
UNIVERSITY CONTRACT AWARD

DATE ISSUED: July 18, 2023

COMMODITY: Venue, Catering and Lodging (Hartford area)

CONTRACT#: UC-24-KA120922-A

FOR THE UNIVERSITY OF CONNECTICUT- ALL CAMPUSES, UCHC, AND CCPG MEMBERS

Payment Terms: See Below

TERMS OF CONTRACT:

- A. The University of Connecticut will issue purchase orders as required for the purchase of catering and venue requirements. Payment may also be made via a University issued Travel Card. A quote must be issued to the UConn representative referencing the Contract # and reflecting the discount (if applicable).
- B. The term of this contract shall be from July 18, 2023, to June 30, 2026, with options to renew for two (2) additional one (1) year terms upon the agreement of the parties.

1 st Extension	7/1/2026 to 6/30/2027	
2 nd Extension	7/1/2027 to 6/30/2028	Final

NAMES AND ADDRESSES OF AWARDEE:

Bears Restaurant Group

25 Front Street

Hartford, CT 06103

Phone: 860-785-8772 ext 4

Contact: Cassandra Therriault

Email: cassie@bearsbbq.com or catering@bearsrg.com

Payment Terms: 2% 15 Net 45

Cancellation 48 Hours or less: 100% of order will be charged.

Pricing per menu attached

All included pricing provided is valid from July 1, 2023, through June 30, 2024. Additional pricing will be provided in the form of an estimate as requested by UConn and updated pricing sheets will be provided as they become available.

Additional information/pricing based on awarded proposal response:

	Bears Smokehouse LLC
Response Notes	
Group 2.4: Venue Facility: Price/ Fee Structure	
2.4.1 Small Room (Up to 25 guests) - In text provided, indicate the size of room(s) available, their maximum capacity, room cost and which Venue Set-Up Scenarios they can accommodate (See Sections 2.3.6 - 2.3.10)	Bears Smokehouse located at 25 front street has a private meeting room for up to 14 guests that can be reserved at \$50 a hour. This room does have tv hook up and access to wifi. The room includes a large meeting table with 14 chairs.
2.4.2 Midsized Room (Between 25 - 75 guests) - In text provided, indicate the size of room(s) available, their maximum capacity, room cost and which Venue Set-Up Scenarios they can accommodate (See Sections 2.3.6 - 2.3.10)	Bears Smokehouse located at 25 front street has a semi-private area of the restaurant that is available to be reserved for group of 10-50 people. This space required a minimum of \$500 in food and beverage sales for 2 hour or more. The space includes several large meeting spaces and room for a buffet. The space, when reserved, is roped off from the rest of the diners.
2.4.3 Large Room (Greater than 75 guests) - In text provided, indicate the size of room(s) available, their maximum capacity, room cost and which Venue Set-Up Scenarios they can accommodate (See Sections 2.3.6 - 2.3.10)	The entire Bears Smokehouse restaurant, located at 25 front street can be reserved in full for a maximum of 250 guests. Events of this size include access to a large dinning space and the bar area. The cost to buy out the restaurant includes a minimum of \$5000 in food and beverage sales.
2.4.5 Bidders shall indicate what they can provide and rates in the following list:	I understand
2.4.6 Audio visual equipment (including projector, screen, sound equipment).	Not available
2.4.7 Technical Support Staff	Not Available
2.4.8 Set-up (including podiums, flip charts and white board).	Not Available
2.4.9 Wireless Guest Sign-In	yes, available
2.4.10 Signage for Event	Not available
2.4.11 Parking and Security	Public parking available on the street at 6 PM, access to 2 garages available for paid parking.
2.4.12 The University will provide a final headcount for an event five (5) days prior to the scheduled event date.	For Bears Smokehouse event , head count must be confirmed within 72 hours of the event.
2.4.13 Please provide your hours of operation.	Bears Smokehouse at 25 Front Street Hartford, CT is open Sunday-Wednesday from 11 AM- 9 PM Thursday-Saturday from 11 AM-10 PM
Group 2.5: Catering: General Requirements for On-Site and Off-Site Catering needs	
2.5.1 Awarded Caterer(s) must submit sample catering menus and discounted pricing.	I understand

2.5.2 Alcoholic beverages, although required for some events, cannot be directly purchased by the University. The caterer(s) will be advised by the UConn representative if a separate invoice will be required for the alcohol portion of the event. If the caterer(s) is licensed to provide alcohol, they must submit a copy of their liquor license and proof of liquor liability insurance.	I understand
2.5.3 Specifications and responsibilities will be determined by the University representative upon the need. A Statement of Work ("SOW") inclusive of all pertinent information such as approximate number of guests, type of event (buffet, boxed lunch, etc.) will be detailed, rentals of linens, tables, chairs, etc., special dietary requirements, arrival time, set-up time, clean up, service staff, etc. will be provided to the University representative.	I understand
2.5.4 The Statement of Work provided must be inclusive of all costs (transportation, set-up and clean-up for the event, wages, salaries, training, fringe benefits, the cost of food and beverages, supplies, replacement of supplies, etc.).	I understand
2.5.5 A purchase order may be issued to the contracted Caterer(s) for an individual event or a blanket purchase order for services performed during an extended amount of time. A University issued Travel Card may be used for payment as well.	I understand
2.5.6 If applicable, the Caterer(s) shall provide installation of all equipment in compliance with any and all state and local building, electrical and plumbing codes.	I understand
2.5.7 If applicable, the Caterer(s) will occupy, supply and maintain an otherwise equipped kitchen area to prepare food. Space in the University facility will be provided for set-up and plating at no cost to the Caterer for on-site events.	I understand
2.5.8 On-Site only: Caterers must comply with the University's Exclusive Pouring Rights Contract with Coca-Cola. Only Coke products can be served.	I understand

