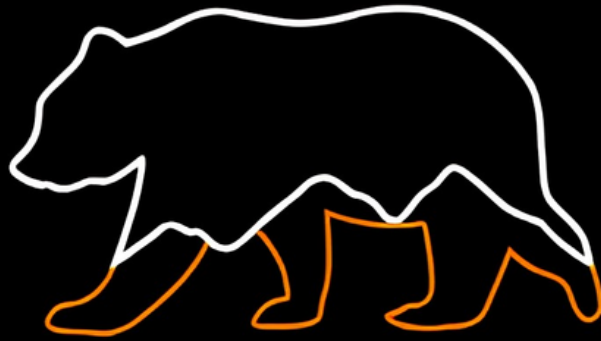




BLACK BEAR
EVENTS

Weddings and Private Events

gary@blackbear.events

meg@blackbear.events

CATERING MENU

ASK ABOUT ALLERGEN INFORMATION ON ALL MENU ITEMS



A 20% discount will be applied to all dinner buffet events at the Mishawaka

THE COOK OUT \$30/PERSON

Grilled Hamburger
Grilled Chicken Breast
Grilled Black Bean Veggie Burger
Served with lettuce, tomato, onion, and pickle
Your choice of cheddar, American, or pepper jack cheese
Served with coleslaw, potato salad, and chips
Grilled brats, add \$5/person
Pulled pork, add \$6.00/person • Baked beans, add \$4/person
Hot dogs or grilled cheese available for kids \$9/person
Salad bar add \$5/person
Mac & Cheese \$4/ person

DINNER ENTREE BUFFET \$35/PERSON

Sirloin beef steak topped with sautéed mushrooms and onions
Marinated chicken breast topped with tomato and pepper jack cheese
Grilled portobello mushroom topped with roasted red peppers
served with rice pilaf, cheesy scalloped potatoes,
steamed broccoli and green beans
Salad Bar - Mixed Greens, diced tomato, diced onion, sliced cucumber, shredded
cheddar and jack cheese, croutons, add \$5/person
Crab cakes with remoulade sauce \$7/person

Prime Rib Dinner with carving station for parties of 50 or less \$50/person

***Guest limit does not pertain to full Mishawaka Buyout Packages**

TACO AND NACHO BAR \$30/PERSON

Corn and flour tortillas with chicken and seasoned beef
Vegetarian tacos options: Seasoned jackfruit or
sautéed portobello mushrooms, onions, red peppers,
shredded romaine, fresh salsa, guacamole, sour cream, rice, black beans
shredded cheddar and jack cheese, corn tortilla chips
Carne asada \$9/person



BLACK BEAR
EVENTS

CATERING MENU

ASK ABOUT ALLERGEN INFORMATION ON ALL MENU ITEMS

BBQ BUFFET \$35/PERSON

BBQ pulled pork, chicken thighs and legs, vegetarian pulled jackfruit served with BBQ baked beans and coleslaw.

Served with buns and a specialty BBQ Sauce.

Pork ribs, add \$8.00/person

Beef brisket, add \$8.00/person

Salad Bar - Mixed Greens, diced tomato, diced onion, sliced cucumber, shredded cheddar and jack cheese, croutons,

add \$5/person Mac & Cheese \$4/person

Texas Toast \$5/person

GREEK BUFFET \$35/PERSON

Build your own gyro buffet:

Beef & lamb gyro meat, chicken, falafel, diced cucumber, red onion, diced tomatoes, Tzatziki sauce, feta cheese crumbles, pita.

Served with:

Greek Salad, Avgolemono rice / Add pastitsio \$7

COLD CUT BUFFET \$25/PERSON

Hoagie rolls, or wheat bread.

Turkey, ham, roasted red peppers, hummus.

Choice of any two cheeses: Cheddar, Pepper Jack, Swiss, or American.

Served with lettuce, tomato, onion, and pickle spears.

Sides include chips, fruit, and a cookie.

