



General Information

AVAILABILITY AND SERVICE CAPACITY: The 320 Ranch is a large property that has several different venues to customize your event to your needs. We offer a Banquet Hall which can accommodate 170 for wedding receptions or private dinners; our Tent which can seat 120 for dinner, 170 for a wedding ceremony, 90 for a wedding reception; the 320 Riverside Lawn for ceremonies; The Point which has picnic table seating for up to 200 people. Our new Conference Center will host up to 150 for meetings and has acoustic dividers to make your break-out sessions just right. The Tent and the Point are only available June-September; the Banquet Hall and Conference Center can be utilized year round. The 320 Ranch requires a minimum of 50 guests for weddings during our high season (June-August). Wedding parties of less than 50 guests during our high season may host their wedding day on a Tuesday or Thursday during June-August.

MENU SELECTION: We have a variety of different menus to offer and would love to customize your event as well. Most events are done buffet style, although we can do plated dinners. Please contact our Event Coordinator if you are interested in hosting a plated dinner for your event. The 320 Ranch asks that you make your menu selection one month prior to your event. We will do our best to accommodate any special requests or needs you may have regarding the menu.

MENU PRICES: All food and beverages, with the exception of a wedding cake or specialty cake, must be ordered through the 320 Ranch. Pricing for event dinners are based on a minimum of 40 adults. Less than 40 guests will result in upcharge for event dinners. Menu prices are guaranteed one month prior to your function. All prices are subject to a 21% service charge.

BEVERAGE POLICY: Special arrangements may be made regarding the type of bar, typical options include: Host Bar, Limited Host Bar (predetermined liquor, wine and beer with special requests being paid by the guest) Cash/Host Bar and Cash Bar. All alcohol will be sold on a per consumption basis, not wholesale. The 320 Ranch must provide all alcoholic beverages. Neither patrons nor guests of the Ranch will be allowed to bring outside alcoholic beverages to the event.

SITE RENTALS:

Banquet Hall: \$1000

Conference Center: \$1000

The Tent: \$1000

The Point: \$1000

Restaurant Creek Side Deck: \$1000

The Brask Lawn (ceremonies only): \$1000

320 Riverside Lawn (ceremonies only): \$1000

320 Wedding Arch (decoration for ceremonies only): \$200

Our pricing for our site rentals include use of our tables, chairs, linens and our staff to set-up, take-down, and remove trash. The sites are available from noon to midnight the day of your event. Discounts are available for groups that book multiple sites and dates. The 320 Ranch may require a tent rental for certain events.

ENTERTAINMENT: Due to power and size constraints, The 320 Ranch must approve and be in contact with your entertainment. We have worked with many different types of bands and DJ's and would love to offer recommendations.

DISPLAYS OR DECORATIONS: You may provide your own decorations, but they must be approved in advance of the event. The Ranch will not permit the affixing of anything to walls, doors, ceilings or light fixtures without prior approval. All decorations are the responsibility of the party to set up and take down, failure to remove decorations will result in a cleanup fee. Any damage to Ranch property will also incur a fee.

AUDIO/VISUAL EQUIPMENT: Some audio/visual materials are available through the 320 Ranch. Please state any needs prior to your event.

GUARANTEES: The exact number of persons to be in attendance for all banquet functions must be confirmed 7 days prior to the event. This guarantee is not subject to reduction and will be used to calculate minimum charges. The Ranch will be prepared for and service up to 5% more than the guarantee. If the guarantee is not given at the required time, the original expected attendance will become the guarantee. If the exact number of persons is greater than 5% of the guarantee, the ranch reserves the right to substitute from original menu to accommodate guest count if necessary. There will also be an additional per person charge to any group over the guaranteed number.

TO RESERVE A PRIVATE EVENT: We require a nonrefundable advance deposit of \$1,000.00. Once we receive your deposit, we will issue a contract confirming the date(s) and site(s) for your event. The date(s) and site(s) are only considered secure upon receipt of the \$1,000.00 deposit. This deposit will be credited to your final bill.

