

Weddings

At The Golden Bear Club

Director of Events – Caitlyn Smith

The Golden Bear Club at Keene's Pointe
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Venue Details

CEREMONY SITES

All Ceremony Packages Include Up to 120 White Resin Padded Ceremony Chairs. Additional Chairs may be added for an additional \$4.50 per chair + delivery.
(Ceremonies are allotted between 1/2 Hour up to 45 Minutes)

5-HOUR ROOM RENTAL INCLUDES:

Our Beautiful Clubhouse offers stunning views of our Jack Nicklaus designed 18-hole golf course and surrounding landscaping and includes:

- Up to 15 Banquet Round Tables (60")
- Sweetheart Table
- Cake Table
- 8ft. Gift Table
- 8ft. DJ Table
- 6ft. Place Card Table
- Buffet & Cocktail Hour Setup (Up to 6 high-tops)
- Tableware, Glassware, & Stemware
- Setup and Breakdown
- Hardwood Built-In Dancefloor
- Your Choice of Colored Cotton Floor-length Table Linens
- Your Choice of Colored Cotton Napkin
- Up to 120 Gold Chargers
- Up to 120 Gold Chiavari Chairs with White Pad
- Complimentary Champagne Toast
- Custom Menu Planning & Room Layout Design
- Use of Bridal Suite with Soft Drink Beverages
- Complimentary Professional Cake Cutting Service

**Additional Hours May Be Purchased in Advance at \$350 per hour*

COMPLIMENTARY CENTERPIECES

The Golden Bear Club offers select centerpiece items available for complimentary use. Items selected are to be left in the same condition in which they were given for use. Damages caused to any in-house rentals will have a fee for damages assessed and added to the Master Bill.

Club Centerpieces Include:

12" Round Mirror Plate

3 Votive Candles per Table

2 – 13" Cylinder Vases with 7" Pillar White Candle

FOOD & BEVERAGE MINIMUMS

Sunday thru Friday \$3000.00 (Evening)

Saturday \$5000.00 (Evening)

Sunday thru Friday \$1500.00 (Daytime)

Saturday \$2200.00 (Daytime)

Excludes Holidays. GBC reserves the right to adjust minimums at any time. Daytime Rentals End Prior to 4pm.

Food and Beverage Minimums do not include a 23% Service Charge or Applicable Sales Tax

OUTSIDE FOOD AND BEVERAGE

Per our Club policy and due to Health Department and Alcohol Beverage Control Laws and Regulations, all food, alcoholic & non-alcoholic beverage products must be prepared and served by The Golden Bear Club Staff. Special Occasion Cakes or Cupcakes are the exception. ****Under no circumstances will food and/or beverage be removed from The Golden Bear Club property. This Includes any and all food remaining from buffets.**

ALCOHOL BEVERAGE SERVICE

As a licensee of the State of Florida Alcoholic Beverage Control Authority, The Golden Bear Club strictly adheres to all laws and regulation pertaining to service and sale of alcoholic beverages. Alcoholic beverage service will be denied to a guest who appears intoxicated, is underage or cannot provide proof of age. The Golden Bear Club strictly adheres to our no shot policy. We ask your understanding and cooperation in preventing sales to minors or intoxicated persons in attendance. Donated alcohol for charity events or golf tournaments are only at the approval of the General Manager; any remaining donated alcohol must remain on The Golden Bear Club property.

AUDIO VISUAL AND LIGHTING

Audiovisual equipment can be ordered through The Golden Bear Club. Please notify the Director of Sales of all audiovisual needs a minimum of 14 days prior to the event date. Rates are quoted upon request and will incur an additional cost.

LINEN CHARGE

Connie Duglin Solid Floor-length table linens and napkins are included with all room rentals. Costs for Chair upgrades and other specialty linens may be purchased and are priced upon request.

DECORATIONS

You are guaranteed a minimum of two (2) hours prior to the function time for all set-up, decorations, & vendor deliveries. All table centerpieces and other decorations must meet fire and safety codes and regulations. Client is not permitted to affix decorations to the walls, ceilings, furniture, fixtures, furnishings or any other property without prior approval of a club representative. Organic rose petals must be used for outdoor ceremonies, artificial rose petals must be used for all indoor ceremonies. In the event that property damage occurs, the Client is fully responsible for the cost of the necessary repairs. The host is responsible for the setup and breakdown of all decorations for the function. The Golden Bear Club does not provide staff for the set-up or breakdown of personal décor.





Ceremony Location

OUTDOOR GAZEBO

Embraced by Nature's Arbor, our Outdoor Gazebo offers breathtaking lake views and the perfect location for an intimate ceremony. This location gives the most picturesque entrance from our grand staircase.

