

BIG SKY WEDDINGS



Come discover why Buck's has been recognized as one of the most popular wedding venues in the Gallatin Valley and why many are calling us one of the best restaurants in the Rockies.

Buck's T-4 Weddings offer sophisticated western elegance, nationally-recognized cuisine, an authentic Montana reception venue and a stunning wedding garden featuring a bridge and 2 waterfalls. At Buck's T-4 we strive to make your wedding day memorable and stress free by providing an inclusive package and a staff that will attend to every detail of your special day.

CUSTOM WEDDING EXPERIENCES AT BUCK'S INCLUDE:

- Customized room set-up for ceremony & reception
- One hour rehearsal time with Buck's representative
- Ceremony facility for up to 3 hours
- Reception facility for up to 6 hours
- On-site Event Planning Manager
- Discounted Lodging with Catered Reception
- Mahogany Chivari Chairs (Garden Only)
- Custom linen packages (fees apply)
- All dishware, glassware, and silverware
- Dance floor (Montana Room)
- Bartender services

All prices are subject to 3% tax and 20% Service Charge

Prices valid until December 31, 2016

Our Menus are Inspired by the Rockies and there may be minor substitutions

HORS D'OEUVRES

COLD

Tex Mex Chicken Salad, pineapple, crostini
\$22/dozen

Tuna & Avocado spoons
Ahi tuna, avocado, Japanese dressing
\$24/dozen

Chimmichurri Grilled Shrimp
Mango cocktail, micro greens
\$32/dozen

Caprese Cups
Marinated seasonal tomatoes, fresh basil,
fresh mozzarella.
\$17/dozen

Shrimp and Scallop Ceviche
Lime, jalapeno, red bell pepper, red onion,
cilantro, served in bamboo boat.
\$21/dozen

Bacon Deviled Eggs
Timeless classic tradition
\$17/dozen

T-4 Roll
Seared beef tenderloin, gulf shrimp,
scallions, avocado, mango,
wasabi sesame seeds
\$28/dozen

HOT/AMBIENT

Griddled Pheasant Quesadilla
Pepper jack cheese, smoked corn relish,
cilantro-lime cream.
\$26/dozen

Wasabi Dumpling
Pork, shrimp and vegetable filled dumpling
wasabi spinach wrapper,
sticky hoisin sauce.
\$22/dozen

Buck's DLT
Duck bacon, duck fat-fried, Wheat
Montana crouton, duck bacon, roasted
tomato honey jam, petite greens.
\$28/dozen

Mini Crab Cakes,
Tarragon aioli
\$25/dozen

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HORS D'OEUVRES (CONTINUED)

HOT/AMBIENT

Bacon Jalapeno Mac-n-Cheese

Cavatappi pasta, bacon, diced jalapeno,
creamy cheddar sauce
\$24/dozen

Mini Wellington Bites

Beef tenderloin, puff pastry,
madeira thyme, mushroom stuffing
\$28/dozen

Asian Style Meatballs

House ground beef balls, sweet and sour
glaze
\$24/dozen

HOT/AMBIENT

Crispy Fried Calamari Boats

Sweet chili sauce, lemon aioli
\$21/dozen

Cereal Crusted Chicken Skewer

Rooster mayo
\$24/dozen

Pizzadillas

Flour tortilla, Sicilian sauce, mozzarella
cheese, pepperoni, prosciutto, garnish
parmesan cheese.
\$20/dozen

Sliders

Local MT Beef

Buck snort sauce, sautéed onion, bread and butter pickle

Pulled Pork

House-smoked, Jim Beam barbeque sauce, grated cheddar

Buffalo Chicken Breast

Chicken breast, buffalo sauce, blue cheese dressing

Ahi Tuna Slider

Ahi Tuna wasabi mayo, picked vegetables

\$28/Dozen

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PLATED DINNERS

Each plated dinner includes your choice of salad with fresh baked bread and dessert (wedding cake cutting and service may be substituted for dessert). Fresh ground coffee, China Mist™ ice tea, and Tazo™ hot tea. Two choices may be selected. Counts for each choice must be submitted to your event planner no less than seven days prior to the event.

