



**BIG SKY**  
**MONTANA**

Winter 2023-2024

*Catering Menu*



[bigskyresort.com/groups](https://bigskyresort.com/groups)

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At Big Sky Resort, all food is prepared in an establishment that contains nuts, gluten and dairy.

Consuming raw or undercooked food increases the chances of food born illness

*Menus are designed to accommodate a minimum of 25 guests. Please inquire about outlet reservation options for groups with less than 25 guests. Children's menus available upon request. Service charge of 20%, admin fee of 2% is applicable to all products and services, plus 4% resort tax, unless otherwise stated as excluded.*

*Revised September 2023*





**GREEN CIRCLE**  
MONDAY | THURSDAY

**\$31** | sliced fruit, spinach florentine scrambled eggs, honey glazed ham, hash browns

**\$36** | includes offerings above plus huckleberry apple crumb coffee cake, yogurt, fruit & granola

**\$39** | includes both offerings above plus bananas foster waffles with caramelized brown sugar, bananas, maple syrup



**BLACK DIAMOND**  
WEDNESDAY | SATURDAY

**\$31** | sliced fruit, southwest scrambled eggs, breakfast sausage, swiss breakfast potato

**\$36** | includes offerings above plus mini hand rolled ham & cheese croissants, yogurt, fruit & granola

**\$39** | includes both offerings above plus biscuit & jalapeno sausage gravy



**BLUE SQUARE**  
TUESDAY | FRIDAY | SUNDAY

**\$31** | sliced fruit, cheddar scrambled eggs, applewood bacon, red potato wedges & caramelized onions

**\$36** | includes offerings above plus assorted pastries, yogurt, fruit & granola

**\$39** | includes both offerings above plus cream cheese, strawberry french toast, maple syrup

**ACTION STATION**

**EGG & OMELETTE STATION**

**\$18/GUEST**

whole & egg whites, bacon, sausage, turkey sausage, onions, tomatoes, mushrooms, peppers, spinach, scallions, cheddar, Swiss, pepperjack. chef attendant required at \$150 for 1.5 hours of service

**ADD ON**

**BIG SKY BREAKFAST SANDWICH**

**\$6/GUEST**

Choice of one:

- ❖ English muffin, bacon, egg, cheddar cheese
- ❖ buttermilk biscuit, sausage, egg, cheddar cheese

Based on 1.5 hours of service.  
25 guest minimum.

Served from 6:00am-10:00am.

Includes regular & decaf coffee,  
hot teas and orange juice.



FIRST CHAIR CONTINENTAL (choice of four items)

\$28/GUEST

- ❖ fresh seasonal fruit & berries
- ❖ steel cut oats, dried fruit, nuts, Montana honey, cinnamon
- ❖ hand-rolled ham & swiss croissants
- ❖ apple crumb coffee cake
- ❖ yogurt, berries, granola, honey
- ❖ gravlax bagel display – mini bagels, whipped citrus cream cheese, capers, red onion, lemon
- ❖ assorted muffins, mini croissants & scones
- ❖ sliced breakfast breads, whipped butter
- ❖ vegetable tofu scramble



DOUBLE BLACK DIAMOND BRUNCH (choice of seven items)

\$42/GUEST

you may select from first chair offerings as well as the following

- ❖ applewood smoked bacon
- ❖ turkey sausage patties
- ❖ sausage links
- ❖ cream cheese strawberry french toast, maple syrup
- ❖ scrambled eggs with gruyere & fresh herbs
- ❖ buttermilk biscuits & jalapeño gravy
- ❖ assorted quiche
- ❖ egg florentine frittata
- ❖ crispy hash browns
- ❖ red potato wedges, caramelized onion
- ❖ english muffin, bacon, egg, cheddar cheese breakfast sandwiches
- ❖ buttermilk biscuit, sausage, egg, cheddar cheese breakfast sandwiches

Based on 1.5 hours of service.  
25 guest minimum.  
Served from 6:00am-10:00am.  
Includes regular & decaf coffee,  
hot teas and orange juice.



**BANANAS FOSTERS  
FRENCH TOAST**

**\$26/GUEST**

caramelized brown sugar, bananas over french toast, fresh fruit

**TOFU SCRAMBLE**

**\$20/GUEST**

tofu, peppers, onions, beyond sausage, roasted red potatoes, fresh fruit

**ROCKY MOUNTAIN  
EGGS BENEDICT**

**\$31/GUEST**

buttermilk biscuit, smoked trout, poached eggs, huckleberry hollandaise sauce, sliced tomato, breakfast potatoes, fresh fruit

**EGGS BENEDICT**

**\$27/GUEST**

english muffin, canadian bacon, poached eggs, hollandaise sauce, breakfast potatoes, fresh fruit

**CHORIZO AND EGGS**

**\$23/GUEST**

sliced avocado, refried beans, queso fresco, corn tortilla, and flour tortilla, fresh fruit

**DOWN HOME**

**\$28/GUEST**

silver dollar buttermilk pancakes, grilled ham steak, scrambled eggs, assorted muffins, fresh fruit

**BREAKFAST BURRITOS**

**\$28/GUEST**

flour tortilla, crispy potatoes, black bean salsa, cheddar-jack cheese, scrambled eggs, choice of: chorizo or sofritos, fresh fruit

**CLASSIC BREAKFAST**

**\$26/GUEST**

scrambled eggs, bacon, hashbrowns, whole wheat toast, fresh fruit

**ON THE GO**

**\$18/GUEST**

fresh fruit, vanilla yogurt, hand rolled ham & cheese croissant, bottled water and coffee, served to go

Based on 1.5 hours of service.

15 guest minimum, 100 guest maximum.

Served from 6:00am-10:00am.

