



MEETINGS & EVENTS MENU

MONTANA INSPIRED CUISINE IN PARADISE



BREAKFAST

All breakfast buffets are accompanied by hot coffee, tea, and orange juice.
Minimum order of 10 guests. Priced per person.

BUFFETS

PRAIRIE CONTINENTAL // 29

sliced fruits & berries, chef's bakery basket, hard-boiled eggs
steel-cut oatmeal with toasted nuts & dried fruit

BEARTOOTH BUFFET // 40

sliced fruits & berries, chef's bakery basket, organic scrambled eggs with
cheddar, country sausage & hickory smoked bacon, hash browns with brown
butter & herbs

EMIGRANT BUFFET // 75

sliced fruits & berries, chef's bakery basket, organic scrambled eggs with
cheddar, country sausage & hickory smoked bacon, hash browns with brown
butter & herbs, Chef Attended Omelet & Pancake Station

*(2) Chef Attendant Fee's at \$150 each

BARs

AVOCADO TOAST BAR // 36

assorted breads, mashed avocado, bacon bits, sliced tomatoes
smoked salmon, pepitas, feta cheese, cucumber, radishes, sprouts
poached eggs

SMOKED TROUT & BAGEL BAR // 32

assorted bagels, smoked trout, lettuce, sliced tomatoes, sliced red onions
capers, regular cream cheese, chive cream cheese, lemons

CHEF'S FAVORITE BREAKFAST STATIONS

Chef Attendant Fee at \$150/hour

LOADED TATERS // 28

choice of hash browns or country style potatoes, fried up with your choice of ham,
bacon, sausage, peppers, onions, variety of cheeses, topped with an egg of your
choice - accompanied by a variety of hot sauces **NF**

CHEF ATTENDED PANCAKE STATION // 28

assorted toppings, whipped cream, maple syrup

CHEF ATTENDED OMELET STATION // 32

regular eggs, egg whites, swiss, cheddar, goat cheese, pepper jack cheese
seasonal vegetables, smoked trout, jalapeno elk sausage, bacon, ham
NF, GF (option for **VG, DF**)

NF: Nut-Free | **GF:** Gluten-Free | **DF:** Dairy-Free | **VG:** Vegetarian | **V:** Vegan

DISPLAYED BREAKFAST ENHANCEMENTS

Customize your breakfast experience with these
classics! Available as add-ons to the buffets and bars, not sold
individually. Priced per person.

Honey Yogurt + Berry Granola Parfait **VG** // 10

Steel-Cut Oatmeal // 12
toasted nuts, assorted milk & dried fruit **VG, GF**

Scrambled Eggs **VG, GF, NF** // 9

Choice of Bacon, Sausage, or Ham **GF, NF** // 12

Avocado Toast **VG** // 22
thick-cut toast, avocado, scrambled egg whites
pickled variety, house-made lemon ricotta, chili salt

Brioche French Toast Skewers // 14
almonds, berries, powdered sugar & maple syrup

Mini Chicken & Waffles **NF** // 14

Buttermilk Biscuits & Country Gravy **NF, VG** // 16

Breakfast Burritos **NF** (option for **VG, DF**) // 16

Gluten-Free Muffins **GF** // 9

Breakfast Sandwiches **NF** // 14

Vegan Chia Pudding with Berries **V, GF** // 9

Sous Vide Egg Bites **NF, GF** // 9
smoked turkey + kale, goat cheese

ON THE GO BREAKFAST

All On The Go Breakfasts are served with seasonal fruit,
coffee, and a bottled water in sustainable to-go containers.

ROASTED VEGETABLE WRAP // 32

arugula, balsamic portobello, hummus, goat cheese
(served cold) **NF, VG**

BREAKFAST SANDWICH // 32

cheddar cheese, scrambled eggs, bacon, sourdough toast **NF**

BREAKFAST BURRITO // 32

eggs, cheese, bacon, salsa & sour cream **NF**

All food & Beverage is subject to an 18% gratuity and 4% admin fee. Due to
seasonality & market conditions, menu selections & pricing are subject to change.

