



RED LODGE MOUNTAIN

Weddings



Elements of Light Photography

Your Unforgettable Beartooth Wedding



The Venue

The Red Lodge Mountain Golf Course is nestled beneath the stunning Beartooth Mountains. Striking views surrounding the clubhouse create a breathtaking backdrop for any event. This pristine setting is the perfect stage for an unforgettable wedding.

The RLMGC is a full service wedding venue. Our professional and friendly staff will assist with planning event details, managing ceremony and reception setup (excluding decorating), and provide all catering and bar services. Our spacious facility includes two floors of the clubhouse, a large wraparound deck, patio area, and full service bar.

Facility Pricing

Dates:	Pricing:	Minimum Guest Count:	Maximum Guest Count:
Mid-April – May	\$1,000	35	70
June – September	Mon-Fri: \$1,000	45	150
	Sat-Sun: \$1,500	85	150
Early October	\$1,000	35	70

- Included:
 - Setup – buffet line, dining tables, specialty tables, and bar
 - All dish, glass, and silverware for dining
 - Fabric napkins – your choice of color
 - Banquet staff – servers, kitchen, and bartenders
 - Break-down and clean-up
- Extras:
 - Table linens – \$7.00 each, dining and specialty tables
 - Outdoor Portable Bar – \$75.00
 - Audio/Visual:
 - P/A System – \$100.00
 - Projector – \$25.00
 - Projector Screen – \$25.00
 - Podium – \$50.00
 - Outdoor Ceremony Set-Up and Rental Costs:
 - White folding chairs – \$2.00 each
 - Cedar Archway – \$75.00

Decorating can be done at 8:00am the morning of the event by the renting party. Red Lodge Mountain Weddings does not provide any decorations. All decorations will be taken down by our staff and can be picked up in the pro shop the morning following an event.

A 50% facility deposit and a signed Venue Rental Agreement are required upon booking to reserve a date.

**All prices are subject to change at any time and without notice until a deposit is paid and final orders are placed.*



Catering

Our catering menu offers a wide selection of appetizers, entrées, and sides. Our flexible menu can be modified to create the meal of your choice or to accommodate dietary restrictions. All dinners are served buffet style, but depending on your guest count, certain items can be plated and served.

A minimum food order of \$22.00/plate is required. Final guest counts and meal selections are due two weeks prior to events.

**All menu items and prices are subject to change at any time and without notice until final orders are placed. Prices do not include a 3% city resort tax or 20% service fee.*

Appetizers

Priced per order. Appetizers are served on a buffet - each order feeds approximately 25 people.

- Bison Sliders with Gorgonzola Sauce – \$120.00
- Caprese Skewers – \$75.00
- Hummus Wheels – \$60.00
 - Hollowed out cucumber bites filled with hummus and topped with feta.
- Deviled Eggs – \$40.00
- Stuffed Mushrooms – \$60.00
 - Filled with a blend of cheeses, veggies, and bread crumbs.
- Bacon Wrapped Dates – \$60.00
 - Stuffed with bleu cheese.
- Asian Chicken Skewers – \$80.00
 - With assorted mandarin, teriyaki, and sweet & spicy chili marinades.
- Chicken Wings – \$90.00
 - Assorted spicy buffalo, smoky BBQ, and sweet chili sauces.
- Open Face Tapas – \$120.00
 - Assorted: Peppered steak with horseradish cream and arugula; Bacon, lettuce, tomato, and avocado spread; Roasted turkey, sun-dried tomato pesto, and artichoke.
- Smoked Salmon Tray – Priced according to current market value
 - Smoked salmon side fillet served with crackers and chive spread.
- Vegetable Crudités – \$50.00
- Spinach and Artichoke Dip – \$60.00
 - Rich and creamy dip with fresh fried tortilla chips.
- Cheese and Cracker Plate – \$40.00
 - Add assorted deli meats – + \$25.00
- Banana Split Skewers – \$70.00
 - Bananas and strawberries drizzled in chocolate and topped with peanut crumbles.
- Fruit Skewers – \$50.00
 - Served with honey yogurt dip.
- Chocolate Dipped Strawberries – \$70.00

Entrées

Each entrée includes a salad and your choice of two sides.

Add a second entrée for an additional \$4.00 per plate.

Tier 1: \$22.00 per plate.

- Sirloin Tips
 - Sautéed with onions and shallots resting in a light red wine sauce.
- Lemon Pepper Chicken
 - Chicken breast marinated in a blend of spices and cooked in a light lemon sauce.
- Parmesan Dijon Crusted Pork Chops
 - Lean boneless pork chop coated in Dijon mustard and herbed parmesan, baked until crispy.
- Shrimp Scampi Skewers
 - Grilled and served in a garlic butter sauce.

Tier 2: \$26.00 per plate.

