



MARRY IN MONTANA PARADISE

YOU'VE FOUND THE *one* -
NOW FIND YOUR PERFECT PARADISE *Together*



MOUNTAIN ROSE PACKAGE

Plated Dinner

225 Per Person

PACKAGE INCLUSIONS

FOUR-HOUR RECEPTION

CHOICE OF THREE PASSED APPETIZERS

THREE-COURSE MEAL

FOUR-HOUR BEVERAGE PACKAGE: BEER, WINE & BUBBLES, TWO SPECIALTY COCKTAILS,
NON-ALCOHOLIC BEVERAGES, CHAMPAGNE TOAST

TABLESIDE WINE SERVICE

CUSTOM GROUP LODGING RATE

ONE-HOUR REHEARSAL TO BE SCHEDULED WITH YOUR EVENT MANAGER

DESIGNATED HOURS OF FACILITY ACCESS TO INCLUDE SET-UP AND TEARDOWN

CEREMONY CHAIRS FOR UP TO 150 GUESTS

MICROPHONE AND SOUND SYSTEM FOR AN OUTDOOR CEREMONY

TABLES FOR YOUR CAKE, GIFTS, GUEST BOOK, AND DJ

TABLE DÉCOR: NUMBER STANDS AND THREE VOTIVE CANDLES PER TABLE

ROUND DINING TABLES AND RECEPTION CHAIRS FOR UP TO 150 GUESTS

IVORY OR WHITE LINENS AND NAPKINS

CHINA, GLASSWARE AND MATTE SILVER FLATWARE FOR FOOD AND BEVERAGE SERVICE

COMPLIMENTARY CAKE CUTTING WITH COFFEE AND TEA

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PASSED APPETIZERS

Choose three.

HOT

WILD MUSHROOM ARANCINI
smoked tomato jam, thyme NF, VG

MEDITERRANEAN CHICKEN SATAY
cucumber yogurt, dill NF, GF

SMOKED TROUT CAKES
caper lemon aioli NF

CHEESY POLENTA CAKES
romesco sauce, brie VG, GF

PRIME GRASS-FED MEATBALLS
arrabbiata sauce, pecorino NF

ROASTED TOMATO SOUP & GRILLED CHEESE
NF, VG

GARAM MASALA ROASTED CAULIFLOWER
roasted tomato aioli NF, V, DF

FRIED MAC N' CHEESE
bacon jam NF, VG

COLD

ROASTED TOMATO BRUSCHETTA
chevre, garlic crostini NF, VG

SPINACH ARTICHOKE BRUSCHETTA
white cheddar, grilled baguette NF, VG

COMPRESSED SEASONAL MELON & FETA BITES
NF, GF, VG

BACON-WRAPPED GOAT CHEESE STUFFED DATES
NF, GF

SHRIMP COCKTAIL
cocktail sauce, lemon NF, GF

AVOCADO TOAST
pepitas, pickled shallots, chili salt DF, VG

STUFFED ENDIVES
whipped goat cheese, candied bacon, shaved dates,
blue cheese NF, GF

PROSCIUTTO WRAPPED GRILLED ASPARAGUS
balsamic glaze DF, NF, GF

APPETIZER ENHANCEMENTS

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

BISON TENDERLOIN TARTAR +8
garlic crostini, garlic chip NF, DF

BISON TENDERLOIN SKEWER +8
sweet cherry demi-glace NF, DF

LAMB KEBABS +8
tzatziki NF, GF

HOUSEMADE LATKE +12
caviar, crème fraîche NF

AHI TUNA CRUDO CUPS +8
sticky rice, ahi, green onion, ponzu NF, GF, DF

SMOKED SALMON +8
whipped chive infused goat cheese, cucumber GF, NF

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

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

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SOUP & SALAD SELECTIONS

Choose one soup or one salad.

SOUPS

HEIRLOOM TOMATO GAZPACHO
GF, V

CHILLED PEA SOUP
crème fraîche, mint GF, V

CREAMY SAN MARZANO TOMATO
garlic cream, toasted sourdough

SMOKED POTATO LEEK SOUP
chives, cheddar GF

PREMIUM SOUPS

+\$10 per person in addition to package

ELK AND BUFFALO SWEET POTATO CHILE
GF

PHEASANT SOUP
firecracker corn, apple, sweet potato hay

LOBSTER AND BUTTERNUT SQUASH BISQUE
sherry

SALADS

ENDIVE AND BABY FRISÉE SALAD
compressed pears, candied pecans, roquefort cheese, truffle vinaigrette GF, V

SAGE BLACK GARLIC RANCH SALAD
baby greens, crispy shallots, roasted heirloom tomatoes, radishes GF, V

HEIRLOOM TOMATO AND WHIPPED BURRATA SALAD
textures of basil GF, VG

CAESAR SALAD
parmesan, brioche croutons

SALAD OF BABY GREENS
honeycrisp apples, candied pecans, marinated feta GF, VG

PREMIUM SALADS

+\$10 per person in addition to package

AHI TUNA TARTARE
ginger marinade, chili oil, avocado, radish

CARPACCIO OF BEEF
extra virgin olive oil, shaved parmesan, arugula, pickled mustard, brioche croutons

HOUSEMADE GEMELLI PASTA
extra meyer lemon, white truffle

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GUEST CHOICE ENTRÉE SELECTIONS

Provide Sage Lodge with individual entrée counts 10 business days prior to the wedding.