Includes regular & decaf coffee, hot teas and orange juice.

Plated breakfasts are limited to two selections.

Preorder with names and selections required.





**LIBERTY**

**\$18/GUEST**

pinwheel sandwiches: roast beef and swiss, turkey club, and italian cured meat and cheese

**BEARGRASS**

**\$15/GUEST**

bruschetta three ways, served on a crostini  
 ❖ tomato, onion, basil, parmesan  
 ❖ roasted mushroom with goat cheese  
 ❖ rosemary cream with huckleberry

**FRESHIES**

**\$19/GUEST**

fruit skewers, honey yogurt dip, assorted smoothies, sugar cookies

**YETI TRAVERSE**

**\$19/GUEST**

Assorted snack mix, assorted kettle chips, rice krispy treats

**CINNABAR**

**\$17/GUEST**

homemade scones, orange chantilly cream, donut holes, seasonal fruit display

**17 GREEN**

**\$17/GUEST**

vegetable crudité, sour cream & dill dip, hummus, sesame lavash, assorted crackers, marinated olives

**GUACHO**

**\$20/GUEST**

assorted quesadillas, lime crema, pico de gallo, tortilla chips



Based on 60 minutes of service.  
 15 guest minimum.  
 Served between 8:30am-11:00am & 1:30pm-5:00pm.  
 Pre-built breaks include infused water.

**SWEETS, FRUITS, AND MORE**

- ❖ Whole Fruit | \$36/dozen
- ❖ Seasonal Fruit and Berry Platter | \$6/guest
- ❖ Fruit, Yogurt & Granola | \$7/guest
- ❖ Individual Yogurts | \$27 per dozen
- \_ Assorted Large Pastries | \$60/dozen
- \_ Assorted Small Pastries | \$48/dozen

- ❖ Assorted Whole Candy Bars | \$48/dozen
- ❖ Rice Krispy Treats | \$36/dozen
- ❖ Nature Valley Granola Bars | \$48/dozen
- ❖ Kind Granola Bars | \$84/dozen
- ❖ Ice Cream Sandwiches | \$66/dozen
- ❖ Homemade Cookies | \$48/dozen

**SAVORY, SALTY, SPICY**

- ❖ Chips & Salsa | \$4/guest
- ❖ Crudité Cups with Herb Dip | \$6/guest
- ❖ Individual Snack Mix | \$48/dozen
- ❖ Individual Popcorn | \$48/dozen

- ❖ Pretzels & Hummus | \$5/guest
- ❖ Individual Kettle Chips | \$48/dozen
- ❖ Hand Rolled Ham & Cheese Croissant | \$60/dozen

Service charge of 20% and admin fee of 2% is applicable to all products and services, plus 4% resort tax, unless otherwise stated as excluded.



**MONDAY: PARADISE**

spinach, toasted almond, orange, feta cheese and huckleberry vinaigrette salad, bison meatloaf, steelhead trout almandine, seasonal roasted vegetables, tri color thyme potatoes  
❖ add elk meatballs over penne | \$6/guest\*

**TUESDAY: MEADOW LARK**

chopped asian salad, pickled cucumber salad, crispy vegetable spring rolls, chicken pot stickers, korean bbq pork ribs, general tso's chicken, vegetable stir rice  
❖ add salt & pepper shrimp | \$6/guest\*

**WEDNESDAY: BIG HORN**

autumn spinach salad, antipasto chopped salad, garlic bread, chicken caprese with roasted tomato, basil & mozzarella cheese, wild mushroom gnocchi & herbed cream sauce  
❖ add pesto salmon fillets | \$6/guest\*

**THURSDAY: BLACK BEAR**

jicama salad: bell pepper, cabbage, citrus lime vinaigrette, street corn cobb, spanish rice, refried beans with queso fresco, hard corn shells & warm flour tacos, fajita beef & peppers, green chili & cheese tamale souffle, traditional accompaniments  
❖ add chicken fajitas or tofu fajitas | \$6/guest\*

**FRIDAY: PRONGHORN**

broccoli salad, yukon gold potato salad, assorted kettle chips, 7 oz certified angus beef patties, gourmet sausages, traditional accompaniments & toppings, hawaiian buns  
❖ add beyond sausages | \$5/guest\*

**SATURDAY: MOUNTAIN GOAT**

garden salad, ranch and balsamic vinaigrette, marinated tomato and bell pepper, french bread, basque vegetable soup, basque beans, garlic fried chicken, grilled flank steak, spanish salsa ❖ add shrimp scampi | \$6/guest\*

**SUNDAY: SOUTHERN COMFORT**

baby arugula, spinach, raspberry, toasted almond, crispy bacon, almathia goat cheese, lemon poppy seed vinaigrette salad, macaroni salad, pulled pork, garlic green beans, jalapeno cheddar grits, bacon collard greens  
❖ add bbq ribs | \$6/guest\*  
❖ add bbq tofu skewers | \$5/guest\*

**AVAILABLE ANY DAY****SILVER SAGEBRUSH****\$36/GUEST**

chef's choice soup, includes grilled chicken, bacon, ham, turkey on the side. Choice of three:

- ❖ spinach, toasted almond, orange, feta cheese with huckleberry vinaigrette
- ❖ caesar salad, parmesan cheese, crouton
- ❖ garden salad with ranch and balsamic
- ❖ baby arugula, spinach, raspberry, toasted almond, almathia goat cheese, with lemon poppy seed vinaigrette
- ❖ antipasto salad, cured meats, marinated vegetables

**LODGEPOLE PINE****\$40/GUEST**

deli board: assorted breads, sliced deli meat - turkey, ham roast beef & cheeses, assorted vegetables & spreads, assorted kettle chips, chef's choice soup

Each day of the week has a specified Lunch Buffet Menu, offered at **\$45/person.**

We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be **\$55/person.**

Based on 1.5 hours of service.