BREAKS

A LA CARTE BEVERAGES

Ghost Town Coffee Roasters
Regular + Decaf Coffee // 95
by the gallon

Tumblewood Tea, MT // 95
assorted flavors, by the gallon

Soft Drinks // 5

Cock 'N Bull Ginger Beer // 9

Bottled Sparkling + Still Water // 5

Bottled Gatorade + Iced Tea // 7

Infused Fruit Water // 20 per gallon

BREAK BARS

Paradise Valley Trail Mix Bar // 18 **VG**
dried fruits including papaya, cranberries, apricot, apples, banana chips
and blueberries selection of nuts including almonds, cashews, walnuts
pistachios, sunflower seeds, pumpkin seeds dark chocolate nibs

Smoked Trout & Bagel Bar // 24 **NF**
assorted bagels, smoked trout, lettuce, sliced tomatoes, sliced red onions
capers, regular cream cheese, chive cream cheese, lemons

Avocado Toast Bar // 28 **NF, VG**
assorted breads, mashed avocado, bacon bits, sliced tomatoes
smoked salmon, pepitas, feta, cucumber, radishes, sprouts

Bruschetta Bar // 18 **VG**
three marinated seasonal toppings, toasted garlic crostinis

BREAK SNACKS

Bowl of Whole Fruit // 24 **V, GF, NF**
dozen whole fruit

Honey, Yogurt & Berry Granola // 10 **VG**

Hard Boiled Eggs // 3 **GF, DF, NF, VG**

Veggie Crudité // 12
classic hummus **V, GF** ranch **VG** babaganoush **V**

Meat & Cheese Board // 22
local honey, crackers, olives

House Made Beef Jerky // 24 **DF, GF, NF**

Roasted Nuts // 16/lb
sea salt, rosemary **GF, V**

House Baked Cookies // 42/doz **VG**

Hand-Rolled Bourbon Truffles // 38/doz **VG**

Fresh Baked Brownies // 36/doz **VG**

Popcorn Bags // 24/doz
cinnamon-sugar, parmesan, dill, butter **VG, GF**

Seasonal Fruit Skewers // 28/doz
citrus yogurt dipping sauce **GF, VG, NF**

Vegan Protein Break // 32/person
goji acai berry bites, chia seed pudding, veggie crudité, hummus
cashew caesar dressing, babaganoush **GF, V**

Kettle Style Ranch Chip Bags // 18/doz **GF, VG, NF**

Huckleberry Yogurt // 24/doz **GF, VG, NF**



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LUNCH

All lunch menus are accompanied by lemonade & iced tea. Sodas and sparkling water available at \$5/each.
Minimum order of 10 guests. Priced per person.

RIDGE DELI

42

Mixed Greens

shaved vegetables, tomatoes, cucumber, assorted dressing **V, GF, NF**

Spinach Salad

basil, mint, olive oil, sea salt **VG, NF, DF**

- BYO SANDWICHES -

for each guest to custom create

Breads

whole wheat, sourdough, rye, hoagie, gluten-free bread

Spreads

confit garlic aioli, honey mustard, beet hummus

Meats

roasted chicken breast, house-smoked turkey
ham, roast beef, bacon

Cheeses

havarti, swiss, cheddar

Accompaniments

assorted lettuces, pickles, tomatoes, onions
marinated roasted vegetables

Fruit Salad **V, NF, GF**

Chef's Choice Dessert

GULCH LUNCH BUFFET

52

Kale & Crispy Parmesan Salad

compressed apple, toasted sunflower seeds, apple-honey vinaigrette **VG, GF**

Quinoa Tabbouleh

heirloom tomato, english cucumber,
Amaltheia goat cheese, mint **VG, GF, NF**

Summer Squash

served in arrabiatta sauce **GF, VG**

Roasted & Chilled Broccolini

preserved lemon vinaigrette, candied nuts **GF, V, DF**

Fired Flatbreads

Buffalo | torn spicy buffalo meatballs, tomato sauce, gouda, arugula **NF**

Elk | elk sausage, roasted chillies & onions
mozzarella, roasted garlic sauce **NF**

Veggie | thinly sliced potatoes, rosemary,
local chevre goat cheese, arugula, confit garlic aioli **NF, VG**

Tiramisu

lady fingers, espresso, cream

RANCH LUNCH BUFFET

58

BYO MONTANA PROTEIN BOWL

for each guest to custom create

Bases

steamed brown rice, quinoa, farro, mixed greens **V, NF**

Proteins

Cowgirl Meat Co. Bulgogi Beef **GF, DF, NF**

Sweet Chili Glazed Tofu **V, NF**

Lemongrass Steamed Trout **GF, DF, NF**

Toppings

miso mayonnaise, bulgogi sauce, edamame

sesame spinach, crispy garlic, kimchi

scallions, soy sauce **DF, NF**

Seasonal Cobbler Mason Jars

chantilly whipped cream



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LUNCH

BOXED LUNCHES // 38

All lunch items are served with chips, a side salad seasonal fruit, and spring water in sustainable to-go containers.

