



# Bears Den Restaurant

254028 Bearspaw Road, NW. Calgary, AB. Canada. T3L 2P7. P: 403 241 7611



*The Bears Den Restaurant offers a Rocky Mountain regional cuisine to provide our guests with a taste of the New West.*

*Situated in Bearspaw, North-West Calgary, Alberta, the Bears Den is a Fine-dining venue able to cater to special events from intimate dinners for two, to large celebrations of 100 guests.*

*Join us on a Friday or a Saturday evening for live music entertainment, or visit the Bears Den on a weekday to enjoy our seasonal menu, our list of highest-quality boutique wines, and our highly knowledgeable staff.*

*Start planning your evening today with our event planner, Em Dobbin.  
www.bears-den.ca 403 241 7611 em@bears-den.ca*

## Complimentary Services

- Restaurant Tour & Planning Meetings
- Budget maximization
- Easy to read contract with estimated bill
- Personalized Menus
- Email Invitation, includes a Map





## Booking Information

Bears Den Event Spaces	Seating	Table Setup
Private Dining Room	Seats maximum 30 guests'	Three tables of 10 guests each
Bistro	Seats maximum 30 guests'	Three tables of 10 guests each
Stage	Seats maximum 60 guests'	Six tables of 10 guests each
Lounge (Includes Bistro, Stage, Dance Floor & Bar)	Seats maximum 100 guests	Bistro & Stage configuration with additional table setup on dance floor
Room	Room Minimums	

**\*\*All table configurations include small square or long rectangular tables. We do not offer round tables\*\***

Private Dining Room	Sun-Thurs	\$1500
	Fri-Sat	\$2000
Bistro	Sun-Thurs	\$1500
	Fri-Sat	\$2000
Stage	Sun-Thurs	\$5000
	Fri-Sat	\$6000
Lounge Side	Sun-Thurs	\$7500
	Fri-Sat	\$10000

**\*Please Note:** When the entire lounge side or the restaurant is booked privately, we are able to book entertainment for your event; however THE BEARS DEN DOES NOT COVER THE COST FOR ENTERTAINMENT.

## Wine Selections for Special Events

### Sparkling

Fantinel Prosecco	Veneto, Italy	\$46
Gloria Ferrer Brut	Sonoma, Brut	\$64

### White

Sauvignon Blanc	Matetic "EQ", Chile	\$60
Riesling	Tawse "Misek", Niagara Peninsula	\$60
Pinot Grigio	Fantinel, Veneto, Italy	\$60
Chardonnay	Lotus "Reserve", California	\$60

### Red

Pinot Noir	Seven Terraces, New Zealand	\$60
Petit Syrah	Clayhouse, California	\$60
Merlot	Chateau Ste Michelle, Washington	\$60
Cabernet Sauvignon	Alexander Valley Vineyards, California	\$60

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## Function Booking Terms & Conditions

### Deposits

- Advance deposits of \$25 per person paid by cash, cheque or credit card are required 21 days prior to the event date to reserve facilities for your function.
- Deposits will be held until time of event and then deducted off the final bill.

### Cancellation

- A minimum of 7 days cancellation notice is required for the Private Dining Room (The Den), and 14 days notice is required for the Lounge (The Grizzly Room) otherwise the deposit is held as a cancellation fee.

### Billing Information

- A confirmation guarantee of guests attending the event is to be confirmed 4 days prior to the event.
- All events final bills are on ONE tab, due on the evening of the event.
- The final bill is based on whichever is the greater number of confirmed guests or actual guests attending.
- No cash bars are permitted.
- Minimum 3 course dinner is required to hold a room.
- All event bills will include an automatic 18% gratuity and 5% GST.

### Other

- Our chef will happily accommodate any allergies, dietary concerns or required children's menus. Please advise the event planner upon receiving your contract estimate.
- Room availability is based on final numbers.
- The Bears Den, in accordance with the Alberta Gaming and Liquor Commission prohibits for any home-made wine or other alcoholic beverages to be brought into the venue.
- Wine selections are based on availability.
- Prices are subject to change.