25 guest minimum.

Served from 11:00am-1:30pm.

Includes regular & decaf coffee, hot teas, iced tea, chef's choice dessert.

\*add ons ordered with same guarantee as buffet guest count.



**ENTRÉE SALADS**

**COBB SALAD**

iceberg and romaine lettuce, hard cooked egg, bacon, tomato, avocado, maytag bleu cheese, ranch dressing

**TRI COLOR BEET SALAD**

braised gold, red, and candy strip beets, whipped goat cheese, baby arugula, pancetta

**BERRY & BLEU SALAD**

baby lettuces, maytag bleu cheese, assorted berries, candied pecans, carrot curls, balsamic vinaigrette

**GREEK SALAD**

romaine, cucumber, tomato, olives, red onion, feta crumble, garlic herb dressing

**FIRENZE SALAD**

baby arugula, orange segments, shaved fennel, toasted pine nuts, shaved parmesan, balsamic vinaigrette

- ❖ with crispy tofu \$25/guest
- ❖ with chicken \$27/guest
- ❖ with steak \$29/guest
- ❖ with shrimp \$31/guest



ENTREES

**GRILLED CHICKEN BREAST**

**\$30/GUEST**

fire roasted grapes, red wine reduction, grilled asparagus, roasted fingerling potato

**HERB ROASTED RACK OF LAMB**

**\$55/GUEST**

roasted thyme wild mushrooms, boursin mashed potatoes, asparagus

**PAN SEARED HALIBUT**

**\$48/GUEST**

braised white beans, red bell pepper purée, butter green beans, white wine reduction

**FILET OF BEEF**

**\$46/GUEST**

seared beef tenderloin medallions, boursin whipped potatoes, baby green beans, mushroom demi, dijon and cream sauce  
upgrade to bison tenderloin | \$65/guest

**SHRIMP & GRITS**

**\$44/GUEST**

sautéed gulf shrimp, crisp stone ground jalapeno cheddar grit cake, parmesan reggiano, diced tomato, chives, smoked bacon, spicy tomato sauce

**GRILLED CANADIAN SALMON**

**\$46/GUEST**

steamed jasmine rice, baby vegetables, citrus relish, beurre blanc



**BOXED LUNCH**

**\$28/GUEST**

choice of: shaved turkey & provolone sandwich, ham & swiss sandwiches, roast beef & pepper jack, pastrami & cheddar, and Vegan seasonal salad.  
includes potato chips, pasta salad, seasonal whole fruit, dessert, bottled water.

Based on 1.5 hours of service.  
15 guest minimum.

Served from 11:00am-1:30pm.

Includes regular & decaf coffee, hot teas and chef's choice dessert.

Limited to two entrée options & one vegetarian option.

Preorder with names and selections required.





## COLD SELECTIONS

### \$28 PER DOZEN

- ❖ melon ball skewer, prosciutto, blood orange olive oil
- ❖ tomato bruschetta
- ❖ imported olive, ciliegine mozzarella, capicola skewer
- ❖ chickpea, sundried tomato bruschetta
- ❖ creamy spinach artichoke stuffed mushroom

### \$36 PER DOZEN

- ❖ smoked trout salad on crostini
- ❖ cucumber cup, dill cream, smoked salmon
- ❖ portabella skewer, balsamic, feta

### \$48 PER DOZEN

- ❖ mexican shrimp cocktail spoons
- ❖ spicy tuna tartare, wonton chip, white soy
- ❖ crab stuffed shrimp
- ❖ mini maine lobster rolls, shredded lettuce, tarragon aioli

## HOT SELECTIONS

### \$37 PER DOZEN

- ❖ shrimp toast, spicy aioli
- ❖ risotto arancini, marinara sauce
- ❖ duck confit & brie empanada
- ❖ loaded baked potato cup, shredded cheese, sour cream
- ❖ chef's choice

### \$39 PER DOZEN

- ❖ bison wonton with huckleberry chili sauce
- ❖ curied chicken lollipop, cilantro line chimichurri
- ❖ roasted beef, black & bleu crostini
- ❖ house made vegetable samosa
- ❖ bacon wrapped shrimp

### \$48 PER DOZEN

- ❖ crispy crab cakes, sriracha cilantro aioli
- ❖ shrimp tempura, sweet thai chili, citrus soy
- ❖ grilled lamb lollipop, mint chimichurri
- ❖ elk meatball with spiced apple jam

### \$55 PER DOZEN

- ❖ choose any slider from our reception stations menu



Based on 1 hour of service.  
Limited to 4 selections with a minimum of 3 dozen orders per selection is required for all passed appetizers



**PUB FARE**

**\$28/GUEST**

garlic parmesan fries, dry rubbed grilled chicken wings with herbed sour cream dip, huckleberry bbq, sweet thai chili sauce, warm pretzel bites, cheddar cheese sauce

**CHARCUTERIE BOARD**

**\$27/GUEST**

various charcuteries, artisanal cheeses, crudité, mixed olives and pickled vegetables, crackers

**SEND IT RUN**

**\$27/GUEST**

loaded baked carnitas, black bean corn salsa, queso sauce, fresh tortilla chips

**MEDITERRANEAN**

**\$28/GUEST**

pita, with hummus, tzatziki, olive tapenade, grilled vegetable kabobs, fried calamari

**CHEF CARVING STATION**

**MARKET PRICE**

pretzel rolls, pickles, traditional sauces, choice of two:  
 ❖ slow roasted prime rib  
 ❖ smoked beets  
 ❖ santa maria tri tip

**CUSTOM SLIDER BAR**

**\$33/GUEST**

PORTIONED 3 PER GUEST

waffle fries, house fry sauce, choice of three:

**CAPRESE**

tomato, mozzarella, basil pesto, balsamic

**PORK BELLY**

seared pork belly, pickled vegetable, hawaiian roll

**COUNTRY-STYLE**

biscuit, pulled pork, creamy coleslaw

**NASHVILLE HOT CHICKEN**

sweet hawaiian roll, pickle

**TRADITIONAL**

beef, cheddar, caramelized onion

**CRAB CAKE**

sweet hawaiian roll, remoulade

**GRILLED TRI TIP**

fire roasted salsa

substitute:

garlic parmesan fries \$2/guest

sweet potato fries \$2/guest

truffle fries \$2/guest

Based on 1.5 hour of service.