Roast beef add \$3.00/person

Additional cheese \$2.00/person

Make it a box lunch \$22.00/person

BRUNCH BUFFET \$30/PERSON

Scrambled eggs, sausage and bacon, breakfast potatoes, seasonal fresh fruit, biscuits, sausage gravy, waffles

BREAKFAST BURRITOS \$9.75

Porcelain plates and silverware are provided for Entrée and Prime Rib Buffets, and available for rent for \$5 per person for other buffets.

Disposable plateware, cutlery, and cups are provided for all other buffets

Biodegradable plateware, cutlery, and cup package for \$8 per person.

Outside catering buyout- \$10/person

Buffets are 20% off when prepared for events at the Mishawaka.

CATERING MENU

APPETIZERS

All appetizers feed approximately 30 people

SPINACH ARTICHOKE DIP \$140

Creamy, cheesy, and loaded with spinach and artichoke
Served with carrots, celery, pita bread, and tortilla chips

HUMMUS \$140

Classic dip made with chickpeas and spices
Served with carrots, celery, pita bread, and tortilla chips

MOZZARELLA STICKS \$140

Italian breaded mozzarella, deep fried and served with marinara sauce

EDAMAME \$120

Soybeans dusted with salt and served with soy sauce

CHICKEN TENDERS \$140

Breaded white meat chicken tenders, deep fried and served with
honey mustard, BBQ sauce, and ranch

CHICKEN WINGS \$165

Tossed in BBQ sauce, mango habanero, or hot sauce
served with ranch and blue cheese dressing

GRILLED SLIDERS \$155

Beef, chicken, pulled vegetarian jackfruit
Served with lettuce, tomato, onion, and pickle spears
Your choice of cheddar, American, or pepper jack cheese

BLACKENED TUNA \$275

Seasoned and seared tuna, sliced and served rare with wasabi and soy sauce

DOLMAS \$140

Grape leaves stuffed with rice and Greek seasoning. Comes with avgolemono
sauce

Spanakopita \$140

Baked Filo dough stuffed with spinach and feta cheese. Comes with avgolemono sauce

Available at Mishawaka only

ONION RINGS \$120

Classic battered onion rings, fried to perfection

FRENCH FRIES \$105

Seasoned fries served with dipping sauces

CATERING MENU



CHARCUTERIE

PARTY TRAY

\$7/person - 30 person minimum

Cheddar and pepper jack cheeses, hard salami, and crackers

Gourmet Table - \$1,300 (Serves 85-100 people)

Gouda, Irish whiskey cheddar, soppressata, hard salami, calabrese, crackers, sliced baguette, and grapes

Deluxe Gourmet Table - \$3300 - (Serves 175-200 people)

Gouda, Irish whiskey cheddar, winey goat cheese, soppressata, artisan dry salami, calabrese, crackers, sliced baguette, grapes, mixed olives, prosciutto, and provolone stuffed peppers

BEVERAGES

CHAMPAGNE TOAST

(Events held at Mishawaka only)

\$6.00/GLASS

NON-ALCOHOLIC DRINKS

Unlimited for \$2/person

Pepsi products, iced tea, lemonade

Coffee station with regular, decaf, and hot teas

HOT CHOCOLATE STATION

\$4.50/person

Pre-made hot chocolate, marshmallows, chocolate syrup, whipped cream



BLACK BEAR
EVENTS

CATERING MENU



DESSERTS

MAKE YOUR OWN S'MORES STATION

\$8/person

Marshmallows, graham crackers, Hershey's chocolate
with skewers and a propane fire pit

CHOCOLATE CAKE \$11.50 PER SLICE

Served with raspberry or chocolate sauce and whipped cream

CHEESECAKE \$11.50 PER SLICE

Served with raspberry or chocolate sauce and whipped cream

GNARLY MOUNTAIN COOKIES \$5.50 PER COOKIE

Ask about available flavors

**All alcohol must be purchased through Mishawaka for any private event held
at Mishawaka.**

**For Riverside Colorado, and any off-site events, Black Bear events will
purchase alcohol at cost and add to your bill.**

**If Black Bear Events purchases alcohol, we will staff the event with a T.I.P.S.
certified bartender.**

**A 30% service fee is added to the subtotal of every invoice and includes all
items on the invoice.**

**DON'T SEE WHAT YOU ARE LOOKING FOR?
EMAIL PRIVATEEVENTS@THEMISHAWAKA.COM
TO DISCUSS ADDITIONAL CUSTOM OPTIONS**



BLACK BEAR
EVENTS

ADDITIONAL SERVICES



RIVERSIDE COLORADO

Just minutes away from Mishawaka Amphitheatre!