## Sample Menu

### *The Bears Den Welcomes "Name of Company/Organizer"*

***Butterleaf, Goat Cheese Salad***  
*Organic Tomato, Roasted Bell Peppers  
Fine Herb & Shallot Vinaigrette*

OR

***Four Wild Mushroom Bisque***  
*Porcini Oil, Fresh Chive*



***Den- made Fresh Sorbet***



***Grilled 12 oz Beef Ribeye***  
*Morel Mushroom Demi-glace*

OR

***Oven Roasted Free Range Half Chicken***  
*Smoked Pepper Dry Rub, Natural Herb Pan Jus*

OR

***Baked Golden Crust Arctic Char***  
*Citrus Pesto, Lemon Thyme Béarnaise*

*All Entrée Served with Local Organic Potato & Market Vegetables*



***Apple Streusel***  
*Served with Vanilla Gelato*

OR

***Seasonal Cheese Cake***  
*Natural Local Honey, Minted Strawberries*

*Served with Coffee or Tea*

#### ***Wine Selections***

*Sauvignon blanc – Casa Marin, Chile  
Cabernet sauvignon – Selvamaggio, Italy*





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## Group Menu Options (Designed for Groups of 12 or more)

Welcome your guests to the elegance of the Bears Den. Along with our spectacular rooms, we will indulge your taste buds with some of our hors d'oeuvres selections followed by a three, four, or five course meal of your choosing...

### Hors D'oeuvres

- Priced by the dozen at \$30.00 per order
- Accompaniment to a champagne or cocktail reception.
- Hors D'oeuvres and champagne/cocktail reception are timed at approximately a half hour – 45 minutes from arrival
- Hors D'oeuvres serve 3 – 4 pieces per person

### Hors d'oeuvres Selections

#### *Hot items*

- ~Mini Crab Cakes
- ~East Coast Lobster Quiche
- ~Caramelized Maple Salmon

#### *Cold items*

- ~Smoked Salmon Canapé
- ~Fresh Dungenesse Crab Salad
- ~Citrus Seafood Ceviche

#### Seafood Selections

#### Vegetarian Selections

- ~Three Cheese & Chive Tarts
- ~Sundried Tomato & Chevre Tartlet
- ~Mushroom & Roasted Shallot Pastries

- ~Fresh Brie with Citrus Marmalade
- ~Fire Roasted Tomato Bruschetta
- ~Fire Roasted Bell Pepper & Goat Cheese Mousse

#### Meat Selections

- ~Double Smoked Bacon & Brie Quiche
- ~Alberta Beef Tenderloin Brochette
- ~Spicy Game or Chicken Satay
- ~Bison Meatballs, Balsamic Gelee

- ~Beef Tenderloin Tartare on Crostini
- ~Venison with hot English Mustard
- ~Smoked Elk, Chocolate Merlot
- ~Bison Carpaccio, White Truffle Mustard

**Group Menu Options**  
**(Designed for groups of 12 to 110 guests)**

After choosing your menu options from the following table, OR choosing our set three, four, or five course menu following, our event planner will compose your personalized menu, which includes a welcome message to your guests.

**Appetizer (Choose TWO out of the three options)**

Menu A \$10	Menu B \$12	Menu C \$15
❖ Butternut Squash Bisque	❖ Wild Mushroom Bisque	❖ East Coast Lobster Bisque
❖ Spinach Salad	❖ Romaine & Asiago Salad	❖ Classic Shrimp Cocktail
❖ Organic Field Green Salad	❖ Butterleaf, Goat Cheese & Tomato Salad	❖ Smoked Salmon & Marscapone with Cucumber Relish

**Entrée (Choose A, B, or C – all three options will be included on your personalized menu)**

Menu A \$35	Menu B \$40	Menu C \$45 (choose three)
❖ NY Striploin	❖ 12oz Beef Ribeye	❖ Beef Tenderloin
❖ Chicken Supreme	❖ Roasted Half Chicken	❖ Alberta Duck
❖ Salmon Filet	❖ Arctic Chat Filet	❖ Seabass Filet
		❖ Bison Prime Rib

*All Entrees are served with our daily potato and fresh market vegetables*

**Dessert (Choose TWO of the options for your personalized menu)**

- ❖ Fresh Strawberry Crepe
- ❖ Fresh Berries & Ice Cream
- ❖ Apple Streuzel & Vanilla Gelato
- ❖ Roasted Hazelnut & Belgium Chocolate Pate
- ❖ Seasonal Crème Brulee

**Artisan Cheese Selection (often combined with a Port/Liqueur cart)**

- ❖ Individual Cheese Plates \$9 per person
- ❖ Platter for 3-5 Guests \$25 per platter
- ❖ Platter for 6-8 Guests \$50 per platter

**\*\*Please advise our event planner of any allergies, dietary concerns or children's menus**

## Stand-up Reception Dinner (Designed For groups of 75 to 150)

Although this type of menu is suitable for stand up receptions,  
Some additional seating is recommended if dinner is to last over 2 hours.

