

**Bar Service**

**Includes wine, beer & cocktails**

Foyer Bar—\$100

Portable Bar—\$175

**Champagne & Sparkling Wines**

Veuve Clicquot Brut Champagne \$78

Chandon California Brut -\$38

Jaume Serra Cristalino Brut Cava \$24

House Sparkling Wine \$20

N/A Sparkling Cider \$18

**House wines are \$20 per bottle:**

**Cabernet Sauvignon, Pinot Noir, Red Blend;**

**Chardonnay, Sauvignon Blanc, Pinot Gris**

*\*Other wines available by special order, price to be quoted*

**Keg Beer**

Domestic: 8 gal \$150 16 gal \$275

\*Imported or Microbrew:

5 gal \$135 16 gal \$350

\*prices based on availability

**No-alcohol Punch @ \$18 per gallon**

**18% Gratuity on all food and beverage-**

**Prices are subject to change**

*When requested, an additional butler fee may apply on passed cocktails and hors d’oeuvres (minimum \$100)*

**CEREMONY COSTS**

The Patio, The Chapel, or Cheyenne Room

20—60 guests \$600

61—120 guests \$900

121—180 guests \$1200

181—240 guests \$1500

241—300 guests \$1800

Includes: rental of space, sound system, white folding chairs, use of arch.

Ceremony Pond-side requires an additional \$300 set up charge.

Ceremony on The Field requires an additional \$600 set up charge.

If your ceremony is planned for outside, we will guarantee a beautiful indoor space in the event of inclement weather. Rock Creek Resort staff makes final space set-up decision.

**\* BANQUET SPACE**

20—60 guests \$600

61—120 guests \$1000

121—180 guests \$1400

181—240 guests \$1800

241—300 guests \$2200

Includes: Linens, napkins and chair covers; clothed and skirted specialty tables for cake/guest book/gifts; full place settings; use of assorted centerpieces; microphones; complete set up/take down.

*\*MINIMUM FOOD PURCHASE IS \$28 PER PERSON WITH A MINIMUM 20 PERSON GUEST COUNT.*

**STAGE & DANCE FLOOR**

\$100

*Arrange a personal site visit to learn how we assist with arrangements and see to every detail that defines your “once in a lifetime.”*

We welcome you and your guests to stay at Rock Creek Resort by offering group lodging at special rates.

**Contact:**

Holly Lucara  
Director of Sales  
Rock Creek Resort  
Red Lodge, MT  
Phone: 406.445.0457  
Email:  
sales@rockcreekresort.com

**Wedding Ceremony & Reception Information**

**Surrounded by the awe-inspiring Beartooth Mountains, we offer stunning year-round beauty as the backdrop for your special day.**

**HORS D'OEUVRES**  
SERVED BEFORE MAIN COURSE ONLY  
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

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

**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 BBQ Sauce

**\*Spanakopita @ \$75**

Spinach and Feta Cheese wrapped in Phyllo and baked crispy

**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

*\*Butler-friendly food items—minimum fee \$100*

**PLATED MEALS**

**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.

**Beef Kabobs @ \$28**

Marinated in Teriyaki sauce and grilled.

**Baked Trout @ \$29**

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

**Whiskey River Salmon @ \$30**

Marinated in a smokey teriyaki sauce and baked—approximately 6—7 oz.

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

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

**12 oz. Ribeye Steak @ \$39**

Served with brandied caramelized mushroom and onion sauté.

**MULTIPLE ENTREES OFFERED ARE SUBJECT TO A \$2 CHARGE PER PLATE—Multiple entrees require a 10 person minimum per entrée.**

**Plated dinners include:**

Mixed field greens with **choice of** dressing, garlic mashed potatoes or roasted red potatoes, vegetables, rolls and butter, coffee and tea.

Special pricing for children to be quoted.  
(Ages 10 & under)

**MINIMUM FOOD PURCHASE IS \$28 PER PERSON WITH A MINIMUM 20 PERSON GUEST COUNT ON BOTH PLATED AND BUFFET MEALS**

**BUFFET MEALS**

**Red Lodge Buffet @ \$28**

**Roasted Sirloin of Beef**, rubbed with our special blend of seasoning, served w/ horseradish cream sauce and **choice of Chicken St. Michelle, Chicken Cordon Bleu, or Herb-seasoned Grilled Chicken.**

**Beef Short Ribs @ \$28**

Braised in a succulent blend of seasonings with roasted vegetables.

**Beartooth Buffet @ \$29**

Marinated beef brisket w/house-made BBQ sauce, and herb crusted baked Chicken.

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

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

**Add Chicken @ \$4**

**Add Breaded Shrimp @ \$6**

**Add Whiskey River Salmon @ \$6**

**Add Walleye @ \$8**

**Buffet dinners include:**

Mixed field greens with **choice of** two dressings, Au gratin, garlic mashed or roasted red potatoes, vegetables, rolls & butter, coffee and tea.

Special pricing for Children on all buffets to be quoted. (Ages 10 & under)

**\*Your final guest count is due 2 weeks prior**

**ALL FOOD & BEVERAGE SUBJECT TO 18% GRATUITY. PRICES ARE GUARANTEED NO EARLIER THAN 6 MONTHS OUT.**

Our required minimum guest count is 100 for any Saturday event falling **May through September**. If your final guaranteed count falls below 100, you will be charged the difference on both ceremony cost and minimum food purchase of \$28 per person. On these same Saturdays, there is a required minimum 25 lodging nights or you pay the difference at \$100 per night.

*All taxes and gratuities will be applied.*

**2018**