CURRY CHICKEN SALAD CROISSANT

lettuce, golden raisins, walnuts, red grapes

FIRESIDE CLUB WRAP

honey ham, house herb roasted turkey, tomato, cheddar shredded lettuce, avocado, garlic aioli **NF**

ROASTED VEGETABLE SANDWICH

hummus, red peppers, Amaltheia chevre, zucchini balsamic portobello, red onion, on whole wheat **NF**

(gluten-free upon request)

PLATED LUNCH // 42

ICEBERG WEDGE

maple glazed bacon, cheddar, grape tomatoes, red onion candied pecans, honey balsamic or ranch dressing

CHOICE OF:

bone-in chicken breast or Cowgirl flank steak

CHEF'S SEASONAL ACCOMPANIMENTS

CHEF'S CHOICE PLATED DESSERT



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RECEPTION

HORS D'OEUVRES

Available passed or displayed. Priced per item. Minimum order of two dozen.

HOT

Wild Mushroom Arancini // 5
smoked tomato jam, thyme **NF, VG**

Mediterranean Chicken Satay // 6
cucumber yogurt, dill **GF, NF**

Smoked Trout Cakes // 8
caper lemon aioli **NF**

Cheesy Polenta Cakes // 4
romesco sauce, brie **VG, GF**

Braised Montana Lamb Crostini // 8
pickled carrot, cilantro **NF, DF**

Yellowstone Grass-Fed Meatballs // 8
arrabbiata sauce, pecorino **NF**

Roasted Tomato Soup & Grilled Cheese // 6 **NF, VG**

Graham Masala Roasted Cauliflower // 5
roasted tomato aioli **DF, NF, V**

Bison Tenderloin Skewer // 8
sweet cherry demi glace **DF, NF**

COLD

Bison Tenderloin Tartar // 10
garlic crostini, garlic chip **DF, NF**

Roasted Tomato Bruschetta // 6
chevre, garlic crostini **NF, VG**

Spinach Artichoke Bruschetta // 7
white cheddar, grilled baguette **NF, VG**

Compressed Seasonal Melon & Feta Bites // 7 **VG, NF, GF**

Oysters on the Half Shell // 8
served on ice with shallot & black pepper mignonette **GF, NF**

Bacon Wrapped Goat Cheese Stuffed Dates // 6
medjool dates stuffed with local herb goat cheese
wrapped with Daily's bacon **GF, NF**

Avocado Toast // 6
pepitas, pickled shallots, chili salt **DF, VG**

Five Spice Duck Carpaccio // 8
flathead lake cherries, pickled serranoes, micro herb **DF, NF**

Tomato Gazpacho // 6
shrimp skewers, micro vegetables **DF, NF, GF**

Stuffed Endives // 6
whipped goat cheese, candied bacon
shaved dates, crumbled blue cheese **NF, GF**

Montana Raised Trout Ceviche // 9
gently citrus cured trout, everything crackers **DF, NF**

Shrimp Cocktail // 8 **DF, NF**

STATIONED HORS D'OEUVRES

Cheese & Honey // 16
seasonal fruit, fresh breads, herbed crackers **VG**

Charcuterie & Cheese // 22
seasonal fruit, fresh breads, herbed crackers

Dips & Breads // 14
caper lemon aioli **VG**

Vegetable Crudite // 10
hummus, homemade ranch **VG, GF**

Fresh Fruit & Berries // 10
whipped cream **NF, VG, GF**

Dessert Before Dinner // 14
chef's selection of small sweets

Bone In Dry-Aged Beef Tasting // 45
ribeye & new york strip, caramelized onions,
roasted mushrooms, grilled breads **DF, NF**

Seafood Bar // 75
steamed crab, scallop crudo, prawns, oysters, smoked trout
served on ice with cocktail sauce, horseradish, fresh lemon mignonette

DINNER

All dinner menus are accompanied by rolls & butter, along with hot coffee & tea. Minimum order of 20 guests. Price per person is established for all guests as the highest priced main course selected.

