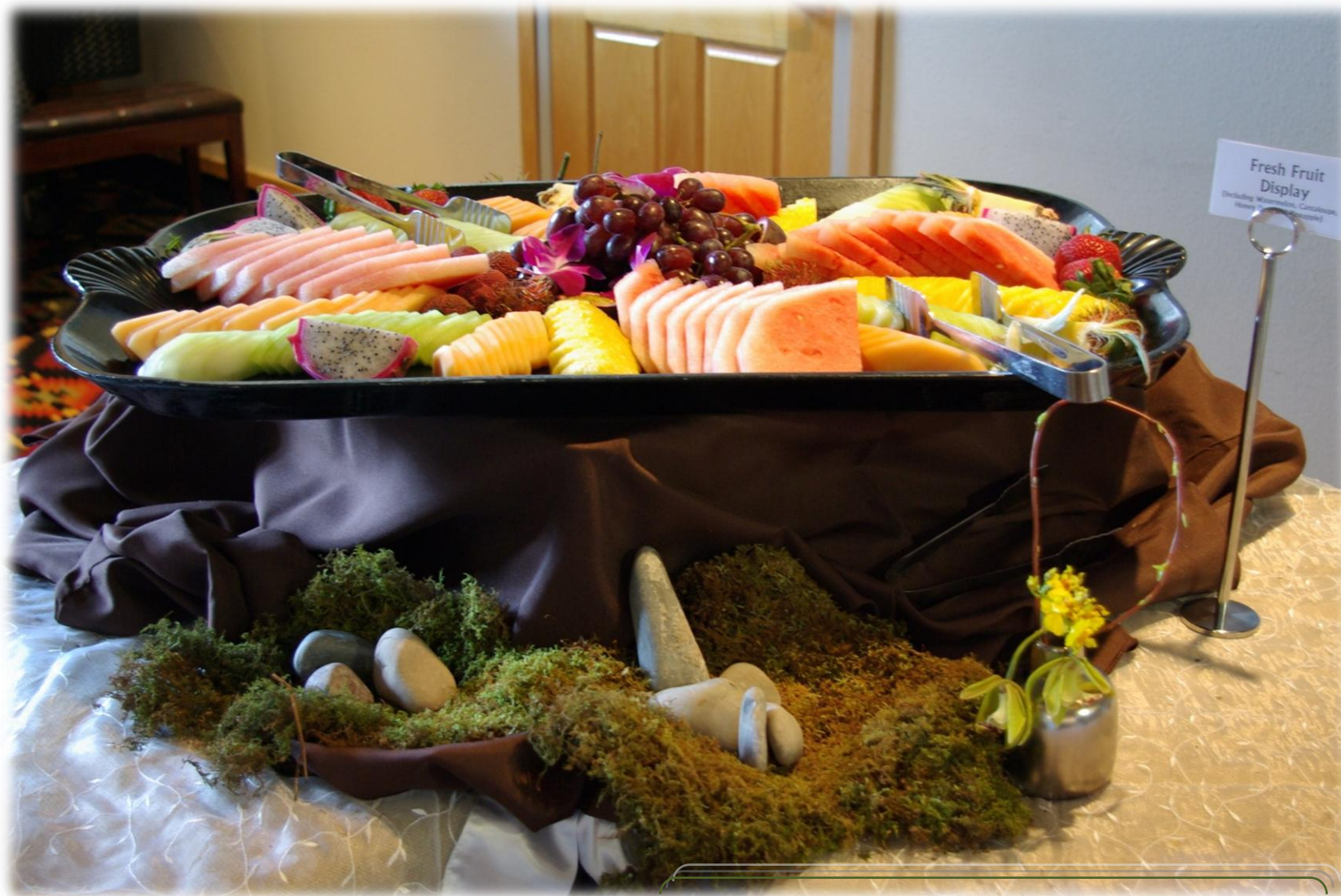


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Morning Fare

Plated Breakfast



FRESH START | \$15++

Farm fresh scrambled eggs with cheese and seasoned breakfast potatoes, served with crisp honey-cured bacon or flavorful pork sausage links and a pre set fresh fruit cup

FAN MOUNTAIN FRENCH TOAST | \$16++

Cinnamon and vanilla accented French toast topped with whipped butter and maple syrup alongside a ham steak and a pre set fresh fruit cup

Available from 6am to 10am. Each of our plated breakfasts includes regular and decaf coffee, assorted hot teas and orange juice.