LODGING: Our Ranch offers a variety of different cabins to accommodate your needs. From rooms with 2 queen beds, to rooms with kitchenettes or fireplaces, to 2 bedroom chalets and 3 bedroom houses, we can sleep over 200 people. Group blocks are available; please contact us for more information.

FINAL PAYMENT: Full payment is due before departure in the form of cash, check, or credit card.

Ultimate Ranch Experience

Private Pig Roast

What's more Western than a good ol' fashioned Pig Roast? Let your group enjoy a real treat, A whole roasted pig (available on groups of 75 or more) served with all the traditional fixin's. These events can be held indoor or outdoor.

Whole Slow Roasted Montana Pig ~ Watermelon BBQ Sauce ~ Fresh Green Salad ~ Baked Beans ~ Potato Salad ~ Buns ~ Lemonade, Ice Tea & Water

\$30.95 per person*

Summer Outdoor Chuckwagon BBQ

Enjoy the most picturesque part of the Ranch. Reached by horseback, wagon ride, or a simple leisurely walk, take in the view at The Point and enjoy this down-home cooked meal. BBQ's can accommodate 30 to 200 people outside. Make sure you come dressed for rain or shine!

Whiskey Brined Pork Loin or NY Strip Steaks ~ BBQ Chicken ~ Corn on the Cob ~ Baked Beans ~ Potato Salad ~ Corn Bread & Butter ~ S'mores over the fire ~ Lemonade, Ice Tea & Water

\$35.95 per person*

Montana Themed Dinner

Top off the your ranch experience for your guests with a mouthwatering meal created to highlight Montana cuisine.

Bison Brisket with Au Jus ~ Rainbow Trout with a Caper Brown Butter Sauce ~ Roasted Red Potatoes ~ Montana Lentils ~ Spinach Salad with Amaltheia Goat Cheese, Candied Pecans and Huckleberry Vinaigrette ~ Chef's Choice Vegetable ~ Fresh Baked Bread ~ Coffee & Tea

\$45.95 per person*

***Private Wagon Rides are available:**

\$700/under 35 guests \$1000/36-100 guests \$1500/over 100 guests

Private Wagon Ride pricing is subject to 21% service charge

All rides are round trip unless specified otherwise

Private horseback rides are also optional depending on availability. Please contact us for more information and pricing.

Winter Sleigh Ride

Join us on a 30 minute sleigh ride through the Gallatin National Forest and back to the Banquet Hall for dinner. We can take up to 35 people per trip, and can do more than one trip during a cocktail hour.

Elk Loin with Cranberry-Red Wine Demi ~ Rosemary Chicken ~ Garlic Mashed Potatoes ~ Garden Salad ~ Chef's Choice Vegetable ~ Fresh Baked Bread ~ Dessert ~ Coffee & Tea

\$69.95 per person*

***Private Sleigh Rides are available with different meal options or on their own. Please contact us for more information.**

Add Dessert for \$5.50 per person: Bread Pudding, Carrot Cake, Berry Cobbler, and Chocolate Molten Cake

Add Dessert Station for \$8.00 per person: Cherries Jubilee with Wilcoxson Ice Cream and Bananas Foster with Wilcoxson Ice Cream

We also take special requests!

Plated Dinners

Plated dinners are available for all parties. Please contact our Event Coordinator for details.

