



PRIVATE CHEF EXPERIENCES – A STEP BEYOND



The Bear's Den Resort Chef Experience is the ultimate dining experience offered! Welcome one of our skilled Chefs into your vacation home and watch as they prepare a delicious, multi-course meal right in front of your eyes! Our Catering Team will assist you in selecting the perfect meal for this occasion from our carefully crafted Chef Experience Menu. Our Chefs are accompanied by trained servers who handle everything from the set-up to the serving and clean up. Sit back and enjoy with your guests as our team takes care of it all!

Service fee of \$75 per chef and \$400.00⁺⁺ minimum required

Per person rate is based on the Tier Experience selected.

TIER 1 EXPERIENCE - \$45.00⁺⁺/PERSON

1ST COURSE

- *Choice of either*
 - Garden Salad with Tomatoes, Onions, Croutons and Cucumbers, served with Creamy Ranch Dressing and a Honey Balsamic Vinaigrette
 - Traditional Caesar Salad with Shredded Parmesan, Croutons and Creamy Caesar Dressing

2ND COURSE

- *Choice of either*
 - Baked Chicken Parmesan served with Chef's Choice of Pasta and your choice of Marinara or Alfredo Sauce
 - Shrimp, Chicken and Vegetable Fajitas with Flour Tortillas, Shredded Lettuce, Cheese and Sour Cream. Served with Black Beans and Cilantro Rice (Corn Chips, Fire Roasted Salsa and Guacamole for 1st Course)
 - Shrimp, Chicken and Vegetable Stir-Fry served with Fragrant Jasmine Rice

3RD COURSE

- *Choice of either*
 - Chocolate Fudge Brownie Sundae
 - Key Lime Pie
 - Vanilla Crème Brûlée
 - Salted Caramel Cheesecake

KID'S MEALS (AGES 3-12) – \$15.95⁺⁺/Child

- First Course: Side Garden or Caesar Salad
- Second Course: Choice of one entrée: Chicken Tenders, Cheeseburger, Macaroni and Cheese (Will not be served with an accompaniment), Pan Seared Chicken Breast or Chef's Choice of Pasta with Marinara or Alfredo (Will not be served with an accompaniment), Choice of an accompaniment: French Fries, Fruit Cup or Jasmine Rice
- Third Course: Chocolate Fudge Brownie

TIER 2 EXPERIENCE - \$55.00⁺⁺/PERSON

1ST COURSE

- *Choice of either*
 - Spinach Salad with Segmented Oranges, Toasted Almonds, Goat Cheese and a Honey Balsamic Vinaigrette
 - Crisp Wedge Salad with Iceberg Lettuce, Tomato, Bacon, Chives and Blue Cheese Dressing

2ND COURSE

- *Choice of either*
 - Baked Airline Chicken Breast stuffed with Spinach, Artichokes and Goat Cheese, topped with a White Wine and Butter Sauce. Served with Broccolini and Mushroom Parmesan Risotto.
 - Mustard Glazed Salmon served with Green Beans Almandine and Roasted Red Bliss Potatoes.
 - Filet Mignon with a Mushroom Brandy Sauce. Served with Roasted Asparagus and Garlic Parmesan Mashed Potatoes.

Add a Lobster Tail for \$20.00⁺⁺

3RD COURSE

- *Choice of either*
 - Chocolate Fudge Brownie Sundae
 - Key Lime Pie
 - Vanilla Crème Brûlée
 - Salted Caramel Cheesecake

TIER 3 EXPERIENCE - \$65.00⁺⁺/PERSON

1ST COURSE

- *Choice of either*
 - Spinach Salad with Segmented Oranges, Toasted Almonds, Goat Cheese and a Honey Balsamic Vinaigrette
 - Crisp Wedge Salad with Iceberg Lettuce, Tomato, Bacon, Chives and Blue Cheese Dressing

2ND COURSE

- *Choice of either Dual Entrée*
 - Baked Airline Chicken Breast stuffed with Spinach, Artichokes and Goat Cheese, topped with a White Wine and Butter Sauce and Garlic Shrimp. Served with Broccolini and Mushroom Parmesan Risotto.
 - Mustard Glazed Salmon and Garlic Shrimp. Served with Green Beans Almandine and Roasted Red Bliss Potatoes.
 - Filet Mignon with a Mushroom Brandy Sauce and Garlic Shrimp. Served with Roasted Asparagus and Garlic Parmesan Mashed Potatoes.

Substitute a Lobster Tail for the Garlic Shrimp for \$10.00⁺⁺

3RD COURSE

- *Choice of either*
 - Chocolate Fudge Brownie Sundae
 - Key Lime Pie
 - Vanilla Crème Brûlée
 - Salted Caramel Cheesecake

ADD A SCOOP OF VANILLA ICE CREAM FOR \$1.50⁺⁺

⁺⁺ Prices are Subject to 18% Gratuity and 6% Service Charge and 7.5% Sales Tax

TO BOOK AN EXPERIENCE, PLEASE CONTACT OUR CATERING DEPARTMENT

321-415-0100 OR EVENTS@BEARSDENORLANDO.COM

Please note: Since we customize each Chef Experience we must ask for advanced notice as we have limited availability.

Bar EXPERIENCE

OUR IN-HOME BARTENDING EXPERIENCE CAN BE
A GREAT ENHANCEMENT TO OUR CHEF
EXPERIENCE OR A STAND-ALONE EVENT.
WHETHER YOU'RE SIMPLY LOOKING FOR SOMEONE
TO PREPARE DELICIOUS COCKTAILS OR YOU'RE
WANTING TO LEARN THE ART OF MIXOLOGY,
THERE ARE OPTIONS TO SUIT EVERY NEED!

OPTION 1: BARTENDER AND SPIRITS

- Bartender Fee of \$75.00⁺⁺/hour
- Drinks billed on consumption.
Bartender will keep track and bill after the event.
- Single Cocktail: Starting at \$7.00⁺⁺
- Double Cocktail: Starting at \$10.00⁺⁺

OPTION 2: BARTENDER ONLY

- Bartender Fee of \$75.00⁺⁺/hour
- Guest would provide all alcohol and mixers
- Bartender would bring their tools
- If you would like us to provide mixers, then pricing starts at \$4.00⁺⁺/person

OPTION 3: MIXOLOGIST AND SPIRITS

- Mixologist Fee of \$95.00⁺⁺/hour
- Drinks billed on consumption
- Bartender will keep track and bill after the event
- Craft Cocktails: Starting @ \$12.00⁺⁺

OPTION 4: MIXOLOGY LESSON

- Mixologist Fee of \$95.00⁺⁺/hour
- Bartender will teach you how to make 2-4 cocktails, step by step
- Each guest will get their own cocktail
- Pricing starts @ \$35.00⁺⁺/person



THE BEAR'S DEN
RESORT
ORLANDO

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