

# BUCK'S

LODGING • DINING

## CATERING AND EVENTS MENU



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## PLATED DINNERS:

PLATED DINNERS ARE PRICED PER PERSON AND ARE GUEST SELECTED. EACH GUEST MAY SELECT ONE STARTER, ONE ENTREE, AND ONE DESSERT FROM THE PREDETERMINED MENU.

MENU SELECTIONS ARE EXPECTED THIRTY [30] DAYS PRIOR TO EVENT. EVENTS WITH OVER TWENTY-FIVE [25] GUESTS IN ATTENDANCE ARE REQUIRED TO SUBMIT THEIR GUARANTEED GUEST COUNT AND GUEST ORDERS FOURTEEN [14] DAYS PRIOR TO EVENT. CHANGES MADE AFTER THE GUARANTEED FOURTEEN DAY DATE WILL BE SUBJECT TO A CHANGE ORDER FEE.

## BUFFET DINNERS:

BUFFET DINNERS ARE PRICED PER PERSON AND ARE CLIENT SELECTED. CLIENT MAY SELECT ONE STARTER, TWO ENTREES, AND ONE DESSERT FROM THE PREDETERMINED MENU.

MENU SELECTIONS ARE EXPECTED THIRTY [30] DAYS PRIOR TO EVENT. EVENTS WITH OVER TWENTY-FIVE [25] GUESTS IN ATTENDANCE ARE REQUIRED TO SUBMIT THEIR GUARANTEED GUEST COUNT [14] DAYS PRIOR TO EVENT. CHANGES MADE AFTER THE GUARANTEED FOURTEEN DAY DATE WILL BE SUBJECT TO A CHANGE ORDER FEE. BUFFET DINNERS. BUFFET MEALS ARE AVAILABLE TO THE GUESTS FOR A MAXIMUM DURATION OF SIXTY [60] MINUTES FOR HEALTH AND FOOD SAFETY REGULATIONS.

## MENU ADD ONS:

ADDITIONAL STARTERS, ENTREE SELECTIONS, AND DESSERTS CAN BE ADDED TO PREDETERMINED MENU FOR AN ADDITIONAL FEE. SUBSTITUTIONS MAY BE REQUESTED BUT NOT GUARANTEED AND SUBJECT TO AN ADDITIONAL FEE.

## OPTIONAL MEAL SELECTIONS:

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. ADDITIONAL FEES WILL APPLY.

## OUTSIDE FOOD AND BEVERAGE POLICY:

NO OUTSIDE FOOD OR BEVERAGE OF ANY KIND INCLUDING ALCOHOL, WILL BE PERMITTED AT EVENT BY ANY GUEST. ALL FOOD AND BEVERAGE MUST BE PURCHASED FROM BUCK'S T4 FOR ALL EVENTS. IN CONSIDERATION OF HEALTH AND SAFETY ISSUES, WE REQUEST THAT FOOD AND BEVERAGE PURCHASED FROM BUCK'S T4 NOT BE REMOVED FROM THE PREMISES. ANY EXCEPTIONS WILL BE MADE AT THE DISCRETION OF BUCK'S T4 MANAGEMENT. IN SUCH AN EVENT, BUCK'S T4 IS RELIEVED OF ANY LIABILITY RESULTING FROM THE TRANSPORTATION, STORAGE, PREPARATION, OR CONSUMPTION OF THE PRODUCT ONCE IT IS TAKEN OFF THE PROPERTY.

## CANCELLATION OF EVENT WITH FOOD AND BEVERAGE:

IN THE EVENT OF A CANCELLATION OCCURRING 0 TO 14 BUSINESS DAYS PRIOR TO, 100% OF THE FOOD AND BEVERAGE REVENUE GUARANTEED AT 14 DAYS WILL BE DUE.

## APPETIZERS: PASSED, STATIONARY, OR FAMILY STYLE

PRICED PER PERSON [ADDITIONAL FEE WILL APPLY FOR BUFFET STYLE]

### PASSED OR STATIONARY

- SHRIMP COCKTAIL, Horseradish Cocktail Sauce, Fresh Lemon 8
- BRIE & RASPBERRY PUFFS, Brie Cheese, Raspberry Preserve, Puff Pastry 7
- HONEY SIRACHA CHICKEN MEATBALLS, Sweet-Hot Honey Siracha Glaze 6
- SPANAKOPITA, Spinach & Feta Stuffing, Crispy Phyllo Dough 5
- FRESH MOZZARELLA & CHERRY TOMATO SKEWERS, Aged Balsamic, Basil Pesto 6
- CHICKEN CORDON BLEU BITES, Crispy Chicken, Ham & Swiss Cheese Stuffing 6
- CRISPY ARTICHOKE BEIGNET, Roasted Garlic Aioli 5
- COCONUT SHRIMP, Sweet Chili Sauce 8
- BEEF WELLINGTON, Puff Pastry, Mushroom 8
- BEEF TAQUITOS, Cilantro-Lime Crema 6