SAGE GOURMET BBQ BUFFET // 125

accompanied by infused water and sweet tea

Make this Chef Attended with ribs off the grill!

Chef Attendant fee of \$150 for up to 90 minutes of service.

Cabbage & Coal Charred Carrot Slaw
celery seed dressing, pickled chilies **VG, GF, NF**

Pasta Salad
artichoke hearts, Spanish olives, feta, oven-dried tomatoes
shallot vinaigrette **VG, NF**

Sage House Salad
cherry tomatoes, red onion, cucumber
grana padano, balsamic vinaigrette **GF, VG, NF**

Smoked Montana Ham Hock & Beans
NF

Lobster and Fontina Mac & Cheese
roasted garlic breadcrumbs **NF**

Dry-Rubbed Cowgirl Farms Smoked Ribs
NF, DF, GF

Smothered Bone-In Hazlenut Fed Pork Loin
spicy tomato bbq sauce **NF, DF, GF**

All the Fixin's
assortment of pickles, hot sauce, & bbq sauce bar

Seasonal Pie
chantilly whipped cream

GALLATIN DINNER BUFFET // 85-115

Quinoa Tabbouleh

heirloom tomato, english cucumber, feta, mint **VG, GF, NF**

Baby Beet Salad

frisee, blue cheese, hazelnuts, citrus vinaigrette **VG, GF**

Choice of Three Mains:

Grilled Chicken Breast // 95
roasted peppers, chimichurri **VG, GF, DF**

Flathead Lake Trout // 105
confit tomatoes, leeks, lemon butter **NF, GF**

Wild Mushroom & Butternut Squash Risotto // 85
NF, GF, VG

Chef-Carved Wood Grilled Flank Steak // 115
chimichurri sauce **NF, GF**

Whipped Garlic Mashed Potatoes
NF, GF, VG

Sauteed Green Beans
roasted shallots, olive oil **NF, GF, V, DF**

Chef's Assorted Desserts

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DINNER

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ABSAROKA DINNER BUFFET // 105-135

Mixed Greens

shaved vegetables, tomatoes, cucumber
house vinaigrette and buttermilk ranch **VG, GF, NF**

Melon & Mozzarella Caprese

basil, mint, olive oil, sea salt **VG, NF**

Sage Salad

toasted walnuts, apples, pears, creamy sherry vinaigrette **GF, VG**

Choice of Three Mains:

Grilled Elk Loin // 135

bordelaise sauce, roasted tomatoes **DF, GF, NF**

Red Wine Braised Beef Short Ribs // 105

braising sauce, root vegetables **DF, GF, NF**

Petite Beef Filet // 125

wild mushroom ragu **GF, NF**

Grilled Vegetable Napoleon // 105

house-made ricotta, roasted tomato
spinach, parmesan **VG, GF, NF**

Roasted Fingerling Potatoes

DF, GF, NF, V

Grilled Broccolini

balsamic, garlic oil, sea salt **DF, GF, NF, V**

Seasonal Mini Crème Brûlée

YELLOWSTONE DINNER BUFET // 85-125

Roasted Carrot & Parsnips Salad

arugula, pecorino, toasted sunflower seeds, house vinaigrette **VG, GF**

Farro Salad

baby kale, grapes, feta, toasted pecans
cherry tomatoes, sherry vinaigrette **VG**

Choice of Three Mains:

Organic Bone-In Chicken Breast // 95

sage demi-glace, crisp prosciutto **DF, NF**

King Salmon // 115

roasted tomatoes and melted leeks
caper butter sauce **GF, NF**

Montana Lamb Chops // 125

pistachio crust, Flathead cherry and mint reduction **DF, GF**

Butternut Squash Risotto Cake // 85

braised kale, nutritional yeast **VG, GF, NF**

Caramelized Onion + Sour Cream

Mashed Potatoes

VG, GF, NF

Grilled Asparagus

sweet peppers, capers, olive dressing **DF, GF, NF, V**

Chocolate Mousse

raspberries, sea salt, caramel drizzle

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CHEF'S PLATED 3-COURSE DINNER

125 // PERSON

FIRST COURSE *choose one:*

SALADS:

