

Hors d'Oeuvres

Price is per serving with a minimum order of 30 servings.
Each serving is approximately 3 pieces.

Mixed Fruit and Berry Platter with Yogurt Mint Dip

\$4.95

Fresh Crudites

Rainbow carrots, celery, broccoli, cauliflower and cucumber served with ranch dressing and roasted garlic hummus.

\$4.95

Grilled Vegetable Kebabs

Marinated assorted grilled vegetables, served with ranch dressing and balsamic mayo.

\$5.25

Domestic Cheese Platter

Cheddar, Swiss, Monterey Jack and goat cheese served with grapes, berries and crackers.

\$5.55

Baked Brie Pastry

Served with seasonal chutney, sliced French baguette and apple slices.

\$5.65

Antipasto Platter

Salami, capicola, prosciutto, gherkins, Greek olives, Kalamata olives, fresh mozzarella, marinated mushrooms and artichoke hearts, served with sliced French baguette.

\$7.25

Gourmet Cheese Platter

Variety of nine decadent cheeses – including Stella asiago, morel and leek jack, white cheddar and cranberry, *Salemville* Smokehouse blue cheese and more.

Served with dried fruits and crackers.

\$7.50

Smoked Salmon Platter

Served with capers, pickled red onion, dill cream cheese spread and crackers.

\$7.95

Coconut Crusted Shrimp

Served with sweet chili mango sauce.

\$7.95

Chilled Shrimp

Served with traditional shrimp cocktail sauce.

\$7.00

Gauchos Beef Tenderloin

Montana Coffee Traders coffee and spice-rubbed beef sliced, served medium-rare with chimichurri sauce, rolls and butter.

\$9.50

Chocolate Dipped Strawberries

\$3.50

Stuffed Mushrooms

Cremini mushrooms stuffed with bacon herbed parmesan mozzarella spread.

\$5.75

Tuscan Tartlets

Roasted vegetables marinated in red wine, served with goat cheese and arugula in wonton cups.

\$3.50

Tataki Nigiri

Rosemary-sesame seared tuna on sticky rice with pickled ginger and wasabi aioli.

\$9.95

Bruschetta

Toasted garlic-rubbed French baguette topped with tomato and basil.

\$4.95



Salads

\$4.95 per person. All salads are served with rolls and butter. Add \$1 per person for plated salads.

Spinach Salad

Spinach with marsala huckleberries, *Glacier Point* blue cheese, crispy onions and a light blue cheese dressing.

House Salad

Mixed greens with tomatoes, cucumbers, carrots, onion and housemade roasted apple vinaigrette dressing.

Caesar Salad

Romaine lettuce tossed in Caesar dressing. Topped with heirloom cherry tomatoes, house croutons and shaved parmesan.

Asian Salad

Romaine lettuce and Napa cabbage tossed in a soy ginger vinaigrette dressing. Topped with mandarin oranges, toasted almonds, red pepper, carrots and wonton crisps.

Southwest Salad

Spring greens with black beans, corn, cilantro, onion, and tomato topped with crispy tortilla strips. Served with chipotle ranch or honey-lime vinaigrette dressing.

Kale Salad

Lacinto kale, Fuji apples, toasted pumpkin seeds, matchstick carrots, goat cheese and roasted apple vinaigrette dressing.




WHITEFISH
MOUNTAIN RESORT
WHITEFISH, MONTANA

Weddings

Dinner Options

Dinners are served with *Montana Coffee Traders* coffee and a selection of tea.

Kids dinner options are available. Two entrée menus are available for a 10% additional charge.

Dinners are available buffet style or plated. Add \$2 per person for plated dinners. Additional restrictions may apply.