MONTANA PLATTER | \$22++

Farm fresh scrambled eggs with cheese, hash browns, tender certified angus beef chicken fried steak, and a pre set fresh fruit cup

STEAK AND EGGS | \$26++

8 oz. New York strip steak, farm fresh scrambled eggs, seasoned breakfast potatoes, toasted whole wheat bread, and a pre set fresh fruit cup

Breakfast Buffets



Available from 6am to 10am for 60 minutes. Buffets are available for groups of 25 or more. Each breakfast buffet includes regular and decaf coffee, assorted hot teas and assorted fruit juices. (*) denotes buffets available for 25 guests or less

* CONTINENTAL | \$15++

Individual yogurt Assorted pastries and muffins
Fresh fruit display

HEALTHY START | \$18++

Yogurt bar Fresh fruit display
Cereal bar Bagel display
Muesli Hot oatmeal

ALL AMERICAN | \$19++

Fresh fruit display Assorted pastries and muffins
Bacon and sausage links Scrambled eggs with cheese
Seasoned red potatoes

EUROPEAN | \$21++

Toast station Fresh fruit display
Meat and cheese tray Muesli
Gravlax platter Yogurt

THE MONTANA | \$25++

Seasoned red potatoes Fresh fruit display
Grilled ham and pineapple Assorted pastries and muffins
Cheese blintzes Chef's choice egg scramble
Spinach and cheese strata

Breakfast Enhancement

Customize your breakfast buffets to include any of the following items for a menu design that is truly all your own.

BUTTERMILK PANCAKES | \$4++

Fluffy flapjacks served with whipped butter and warm syrup

BISCUITS AND GRAVY | \$4++

Fluffy buttermilk biscuits smothered in peppered sausage gravy

CHEESE BLINTZES | \$4++

Thin pancake filled with ricotta and served with warm fruit compote

WAFFLE STATION | \$8++

Made to order with whipped cream, whipped butter, warm syrup, fresh strawberries, sliced bananas, toasted walnuts and berry compote

OMELET STATION | \$9++

Made to order with a selection of crisp fresh veggies, shredded cheeses and chopped meats

ANGUS CHICKEN FRIED STEAK & GRAVY | \$10++

Tender certified Angus beef chicken fried steak fried golden and covered in gravy



Morning Breaks

Select from the following themes for a great mid-morning break, anytime after 9:30am, or choose from our enhancement menu to create your own

THEMED BREAKS

QUICHE | \$5++

Choose from an assortment of mushroom swiss, quiche lorraine, broccoli cheddar, or tomato basil as a hearty snack for your mid-morning break

PARFAIT CAFÉ | \$7++

Take a break and let your creativity flow as you build your own parfait, selecting from an assortment of plain and flavored yogurts, fresh fruits and granola

ON THE TRAIL | \$9++

A perfect choice for groups on the go, complete with house made trail mix, scones and whole fruit

MORNING BREAK A LA CARTE

SEASONAL WHOLE FRESH FRUIT	\$22 ++ /DOZEN
ASSORTED EUROPEAN PASTRIES AND MUFFINS	\$28 ++ /DOZEN
HAM AND CHEESE PASTRIES	\$36 ++ /DOZEN
HUCKLEBERRY SOUR CREAM COFFEE CAKE	\$43 ++ /CAKE
TOAST STATION SERVES 25	\$50 ++ /STATION
BAGELS STATION WITH CREAM CHEESE SERVES 25	\$75 ++ /STATION
FRUIT DISPLAY SERVES 25	\$105 ++ /DISPLAY
GRAVLAX DISPLAY SERVES 25	\$155 ++ /DISPLAY

On the Go



Created especially for our groups that are on the go, our boxed breakfast is the perfect start to any day, whether it's an early flight home or an all day adventure in Yellowstone National Park. Also for groups who plan to stay on property, our boxed lunch is the perfect take along to one of our Base Camp activities.

****note all boxed lunches must be pre-ordered****

BOXED BREAKFAST | \$15++

For groups on the go with no time to sit down, we suggest a boxed breakfast, complete with whole fresh fruit, individual yogurt, bagel with cream cheese and a bottled orange juice

BOXED LUNCH | \$20++

All boxed lunches come with lettuce, tomato, onion, pickle, mayo and mustard on the side. Served with whole fresh fruit, potato chips, carrot and celery sticks, fresh baked cookies and a bottled water

SANDWICH OPTIONS

Roast beef & cheddar	Veggie stack with herb cream cheese
Turkey & muenster	Italian meat combo – ham, salami, pepperoni and provolone
Ham & swiss	

KIDS BOXED LUNCH | \$11++

Served with potato chips, a fresh baked cookie and bottled water

KIDS SANDWICH OPTIONS

Ham & cheese	Peanut butter & jelly
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Mid-Day Selections

Plated Lunch



COBB SALAD* | \$16++

A hearty garden salad topped with tomatoes, bacon, grilled chicken, hard-boiled egg, avocado, green onions and gorgonzola cheese, served with red wine, herb vinaigrette. Strawberry cream puff for dessert.

