



MEETINGS & EVENTS MENU

MONTANA INSPIRED CUISINE IN PARADISE



BREAKFAST

All breakfast buffets and bars are accompanied by hot coffee, tea, and orange juice.
Minimum order of 10 guests. Priced per person.

BUFFETS

Prairie Continental // \$29

sliced fruits and berries, chef's bakery basket, hard-boiled eggs, steel-cut oatmeal with toasted nuts and dried fruit

Beartooth Buffet // \$40

sliced fruits and berries, chef's bakery basket, organic scrambled eggs with cheddar, country sausage, hickory smoked bacon, hash browns with brown butter and herbs

Emigrant Buffet // \$55

sliced fruits and berries, chef's bakery basket, organic scrambled eggs with cheddar, country sausage, hickory smoked bacon, hash browns with brown butter and herbs, choice of omelet or waffle station

*(1) Chef Attendant (waffle or omelet) Fees at \$150 each

BARs

Avocado Toast Bar // \$36

assorted breads, mashed avocado, bacon bits, sliced tomatoes, smoked salmon, pepitas, feta cheese, cucumber, radishes, sprouts, hard boiled eggs

Smoked Trout & Bagel Bar // \$32

assorted bagels, smoked trout, lettuce, sliced tomatoes, sliced red onions, capers, regular cream cheese, chive cream cheese, lemons, hard boiled eggs

CHEF'S FAVORITE BREAKFAST STATIONS

Chef Attendant Fee at \$150/hour

Loaded Taters Bar // \$28

hash browns or country style potatoes, ham, bacon, sausage, peppers, onions, variety of cheeses, guest's choice of egg style - accompanied by a variety of hot sauces **NF**

Chef Attended Waffle Station // \$28

assorted toppings, whipped cream, maple syrup, fruit

Chef Attended Omelet Station // \$32

regular eggs, egg whites, swiss, cheddar, goat cheese, pepper jack cheese, seasonal vegetables, smoked trout, jalapeno elk sausage, bacon, ham

DISPLAYED BREAKFAST ENHANCEMENTS

Customize your breakfast experience with these classics! Available as add-ons to the buffets and bars, not sold individually. Priced per person.

Honey Yogurt & Berry Granola Parfait **VG** // \$10

Steel-Cut Oatmeal // \$12

toasted nuts, assorted milk, and dried fruit **VG, GF**

Scrambled Eggs **VG, GF, NF** // \$9

Choice of Bacon, Sausage, or Ham **GF, NF** // \$12

Avocado Toast **VG** // \$18

thick-cut toast, avocado, hard boiled egg, housemade lemon ricotta, chili salt

Brioche French Toast Skewers // \$14

almonds, berries, powdered sugar, and maple syrup

Mini Chicken & Waffles **NF** // \$14

Buttermilk Biscuits & Country Gravy **NF, VG** // \$16

Breakfast Burritos **NF** (option for **VG, DF**) // \$16

Gluten-Free Muffins **GF** // \$9

Breakfast Sandwiches **NF** // \$14

Vegan Chia Pudding with Berries **V, GF** // \$9

ON THE GO BREAKFAST

All On The Go Breakfasts are served with seasonal fruit, coffee, and a bottled water in sustainable to-go containers.

Roasted Vegetable Wrap // \$32

arugula, balsamic portobello, hummus, goat cheese (served cold) **NF, VG**

Breakfast Sandwich // \$32

cheddar cheese, scrambled eggs, bacon, english muffin **NF**

Breakfast Burrito // \$32

eggs, cheese, bacon, salsa and sour cream **NF**

NF: Nut-Free | **GF:** Gluten-Free | **DF:** Dairy-Free | **VG:** Vegetarian | **V:** Vegan

All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.

BREAKS

A LA CARTE BEVERAGES

Ghost Town Coffee Roasters
Regular & Decaf Coffee // \$95
by the gallon

Two Buds One Leaf, MT // \$95
assorted flavors, by the gallon

Soft Drinks // \$5

Cock 'N Bull Ginger Beer // \$7

Bottled Sparkling & Still Water // \$5

Bottled Gatorade & Iced Tea // \$7

Bottled Lemonade // \$7

Infused Fruit Water // \$20 per gallon

BREAK BARS

Priced per person

Paradise Valley Trail Mix Bar // \$18 **VG**
housemade granola, dried fruits, assorted nuts and seeds

Smoked Trout & Bagel Bar // \$24 **NF**
assorted bagels, smoked trout, lettuce, sliced tomatoes, sliced red onions, capers, cream cheese, chive cream cheese, lemons

Avocado Toast Bar // \$28 **NF, VG**
assorted breads, mashed avocado, bacon bits, sliced tomatoes, smoked salmon, pepitas, feta, cucumber, radishes, sprouts

Bruschetta Bar // \$18 **VG**
roasted mushrooms and confit garlic, blistered tomatoes and basil, herb whipped goat cheese