VENUE INCLUDES

- 120 Padded Folding Chairs
- Sand Ceremony or Unity Candle Tables
 - Rehearsal (*Based on Availability*)
- Use of Bridal Suite (*fits 6 people comfortably*)
- Electricity Available for Ceremony Musicians

\$500

**Back-up Locations are available if inclement weather occurs*

**Use of Back-up Locations needs to be decided 12 hours prior to event time*

Reception Location

GLEN-ABBEY BANQUET HALL

- Grand Glen-Abbey for a 5-Hour Rental
- Cocktail Hour Wrap-around Veranda Overlooking our Beautiful Gazebo & Lake Scenery
 - Cake, Place Card, Gift & Guestbook Tables
 - Sweetheart Table
 - Use of our Standard 60" Round Banquet Tables
 - Gold Chiavari Banquet Chairs
- Polyester Floor-length Table Linens & Colored Napkin from Connie Duglin
 - Built-in Hardwood Dance Floor
 - Professional Cake Cutting Service
 - Use of Entry Muirfield Room
 - Close & Convenient Parking
- Two Golf Carts for Post Ceremony Wedding Photos
 - Ceremony & Reception Timeline Planning
 - Floor Plan Design

\$4,000





Buffet Packages

TRADITIONAL

Complimentary Champagne Toast for All
One Appetizer Display
Choice of Signature Salad
Warm Dinner Rolls & Butter
Selection of One Entree
One Starch Accompaniment
One Vegetable Accompaniment
\$45

PREMIUM

Complimentary Champagne Toast for All
One Appetizer Display
One Butler Passed Hors D'oeuvre
Choice of Signature Salad
Warm Dinner Rolls & Butter
Selection of Two Entrees
One Starch Accompaniment
One Vegetable Accompaniment
\$56

DELUXE

Complimentary Champagne Toast for All
One Appetizer Display
Two Butler Passed Hors D'oeuvres
Choice of Signature Salad
Warm Dinner Rolls & Butter
Selection of Three Entrees
Two Starch Accompaniment
One Vegetable Accompaniment
\$70

ELITE

Complimentary Champagne Toast for All
One Appetizer Display
Two Butler Passed Hors D'oeuvres
Choice of Signature Salad
Warm Dinner Rolls & Butter
Selection of Two Entrees
One Carved Item
One Starch Accompaniment
One Vegetable Accompaniment
*\$90 Chef Attendant Fee Applies
\$98

** All Pricing is Subject to Applicable Sales Tax & 23% Service Charge
Minimum of 30 Guests / Per Guest Surcharge will Apply to Parties Under
30 Guests*

**Above Pricing is on a Per Guest Basis*

**Additional Entrees & Sides Can be Added at Additional Costs*



Plated Packages

CLASSIC

Complimentary Champagne Toast for All
One Appetizer Display
Choice of Signature Salad
Warm Dinner Rolls & Butter
Selection of One Entrée
One Starch Accompaniment
One Vegetable Accompaniment
\$52

ELEGANCE

Complimentary Champagne Toast for All
One Appetizer Display
Two Butler Passed Hors D'oeuvre
Choice of Signature Salad
Warm Dinner Rolls & Butter
Selection of Two Entrees
One Starch Accompaniment Per Entrée
One Vegetable Accompaniment Per Entrée
\$70

SIGNATURE

Complimentary Champagne Toast for All
One Appetizer Displays
Two Butler Passed Hors D'oeuvres
Choice of Signature Salad
Warm Dinner Rolls & Butter
Composed Selection of Two Entrees
One Starch Accompaniment
One Vegetable Accompaniment
\$90

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**Above Pricing is on a Per Guest Basis*

**Additional Entrees & Sides Can be Added at an Additional Costs*

Display Selections

International Cheese & Fruit

A variety of Imported and Domestic Cheeses Paired with Fresh Berries and Grapes Served with Nuts, Preserves and Crackers

Grilled Vegetable Display

Balsamic Marinated Seasonal Char-Grilled Vegetables, Served with a Basket of Toasted Crostini

International Dipping Display

Your Choice of Three (3) Different Gourmet Dips

*Served with a Selection of Toasted Pita Chips, Crostini and Tortilla Chips
Select Three:*

Spinach Bacon Dip, Black Bean and Corn Salsa, Mild Buffalo Dip, Salsa Verde Fire Roasted Pico de Gallo, Southern Pimento Cheese Spread, Fresh Guacamole, Bruschetta or Spinach and Artichoke