SOUP AND SANDWICH* | \$18++

A cup of homemade soup du jour paired with a turkey and swiss sandwich. Carrot cake for dessert.

Available from 11am to 3pm. All lunches are served with regular and decaf coffee, assorted hot teas, iced tea and your selected dessert. (*) denotes a vegetarian option available

ORIENTAL GRILLED CHICKEN WRAP* | \$20++

A fresh ginger-soy marinated chicken breast, tender oriental vegetables, fried rice with a mild wasabi ranch wrapped in a cilantro tortilla, served over a bed of baby greens and rice noodles. New York style cheesecake for dessert.

CLUB CROISSANT* | \$22++

A flaky croissant topped with shaved turkey breast, flavorful ham, crisp bacon, fresh lettuce and juicy tomato slices, served with garden pasta salad and a dill pickle spear. Double chocolate cake for dessert.

PETITE FILET | \$25++

4.5 oz certified angus beef tenderloin steak charbroiled to perfection with wild mushroom demi-glace, boursin duchess potatoes and sautéed herbed vegetables. Chef's choice dessert.

Lunch Buffets

CHILI AND POTATO | \$20++

Fresh fruit display	Chopped salad
Baked potatoes	Traditional chili
Vegetarian chili	Mixed Fruit Cobbler

ORIENTAL | \$23++

Fresh fruit display	Lo-Mein salad
Stir-fried vegetables	Steamed rice
Fried rice	Teriyaki chicken
Beef and broccoli	Coconut cake

BACKYARD BBQ | \$24 ++

Fresh fruit display	Relish tray
Cole slaw	Potato salad
Grilled hamburgers	BBQ chicken
Potato chips	Carrot cake

SOUP AND SUB | \$24 ++

Chopped House Salad	Potato Chips
Choice of Soup	Assorted Deli Sandwiches
	Double Chocolate Cake

Available from 11am to 3pm for 60 minutes.
Each lunch buffet includes regular and decaf coffee, assorted hot teas and iced tea.

ITALIAN | \$26 ++

Fresh fruit display	Panzanella salad
Antipasto tray	Cheese tray
Sautéed herbed vegetables	Penne and sauces
Chicken parmesan	Tiramisu

LONE PEAK | \$27++

Fresh fruit display	Salad bar
Roasted baby red potatoes	Herb roasted chicken
Beef stroganoff	Chef's selection of cheesecake

SANTÉ FE | \$27++

Southwestern caesar	Black bean and corn salad
Roasted vegetables	Refried beans
Cheese enchiladas	Cilantro-lime chicken
Beef chimichangas	Key lime pie

Afternoon Breaks

Select from the following themes for a great mid-afternoon break idea, or choose from our enhancement menu to create your own

THEMED BREAKS

CHEESE AND CRACKERS | \$8++

Enjoy an assortment of domestic and imported cheeses, salami, fresh veggie tray, smoked salmon display and artisan crackers

TAKE ME OUT TO THE BALLGAME | \$9++

Gear up for this American classic with fresh popped popcorn, salted peanuts, hot pretzels with cheese sauce and gooey krispy bars

FRUIT AND VEGGIE BREAK | \$10++

Enjoy crudité's with sour cream ranch dip, crisp pita chips and hummus, fruit kabobs with sweet yogurt dip, and sliced fresh fruit display

AFTERNOON BREAK ENHANCEMENTS

SAVORY SELECTIONS

FRESH POPPED POPCORN SERVES 25	\$15 ++/bowl
TORTILLA CHIPS AND SALSA SERVES 25	\$20 ++/bowl
PETITE GRILLED CHEESE	\$24 ++/dozen
WARM SOFT PRETZELS WITH CHEESE SAUCE	\$33 ++/dozen