Vegan Protein Break // \$32/person **GF, V**
goji acai berry bites, chia seed pudding, veggie crudité, hummus, cashew caesar dressing, babagannoush

BREAK SNACKS

Priced per person unless otherwise noted

Bowl of Whole Fruit // \$24 **V, GF, NF**
dozen whole fruit

Honey, Yogurt & Berry Granola // \$10 **VG**

Veggie Crudité // \$12
classic hummus **V, GF** ranch **VG**

Roasted Nuts // \$16/lb
sea salt, rosemary **GF, V**

House-Baked Cookies // \$42/doz
chocolate chip, brookie, snickerdoodles, oatmeal **VG**

Hand-Rolled Bourbon Truffles // \$38/doz **VG**

House-Baked Brownies // \$36/doz **VG**

Popcorn Bags // \$24/doz
cinnamon-sugar, parmesan, dill, butter **VG, GF**

Seasonal Fruit Skewers // \$28/doz
citrus yogurt dipping sauce **GF, VG, NF**

Huckleberry Parfait // \$24/doz **GF, VG, NF**

Fruit Platter // \$150 per 20 guests
assorted seasonal fruit

Cheese Board // \$270 per 20 guests
fresh fruit, breads, herbed crackers

Meat & Cheese Board // \$280 per 20 guests
fresh fruit, breads, herbed crackers



All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.

LUNCH

All lunch menus are accompanied by lemonade and iced tea. Sodas and sparkling water available at \$5/each.
Minimum order of 10 guests. Priced per person.

RIDGE DELI

\$42

Mixed Greens

shaved vegetables, tomatoes, cucumber, assorted dressing **V, GF, NF**

Spinach Salad

basil, mint, olive oil, sea salt **VG, NF, DF**

- BYO SANDWICHES -

for each guest to custom create

Breads

whole wheat, sourdough, hoagie, brioche, pita, gluten-free bread

Spreads

confit garlic aioli, honey mustard, roasted pepper hummus

Meats

roasted chicken breast, house-smoked turkey,
ham, pastrami, bacon

Cheeses

pepper jack, swiss, cheddar

Accompaniments

assorted lettuces, pickles, tomatoes, onion,
marinated roasted vegetables

Seasonal Fruit Plate **V, NF, GF**

Assorted Cookies

TACO BAR

\$48

Elote Salad

mixed greens, elote, chili lime salt, pickled red onions,
cilantro vinaigrette **GF, NF**

Bases

mixed greens, cilantro rice, corn and flour tortillas **VG, NF**

Proteins

ground bison **GF, DF, NF**, shredded chicken **GF, DF, NF**, chili lime tofu **V, NF**

Toppings & Sides

shredded cabbage, tomatoes, onion, salsa roja, pico de gallo,
guacamole, cotija cheese, shredded cheddar cheese,
jalapenos, chips and salsa

Desserts

Tres Leche Cake | Cinnamon Churros +\$4 per person

GULCH LUNCH BUFFET

\$52

Kale & Crispy Parmesan Salad

compressed apple, toasted sunflower seeds, apple-honey vinaigrette **VG, GF**

Quinoa Tabbouleh

heirloom tomato, english cucumber,
Amaltheia goat cheese, mint **VG, GF, NF**

Summer Squash

served in arrabiatta sauce **GF, VG**

Roasted & Chilled Broccolini

preserved lemon vinaigrette, candied nuts **GF, V, DF**

Fired Flatbreads

Buffalo | torn spicy buffalo meatballs, tomato sauce, gouda, arugula **NF**

Elk | elk sausage, roasted chilies and onions,
mozzarella, roasted garlic sauce **NF**

Veggie | thinly sliced potatoes, rosemary,
local chevre goat cheese, arugula, confit garlic aioli **NF, VG**

Tiramisu

lady fingers, espresso, cream

RANCH LUNCH BUFFET

\$58

BYO MONTANA PROTEIN BOWL

for each guest to custom create

Bases

steamed brown rice, quinoa, mixed greens **V, NF**

Proteins

thinly sliced bison, local trout, pressed tofu

Toppings

sweet potatoes, beans, corn salsa, scallions, seeds & nuts,
boiled eggs, cucumbers, black garlic ranch, spicy mayo,
apple vinaigrette

Huckleberry Cheesecake Bars

LUNCH

PLATED LUNCH // \$52

Choice of one soup, one salad, and chef's seasonal dessert.

SOUPS *choose one:*

Heirloom Tomato Gazpacho **GF, DF, VG**

Chilled Pea Soup
crème fraîche, mint **GF, DF, VG**

Creamy San Marzano Tomato
garlic cream, toasted sourdough **GF, V**

Smoked Potato Leek Soup
chives, cheddar **GF**

Elk & Buffalo Sweet Potato Chili // +\$10 **GF**

Pheasant Soup
firecracker corn, apple, sweet potato hay

Lobster & Butternut Squash Bisque
sherry

SALADS *choose one:*

Choice of grilled chicken, salmon, or hanger steak.
Add a second choice for +\$5 a person.

