



*Weddings at*  
**WHITEFISH**  
**MOUNTAIN RESORT**

WHITEFISH, MONTANA

MENU & VENUE INFORMATION

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# Hors d'Oeuvres

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Serving minimums apply. **Pricing ranges from \$4-\$12 per person.**

## **Fresh Crudités**

Assorted seasonal vegetables served with ranch and hummus *gluten-free* \$5

## **Mini Caprese Skewers**

Fresh, local basil, local cherry tomatoes and fresh ciliegni mozzarella with a balsamic glaze *gluten-free* \$6

## **Brie & Berry Platter**

Wedges of creamy Brie with fresh seasonal berries, sliced apple, crostini and huckleberry compote \$7

## **Smoked Salmon Pinwheels**

House-smoked Coho salmon, lemon-pepper cream cheese and spinach \$7

## **Coconut Crusted Shrimp**

Served with sweet chili mango sauce \$8

## **Domestic Cheese Platter**

Cheddar, Swiss, Monterey Jack and goat cheese served with grapes, berries and crackers \$5

## **Antipasto Platter**

Salami, capicola, prosciutto, gherkins, olives, pesto, mozzarella, artichoke hearts and house-pickled vegetables served with sliced French baguette \$7.50

## **Montana Gourmet Cheese Platter**

Variety of local Montana cheese—including cheese from *Flathead Lake Cheese, Lifeline Cheese* and *Tucker Family Farm*. Served with dried fruits and crackers \$10

*Vegan cheese platter available from local vegan cheesemaker, Plant Perks \$12*

## **Shrimp Cocktail**

Chilled, lemon-poached shrimp served with classic cocktail sauce *gluten-free* \$7.50

## **Gauchos Beef Tenderloin**

*Montana Coffee Traders* coffee and spice-rubbed beef tenderloin served medium-rare with chimichurri sauce and rolls \$9.50

## **Stuffed Mushrooms**

Cremini mushrooms stuffed with an herbed-bacon goat cheese spread, topped with panko and roasted \$6

## **Bruschetta**

Toasted crostini with local tomato, fresh basil and Parmesan cheese \$5



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3.5% RESORT FEE AND 20% GRATUITY NOT INCLUDED. ALL OFFERINGS AND PRICING SUBJECT TO CHANGE.  
2019. WEDDINGS AT WHITEFISH MOUNTAIN RESORT | 406-862-1952 | [weddings@skiwhitefish.com](mailto:weddings@skiwhitefish.com)

# Salads

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All salads are served with rolls and butter. Choice of one. **Pricing starts at \$6 per person.**

## House Salad

Spring mix with local cherry tomatoes, cucumber, shredded carrot and shaved red onion tossed with house-made roasted apple vinaigrette \$6

## Caesar Salad

Romaine, local cherry tomatoes, house-made croutons and shredded Parmesan cheese tossed with a creamy Caesar dressing \$6

## Spinach Salad

Dried cranberries, shaved red onion, toasted almonds and feta cheese tossed with a poppy seed dressing *gluten-free* \$6

## Roasted Beet Salad

Arugula, roasted local beets, dried cranberries, goat cheese and toasted pecans tossed with a honey-Dijon dressing *gluten-free* \$6

## Greek Tomato Salad

Local cherry tomatoes, cucumber, Kalamata olives, shaved red onion and feta cheese with a light lemon and olive oil dressing *gluten-free* \$7.50

## Kale Salad

Lacinato kale, Fuji apples, toasted pumpkin seeds, shredded carrot and goat cheese tossed with house-made roasted apple vinaigrette *gluten-free* \$6

# Dinner Options

Pricing ranges from \$55-\$80 per person for single entrée buffet menus.

Dinners are also available plated for an additional \$2 per person. Price increases by 10% for menus with two entrées, for buffet or plated service. Dinners include Montana Coffee Traders coffee and non-alcoholic beverages.

Kids Meals are available for \$10 per person. Additional restrictions may apply.

