

BUCK'S

LODGING • DINING

CATERING AND EVENTS MENU 2022



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WWW.BUCKST4.COM | PATTY@BUCKST4.COM

COLD

TUNA & AVOCADO SPOONS

AHI TUNA, AVOCADO, JAPANESE DRESSING
\$27/DOZEN

CHIMICHURRI GRILLED SHRIMP

MANGO COCKTAIL, MICRO GREENS
\$36/DOZEN

CAPRESE CUPS

MARINATED SEASONAL TOMATOES, FRESH BASIL,
FRESH MOZZARELLA, BALSAMIC REDUCTION
\$22/DOZEN

FLATBREAD

LAVASH FLATBREAD, OLIVE OIL, FIGS,
AMALTHEIA GOAT CHEESE, ARUGULA
\$25/DOZEN

ADD HOME-MADE TASSO HAM
\$30/DOZEN

BACON DEVILED EGGS

TIMELESS CLASSIC TRADITION
\$20/DOZEN

SLIDERS

LOCAL MT BEEF

SEASONED GRILLED BEEF, SAUTÉED ONION, BREAD
AND BUTTER PICKLE, WITH AMERICAN CHEESE

PULLED PORK

HOUSE-SMOKED, BARBEQUE SAUCE,
CHEDDAR CHEESE

BUFFALO CHICKEN BREAST

CHICKEN BREAST, BUFFALO SAUCE,
BLUE CHEESE DRESSING

WILD BOAR SLIDER

WILD BOAR GROUND BRISKET, CABBAGE SLAW,
HUCKLEBERRY BROWN SUGAR MUSTARD SAUCE

\$3.44/EACH SINGLE CHOICE SLIDER (MINIMUM 2 DOZEN)

- A MINIMUM OF 2 DOZEN IS REQUIRED FOR EACH CHOICE
- MAXIMUM OF 4 CHOICES CAN BE PICKED FOR AN APPETIZER RECEPTION FOLLOWED BY DINNER
- MAXIMUM OF 6 CHOICES FOR A HEAVY HORS D'OEUVRES RECEPTION

- ALL PRICES ARE SUBJECT TO 4% TAX AND 24% SERVICE CHARGE
- PRICES VALID UNTIL DECEMBER 31, 2022
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HOT/AMBIENT

GRIDDLED SMOKED CHICKEN QUESADILLA

PEPPER JACK CHEESE, SMOKED CORN RELISH,
CILANTRO-LIME CREAM
\$29/DOZEN

PORK POT STICKER

PORK AND VEGETABLE FILLED DUMPLING,
STICKY HOISIN SAUCE
\$25/DOZEN

MINI CRAB CAKES

TARRAGON AIOLI
\$30/DOZEN

CRISPY FRIED CALAMARI BOATS

SWEET CHILI SAUCE, LEMON AIOLI
\$26/DOZEN

MINI WALLEYE TACOS

WALLEYE, MINI CORN TORTILLA, CREAMY GARLIC
SAUCE, CILANTRO
\$28/DOZEN

BACON JALAPENO MAC-N-CHEESE

CAVATAPPI PASTA, BACON, DICED JALAPENO,
CREAMY CHEDDAR SAUCE
\$28/DOZEN

KEFTA KEBAB

MONTANA GROUND BEEF AND LAMB KEFTA,
TZATZIKI SAUCE
\$30/DOZEN

ASIAN STYLE MEATBALLS

HOUSE GROUND PORK AND BEEF,
SWEET AND SOUR GLAZE
\$27/DOZEN

CHICKEN SKEWER ADOBO

CHICKEN TENDERS MARINATED ADOBO
\$27/DOZEN

BRUSCHETTAS

FRESH MOZZARELLA, SWEET TOMATO,
FRESH SERRANO HAM, ARUGULA, BASIL OIL
\$22/DOZEN

CORN RIBS (SEASONAL VEGETARIAN)

BBQ AIOLI, CILANTRO, COTIJA CHEESE
\$22/DOZEN

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- MAXIMUM OF 6 CHOICES FOR A HEAVY HORS D'OEUVRES RECEPTION

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PLATED DINNERS INCLUDE CHOICE OF SALAD, FRESH BAKED BREAD AND DESSERT. CHOICE OF FRESH GROUND COFFEE, CHINA MIST ICED TEA, OR TAZO HOT TEA.