Endive & Baby Frisée Salad
compressed pears, candied pecans,
roquefort cheese truffle vinaigrette **GF, V**

Sage Salad
black garlic ranch dressing, baby greens, crispy shallots,
roasted heirloom tomatoes, radishes **GF, V**

Whipped Burrata Salad
heirloom tomato, textures of basil, olive oil, sea salt **GF, V**

Caesar Salad
parmigiano reggiano, brioche croutons

Salad of Baby Greens
honeycrisp apples, candied pecans, marinated feta **GF, V**

CHEF'S SEASONAL DESSERT

Rotating selection of desserts.

NF: Nut-Free | GF: Gluten-Free | DF: Dairy-Free | VG: Vegetarian | V: Vegan

All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.

BOXED LUNCHES // \$38

All lunch items are served with chips, a side salad, seasonal fruit, brownies, and spring water in sustainable to-go containers.

Chicken Salad Wrap
lettuce, golden raisins, candied walnuts, red grapes

Fireside Club Sandwich
honey ham, house herb roasted turkey, tomato, cheddar,
shredded lettuce, avocado, garlic aioli, sourdough bread **NF**

Roasted Vegetable Sandwich
hummus, red peppers, Amaltheia chevre, zucchini,
balsamic portobello, red onion, on whole wheat **NF**
(gluten-free upon request)



RECEPTION

HORS D'OEUVRES

Available passed or displayed. Priced per item. Minimum order of two dozen.

HOT

Wild Mushroom Arancini // \$5
smoked tomato jam, thyme **NF, VG**

Mediterranean Chicken Satay // \$6
cucumber yogurt, dill **GF, NF**

Smoked Trout Cakes // \$8
caper lemon aioli **NF**

Cheesy Polenta Cakes // \$4
romesco sauce, brie **VG, GF**

Prime Grass-fed Meatballs // \$8
arrabbiata sauce, pecorino **NF**

Roasted Tomato Soup & Grilled Cheese // \$6 **NF, VG**

Garam Masala Roasted Cauliflower // \$5
roasted tomato aioli **DF, NF, V**

Bison Tenderloin Skewer // \$8
sweet cherry demi-glace **DF, NF**

Lobster Bisque Shooters // \$12 **NF**

Redneck Sausage Stuffed Mushrooms // \$6

Housemade Latke & Caviar & Crème Fraîche // \$12 **NF**

Fried Mac & Cheese // \$6
bacon and jam **NF, VG**

Lamb Kebab // \$8
tzatziki **GF, NF**

COLD

Bison Tenderloin Tartar // \$10
garlic crostini, garlic chip **DF, NF**

Roasted Tomato Bruschetta // \$6
chevre, garlic crostini **NF, VG**

Spinach Artichoke Bruschetta // \$7
white cheddar, grilled baguette **NF, VG**

Compressed Seasonal Melon & Feta Bites // \$7
VG, NF, GF

Oysters on the Half Shell // \$8
served on ice with shallot and black pepper mignonette **GF, NF**

Bacon Wrapped Goat Cheese Stuffed Dates // \$6
medjool dates stuffed with local herb goat cheese and
wrapped with Daily's bacon **GF, NF**

Shrimp Cocktail // \$8 **DF, NF**

Avocado Toast // \$6
pepitas, pickled shallots, chili salt **DF, VG**

Tomato Gazpacho // \$6

Stuffed Endives // \$6
whipped goat cheese, candied bacon, shaved dates,
crumbled blue cheese **NF, GF**

Montana Raised Trout Ceviche // \$8
gently citrus cured trout, crispy wonton **DF, NF**

Prosciutto Wrapped Grilled Asparagus // \$8
balsamic glaze **DF, NF, GF**

Smoked Salmon // \$8
whipped chive infused goat cheese, cucumber **GF, NF**

Ahi Tuna Crudo Cups // \$8
sticky rice, ahi, green onion, ponzu **GF, NF, DF**

STATIONED HORS D'OEUVRES

Priced per person

Cheese & Honey // \$16
seasonal fruit, fresh breads, herbed crackers **VG**

Charcuterie & Cheese // \$22
seasonal fruit, fresh breads, herbed crackers

Dips & Breads // \$14
caper lemon aioli, smoked trout dip, artichoke and spinach dip,
classic hummus

Vegetable Crudite // \$10
hummus, homemade ranch, babaganoush **VG, GF**

Dessert Before Dinner // \$14
assorted petit fours

Seafood Bar // Market Price
steamed crab, scallop crudo, prawns, oysters, smoked trout,
served on ice with cocktail sauce, horseradish, fresh lemon mignonette

DINNER

All dinner menus are accompanied by rolls and butter, along with hot coffee and tea. Minimum order of 20 guests.
Price per person is established for all guests as the highest priced main course selected.