\$50 Options

Almond Sage Crusted Trout with Lemon Beurre Blanc

Herbed couscous
Roasted asparagus and cherry tomatoes

Kansas City Style Baby Back Ribs

Sweet corn polenta
Sautéed rainbow chard

Pork Tenderloin with Black Pepper and Maple Sauce stuffed with Bacon, Brie and Jalepeño

Garlic mashed potatoes
Roasted rainbow carrots

Spinach, Bacon and Goat Cheese Chicken Roulade with Rosemary Cream

Cauliflower-parsnip purée
Sautéed fresh green beans

\$55 Options

Wild Alaskan Salmon with Huckleberry Glaze

Roasted red potatoes
Garlic roasted broccoli

Coconut-Basil Wahoo and Blackened Shrimp with Yellow Pepper Cream

Roasted yams with citrus and coriander
Sautéed snow peas with mini sweet peppers

Herbed Pork Chops with Flathead Cherry Chutney

Fingerling yellow potatoes
Creamed swiss chard

Parmesan Crusted Chicken with Tomato Bruschetta

Pesto mashed potatoes
Roasted seasonal squash and zucchini

Vegetarian Dinners

Please inquire about selections

\$60 Options

Peppered New York Strip with Burgundy Demi-Glace

(Carving station with buffet)
Yukon Gold mashed potatoes
Roasted cremini mushrooms and cherry tomatoes

Coffee Crusted Flank Steak with Chimichurri

(Carving station with buffet)
Butternut squash purée
Sweet corn and cherry tomato succotash

Beef Prime Rib

(Carving station with buffet)
Twice baked potato
Honey roasted rainbow carrots

Pecan Crusted Halibut with Dijon Cream Sauce

Herbed couscous
Roasted asparagus with cherry tomatoes

\$65 Options

Bison Strip Loin with Flathead Cherry Demi-Glace

(Carving station with buffet)
Red-skinned mashed potatoes
Honey roasted rainbow carrots

Beef Tenderloin with Creamed Horseradish and Mushroom Demi-Glace

(Carving station with buffet)
Red-skinned mashed potatoes
Sautéed Brussels sprouts

Sesame Crusted Pacific Tuna with Pineapple Ponzu Sauce

Coconut-sesame rice
Stir-fried snap peas, red bell peppers and carrots

Rack of Lamb with Herbed Honey Mustard Crust

Braised Brussels sprouts over parsnip puree
Sweet potato hash

Desserts

Price is per serving. Add \$2 per person for table service with coffee and plated desserts.

Chocolate Truffles

Served with huckleberry drizzle and whipped cream.

\$4.95

Caramelized Pears with Blue Cheese and Black Pepper-Honey

\$5.95

Montana Coffee Traders Espresso Crème Brûlée

\$5.95

Peach Huckleberry Cobbler

Served with whipped cream.

\$5.95

Huckleberry-White Chocolate Panna Cotta

\$5.95

Lemon Tart

Garnished with fresh berries.

\$5.95

Strawberry Shortcake

Served with fresh strawberries and whipped cream.

\$7.25

Dessert Scape

\$7.25

Choose 3 of the following options:

Chocolate Truffles

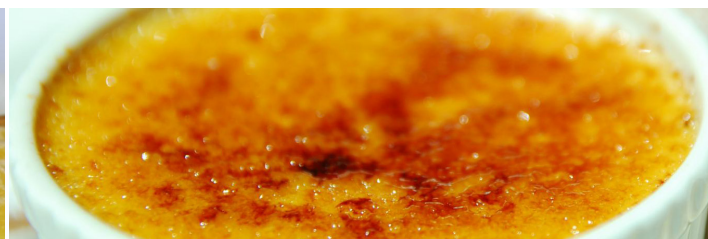
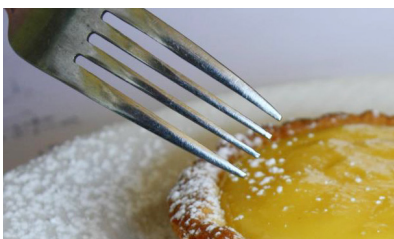
Lemon Tarts

Golden Coconut Rum Balls

Huckleberry Tassies

Strawberry-Basil Tarts

Salted Caramel Chocolate Tarts



Late Night Menu

Minimum 30 Guests

Available after 9:30PM until 1 hour prior to event end time. Snacks priced per item.

Mini BLT's

Bacon, lettuce and tomato on *Wheat Montana* bread with roasted scallion aioli.

\$2.25

Grilled Cheese over Tomato Soup

Mini grilled cheese sandwich served over a cup of tomato-basil soup.

