

# Banquet & Meeting Arrangements

Banquet and Meeting Rooms:	Set up / Rental:	Subsequent Day / Refresh:
Flathead	\$300	\$150
Blackfoot	\$300	\$150
Cheyenne	\$300	\$150
Crow Ballroom	\$900	\$450
Twin Elk Board Room	\$200	\$100
Twin Elk Breakout Room	\$250	\$125
Twin Elk Chapel Floor	\$600	\$300
Kiva Private	\$100	\$50
Barbecue Area	\$300	\$150
Chief Joseph Board Room	\$25	\$25

To reserve and set up the Kiva Bar \$100, Foyer Bar \$100, Portable Bar \$175  
 Stage set up \$75      Dance floor set up \$100      Both Stage and dance \$125

## Available Equipment & Services

Flip chart with markers - \$15 per day	Marker Boards - \$10 per day
Speaker phone available @ \$45 per day	Portable Screen-\$15 per day
Small pad of paper with pencils - \$3 each	Large pad of paper w/pencils - \$4 each
Easel - \$5 per day	Television - \$35 per day
Table Top Podium - \$15 per day	TV/DVD - \$45 per day
Standing Podium - \$25 per day	LCD Projector – available upon request
Copy Service - \$0.20 per page (collating not available)	
Wireless Internet Service available at no charge	
Wireless, Standing or Lapel Microphone - \$45 each per day	

### **Requests for Tables and Chairs in Lodging Rooms:**

Banquet table - 72" x 30" - \$30 the first day and \$15 each additional day  
 Classroom table - 72" x 18" - \$25 the first day and \$13 each additional day  
 Chairs -- \$3 each the first day, \$2 each additional day

\*2018 rates, subject to change without notice.

\*\*Please refer to meeting room specifications for dimensions and capacities.

# BREAKFAST BUFFETS

Breakfast includes orange juice, coffee and tea.

## Continental Breakfast - \$14

Pastries, muffins, bagels & cream cheese, butter and preserves, scrambled eggs, and seasonal fruit.

## Breakfast Burrito - \$14

Eggs, sausage, green chilies and cheese; served with potatoes, seasonal fruit and salsa.

## French Toast or Berry Pancakes - \$14

Your choice of French Toast or Berry Pancakes served with breakfast meat.

## Eggs Benedict - \$15

Toasted English muffin, Canadian bacon, and poached eggs topped with Hollandaise sauce & a touch of tarragon served with O'Brien potatoes and seasonal fruit.

## Kiva Breakfast Buffet - \$15

Scrambled eggs, breakfast meat, O'Brien potatoes, pastries and seasonal fruit.

## Omelet Bar - \$15

Made to order, served with O'Brien Potatoes and seasonal fruit.

Attendant fee - \$25

## Chef's Egg Bake - \$15

Eggs, potatoes, sausage, mushrooms, red peppers and onion topped with melted cheese, served with seasonal fruit, and salsa.

## Quiche - \$15

Your choice of Green Chili, Broccoli, or Lorraine (bacon & spinach). Served with seasonal fruit and Au Gratin potatoes.

### Select an additional item to accompany your buffet:

Breakfast Breads	\$4	Cold cereal with milk	\$4
Scones	\$4	Assorted fruit yogurt	\$3
Hot cereal with milk	\$4	Milk	\$3

ALL PRICES SUBJECT TO CHANGE

Prices are per person; an 18% Gratuity will automatically be added to all menu items.

## BREAK ITEMS

Potato Chips with Dip or Tortilla Chips with Salsa	\$3.50/person
.. Add Guacamole +	\$3/person
Assorted Fruit Yogurt	\$3/person
Mixed Nuts	\$3/person
Pretzels, Snack Mix or Trail Mix	\$3/person
Granola or Candy Bars	\$3.50/person
Pastries or Muffins	\$27/dozen
Bagels with Cream Cheese	\$25/dozen
Cookies	\$25/dozen
Brownies	\$30/dozen
Fresh Seasonal Cut Fruit Platter (available summer months only)	\$4/person
Fresh Seasonal Whole Fruit	\$4/person

## BEVERAGES

Soda	\$3/can
Lemonade, Iced Tea or Fruit Punch	\$18/gallon
Coffee or Decaf	\$28/gallon
Assort Fruit Juice	\$3/can
Iced Tea (by the bottle)	\$4/bottle
Hot Tea	\$3/bag
Bottled Water	\$2/bottle

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## PLATED LUNCH

All Lunches include Cookies for Dessert and Coffee and Iced Tea

### Cajun Chicken Sandwich @ \$14

Our own special Cajun spices on a boneless, skinless chicken breast. Grilled and served on a toasted bun with a melted slice of Monterey Jack cheese. Your choice of Potato Salad or Pasta Salad.