SAGE GOURMET BBQ BUFFET

\$ 115

Accompanied by infused water and sweet tea
Make this Chef Attended with ribs off the grill!
Chef Attendant fee of \$150 for up to 90 minutes of service.

Sliced Watermelon

tajin sprinkle VG, GF, NF

Cabbage & Coal Charred Carrot Slaw

celery seed dressing, pickled chilies VG, GF, NF

Gourmet Potato Salad

Sage House Salad

cherry tomatoes, red onion, cucumber,
grana padano, balsamic vinaigrette GF, VG, NF

Smoked Montana Ham Hock & Beans NF

Fontina Mac & Cheese

roasted garlic breadcrumbs NF
add lobster +\$10

Dry-Rubbed Smoked Pork Ribs NF, DF, GF

Beef Brisket

huckleberry bbq sauce NF, DF, GF

All the Fixin's

pickled vegetables, hot sauce, bbq sauce bar

Hand Pies

seasonal fruit compote NF

GALLATIN DINNER BUFFET

\$85-\$115

Quinoa Tabbouleh

heirloom tomato, english cucumber, feta, mint VG, GF, NF

Baby Beet Salad

frisée, blue cheese, hazelnuts, citrus vinaigrette VG, GF

Choice of Three Mains:

Grilled Chicken Breast // \$95

roasted peppers, chimichurri VG, GF, DF

Flathead Lake Trout // \$105

confit tomatoes, leeks, lemon butter NF, GF

Wild Mushroom & Butternut Squash Risotto // \$85

NF, GF, VG

Sliced Wood Grilled Flank Steak // \$115

port demi-glace NF, GF

Whipped Garlic Mashed Potatoes NF, GF, VG

Sauteed Green Beans

roasted shallots, olive oil NF, GF, V, DF

Honey Panna Cotta

GF, VG, NF

NF: Nut-Free | GF: Gluten-Free | DF: Dairy-Free | VG: Vegetarian | V: Vegan

All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.



DINNER

All dinner menus are accompanied by rolls and butter, along with hot coffee and tea. Minimum order of 20 guests.
Price per person is established for all guests as the highest priced main course selected.

ABSAROKA DINNER BUFFET

\$ 105-\$ 135

Mixed Greens

shaved vegetables, tomatoes, cucumber,
house vinaigrette and buttermilk ranch VG, GF, NF

Melon & Mozzarella Caprese

basil, mint, olive oil, sea salt VG, NF

Choice of Three Mains:

Grilled Elk Loin // \$135

bordelaise sauce, roasted tomatoes DF, GF, NF

Red Wine Braised Beef Short Ribs // \$105

braising sauce, root vegetables DF, GF, NF

Pork Tenderloin // \$125

cider grain mustard glaze DF, GF, NF

Grilled Vegetable Napoleon // \$105

housemade ricotta, roasted tomato,
spinach, parmesan VG, GF, NF

Roasted Fingerling Potatoes DF, GF, NF, V

Grilled Broccolini

balsamic, garlic oil, sea salt DF, GF, NF, V

Maple Crème Brûlée

YELLOWSTONE DINNER BUFFET

\$ 150

Baby Green Salad

shaved carrots, cucumber, grape, tomato, black garlic ranch VG, GF, NF

Baby Spinach

candied walnuts, compressed apples, feta, apple vinaigrette VG, GF

Pheasant Soup

firecracker corn, apple, sweet potato hay NF

Bison Tenderloin

whipped potatoes, port wine gastrique GF, NF

Venison Medallions

juneberry mushroom demi-glace, creamy polenta GF, NF

Local Montana Trout

wild rice and heirloom tomato nage GF, NF

Rabbit Gnocchi Tomato Stew

roasted root vegetables GF, NF

Grilled Asparagus & Roasted Broccolini

fried garlic GF, NF

Huckleberry Cheesecake VG, NF

S'mores Chocolate Cake

NF: Nut-Free | GF: Gluten-Free | DF: Dairy-Free | VG: Vegetarian | V: Vegan

All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.



CHEF'S PLATED 3-COURSE DINNER

\$135 // PERSON

All dinner menus are accompanied by rolls & butter, along with hot coffee & tea.
Price per person is established for all guests as the highest priced main course selected.