- Tuscan Chicken
 - Tender chicken breast resting in a white wine sauce with Roma tomatoes, artichoke hearts, and mushrooms.
- Marinated Flank Steak with Pepper Rub
 - Marinated and rubbed with a cracked peppercorn mix and seared.
- Apple Glazed Pork Tenderloin
 - Sweet apples with balsamic vinegar reduced and slow cooked over pork tenderloin.
- Lemon Thyme Walleye
 - Flash baked fillet seasoned with fresh thyme and a touch of lemon.

Tier 3: \$30.00 per plate.

- Herb Rubbed Bison Striploin – Carving Station
 - Slow roasted and thinly sliced, paired with horseradish cream.
- Osso Buco
 - Braised pork shank glazed with a slightly spicy chipotle orange sauce.

Tier 4 \$34.00 per plate.

- Rosemary Salmon Filet
 - Baked with rosemary butter and lemons.
- Prosciutto-Wrapped, Stuffed Chicken Breast
 - Filled with sun-dried tomato pesto, spinach, and feta. Served with a beurre blanc sauce.
- Herb Crusted Prime Rib – Carving Station
 - Rubbed with a coarse salt and herb blend, and slow roasted. Served with horseradish cream.

Vegetarian: \$22.00 per plate.

- Grilled Zucchini & Eggplant Marinara
 - Grilled zucchini and eggplant layered with fresh basil, marinara, and melted mozzarella.
- Marinated Portabella Steak
 - Topped with fresh basil, artichokes, roasted red peppers, and parmesan.
- Greek Pie
 - Feta, Kalamata olives, artichokes, spinach, and roasted red peppers baked on a flaky puff pastry crust, and drizzled with olive oil and balsamic vinegar.
- Quinoa Stuffed Bell Pepper
 - Roasted bell pepper filled with quinoa, zucchini, onions, yellow squash, marinara, and topped with mozzarella.