* Roasted Vegetable Strata with Quinoa and Wheatberry Cake with a Rustic Tomato Cream Sauce **\$28.95**

*Chicken Saltimbocca-Chicken Breast Wrapped in Prosciutto with Sage, Mozzarella and Balsamic Roasted Tomatoes **\$32.95**

*Herb Seared Rainbow Trout with a Grand Marnier Honey Butter **\$32.95**

*12oz NY Strip of Beef with Red Wine Demi Glaze **\$33.95**

*Whiskey Brined Pork Loin Roulade with Mushroom Duxelle and Montana Cheese **\$34.95**

*Seared Wild Alaskan Salmon with Orange Gremolata **\$34.95**

*8oz Beef Tenderloin Topped with Gorgonzola and Caramelized Onion **\$38.95**

*8oz Buffalo Tenderloin with a Green Peppercorn Cream Sauce and Wild Mushrooms **\$42.95**

*8oz Herb Seared Elk Loin with a Cranberry Reduction **\$47.95**

Choose One: Roasted Red Potatoes, Risotto, Garlic Mashed Potatoes, or Creamy Polenta

Choose One: Grilled Asparagus, Baby Carrots & Snap Peas, Seasonal Vegetable

Choose One: Garden, Caesar, or Spinach Salad

Add Dessert for \$5.50 per person: Bread Pudding, Carrot Cake, Berry Cobbler, and Chocolate Molten Cake

Add Dessert Station for \$8.00 per person: Cherries Jubilee with Wilcoxson Ice Cream and Bananas Foster with Wilcoxson Ice Cream

We also take special requests!

If you choose more than one option from the list above 320 Ranch would appreciate the specific choice made by each guest prior to the event. If you would prefer to leave that detail to us there will be a 15% surcharge per person added to the highest plated dinner price on your menu.

We are happy to accommodate specific dietary requests as well as special menu requests.

Note: All prices are per person plus a 21% service charge will be added. All prices are subject to change and are only guaranteed one month prior to your event.

Prices valid through December 2014

Bar

Hosted Bar / or Cash Bar – based on consumption. There will be a 21% Service Charge added to all bar pricing.

Well Drinks: \$5.50

In our well we proudly pour Smirnoff Vodka, Gordons Gin, Bacardi Rum, Jim Beam Bourbon, Jose Cuervo Tequila, Christian Brother's Brandy and Grant's Scotch.

Call Drinks: \$6.50

Our call drinks consist of the majority of liquors you are familiar with, from Kettle One Vodka, to Tanqueray Gin, Jack Daniel's Whiskey, Crown Royal Whiskey, Meyers Rum, we can offer up to 20 different selections.

Premium: \$8.50 and Up

Premiums are always available by request and consist of higher end vodkas, bourbons, scotches, aperitifs and cordials.

Bottle Domestic Beer: **\$3.50**

Bottle Microbrews & Imports: **\$4.50**

Keg of Domestic: **\$350/\$175** pony keg

Keg of Microbrew: **\$450 /\$225** pony keg

Champagne Toast: If you would like to offer a champagne toast, our staff will gladly pour and pass champagne for you. Sparkling wines start at \$29 a bottle, choices range from French Champagne, Spanish Cava or Italian Prosecco. Choose which one best suits your style!

Wines by the bottle: Manager's choice wines start at \$24 a bottle. Please don't hesitate to ask for assistance and we will match the wine with your menu, your tastes, and what your guests will appreciate.

All inclusive drink packages:

Hosted Well Bar \$23.00 per person: Includes well liquor, micro and domestic bottled beer, red and white wine, assorted sodas and juices

Hosted Call Bar \$27.00 per person: Includes well and call liquor, micro and domestic bottled beer, red and white wine, assorted sodas and juices

Hosted Premium Bar \$31.00 per person: Includes well, call, and premium liquor, micro and domestic bottled beer, red and white wine, assorted sodas and juices

Requests for specialty liquor, beer or wine will be honored, however, guest will be responsible for purchasing all product requested at retail value.

Alcoholic Beverages may not be brought into the event from outside sources. Montana State Liquor laws govern our liquor license. Because of these regulations we ask you to respectfully not bring any alcoholic beverages into your function.