FIRST COURSE *choose one:*

SALADS:

Endive & Baby Frisée Salad

compressed pears, candied pecans, roquefort cheese truffle vinaigrette GF, V

Sage Salad

black garlic ranch, baby greens, crispy shallots, roasted heirloom tomatoes, radishes GF, V

Whipped Burrata Salad

heirloom tomato, textures of basil, olive oil, sea salt GF, V

Caesar Salad

parmigiano reggiano, brioche croutons NF

Salad of Baby Greens

honeycrisp apples, candied pecans, marinated feta GF, V

Ahi Tuna Tartare // +\$10

ginger marinade, chili oil, avocado, radish DF, NF

Carpaccio of Beef // +\$10

extra virgin olive oil, shaved parmigiano, arugula, pickled mustard seeds, brioche croutons DF, NF

Meyer Lemon & White Truffle Housemade Gemelli Pasta // +\$10

VG, NF

SOUPS:

Heirloom Tomato Gazpacho DF, GF, VG

Chilled Pea Soup

crème fraîche, mint GF, VG

Creamy San Marzano Tomato

garlic cream, toasted sourdough GF, V

Smoked Potato Leek Soup

chives and cheddar cheese GF

Elk & Buffalo Sweet Potato Chile // +\$10 GF

Pheasant Soup // +\$10

firecracker corn, apple, sweet potato hay GF, NF

Lobster & Butternut Squash Bisque // +\$10

sherry NF



NF: Nut-Free | GF: Gluten-Free | DF: Dairy-Free | VG: Vegetarian | V: Vegan

All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.

CHEF'S PLATED 3-COURSE DINNER

All dinner menus are accompanied by rolls & butter, along with hot coffee & tea. Price per person is established for all guests as the highest priced main course selected.

MAIN COURSE *choose three:*

- Wood Grilled Hanger Steak
cherry demi-glace, braised swiss chard, crispy potato GF
- Local Trout
confit fingerling potatoes, swiss chard, almond gastrique GF
- Coffee Rubbed Pork Tenderloin
boniato mash potatoes, golden raisin purée, roasted broccoli GF
- Vegetable Lasagna Layers & Grilled Vegetables
Marinara
- Mozzarella Eggplant Involtini
fresh ricotta, hazelnut romesco sauce, fresh basil
- Fresh Porcini Risotto
63 degree egg, baby arugula, parmigiano reggiano
- Manhattan Strip Steak // +\$15
potatoes mousseline, asparagus tips, wild mushrooms,
bordelaise sauce GF
- Slowly Cooked King Salmon
pistachio hollandaise, baby leeks, arugula, marble potatoes GF
- Pan-Seared Chicken Breast & Thigh Confit
fines herbes beurre blanc, roasted root vegetables GF
- Caramelized Beef Tenderloin // +\$25
creamed basil, blistered tomatoes, black pepper condiment
- Poached Halibut // +\$15
salt roasted celery root, black truffle, green apple GF
- Pistachio & Pancetta Crusted Lamb Rack // +\$15
sweet onion purée, glazed baby vegetables, lamb jus

DUET MAIN COURSE:

- Local Trout // +\$20
fennel, lemon, and caper herb salad GF
- Bison Loin
huckleberry demi-glace, roasted garlic potato mousseline GF
- Wood Grilled Salmon // +\$35
caramelized baby fennel, cauliflower purée GF
- Braised Short Rib
tarragon citrus gremolata, creamy taleggio polenta GF
- Roasted Black Cod // +\$50
black bean vinaigrette, baby bok choy GF
- Grilled Filet of Beef
creamed basil, blistered tomatoes, black pepper condiment GF
- Pan Roasted Wagyu Ribeye // +\$55
hudson valley foie gras, demi-glace GF
- U 10 Scallops
asparagus tips, chanterelle mushrooms, hollandaise GF

DESSERTS *choose one:*

- Vegan Avocado Mousse
brûléed banana, Mexican chocolate, coconut cream V, GF, NF
- Flourless Chocolate Cake
espresso crème anglaise GF, NF, VG
- Seasonal Cobbler
chantilly whipped cream VG, NF
- Almond Basque Cake VG
- Crème Brûlée
ask about seasonal flavors V, GF
- Chocolate Lava Cake
hazelnut crumble V
- Carrot Cake
cream cheese frosting, rum raisin V
- Huckleberry Shortcake
whipped cream V
- Chocolate Mousse
raspberries, sea salt, caramel drizzle, moose cookie VG, NF, GF



NF: Nut-Free | GF: Gluten-Free | DF: Dairy-Free | VG: Vegetarian | V: Vegan

All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.

LATE NIGHT BITES

Passed Espresso Martini // \$18 per person
mini cinnamon sugar donuts

Taco Bar // \$30 per person
tequila and lime marinated flank steak with sweet onions
achiote marinated chicken
pork shoulder carnitas al pastor
assorted salsa
traditional accompaniments

Chicken Wings // \$20 per person
chicken wings
blue cheese and ranch dressing
carrot and celery sticks

Slider Station // \$30 per person
Montana grass feed beef patties
aged cheddar
black bean patties
lettuce, tomato, and onion
mayonnaise and ketchup

Build Your Own Tots Bar // \$15 per person
cheddar cheese
bacon
scallions
sour cream
cheese sauce

Take Me Out To The Ball Park // \$20 per person
honey roasted peanuts and cracker jacks
jumbo pretzels with grain mustard
freshly popped hot popcorn

Chocoholic // \$30 per person
white and dark chocolate dipped strawberries
white and dark chocolate swirl pound cake
chocolate walnut brownies
chocolate chip cookies
hot chocolate served with whipped cream

Sage Gourmet Pizza // \$22 per pizza
fancy cheese // burrata, white truffle drizzle **VG, NF**
classic margherita // tomato sauce, mozzarella, basil **VG, NF**
meat lovers // pepperoni and local seasonal sausage, red onion **NF**



NF: Nut-Free | GF: Gluten-Free | DF: Dairy-Free | VG: Vegetarian | V: Vegan

All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.