### STATIONARY

#### ARTISAN CHEESE AND CURED MEATS

Seasonal Assortment, Everything Crackers, Grilled Country Bread, Whole Grain Mustard, Fruit Jam 12

#### GRILLED VEGETABLES & DIPS

Assorted Seasonal Grilled & Marinated Vegetables, Buttermilk Ranch, Creamy Blue Cheese & Balsamic Dressings, Caramelized Onion Dip 8

#### SLIDER STATION

Beef Sliders, Cheddar Cheese, Bucks T4 Sauce  
Lettuce, Tomato, Onion 14

#### STICKY HONEY HOT CHICKEN WINGS

Celery and Carrots, Bread and Butter Pickles Buttermilk Ranch 10

**4% RESORT TAX AND 24% SERVICE CHARGE TO BE ADDED**



## EVENT MENUS

**Plated Dinner \$45**

**Buffet Option \$55**

### STARTER

#### LOADED BAKED POTATO SOUP

Bacon Crumble, Chive, Cheddar Drizzle

#### BUCKS CAESAR

Creamy Caesar dressing, Garlic Toast, Parmesan

### MAIN COURSE

#### LEMON HONEY STEELHEAD TROUT

Poblano Cream, Chorizo Potato Hash,  
Roasted Corn Pico de Gallo

#### SUNDRIED TOMATO PESTO & PENNE PASTA

Sundried Tomato Pesto Cream Sauce, Basil,  
Baby Spinach, Fresh Tomatoes

#### BOURBON BBQ GRILLED CHICKEN BREAST

Mashed Potato, Seasonal Vegetables

### DESSERT

#### HUCKLEBERRY & PEACH PIE

Flaky Buttery Crust, Whipped Cream

#### FUDGE BROWNIE CAKE

Layers of Brownie, House Made Marshmallow, Chocolate Fudge, Toffee Crumble

**4% RESORT TAX AND 24% SERVICE CHARGE TO BE ADDED**



## EVENT MENUS

**Plated Dinner \$55**

**Buffet Option \$65**

### STARTER

#### LOADED BAKED POTATO SOUP

Bacon Crumble, Chive, Cheddar Drizzle

#### MOUNTAIN WEDGE

Bacon Lardon, Smoked Tomato, Crispy Onions, Blue Cheese Dressing

#### CRISPY POTATO "POUTINE"

Beef Gravy, Cheese Curds, Caramelized Onions

### MAIN COURSE

#### LEMON HONEY STEELHEAD TROUT

Poblano Cream, Chorizo Potato Hash,  
Roasted Corn Pico de Gallo

#### SUNDRIED TOMATO PESTO & PENNE PASTA

Sundried Tomato Pesto Cream Sauce, Basil,  
Baby Spinach, Fresh Tomatoes

#### BOURBON BBQ GRILLED CHICKEN BREAST

Mashed Potato, Seasonal Vegetables

#### T4 BEEF TOP SIRLOIN STEAK

Caramelized Mushrooms & Onions, Sauteed Spinach, Seasonal Vegetables

### DESSERT

#### HUCKLEBERRY & PEACH PIE

Flaky Buttery Crust, Whipped Cream

#### FUDGE BROWNIE CAKE

Layers of Brownie, House Made Marshmallow, Chocolate Fudge,  
Toffee Crumble

**4% RESORT TAX AND 24% SERVICE CHARGE TO BE ADDED**



## EVENT MENUS

**Plated Dinner \$65**

**Buffet Option \$75**

### STARTER

#### SHRIMP SCAMPI TOAST

Grilled Crostini, White Wine, Garlic Butter

#### MOUNTAIN WEDGE

Bacon Lardon, Smoked Tomato, Crispy Onions, Blue Cheese Dressing

#### CRISPY POTATO "POUTINE"

Beef Gravy, Cheese Curds, Caramelized Onions

### MAIN COURSE

#### MISO GLAZED BLACK COD

Sesame-Garlic Spinach

#### SUNDRIED TOMATO PESTO & PENNE PASTA

Sundried Tomato Pesto Cream Sauce, Basil, Baby Spinach, Fresh Tomatoes

#### BOURBON BBQ GRILLED CHICKEN BREAST

Mashed Potato, Seasonal Vegetables

#### CAST IRON BISON POT PIE

Puff Pastry, Potatoes, Sweet Peas, Carrots, Gravy