SWEET SELECTIONS

CHURROS WITH CHOCOLATE SYRUP	\$22 ++/dozen
ALL BUTTER HOUSE MADE COOKIES	\$26 ++/dozen
ASSORTED CANDY BARS	\$26 ++/dozen
CHOCOLATE COVERED STRAWBERRIES	\$30 ++/dozen
HOUSE MADE TRAIL MIX SERVES 25	\$35 ++/bowl
BELGIAN CHOCOLATE BROWNIES	\$36 ++/dozen
JUMBO MOUNTAIN COOKIES	\$42 ++/dozen

Après Ski



WARM UP | \$13++

Choice of chili, clam chowder or beef stew and served with an assortment of freshly baked breads, cheese platter with artisan crackers and warm cinnamon rolls

HOT CHOCOLATE BAR | \$13++

End a long day of skiing with this interactive display. Start with dark, milk and white hot chocolate and let your imagination go wild. Use our complimentary "recipe" cards to mix up a "Holiday Spice," "Caramel Fudge," or a "Peppermint Stick" hot cocoa. Snacks with your hot chocolate include popcorn, mixed nuts and assorted cookies.

** Ask your coordinator for a full list of menu items.

After a long day out on the slopes or as the perfect close to a long day of meetings, choose any of these après ski menus to start your evening on the right foot.

FIESTA | \$15++

Fresh tortilla chips with a selection of seasoned ground beef, refried beans, shredded lettuce, onions, black olives, jalapenos, shredded cheddar cheese, chicken taquitos, and cheese empanadas

APRÈS SKI | \$15++

Assorted sausages with sauerkraut, diced onions, gourmet mustard and warmed buns, buffalo or barbeque chicken wings with bleu cheese, and fresh veggies with sour cream ranch dip

PUB FARE | \$16++

Enjoy jalapeno poppers, mozzarella cheese sticks, buffalo or barbeque chicken wings with bleu cheese, and sliders as a late afternoon snack



Evening Fare

Cold Hors d'Oeuvres

Classic finger sandwiches
Salami and roasted red pepper pinwheels
California rolls
Chicken/scallion/sesame roll
Deviled eggs
Smoked salmon cream cheese in a cucumber cup
| \$32 ++/DOZEN/SELECTION

Shiitake and roasted tomato bruschetta
Black forest ham and asparagus roulade
Chilled shrimp cocktail with lemon and cocktail sauce
Melon and prosciutto
Fruit kabobs with sweet yogurt dip
Caprese on a crostini
Seared beef carpaccio, cream cheese and arugula roll
| \$40 ++/DOZEN/SELECTION

Lobster and sun-dried tomato salad on endive
Marinated mushroom and amaltheia goat cheese canapé
Baby red potatoes filled with cream cheese and caviar
Peppercorn crusted lamb with pineapple chutney on a toast point
| \$48 ++/DOZEN/SELECTION



Hot Hors d'Oeuvres

Chicken yakitori with spicy teriyaki dipping sauce
Teriyaki meatballs
Chicken wings (buffalo, Asian, or barbecue)
Mini cheeseburgers with caramelized onions
Lemon and scallion chicken skewer

| \$32 ++/DOZEN/SELECTION

Polenta rounds with smoked salmon and havarti
Risotto balls stuffed with mushrooms and fontina
BBQ pulled pork stuffed biscuit
Tempura veggies with sweet chili dipping sauce
Buffalo stuffed mushroom caps
Crab cakes with remoulade
Coconut shrimp
Elk and vegetable mini kabobs
Montana grain stuffed mushrooms
Roast duck empanadas

| \$40 ++/DOZEN/SELECTION

Clams casino with wild boar bacon
Mini bison steaks on Montana grain crostini with wild currant mustard
Open faced elk sliders with melted onions
Pancetta wrapped shrimp with sherry/shallot butter
Beef tenderloin canapé with Amaltheia chevre and raspberry sauce
Lamb spring rolls with mint and hot mustard
Tempura bacon wrapped scallop

| \$48 ++/DOZEN/SELECTION



Reception Displays

Add any of the following displays to an afternoon break or mix and match to create a cocktail hour that is sure to impress!

FRESH VEGETABLE DISPLAY SERVES 25 | \$100++

Our traditional crisp garden vegetable display paired with a classic sour cream ranch dip

FRESH FRUIT DISPLAY SERVES 25 | \$105++

A selection of fresh seasonal melons and citrus fruit, sliced and displayed with assorted fresh berries

DOMESTIC AND IMPORTED CHEESE SERVES 25 | \$159++

A decorative array of mild and aged cheese, accompanied by an assortment of specialty crackers

DOMESTIC CHEESES ONLY | \$110++

The above displays accommodate 25 guests minimum.