### Menu Stand-up Reception \$75.00 per person

#### Chilled Canapés

- ❖ Choose 6 of your favorite Cold Hors D'oeuvres

#### Hot Hors D'Oeuvres

- ❖ Choose 6 of your favorite Hot Hors D'oeuvres

#### Seafood Station

- ❖ Chardonnay Poached Jumbo Prawns,
- ❖ Five Peppercorn Smoked Salmon, Smoked Trout
- ❖ Individual Ceviche of Citrus Seafood

#### Entrée Station

- ❖ Carved Alberta Beef Striploin or Bison Prime Rib  
Served with Dijonnaise Madagascar Peppercorn Sauce

#### Dessert Station

- ❖ Hazelnut Chocolate Tart
  - ❖ Apple Streusel
  - ❖ Mini Rice Puddings,
- ❖ Seasonal Fruit & Chocolate Dipped Berries
- ❖ Assorted Chocolate Truffles & Fruit Canapés
  - ❖ Domestic & Imported Cheese Tray  
with Assorted Cheese Biscuits

**3 Course Menu**  
**For Parties of 12 to 75**  
**\$60.00 per Person**

**Bears Den Salad**

A Garden of Organic Baby Field Greens  
30 Years Aged Sherry Vinaigrette

**OR**

**Butternut Squash Bisque**

Maple Rosemary Crème Fraîche



**Den-made Sorbet**



**Fire Grilled Alberta Beef Striploin**

Served with a Classic Peppercorn Demiglace

**OR**

**Roasted Free Range Chicken Supreme**

Sundried Cherry Chutney, Merlot Pearl Onion Pan Jus

**OR**

**Baked Fresh Organic Salmon Filet**

Seasoned with Canadian Maple, Spices, Golden Sugar  
and a Hint of Sea Salt

*All Entrée Served with Local Organic Potato & Market Vegetables*



**Fresh Strawberries Crêpe**

Chocolate Balsamic, Crème Chantilly, Green Pistachios

**OR**

**Baked Fresh Apple Streusel**

Vanilla Bean Gelato

*Served with Coffee or Tea*

**Wine Suggestions**

Sauvignon blanc – Casa Marin, Chile  
Cabernet sauvignon – Selvamaggio, Italy

**4 Course Menu**  
**For Parties of 12 to 75**  
**\$80.00 per Person**

**Butterleaf, Goat Cheese Salad**  
Organic Tomato, Roasted Bell Peppers  
Fine Herb & Shallot Vinaigrette



**Four Wild Mushroom Bisque**  
Porcini Oil, Fresh Chive



**Den- made Fresh Sorbet**



**Grilled 12 oz Beef Ribeye**  
Morel Mushroom Demiglace

**OR**

**Oven Roasted Free Range Half Chicken**  
Smoked Pepper Dry Rub, Natural Herb Pan Jus

**OR**

**Baked Golden Crust Arctic Char**  
Citrus Pesto, Lemon Thyme Béarnaise

*All Entrée Served with Local Organic Potato & Market Vegetables*



**Seasonal Crème Brulee**  
**OR**  
**Roasted Hazelnut & Belgium Chocolate Pate**

*Served with Cappuccino, Latte or Tea*

**Wine Suggestions**

Riesling – Tawse ‘Misek’ , Niagara Peninsula  
Merlot – Château Ste. Michelle, Washington

**5 Course Menu Suggestions**  
**For Parties of 12 to 75**  
**\$95.00 per Person**

**Giant Shrimp Cocktail**  
Served with Classic Cocktail sauce



**Crisp Romaine Leaves with Fresh Asiago**  
Creamy Caper Berries, Roasted Garlic and Fresh Citrus Dressing

**OR**

**East Coast Lobster Bisque**  
Garnished with Sweet Anise & Crème Fraîche



**Den- made Fresh Sorbet**



**Fire Grilled Alberta Beef Tenderloin**  
Crowned with Foie Gras Butter and a Beef Demiglace

**OR**

**Pan Roasted Alberta Duck**  
Laced with Sundried Cherry and an Orange Liqueur Jus Lie

**OR**

**Oven Baked Fresh Seabass Filet**  
Accented with Caramelized Fennel, Citrus and Tomato Gastrique

*All Entrée Served with Local Organic Potato & Market Vegetables*



**Fresh Berries & Ice cream**

**OR**

**Seasonal Crème Brulee**

*Served with Coffee or Tea*



**Artisan Cheese Plate**  
Seasonal Berries & Fresh Baked Baguette

**\*\*Wine pairings can be made for each course  
to make a wine dinner experience!**