This eco resort is ideal for making a private event unforgettable.
Tents, cabins, and tiny homes are available.
Riverside can sleep 105 people and is available to host private events.
Discounted lodging rates available for large parties.
Inquire for pricing details.

RIVERSIDECOLORADO.COM

Day After Event Brunch Buffet

Available at Mishawaka Amphitheatre and Riverside Colorado only

Scrambled eggs, sausage and bacon, breakfast potatoes,
biscuits, sausage gravy, waffles, seasonal fruit

FLY FISHING GUIDES

Black Bear Events partners with Liarflies. One of the only two outfitters in Colorado that are permitted to offer guided fly fishing trips on the Cache La Poudre River. Liarflies can provide a fun and interesting river experience during your event. We can also arrange a trip that includes a packaged meal. Anglers of all skill levels welcome!

www.liarflies.com

SEASONAL RAFTING TRIPS

Black Bear Events partners with Rocky Mountain Adventures to send you on an unforgettable experience. The skilled and trusted river guides plan whole or half-day excursions on the Cache La Poudre River. All skill levels of rafters are welcome!

www.shoprma.com



PREFERRED VENDORS



CAKES & DESSERTS

Name	Website		Email & Phone
Flourish Cake Design	FLOURISHNOCO.COM		• 970-316-3046
Cakes by Tiffanie	CAKESBYTIFFANIE.NET	**	• TIFF.RYLANT@GMAIL.COM • 970-430-7073
"B" Sweet Cupcakes	BSWEETCUPCAKES.COM		• B.SWEET.CUPCAKES@GMAIL.COM • 970-430-7073
Sub Zero Ice Cream	SUBZEROICECREAM.COM	**	• SUBZEROICECREAMNOCO@GMAIL.COM • 909-519-5150

PHOTOGRAPHERS

Name	Website		Email & Phone
Natalie Dyer Photography	NATALIEDYERPHOTO.COM	**	• NATALIEDYERPHOTO @GMAIL.COM • 970-573-1658
FOSS PHOTOGRAPHY	FOSSPHOTOGRAPHY.CO		• HELLOEMILY@SWEETJUSTICEPHOTOGRAPHY.COM • 847-212-2383
FOREST PICTURE COMPANY	FORESTPICTURE.CO/		• AMANDA@FORESTPICTURE.CO

FLORISTS

Name	Website		Email & Phone
Lace & Lillies	laceandliliesflowers.com		• laceandliliesllc@gmail.com • (970) 400-1438
Abby Stout	Roughcutflower.com	**	• Howdy@roughcutflower.com
Phlora Designs	phloradesigns.com	**	• studiophlora@gmail.com • 636-485-9277

APPAREL FITTINGS

AUDRIANA HERNANDEZ	PERFECT-IMPRESSION-SUITS.COM		• 970-249-9366
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ANIMAL SERVERS

Farm At Sparrow Hill	farmatsparrowhill.com		• farmatsparrowhill@gmail.com
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All vendors marked by "***" offer exclusive discounts for booking through BBE.



