

A bride and groom are shown in profile, kissing on a rocky mountain peak. The bride is wearing a white wedding dress with a long, flowing veil. The groom is wearing a grey suit. In the background, a large, rugged mountain with a sharp peak rises against a cloudy sky. The foreground is a rocky, uneven terrain.

# **WEDDINGS** AT BIG SKY RESORT

[BIGSKYRESORT.COM/WEDDING](http://BIGSKYRESORT.COM/WEDDING) | 406-995-5891

**CATERING MENU | AUTUMN 2021**

# BREAKFAST & BRUNCH

## **New Beginnings Brunch (choice of 4 items) | \$28/guest**

*Add additional items for \$4.50/guest*

- \* fresh seasonal fruit & berries
- \* artisan pastry display
- \* assorted muffins, mini croissants & scones
- \* honey-vanilla yogurt & granola
- \* applewood smoked bacon
- \* turkey sausage patties
- \* sausage links
- \* whole wheat honey pancakes, whipped butter, Flathead cherry maple syrup
- \* almond french toast, whipped butter, huckleberry maple syrup
- \* gravlax bagel display
  - mini bagels, whipped citrus cream cheese, capers, red onion, lemon
- \* biscuit breakfast sandwich
  - sausage, egg, cheddar cheese, house-made buttermilk biscuit
- \* scrambled eggs with gruyere & fresh herbs
- \* house-made buttermilk biscuits & jalapeño gravy
- \* huckleberry sour cream coffee cake bars
- \* assorted house-made quiche
- \* egg white florentine frittata
- \* red potato wedges, caramelized onion

## **Plated Breakfast**

### **Cinnamon Raisin Stuffed French Toast | \$22**

pink lady apple and cream cheese filling, cheesy scrambled eggs, roasted potato medley

### **Southwest Breakfast Tamales | \$22**

green chili tamales, avocado, two fried eggs, chorizo, salsa verde,  
house-pickled red onions, chive crema, Cotija & fresh cilantro, black beans & pico de gallo

### **Southern Fried Chicken and Waffles | \$ 28**

breaded chicken tenders, sawmill gravy, bliss maple syrup, scrambled eggs, fresh fruit

### **Down Home | \$26**

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

### **On The Go | \$18/guest**

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

## PASSED

A minimum of 3 dozen per selection required. For cocktail hour, a maximum of 4 selections.

### Chilled Selections

#### **\$24 per dozen**

- \* melon ball skewer, prosciutto & blood orange olive oil
- \* paris ham & asparagus pinwheels
- \* imported olive, ciliegine mozzarella, capicola skewer
- \* cucumber cups, roasted red pepper & chickpea puree

#### **\$30 per dozen**

- \* st. andre triple cream, apricot, raspberry tarts
- \* smoked trout salad phyllo cups
- \* cucumber cups, dill cream & smoked salmon
- \* italian eggplant caponata crostini

#### **\$36 per dozen**

- \* chinese chicken salad spring rolls
- \* mexican shrimp cocktail spoons
- \* spicy tuna tartare, wonton chip, white soy
- \* mini maine lobster rolls, shredded lettuce, tarragon aioli

### Hot Selections

#### **\$32 per dozen**

- \* shrimp toast, spicy aioli
- \* crispy fingerling potatoes, spicy aioli
- \* seared tofu skewers, walnut pesto

#### **\$36 per dozen**

- \* bison wontons with huckleberry chili sauce
- \* fried chicken & waffle bites: cheddar waffle, sriracha maple syrup
- \* potato latkes, crème fraiche & caviar
- \* roasted beef, black & bleu crostini

#### **\$42 per dozen**

- \* crispy crab cakes, caper remoulade
- \* shrimp tempura, sweet thai chili & citrus soy
- \* house made lamb meatballs, roasted red tomato, tzatziki & pecorino romano

#### **\$48 per dozen**

- \* choose any slider from our reception stations menu

## STATIONS

### **Pub Fare | \$21/guest**

sweet corn nuggets, dry rubbed grilled chicken wings with herbed sour cream dip, huckleberry bbq, sweet thai chili sauce, warm pretzel sticks & gorgonzola cheese sauce

### **Charcuterie Board | \$27/guest**

chef's choice regional & international charcuteries & artisanal cheeses, crudité, mixed olives and pickles, On the Rise grilled baguette

### **Après Ski | \$23/guest**

chicken schnitzel & waffles, german potato salad, pickled vegetables

### **Mediterranean | \$25/guest**

assorted flat breads & pita, with hummus, tzatziki & olive tapenade, grilled vegetable kabobs, pressed muffuletta halves

### **Chef Carving Station | \$36/guest**

pretzel rolls, b&b pickles, traditional sauces, choice of two:

- \* slow roasted prime rib
- \* whole roasted cauliflower
- \* chili pork tenderloin
- \* blackened deep fried turkey breast

### **Custom Slider Bar | \$31/guest**

waffle fries, house fry sauce, choice of three:

- \* caprese : tomato, mozzarella, basil pesto, balsamic
- \* bao buns: Bao, pork belly, pickled vegetable
- \* country-style : house-made biscuit, pulled pork, creamy coleslaw
- \* nashville hot chicken : sweet hawaiian roll, pickle
- \* traditional : montana wagyu beef, vermont cheddar, caramelized onion
- \* sicilian : eggplant parmesan, hoagie slider
- \* house-made crab cake : sweet hawaiian roll, remoulade
- \* fish taco torta : fried talapia, crusty slider roll, cabbage slaw

## PLATED

All plated entrées include house salad, dinner breads, choice of one starch, one vegetable.  
 Chef's choice dessert may be added for \$2.50/guest. Includes regular & decaf coffee, hot teas and iced tea.  
 Limited to two entrée options & one vegetarian option. Preorder with names and selections required.

### **Parmesan Eggplant Stack | \$41.50/guest**

grilled vegetables, roasted red bell pepper, wilted spinach, goat cheese, san marzano tomato sauce

### **Bison Bolognese | \$43.50/guest**

pappardelle pasta, bison tomato ragu, parmesan, mozzarella, fresh herbs

### **Herb Roasted Chicken | \$47.50/guest**

wild mushrooms, bacon onion jam, marsala vin blanc

### **Charbroiled Local Pork Tenderloin | \$47.50/guest**

barbeque sauce, corn relish, fried onion rings

### **Sustainable Salmon | \$49.50/guest**

lemon-herb beurre blanc | **substitute local trout | \$59.50**

### **New York Strip 10oz | \$51.50/guest**

bordelaise | **upgrade to 14oz | \$59.50**

### **Big Sky Mixed Grill | \$55.50/guest**

4oz beef tenderloin, 4oz salmon fillet

### **Montana Bison | \$62.50/guest**

local bison, huckleberry demi

### **Montana Field & Stream | \$65.50/guest**

elk loin steak with bordelaise, butter basted local trout fillet

#### **Vegetable**

- \* lemon scented broccolini
- \* seasonal vegetable medley
- \* baby carrots & mini squash
- \* hericot verts & red peppers
- \* roasted root vegetables

#### **Starch**

- \* thyme potato pavé
- \* mediterranean couscous
- \* sweet potato duchess
- \* crispy smashed fingerlings
- \* wild rice & cranberries
- \* horseradish mashers

## BUFFET

Includes regular & decaf coffee, hot teas and iced tea.

### STARTERS

Choose two:

- \* garden salad
- \* caesar kale salad, parmesan crouton, tomato
- \* arugula salad, artichoke, caramelized onion, roasted red bell pepper, citrus vinaigrette
- \* mozzarella caprese, sliced tomato, mozzarella, arugula, pesto
- \* balsamic glazed portabella mushroom salad, red bell pepper, greens
- \* antipasto salad, cured meats & marinated vegetables
- \* grilled fingerling potato salad, bacon vinaigrette
- \* wild rice salad, almonds, cranberry, celery onions, carrots, champagne vinaigrette

### ENTREES

- \* grilled bison tenderloin
- \* sliced NY strip loin, porcini mushroom sauce
- \* marinated flank steak, roasted poblano cream sauce
- \* moose drool brown ale marinated grilled chicken, pan jus
- \* stuffed chicken breast, boursin, roasted red bell peppers
- \* herb rubbed pork tenderloin, romesco
- \* pan seared trout, tarragon cream sauce
- \* cedar plank salmon, lemon, dill
- \* grilled cauliflower steak, moroccan tomato sauce

### SIDES

Choose two:

- \* macaroni & cheese
- \* thyme potato pave
- \* wild rice & cranberries
- \* crispy smashed fingerlings
- \* seasonal roasted vegetables
- \* horseradish mashers
- \* roasted brussel sprouts, bacon vinaigrette
- \* lemon scented broccolini
- \* baby carrots & mini squash
- \* hericot verts & red peppers
- \* sweet potato soufflé

**choose two entrées | \$50/guest**

**choose three entrées | \$62/guest**

**chef's choice vegetarian entrée | \$5/guest\***

**additional side or starter | \$3/guest\***

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

# LATE NIGHT TREATS

Limited to one hour of staff service, must be ordered prior to 10:00pm.