BAKED BRIE EN CROUTE | \$325++

French Brie wrapped in puff pastry and baked. Served with tapenade, marinated onions, smoked salmon and an assortment of specialty crackers

DECORATED POACHED SALMON | \$320++

Pacific salmon display with lemon, capers, tomato, red onion, egg and a remoulade sauce. Served with an assortment of specialty crackers

CHILLED TENDERLOIN | \$395++

Petite medallions of herb-crusting tenderloin, served with horseradish and raspberry onion marmalade

WILD GAME DISPLAY | \$420++

A sampling of some Montana favorites! Duck breast medallions, smoked trout, venison and wild boar sausage presented with country-style pate and petite French baguette slices

ICED SEAFOOD DISPLAY | \$630++

A succulent arrangement of chilled prawns, crab claws, lobster medallions, smoked trout and New Zealand mussels, presented on a bed of crushed ice, with lemon wedges and cocktail sauce.

The above displays accommodate up to 50 guests minimum.

Plated Dinner



NAPOLEON TOWER | \$19++

An array of fresh seasonal vegetables, baked and served with a polenta wedge and finished with a light roasted scallion horseradish sauce

GREEN PEPPERCORN

CHICKEN BREAST | \$32++

Tender chicken breast lightly breaded and filled with apple and sweet onions, finished with green peppercorn sauce and wild rice blend

Available from 4pm to 9pm. All entrées served with house salad, fresh dinner rolls, seasonal vegetables and your selection for dessert. Beverages will include coffee and decaf coffee, assorted hot teas and iced tea

GRILLED PORK TENDERLOIN | \$35++

Marinated in honey-sage cider vinaigrette and served over roasted apple mashed potatoes with a red currant demi-glace and topped with crispy fried onions

SALMON WITH HERBED CITRUS

BALSAMIC GLAZE | \$37++

Seared Atlantic salmon fillet, topped with a citrus balsamic glaze accompanied by savory herbed potato cakes

PRIME RIB 8 – 10 OUNCE | \$38++

Prime rib seasoned with fresh herbs and spices and slow roasted, herb garlic oven roasted potatoes, veggie bundles, creamy horseradish and rosemary au jus
12-14 ounces \$42++

Plated Dinner (continued)

SURF AND TURF | \$43++

Pan seared petite filet and swordfish topped with lemon-leek butter and served with roasted root vegetable quinoa and roasted broccoli and cauliflower

CERTIFIED ANGUS NEW YORK STRIP | \$45++

New York strip loin served with bordelaise and herb garlic roasted oven fingerling potatoes and chef's choice sautéed vegetables

AHI TUNA | \$48++

Sesame crusted and pan seared with wasabi cream and pickled ginger, served over steamed rice and marinated seaweed salad

MONTANA SURF AND TURF | \$54++

Grilled bison New York and trout basted in herbed butter and served with roasted garlic mashed potatoes and chef's choice sautéed vegetables

DUCK BREAST AND WALLEYE | \$56++

Grilled breast of duckling with huckleberry onions and pan-seared Montana whitefish with lemon parsley butter, served with wild mushroom couscous



DINNER DESSERT SELECTIONS

Strawberry lime gateau	Tiramisu
Pastry chef selection	Flourless chocolate torte
Tavoletta di gianduja*	Wild huckleberry cheesecake*

*please add \$4++ for these selections

Plated Mixed Grill

Plated Mixed Grill | \$39++

Choose two from our green menu or upgrade your meal from the blue or black menus.



GREEN |

Chicken marsala

Red trout picatta dusted with cornmeal and fresh herbs

Sun-dried tomato pesto petite sirloin steak



BLUE | ADDITIONAL \$3 PER ITEM

Citrus balsamic glazed salmon

New Zealand lamb chops with dijon-herb crust

Quail stuffed with dried cherries and wild mushrooms

4 oz filet of certified angus beef



BLACK | ADDITIONAL \$6 PER ITEM

Breast of duck seared and topped with huckleberry onions

6 oz filet of certified angus beef wrapped in bacon

Sea scallops with lemon and white wine infused butter

Stuffed halibut filled with shrimp, spinach,
green peppercorns and gorgonzola cheese

Build your own mixed grill. All plates are served with house salad, fresh dinner breads, seasonal vegetables, chef's choice of starch and your dessert selection. Beverages will include coffee and decaf coffee, assorted hot teas and iced tea.