25 guest minimum.

Reception stations are offered standalone between 3:00pm-7:00pm.





ENTREES

- ❖ sliced NY strip loin, wild mushroom sauce
- ❖ marinated flank steak, chimichurri sauce
- ❖ herb marinated grilled chicken, tuscan sauce, artichoke, white wine sauce
- ❖ chicken breast, spinach boursin sauce, roasted red bell peppers
- ❖ roasted pork loin, blackberry & rosemary red wine sauce

STARTERS

choice of two:

- ❖ seasonal soup
- ❖ garden salad with ranch & balsamic
- ❖ caesar salad, parmesan, crouton
- ❖ kale salad, dried cranberries, feta with citrus vinaigrette
- ❖ spinach, toasted almonds, strawberry, blue cheese with balsamic vinaigrette
- ❖ mozzarella caprese, sliced tomato, fresh basil, balsamic drizzle
- ❖ antipasto salad, cured meats, marinated vegetables
- ❖ brussel sprout salad, dried cranberries, toasted almonds, chopped bacon
- ❖ balsamic glazed portabella mushroom salad, red bell pepper, greens
- ❖ spinach, bacon, almonds, oranges. feta. poppy seed dressing

CHOICE OF TWO: \$60/GUEST  
CHOICE OF THREE: \$70/GUEST

- ❖ sriracha panko breaded trout, sambal cream sauce
- ❖ baked cod, newburg sauce
- ❖ roasted salmon, roasted tomato relish
- ❖ grilled cauliflower steak, italian salsa verde
- ❖ chef's choice vegetarian entrée
- ❖ grilled bison tenderloin | +\$10/guest\*

SIDES

choice of two:

- ❖ macaroni & cheese
- ❖ herb wild rice
- ❖ roasted squash medley
- ❖ yukon gold mashed potatoes
- ❖ roasted brussel sprouts, bacon, caramelized onions
- ❖ lemon scented broccolini
- ❖ honey cumin carrots
- ❖ garlic green beans
- ❖ three cheese au gratin potatoes

ADDITIONAL  
STARTERS OR SIDES

\$6/GUEST\*

\*add ons ordered with same guarantee as buffet guest count

Based on 1.5 hour of service.  
25 guest minimum.

Served from 5:00pm-9:00pm.

Includes regular & decaf coffee,  
hot teas and iced tea, and  
chef's choice dessert.



**VEAL CHOP LOIN,  
BONE IN** **\$55/GUEST**

10 ounce seared, red wine demi glaze, sweet onion jam

**HERB ROASTED CHICKEN** **\$55/GUEST**

crispy sage brown butter cream sauce

**CHARBROILED LOCAL  
PORK TENDERLOIN** **\$55/GUEST**

pickled blueberry red wine reduction

**SUSTAINABLE GRILLED  
SALMON** **\$56/GUEST**

toasted pine nut gremolata | upgrade to local trout | \$66

**NEW YORK STRIP 10OZ** **\$59/GUEST**

bordelaise | upgrade to 14oz | \$89

**BIG SKY MIXED GRILL** **\$65/GUEST**

4oz beef tenderloin with demi glaze, 4oz salmon fillet with lemon

**MONTANA BISON** **\$69/GUEST**

local bison, flathead cherry demi

**MONTANA FIELD & STREAM** **\$69/GUEST**

elk medallion with huckleberry red wine balsamic glaze, pan seared local trout fillet with sage brown butter

**ROASTED VEGETABLES** **\$28/GUEST**

Choice of one:

- ❖ roasted vegetable, curry with jasmine rice
- ❖ roasted vegetables and risotto

Based on 1.5 hours of service.

15 guest minimum.

Includes house salad, dinner breads, choice of one starch, one vegetable & chef's choice dessert.

Served from 6:00pm-8:00pm. Includes regular & decaf coffee, hot teas and iced tea.

Limited to two entrée options & one vegetarian option.

Preorder with names and selections required.



**VEGETABLE** | Choice of one:

- ❖ lemon scented broccolini
- ❖ seasonal vegetable medley
- ❖ honey cumin carrots
- ❖ green beans
- ❖ roasted root vegetables

**STARCH** | Choice of one:

- ❖ three cheese scalloped potatoes
- ❖ crispy fingerling potatoes
- ❖ herbed wild rice
- ❖ yukon gold mashed potatoes
- ❖ brown butter sage gnocchi







**COLD BEVERAGES**

iced tea	\$56 per 2 gallon
lemonade	\$56 per 2 gallon
fruit punch	\$56 per 2 gallon
milk and non-dairy milk	\$15/carafe
❖ skim, 2% or whole milk, soy, oat, or almond milk	
fruit juice (apple, orange or cranberry )	\$15/carafe
12oz canned soda	\$4 each
❖ coke, diet coke, sprite, dr pepper	
12oz aha sparkling water, assorted flavors	\$4 each
bottled water	\$4 each
Minute Maid bottled juice	\$6 each
❖ orange, apple, & cranberry	



**HOT BEVERAGES**

- ❖ Unrivald coffee roasters-Bozeman, Montana
- ❖ assorted hot teas
- ❖ hot chocolate
- ❖ spiced hot apple cider

All beverages are charged on consumption unless otherwise specified.