## **Ballgame | \$13/guest**

popcorn, chex mix, and crunchy pretzels, lemonade

## **Coffee Shop | \$15/guest**

cinnamon-sugar dusted donut holes, house biscotti, full coffee and hot chocolate bar, fresh whipped cream

## **Slice Slice Baby | \$13/guest**

large three topping pizzas. pepperoni, sausage, lemon-thyme chicken, tri tip steak, waygu meatballs, bell peppers, fresh mozzarella, red onion, button mushroom, artichoke hearts, black olive, green olive, cut party style

## **Guacho | \$18/guest**

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

## **Chef Carving Station | \$36/guest**

pretzel rolls, b&b pickles, traditional sauces, choice of two:

- \* slow roasted prime rib
- \* whole roasted cauliflower
- \* chili pork tenderloin
- \* blackened deep fried turkey breast

## **Custom Dessert Bar | \$16/guest**

*choice of 4 items; additional selections \$3/person:*

- \* chocolate dipped brownie bites
- \* cheesecake squares
- \* mini pie tarts: pecan, lemon, chocolate
- \* chocolate covered strawberries and pineapples
- \* chocolate mousse cups
- \* assorted cake balls: seasonal flavors
- \* assorted cookie bites: chocolate chip, peanut butter, oatmeal raisin
- \* chocolate dipped shortbread cookies
- \* Oreo crusted red velvet cake bites
- \* pecan crusted carrot cake bites

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.

## SELECTIONS

### Well Liquors

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

### Call Liquors

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 Liquors

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)

### House Wine

Heron (Napa Valley, CA) House wine will be served with all listed bars unless otherwise requested. *For upgrades and a complete wine list, please ask your Wedding Catering Manager. These wines are billed on consumption by the opened bottle.*

## SERVICE

### Beer, Wine & Spirits Bar | \$125 setup fee

Cash or hosted. Selection of spirits & mixers, domestic & local beer, house wine, and soft drinks. Client may select offered/hosted tiers of spirits. *The group master account will be charged the difference to meet minimum sales if necessary. \$150 minimum sales/hour.*

### Beer & Wine Bar | \$ 75 setup fee

Cash or hosted. Selection of domestic & local beer, house wine, and soft drinks. *The group master account will be charged the difference to meet minimum sales if necessary. \$100 minimum sales/hour.*

## ADDITIONAL

### Hosted Keg Beer | Domestic: \$575 | Specialty : \$725

*kegs contain 100-110 servings*

### Additional Bartender

**\$50/hour**

*our standard is 1 bartender per 75-100 guests.*

### Base Pricing for Individual Beverages

Domestic Beer	\$6
Imported/Microbrew Beer	\$7
House Wine (by the glass)	\$8
Premium House Wine	\$10
Champagne Toast	\$8
Well Brand Liquors	\$8
Call Brand Liquors	\$9
Premium Brand Liquors	\$10
Local Montana Spirits	\$11
Specialty/Personalized Cocktails	Starting at \$14

### Non-Alcoholic

Coke Products	\$4
Gourmet Hot Cocoa	\$116 per urn
Spiced Hot Apple Cider	\$116 per urn
Lemonade	\$27 per gallon
Fruit Punch	\$27 per gallon



## ENHANCEMENTS

- Photo Slide Show Package** | \$350
- High lumen LCD projector
  - Lectern setup with power and cables (VGA/HDMI)
  - 6x9 screen
  - AV Technician available for initial set up and on-call support

- GOBO Monogram Projection** | \$250
- LED Color Throw Lights** | \$75 each
- Risers** (6'x8' sections) | \$150
- Pipe & Drape** (per 8' section) | \$25
- Specialty Linens** | Market
- Chair Moving** (use of non-venue chair) | \$4/chair

- Audio Package** | \$450
- Includes: Mixer, Microphone, Portable Sound, DI
  - Ideal for speeches and background music

## EXPECTATIONS

Your Big Sky Resort Catering Manager is here to assist you with the following:

1. Menu selection
2. In-House Audio Visual and Enhancement needs
3. Creating a Banquet Event Order (BEO) listing the food and beverage selections agreed upon

### Food & Beverage Service

Our Catering 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 30 days prior to your event.

### Guest Safety

Big Sky Resort has always prioritized guest safety and comfort and understands the traveler sentiment of uncertainty surrounding COVID-19. Ongoing reviews of current protocol for the sanitization of meeting and public areas are in effect. These highest levels of standards include industry best practices, and local, state and federal guidelines.

### Guarantees & Food

Prices are guaranteed only after the banquet event orders (BEOs) have been signed and returned to the Catering 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 72 hours 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.)

### 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. 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.

**Penalties for bringing in outside food and beverage (items not provided or approved in writing by Big Sky Resort) are as follows:**

**Outside Food: \$50 per person, based on guaranteed attendee count and a \$500 clean up fee**

**Outside Beverage: \$250 per bottle of alcohol, \$15 per single serving of alcoholic beverage**

### Service Fees & Resort Tax

All food and beverage purchased through Big Sky Resort is subject to a 20% service 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.

### Alcoholic 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.