BAR OFFERINGS

Bar offerings can be based on consumption or built as a bar package. Host & no host options available.

No shots allowed. Bartender service and set-up fees apply. Bar packages include four hours of service. Additional hours to be charged on consumption.

BAR PACKAGES

Beer, Wine & Bubbles

\$65 per guest package

House Red, White and Sparkling | \$42 per bottle

Local Craft Beer | \$7 per bottle

Assorted Domestic Beer | \$6 per bottle

Assorted Soft Drinks | \$5 each

Silver Tier Liquor with Beer, Wine & Bubbles

\$75 per guest package

Cocktails | \$13 per drink

Assorted Domestic Beer | \$6 per bottle

Local Craft Beer | \$7 per drink

House Wine by the Bottle | \$45 per bottle

Specialty Wines Selected From Our Wine List | Charged By The Bottle

Assorted Soft Drinks and Sparkling Water | \$5 each

Front Tier Liquor with Beer, Wine & Bubbles

\$85 per guest package

Local Montana Spirit Cocktails | \$15 per drink

Assorted Domestic Beer | \$6 per bottle

Local Craft Beer | \$7 per drink

House Wine by the Bottle | \$65 per bottle

Specialty Wines Selected From Our Wine List | Charged By The Bottle

Assorted Soft Drinks and Sparkling Water | \$5 each

Diamond Tier Liquor with Beer, Wine & Bubbles

\$95 per guest package

Cocktails | \$17 per drink

Assorted Domestic Beer | \$6 per bottle

Local Craft Beer | \$7 per drink

House Wine by the Bottle | \$85 per bottle

Specialty Wines Selected From Our Wine List | Charged By The Bottle

Assorted Soft Drinks and Sparkling Water | \$5 each

SPECIALTY BARS

Brewery Tour | \$125/guest

Enjoy a beer flight tasting and discussion with a local Montana Brewer.

Custom Wine Dinner | custom pricing

allow for our team to arrange a specially paired dinner with some of our favorite vintners. *Advanced notice and a minimum of 40 guests for the event is required.*

Cocktail Class | \$250 bartender fee + \$35/guest

Learn how to make your favorite Sage Lodge cocktails during this exciting class. Our skilled bartenders will walk you through the history, ingredients, and techniques to your new favorite libation.

Aromatic Whiskey Bar | priced per bottle selected

\$250 bartender and setup fee & choice of whiskey
four woodchip flavors: maple, pecan, apple, hickory



NF: Nut-Free | GF: Gluten-Free | DF: Dairy-Free | VG: Vegetarian | V: Vegan

All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.

SEASONAL SPECIALTY COCKTAILS

All specialty cocktails are paired with the tier liquor chosen.
When on consumption cocktails are +\$2 and for packages they are \$6 per person for 4 hours

WINTER SPECIALTY COCKTAILS

Glühwein

German style mulled wine, fresh orange wheel

Sweater Weather Old Fashioned

bourbon, angostura bitters, winter spiced simple syrup

North Pole G&T

gin, tonic, spiced apple shrub, lemon juice

Dirty Cowboy

tequila, ancho reyes poblano chile liqueur, lemongrass simple syrup
lime juice

Pomegranate Mule

vodka, pomegranate juice, ginger beer

Fireside Old Fashioned

cocoa puff infused bourbon, burnt vanilla, orange and angostura bitters

SPRING SPECIALTY COCKTAILS

Tequila Mojito

tequila, mint, mint simple sugar, lime juice

Apple Pear Crisp

vodka, pear purée, apple juice, lime juice, blueberry simple syrup

Blackberry Bourbon

bourbon, lemon juice, blackberry simple syrup

Lavender Fields

gin, lavender honey simple syrup, lemon juice

Raspberry G&T

gin, raspberry shrub, tonic, lime juice

SUMMER SPECIALTY COCKTAILS

Bourbon Mash

bourbon, lemon juice, mint, mint simple syrup

Huckleberry Spicy Paloma

jalapeño infused tequila, grapefruit juice, huckleberry purée

Blood Orange Spritz

vodka, blood orange purée, strawberry purée, lemon juice, simple syrup
soda water

Flathead Sangria

sauvignon blanc, orange juice, brandy, Cointreau, flathead cherries
red grapes, plums, oranges, lime, simple syrup