### Salad as a Meal @ \$16

**Choose 1:** Mixed Salad Greens, Romaine or Spinach

**Add 1:** Broiled Chicken Breast, Sirloin Steak Strips, Garlic Broiled Shrimp or Broiled Salmon

**Garnish with 2:** tomato, cucumber slices, shredded carrot, garbanzo beans, kidney beans, black olives, Kalamata olives, onion or croutons

**Dress with:** Chef's recommended House Vinaigrette, Bleu Cheese, Caesar, Ranch or Huckleberry Vinaigrette

Includes rolls and butter; Add soup @ \$4

### Open Faced Steak Sandwich @ \$18

Grilled Sirloin Steak on a warm roll. Topped with sautéed mushrooms and onions, lettuce and a slice of tomato. Served with Potato Salad.

### Wiener Schnitzel @ \$20

Golden fried Wiener Schnitzel, served with sweet & sour cabbage, and German Potato Salad.

### Croissant Sandwich @ \$16

Your choice of Chicken Salad, Ham Salad, Crab Salad, or sliced Turkey or Ham. Served with your choice of Mixed Field Greens, Pasta or Potato Salad.

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## BUFFET LUNCH

\*20 Person Minimum

All Lunches include Cookies for Dessert and Coffee and Iced Tea

### Deli Buffet @ \$15

Sliced Deli Meats and a variety of sliced Cheeses. Choice of 2: Potato, Pasta or Mixed Field Green Salad. Served with Fresh Baked Rolls; Add soup \$4.

### Taco & Burrito Bar @ \$15

Spicy shredded beef, grated cheese, shredded lettuce, diced onions, diced tomatoes, salsa, sour cream, and guacamole. Soft & hard shell tortillas. Served with refried beans and chili verde.

### Hamburger & Cheeseburger Buffet @ \$15

Choice of Hamburger or Cheeseburger garnished with lettuce, pickles, and a slice of tomato. Served with your choice of French Fries, Sweet Potato Fries or Potato Salad.

### Wrap Sandwiches @ \$16

Choose 3 varieties: BLT, Chicken Caesar, Steak & Cheese, Chicken Salad, Turkey Avocado Cheese, Ham & Cheese, Beef & Swiss with sour cream horseradish sauce, or Veggie. Served with Mixed Field Green Salad and your choice of Potato or Pasta Salad.

### Pasta Buffet @ \$16

Lasagna, Fettuccini Alfredo, and Spaghetti with Marinara & Italian Sausage. Served with Mixed Field Green Salad and Garlic Bread.

### Sedona Fajita Bar @ \$16

Marinated Beef Sirloin Steak and Chicken Breast Meat, sautéed onions and bell peppers, toasted flour tortillas, guacamole, and sour cream. Served with rainbow tortilla chips with salsa fresca, and Mixed Field Greens with dressings.

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# HORS D'OEUVRES

Prices per 25 People

## Antipasto Platter @ \$100

Marinated Mushrooms, Artichokes, Olives, Mozzarella, Salami and Prosciutto

## \*Assortment of Roll Ups @ \$100

Beef with Sour Cream Horseradish Sauce  
Ham and Cheddar  
Turkey and Avocado  
Prosciutto and Swiss  
Salmon and Cream Cheese

## \*Crostini @ \$90

Served with assorted toppings.  
For example: Pepper & Onion Relish, Salmon & Arugula, Goat Cheese & Wild Mushrooms