Italian Antipasto Display

Assortment of Italian Meats, Cheeses, Olives, Marinated Vegetables and Breads

Vegetable Crudit 

Farm Fresh Vegetables served with Buttermilk Ranch for Dipping

Greek Isle Platter

Fresh Hummus and Tapenades with Spanakopita, Feta Cheese, Olives and Marinated Vegetables. Served with Warm Pita Points and Tzatziki Sauce

Jumbo Shrimp Cocktail*

Displayed with Cocktail Sauce and Fresh Sliced Lemon

Raw Bar*

Large Chilled Shrimp, Fresh Shucked Oysters, Clams & Muscles

**Premium Selection, Upcharge Applies at MKT Pricing*





Hors D'oeuvres Selections

COLD

Tomato, Basil & Fresh Mozzarella Bruschetta with Balsamic Drizzle

Prosciutto Wrapped Asparagus

Sliced Strawberry and Goat Cheese w/ Balsamic Drizzle

Bleu Cheese in a Phyllo Cup with Tempura Apple

Goat Cheese and Onion Jam Crostini

Cherry Tomatoes Filled with Pesto Cream Sauce

UPGRADES

Lobster Bruschetta with Truffle Oil

Tuna Tartar with Spicy Mayo on a Crisp Wonton

Soup Shooter: Lobster Gazpacho

HOT

Mandarin Spring Rolls with Sweet Chili Sauce

Crab Stuffed Mushroom Caps

Tuscan Chicken and Vegetable Skewers

Crab Rangoon with Mandarin Sauce

Miniature Beef Wellington

Conch Fritters with Mango Salsa

Teriyaki Chicken Skewers

Chicken Cornucopia

Meatballs with Sweet BBQ Sauce

UPGRADES

Miniature Crab Cakes with Mustard Sauce

Beef Tenderloin on Mini Rolls with Horseradish Cream

Bacon Wrapped Sea Scallops



Signature Salads

Baby Spinach Salad

*Served with Goat Cheese Crumbles, Strawberries, Mandarin Oranges, and Candied Walnuts.
Dressed with a Strawberry Vinaigrette*

GBC Chopped Salad

*Romaine Lettuce Topped with Shredded Carrots, Cucumbers, Cherry Tomatoes, Sliced Red Onion, and Garlic Croutons.
Dressed with Buttermilk Ranch Dressing*

Gourmet Gorgonzola

*Mixed Greens, Gorgonzola, Dried Cranberries and Sliced Almonds (optional)
Dressed with a Citrus Vinaigrette*

Caprese Salad

*Beefsteak Tomatoes, Fresh Mozzarella, Basil and Cracked Black Pepper
Drizzled with Extra Virgin Olive Oil and Balsamic Reduction*

Classic Caesar Salad

*Chopped Romaine Lettuce Topped with Shaved Parmesan Cheese and Garlic Croutons
Dressed in a Creamy Caesar*

Iceberg Wedge*

*Topped with Grape Tomatoes, Applewood Smoked Bacon, Shaved Red Onions (optional)
Dressed with Bleu Cheese Crumbles, Bleu Cheese Dressing and Balsamic Drizzle*

**Denotes Premium Selection; upcharges apply.*

Entree Selections

POULTRY

Parmesan & Herb Crusted Chicken

Chicken Breast Crusted in Panko Breadcrumbs, Parmesan Cheese and Fresh Herbs, Baked Until Golden Brown

Chicken Caprese

Pan Seared Chicken Breast, Topped with Sliced Beefsteak Tomato, Fresh Mozzarella and Chopped Basil. Drizzled with Balsamic Reduction

Chicken Marsala

Grilled Chicken Breast Cooked with Cremini Mushrooms and Marsala Sauce

Pan Seared Chicken Piccata

Topped with a Lemon-Caper Butter Sauce

Macadamia Nut Encrusted Chicken

Rolled in Crushed Macadamia Nuts and Served with a Grand Marnier Sauce

Roasted Chicken

Roasted Chicken Breast Seasoned with Rosemary & Garlic

PORK

Dry Rubbed Pork Medallions

Pepper Crusted with Caramelized Onion Demi-Glaze

Pork Tenderloin

Marinated with Garlic, Lemon Juice and Rosemary. Baked Until Golden Brown

Pork Milanese

Seared Pork dredged in Panko Crumbs mixed with Parmesan Cheese

SEAFOOD

Citrus Tilapia

Baked Tilapia Topped with House made Mango Chutney

Grilled Salmon with Creamy Dill Sauce

Tender Salmon Filet Rubbed with Fresh Lemon Grilled to Perfection and Topped with Creamy Dill Sauce

Mango Mahi Mahi

Rubbed lightly with Blackening Spices and Topped with Fresh Mango Chutney and Cilantro