PREFERRED VENDORS



DJ'S

Name	Website	Email & Phone
Bro Short		• LONGEVITYPRODUCTIONS.CO@GMAIL.COM • 970-689-5146
Grade One Entertainment	www.gradeonedj.com	• evan@gradeonedj.com
Trebeled Entertainment	TREBLEDENTERTAINMENT.COM	• 970-430-6858

BANDS

Name	Genre	Contact
Tumbledown Shack	Grateful Dead Cover Band	TUMBLEDOWNSHACKBAND.COM
Graham Good	Funk - Rock - Folk - Soul	GRAHAMGOODMUSIC.COM
Titonic	Funk, soul, R&B band with horns	TITONICBAND.COM
Robin Lewis Band	Folk, bluegrass, country, soul	robinlewismusic@gmail.com
Chris Murray	Fun, funky bluegrass, folk and rock	CHRISMURRAYSMUSIC@GMAIL.COM
Crescent City Connection	Colorado's New Orleans party band	CRESCENTCITYBAND.COM
Colony Funk	Funk, soul, blues, R&B, supergroup	COLONYFUNK@GMAIL.COM
Friendly Reminders	Folk, bluegrass, country, and swing	friendlyremindersmusic@gmail.com
Sugar Britches	Folk, bluegrass, country, soul	sugarbritchesmusic@gmail.com



Black Bear Event Services Pricing

Day of event coordination \$2500 15 hours

- 5 hours of meetings and planning prior to the event.
- On-site coordinators for 10 hours on the event day
- Main point of contact with all vendors on the day of your wedding.
- Management of all deliveries
- Attendance at final walk through + wedding rehearsal set up + tear down assistance for entire event
- Customized order of ceremony, timeline creation, & floor-plan creation
- Access to our top-of-the-line preferred vendors list
- Unlimited email and phone & text correspondence

Month of event coordination \$4000 30 hours

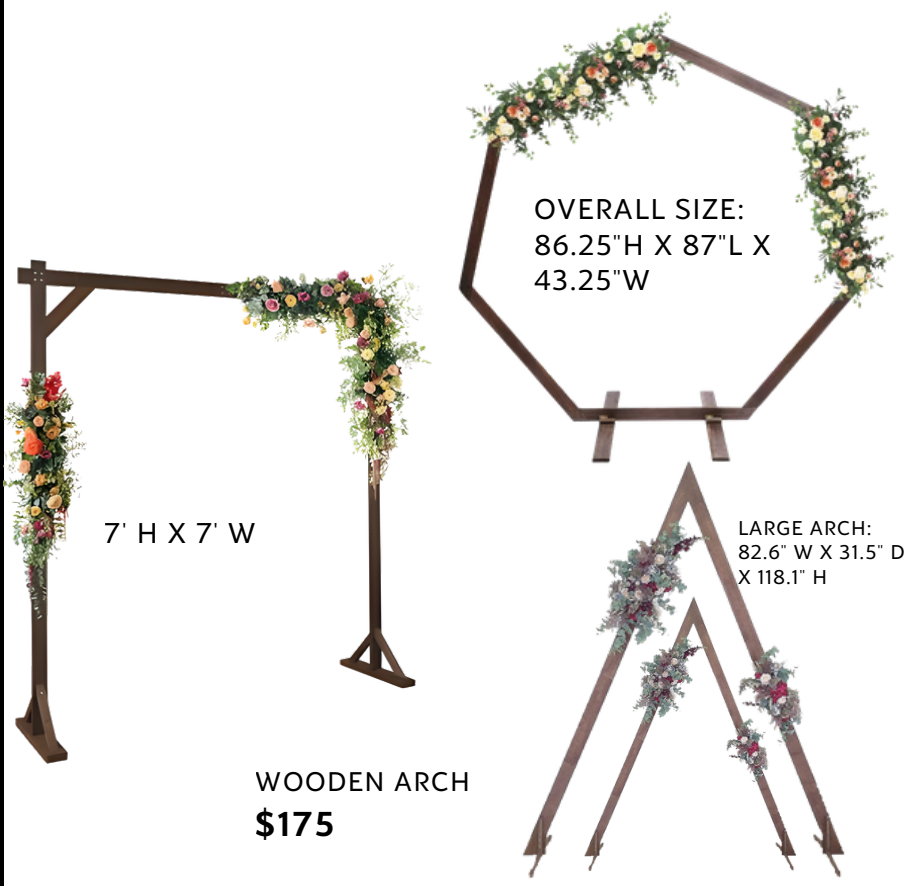
- 20 hours of meetings and planning prior to the event
- On-site coordinators for 10 hours on the day of your wedding
- Main point of contact with all vendors before your wedding, starting 60 days out
- Management of all deliveries
- Attendance at final walk through + wedding rehearsal
- Set up + tear down assistance for entire event
- Customized order of ceremony, timeline creation, & floorplan creation
- Design and styling help
- Access to our top-of-the-line preferred vendors list
- Unlimited email and phone & text correspondence