Sage Salad

roasted butternut squash, apples, walnuts
frisee & spinach, creamy sherry vinaigrette **VG, GF**

Balsamic & Blueberries

mixed greens, blueberries, golden balsamic vinaigrette **V, GF, NF**

Kale & Crispy Parmesean Salad

compressed apple, toasted sunflower, apple-honey vinaigrette **VG, GF**

Roasted Carrot & Parsnip Salad

arugula, pecorino, toasted sunflower, carrot pesto vinaigrette **VG, GF**

Chopped Kale & Romaine Caesar Salad

pecorino, crunchy croutons, caesar dressing, white anchovy **NF**

SOUPS:

Smoked Chicken Pazole **NF, DF, GF**

Clam Chowder **NF**

Tomato, Carrot, and Guajillo Bisque **GF**

Lamb and Lentil Cast Iron Stew **NF, GF, DF**

Roasted Tomato Minestrone **NF, VG**

Curry Apple & Onion **V, GF, NF**

ADD A COURSE

Seared Diver Scallops // +15

garlic-fennel puree, aleppo pepper, micro radish **NF, GF**

Bison Filet Carpaccio // +15

lemon oil, cured egg, pickled chiles, roasted apple **DF, NF**

Melon + Burrata Caprese // +10

basil, lemon, olive oil, sea salt **VG, NF, GF**

or tomato caprese

MAIN COURSE *choose three:*

Bison Tenderloin // +10

wood-grilled, port wine syrup **GF, DF, NF**

Filet Mignon // +10

thyme-crusted, veal reduction **GF, NF**

Steelhead Lake Trout

heirloom tomatoes, shallot + herb sauce **GF, NF**

Butternut Squash Risotto Cake

braised kale, nutritional yeast **GF, VG, NF**

Steelhead Lake Trout & Filet Mignon // +15

aged balsamic, sauce vierge **GF, NF**

Bone-In Organic Chicken Breast

confit shallot and apples, cider + grain mustard demi glace **GF, DF, NF**

SIDES *choose two, accompany all mains:*

Blistered Green Beans **GF, DF, NF, V**

Grilled Broccolini **GF, DF, NF, V**

Grilled Asparagus **GF, DF, NF, V**

Leek & Gorgonzola Potato Gratin **GF, NF**

Black Garlic Crispy Brussels Sprouts **GF, NF**

Harissa Roasted Baby Carrots & Parsnips **GF, DF, NF, V**

Roasted Elotes cotija, garlic aioli, tajin **GF, VG, NF**

Sour Cream & Onion Mashed Potatoes **GF, VG, NF**

Maple Roasted Sweet Potatoes **GF, DF, NF, V**

Herb Roasted Fingerling Potatoes **GF, DF, NF, V**

DESSERTS

choose one:

Vegan Avocado Mousse

brûléed banana, Mexican chocolate, coconut cream **V, GF, NF**

Flourless Chocolate Cake

espresso creme anglaise **GF, NF, VG**

Seasonal Cobbler

chantilly whipped cream **VG, NF**

Almond Basque Cake **VG**

Maple Crème Brûlée

mint **VG, GF, NF**

9 Layer Carrot Cake +5

cream cheese frosting **VG**

Huckleberry Cheesecake **VG, NF**

Chocolate Mousse

raspberries, sea salt, caramel drizzle **VG, NF, GF**

BAR OFFERINGS

Bar offerings can be based on consumption or built as a bar package. Host & no host options available.

No shots allowed. Bartender service and set-up fees apply. Bar packages include four hours of service. Additional hours to be charged on consumption.