Children's Dinner Options

CHILDREN'S PLATED MEALS

Children's plated dinners must be in conjunction with a regular priced dinner, and in the same room. All children's plated dinners are served with the same dessert as the regularly priced dinner.

CHICKEN TENDERS | \$16++

House salad, lightly breaded chicken tenders, french fries, sides of ranch dressing and ketchup

HOT DOG | \$16++

House salad, hot dog, french fries and veggie sticks with ranch dipping sauce

KIDS GRILLED CHICKEN BREAST | \$18++

House salad, grilled chicken breast and baked potato with whipped butter

CHEESEBURGER | \$19++

House salad, cheeseburger, french fries and veggie sticks with ranch dipping sauce

SIRLOIN | \$19++

House salad, top sirloin of beef and baked potato with whipped butter

CHILDREN'S DINNER BUFFETS

Children's dinner buffets must be in a separate function room from the regularly priced dinner buffets. When the children's buffet is not in a separate function room, then the cost will be 50% of the regularly priced buffet.

CHICKEN TENDERS | \$18++

Fried chicken tenders with ranch dressing and ketchup, macaroni and cheese and seasonal vegetables

MINI BURGERS | \$19++

Mini burgers with lettuce, tomato, onion and pickle tray, potato chips and macaroni salad

KID'S BUFFET | \$21++

Mini corndogs, cheeseburger sliders, mac and cheese, relish tray, lemonade, milk and dessert

** All children's dinner buffets are served with lemonade, milk, and cookies for dessert.

Dinner Buffets

Available from 4pm to 9pm for 60 minutes. Buffets are available for groups of 25 or more. The following buffets include a fresh fruit tray, fresh baked dinner breads and specified dessert. Beverages will include coffee and decaf coffee, assorted hot teas and iced tea.

ITALIAN | \$32++

Caesar salad	Panzanella salad
Antipasto tray	Ratatouille
Penne and sauces	Chicken parmesan
Porchetta	Tiramisu

JEFFERSON | \$48++

Crisp vegetable display	Tossed spinach salad with Bacon,
Marinated vegetable salad	Candied Nuts and Red Onion
Seasonal vegetables	Garlic mashed potatoes
Chicken marsala	Char-grilled london broil
Cornmeal crusted walleye	Chef's choice dessert

RANCHER BBQ | \$39++

Potato salad and cole slaw	Crisp veggie and relish display
Fresh Seasonal Vegetable	Cowboy baked beans
4-step BBQ pork ribs	BBQ glazed chicken quarters
Corn Bread with Butter	Fruit cobbler with whipped cream

GALLATIN | \$55++

Crisp vegetable display	Greek salad
Chopped salad	Seasonal vegetables
Shiitake wild rice pilaf	Herbed roasted chicken breast
Braided salmon	Prime rib with au jus
	Strawberry lime gateau

BIG SKY GRILL | \$46++

Broiled tomato bruschetta	Chopped salad
Cucumber dill salad	Roasted asparagus
Rustic mashed potatoes	BBQ chicken breast
Chili rubbed sirloin	Lemon pepper salmon
Corn muffins	Build-Your-Own Strawberry Shortcake

MONTANA GAME SPREAD | \$64++

Marinated Vegetable salad	Cucumber/tomato/red onion salad
Elk and black bean chili	Seasonal vegetables
Honey roasted new potatoes	Cornbread and sage dressing
Bison london broil	Ginger seared duck breast
Pan fried walleye	Huckleberry NY cheesecake

Action Stations

SAVORY SELECTIONS

MASHED POTATO BAR | \$11++

A selection of Yukon Gold and sweet mashed potatoes. Top them off with any of the following savory additions: pulled pork, vegetarian bean chili, fresh roasted garlic, shredded cheese, sour cream, bacon bits and chives.

MOO SHOO | \$12++

A selection of two: chicken, shrimp, beef, or vegetarian moo shoo cooked in individual woks. Chef attended station accompanied with hoisin sauce and rice pancakes rolled to order. Served with vegetable fried rice and fortune cookies.

PASTA | \$13++

Your selection of 3 assorted pastas and sauces, paired with various chopped vegetables and hand sautéed to your guests liking. Served with rustic Italian breads and grated parmesan cheese.

PANINI | \$13++

A wide array of deli meats and cheeses mixed with an assortment of fresh bakery breads. Pair these with a variety of sauces including spinach and tomato pesto, horseradish sauce and 1000 island dressing, as well as a selection of fresh vegetables to create the perfect Panini.

