



Catering

Our catering menu offers a variety of options and buffet packages include your choice of two appetizers, salad, dinner bread, two entrées, and two sides. Don't worry about reminding guests of their RSVP meal choice as they can choose either of your entrées on the day, or opt to enjoy both.

We're happy to help you with menu selections to create the perfect meal for you and your guests. Our chef is also able to modify your menu and accommodate dietary restrictions as needed.

*All menu items and prices are subject to change at any time and without notice until final orders are placed. Prices do not include a 4% city resort tax and 20% gratuity.



Menu Packages

Reception package includes two tabled appetizers, two entrees, and two sides, with family style salads and dinner bread.

Toast service includes house champagne and sparkling cider. Upgrades available.

Reception 1: \$48.95 Per Person

Appetizers Choose 2 (Add a 3rd Appetizer \$3/Person)

- Spinach Artichoke Dip** - Rich and creamy dip served hot with freshly fried tortilla chips.
- Buffalo Chicken Dip** - Served hot with freshly fried tortilla chips.
- Stuffed Mushrooms** - Filled with a blend of Parmesan and sautéed vegetables.
- Hummus Wheels** - Hollow cucumber bites filled with hummus and topped with Feta.
- Deviled Eggs** - Topped with pickled asparagus, bacon crumbles, and light cilantro crema drizzle.
- Bruschetta Caprese** - Tomatoes, mozzarella, and fresh basil on crostini with a balsamic reduction.
- Bacon Wrapped Dates** - Stuffed with Gorgonzola and topped with a balsamic reduction.
- Elk Meatballs** - Served with your choice of house-made chokecherry BBQ sauce or marinara.
- Crab Cakes** - Dungeness crab meat with herbs, garlic, celery, and Dijon, lightly breaded.
- Calamari** - Crispy-fried and served with a lemon basil sauce.

Salad Choose 1

- Garden Salad with Choice of Dressing**
- Caesar Salad**
- Summer Berry Salad with Choice of Dressing**

Dressing Options: Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Blue Cheese, Raspberry Vinaigrette, or Herb Vinaigrette



Reception 1: CONTINUED

Sides Choose 2 (Add a 3rd Side \$2/Person)

- Wild Rice Pilaf** - Steamed in vegetable broth and finished with Cremini mushrooms, onion, garlic, and thyme.
- Rosemary Red Potatoes** - Tossed with fresh rosemary and a touch of olive oil, then roasted.
- Garlic Mashed Potatoes** - Mashed red-skin potatoes with heavy cream, butter, and garlic.
- Bacon Green Beans** - Sautéed green beans tossed with crispy bacon and seasoned with a touch of lemon.
- Roasted Veggies** - Yellow squash, zucchini, bell peppers, garlic, and onions lightly seasoned and roasted to perfection.
- Balsamic Brussel Sprouts** - Baked and finished with a sweet balsamic reduction.
- Roasted Asparagus** - Tossed in olive oil and garlic, then roasted and finished with lemon.

Entrees Choose 2 (Add a 3rd Entree \$5/Person)

- Bison Teres Major** - A cut to rival the tenderloin. Simply seasoned with salt and pepper, finished to a Medium Rare and served with a Chimichurri sauce.
- Halibut Confit** - With leeks, coriander, and lemon.
- Herb Crusted Prime Rib** - Rubbed with a coarse salt and herb blend and slowly roasted. Carved at the buffet and served with a horseradish sauce.
- Flat Iron Steak** - Served with sautéed mushrooms and onions in a light red wine sauce.
- Herb Roasted Duck** - Oven roasted with a red wine reduction.
- Ratatouille** - A mix of summer vegetables in red sauce. ***Vegan and Gluten Free***
- Marinated Portabella Steak** - Topped with fresh basil and a creamy mix of artichokes, roasted red peppers, spinach, and parmesan. ***Vegetarian***
- Quinoa-Stuffed Bell Pepper** - A bell pepper filled with quinoa, zucchini, onions, yellow squash, and marinara, then roasted and topped with mozzarella. ***Vegetarian***

Toast Service - Celebratory champagne and sparkling cider toast

Non-Alcoholic Beverages Choose 2

- Iced Tea
 - Lemonade
 - Coffee
- Additional
Non-Alcoholic Beverages
\$12/Gallon

Price is per person, exclusive of venue rental and alcoholic beverages.
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Menu Packages

Reception package includes two tabled appetizers, two entrees, and two sides, with family style salads and dinner bread.

Toast service includes house champagne and sparkling cider. Upgrades available.