Additional coordination charged at \$75 per hour

Full Wedding coordination \$7000 unlimited hours

- Venue selection assistance
- Research & assistance with booking for all vendor selections
- Main point of contact with all vendors before your event
- Vendor Contract Management
- Unlimited assistance in event theme and design
- Floor plan creation
- Budget management
- Final details timeline to keep you on track
- On-site coordinator for unlimited hours on the day of the event
- Main point of contact with all vendors before your event
- Management of all deliveries
- Attendance at final walk through + wedding ceremony rehearsal
- Set up + tear down, assistance for the entire wedding day
- Unlimited design and styling help
- Access to our top-of-the-line preferred vendors list
- Unlimited email and phone correspondence

MISHAWAKA RENTALS



6' X 32"
FOLDING BANQUET TABLES
\$10.00 EACH
20 AVAILABLE



METAL CHAIRS
\$6.00 EACH
100 AVAILABLE

PROPANE FIRE PIT

\$75

QUANTITY: 2



WOODEN CHAIRS

\$4.75 EACH

150 AVAILABLE



3' X 3' METAL TABLES

\$5

25 AVAILABLE



COCKTAIL TABLE W/ 2 STOOLS

\$15

11 AVAILABLE



PROPANE HEATER

\$150

QUANTITY: 4

Riverside & Offsite VENUE RENTALS



FROM CHAIRS TO GLASSWEAR, TENTS AND FIRE PITS.
WE HAVE MANY OPTIONS AVAILABLE. INQUIRE FOR LIST.



TRANSPORTATION



Transportation available year-round.

50 passenger shuttle bus base rate is \$1200 and \$2 per mile.

11 passenger van base rate is \$700 and \$2 per mile.

The shuttles have a 6-hour window. \$80 per hour over the 6-hour window.

Extra loops available for addition fee.



PRIVATE EVENT PRODUCTION RENTALS

OPTION 1: FENDER PASSPORT PORTABLE PA SYSTEM - \$250

This option is designed for smaller intimate parties and able to accommodate amplifying speeches, playlists, and ceremony Officiants.

- Additional fee for a la carte options

OPTION 2: PRESENTATION/SPEAKING - \$750

This option is designed for larger parties that are amplifying speeches, playlists, and any ceremony including processional or background music.

- Allen & Heath ZED60-10FX 6-Channel Mixer
- 2 wired microphones w/ cables and stands
- 1 wireless Microphone
- 2 Powered Speakers (DB Tech Opera 12's) on stands
- Additional fee for a la carte options

OPTION 3: DJ DANCE PARTY - \$1500

This option is designed for a solo or duo DJ performance.

- 1 Audio Engineer for the duration of the event
- Allen & Heath ZED60-10FX 6-Channel Mixer
- 2 wired microphones w/ cables and stands
- 1 wireless Microphone
- 4 RCF HDL6 speakers
- 2 qsc k118 subwoofers
- 2 Powered Speakers(DBTechOpera12's) for monitors

OPTION 4: FULL BAND SETUP - \$2000

This is the all-inclusive option for a live band, suitable for up to 6 members.

- 1 Audio Engineer for the duration of the event
- 4 RCF HDL6 speakers
- 2 qsc k118 subwoofers
- 4 QSC K10.2 monitors
- 2 Powered Speakers(DBTechOpera12's) for monitors
- Adequate mics, cabling, and stands for a 6 person band

OPTION 5: FULL MISH PA - \$4000

This is a seasonal option, Mid May- Mid Oct. Includes our fully installed professional audio and lighting equipment on our legendary outdoor stage.

- 2 Audio Engineers
- 1 Lighting Designer
- Full production