BAR PACKAGES

Beer, Wine & Bubbles

\$65 per guest package

House Red, White and Sparkling | \$42 per bottle

Local Craft Beer | \$7 per bottle

Assorted Domestic Beer | \$6 per bottle

Assorted Soft Drinks | \$5 each

Silver Tier Liquor with Beer, Wine & Bubbles

\$75 per guest package

Cocktails | \$12 per drink

Assorted Domestic Beer | \$6 per bottle

Local Craft Beer | \$7 per drink

House Wine by the Bottle | \$42 per bottle

Specialty Wines Selected From Our Wine List | Charged By The Bottle

Assorted Soft Drinks & Sparkling Water | \$5 each

Front Tier Liquor with Beer, Wine & Bubbles

\$80 per guest package

Local Montana Spirit Cocktails | \$15 per drink

Assorted Domestic Beer | \$6 per bottle

Local Craft Beer | \$7 per drink

House Wine by the Bottle | \$65 per bottle

Specialty Wines Selected From Our Wine List | Charged By The Bottle

Assorted Soft Drinks & Sparkling Water | \$5 each

Diamond Tier Liquor with Beer, Wine & Bubbles

\$85 per guest package

Cocktails | \$16 per drink

Assorted Domestic Beer | \$6 per bottle

Local Craft Beer | \$7 per drink

House Wine by the Bottle | \$80 per bottle

Specialty Wines Selected From Our Wine List | Charged By The Bottle

Assorted Soft Drinks & Sparkling Water | \$5 each

SPECIALTY COCKTAILS

Sage Gimlet

gin, housemade clarified sage cordial, green chartreuse rinse

Fireside Old Fashioned

cocoa puff infused willie's big horn bourbon

burnt vanilla, orange + angostura bitters

Huckleberry Margarita, Mule, or Mojito

Inquire about our seasonal spirited cocktails.

SPECIALTY BARS

Brewery Tour | \$125/guest

Enjoy a beer flight tasting and discussion with a local Montana Brewer.

Custom PNW Wine Dinner | custom pricing

allow for our team to arrange a specially paired dinner with some of our favorite vintners in Walla Walla, WA (our closest viticultural area). *Advanced notice and a minimum of 40 guests for the event is required.*

Montana Whiskey & Local Canapes | custom pricing

A stationed food and whiskey pairing activation in which guests can mingle to each station to enjoy a custom mini-cocktail as well as a locally paired and chef crafted food item. Four food and whiskey stations from different distilleries are included. *Subject to bartender fees.*

Cocktail Class | \$500 bartender fee + \$30/guest

Learn how to make your favorite Sage Lodge cocktails during this exciting class. Our skilled bartenders will walk you through the history, ingredients, and techniques to your new favorite libation.

Aromatic Whiskey Bar

\$250 bartender and setup fee + choice of whiskey

four torching flavors: marshmallow, sage, orange, and cinnamon sticks

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EVENT EXPERIENCES

MID DAY

Trout Experience | market price per person

Spend your morning fishing the Yellowstone River or learning to cast at our lodge pond. For lunch, learn how to filet trout and cook on an open fire with Chef's favorite trout lunch pairings.

- 20 guests and under
- \$1000 private chef fee
- Limited to June through September

Picnic with Paradise Valley Views | custom pricing

Guided hike to your favorite view on our property with a picnic lunch or afternoon snack

- 12 guests and under
- Limited to June through September

AFTERNOON

Cider Celebration | custom pricing

Arrange your group to have their reception in our very own apple orchard. We will host your group and allow everyone to taste an array of ciders created in Montana and our chef's lite bite pairings.

- Limited to June through September
- *Additional rental fees of space will apply*

EVENING

Chef's Best of the Season Curated Dinner | \$175 per person

Includes amuse bouche, family style starters, plated first course, plated second course, choice of entree with two options, and a plated dessert.

- Optional Pacific Northwest Wine Pairing Experience | \$100 per person
- *Additional course available at \$25 per person*
- *Guest allergies and preferences requested to plan menu*

Yellowstone Riverside Reception and Dinner | custom pricing

Arrange your group to have their reception and dinner alongside the Yellowstone River.

- Pricing dependent on menu selections
- Limited to June through September
- *Additional rental fees of space will apply*

LATE NIGHT

Ranch House Celebration Package | \$30 per person

- Mix of Assorted Flatbread, Sliders, and Cheesy Garlic Bread
- Sauces: Ranch, Ketchup, Sage Signature Sauce, Buffalo Sauce
- 24 Assorted Local Beers per every 12 people
- Bose Speaker with Bluetooth connection



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EVENT GUIDELINES

YOUR EVENT

Our event managers want to help you create a memorable experience for all of your guests. We are able to help coordinate unique touches such as specialty linens, floral, design, and entertainment. Please see our Preferred Vendors List for our favorite suggestions.

CONFIRMED SELECTIONS

Kindly confirm your selections at your earliest convenience, but no later than 21 days prior to your group's arrival date in order to best confirm product availability.