### DESSERT

#### HUCKLEBERRY & PEACH PIE

Flaky Buttery Crust, Whipped Cream

#### FUDGE BROWNIE CAKE

Layers of Brownie, Marshmallow, Chocolate Fudge, Toffee Crumble

#### CHOCOLATE CHIP SKILLET COOKIE

Homemade Chocolate Chip Cookie, Butterscotch & Fudge Drizzle, Vanilla Ice Cream

**4% RESORT TAX AND 24% SERVICE CHARGE TO BE ADDED**



## EVENT MENUS

**Plated Dinner \$75**

**Buffet Option \$85**

### STARTER

#### SHRIMP SCAMPI TOAST

Grilled Crostini, White Wine, Garlic Butter

#### BABY SPINACH & LOCAL GOAT CHEESE SALAD

Hardboiled Egg, Balsamic Mushrooms, Bacon, Dijon Vinaigrette

#### CRISPY POTATO "POUTINE"

Beef Gravy, Cheese Curds, Caramelized Onions

### MAIN COURSE

#### MISO GLAZED BLACK COD

Sesame-Garlic Spinach

#### SUNDRIED TOMATO PESTO & PENNE PASTA

Sundried Tomato Pesto Cream Sauce, Basil, Baby Spinach, Tomatoes

#### SLOW ROASTED PRIME RIB OF BEEF

Mashed Potato, Seasonal Vegetables

#### CAST IRON BISON POT PIE

Puff Pastry, Potatoes, Sweet Peas, Carrots, Gravy

### DESSERT

#### HUCKLEBERRY & PEACHPIE

Flaky Buttery Crust, Whipped Cream

#### FUDGE BROWNIE CAKE

Layers of Brownie, Marshmallow, Chocolate Fudge, Toffee Crumble

#### CHOCOLATE CHIP SKILLET COOKIE

Homemade Chocolate Chip Cookie, Butterscotch & Fudge Drizzle, Vanilla Ice Cream

**4% RESORT TAX AND 24% SERVICE CHARGE TO BE ADDED**

**ADD ON APPETIZERS: STATIONARY OR FAMILY STYLE**

**PRICED PER PERSON**

**CAMPFIRE CHEDDAR BISCUITS**

Jalapeñdam, Local Honey Butter 6

**SMOKED STEELHEAD TROUT DIP**

Everything Crackers, Crudités 9

**BUCKS STEAK BITS**

Grilled Steak Tips, Horseradish Sauce,

Garlic Toast 12

**LONE PEAK CHILE CHEESE NACHOS**

Bison Chile, Corn Tortilla,

Pico De Gallo, Cilantro Sour Cream, Cheddar Cheese Sauce 8

**MONTANA VALLEY HAM MAC & CHEESE BAKE**

Big Sky Cheddar & Gouda 7

**POTATO BAR**

Choose One:

Tater Tots, Mashed Potato, Crispy Potato Shells

Toppings: Bucks Chile, Cheese Sauce, Sour Cream, Bacon, Caramelized Onions, Roasted Mushrooms, Green Onions, Buttered Corn, Brown Gravy, Pico De Gallo, Whipped Butter,

Broccoli 14

**FAJITA BAR**

Choice of: Ancho Chicken 12    Guajillo Beef 16    Cilantro Lime Shrimp 18

Flour Tortillas, Cheddar Cheese, Guacamole, Pico de Gallo, Sour Creme

**4% RESORT TAX AND 24% SERVICE CHARGE TO BE ADDED**



## REFRESHMENTS

HOT BEVERAGE STATION: COFFEE, HOT TEA, HOT COCOA

*\$80/GALLON*

ICE TEA, LEMONADE

*\$45/GALLON*

ASSORTED CANNED SODA/ FLAVORED WATER

*\$4 EACH*

ASSORTED CHILLED JUICES 10-OZ

*\$3.50 EACH*

## MEETING SNACKS

ASSORTED MUFFINS

*\$4 /EACH*

HOMEMADE BANANA BREAD AND BUTTER

*\$25/LOAF*

CINNAMON ROLLS

*\$4/EACH*

BAGELS & CREAM CHEESE

*\$5 EACH*

FRESH FRUIT DISPLAY

*\$6 /PERSON*

ASSORTED WHOLE FRUIT

*\$4 EACH.*

BROWNIES

*\$3 EACH*

CHOCOLATE CHIP COOKIES

*\$3 EACH*

ASSORTED CANDY BARS, GRANOLA BARS, OR PROTEIN BARS

*\$3 EACH*

TRAIL MIX PACKETS

*\$3 EACH*

T-4 YOGURT & BERRY PARFAIT (MASON JAR)