Rubies G&T

gin, rhubarb shrub, tonic, lime juice

Sage Gimlet

gin, housemade clarified sage cordial, green chartreuse rinse

Huckleberry Margarita, Mule or Mojito

FALL SPECIALTY COCKTAILS

Cinnamon Tequila Sour

tequila, lemon, cinnamon

Pomegranate Mojito

white rum, pomegranate juice, mint, mint simple syrup, lime juice

Vanilla Apple Old Fashioned

bourbon, vanilla bitters, apple simple syrup

Last Frontier

gin, chartreuse, maraschino liqueur, fresh lime juice

Spiced Cosmo

vodka, cranberry juice, lime juice, spiced simple syrup

Copper Kettle (Mule)

honey bourbon, pear shrub, turmeric, lime juice, ginger beer

NF: Nut-Free | GF: Gluten-Free | DF: Dairy-Free | VG: Vegetarian | V: Vegan

All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.

EVENT EXPERIENCES

MID DAY

Trout Experience | market price per person

Spend your morning fishing the Yellowstone River or learning to cast at our lodge pond. For lunch, learn how to filet trout and cook on an open fire with Chef's favorite trout lunch pairings.

- 20 guests and under
- \$1000 private chef fee
- Limited to June through September

Picnic with Paradise Valley Views | custom pricing

Guided hike to your favorite view on our property with a picnic lunch or afternoon snack

- 12 guests and under
- Limited to June through September

ALL DAY

Cooking Class | \$150 per person

- Sous vide Class (requires cook to come the night before to set up)
- Baby Greens with Candied Pecans, Goat Cheese, Compressed Apples, Apple Vinaigrette, 24-Hour Short Ribs, Herb-Infused Fingerling Potatoes, Honey-Orange Glazed Carrots, Strawberry Shortcake, Sous Vide Strawberry Compote

Pasta Class | \$150 per person

- Charcuterie and Cheese Board
- Make Ravioli, Tortellini, Pappardelle
- Choice Of Pesto, Pomodoro, and Alfredo Sauce
- Deconstructed Tiramisu

Sushi Class | \$100 per person

Join one of our Sage Lodge chefs to create your own Japanese feast! You will learn sushi techniques including, cooking sushi rice, lining the nori sheets, and selecting the toppings.

Fire Grill Class | \$150 per person

This class will teach you to how to break down your choice of beef tenderloin, ribeye, or New York strip. Followed by cooking your protein over an open fire. This class includes a side of grilled asparagus and roasted potatoes.

Trout School | \$75 per person

Learn to break down and cook local trout over an open fire! This class includes a side of grilled asparagus and roasted potatoes.

Beverage Add-ons

- Aromatic Whiskey Bar | \$45
Choice of whiskey and four woodchip flavors: maple, pecan, apple, hickory
- Wine pairing | \$65
- Beer Pairing | \$35

EVENING & LATE NIGHT

Chef's Best of the Season Curated Dinner | \$175 per person

Includes amuse bouche, family style starters, plated first course, plated second course, choice of entree with two options, and a plated dessert.

- Optional Pacific Northwest Wine Pairing Experience | \$100 per person
- Additional course available at \$25 per person
- Guest allergies and preferences requested to plan menu

Yellowstone Riverside Reception & Dinner | custom pricing

Arrange your group to have their reception and dinner alongside the Yellowstone River.

- Pricing dependent on menu selections
- Limited to June through September
- Additional rental fees of space will apply

Ranch House Celebration Package | \$30 per person

- Mix of Assorted Flatbread, Sliders, and Cheesy Garlic Bread
- Sauces: Ranch, Ketchup, Sage Signature Sauce, Buffalo Sauce
- 24 Assorted Local Beers per every 12 people
- Bose Speaker with Bluetooth connection



NF: Nut-Free | GF: Gluten-Free | DF: Dairy-Free | VG: Vegetarian | V: Vegan

All food & beverage is subject to an 18% gratuity and 4% admin fee. Due to seasonality & market conditions, menu selections & pricing are subject to change.

EVENT GUIDELINES

YOUR EVENT

Our event managers want to help you create a memorable experience for all of your guests. We are able to help coordinate unique touches such as specialty linens, floral, design, and entertainment. Please see our Preferred Vendors List for our favorite suggestions.

CONFIRMED SELECTIONS

Kindly confirm your selections at your earliest convenience, but no later than 21 days prior to your group's arrival date in order to best confirm product availability.

GUARANTEES

Guaranteed guest count is due 10 days prior to your arrival date. Slight adjustments may be made up until 5 business days prior to your event. This guarantee will stand as the count charged if your actual attendance is less than anticipated. If your guest count on-site exceeds the guarantee, additional meals cannot be guaranteed with the same menu and additional fees may apply. Cancellation of menu selections after the guarantee date is subject to full charge.

MINIMUMS

If your food & beverage spend falls short of the contracted food & beverage minimum, it will be charged as room rental revenue. All menus are subject to specific order minimums as noted in the menu headers. All dinners require a minimum of 20 people. Less than 20 people will incur a \$100 fee.

