, for Via Verde Room, Subtract Half*

Bear Valley Country Club

Wedding Packages

All packages include:

- Lemonade, Iced Tea, & Coffee
- Captain and serving staff
- Cash bar setup
- Dressing space
- Champagne or Cider toast
- Sweetheart or Head table
- Cake cutting service
- Gift, Cake, and Guest book tables

**Pricing inclusive of taxes and service fees*

The Daisy

75

Salad

- Caesar Salad
- Garden Salad with choice dressing

Entrée

- Chicken Chardonnay-Cream sauce, oven roasted potatoes
- Lemon Pepper Salmon- Herbed riced pilaf
- Grilled Flank Steak- Chimichurri sauce, Garlic Mashed Potatoes

**All Entrees served with Chef's Seasonal Vegetable*

The Lily

85

Passed Hors D'oeuvres

Select Two

- Bruschetta, Fruit skewers, Caprese Skewers, or Chicken Satay

Salad

Select one from The Daisy or:

- 360 Salad- Candied pecans, cranberries, feta cheese, and Balsamic dressing

Entrée

Select one from The Daisy or:

- Petite Filet Steak- Scalloped potatoes and asparagus
- Almond crusted Salmon- Garlic rice pilaf, and vegetable medley
- Chicken Marsala

The Rose

120

Included Indoor or Outdoor Ceremony with Champagne Greet

Passed Hors D'oeuvres

- Select two from The Lily

Salad

- Select one from The Daisy or The Lily

Entrée

- Select from The Daisy, The Lily, our specialty Buffets or our one entrée build your own buffet

Build Your Own Buffet

One Entrée, Two Accompaniments, One Salad, One Dessert | 50
Two Entrées, Two Accompaniments, Two Salads, One Dessert | 75
Three Entrées, Three Accompaniments, Two Salads, Two Desserts | 85

Salad

Sunset Caesar - Parmesan Crisps, Croutons
Garden Salad - Mixed Greens, Tomato, Cucumber, Carrots, Croutons
Three Sixty - Seasonal Greens, Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Balsamic

Entrées

Chicken Marsala
Grilled Flank Steak
Roasted Pork Loin
Jack Daniel's Chicken
Almond Crusted Salmon
Blackened Salmon
Eggplant Parmesan

Sides

Garlic Mashed Potatoes
Rice Pilaf
Herb Roasted Potatoes
Scalloped Potatoes (Add 3)
Fire Grilled Vegetable Medley
Steamed Broccoli
Stir Fried Green Beans
Asparagus (Add 3)

Desserts

Toasted Almond Coconut Cake
Tiramisu

Cheesecake with Fresh Berries
Chocolate Cake

*Prices may be subject to taxes and service fees.



Specialty Buffets

Minimum of 40 Guests | For One Hour

50
per person

Southern

Garden Salad
with Choice Dressing
Sweet Cornbread
Bowtie Pasta Salad
Buttermilk Fried Chicken or
Oven Baked
BBQ Pulled Pork
Southern Style Green Beans
Mashed Potatoes & Gravy or
Cavatappi Mac n Cheese
Peach Cobbler

Mexican

Chips and House Made Salsa
Fajita Style Chop Salad
with Ranchero Dressing
Red Chili Pico Rice
Stewed Beans & Chorizo
Roasted Chicken & Cheese
Enchiladas
Chicken Fajitas (Sub Steak Add 2)
Cinnamon Churros

Italian

Garden Salad
with Choice Dressing
Chicken Alfredo Pasta
Meat or Vegetarian Lasagna
Roasted Vegetable Ragout
Garlic Bread
Chocolate Cake

Asian

Asian Chopped Salad
with Choice Dressing
Orange Chicken
Beef and Broccoli
Fried Rice
Stir Fry Veggies
Fruit Cake

*Prices may be subject to taxes and service fees.



Plated Menu

Choice of One Entrée & Two Accompaniments

Salad:

Choose One

Sunset Caesar - Asiago Crisp, Sun-Dried Tomato

Three Sixty - Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Balsamic
Garden Salad - Mixed Greens, Cucumber, Tomato, Carrot, Choice Dressing

**All salads are served with fresh sourdough rolls and butter*

Entrees:

Choose One

Chicken Marsala 36

Macadamia Crusted Chicken 36

Almond Crusted Salmon 40

Chicken Chardonnay 36

Grilled Flank Steak & Choice Chicken 58

Fire Grilled Petite Filet 55

Roasted Pork Loin 36

Salt & Herb Crusted Prime Rib 65

*14 Person Minimum for Prime Rib

Sides: Choose Two

Garlic Mashed Potatoes

Rice Pilaf

Herb Roasted Potatoes

Scalloped Potatoes (Add 3)

Fire Grilled Vegetable Medley

Steamed Broccoli

Stir Fried Green Beans

Asparagus (Add 3)

Penne Pasta with Alfredo

Specialty Options (Vegetarian/ Vegan)

Vegan Wellington 36

Vegetarian - Eggplant Parmesan 32

Vegan/ Gluten Free - Southwest Stuffed Bell Pepper 35

*Prices may be subject to taxes and service fees.