SALADS

SELECT ONE

MIXED SEASONAL GREENS, APPLE, RADISH
TOASTED ALMONDS, CHERRY VINAIGRETTE
FROM FLATHEAD VALLEY

ORGANIC BABY SPINACH, BACON, EGG, CUCUMBER,
SWEET GARLIC VINAIGRETTE

ANTIPASTO PASTA SALAD, CAVATAPPI, BLACK OLIVES,
TOMATOES, CAPERS, FETA CHEESE, PEPPERONCINI,
PROSCIUTTO HAM, PARMESAN CHEESE

PLATED ENTRÉES

SELECT THREE

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
\$43.00 (MINIMUM OF 20 ORDERS)

FIELD AND STREAM

BEEF TENDERLOIN MEDALLION, HUCKLEBERRY
DEMIGLACE, PAN FRIED FRESH TROUT FILLET,
BASIL LEMON VIN BLANC, MONTANA BARLEY AND
SUNFLOWER SEED RISOTTO, BABY GREEN BEANS
\$44.00

VEGETARIAN ENTREE

A SEASONAL SELECTION WILL BE OFFERED
FROM OUR DINING ROOM MENU
PRICE VARIES (VEGAN, GLUTEN FREE)

CREAMY TARRAGON CHICKEN

GRILLED CHICKEN BREAST, CREAMY
TARRAGON FETA POLENTA, BRUSSELS
SPROUTS, BACON, HERBED BROWN BUTTER
\$39.00 (GLUTEN FREE)

NEW ZEALAND RED DEER

CAST IRON SEARED RED DEER LOIN, PORT WINE
BUTTER SAUCE, MONTANA KAMUT, CHAR-GRILLED,
PARMESAN-TOPPED ASPARAGUS
\$55.00

BISON TENDERLOIN

RANCH RAISED CHAR-GRILLED 6-OZ TENDERLOIN,
FINGERLING POTATOES, OVEN ROASTED TOMATOES,
ONION STRAWS, CHIMICHURRI SAUCE
\$50.00

BISON MEATLOAF

HOMEMADE WILD GAME MEATLOAF, RICH
DEMIGLACE, ROASTED GARLIC MASHED POTATOES,
SEASONAL FRESH VEGETABLES
\$38.00 (MAXIMUM 80 ORDERS)

WALLEYE

NORTH WOODS WALLEYE, LOBSTER BUTTER SAUCE,
POTATO CAKES, CHEF CHOICE SEASONAL VEGETABLE,
GRILLED LEMON
\$43.00

SWEET ENDINGS

SELECT ONE

RUSSIAN CREAM

DELICATE BLEND OF FRESH CREAMS
TOPPED WITH RASPBERRIES

WARM HUCKLEBERRY FRUIT CRISP

HUCKLEBERRIES WITH MIXED SEASONAL BERRIES,
BROWN SUGAR OATMEAL TOPPING

CHOCOLATE CHIP SKILLET COOKIE

HOUSE MADE BUTTERSCOTCH SAUCE
AND CHOCOLATE

- COUNTS FOR EACH CHOICE MUST BE SUBMITTED TO YOUR EVENT PLANNER NO LESS THAN FOURTEEN DAYS PRIOR TO THE EVENT.
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- ALL BUFFETS INCLUDE TWO ENTRÉES, ONE SALAD SELECTION, TWO SIDE DISH SELECTIONS, FRESH BAKED BREAD AND ONE SELECTION FROM SWEET ENDINGS.
- CHOICE OF FRESH GROUND COFFEE, CHINA MIST™ ICED TEA, TAZO™ OR HOT TEA.
- MINIMUM GUARANTEED ATTENDANCE FOR BUFFETS - 40 PEOPLE