WOOD-GRILLED HANGER STEAK

cherry demi-glace, braised swiss chard, crispy potatoes GF

LOCAL TROUT

confit fingerling potatoes, swiss chard, almond gastrique GF

COFFEE-RUBBED PORK TENDERLOIN

boniato mash, golden raisin purée, roasted broccoli GF

MANHATTAN STRIP STEAK

potatoes mousseline, asparagus tips, wild mushrooms, sauce bordelaise GF

SLOWLY COOKED KING SALMON

pistachio hollandaise, baby leeks, arugula, marble potatoes GF

PAN-SEARED CHICKEN BREAST AND THIGH CONFIT

finest herbes beurre blanc, roasted root vegetables GF

VEGETABLE LASAGNA LAYERS

grilled vegetables, marinara, mozzarella VG

EGGPLANT INVOLTINI

fresh ricotta, hazelnut romesco sauce, fresh basil VG

FRESH PORCINI RISOTTO

63 degree egg, baby arugula, parmesan VG

PREMIUM ENTRÉE SELECTIONS

+\$15 per person in addition to package

CARAMELIZED BEEF TENDERLOIN

creamed basil, blistered tomatoes, black pepper condiment

POACHED HALIBUT

salt-roasted celery root, black truffle, green apple GF

PISTACHIO AND PANCETTA CRUSTED RACK OF LAMB

sweet onion purée, glazed baby vegetables, lamb jus

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DUAL PLATED ENTRÉE SELECTIONS

Guests receive fish & meat, artfully plated together.

LOCAL TROUT

fennel, lemon, and caper herb salad GF

BISON LOIN

huckleberry demi-glace, roasted garlic potato mousseline GF
(included in package - must be ordered for all guests excluding restrictions)

WOOD-GRILLED SALMON

caramelized baby fennel, cauliflower purée GF

BRAISED SHORT RIB

tarragon citrus gremolata, creamy taleggio polenta GF
(+\$15 per person in addition to package)

ROASTED BLACK COD

black bean vinaigrette, baby bok choy GF

GRILLED FILET OF BEEF

creamed basil, blistered tomatoes, black pepper condiment GF
(+\$25 per person in addition to package)

PAN-ROASTED WAGYU RIBEYE

hudson valley foie gras, demi-glace GF

U 10 SCALLOPS

asparagus tips, chanterelle mushrooms, hollandaise VG
(+\$35 per person in addition to package)

PLATED DESSERT SELECTIONS

Choose one.

VEGAN AVOCADO MOUSSE

brûléed banana, Mexican chocolate, coconut cream V, GF, NF

FLOURLESS CHOCOLATE CAKE

espresso crème anglaise GF, NF

SEASONAL COBBLER

chantilly whipped cream NF

HUCKLEBERRY SHORTCAKE

whipped cream V

CHOCOLATE LAVA CAKE

hazelnut crumble V

CRÈME BRÛLÉE

ask about seasonal flavors V, GF

CARROT CAKE

cream cheese frosting, rum raisin V

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BEVERAGE PACKAGE

Four hours of service.

SPARKLING WINE

SAGE PRMIER BRUT, YAKIMA VALLEY, WA

WHITE WINE

SAGELANDS CHARDONNAY, COLUMBIA VALLEY, WA
BARNARD GRIFFIN SAUVIGNON BLANC, COLUMBIA VALLEY, WA

RED WINE

SAGELANDS CABERNET, COLUMBIA VALLEY, WA
CHEMISTRY PINOT NOIR, WILLAMETTE VALLEY, OR

LOCAL BEER

BOZONE AMBER ALE
MAP MIDAS CRUSH
PINE CREEK ALE

DOMESTIC BEER

COORS BANQUET
COORS LIGHT
ASSORTED SELTZERS

ASSORTED NON-ALCOHOLIC BEVERAGES



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SEASONAL SPECIALTY COCKTAILS

All specialty cocktails are paired with the tier liquor chosen.

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

SPICY HUCKLEBERRY 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

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LABOR FEES AND 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 RESTAURANT 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 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



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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.

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.

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 exceptions 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.

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.

TASTINGS (UPON REQUEST)

We are pleased to offer a menu tasting upon request for plated dinner events with a food and beverage minimum of \$25,000.00 or greater. The tasting should be arranged three weeks in advance and the appointment must be confirmed with the executive chef. Tastings are scheduled on a first-come basis and for a maximum of four (4) guests on select Saturdays from 12pm-2pm or during one of our tasting weekends. Additional guests can be added for \$150.00 per person.