\$2.50

Cheeseburger Sliders

Served with American cheese and basil aioli on slider buns.

\$3.45

Mini Banh Mi Sandwiches

House smoked pork on a soft roll with cilantro mayo and a mix of pickled carrot, radish and jalapeño.

\$3.25

Pulled Pork Sliders

Slow-smoked pork tossed in BBQ sauce on slider buns.

\$3.45

Chicken Tender Cups

Homestyle chicken tenders served in individual cups with ranch for dipping.

\$7.75 per cup

Pizza

Price per 16" whole pizza, 12 small slices each.

Cheese Pizza

Traditional pizza with whole milk mozzarella and pizza sauce.

\$25.00

Pepperoni Pizza

Loaded with pepperoni slices, whole milk mozzarella and pizza sauce.

\$29.00

Mountain Goat Pizza

Huckleberries, goat cheese, caramelized onions, and fresh tomatoes on roasted garlic sauce; topped with arugula and balsamic glaze.

\$38.00

Supreme Pizza

Redneck chorizo, pepperoni, bell pepper, mushrooms, black olives, whole milk mozzarella and pizza sauce.

\$40.00



Host Bar Packages

Host Bar Packages provide *unlimited drink consumption for 3 hours*. After 3 hours, the host would continue for the additional hourly charge indicated, until the end time of the banquet. A No-Host Bar option is available with a \$50 per hour bartender fee (*\$75 per hour for parties over 100*). Assorted soft drink products are included in all package prices.

Wines with each package include Pinot Grigio, Chardonnay, Cabernet Sauvignon and Merlot.

Standard Beer & Wine

\$18.00 per person

Additional hours \$5.00 per person

Wine

Guenoc

Beer

Domestic bottle and draft service

Well Package

\$21.00 per person

Additional hours \$5.00 per person

Liquor

Gin

Vodka

Bourbon

Whiskey

Rum

Tequila

Wine

Guenoc

Beer

Domestic bottle and draft service

Premium Beer & Wine

\$22.50 per person

Additional hours \$6.00 per person

Wine

Sebastiani

Beer

Domestic and Microbrew bottle service

Domestic and Microbrew drafts

Premium Package

\$25.50 per person

Additional hours \$7.00 per person

Liquor

Tanqueray

Absolut Vodka

Jim Beam

Jack Daniels

Captain Morgan

Sauza Tequila

Additional options available

Wine

Sebastiani

Beer

Domestic and Microbrew bottle service

Domestic and Microbrew drafts

Deluxe Package

\$28.50 per person

Additional hours \$8.00 per person

Liquor

Bombay Gin

Ketel One

Makers Mark

Crown Royal

Bacardi

Hornitos

Additional options available

Wine

Sebastiani

Beer

Domestic and Microbrew bottle service

Domestic and Microbrew drafts

Champagne Toast // \$3.75 per person // Single serving

Wedding Venue Packages & After Hours Activities

Wedding availability is mid-June through late September, Wednesdays through Sundays after 6PM.

Summit Ceremony & Base Lodge Reception Package

| Wedding Package | Event Capacity | Package Rate | Minimum Food Requirement |
|--|----------------|--------------|--------------------------|
| Summit Ceremony & Base Lodge Reception | 200 | \$3,000.00 | \$4,000.00 |

- The Summit Ceremony & Base Lodge Reception Package includes the outdoor ceremony site, the Base Lodge reception venue (for 4 hours), as well as the private chairlift rental.
- The summit is only accessible by chairlift. The private chairlift rental includes Chair 1 and Chair 6 for 2 hours.
- Guests may load the chairlifts as early as 5:30PM for a 6PM ceremony start time.
- Food and beverages are not served outdoors at the Summit House.
- Complimentary Wi-Fi (up to 20 mbs.) is available at the Base Lodge and the Summit House.
- There is a 3-hour minimum rental requirement for the Base Lodge reception venue. The hourly rate is \$500.
- Receptions at the Base Lodge must conclude by 1AM.
- A Base Lodge ceremony option is also available. Inquire for details.