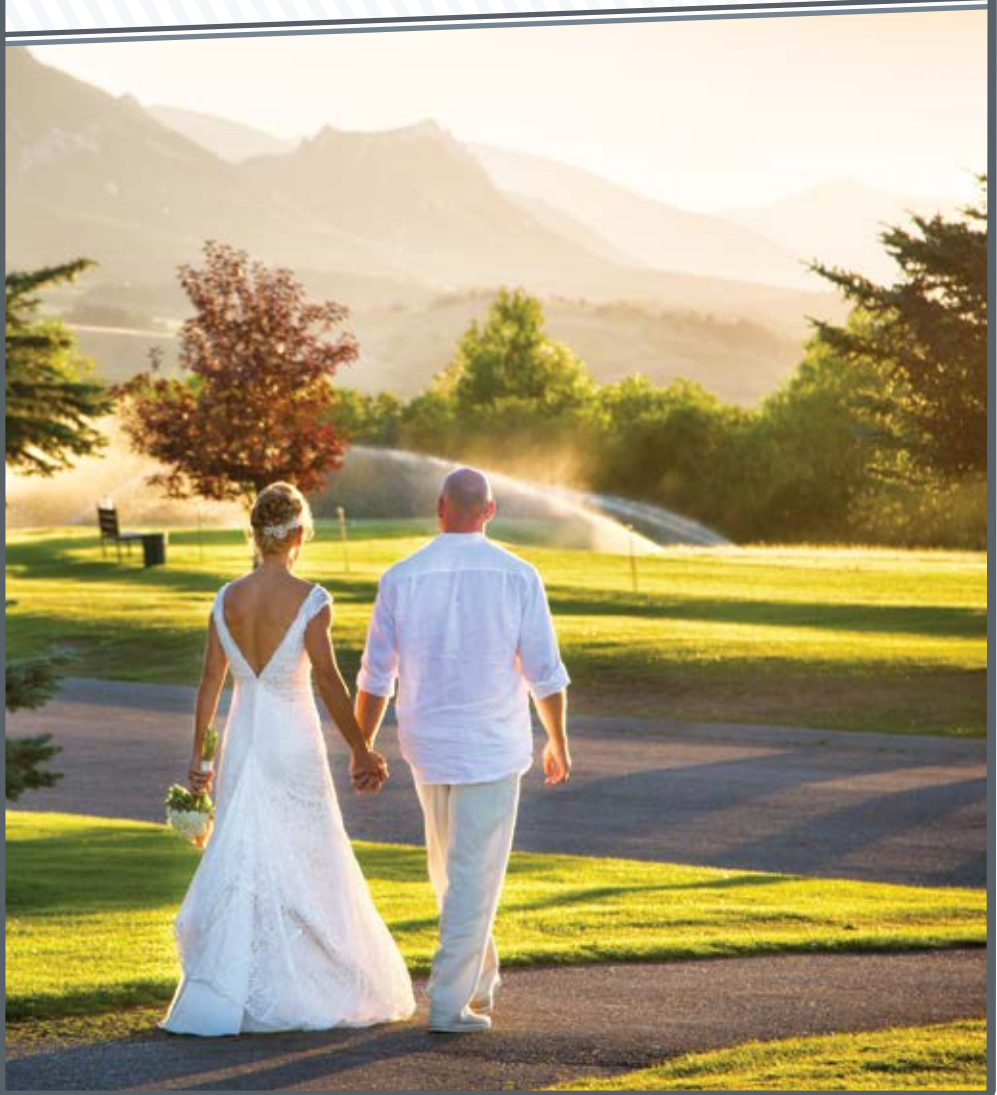


Sides

Additional sides are \$2.00 per plate or \$3.00 per plate a la carte.

- Cilantro Black Bean Quinoa
 - Hearty quinoa warmed with black beans, corn, vegetable stock, and tossed with fresh cilantro.
- Warm Kale Salad
 - Flash sautéed kale tossed with mushrooms, onions, garlic, and bell peppers. Finished with balsamic vinegar, shaved parmesan, and peanuts.
- Sweet Corn Bread
 - Served with whipped honey butter.
- Rosemary Red Potatoes
 - Roasted and tossed with fresh rosemary and a touch of olive oil.
- Herbed Pasta
 - Al dente bowties in an oregano, basil, and thyme butter blend.
- Wild Rice Pilaf
 - Rice blend seasoned with herbs and natural stock.
- Meaty Three Bean Bake
 - Kidney, black, and pinto beans slowly baked in a sweet and savory sauce and loaded with lean ground beef and bacon.
- Bacon Green Beans
 - Sautéed green beans tossed with crispy bacon and seasoned with a touch of lemon.
- Roasted Veggies
 - Yellow squash, zucchini, bell peppers, mushrooms, garlic, and onions lightly seasoned and roasted to perfection.
- Snap Peas and Carrots
 - Sautéed with butter and a touch of brown sugar.
- Garlic Mashed Potatoes
 - Red skin potatoes mashed with heavy cream and fresh garlic.
- Cucumber Salad
 - Cucumbers, grape tomatoes, celery, onions, peppers, and kidney beans tossed in Italian dressing.
- Quinoa Salad
 - Quinoa mixed with tomatoes, cucumbers, and celery in garlic olive oil.

- Traditional Salads
 - Your choice of Garden or Caesar
 - Dressings: Buttermilk Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette, Red Wine Vinaigrette.
- Specialty Salads – additional \$2.00 per plate or \$4.00 a la carte.
 - Greek – Mixed greens with red onions, Kalamata olives, cucumbers, feta cheese, and bell peppers served with red wine vinaigrette.
 - Red, White, and Blue – Baby spinach with strawberries, blueberries, feta cheese, red onions, and cucumbers with balsamic vinaigrette.





Bar

Our full service bar offers a wide selection of alcohol, beer, and wine. All special request and hosted beverage items are to be purchased through Red Lodge Mountain. Alcoholic beverages are also available for individual purchase. Alcohol orders are non-refundable and a butler fee will be charged for any table service items.

Beverage orders must be placed two weeks prior to events.

**Please note, outside alcohol is strictly prohibited. Violations will result in guest removal from events and/or fines.*

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Wines

CABERNET SAUVIGNON

- Handcraft, CA – \$16.00
- Dark Horse, CA – \$18.00
- Grayson, CA – \$20.00
- Liberty School, CA – \$24.00
- Smith & Hook, CA – \$28.00
- Black Stallion Napa, CA – \$36.00

RED BLENDS

- Cupcake Red Velvet, CA – \$18.00
- Roscato Rosso Sweet Red, Italy – \$20.00
- Cline Cashmere Red Blend, CA – \$24.00
- Caymus Conundrum Red, CA – \$30.00

PINOT NOIR

- Deloach, CA – \$20.00
- Block 9, CA – \$22.00
- Z Alexander Brown, CA – \$24.00
- Yamhill Estate, CA – \$28.00

MALBEC

- Gnarley Head, CA – \$18.00
- Alamos, Argentina – \$20.00
- Antigal Uno, Argentina – \$24.00
- Tapiz Alta, Argentina – \$28.00

MERLOT

- Fetzer V. Oak, CA – \$16.00
- Waterbrook, WA – \$22.00

ZINFANDEL

- Cline Ancient Vines, CA – \$24.00

SYRAH

- Michael & David 6th Sense, CA – \$26.00

CHARDONNAY

- Woodbridge, CA – \$15.00
- Noble Vines 446, CA – \$18.00
- William Hill Central Coast, CA – \$20.00
- Ghost Pines, CA – \$26.00
- Novelty Hill Stillwater Creek, WA – \$28.00
- L'Ecole, WA – \$32.00