BASE ENTRÉES

SELECT TWO

CHICKEN

WITH SOUBISE SAUCE

PAN SEARED TROUT

WITH BASIL LEMON VIN BLANC

WALLEYE

WITH LOBSTER BUTTER SAUCE

SLOW ROASTED PORK LOIN

BACON BALSAMIC ROSEMARY GLAZE

BRAISED BEEF SHORT RIBS

ANCHO HONEY GLAZE

\$41 PER PERSON

ENHANCEMENTS

SELECT ONE ENTRÉE BELOW TO ADD TO
ONE CHOICE FROM BASE ENTRÉES

CHEF CARVED PRIME RIB

HORSERADISH SAUCE & AU JUS

\$47 PER PERSON

CHEF CARVED BEEF TENDERLOIN

HUCKLEBERRY DEMI

\$50 PER PERSON

CHEF CARVED BISON TENDERLOIN

\$55 PER PERSON

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SELECT ONE SOUP OR SALAD

SOUPS

ROASTED TOMATO BASIL MADEIRA BISQUE

ITALIAN BEEF AND VEGETABLE SOUP

HUNGARIAN WILD MUSHROOM

SALADS

MIXED SEASONAL GREENS, APPLE, RADISH
TOASTED ALMONDS, CHERRY VINAIGRETTE
FROM FLATHEAD VALLEY

ORGANIC BABY SPINACH, BACON, EGG, CUCUMBER,
SWEET GARLIC VINAIGRETTE

ANTIPASTO PASTA SALAD, CAVATAPPI, BLACK OLIVES,
TOMATOES, CAPERS, FETA CHEESE, PEPPERONCINI,
PROSCIUTTO HAM, PARMESAN CHEESE

SIDES

SELECT TWO

ROASTED MONTANA POTATOES WITH GARLIC
HERB BUTTER

TOASTED ALMOND QUINOA

MONTANA BARLEY WITH MUSHROOMS

QUINOA, TOMATOES, GREEN CHILIS, WITH
ARTICHOKE HEARTS

BACON JALAPENO MAC-N-CHEESE

GREEN BEANS, SHALLOTS, CRACKED BLACK PEPPER

CHEF CHOICE SEASONAL VEGETABLE

SWEET ENDINGS

SELECT ONE

RUSSIAN CREAM

DELICATE BLEND OF FRESH CREAMS
TOPPED WITH RASPBERRIES

WARM HUCKLEBERRY FRUIT CRISP

HUCKLEBERRIES WITH MIXED SEASONAL BERRIES,
BROWN SUGAR OATMEAL TOPPING

CHOCOLATE CHIP SKILLET COOKIE

HOUSE MADE BUTTERSCOTCH SAUCE AND CHOCOLATE

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BUCK'S ROADHOUSE

HOUSE-SMOKED PULLED PORK
 MAPLE SMOKED CHICKEN
 SLIDER BUNS, BAKED BEANS
 CREAMY GREEN POPPY SEED COLE SLAW
 OLD FASHIONED POTATO SALAD
 GREEN CHILI CHEDDAR CORNBREAD
 BOURBON BARBEQUE SAUCE
 HUCKLEBERRY CRISP
 \$39

LITTLE ITALY

PENNE RIGATE AND MEATBALLS,
 ITALIAN SAUSAGE, SWEET BELL PEPPERS, ONIONS,
 POMODORI SAUCE
 GRILLED VEGETABLE ANTIPASTO DISPLAY
 GARLIC BREAD
 CLASSIC CAESAR SALAD WITH OLIVES
 GARLICKY CROUTONS
 ALMOND LAVENDER SEMIFREDDO
 \$35

RANCHERS DINNER

GRILLED NEW YORK STRIP STEAK
 CHIPOTLE LIME BUTTER
 MARINATED GRILLED CHICKEN BREAST
 IRON SKILLET BACON RANCH POTATOES
 GREEN BEANS ALMONDINE
 BUCK'S HOUSE ROLLS
 SPINACH SALAD
 CHOCOLATE CHIP SKILLET COOKIE
 \$43

BACKYARD GRILL

1/3-POUND AMERICAN KOBE BURGER
 MARINATED CHICKEN BREAST
 BRIOCHE ROLLS, LTO, PICKLES
 DOMESTIC CHEESE DISPLAY WITH CHEDDAR, SWISS,
 PEPPER JACK, AND AMERICAN
 OLD FASHIONED POTATO SALAD
 CREAMY CELERY SEED COLE SLAW
 BROWNIES
 \$31