Optional Private After-Hours Activity Rentals

| | Hourly Rate |
|---|-------------|
| Spider Monkey Mountain | \$67.50 |
| Alpine Slide | \$225.00 |
| Spider Monkey Mountain & Alpine Slide Package | \$262.50 |

- There is a 2-hour minimum rental requirement on all private after-hours activities.
- Spider Monkey Mountain and the Alpine Slide are only available until 9PM.
- A 24-hour cancellation policy applies to all private after-hours activity rentals.

Summit Wedding Package

| Wedding Package | Event Capacity | Package Rate | Minimum Food Requirement |
|-----------------------------|----------------|--------------|--------------------------|
| Summit Ceremony & Reception | 200 | \$4,500.00 | \$4,000.00 |

- The Summit Wedding Package includes the outdoor ceremony site, the Summit House reception venue (main floor, mezzanine and deck for 3.5 hours), as well as the private chairlift rental.
- The summit is only accessible by chairlift. The private chairlift rental includes Chair 1.
- Guests may load the chairlift as early as 6PM for a 6:30PM ceremony start time.
- Food and beverages are not served outdoors at the Summit House.
- Complimentary Wi-Fi (up to 20 mbs.) is available at the Summit House.
- Private after-hours activity rentals are not available with this package.
- Receptions at the Summit House must conclude by 10PM.



Preferred Vendors

WEDDING & EVENT PLANNERS

Jennifer Goff Designs: 406-471-9261; jennifergoffdesigns.com

Montana Memories & Events, Tracey McIntyre: 406-261-1416; facebook.com/montanamemoriesandevents

DJs & MUSIC

The MAC Band: 971-679-4368; macbandmontana.com

Northwest Artist Syndicate (Live Music Resource): 406-250-2233; northwestartistsyndicate.com

M & T Productions: 406-534-9114; mandtproductions.com

Music on the Move: 406-261-6826; musiconthemovemontana@hotmail.com

Destination DJ: 406-212-2314; destinationdj.biz

FLORISTS

Mum's Flowers: 406-862-2757; mumsflowers.net

Greenwood Events: 406-261-8162; greenwood.events

Woodland Floral: 406-755-5959; woodlandfloralkalispell.com

PHOTOGRAPHERS

Mountain Life Photography: 208-315-1935; mountainlifephotography.com

Green Kat Photography: 406-253-8715; greenkatphotography.com

Jennifer Mooney Photography: 406-465-5219; jennifermooney.com

Carrie Ann Photograpy: 406-471-5076; carrieann-photography.net

Marianne Wiest Photography: 406-871-3524; mariannewiest.com

Greener Visuals: 406-531-5961; greenervisuals.com

WEDDING CAKES

Cakes By Debi: 406-752-2978; cakesbydebi.com

Miss Patti Cakes: 406-250-9654; misspatticakes.com

LINENS, DECORATIONS, ETC.

Celebrate! Event & Party Rental: 406-862-4636; celebraterentals.com

The Party Store: 406-892-7368; thepartystoremt.com

SALONS & SPA CARE

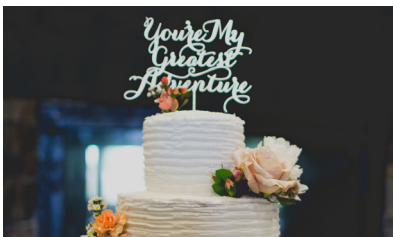
Spa at Whitefish Lake: 877-887-4026; lodgeatwhitefishlake.com/spa