Reception 2: \$43.95 Per Person

Appetizers Choose 2 (Add a 3rd Appetizer \$3/Person)

- Spinach Artichoke Dip** - Rich and creamy dip served hot with freshly fried tortilla chips.
- Buffalo Chicken Dip** - Served hot with freshly fried tortilla chips.
- Stuffed Mushrooms** - Filled with a blend of Parmesan and sautéed vegetables.
- Hummus Wheels** - Hollow cucumber bites filled with hummus and topped with Feta.
- Deviled Eggs** - Topped with pickled asparagus, bacon crumbles, and light cilantro crema drizzle.
- Bruschetta Caprese** - Tomatoes, mozzarella, and fresh basil on crostini with a balsamic reduction.
- Bacon Wrapped Dates** - Stuffed with Gorgonzola and topped with a balsamic reduction.
- Elk Meatballs** - Served with your choice of house-made chokecherry BBQ sauce or marinara.
- Calamari** - Crispy-fried and served with a lemon basil sauce.

Salad Choose 1

- Garden Salad with Choice of Dressing**
- Caesar Salad**

Dressing Options: Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Blue Cheese, Raspberry Vinaigrette, or Herb Vinaigrette



Reception 2: CONTINUED

Sides Choose 2 (Add a 3rd Side \$2/Person)

- Wild Rice Pilaf** - Steamed in vegetable broth and finished with Cremini mushrooms, onion, garlic, and thyme.
- Rosemary Red Potatoes** - Tossed with fresh rosemary and a touch of olive oil, then roasted.
- Garlic Mashed Potatoes** - Mashed red-skin potatoes with heavy cream, butter, and garlic.
- Bacon Green Beans** - Sauteed green beans tossed with crispy bacon and seasoned with a touch of lemon.
- Roasted Veggies** - Yellow squash, zucchini, bell peppers, garlic, and onions lightly seasoned and roasted to perfection.
- Balsamic Brussel Sprouts** - Baked and finished with a balsamic reduction.
- Roasted Asparagus** - Tossed in olive oil and garlic, then roasted and finished with lemon.

Entrees Choose 2 (Add a 3rd Entree \$5/Person)

- Marinated Flank Steak with a Pepper Rub** - Marinated and rubbed with a cracked peppercorn mix and seared at high heat.
- Tuscan Chicken** - Tender chicken breast resting in a white wine sauce with blistered heirloom tomatoes, artichoke hearts, and mushrooms.
- Dill Salmon Fillet** - Baked with dill, butter, and lemons.
- Sea Bass** - Sustainably sourced sea bass oven roasted and topped with a tomato salad.
- Bone-in Pork Chop** - Grilled with a rosemary and brown sugar rub.
- Ratatouille** - A mix of summer vegetables in red sauce. ***Vegan and Gluten Free***
- Marinated Portabella Steak** - Topped with fresh basil and a creamy mix of artichokes, roasted red peppers, spinach, and parmesan. ***Vegetarian***
- Quinoa-Stuffed Bell Pepper** - A bell pepper filled with quinoa, zucchini, onions, yellow squash, and marinara, then roasted and topped with mozzarella. ***Vegetarian***

Toast Service - Celebratory champagne and sparkling cider toast.

Non-Alcoholic Beverages Choose 2

- Iced Tea
 - Lemonade
 - Coffee
- Additional
Non-Alcoholic Beverages
\$12/Gallon

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Menu Packages

Reception package includes two tabled appetizers, two entrees, and two sides, with family style salads and dinner bread.

Toast service includes house champagne and sparkling cider. Upgrades available.

Reception 3: \$40.95 Per Person

Appetizers Choose 2 (Add a 3rd Appetizer \$3/Person)

- Spinach Artichoke Dip** - Rich and creamy dip served hot with freshly fried tortilla chips.
- Buffalo Chicken Dip** - Served with freshly fried tortilla chips.
- Stuffed Mushrooms** - Filled with a blend of cheeses, veggies, and breadcrumbs.
- Hummus Wheels** - Hollow cucumber bites filled with hummus and topped with Feta.
- Deviled Eggs** - Topped with pickled asparagus, bacon crumbles, and a light cilantro crema drizzle.
- Bruschetta Caprese** - Tomatoes, mozzarella, and fresh basil on crostini with a balsamic reduction.
- Bacon Wrapped Dates** - Stuffed with Gorgonzola and topped with a balsamic reduction.
- Calamari** - Crispy-fried and served with a lemon basil sauce.