Coffee & Tea service includes sugar, sweetener, half & half & honey



**LARGE URN      \$116/URN**

approximately 30 – 10oz cups

**SMALL URN      \$60/URN**

approximately 15 – 10oz cups





SAVORY

**SAVORY FARMERS CHEESE BOARD \$28**

trio of artisanal cheeses with seasonal accompaniments, crackers

**FRESH FRUIT & SPARKLING WATER \$21**

assortment of seasonal sliced fruit, honey yogurt

**CHARCUTERIE PLATE \$36**

premier selection of cured meats, pickled vegetables & accompaniments

**HIKER'S MOUNTAIN TRAIL MIX \$22**

the ultimate trail mix for friends and family, two bottled waters

**BEER & NUTS FOR TWO \$49**

house-made sweet and spicy mixed nuts, two Moose Drool Brown ales and two Big Sky IPAs



SWEET

**COOKIES & MILK \$26**

four freshly baked cookies & two glasses of milk

**LOVER'S SWEET SAMPLER \$29**

chef's choice selected desserts for two

**SCONE & MUFFIN BASKET \$22**

selection of fresh baked muffins & scones for two

**S'MORES BARS & HOT COCA \$27**

four house-made s'mores bars with hot cocoa for two

Treat your VIPs and Board Members!  
Amenities are delivered to hotel rooms.  
Delivery fee included.

**A LA CARTE BEVERAGES** (room drop fee not included)

Beer (Moose Drool, Big Sky IPA, Trout Slayer)	\$8/can
Bud Light, Coors Light	\$7/can
House Wine	\$55/bottle
Minute Maid Bottled Juice	\$5/can
Aha Sparkling Water	\$4/can

**ROOM DROPS**

We are happy to deliver additional amenities or gifts to guest rooms at \$4 per room drop.

Service charge of 20% and admin fee of 2% is applicable to all products and services, plus 4% resort tax, unless otherwise stated as excluded.





**BEER, WINE, & SPIRITS BAR** **\$125 SETUP FEE**

Selection of spirits & mixers, domestic & local beer, house wine, and soft drinks. Client may select offered/hosted tiers of spirits.

\$150 minimum sales/hour.

**BEER & WINE BAR** **\$75 SETUP FEE**

Selection of domestic & local beer, house wine, and soft drinks.

\$100 minimum sales/hour.

All bars may be cash or hosted and charged to the master account on consumption. Minimum sales/hour apply and group master may be charged as necessary.

**VISTA HALL BAR** **\$125 SETUP FEE**

Pricing varies from \$6 to \$41 per drink. Please consult with your conference manager to determine selection.

**KEG BEER** **DOMESTIC: \$575 | SPECIALTY: \$725**

Billed to master account only. Kegs contain 110-120 servings.

**Base Pricing for Individual Beverages:**

Domestic Beer	\$7
Imported/Microbrew Beer	\$8
Hard Seltzer	\$8
House Wine (by the glass)	\$11
Sparkling Toast	\$11
Well Brand Spirits	\$9
Call Brand Spirits	\$10
Premium Brand Spirits	\$11
Local Montana Spirits	\$12
Specialty/Personalized Cocktails	Starting at \$15

**HOUSE WINE** **BOTTLE \$55**

Heron Wines, Napa Valley, California  
Chardonnay, Sauvignon Blanc, Pinot Noir,  
Cabernet, Sparkling Wine

*\*please ask your Conference Manager for a complete list of wines by the bottle, and Vista Hall pricing.*

**WELL SPIRITS**

Castillo gin, Evan Williams bourbon, Gordon's gin, Gordon's vodka, Lauder's scotch

**CALL SPIRITS**

Tito's vodka, Captain Morgan rum, Crown Royal Canadian whisky, Cuervo Gold tequila, Dewar's Scotch whisky, Jack Daniels whiskey, Makers Mark bourbon, Tanqueray gin

**PREMIUM SPIRITS**

1800 tequila, Chivas Regal Scotch whisky, Grey Goose vodka, Knob Creek bourbon, Bombay Sapphire gin

**MONTANA SPIRITS**

a selection of vodka, gin, rum & whiskeys from Montana Distilleries (varies based on availability)

**ADDITIONAL BARTENDER** **\$50/HOUR**

Our standard is 1 bartender per 75-100 guests. Groups over 100 will need an additional bar.



## VIDEO &amp; STAGE PACKAGES

**Video Support Package: projector provided by client**

small meeting room with 6x5 screen	\$165
large meeting room with 8x14 screen (Talus 14x9 screen)	\$250

**Video Projector Package: includes high lumen projector**

small meeting room with 6x5 screen	\$350
large meeting room with 8x14 screen (Talus 14x9 screen)	\$425

**Professional Stage Package**

	\$300
❖ elevated platform with curated LED uplighting	
❖ spotlight adjustment for lectern (Jefferson & Madison rooms only)	

All Video packages include:

- ❖ lectern setup with power and cables (VGA/HDMI)
- ❖ av cart with power running to lectern
- ❖ wireless remote/laser pointer
- ❖ av technician available for initial set up and on-call support

## AMPHITHEATER PACKAGE

Projector and Audio Package	\$400
❖ mixer, one microphone, speakers, auxiliary input, lectern, wireless remote/laser pointer, av technician available for initial set up and on-	

## AUDIO PACKAGES

Missouri Ballroom Audio Package	\$600
Large Meeting Room Audio Package	\$450
Small Meeting Room Audio Package	\$300