## \*Deviled Eggs @ \$50

## Baked Brie en Croute @ \$90

Topped with Raspberry Sauce and served with crostini

## \*Baked Mushrooms @ \$70

Stuffed with Crab meat, Cream Cheese, and seasoned Bread Crumbs

## Crab Cakes @ \$90

Served with Spicy Remoulade Sauce

## \*Egg Rolls @ \$75

Served with Spicy Orange Szechuan Dipping Sauce

## \*Caprese Skewers @ \$90

Mozzarella Balls, Basil and Cherry Tomatoes, drizzled with a Balsamic reduction

## Classic Shrimp Mound or Shrimp Skewers @ \$Market Price

Served with traditional Cocktail Sauce

## Domestic & Imported Cheese Display with Crackers @ \$100

## Fresh Fruit Display @ \$75

## Vegetable Crudite with Dip @ \$80

Raw, seasonal vegetables

## Meatballs @ \$80

Choice of Swedish, Marinara Parmesan, or Barbeque Sauce

## \*Spanakopita @ \$75

Spinach and Feta Cheese wrapped in Phyllo and baked crispy

## \*Ham & Pineapple Kabobs @ \$75

## Teryaki Beef or Chicken Satay @ \$90

Served with a Sesame Orange Dipping Sauce

## Whiskey River Salmon @ \$130

Salmon displayed with Capers, Onions, and Lemon wedges. Served with crostini

## Hot Artichoke Crab Dip @ \$85

Served with Pita Wedges

**\*Items may be butlered; \$100 minimum butler fee**

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# DINNERS

All dinners feature mixed field greens with dressing, choice of accompaniments, Sautéed vegetables, fresh rolls with butter, and dessert- with a choice of Fruit topped New York Cheesecake, Chocolate Suicide Cake, Brandied Bread Pudding, Seasonal fresh fruit Cobbler, Tiramisu or Apple Strudel- Coffee and Tea

## PLATED DINNERS

Multiple Entrees offered are subject to an additional \$2 charge per plate

### Chicken Cordon Bleu @ \$28

Chicken breast stuffed with ham and cheese, topped with Hollandaise – 8 oz.

### Chicken St. Michelle @ \$28

A boneless, skinless chicken breast with mushrooms, peppers, onions, kalamata olives, and garlic in a white wine cream sauce – 8 oz.

### 8 oz. Filet of Beef Tenderloin @ \$39

Served with a wine-infused beef Demi-glace or a Gorgonzola cream sauce.

### 12 oz. Rib Eye Steak @ \$39

Served with brandied caramelized mushroom and onion sauté.

### Baked Trout @ \$29

Boned trout with garlic butter and lemon garnish – 8 oz.

### Whiskey River Salmon @ \$30

Marinated in a smoky teriyaki sauce and baked – approximately 6 – 7 oz.

## BUFFET DINNERS

### Rock Creek Prime Rib Buffet @ \$39

Rubbed with our special blend of herbs and spices, roasted and carved on the buffet. Served with its own au jus and horseradish cream sauce; select a second entrée:

Add Chicken @ \$6

Add Breaded Shrimp @ \$8

Add Whiskey River Salmon @ \$8

Add Walleye @ \$9

### Beef Short Ribs @ \$28

Braised in a succulent blend of seasonings. Served with roasted vegetables.

### Red Lodge Buffet @ \$28

Roasted Sirloin of Beef, rubbed with our special blend of seasonings and served with horseradish cream sauce. Includes choice of Chicken St. Michelle, Chicken Cordon Bleu, or Herb Seasoned Grilled Chicken.

### Beartooth Buffet @ \$29

Marinated beef brisket seared on the grill then slowly braised. Served with house-made BBQ sauce and herb crusted, baked chicken.

**\*Special menu pricing for Children ages 10 & under**

*All prices are subject to change. An 18% gratuity will be added to all menu items*

## DINNER ACCOMPANIMENT SUGGESTIONS

Garlic Mashed Potatoes

Roasted Red Potatoes

Au Gratin Potatoes

Rice Pilaf

Creamy Polenta with cheeses and fresh herbs

## SEAFOOD SUGGESTIONS

(market price)

Broiled 8oz Lobster Tail

Pan Seared Scallops

Fresh Tuna

Steamed Shrimp

Crab Stuffed Sole

Alaskan King Crab Legs

Halibut

Mussels, Clams, or Oysters

*ALL PRICES SUBJECT TO CHANGE*

**If you're interested in a special menu, consult your sales representative.  
Our Chef will cater to special dietary needs.**

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