

BUCK'S

LODGING • DINING

WEDDING MENU



PO BOX 160279 BIG SKY, MONTANA 59716 | (406) 993-5325 | FAX (406) 995-2191
WWW.BUCKST4.COM | PATTY@BUCKST4.COM

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BIG SKY WEDDING INFORMATION

BUCK'S T-4 IS AN ICONIC LANDMARK IN BIG SKY, MONTANA. WITH ITS CENTRAL LOCATION TO OUTDOOR ACTIVITIES WELL KNOWN TO THE AREA AND VENUE SPACES FOR EVERY OCCASION, COUPLES SEEKING A DESTINATION WEDDING IN THE BEAUTIFUL BIG SKY COUNTRY WILL FIND BUCK'S AN IDEAL LOCATION. THE PROPERTY BOASTS BREATHTAKING MOUNTAIN VIEWS, AN INTIMATE WEDDING GARDEN, RUSTIC RECEPTION VENUES, AUTHENTIC MONTANA-INSPIRED CATERING MENUS, AND WITHIN MINUTES OF LOCAL HOTELS AND RESORTS FOR YOUR OUT-OF-TOWN GUESTS. BY CHOOSING BUCK'S AS YOUR WEDDING VENUE, YOU CAN GIVE YOUR GUESTS A FULL WEDDING WEEKEND OF ENTERTAINMENT, COMPLETE WITH A WARM BIG SKY WELCOME DINNER, A CHOICE OF EXCITING OUTDOOR EXCURSIONS, AN INTIMATE ROMANTIC WEDDING, A FUN-FILLED RECEPTION, AND A DELICIOUS FAREWELL BRUNCH AS THE PERFECT END TO AN IDEAL WEEKEND. YOU AND YOUR GUESTS WILL BE LEFT WANTING TO RETURN YEAR AFTER YEAR.

COME DISCOVER WHY BUCK'S T-4 HAS BEEN RECOGNIZED AS ONE OF THE MOST POPULAR WEDDING VENUES IN THE GALLATIN VALLEY AND WHY MANY CALL US ONE OF THE BEST RESTAURANTS IN THE ROCKIES.

CUSTOM WEDDING EXPERIENCES AT BUCK'S INCLUDE

CUSTOMIZED ROOM SET-UP FOR CEREMONY AND 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 AND DESIGN ASSISTANCE

DAY OF COORDINATOR

DAY OF BRIDAL SUITE AND GROOMS LOUNGE

MAHOGANY CHIAVARI CHAIRS

CUSTOM LINEN PACKAGES

ALL DISHWARE, GLASSWARE, AND SILVERWARE

DANCE FLOOR (MONTANA ROOM)

FULL WAITSTAFF AND BARTENDER SERVICES

CUSTOM FLOOR PLAN

CAKE CUTTING SERVICE

IN-HOUSE CATERING AND BAR



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 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.

WEDDING CAKE & DESSERTS:

WEDDING CAKES ARE THE ONLY PERMISSIBLE OUTSIDE FOOD. A \$3 PER PERSON CUTTING FEE WILL APPLY. IN LIEU OF A DESSERT FROM THE CATERING MENU, BUCK'S T4 WILL CUT AND SERVE THE WEDDING CAKE AT NO CHARGE.

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 BEVERAGES 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.

COCKTAIL HOUR RECEPTION SMALL BITES

Choose hors d' oeuvres based on Wedding Package Selected. Priced Per Guest for Additional Selections. 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 5

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

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

OPTIONAL: **DESSERT BAR** [additional 5 per person]

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

TETON PACKAGE



Plated \$95

Buffet \$105

COCKTAIL HOUR SMALL BITES

SELECT THREE HORS D' OEVRES

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, Sautéed 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

OPTIONAL: DESSERT BAR [additional 5 per person]

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

COCKTAIL HOUR SMALL BITES

SELECT THREE HORS D' OEVRES

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

OPTIONAL: **DESSERT BAR** [additional 5 per person]

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

COCKTAIL HOUR SMALL BITES
SELECT FOUR HORS D' OEVRES

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 & PEACH PIE

Flaky Buttery Crust, Whipped Cream

FUDGE BROWNIE CAKE

Layers of Brownie, Marshmallow, Chocolate Fudge, Toffee Crumble

OPTIONAL: **DESSERT BAR** [additional 5 per person]

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

ADD ON APPETIZERS: STATIONARY OR FAMILY STYLE

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

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: FRESH GROUND 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

READY ROOM 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

EVENT BAR • WEDDING MENU

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.

MENU SELECTION

All events are required to have food ordered from Buck's for guests. 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 guaranteed two months prior to your function due to seasonal menu changes. All prices are subject to a 24% service charge and a 4% 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. Changes made to BEO by Event Group within two weeks of event will be subject to change order fee.

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 fourteen 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. The Montana State Liquor Commission regulates the sale and service of alcoholic beverages. As a licensee, Buck's T-4 is responsible for the administration of these regulations. It is therefore a policy that alcoholic beverages served cannot come from an outside source.

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 clients. Additionally, all equipment must be delivered and picked up within the contracted time. If additional venue space and extended time is required to accommodate rentals, additional fees will apply.

OUTSIDE EVENT PLANNER

Clients may elect to hire an outside wedding planner, at which time a \$2,000 fee will be assessed. The planner will be responsible for all communication with Buck's T-4 regarding planning and execution of event. The planner will be responsible for setting up event décor, breaking down event décor, and serve as the day-of coordinator. Buck's T-4 will be responsible for initial set up of the event space, catering, waitstaff, and basic clean-up of event. Buck's T-4 will not provide staff to assist the outside wedding planner; the planner must provide their own staff and equipment to complete event set up and event breakdown. If an outside event planner is brought on after contracting with Bucks T-4, the planner fee all terms will still apply.

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 10:00pm**, whichever comes first. Access to rented function space is only guaranteed 2 hours before commencement of event for decorating or other pre-function use.