PINOT GRIGIO

- Belle Ambiance, CA – \$15.00
- Black Oak, Italy – \$18.00
- J Vineyards, CA – \$24.00
- Maso Canali, Italy – \$26.00

SAUVIGNON BLANC

- S.M.S.F. Bulletproof Picasso, CA – \$18.00
- Walnut Block, New Zealand – \$20.00
- Whitehaven, New Zealand – \$28.00
- Schug, CA – \$28.00

RIESLING

- Covey Run, WA – \$15.00
- Charles & Charles, WA – \$18.00
- Villa Wolf Dry, Germany – \$22.00
- Dr. Loosen Blue Slate, Germany – \$32.00

PROSECCO

- Lunetta, Italy – \$20.00
- La Marca, Italy – \$24.00

MOSCATO

- Ménage, CA – \$15.00
- Mia Dolcea d'Asti, Italy – \$22.00

WORLD REGION WHITES

- New Age White, Argentina – \$15.00
- GF Condesa De Lagar Albarino, Spain – \$26.00
- Romain Collet Les Pargues Chablis, France – \$35.00

WORLD REGION REDS

- AC Semaphore Red Blend, Portugal – \$20.00
- Villa Italia Sassotondo Tufa Rosso Tuscan, Italy – \$24.00
- Hand Picked Selections Puydeval Bordeaux, France – \$24.00

Champagne & Sparkling

William Wycliff Brut, CA – \$12.00
Barefoot Bubbly Brut, CA – \$18.00
Martini Asti Spumante, CA – \$22.00
J.C.B. Cremant Brut, France – \$28.00
Veuve Clicquot Brut, France – \$90.00

Beer

INDIA PALE ALE

Red Lodge Ales - Bent Nail IPA, Red Lodge, MT – \$325.00
Bozone Brewing - Hopzone IPA, Bozeman, MT – \$325.00
Angry Hank's - Head Trauma IPA, Billings, MT – \$340.00
Carter's Brewing - Derailed IPA, Billings, MT – \$360.00
Cabinet Mountain Brewing - Yaak Attack IPA, Libby, MT – \$420.00

AMBER

Red Lodge Ales - Glacier Ale, Red Lodge, MT – \$325.00
Black Tooth Brewing - Bomber Mountain Amber, Sheridan, WY – \$325.00
Bozone Brewing - Amber Ale, Bozeman, MT – \$325.00
Lone Peak Brewery - Class V, Big Sky, MT – \$360.00

HEFEWEIZEN

Red Lodge Ales - Helio Hefeweizen, Red Lodge, MT – \$325.00
Widmer Brothers Brewing - Hefeweizen, Portland, OR – \$325.00
Hofbräuhaus München - Hefe Weizen, Munich, Germany – \$360.00
White Dog Brewing - Blood Orange Hefeweizen, Bozeman, MT – \$400.00

PALE ALE

Red Lodge Ales - Beartooth Pale, Red Lodge, MT – \$325.00
Bozeman Brewing - Gallatin Pale, Bozeman, MT – \$325.00
White Dog Brewing - Pale Ale, Bozeman, MT – \$350.00
Meadowlark Brewing - Badlands Extra Pale, Sidney, MT – \$400.00

PILSNER

Red Lodge Ales - Czechmate, Red Lodge, MT – \$325.00
Brewery De Brabandere - Bavik Super, Belgium – \$325.00
Lone Peak Brewery - Swiftwater, Big Sky, MT – \$360.00
Bitburger - Premium Pils, Germany – \$375.00
Stiegl - Pils, Austria – \$400.00

STOUT/PORTER

- Harvest Moon Brewery - Pig's Ass Porter, Belt, MT – \$350.00
Lone Peak Brewery - Hippy Highway Oatmeal Stout, Big Sky, MT – \$360.00
Meadowlark Brewing - Black Steer's Tookus Stout, Sidney, MT – \$400.00
Lone Peak Brewery - Willie's Bourbon Barrel Stout, Big Sky, MT – \$500.00

SPECIALTIES

- Stiegl - Grapefruit Radler, Austria – \$360.00
Stiegl - Lemon Radler, Austria – \$360.00
Anthem - Pear Cider, Salem, OR – \$360.00
Anthem - Cherry Cider, Salem, OR – \$360.00
Laughing Dog Brewing - Huckleberry Cream Ale, Ponderay, ID – \$375.00
White Dog Brewing - Blackberry Sour, Bozeman, MT – \$420.00
Reverend Nat's - Sacrilige Sour Cherry Cider, Portland, OR – \$440.00

DOMESTIC

- | | |
|-------------------------|------------------------|
| Budweiser – \$265.00 | Bud Light – \$265.00 |
| Coors – \$265.00 | Coors Light – \$265.00 |
| Miller Light – \$265.00 | PBR – \$265.00 |





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