Select one or more live-action cooking stations to enhance your buffet selection.

*25 person minimum

SWEET SELECTIONS

ICE CREAM SUNDAE | \$5++

Variety of ice creams, fresh fruits and candy toppings

BANANAS FOSTER | \$6++

Ignite any buffet with this fun fruit creation including sugar-coated cooked bananas and served over vanilla ice cream with a warm butter sauce accented with rum and cinnamon

CHERRIES JUBILEE | \$6++

Sweeten up your event with an exciting flambé of prepared cherries over creamy ice cream

CHOCOLATE FOUNTAIN | \$11++

Sliced fruits, whole berries, assorted cookies and crisp wafers displayed around a chocolate fountain

*50 person minimum

Carving Stations



SAGE ROASTED TURKEY | \$220

Served with wild mushroom/sausage dressing, pan gravy and corn bread muffins. Serves approximately 30 people

LEG OF LAMB | \$230

Salt encrusted roasted leg of lamb paired with rosemary au jus and basil mint jelly. Serves approximately 25 people

Another excellent addition to any event, select one of our chef-attended carving stations. Please note that stations are not served as dinner portions, and 6" plates will be used on all stations.

*25 person minimum

HONEY-MUSTARD GLAZED HAM | \$250

Accompanied by grilled pineapple and buttermilk biscuits. Serves approximately 50 people

VEAL LOIN | \$335

Veal loin stuffed with pine nuts and spinach, served with marsala sauce. Serves approximately 25 people

BEEF PRIME RIB ROAST | \$370

Served with horseradish cream and petite pan rolls. Serves approximately 35 people

STEAMSHIP ROUND OF BEEF | \$680

Served with au jus, horseradish, and petite pan rolls. Serves approximately 150 people

BARON OF BISON | \$990

Served with au jus, horseradish, and petite pan rolls. Serves approximately 100 people

Beverage Services

COLD BEVERAGES

ICED TEA	\$26++/ GALLON
LEMONADE	\$26++/ GALLON
FRUIT PUNCH	\$30++/ GALLON
CARAFES OF SOY MILK	\$12++/ LITER
CARAFES OF JUICE	\$12++/ LITER
CARAFES OF MILK	\$12++/ LITER
SPARKLING WATER	\$6++/ EACH
BOTTLED FRUIT JUICE	\$5++/ EACH
BOTTLED WATER	\$4++/ EACH
CANNED SODA	\$2.50++/ EACH

HOT BEVERAGES

COFFEE/DECAF/ASSORTED TEAS	\$38++/ GALLON
HOT CHOCOLATE	\$38++/ GALLON
APPLE CIDER	\$38++/ GALLON



Libations

CASH BAR | \$100 SETUP FEE/\$150 MINIMUM SALES PER HOUR

Guests are responsible for payment of their own drink purchases. The group master will be charged the difference to meet the minimum sales if they are not met.

OPEN BAR | \$100 SETUP FEE/\$150 MINIMUM SALES PER HOUR

Drinks are charged to the group master account on a consumption basis. There will be a 3% resort tax and 18% service fee added on to the amount of the final bill.

BEER/WINE | \$75 SETUP FEE/\$100 MINIMUM SALES PER HOUR

Beer and wine only are setup and attended. All beer and wine consumed will be charged to the group's master account. Expect the 3% resort tax and 18% service fee based upon the final bill amount.

House wine will be served with the above listed bars unless otherwise requested by the conference planner. A banquet wine list is available, should an upgrade be necessary. Please inquire with your conference coordinator.

BASE PRICING FOR INDIVIDUAL BEVERAGES

Domestic beer	\$ 5
Imported/microbrew beer	\$ 6
House wine (by the glass)	\$ 7
Well brand mixed liquors	\$ 6
Call brand liquors	\$ 7
Premium brand liquors	\$ 9

The Montana state liquor commission regulates the sale and service of alcoholic beverages. Big Sky Resort, as licensee, 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, anyone who appears to be under 35 years of age, may be asked to supply identification and anyone appearing intoxicated will not be served.

One bartender is provided per bar and is qualified to handle 100 guests. Cocktail service is also available for \$30.00 per hour.

KEG BEER | \$425 DOMESTIC OR \$575 MICRO-BREW

Keg beer is a special order item. The full cost of the keg will be billed to the group master account; this is not billed on consumption. One 15 gallon keg serves approximately 150 glasses.