Prices valid through December 2014

Hors d'oeuvre

Pricing starts at \$5 per person for 1 choice, \$9 per person for 2 choices, and \$13 per person for 3 choices

- * Wild Game Garlic Herb Meatballs
with Brandy Cream Sauce
- * Crispy Wontons topped with Sesame
Crusted Seared Ahi Tuna
- * Asparagus wrapped in Prosciutto
- * Chicken Satay with Peanut Sauce
- * Beef Satay with Teriyaki Sauce
- * Bruschetta with diced Tomato, Basil,
Capers, and Mozzarella on Crostini
- * Goat Cheese Wontons with a Spicy
Dijon Honey Dipping Sauce
- * Teriyaki Grilled Shrimp Skewers
- * California Rolls with Vegetable and
Avocado
- * Assorted Tea Sandwiches, Tuna,
Deviled ham, Egg salad
- * Turkey and Sundried Tomato
Pinwheels
- * Roasted Vegetable Pinwheels
- * Deviled Eggs
- * Earl Gray Tea Smoked Duck Breast on
a Cucumber Medallion

Hors d'oeuvre can either be served buffet style, passed by servers, or a combination of both depending on selections.

Trays and Displays priced for 40 people

- * Seasonal Vegetable Tray with Ranch Dip **\$120**
- * Assorted Cheese Tray with Crackers and Crostini **\$130**
- * Savory Cheese Cake with and Herb Bread Crumb Crust and Sundried Tomatoes, Kalamata Olives,
Roasted Red Peppers and Caramelized Onions **\$145**
- * Antipasto Platter with Cured Meats and Accompaniments **\$155**
- * Salmon Lox or Smoked Trout Platter with Red Onion, Tomato, Capers, Herb Cream Cheese and Assorted
Crackers **\$160**
- * Beef Tenderloin served cold with Seasonal Vegetables to include Asparagus, Roasted Tomatoes and
Sautéed Mushrooms **\$250**
- * Seared Herb Elk served cold with Seasonal Vegetables to include Asparagus, Roasted Tomatoes and
Sautéed Mushrooms **\$350**

We are happy to accommodate specific dietary requests as well as special menu requests.

Note: All pricing will also have an additional 21% Service Charge. All prices are subject to change and are only guaranteed one month prior to your event.

Prices valid through December 2014

Buffet Dinners

The tantalizing flavors created by our Chef will leave your guests wanting more. Relax and let our professional and attentive staff take care of the details. Buffet pricing and portions are based on minimum of 40 guests. If you have a smaller party than 40 guests please contact our Event Coordinator.

You may choose two items from the Entrée list and four items from the Sides and Salads list. All buffet menus include fresh bread and whipped butter, coffee station, ice tea, lemonade and water. **Pricing starts at \$39.95 some combinations may result in higher price.**

Entrees

- *Prime Rib of Beef with Au Jus and a Creamy Horseradish Sauce (Carving Station)
- *Beef Tenderloin with Red Wine Demi Glaze (Carving Station) **additional \$10 per person*
- *Leg of Lamb with a Spiced Lamb Demi Glaze or Tomato Gremolata (Carving Station) **additional \$16 per person*
- *Elk Tenderloin with a Cranberry Demi Glaze (Carving Station) **additional \$18 per person*
- *Roasted Chicken with a Roasted Red Pepper and Ricotta Sauce
- * Wild Alaskan Sockeye Salmon Topped with a Rustic Mediterranean Tomato Sauce or an Orange Rum Glaze
- *Slow-Roasted Pork Loin with a Bourbon Whole Grain Mustard Glaze
- *Herbed Trout with an Caper Brown Butter Sauce
- *Herb Portobello and Summer Squash Lasagna with a Mozzarella Cream Sauce or Stuffed Portobello with Onion, Tomato, Provolone Cheese, Sprouts and Quinoa Vegetable Pilaf

Sides and Salads

- * Roasted Red Potatoes
- *Roasted Garlic Mashed Potatoes
- *Scalloped Potatoes
- *Toasted Garlic Carrots & Sugar Snap Peas
- *Grilled Asparagus
- *Herbed Wild Rice Pilaf
- *Roasted Tomato au Gratin Risotto
- *Green Garden Salad with Cucumbers, Tomatoes, Carrots, and Red Onions
- *Spinach Salad with Asiago cheese, Dried Cranberries, and Candied Pecans with a Huckleberry Vinaigrette
- *Mixed Butter Lettuce Salad with Sliced Pears, Blue Cheese, and Toasted Pecans with a White Balsamic Vinaigrette