Christina Stevens (Hair & Makeup): 406-885-4140; csbridalstyling.com

Tyleighsa Nykole (Hair & Makeup): 206-861-4765; tyleighsanykole.com

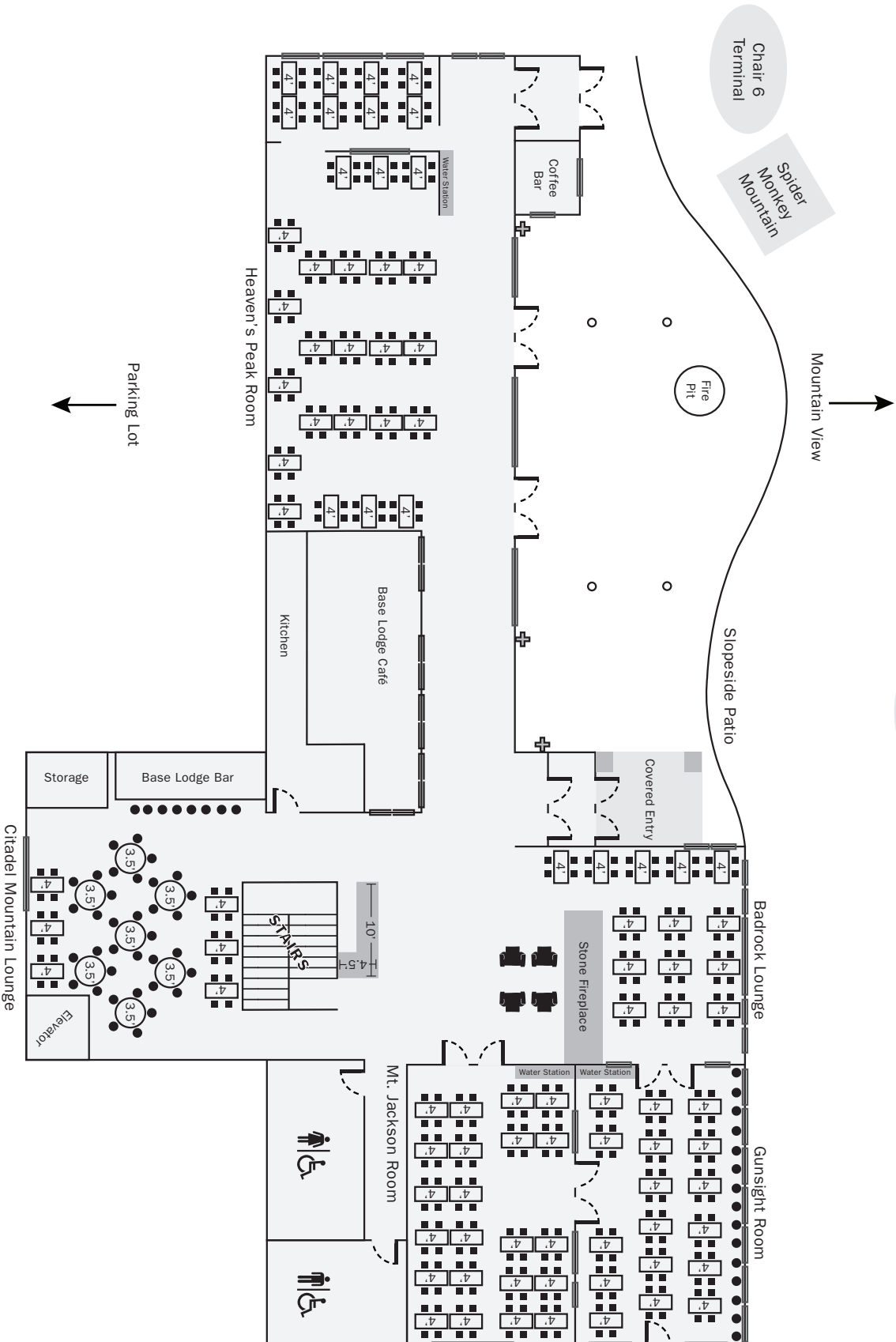
DRY CLEANING, STEAMING, PRESSING

Naturally Clean: 406-862-8322. *Bridal gowns, suits and more.*



Base Lodge

THIRD FLOOR LAYOUT