2.5.9 The Caterer/ facility shall prepare and serve food in a professional manner in accordance with health and safety standards of the University's Environmental Health and Safety Department and the State of Connecticut Department of Health, and all other applicable statutes, rules and regulations. Please visit: http://www.ehs.uconn.edu/Biological/biofoodsvcpol.pdf for all guidelines for compliance with UConn's Environmental Health and Safety Office.	I understand
2.5.10 Food trucks must be approved by the City of Hartford.	I understand
2.5.11 The University will provide a final headcount for an event five (5) days prior to the scheduled event date.	I understand
2.5.12 Please explain how your firm supports the local/regional food providers.	Bear's utilizes local produce and meats whenever possible including local pigs for large events, and local collard greens, corn, tomatoes seasonally. Bear's also partners with local bakeries like Lyman Orchards, and Nora Cupcake to provide local, delicious options to our guests.
2.5.13 Please provide your hours of operation.	Bears Smokehouse operates from 11 AM- 10 PM Daily Catering can be booked anytime between 9 AM- midnight

The State of Connecticut Terms and Conditions located at this link will govern all purchases against this contract. They are located at this link: [Terms-and-Conditions](#)

Purchasing Contact:

Kristin Allen

Category Manager

Email: kristin.allen@uconn.edu

GET THE PARTY STARTED... APPETIZERS

Recommended Portion: 2-3 pieces per guest

- Smoked Wings★** \$24/doz
Dry rubbed & slow smoked
- Moink Balls🌿** \$16/doz
*Bacon wrapped meatballs - sprinkled w/
Bear's BBQ Beef Rub & smoked to perfection*
- Classic Deviled Eggs** \$15/doz
Bear's blend of seasonings
- Stuffed Mushrooms🌿** \$50/60pcs
*Button sized & stuffed w/ cornbread,
cheddar cheese, roasted red peppers & bacon*
- The following serve approximately 15-20 guests
- Spinach & Artichoke Dip** \$27
Served w/ tortilla chips★
- Smoked Buffalo Chicken Dip** \$27
Served w/ tortilla chips★
- The following serve approximately 40 guests
- Vegetable Platter** \$50
*Broccoli, baby carrots, cucumbers, tomatoes &
ranch dressing*
- Cheese/Cracker Platter** \$80
Cheddar, pepper jack & monterrey jack

- A LA CARTE**
- Serves 2-3 guests
- Pulled Pork.....\$16/lb
Pulled Chicken.....\$16/lb
Beef Brisket.....\$24/lb
Burnt Ends (Beef).....\$24/lb
Turkey Breast.....\$19/lb
Kielbasa (Pork).....\$19/lb
Texas Sausage (Pork).....\$19/lb
Jalapeno & cheddar stuffed sausage
Baby Back Ribs.....\$30/rack
Whole Smoked Salmon Filet....\$95
- Serves 6-8 guests

VEGETARIAN OPTIONS

- Impossible Meatloaf 🌿 VEGAN \$10/serving
Portobello Mushrooms.....\$45/15
Seasoned w/ worcestershire sauce & beef rub, then smoked
ADD:
Roasted red peppers & melted gouda cheese \$60/15

BBQ BEAR'S SMOKEHOUSE CATERING MENU

WWW.BEARSBBQ.COM
CATERING@BEARSRG.COM
(860) 785-8772 EXT. 4



BBQ MADE EASY... PACKAGES



10 guest minimum | Pricing per guest | +\$3 Individually boxed

Sandwich/Slider Packages

	1 Side	2 Sides	3 Sides	
1 Meat	\$12.50	\$15.75	\$19	Pulled Pork
2 Meats	\$14.50	\$17.75	\$21	Pulled Chicken
3 Meats	\$15.50	\$18.75	\$22	Beef Brisket +\$2
				Burnt Ends +\$2
				Impossible +\$1
				Meatloaf 🌿 VEGAN

Entree Packages

	1 Side	2 Sides	3 Sides	
1 Meat	\$15	\$18.25	\$21.50	Texas Sausage
2 Meats	\$17	\$20.25	\$23.50	Turkey Breast
3 Meats	\$18	\$21.25	\$24.50	Kielbasa

Rib Packages

	1 Side	2 Sides	3 Sides
1/4 Rack + 1 Meat	\$18	\$21.25	\$24.50
1/4 Rack + 2 Meats	\$19.25	\$22.50	\$25.75
1/2 Rack (Ribs only)	\$17	\$20	\$23.50

ADD ON TO ANY PACKAGE +\$2 PER ITEM/PER GUEST

Garden Salad | Coleslaw | Cornbread w/ Honey Butter

All packages include: Choice of any side(s) below, Bear's BBQ Sauces,
standard paper products & serving utensils.