Salad Choose 1

- Garden Salad with choice of dressing**
- Caesar Salad**

Dressing Options: Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Blue Cheese, Raspberry Vinaigrette, or Herb Vinaigrette



Reception 3: CONTINUED

Sides Choose 2 (Add a 3rd Side \$2/Person)

- Wild Rice Pilaf** - Steamed in vegetable broth and finished with Cremini mushrooms, onion, garlic, and thyme.
- Rosemary Red Potatoes** - Tossed with fresh rosemary and a touch of olive oil, then roasted.
- Garlic Mashed Potatoes** - Mashed red-skin potatoes with heavy cream, butter, and garlic.
- Bacon Green Beans** - Sautéed green beans tossed with crispy bacon and seasoned with a touch of lemon.
- Roasted Veggies** - Yellow squash, zucchini, bell peppers, garlic, and onions lightly seasoned and roasted to perfection.
- Balsamic Brussel Sprouts** - Baked and finished with a sweet balsamic reduction.
- Roasted Asparagus** - Tossed in olive oil and garlic, then roasted and finished with lemon.

Entrees Choose 2 (Add a 3rd Entree \$5/Person)

- French Onion Chicken** - Chicken breast resting in a balsamic reduction with caramelized onions and topped with Swiss cheese.
- Shrimp Scampi** - Sautéed in butter and garlic, then finished with a touch of lemon.
- Bacon-Wrapped Pork Tenderloin Medallions** - Crispy bacon around juicy pork brushed with our house-made blueberry BBQ sauce.
- Ratatouille** - A mix of summer vegetables in red sauce. ***Vegan and Gluten Free***
- Marinated Portabella Steak** - Topped with fresh basil and a creamy mix of artichokes, roasted red peppers, spinach and parmesan. ***Vegetarian***

Toast Service - Celebratory champagne and sparkling cider toast.

Non-Alcoholic Beverages Choose 2

- Iced Tea
 - Lemonade
 - Coffee
- Additional
Non-Alcoholic Beverages
\$12/Gallon

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Additional Food

Grazing Tables

Each option provides a bountiful display of snacks for your guests.

A Small board serves approximately 25, Medium approximately 50, Large approximately 100, and XLarge serves approximately 150 guests.

- Vegetable Board** - A selection of fresh seasonal vegetables served with a house-made dip.
Small / \$65
Medium / \$110
Large / \$200
XLarge / \$270
- Fruit Board** - An assortment of fresh seasonal fruits and berries served with a honey yogurt dip.
Small / \$90
Medium / \$160
Large / \$280
XLarge / \$375
- Meat & Cheese Board** - A variety of deli meats and cheeses served with crackers.
Small / \$125
Medium / \$225
Large / \$350
XLarge / \$525
- Charcuterie Board** - A delicious array of seasonal and pickled vegetables, deli meats, and cured meats, served with rolls and spreads.
Small / \$175
Medium / \$300
Large / \$550
XLarge / \$750

Kids Menu (Ages 12 and under) - \$10.95

- Chicken Tenders** served with fries.
- Cheeseburger** served with fries.
- Hot Dog** served with fries.
- Grilled Cheese** served with fries.
- Bowtie Pasta** served with your choice of butter or red sauce.

Market Price Entrees (Subject to availability)

- King Crab Legs** - Steamed to perfection, served with clarified butter.
- Lobster** - 6 oz. tail steamed, served with clarified butter.
- Wagyu Beef** - Center cut Wagyu steak grilled to medium, topped with an herb butter and shitake mushrooms.

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Bar Services

Our full-service bar offers a wide selection of liquor, beer, and wine for purchase. Special request and hosted beverage items, like kegs of beer and bottles of wine, are available from featured distributors like Red Lodge Ales. We provide a variety of hosting options from cash bar only to full hosted bar, with many options in between. We're here to work with you to pick the best options based on your vision and budget.

All alcoholic beverage items must be purchased through Red Lodge Mountain Golf Course per Montana state law. A full beer and wine menu will be made available to clients during the planning process. Alcohol orders are non-refundable. Beverage orders must be placed two weeks prior to events. Prices reflect bar service only, additional fees may apply for table service.

*Outside alcohol is strictly prohibited. Violations may result in guest removal and/or fines.

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What are you waiting for ?

Let us take you on a tour of the venue so you can start to envision your dream mountain wedding. Picking your venue is when the planning really begins and we are excited to work with you every step of the way. If you have any questions, we would be happy to answer them!

Contact Information:

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