DIETARY NEEDS & ALLERGIES

For guests with dietary needs or allergies, please provide a list of guest names no later than 10 days prior to the group's arrival date.

CHILDREN

Please inquire for children's pricing on plated meals. Children's pricing on buffets is 50% off the menu price.

PLATED MEALS

If you are offering guests a choice of entrée based on the client-selected three options, all selections must be confirmed prior to the guarantee date. Client will work with the lodge to provide place cards for all guests indicating their meal selections. The lodge cannot accommodate changes on-site or after the 10-day guarantee date.

FOOD & BEVERAGE POLICY

Sage Lodge must provide all food, liquor, beer, and wine for event functions based on licenses provided by the greater state of Montana. As Sage makes every effort to comply with government regulations, no outside food or beverage of any nature may be brought in to any designated event space. The only exception are wedding cakes provided from a licensed bakery.

DECORATIONS

Decorations or displays brought to the Lodge must receive pre-approval from your event manager 21 days prior to the event. All decorations must be in compliance with local building and fire codes. To keep our surroundings and buildings in the best condition for you and all future guests, items may not be attached to any wall, window, ceiling or other objects without prior approval. Nails and staples are not permitted for use in hanging items.

PAYMENT

Full pre-payment is due for the program 10 days prior to the group's arrival date. This payment can be made via credit card, or check, according to the terms of the contract.

EVENT TIME

If a group's event extends past the agreed time noted on the Event Order, the lodge reserves the right to charge for additional hours. Additional fees will be quoted to the appointed on-site client. Food items have a maximum display time of two hours. Open bar service can not exceed five hours.

LABOR FEES & MISCELLANEOUS CHARGES

LABOR FEES

These charges are assessed based on the menu selected. Additional fees apply should a chef be added to an experience while onsite. These charges will be quoted and confirmed on your Event Order

Lobby Flip Fee
\$5,000

Fireside Restaurant Room Flip Fee
\$2,500

Grill Restuarant Flip Fee:
\$2,500

Meeting Space Flip Fee (during program):
\$250

Small Event Fee (under 20 attendees):
\$100

Bartender & Setup Fee
\$250 per bartender, 4 hours of service, \$100 per additional hour

Additional Event Hour
\$150 per hour. One hour minimum

Chef Attendant Fee
\$150 per hour. One hour minimum

Private Chef Fee
\$1,000 fee for 2 hours of service time

Cake Cutting / Dessert Fee
\$3 per person. 10 person minimum

Chair Rental
Included for up to 120 guests. Rental fees may apply for additional chairs

Lawn Games Package
\$50 per event

Amenity Delivery at Front Desk
\$3.00 per guest, handed out at check-in

Amenity Delivery In-Room
\$5.00 per guest, delivered to each individual guest room

Porterage Fee
\$8 per room

Coat Attendant Fee
\$200

SERVICE CHARGE & GRATUITY

A 22% charge, comprised of an 18% gratuity and 4% admin fee will be charged on all food & beverage charges. Of that 22%, 18% will be distributed as a gratuity for staff associated with your event. All rental and resource charges are subject to a 4% admin fee.

STANDARD STAFFING GUIDELINES

- Breakfast and Lunch Functions: one server for every 20 guests
- Dinner Functions: one server for every 10 guests
- Chef Carver or Chef Attendant: one for every 50 guests
- Bartenders on Hosted Bars: one for every 60 guests



AUDIO VISUAL EQUIPMENT & LINENS

FEES

Conference Phone	\$25 per day
Bose Speaker	\$25 per day
Microphone	\$15 each per day
Flat Screen TV	\$30 per day
Flipchart Pad & Pens	\$25 \$10 each for additional pads
Post-It Pad Flipchart & Pens	\$40, \$25 each for additional pads
Projector	\$100 per day
Power Strips	\$5 each
Extention Cord	\$10 each
Auxillary, VGA, HDMI Cords	\$10 each
Projector Adapter	\$10 each
Labor - AV Assistance	\$30 per hour

OUTSIDE AV SERVICES VENDOR RECOMMENDATIONS

Jereco Studios: jerecostudios.com

Poindexters: poindexters.com

LINEN RENTALS

Orders must be confirmed 30 days prior to your event.
Counts can be adjusted up until 14 days prior to your event.

Sage Lodge Napkins
Complimentary



White Tablecloths & Napkins

132" Round | \$45
120" Round | \$40
8 ft. | \$45
6 ft. | \$40
Napkins | Complimentary

Ivory Tablecloths & Napkins

132" Round | \$45
120" Round | \$40
8 ft. | \$45
6 ft. | \$40
Napkins | Complimentary

Specialty Linen may be ordered through your Event Manager from:

- BBJLATAVOLA | bbjlatavola.com
- NUAGEDESIGNS | nuagedesigns.com