All audio packages include mixer, one microphone, speakers & auxiliary input

## AUDIO &amp; VISUAL EQUIPMENT

additional microphone	\$100
❖ wired, wireless, lavalier, headset, gooseneck	
background music	\$75
❖ house sound & auxiliary input with client provided music source	
boardroom wireless TV use & tech support	\$50
confidence monitor - Screen	\$165
flat screen TV - 60"	\$250
Owl camera for small room video conference	\$150
GOBO projection (Madison room only; 1 time setup fee)	\$165
LED color throw lights	\$75/each
VGA/HDMI switcher	\$50
professional video mixer + tech hours (based on availability)	\$165*
*hourly av tech support required	\$50/hr

All rentals are priced for use per room and per day, unless otherwise noted

Service charge of 20% and admin fee of 2% is applicable to all products and services, plus 4% resort tax, unless otherwise stated as excluded.

**PRESENTATION TOOLS & MISCELLANEOUS ITEMS**

Post-it flip chart or dry erase board & markers	\$40
hard-wired internet line (based on availability)	\$25
extension cord	\$20
power strip	\$20
risers, 6'x8' section	\$165
windows laptop	\$165
audio visual technician (based on availability)	\$50/hr
v dedicated in-room AV technician assistance	
Dell printer (black & white)	\$50
DVD/Blu-ray player	\$75
flag setup (US and/or MT Flags)	\$25
exhibitor booth rental and setup (onetime fee)	\$150
banner hanging (setup & take down)	\$75
pipe & drape (per 8' section, based on availability)	\$25
poster board (4'x6' double-sided cork board, onetime fee)	\$50
speaker timer	\$100
easel	\$25

**EXHIBITOR BOOTH**

8' draped table, chair, electricity access, shipment services & delivery to meeting room; extension cords & power strips not included)

**ENTERTAINMENT**

baby grand piano (tuning & moving fees may apply)	\$200
vendor booking fee (20% add-on to fee)	varies
standard dance floor (18' x 18')	\$250
additional dance floor sections (3'x3')	\$75

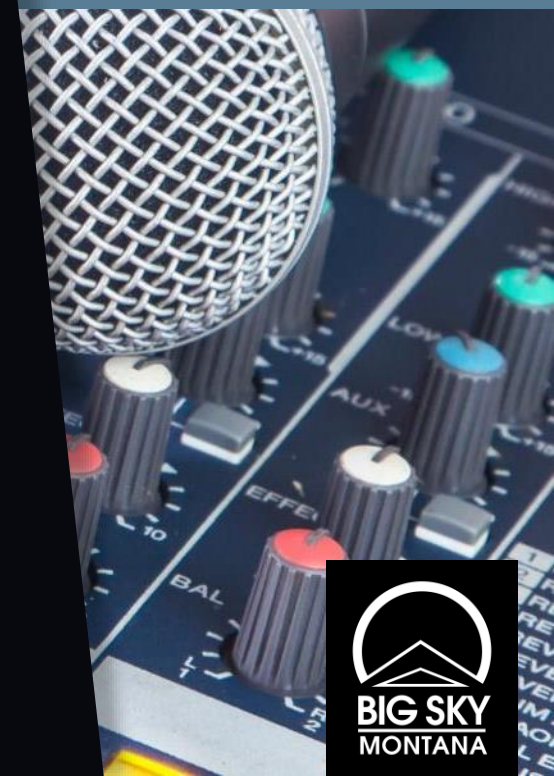
All rentals are priced for use per room and per day, unless otherwise noted

**SMALL MEETING ROOMS**

Lake/Canyon,  
Dunraven/Obsidian,  
Lamar/Gibbon, Cheyenne

**LARGE MEETING ROOMS**

Jefferson, Madison, Gallatin,  
2/3rds of Missouri Ballroom,  
Huntley Dining Room, Talus, Vista  
Hall & Deck, Peaks & Peaks  
Terrace





## THE TECHNOLOGY

Big Sky Resort will provide streaming services during live meetings to be simulcasted. A Hybrid package includes a direct link, embedded to company/association websites, hosted through social pages in real time, and on demand for future viewing for up to 90 days.

Big Sky Resort has partnered with Vimeo Premium to offer the following to our meeting & conference participants/clients/guests:

- ❖ 1080p live streams
- ❖ Customized overlays, logos and graphic integration
- ❖ Ability to simulcast your live stream to social media channels and other platforms
- ❖ Password protection on videos, domain-level privacy, and private link sharing
- ❖ Vimeo's live events offers engagement features like chat, polls, and Q&A
- ❖ Coordinate with client's preferred streaming service
- ❖ Strong analytics data & reporting features

## PACKAGES & PRICING

- ❖ Hybrid Meeting Streaming Package
- ❖ Hardware & Software
- ❖ Up to (2) Camera recording angles
- ❖ All cabling, encoders, and mixers
- ❖ PowerPoint/Screen share integration (laptop/projector not included)
- ❖ Large Meeting Room Audio Package (mixer, (1) handheld OR lapel microphone, portable sound, auxiliary input)
- ❖ Vimeo Premium Service
- ❖ Podium & Staging
- ❖ In-Room AV Tech
- ❖ Streaming & AV Check - up to 24 hours prior to meeting start

### HALF DAY (4 HOURS)

**First Day : \$1,350 | Additional Days : \$950**

### SKI BREAK DAY (6 HOURS)

**First Day : \$1,450 | Additional Days : \$1,050**

### FULL DAY (8 HOURS)

**First Day : \$1,650 | Additional Days : \$1,150**

Expand your meeting's audience opportunity to increase in person meeting ROI

**DRAYAGE & SHIPPING**

Big Sky Resort reserves the right to implement a drayage charge for receiving, handling, storage, and delivery of exhibitor equipment. Subject to review and not to exceed \$150 per exhibitor. Please note that Big Sky Resort does not receive deliveries over the weekend.