Add Dessert for \$5.50 per person: Bread Pudding, Carrot Cake, Berry Cobbler, and Chocolate Molten Cake
Add Dessert Station for \$8.00 per person: Cherries Jubilee with Wilcoxson Ice Cream and Bananas Foster with Wilcoxson Ice Cream
We also take special requests!

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Group Fare

Breakfast

The Basic: \$12.95 Scrambled Eggs, Bacon or Sausage, Home Fried Potatoes, Fresh Fruit, Yogurt, Granola, Oatmeal, Breads, Bagels, Assorted Juices, Coffee and Assorted Teas

The Cowgirl: \$18.00 Seared Trout, Country Herb Grits and Grilled Tomato, Fruit Platter, Assorted Juices, Coffee and Assorted Teas

The Wrangler: \$20.00 Biscuits and Country Gravy, Prime Rib Hash, Scrambled Eggs, Wild Game Sausage, Assorted Juices, Coffee, and Assorted Teas

The City Slicker: \$22.00 Roasted Vegetable Frittata, Salmon Lox with Capers, Tomatoes, and Herb Cream Cheese, Assorted Bagels and Bread, Fruit Platter, Assorted Juices, Coffee and Assorted Teas

All Breakfasts Are Served Buffet Style

Gluten Free Breads available upon request with 72 hours notice

Bloody Marys and Mimosas can be offered for an additional charge of \$7.00 per person.

Breaks

Pop It Like It's Hot: \$5.00 Please Choose Three: Nacho Cheese Popcorn, Hawaiian Popcorn, Butter Popcorn, Rum Caramel Popcorn or Nacho Cheese Popcorn

Snack Attack: \$6.00 Please Choose Two: Cookies, Brownies, Trail Mix, or Fool's Gold Crunch. This break also includes peanuts and pretzels.

Tasty Pastries: \$7.00: Assorted Scones, Muffins, Fruit Platter and Granola Bars

Health Nut: \$8.00: Vegetable Platter with Hummus, Fruit Platter, Mix of Nuts and Dried Fruits

The Buckle Buster: \$10.00: Potato Chips, Soft Pretzels, Herbed Cream Cheese, Nacho Cheese and Sautéed Kielbasa with Whole Grain Mustard

Add Coffee and Tea Service: \$4.95 per person per break Regular and Decaf Coffee, Assorted Teas, and Water

Add Hydration Station: \$6.95 per person per break Assorted Juices, Sodas, Bottled Water, Coffee and Assorted Teas.

****Complimentary Water Service All Day****

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Group Lunches

All lunch selections are served buffet style with iced tea and lemonade and choice of rice crispy treats, cookies or brownies for dessert unless specified in lunch buffet menu

Super Salad: \$13.95 Clam Chowder, Minestrone, or Chicken Mulligatawny, Fruit Salad, Garden Salad with Ranch and Balsamic Dressing and Bread Sticks with Lemon Bars for dessert.

Deli Buffet: \$13.95 Assortment of Thin Sliced Turkey, Ham, Roast Beef and Cheeses with Bread, Pasta Salad or Garden Salad and Soup.

Burger Bar: \$14.95 100% Angus Beef Burgers with Assorted Condiments and Cheeses, Bratwurst with Onions and Sauerkraut, Baked Beans, Potato Salad and Chips.

Mexican Bar: \$16.95 Seasoned Beef and Marinated Chicken, Beef and Chicken Tacos, Spanish Rice, Refried Beans, Grilled Peppers and Onions, Mexican Condiments including Diced Tomatoes, Green Onions, Lettuce, Shredded Cheddar, Jalapenos, Pico Di Gallo and Corn Salsa with Churros for dessert.