*\$4 EACH*

CHEF'S CHOICE SEASONED POPCORN

*\$3/PERSON*

S'MORE PLATTER

*\$8/PERSON*

MEAT & CHEESE PLATTER (DOMESTIC)

*\$8/PERSON*

MEAT & CHEESE PLATTER (IMPORT)

*\$12/PERSON*

VEGETABLE PLATTER WITH HUMMUS

*\$6/PERSON*

CLUB SANDWICH PLATTER

*\$9/PERSON*

BAR OPTIONS: UPON CONSUMPTION OR DRINK PACKAGE

## WINE BY THE BOTTLE

### MANAGER SELECTION WINE

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

\$50/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

50% DEPOSIT REQUIRED

### 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

PRE-PURCHASE REQUIRED

## BEER

### DOMESTIC KEG

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

1/2 BARREL SERVES 124 PINTS, MKT PRICE

1/6 BARREL AVAILABLE UPON REQUEST

### 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, MKT PRICE

1/6 BARREL AVAILABLE UPON REQUEST

**BAR SET UP FEE \$250 [WAIVED IF \$1,200 IN SALES ARE REACHED]**

ALL PRICES ARE SUBJECT TO 4% TAX AND 24% SERVICE CHARGE.  
ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE BASED ON AVAILABILITY AT TIME OF ORDERING.

### MANAGER SELECTION DOMESTIC BEER

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

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

\$7 EACH

### MANAGER SELECTION IMPORT OR MICROBREW

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, LOCALLY SOURCED SELTZER

\$8 EACH

## COCKTAILS

### WELL COCKTAILS

WILD RYE VODKA, GORDON'S GIN, EIJIMADOR SILVER TEQUILA, SEAGRAM'S SEVEN WHISKEY, BACARDI RUM

BEGINNING AT \$8 EACH

### PREMIUM COCKTAILS

TITOS, KETEL ONE, TONQUERAY, BOMBAY SAPPHIRE, PENDLETON, CROWN ROYAL, JIM BEAM, JACK DANIELS, MAKERS MARK, CAPTAIN MORGAN

BEGINNING AT \$10 EACH

SIGNATURE COCKTAILS ARE AVAILABLE UPON REQUEST

## BEVERAGE PACKAGES \*DOES NOT INCLUDE CHAMPAGNE TOAST

### BEER AND WINE

MANAGER SELECTION BEER AND WINE

\$30 PER PERSON, FIRST HOUR

\$25 PER PERSON EACH HOUR THEREAFTER

### BEER, WINE, WELL COCKTAILS

MANAGER SELECTION BEER AND WINE, WELL COCKTAILS

\$35 PER PERSON, FIRST HOUR

\$30 PER PERSON, EACH HOUR THEREAFTER

### BEER, WINE, WELL COCKTAILS, & PREMIUM COCKTAILS

MANAGER SELECTION BEER AND WINE, WELL COCKTAILS, PREMIUM COCKTAILS

\$40 PER PERSON, FIRST HOUR

\$35 PER PERSON, EACH HOUR THEREAFTER

## EVENT ROOMS

EVENT ROOMS	DIMENSIONS	SEATED	STANDING	PRICING
MONTANA ROOM	60'X80'	200	275	\$3,000-\$7,000
GAME ROOM	30' X 37.5'	-	-	\$700
GALLATIN ROOM	12'X24'	20	30	\$400
GETTING READY ROOM BRIDE	11'X24'	10	10	\$500
GETTING READY ROOM GROOM	11'X24'	10	10	\$500
MADISON & JEFFERSON ROOMS		16	-	\$300
YELLOWSTONE ROOM	31'X41'	75	100	\$1,250-\$2,500
OUTDOOR PATIO	24'X24'	40	75	\$1,750-\$3,000
WEDDING GARDEN	2 SECTIONS EACH 20'X60'	75 WITH TABLES 150 WITH CHAIRS	300	\$4,000-\$8,000

## 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  
\$75

PORTABLE LCD PROJECTOR & SCREEN  
\$100

MICROPHONES  
\$20 EACH

MONTANA ROOM AV  
\$150

## 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 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.

## 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.

## 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 DROP DOWN SCREEN HELP ENSURE AN EFFICIENT MEETING.