BUCK'S TRADITIONS

CHEF CARVED BISON TENDERLOIN
 PAN FRIED FRESH TROUT
 BROWN BUTTER SAUCE
 PORT WINE DEMI
 ROASTED GARLIC MASHED POTATOES
 GREEN BEANS ALMONDINE
 T-4 HOUSE SALAD
 RUSSIAN CREAM
 \$55

SOUTH OF THE BORDER

SEASONED GRILLED CHICKEN AND
 SHREDDED BEEF
 TEX-MEX RICE
 CAST IRON SEARED PEPPERS AND ONIONS
 SHREDDED LETTUCE, GUACAMOLE SAUCE, ROASTED
 SALSA, SOUR CREAM, CILANTRO, GRATED CHEESE,
 WARM FLOUR TORTILLAS
 \$28

• ALL BUFFETS INCLUDE CHOICE OF FRESH GROUND COFFEE, CHINA MIST™ ICED TEA, OR TAZO™ HOT TEA. MINIMUM GUARANTEED ATTENDANCE FOR THEME BUFFETS IS 40 PEOPLE.

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REFRESHMENTS

FRESH GROUND COFFEE, CHINA MIST™ ICE TEA,
TAZO™ HOT TEA, LEMONADE
\$45/GALLON

BUCK'S HOUSE MADE DARK HOT CHOCOLATE
BAR (MARSHMALLOWS PLUS A CHOICE OF TWO
ADDITIONAL TOPPINGS)
2 GALLON MINIMUM \$50/GALLON

ASSORTED CANNED SODA/ FLAVORED WATER
\$2.50 EACH

ASSORTED CHILLED JUICES 10-OZ
\$2.50 EACH

EVENT ROOM SNACKS

ASSORTED MUFFINS
\$3/EACH

HOMEMADE BANANA BREAD AND BUTTER
\$25/LOAF

CINNAMON ROLLS
\$2.50/EACH

BAGELS & CREAM CHEESE
\$4.50 EACH

FRESH FRUIT DISPLAY
\$3.00/PERSON

ASSORTED WHOLE FRUIT
\$2.00 EACH

BROWNIES
\$3.00 EACH

CHOCOLATE CHIP COOKIES
\$2.50 EACH

ASSORTED CANDY BARS OR GRANOLA BARS
\$2.50 EACH

TRAIL MIX PACKETS
\$2.50 EACH

T-4 YOGURT & BERRY PARFAIT (MASON JAR)
\$4.00 EACH

WILD WEST™ SWEET CAJUN SNACK MIX
\$15.00/POUND

CHEF'S CHOICE SEASONED POPCORN
\$2.25/PERSON

MIXED NUTS
\$18.00/POUND

S'MORE PLATTER
\$8.00/PERSON

MEAT & CHEESE PLATTER (DOMESTIC)
\$8.00/PERSON

MEAT & CHEESE PLATTER (IMPORT)
\$12.00/PERSON

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WINE BY THE BOTTLE

MANAGER SELECTION WINE

OUR WINE BUYER WILL PERSONALLY SOURCE AND SELECT QUALITY WINES THAT WILL PAIR WITH YOUR SELECTED MENU.

\$48.00 BOTTLE

HOST SELECTION WINE

AS THE HOST OF THE EVENT, YOU MAY SELECT WINE FROM OUR CURRENT WINE MENU TO SERVE YOUR GUESTS. THREE WEEKS ADVANCE NOTICE IS REQUIRED. PRICE AND AVAILABILITY ARE SUBJECT TO CHANGE BASED ON THE SEASON.

PRICES VARY BASED ON SELECTION

SPECIAL SELECTION WINE

HAVE A SPECIAL WINE YOU WOULD LIKE TO OFFER YOUR GUESTS THAT IS NOT ON OUR MENU? OUR BUYER WILL SOURCE YOUR SPECIFIC REQUEST, AND IF AVAILABLE, WILL BRING IT ON PROPERTY TO SERVE AT YOUR EVENT. FOUR WEEKS ADVANCE NOTICE AND A MINIMUM ONE CASE PURCHASE IS REQUIRED. WHAT YOU DON'T DRINK AT YOUR EVENT, YOU TAKE HOME.