Sandwich/Slider package includes one sandwich or two sliders per guest.

Entree package does NOT include rolls

SIDES

Serves approximately 15 guests

\$35 per side

- Smoked BBQ Beans *Loaded w/ meat, Bear's spices & smoked* 🌿
Mac & Cheese *Homemade & creamy* 🌿
Potato Salad *Egg, celery, scallions, seasoning, mayo*
Broccoli Salad *Cheese, bacon, onions, raisins, mayo*
Collard Greens *Cooked in smoked turkey stock w/ banana peppers*

- Mashed Sweet Potatoes *Baked w/ butter, coconut milk, cinnamon, nutmeg*
Mashed Red Bliss Potatoes *Skin on, buttery & delicious*
Roasted Red Potatoes *Shallots, garlic, EVOO, Bear's Beef Rub* 🌿 VEGAN
Roasted Corn Medley *Bell peppers, onions, honey, Bear's Spices*

\$25 per side

- Traditional Coleslaw *Cabbage, carrots, homemade mayo dressing*
Garden Salad *Cucumbers, tomatoes, onion, ranch & balsamic on side*
+ \$10 ADD: Cranberries, candied walnuts, bacon & cheese
Smoked Beets *EVOO & salt* 🌿 VEGAN
Baked Potato w/ butter & sour cream **\$3 each**

Apple Crisp -or- Berry Crisp | \$16

Serves 10-12 guests

Chocolate Bourbon Pecan Pie | \$18

Serves 6-8 guests

Assorted Cookies | \$12/doz

Strawberry Cornbread
Shortcake | \$40

**ONLY Available for on-site full service

Serves 12-15 guests

All desserts produced in facility that contains nuts

Cornbread w/
Honey Butter
\$2 each

Sandwich Rolls
\$8/doz

Gluten Free Roll
\$2 each

Slider Rolls
\$5/doz

Bottled Water | \$2 each

Soda by the can | \$2 each
Coke, Diet Coke, Sprite

Sweet Tea | \$6 gallon
Unsweetened Tea | \$6 gallon
Lemonade | \$8 gallon

Plates & Utensils
Standard plastic plates, utensils
& brown lunch napkins
\$1 per person

Upgraded Paper
Biodegradable bamboo plates, plastic
utensils & white dinner napkins
\$2 per person

Serving Utensils
Plastic serving tong or spoon
\$2 each

Chafing Sets
Includes wire chafing rack, water tray
& 2 hour gel sterno
\$14 each

BBQ
BEAR'S
SMOKEHOUSE
CATERING MENU
WWW.BEARSBBQ.COM
CATERING@BEARSRG.COM
(860) 785-8772 EXT. 4



BOOK ONE OF OUR FOOD TRUCKS!
WEDDINGS BIRTHDAY PARTIES
OFFICE LUNCHEONS
BACK YARD BARBECUES CORPORATE EVENTS
GRADUATION PARTIES BABY SHOWERS, RETIREMENT PARTIES & MORE

PLATES, UTENSILS &
SERVING UTENSILS
NOT INCLUDED
Except for packages

SAUCES INCLUDED
W/ MEATS

SERVED ON SIDE
Kansas City Sweet &
Texas Pepper

PICK-UP LOCATIONS

25 Front Street | Hartford, CT

2152 Poquonock Avenue | Windsor, CT

454 Ellington Road | South Windsor, CT

470 James Street | New Haven, CT

★★★★★ Reviewed On 9/20/2021 by Linda K

Everyone at our wedding loved Bears!! it was a hit, they were professional and on time to the wedding. They were handing out food left and right in a timely manner. No one had to wait more than 5 minutes for their food to be served. Bears had left overs which we were able to take at the end of the night. My favorite was their Mac and cheese, it was AMAZING. The staff in order to book the food truck were friendly and responded right away to questions and emails. [Read Less](#)

INQUIRIES WILL BE RETURNED WITHIN 48 HOURS MON-FRI
PRICES SUBJECT TO CHANGE DUE TO MARKET PRICING
CATERING ORDERS REQUIRE 72 HOUR ADVANCE NOTICE
BEAR'S GIFT CARDS NOT ACCEPTED ON CATERING ORDERS



GLUTEN
FREE

ALL SAUCES, RUBS & MEATS ARE GLUTEN FREE



= CONTAINS GLUTEN



= FRIED IN OIL THAT MAY
CONTAIN TRACE GLUTEN

BOTTLED

SAUCES & RUBS



Beef Rub
Pork Rub

\$10.99 per bottle

Kansas City Sweet BBQ Sauce
Texas Pepper BBQ Sauce
Grizzly Ghost Pepper BBQ Sauce

\$8.99 per bottle