BEEF

Steak Au Poivre

Peppercorn Roast Beef, Wild Mushroom Cream Sauce

Baked Brisket*

Marinated in a Brown Sugar Glaze

Beef Tenderloin*

Center Cut Served with a Cabernet Demi-Glaze

Filet Mignon with Chicken Breast*

Bold Caribbean Spiced Chicken Breast Skewers and Roasted Garlic Butter

**Denotes Premium Selection; Upcharges Apply*



Accompaniments

STARCHES

Redskin Garlic Mashed Potatoes

Roasted Sweet Potatoes

Hash Brown Casserole

Creamy Parmesan Risotto

Roasted Fingerling Potatoes

Rice Pilaf

PASTA

Penne Pasta A la Vodka

Tomatoes, Cream and Fresh Herbs

Bowtie Pasta Alfredo

*House made Alfredo with Romano and Parmesan
Cheeses*

Penne Pasta Marinara

Tomatoes and Fresh Herbs

Bowtie Pasta Primavera

Broccoli, Peppers, Tomatoes, Onions, & Olive

VEGETABLES

Chef's Seasonal Vegetable Medley

Green Bean Almandine

Roasted Butternut Squash

Ratatouille with Peppers, Squash, Tomatoes,

Zucchini and Eggplant

Citrus Glazed Carrots

Garlic Roasted Asparagus with Hollandaise Sauce



Enhancements

CARVING STATIONS:

(Included in the Elite Package Only)

Oven Roasted Turkey Breast \$10
Cranberry Sauce, Dijonaise

Dijon Crusted Pork Loin \$11
Garlic/Thyme Au Jus & Honey Dijon Mustard Sauce

Whole Oven Roasted Chicken \$11
Rubbed with Spices & Herbs

Oven Baked Virginia Ham \$10
Served with Sweet Honey Glaze & Garnished with Sliced Pineapple

New York Strip Loin \$13
Mushroom Demi Glaze & Creamy Horseradish

Roast Prime Rib of Beef Au Jus \$19
Creamy Horseradish Sauce

Grilled Tenderloin of Beef \$23
Pinot Noir Demi Glaze, Béarnaise Sauce & Horseradish

ACTION STATIONS

Gourmet Pasta \$11

Chef's Selection of Pastas cooked to order with Extra Virgin Olive Oil, Chopped Garlic, a Variety of Fresh Ingredients. Served with Parmesan Reggiano & Garlic Bread Twists

DESSERT STATIONS

Banana Fosters \$10

Sautéed Bananas in Warm Rum Caramel Sauce over Vanilla Ice Cream Soup Bar

Custom Candy Bar \$8
Assortment of Classic Candies

Cookies & Milk \$6
Variety of Cookies Served with a Whole Milk or Chocolate Milk Shooter

Popcorn Bar \$6
Buttered Popcorn with Sweet & Savory Mix-ins

*Chef Attended Fee Not Included - \$90.00 per Chef

*All Prices Above are on a Per Person Basis

*23% Service Charge and Applicable Sales Tax Not Included

*Addition Desserts can be Available Upon Requests



Bar Packages

OPEN BAR PACKAGES

Beer, Wine & Soda \$30

Bottled & Canned Domestic and Imported Beer: Bud Light, Michelob Ultra, Corona, Heineken, Stella, & Yuengling. House Wine: Proverbs Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon. Canned Coke Products.

Well \$42

Tito's Vodka, Beefeater Gin, Malibu Coconut Rum, Captain Morgan Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Jack Daniels Whiskey, & Dewar's Scotch

Premium \$54

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Patron Tequila, Maker's Mark Whiskey, Crown Royal Blend Whiskey, & Johnny Walker Black Scotch

Top Shelf \$62

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Don Julio Tequila, Woodford Reserve, Glen Fiddich Scotch, & Bulleit Bourbon.

CASH / HOSTED BAR PRICING:

Canned Soda \$3

Domestic Beer \$7

Imported Beer \$8

House Wine \$12

Premium Wine \$15

Well Single \$12

Well Double \$16

Premium Single \$14

Premium Double \$18

SOFT BEVERAGE PACKAGE

\$3.50

Unlimited Coke Products

Fresh Brewed Iced Tea & Lemonade

Coffee

All pricing is on a per person basis for a maximum of 4 hours. Package bars include liquor as listed, domestic & import beer, and a variety of house or premium wines to include: Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon, along with a Coke product soft drink selection.

*Bartender Fee: \$100.00 Per Bartender will be added to all Cash and Host Bars

*23% Service Charge and Applicable Sales Tax Not Included

Styled Shoot Vendor List

Florabloom Photography

Windermere Flowers & Gifts

Bridal Gallery Couture Dr. Phillips

Connie Duglin

My Bakers Cottage