Prime Rib

10 ounces of slow roasted sea salt crusted choice prime rib of beef, au jus and horseradish sauce, roasted garlic mashed potatoes, seasonal fresh vegetables
\$32.00 (minimum of 20 orders)

Field and Stream

Beef tenderloin medallion, pan fried Montana raised trout fillet, basil lemon vin blanc, Montana grown barley and sunflower seed risotto, baby green beans.
\$39.00

Vegetarian Entree

A seasonal selection will be offered from our dining room menu
Price varies

Creamy Feta Polenta Chicken

Grilled chicken breast, creamy tarragon queso fresco polenta, Brussels sprouts, bacon, herbed brown butter.
\$34

New Zealand Red Deer

Cast iron seared red deer loin, port wine butter sauce, Montana purple barley, parmesan, char grilled asparagus.
\$44.00

Bison Tenderloin

Ranch raised char-grilled 8-oz tenderloin, Yukon gold confit, oven roasted tomatoes, onion straws, chimichuri.
\$49.00

Bison Meatloaf

Homemade wild game meatloaf, rich demi-glace, roasted garlic mashed potatoes, seasonal fresh vegetables. (maximum 80 orders)
\$32.00

Walleye

North woods walleye, lobster butter sauce potato cakes, chef choice seasonal vegetable, grilled lemon
\$39

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BUFFET DINNERS

All Buffets include 2 entrees, one Salad selection, 2 Side Dish selections, fresh baked bread and one selection from Sweet Finishes.

Fresh ground coffee, China Mist™ ice tea, Tazo™ hot tea also included.

Minimum guaranteed attendance for buffets is 40 people

Wedding cake cutting and service may be substituted for dessert.

BUFFET ENTRÉES

Choose two entrees from list below	Enhancements
Creamy polenta chicken Whole roast sliced beef tenderloin with huckleberry demi glaze Pan seared trout with basil lemon vin blanc Walleye lobster butter sauce Slow roasted pork lion, bacon balsamic rosemary glaze Braised MT beef short ribs, ancho honey glaze \$34 per person	Choose one entrée below to add to one choice from other column. Chef Carved Prime Rib \$38 per person Chef Carved Beef Tenderloin \$38 per person Chef Carved Bison Tenderloin \$49 per person Chef Carved Smoked Turkey \$36 per person

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SALAD & SOUP SELECTIONS

CHOOSE SOUP OR SALAD WILL BE PLATED AND SERVED WITH WARM HOMEMADE ROLLS

SOUPS

Jalapeno corn bisque, tomato yogurt

***Roasted tomato basil cognac bisque,
fresh basil***

Creamy potato leek

SALADS

T-4 House Salad

Mixed seasonal greens, toasted almonds,
apples, radishes,
Montana Flathead Valley cherry vinaigrette

Organic Baby Spinach

Baby spinach, bacon, egg, cucumber, sweet
garlic vinaigrette.

Creamy Celery Seed Cole Slaw

Old Fashioned Potato Salad

Warm German potato salad

Fresh Seasonal Fruit Salad

Antipasto pasta salad

Bucatini, black olives, tomatoes, capers, feta
cheese, pepperoncini's, prosciutto ham,
parmesan cheese, lemon oregano vinaigrette

SIDE DISHES SELECTIONS

(Select Two)

Roasted Montana potatoes with garlic herb butter

Roasted garlic mashed potatoes

Toasted almond quinoa

Bacon jalapeno mac-n-cheese

Minnesota wild rice

Green beans, lemon two ways, cracked black pepper, shallots

Chef choice seasonal vegetable

SWEET FINISHES

Russian Cream with Raspberries

Delicate blend of fresh creams topped
with raspberries, whipped cream

Chocolate Chip Skillet Cookie

house made butterscotch sauce,
Wilcoxsin's vanilla ice cream

Nutella Panna Cotta

Hazelnut chocolate spread, cream, bruleed
sugar crust.

Warm Huckleberry Fruit Crisp

Huckleberries mixed with seasonal berries,
Brown sugar oatmeal topping.

THEME BUFFETS

*All Buffets include fresh ground coffee, China Mist™ ice tea, and Tazo™ hot tea.
Minimum guaranteed attendance for theme buffets is 40 people*

BUCK'S ROADHOUSE

House-smoked pulled pork
Maple smoked chicken
Baked beans
Creamy green poppy seed cole slaw
Old fashioned potato salad
Green chili cheddar cornbread muffins
Bourbon barbeque sauce
House made brownies
Warm soft rolls
\$32.00 per person