GUARANTEES

Guaranteed guest count is due 10 days prior to your arrival date. Slight adjustments may be made up until 5 days prior to your event. This guarantee will stand as the count charged if your actual attendance is less than anticipated. If your guest count on-site exceeds the guarantee, additional meals cannot be guaranteed with the same menu & additional fees may apply. Cancellation of menu selections after the guarantee date is subject to full charge.

MINIMUMS

If your food & beverage spend falls short of the contracted food & beverage minimum, it will be charged as room rental revenue. All menus are subject to specific order minimums as noted in the menu headers. All dinners require a minimum of 20 people. Less than 20 people will incur a \$250 fee.

DIETARY NEEDS & ALLERGIES

For guests with dietary needs or allergies, please provide a list of guest names & needs no later than 10 days prior to the group's arrival date.

CHILDREN

Please inquire for children's pricing on plated meals. Children's pricing on buffets is 50% off the menu price.

PLATED MEALS

If you are offering guests a choice of entrée based on the client-selected three options, all selections must be confirmed prior to the guarantee date. Client will work with the lodge to provide place cards for all guests indicating their meal selections. The lodge cannot accommodate changes on-site or after the 10-day guarantee date.

FOOD & BEVERAGE POLICY

Sage Lodge must provide all food, liquor, beer, & wine for event functions based on licenses provided by the greater state of Montana. As Sage makes every effort to comply with government regulations, no outside food or beverage of any nature may be brought in to any designated event space. The only exception are wedding cakes provided from a licensed bakery.

DECORATIONS

Decorations or displays brought to the Lodge must receive pre-approval from your event manager 21 days prior to the event. All decorations must be in compliance with local building and fire codes. To keep our surroundings and buildings in the best condition for you and all future guests, items may not be attached to any wall, window, ceiling or other objects without prior approval. Nails and staples are not permitted for use in hanging items.

PAYMENT

Full pre-payment is due for the program 10 days prior to the group's arrival date. This payment can be made via credit card, or check, according to the terms of the contract.

EVENT TIME

If a group's event extends past the agreed time noted on the Event Order, the lodge reserves the right to charge for additional hours. Additional fees will be quoted to the appointed on-site client. Food items have a maximum display time of two hours. Open bar service can not exceed five hours.

LABOR FEES & MISCELLANEOUS CHARGES

SERVICE CHARGE & GRATUITY

A 22% charge, comprised of an 18% gratuity and 4% admin fee will be charged on all food & beverage charges. Of that 22%, 18% will be distributed as a gratuity for staff associated with your event. All rental & resource charges are subject to a 4% admin fee.

LABOR FEES

These charges are assessed based on the menu selected. Additional fees apply should a chef be added to an experience while onsite. These charges will be quoted and confirmed on your Event Order

Bartender & Setup Fee

\$250 per bartender, 4 hours of service, \$100 per additional hour

Additional Event Hour

\$150 per hour. One hour minimum

Chef Attendant Fee

\$150 per hour. One hour minimum

Private Chef Fee

\$1,000 fee for 2 hours of service time

Cake Cutting / Dessert Fee

\$3 per person. 10 person minimum

Chair Rental

Included for up to 120 guests. Rental fees may apply for additional chairs

Lawn Games Package

\$50 per event

Amenity Delivery at Front Desk

\$3.00 per guest, handed out at check-in

Amenity Delivery In-Room

\$5.00 per guest, delivered to each individual guest room

Porterage Fee

\$8 per room

STANDARD STAFFING GUIDELINES

- Breakfast & Lunch Functions: one server for every 20 guests
- Dinner Functions: one server for every 15 guests
- Chef Carver or Chef Attendant: one for every 50 guests
- Bartenders on Hosted Bars: one for every 60 guests



AUDIO VISUAL EQUIPMENT

FEES

Conference Phone	\$25 per day
Bose Speaker	\$25
Microphone	\$15 each per
Flat Screen TV	\$30 per day
Flipchart Pad & Pens	\$25, \$10 each for additional pads
Post-It Pad Flipchart & Pens	\$40, \$25 each for additional pads
Projector	\$100 per day
Power Strips	\$5 each
Extention Cord	\$10 each
Auxillary, VGA or HDMI Cords	\$10 each
Projector Adapter	\$10 each
Labor - AV Assistance	\$30 per hour