406-862-1952 | weddings@skiwinterfish.com



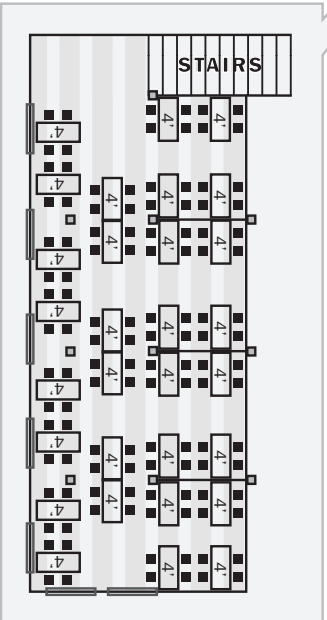
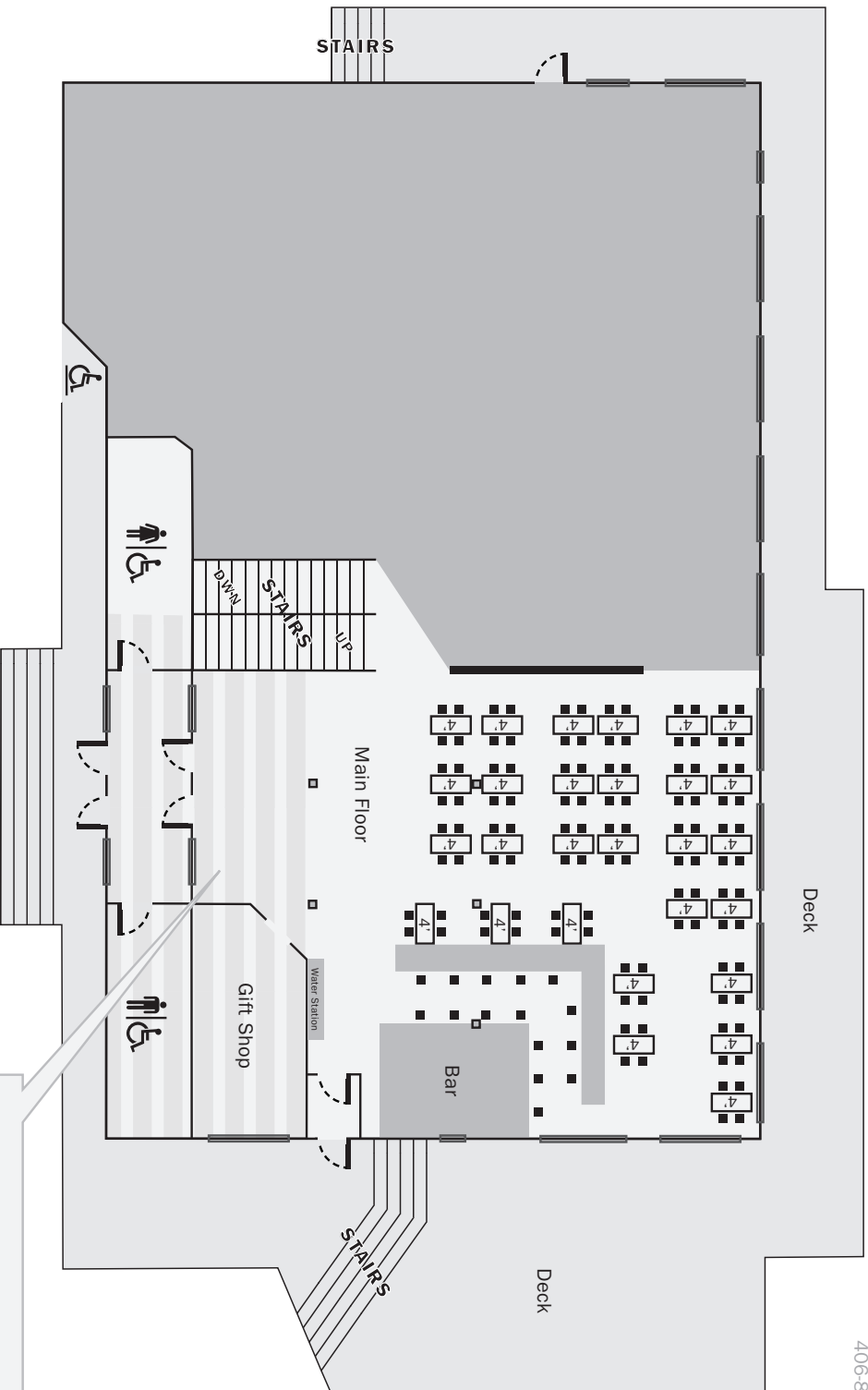
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Weddings



Summit House

MAIN FLOOR



Mezzanine Level
Above Summit House entry,
restrooms and gift shop

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