LITTLE ITALY

Spaghetti and meatballs, Sicilian sauce
Italian sausage, sweet bell peppers, onions
Fettuccini Alfredo
Grilled vegetable antipasto display
Garlic-herb bread
Chopped Italian salad- pepperoni, iceberg,
fresh basil, mozzarella, kalamata olives, tomato
red onions, oregano lemon vinaigrette
Choice of one dessert from Sweet Finishes
\$29.00 per person

BACKYARD BARBEQUE

1/3 pound burger
Marinated chicken breast
Brioche rolls
Lettuce, tomato, onion,
bread and butter pickles
Domestic cheese display with cheddar, Swiss,
pepper jack, provolone, and American
Old fashioned potato salad
Creamy celery seed cole slaw
House made brownies
\$26.00 per person

BUCK'S TRADITIONS

Chef Carved Bison Tenderloin
Pan Fried Local Trout
Brown Butter Sauce
Port Wine Butter Sauce
Roasted Garlic Mashed Potatoes
Green Beans almonidine
T-4 House Salad
Russian Cream
\$49.00 per person

RANCHERS DINNER

Grilled New York strip steak, chipotle lime butter
Buttermilk fried chicken
Iron skillet bacon ranch potatoes
Green beans almonidine
Buck's House Rolls
Choice of one salad from Salad Selections
Choice of one dessert from Sweet Finishes
\$39.00 per person

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BREAKFAST BUFFETS

OPTION 1

Scrambled Eggs

Choice of the following toppings, diced ham, cheese, green peppers, onion, mushroom, pico de gallo

Biscuits with sausage gravy

Red Neck Cottage Bacon,

Roast Yukon Gold hash with bell peppers and onions

Fresh fruit display

Sweets

Mini caramel sticky buns
Apple Strudel bites
Banana Bread

Beverages set up as a self-service coffee station with servers supplementing coffee service at the guest tables

Coffee, Hot tea, Orange juice

Hosted bar for Bloody Marys, mimosas, screwdrivers \$7.00

\$26.00 per person

OPTION 2

Chef Manned Omelet Station

(Maximum of 30 guest)

Choice of the following fillings, diced ham, cheese, green peppers, onion, mushroom, pico de gallo

Over 30 Guest (Choose 1 of the following):

Frittata – Farm fresh eggs, bacon, spinach, green onions, cheddar cheese, mushrooms, baked in cast iron skillets.

Strata – Rustic French bread, farm fresh eggs, Flathead Lake Cheese Co. gouda, Onions, red bell peppers, pork sausage.

House Smoked Wild Alaskan Sockeye Salmon

with assorted bagels, cream cheese, capers, dice red onion

Maple sausage links Green chili cheese grits Fresh fruit display

Sweets

Mini freshly baked cinnamon rolls
Warm cinnamon sugar mini donuts
Blueberry muffins

Beverages set up as a self-service coffee station with servers supplementing coffee service at the guest tables

Coffee, Hot tea, Orange juice

Hosted bar for Bloody Marys, mimosas, screwdrivers \$7.00

\$34.00 per person

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MEETING & BANQUET ROOMS

Meeting Rooms

	<u>Classroom</u>	<u>Theater</u>	<u>U-Shape</u>	<u>Boardroom</u>	<u>Price</u>
Bighorn Room	60	90	40	34	\$250
Rainbow Room	30	40	24	18	\$200
Montana Room	150	200	72	---	\$500
Buck Ridge Room	50	100	24	20	\$250
Headwaters Board Room	---	---	---	10	\$200
Gallatin Room	---	20	---	20	\$100

Banquet Rooms

	<u>Plated</u>	<u>Buffet</u>	<u>Reception</u>	<u>Price</u>
Montana Room*	225	180	250	\$1500 (\$700 Sun-Thu)
Gallatin Room	28	20	15	\$100
Yellowstone Room	98	75	40	\$300
Buck Ridge Room	100	80	150	\$400
Outdoor Patio	40	40	60	\$250
Yellowstone Room /Patio	32	32	100	\$500

* The Montana Room discounted rental rate of \$700 does not apply during Holiday periods.
Please note banquet events must conclude by midnight.

Outdoor Wedding Garden

For wedding ceremonies only	\$1200 (3 hours)
For ceremony with catered reception.....	\$500
For ceremony during winter months.....	\$800
For Corporate groups with hotel room block of 10 rooms or more	\$350

**Garden functions must end at 9 pm

Banquet Linens

A basic linen package fee of \$60 per 50 people will apply to all meal functions,
which include napkins, table cloths and buffet table skirting.
Custom and theme linen packages available.