The first twenty (20) boxes for the group are complimentary. This does not include vendor shipments. After the twenty (20) group packages, items will be delivered at the following rates:

- ❖ Boxes: \$5
- ❖ Small Cases: \$10
- ❖ Large Cases: \$20
- ❖ Pallets: \$50 (please note a signed agreement for pallet movement is required)
- ❖ Over 500lbs: \$75
- ❖ Vendor Shipments/Exhibitors: \$150/exhibitor

**ALL BOXES SENT BEFORE OR DURING THE CONFERENCE MUST BE LABELED WITH THE FOLLOWING INFORMATION:**

Name of Group, Name of Person Shipping Packages,  
Date of Event

C/O Conference Manager's Name

50 Big Sky Resort Rd

PO Box 160001 (USPS) or Ste 160001 (Fed Ex/UPS/Freight)

Big Sky, MT 59716

\*All vendor packages will be delivered to the meeting room at the scheduled time for setup. Vendors will not be allowed to pick up packages early from concierge or front desk. If there is a question regarding a vendor package, please ask vendors to connect with the on-site group leader.

**FOR GUESTS SHIPPING PERSONAL, NON-GROUP RELATED PACKAGES PLEASE USE THE FOLLOWING INFORMATION:**

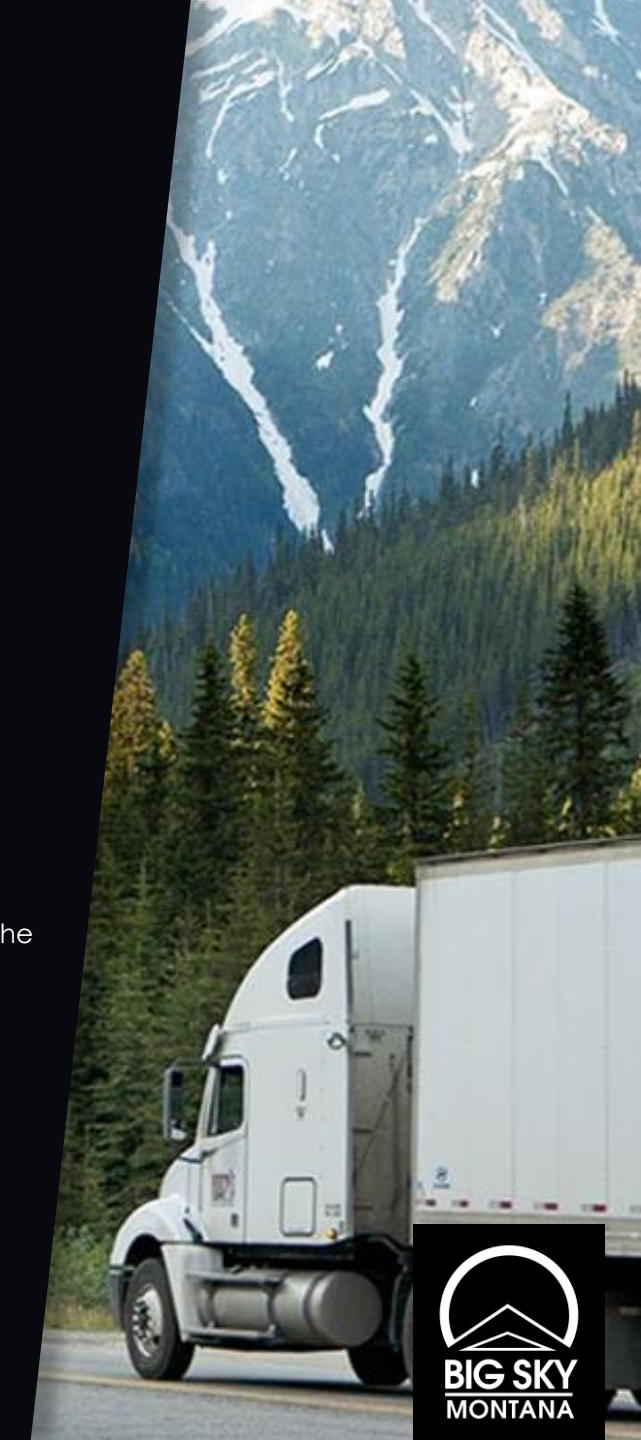
Name of Guest, Name of Hotel or Condo, "Guest"

50 Big Sky Resort Rd

PO Box 160001 (USPS) or Ste 160001 (Fed Ex/UPS/Freight)

Big Sky, MT 59716

\*All guest packages can be picked up from the front desk and will not be delivered to the meeting space.



## FOOD & BEVERAGE SERVICE

Our Conference Managers and Chefs are committed to exceeding your expectations. In order to provide the best possible service, it is important that we receive your agendas with menu selections, set-up requirements and audio/visual requests at least 45 days prior to your event. Signed BEOs are due at 30 days.

### GUARANTEES & FOOD

Prices are guaranteed only after the banquet event orders (BEOs) have been signed and returned to the Conference Manager. If your event exceeds the guaranteed number of guests agreed upon in the signed BEO, Big Sky Resort will make an effort to provide your additional guests with your selection. However, if the guaranteed number is exceeded significantly, it may become necessary to serve a comparable selection. The exact guest count for all of your group functions are required 14 days prior to your arrival. Any changes to your guaranteed number of guests within that time are as follows: an increase to your guarantee will be accommodated and you will be charged accordingly; a decrease to your guarantee will be noted and you will be charged for your original guaranteed number. In addition, if at the time of your function less attendees arrive than what was guaranteed, you will still be billed for the original guaranteed number provided on the signed BEO. Big Sky Resort must provide all food and beverage served in any of our function spaces (exceptions are made for wedding cakes). All food and beverage is property of Big Sky Resort and may not be removed from any function by a guest or group leader. There is a significant health risk involved with taking food to-go and Big Sky Resort will not be held liable for this activity.