Bar Options



Hosted Consumption Bar

Charged Per Beverage Consumed
All beverages consumed will be charged to the master bill. Host selects type of beverage and brand level to be offered.

40 person maximum

Hosted Bar With Pre-Set Total

Choose the amount of money you want to host on the bar and that's it!

Host selects type of beverage and brand level to be offered

(Our Most Popular Option!)

Cash Bar

Allow your guests to purchase their own beverages.

Cash & Card Accepted

Set Up Fee \$150

Champagne or Sparkling Cider Toast | 5

*Prices may be subject to taxes and service fees.



Hors D'oeuvres

Priced per person

COLD HORS D'OEUVRES

- Classic Deviled Egg - Maple Bacon Dust | 4
- Smoked Salmon Crostini - Garlic Cream Cheese | 10
- Ahi Tuna "Poke" Wonton Chip | 10
- Shrimp Cocktail Shooter - Micro Greens | 10
- Seared Beef Tenderloin - Garlic Butter Crostini & Onion Jam | 10
- Southwest Pinwheel - Fajita Steak, House Pico, Chipotle Cheese | 8
- Bruschetta - Mozzarella, Tomato, Balsamic Essence | 6
- Fruit Skewer | 8
- Caprese Skewers - Balsamic Syrup | 8
- Charcuterie Board Display (serves 25) | 200

HOT HORS D'OEUVRES

- Coconut Crusted Shrimp- Sweet Chili Sauce | 10
- Italian Stuffed Mushroom | 8
- Italian Meatball - Tomato Vodka Sauce | 5
- Beef Tenderloin & Andouille Sausage Skewer | 10
- Crispy Vegetable Spring Roll - Thai Dipping Sauce | 5
- Crispy Bang Shrimp | 10
- Burger Sliders - Caramelized Onion & Bacon Jam | 10
- Chicken Satay - Ponzu Sauce | 8

Desserts

- Chocolate Mousse | 7
- Vanilla Mousse | 7
- Cheesecake with Fresh Berries | 7
- Chocolate Cake | 9
- Apple Crisp | 7
- Chocolate Chip Cookies | 5
- Chocolate Brownies | 5
- Toasted Almond Coconut Cake | 10
- Lemon Cake | 10

Bear Valley Country Club

Frequently Asked Questions

Q: Do you have Wedding Packages?

A: Yes! Please ask for our Wedding Menu to create the wedding of your dreams.

Q: Can we bring in our own Alcohol?

A: No. Outside Alcohol is strictly prohibited.

Q: What is the latest we can party?

A: 12:00 am

Q: Can we use round tables instead of rectangular tables?

A: Yes, we have rounds available for \$10+ per table.

Q: How big are your tables?

A: Rectangles are 8ft by 2.5 ft | Rounds are 60".

Q: Do you offer Kids Meals?

A: Yes! Kids ages 3 -10 are \$15 and we have a full menu for them.

Q: Do you offer decorating?

A: No, but we do have small upgrades in house that transform our space.
Currently we offer Gold or Silver Chargers at \$1 and White or Black Spandex Chair Covers at \$2

Lighted Dance Floor Canopies in White, Black, or Ivory at \$250

Q: Can we bring our own cake, DJ, Florist, Photographer, etc?

A: Yes! While we have our own preferred vendors, you may absolutely use whoever you trust most.

Q: Can you store our cake for us until our event time?

A: Sadly, no. We have too many elbows in and out of our kitchen at all times that we cannot store outside items for you or your guests. Plus health code violation.

Q: Can we bring outside catering?

A: Generally no, but there are some exceptions.

Just So You Know

FOOD & BEVERAGE

Bear Valley Country Club must provide all food & beverage. All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at the Club. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property.

GUARANTEES

Your guaranteed number of guests is due to the Private Event department ten (14) working days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest. The same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 60 prior to your event. All event charges should be **paid in full 14 days prior to the event**. All deposits are non-refundable. Deposits payable by credit card, check or cash.

Please note, a credit card is required to be kept on file for incidentals.

SERVICE CHARGE & SALES TAX

All food and beverage is subject to a Club service charge at a rate of 22%. The host is also responsible for the payment of sales tax at a rate of 8.75%. If your group is tax-exempt, a certificate complete with tax-exempt number must be provided at the time of booking.

LIABILITY

Bear Valley Country Club is not responsible for damage or loss of any merchandise, articles, or valuables of the host or of the host's guests or contractors prior to, during, or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

*Prices may be subject to taxes and service fees.