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MEETING/BANQUET ROOM SERVICES

Refreshments

Fresh ground coffee, China Mist™ ice tea, Tazo™ hot tea, lemonade	\$20/gallon
Buck's house made dark hot chocolate bar (marshmallows plus a choice of two additional toppings)	\$40/gallon
Assorted Canned Soda	\$2.50 each
Assorted Chilled Juices 10-oz.....	\$2.50 each

Meeting Room Snacks

Assorted Fruit Muffins....	\$16/dozen
Homemade Banana Bread and Butter.....	\$16/loaf
Warm Cast Iron Skillet Cinnamon Rolls or Caramel Sticky Buns.....	\$16/dozen
Bagels & Cream Cheese.....	\$24.95/dozen
Fresh Fruit Display	\$2.50/person
Assorted Whole Fruit	\$1.50 each
Brownies	\$16/dozen
Chocolate Chip Cookies	\$16/dozen
Assorted Candy Bars or Granola Bars.....	\$2.50 each
Trail Mix Packets	\$2.50 each
Olomomo Almonds(cherry vanilla dream, chai bliss, righteous cinnamon cayenne, mango chipotle zinger)\$2.50 each
Wild West™ Sweet Cajun Snack Mix	\$8.95/pound
Chef's choice seasoned popcorn.....	\$1.75/person
S'more platter.....	\$4.00/person

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MEETING/BANQUET ROOM SERVICES (CONTINUED)

Beverage Service

Red & White Bottle Wine	\$29/bottle
<i>Our wine buyer is constantly on the lookout for unique and interesting wines to ensure we can provide high quality, high value wines for your event.</i>	
Champagne.....	\$24/bottle
Domestic Keg	\$250.00
Import or Microbrew Keg	\$350.00
Import and microbrew bottles	\$4.50
Domestics beer bottles.....	\$3.50
Mixed drinks start at	\$4.50
<i>*Montana Room Bar Set-Up Fee is \$150 unless \$500 in sales are generated</i>	

Meeting Room Equipment

All prices are per day rentals - Complimentary – power strips, extension cords, easels, and skirted tables

Portable Sound System.....	\$50	Fax/Scan & Email Service	\$1/page
LCD Projector & Screen.....	\$10	Microphones.....	\$15
Dry-Erase Board & Markers.....	\$15	Speakerphone.....	\$15
Copies	\$15	Flip Chart & Markers.....	\$15

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MEETING/BANQUET ROOM CONFIGURATIONS

Meeting Rooms	Dimensions	Classroom	Theater	U-Shaped	Boardroom
Big Horn Room	24'x48'	50	72	40	34
Rainbow Room	24'x24'	30	40	24	18
Headwaters	11'x24'	---	---	---	10
Montana Room	60'x80'	150	200	72	52
Buck Ridge Room	31'x52'	50	100	24	20
Gallatin Room	12'x24'	---	---	---	18

Banquet Rooms	Dimensions	Sit-Down	Buffet	Reception
Montana Room	60'x80'	225	180	250
Buck Ridge Room	31'x52'	100	80	150
Gallatin Room	12'x24'	28	20	26
Yellowstone Room	31'x41'	98	75	100
Outdoor Patio	24'x24'	32	32	75
Wedding Garden		100	75	200

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MEETING/BANQUET SPACES

Buck's Outdoor Garden

Our Wedding Garden is the perfect Montana wedding location for ceremonies or outdoor cocktail receptions. The garden features native plants and flowers, running stream, two waterfalls and beautiful wooden bridge. It is equipped with a built-in sound system and power.

Montana Room

Our largest banquet room, the versatile Montana Room, with its log beams and wood floor, will give your guest the true romantic flavor of Montana. The house sound system features cordless microphones, screen, ceiling mounted LCD Projector, Apple TV, and acoustic sound panels. This room will seat 225 for a plated dinner, 250 for a heavy appetizer reception, 180 for a buffet dinner, and 150 for classroom. There is a full bar and stage for presentations, live music or DJ.

Buck Ridge Room

Our second largest meeting/banquet room. This room is bright and inviting with its mountain facing windows. This room has its own exterior entrance allowing easy access. The meeting/banquet room can be set up in a variety of configurations making it very versatile.

Yellowstone Room

The Yellowstone Room is our most popular banquet room for rehearsal dinners, corporate dinners, and meeting group lunches. This room features a fireplace and opens out to the outdoor patio, with a river rock fireplace.