CALL LIQUORS

Absolute vodka, Tanqueray gin, Cuervo Gold tequila, Captain Morgan rum, Jack Daniels whiskey, Makers Mark bourbon, Dewars and Crown Royal

PREMIUM LIQUORS

Grey Goose vodka, Tanqueray 10 gin, 1800 Tequilla, Knob Creek bourbon, Chivas Regal

Policies and Guidelines

FOOD AND BEVERAGE SERVICE

Menu possibilities are endless! Our conference coordinators and chefs are happy to work with any reasonable budget to customize a menu that will meet and exceed 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 30 days prior to your event.

GUARANTEES AND FOOD

Prices are guaranteed only after the banquet event orders (BEOs) have been signed and returned to the conference coordinator. 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 we may have to serve a comparable selection. The exact guest count for all of your group function is required three business days prior to your arrival. Any changes to your guaranteed number of guests within three business days are as follows: an increase to your guarantee will be accommodated with our best efforts and 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 functions space (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.

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 menu has been chosen and the BEOs have been signed and returned to your conference coordinator 30 days prior to your arrival.

Policies and Guidelines

OUTSIDE FOOD AND BEVERAGE

All food and beverage, with the exception of a wedding or specialty dessert, must be ordered through Big Sky Resort. All food and beverage is property of Big Sky Resort and may not be removed from any function. There is a significant health risk involved with taking food to-go and Big Sky Resort will not be held liable for this activity.

BUFFETS AND BREAKS

Buffets are based on a 60 minute schedule and breaks on a 30 minute schedule. Service will be provided for banquet functions for a period of 60 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 with certain exceptions in our breakfast menu or otherwise agreed upon by the conference coordinator and the chefs. Groups with less than 25 attendees that choose a buffet will be billed for the minimum number of 25.

MEAL TIMES

Breakfast is available between 6:00am – 10:00am, lunch from 11:00am – 3:00pm and dinner from 4:00pm – 9:00pm. Meals served outside of these times are subject to an additional charge.

CANCELLATIONS

Because of our location, it takes a lot of advance planning and ordering to make your scheduled events a success. If a function is cancelled 30-15 days prior to your arrival, a 20% cancellation fee of the projected revenue will be charged. If a function is cancelled 14-7 days prior to your arrival, there will be a 50% cancellation fee of the projected revenue. Any cancellation within 7 days to your arrival is subject to a 100% cancellation fee of the projected revenue.

SERVICE FEES AND RESORT TAX

All food and beverage purchased through Big Sky Resort is subject to an 18% service fee. In addition, any dollar spent in the Big Sky Resort community is subject to the 3% resort tax, enforced by the state of Montana. These fees are noted by the “++” throughout the menu.

Policies and Guidelines

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 coordinator for further details.

ALCOHOL BEVERAGE POLICY

Alcoholic beverages may not be brought into the event from outside sources. 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, we ask that the patron, patron's guests or invitees not bring outside alcoholic beverages into an event.

HOURS OF OPERATION

The conference center is able to provide meals from 6am until 9pm. Meals served outside these times are subject to an additional service fee. Exceptions can be made, but please work with your conference coordinator on details for these special events. All evening events are to conclude by 12:00 midnight. Please ensure that the entertainment you have hired is aware of this event end time.

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 AND 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 person connected in any way with said event.

Policies and Guidelines

CONFERENCE AND PRIVATE FUNCTION SETUP

Details for room set up, audio/visual needs, marquees, equipment rental and other conference needs are arranged directly through your conference coordinator. All details should be finalized 30 days 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 these specifications on the signed contract, any changes made may incur a set up fee (\$25.00 per employee per hour) to re-set the room.

GROUP SHIPMENT

All boxes sent to Big Sky Resort before or during the conference must be labeled to the attention of the conference coordinator with the recipient's name, group affiliation and event date. We ask that your boxes do not arrive more than 5 days prior to the start of your conference. Please keep in mind that the resort does not receive mail or boxes over the weekend. A storage fee may be applied to boxes arriving more than 5 days prior to arrival. Contact your conference coordinator to arrange this in advance.

TRADE SHOWS

Any exhibitor at Big Sky Resort will receive an 8' x 24" draped and clothed table, one chair and approximately 10' x 7' of exhibit space. A one-time fee of \$125.00 per exhibitor will be charged to the master account. Pipe and drape for each exhibitor is available at an additional fee.

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 coordinator at the time of departure. There will be a \$25.00 per key fee charged for any un-returned keys.