MARKET PRICE

BEER

DOMESTIC KEG

WE CAN SOURCE THE DOMESTIC BEER OF YOUR CHOOSING. ALL SELECTIONS SUBJECT TO AVAILABILITY.

[1/2 BARREL SERVES 124 PINTS], \$396.00

IMPORT OR MICROBREW KEG

LOOKING FOR A TASTE OF MONTANA? OUR MANAGER WILL SOURCE YOUR SPECIAL REQUEST FOR LOCAL OR IMPORTED BEER. ALL SELECTIONS SUBJECT TO AVAILABILITY.

[1/2 BARREL SERVES 124 PINTS], \$496.00

MANAGER SELECTION DOMESTIC BOTTLE

A VARIETY OF DOMESTIC BEER WILL BE ORDERED, BASED ON CURRENT AVAILABILITY.

MAY INCLUDE: BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER LITE.

\$3.75 EACH

MANAGER SELECTION IMPORT OR MICROBREW BOTTLE

A VARIETY OF LOCAL AND IMPORTED BEER WILL BE OFFERED, BASED ON CURRENT AVAILABILITY.

MAY INCLUDE: STELLA, CORONA, BAYERN PILSNER, HAYBAG HEFEWEIZEN, MIDAS CRUSH IPA, PLUM STREET PORTER. MONTUCKY COLD SNACKS GRAPEFRUIT SELTZER

\$4.75 EACH

COCKTAILS

WELL DRINKS

WILD RYE VODKA, GORDON'S GIN, EIJIMADOR SILVER TEQUILA, SEAGRAM'S SEVEN WHISKY, BACARDI RUM
BEGINNING AT \$6.00 EACH

PREMIUM DRINKS

TITOS, KETEL ONE, TONQUERAY, BOMBAY SAPPHIRE, PENDLETON, CROWN ROYAL, JIM BEAM, JACK DANIELS, MAKERS MARK, CAPTAIN MORGAN
BEGINNING AT \$9.00 EACH

SIGNATURE COCKTAILS ARE AVAILABLE UPON REQUEST

BAR SET UP FEE \$150 [WAIVED IF \$600 IN SALES ARE REACHED]

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EVENT ROOMS

EVENT ROOMS	DIMENSIONS	SEATED	STANDING	PRICING
MONTANA ROOM	60'X80'	200	275	\$3,000-\$5,000
GAME ROOM	30' X 37.5'	-	-	\$700
GALLATIN ROOM	12'X24'	20	30	\$350
HEADWATERS ROOM	11'X24'	10	10	\$300-\$500
BIG HORN CONFERENCE ROOM	23'X42'	65	80	\$500-\$700
BUCK RIDGE ROOM	31'X52'	75	150	\$1,500-\$2,500
YELLOWSTONE ROOM	31'X41'	75	100	\$500-\$800
OUTDOOR PATIO	24'X24'	40	75	\$1,750-\$3,000
WEDDING GARDEN	2 SECTIONS EACH 20'X60'	75	300	\$4,000-\$6,000
MADISON & JEFFERSON ROOMS		16	-	\$200

EVENT LINENS

A BASIC LINEN PACKAGE IS INCLUDED WITH ALL MEAL FUNCTIONS, WHICH INCLUDE NAPKINS, TABLECLOTHS, AND BUFFET TABLE SKIRTING.

CUSTOM LINEN PACKAGES AVAILABLE FROM CHOICE, BBJ, & LA TAVOLA.

EVENT ROOM EQUIPMENT

ALL PRICES ARE PER DAY RENTALS
COMPLIMENTARY POWER STRIPS, EXTENSION CORDS,

PORTABLE SOUND SYSTEM
\$50

LCD PROJECTOR & SCREEN
\$100

MICROPHONES
\$15

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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 WATERFALL FEATURES 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, LARGE SCREEN, CEILING MOUNTED LCD PROJECTOR, APPLE TV, AND ACOUSTIC SOUND PANELS. THIS ROOM WILL SEAT 200 FOR A PLATED DINNER, 275 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 LUNCHESES. 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 CONFERENCE 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.

HEADWATERS ROOM CONFERENCE 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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