At Big Sky Resort, all food is prepared in an establishment that contains nuts, gluten and dairy. Consuming raw or undercooked food increases the chances of food born illness

### MENU PRICING

Published food and beverage prices are subject to change. In the event of fluctuations in market prices, Big Sky Resort reserves the right to change these rates accordingly, to ensure the highest quality and presentation of your chosen menu items. Prices will be guaranteed by Big Sky Resort if the BEOs have been signed and returned to your Conference Manager.

## OUTSIDE FOOD & BEVERAGE

All food and beverage, with the exception of a wedding cake or specialty dessert, must be ordered through Big Sky Resort. There will be penalties for bringing in outside food & beverage.

### BUFFETS & BREAKS

Buffets are based on a 90 minute schedule and breaks on a 30 minute schedule. Service will be provided for banquet functions for a period of 90 minutes. Additional service hours are available at an additional charge of \$25.00 per server per hour. Buffets are available for groups of 25 or more. Please inquire about outlet reservation options for groups with less than 25 guests for buffet, and less than 15 guests for plated.

### SERVICE TIMES

Breakfast is available between 6:00am – 10:00am, lunch from 11:00am - 1:30pm and dinner from 6:00pm - 8:00pm. All buffets are served for a maximum of 90 minutes, breaks for 30 minutes. Meals served outside of these times are subject to an additional charge of \$4/person. Please work with your Conference Manager on special requests. All evening events are to conclude by 12:00am midnight in Yellowstone Conference Center, 11:00pm in Summit Hotel. Please ensure that the entertainment you have hired is not contracted outside of these restrictions.

### SERVICE FEES & RESORT TAX

All food and beverage purchased through Big Sky Resort is subject to an 20% service fee and 2% admin fee. In addition, any dollar spent in the Big Sky Resort community is subject to the 4% resort tax, enforced by the state of Montana.

### GROUP RESPONSIBILITIES

It is the duty of the group leader to come to Big Sky Resort prepared with items needed for conferences, meetings, weddings, etc. Although we will assist where we can, it is not our duty to provide print outs, name tags, decorations, etc.



## ADDITIONAL SERVICE CHARGES

Big Sky Resort reserves the right to charge for the services of any items brought onto the property. Please consult with your Sales Manager or Conference Manager for further details.

## ALCOHOLIC BEVERAGE POLICY

Alcoholic beverages may not be brought into the event from outside sources. Big Sky Resort is solely responsible for the ordering, storing and service of all alcohol. The patron acknowledges that the sale, service and consumption of alcoholic beverages is regulated by the State Alcoholic Beverage Commission. Big Sky Resort, as an alcoholic beverage licensee, is subject to the regulations put forth by said beverage commission. Because of these rules, the patron, patron's guests or invitees may not bring outside alcoholic beverages into an event.

The Montana state liquor commission regulates the sale and service of alcoholic beverages. As a licensee, big sky resort is responsible for the administration of these regulations. It is therefore a policy that liquor, wine or beer served to a group cannot come from an outside source. Please be aware that big sky resort practices responsible hospitality according to state liquor laws and anyone who appears under the age of 35 may be asked to supply identification.

Anyone appearing intoxicated will not be served.

## FORCE MAJEURE

Big Sky Resort will not be held liable for failure to carry out arrangements that are beyond our control due to "greater forces". Events beyond our control that could possibly prevent us from performing our obligations may be "force majeure" natural disasters, other "Acts of God", war or the failure of third parties—such as suppliers and subcontractors—to perform their contract obligations.

## DAMAGE & LOSS

Big Sky Resort will not assume responsibility for the damage or loss of equipment or property belonging to the client and their guests. Charges incurred by damage or loss of any items contracted for the client through an outside vendor is the sole responsibility of the client. Patron agrees to be responsible for any damages incurred to Big Sky Resort by the patron, guests, or any guest connected in any way with said event.

## CONFERENCE & PRIVATE FUNCTION SETUP

Details for room set up, audio/visual needs, signage, equipment rental and other conference needs are arranged directly through your conference manager. All details should be finalized (and signed-off) prior to your arrival. Meeting, trade show and banquet space will be set up based upon the information provided on the signed contract. Please pay careful attention to the set up information. Once the room is set to the specifications on the signed BEOs, any changes made may incur a set up fee (\$25.00 per employee per hour) to re-set the room. Chairs are specific to each space. For inquiries on chair movement please work with your conference manager. Rates start at \$4 per chair.

## GROUP SHIPMENT

All boxes sent to Big Sky Resort before or during the conference must be labeled with the name of the group, guest shipping the package(s), date of meeting & Conference Manager name. We ask that your boxes not arrive more than 5 days prior to the start of your conference. Please keep in mind that the resort does not receive deliveries over the weekend. A storage fee may be applied to boxes arriving more than 5 days prior to arrival. Contact your Conference Manager to arrange this in advance.

## SECURITY

Loss or damage to a group's display, decoration or other property brought onto the hotel premises is the sole responsibility of the group. The hotel cannot assume liability or responsibility for loss or damage of personal equipment left in any meeting or banquet room. If desired, security may be arranged at an additional cost.

## KEYS

Big Sky Resort will provide complimentary meeting room keys for existing door locks, provided the keys are returned to your Conference Manager at the time of departure. There will be a \$50.00 per key fee charged for any un-returned keys.