Outdoor Patio

The Patio is a favorite gathering spot for cocktail/hors d'oeuvre receptions preceding dinner. The views of the Gallatin Range are stunning, and the massive river rock fireplace provides a warm, welcoming gathering spot.

Gallatin Room

The Gallatin Room is great for smaller, more intimate dinners. This private dining room can seat up to 25 maximum

Madison & Jefferson Room

Both these rooms are great for smaller, intimate dinners of 16 or less. Located just outside the Montana Room they also work as small breakout rooms.

Bighorn Room

The Bighorn Room accommodates medium-sized groups in a variety of configurations. The Bighorn Room comes equipped with a built-in screen and dry-erase board. This room is perfect for a conference group of 50 or less and also works well as a breakout meeting room.

Rainbow Room

The Rainbow Room is designed for smaller groups in an intimate, waterfowl-themed setting. This room comes equipped with a built-in screen and dry-erase board.

Headwaters Room

The Headwaters Room is the perfect spot for board meetings and other smaller gatherings. Ten large, comfortable chairs, custom wood table and screen help ensure an efficient meeting.

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BANQUET POLICIES & GUIDELINES

Menu Selection:

All events are required to have food ordered from Buck's for guests. In order to ensure your satisfaction, we require that **you make your menu selections** no less than one month prior to your event. Availability of menu items cannot be guaranteed inside of this time period. We will do our best to accommodate any special requests or needs you may have regarding your menu. Dietary substitutions are available upon request at the time of menu selections. Buffet meals are available to the guests for a maximum duration of 60 minutes for optimal freshness.

Menu Prices:

Menu prices are guaranteed three months prior to your function due to seasonal menu changes. All prices are subject to a 20% service charge and a 3% resort tax. To help you with your budgeting, your events coordinator will be happy to give you a written itemized estimate of the charges for your event. Any progress deposits will be based on this estimate, though final billing will be based on guaranteed attendance.

Banquet Event Order Charges:

You will receive a banquet event order **two to three weeks prior to event**. This document will have all agreed upon information for the events which **The Event Group** will verify and sign at that time as an agreement that all charges included on the banquet event order concerning food and beverage functions such as bar and menu selections, additional function space, rentals, and linen, bar set-up, equipment rental, off-site set-up, and labor are correct and therefore will be charged at conclusion of event.

Guaranteed Attendance:

To help ensure the success of your event, it is important that the Event Group provide Buck's T-4 with an estimated attendance count with your signed banquet event order contract. A final guarantee of attendance must be received no less than seven days prior to each event. All charges will be based off the guaranteed attendance or actual number of guests served, whichever is greater. So that we may accommodate any additional guests, we will be prepared to serve 5% above the designated guaranteed count. If no final guarantee is received, the initial estimated count will be used as the final guarantee.

Outside Food and Beverage Policy:

No outside food or beverage of any kind including alcohol, will be permitted at events by any guest. All food and beverage must be purchased from Buck's T-4 for all events. In consideration of health and safety issues, we request that food and beverage purchased from Buck's T-4 not be removed from the premises. Any exceptions (e.g. wedding cake) will be made at the discretion of Buck's T-4 Management. In such an event, Buck's T-4 is relieved of any liability resulting from the transportation, storage, preparation or consumption of the product once it is taken off the property.

Outside Rented Equipment:

Clients may elect to rent decorations, linens, etc for use at their events. While this is allowed, Buck's T-4 assumes no responsibility and/or liability for the condition or return of rented items. The responsibility to assemble and return any and all rented items is solely the client's.

Entertainment and Decoration:

All entertainment must be approved by Buck's T-4. Our Sales and Catering team will be happy to make suggestions should you desire entertainment for your event. The client is responsible for all contracts and other arrangements pertaining to hired entertainment.

You may provide your own decorations with prior approval from the Events Coordinator.

Conduct of Event:

Client shall conduct the event in an orderly manner in full compliance with applicable laws, regulations and Buck's T-4 policies. Client assumes responsibility for the conduct of all persons in attendance and for any damage done to any part of the Lodge's premises during any time such premises are under the occupancy of the client, or client's agents, invitees, employees or independent contractors employed by client.

Other:

Buck's T-4 is not responsible for personal items left on property. Banquet Venue rental includes the use of the room for **6 hours or until midnight** whichever comes first. Access to rented function space is only guaranteed 2 hours before commencement of event for decorating or other pre-function use.

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