Sandwich Bar: \$19.95 Includes Chips, Pasta Salad, Potato Salad, Assorted Condiments, and your choice of sandwiches.

Choose Three:

Brie and Apple Caramelized Onion on Flatbread (Cold)

Herb Parmesan Crusted Chicken Breast with Romaine and Caesar Dressing on Ciabatta (Cold)

Roasted Vegetable Spinach Herb and Hummus Wrap (Cold)

Roast Beef with Creamy Horseradish, Caramelized Onion, and Swiss on Baguette (Cold)

Turkey with Sundried Tomato Cream Cheese, Spinach, and Cucumber on Ciabatta (Cold)

Italian Sandwich with Pepperoni, Salami, Ham, Provolone Cheese, Chopped Lettuce and Italian Dressing (Hot)

Philly Cheese Steak (Hot)

Gluten Free Bread Available upon request with 72 hours notice

We also take special requests!

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Event Location Descriptions

The Banquet Hall

The Banquet Hall is the perfect setting for a wedding, party, or small conference. With the surrounding mountains and meandering creek just outside large picture windows, this cozy log building offers a natural environment and comfortable space for your guests. This all-inclusive facility accommodates up to 170 people and can be used in its entirety or broken down into two smaller meeting rooms. Each of these smaller rooms can accommodate up to 80 people each depending on table set up.

The Conference Center

The 320 Ranch's newest facility is the perfect setting for conferences and executive meetings. With pristine views of the Gallatin Range outside of the large windows, this modern log building offers the perfect retreat for your meetings. This facility includes acoustic room dividers to make your breakout sessions private yet opens up for spectacular large group meetings. The facility also has a Wi-Fi access point and direct connects to fiber optic internet lines. This facility can host up to 150 for meetings, and can break into three separate meeting areas.

The Point

At the southern end of the property, you will enjoy the most picturesque part of the 320 Guest Ranch. Located right on the Gallatin River with views of Yellowstone in one direction and the Spanish Peaks in the other, picnic tables can be arranged to accommodate 200 people. Cool off by dipping your feet in the Gallatin River, play some volleyball or horseshoes. After dinner has been served your group can gather around the fire pit and roast s'mores while enjoying the rest of the evening.

The Tent

Also alongside the Gallatin River, this 30 x 60 tent can host up to 90 people for a seated reception, 170 for a wedding ceremony, or 120 for a private dinner. Relax by the river with the knowledge that you'll be protected should a sudden rain storm pass through. With heaters and removable walls, this tent can keep your guests warm and dry in inclement weather, yet allow you to feel one with nature on clear, beautiful days. There is also a riverside deck to sit, relax and mingle with those you love while the river rushes by. Newly remodeled indoor bathrooms are a wonderful addition to this site as well.

The Brask Lawn

Adjacent to The Tent along the Gallatin River, this setting is perfect for an outdoor wedding experience. Stand upon a manicured lawn to recite your vows with the river rolling along and the Spanish Peaks in the background. The Brask Lawn is available for ceremonies only.

320 Riverside Lawn

Located on the north end of the ranch in an open pasture, say "I do" standing in a field of wildflowers with a backdrop of the picturesque Spanish Peaks Mountain Range. The 320 Riverside Lawn is available for ceremonies only.

The Deck by the Creek

The Deck on Buffalo Horn Creek can host a standing reception of 80. Have cocktails and hors d'oeuvre outside the burbling creek before sitting down in the Banquet Hall or Conference Center for dinner.

The Dining Room and Saloon

The Dining Room can seat up to 55 people and is open to ranch guests and the public for breakfast and dinner. The historic saloon was built in 1898 and can hold up to 30 people.

Audio and Visual Equipment

LCD Projector: \$100/day

Screen: \$50/day

Flip Chart with Markers: \$30/day

2 Powered Peavey Speakers with 8 Channel Board: \$150/day

Wired Mic: \$25/day

Wireless Mic: \$75/day

Generator: \$75/day