## ENTRÉES

### Chicken

**Smoked Chicken Breast** with huckleberry BBQ sauce *gluten-free* \$55

**Parmesan Crusted Chicken** with garlic cream sauce \$55

**Chicken Marsala** with sweet mushroom marsala sauce \$55

### Beef

**Balsamic Marinated Flank Steak** with chimichurri *gluten-free* \$60

**Garlic-Herb Crusted New York Strip Loin** with burgundy demi-glace \$60

**Slow Roasted Prime Rib** with au jus and horseradish cream *gluten-free* \$60

**Porcini & Rosemary Beef Tenderloin** with port wine reduction and horseradish cream *gluten-free* \$65

### Pork & Lamb

**Smoked Pork Tenderloin** with peach relish *gluten-free* \$55

**Seared Pork Chop** with apple-bacon sauce *gluten-free* \$55

**Spiced Lamb Chop** with garlic-yogurt sauce *gluten-free* \$70

### Fish & Seafood

**Almond & Sage Crusted Trout** with lemon beurre blanc \$55

**Grilled Wild Alaskan Salmon** with huckleberry glaze *gluten-free* \$55

**Cornflake Crusted Walleye** with herbed beurre blanc \$60

**Walnut Crusted Halibut** with Dijon soubise sauce \$65

### Vegetarian

**Roasted Carrot "Osso Bucco"** with shiitake, creamy polenta and sautéed spinach *vegan, gluten-free* \$55

**Lentil Pilaf** with butternut squash and leeks *vegan, gluten-free* \$55

**Herbed Polenta Cake** with wild mushroom ragout and braised greens *vegan, gluten-free* \$55

**Eggplant Parmesan** with creamed spinach and chunky marinara \$55

## SIDES

**Garlic Mashed Potatoes**

**Creamy Polenta**

**Pesto Mashed Potatoes**

**Wild Rice Pilaf**

**Parsley Red Skin Potatoes**

**Israeli Couscous with Peppers & Scallions**

**Roasted Butternut Squash**

**Roasted Yukon Gold Potatoes**

## VEGETABLES

**Roasted Cauliflower**

**Garlic Roasted Broccoli**

**Grilled Asparagus**

**Sautéed Green Beans**

**Roasted Brussels Sprouts**

**Honey Glazed Carrots**

**Baked Parmesan Zucchini**

**Roasted Root Vegetables**

Please choose one side and one vegetable from the list above.

Chef's recommended pairings are available upon request.

# Desserts

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Add \$2 per person for plated table and coffee service.

**Pricing ranges from \$5-\$8 per person.**

## **Crème Brûlée Choices**

Montana Coffee Traders Espresso \$6

Huckleberry \$6

Salted Pumpkin \$6

## **Pot de Crème**

Silky chocolate custard served  
with whipped cream \$6

## **Pistachio Cannolis**

with lemon cream \$6

## **Peach Huckleberry Cobbler Cups**

served with whipped cream \$5

## **Dessert Scape \$8**

### **Choose 3 of the following options:**

Chocolate Mousse Tartlets

Chocolate Dipped Strawberries

Vanilla Chai Panna Cotta Tartlets

Baklava Cups

Raspberry-Lemon Tartlets

Apple Pie Tartlets

# Late Night Menu

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## MINIMUM 30 GUESTS

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

**Pricing ranges from \$3-\$8 per person.**

### Grilled Cheese with Tomato Soup

Mini grilled cheese sandwich served with a cup of creamy tomato soup \$3

### Pulled Pork Sliders

Slow-smoked pork tossed in Flathead cherry BBQ sauce on slider buns \$4

### Cheeseburger Sliders

Served with American cheese and basil aioli on slider buns \$4

### Chicken Tender Cups

Homestyle chicken tenders served in individual cups with ranch for dipping \$8

## PIZZA

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

**Pricing starting at \$25 per pizza.**

### Cheese Pizza

Traditional pizza with whole milk mozzarella and pizza sauce \$25

### Mountain Goat Pizza

Huckleberries, goat cheese, caramelized onions, and fresh tomatoes on roasted garlic sauce and topped with arugula and balsamic glaze \$38

### Pepperoni Pizza

Loaded with pepperoni slices, whole milk mozzarella and pizza sauce \$30

### Supreme Pizza

Redneck chorizo, pepperoni, bell peppers, mushrooms, black olives, whole milk mozzarella and pizza sauce \$40

# Host Bar Packages

Host Bar Packages provide *unlimited drink consumption for the length of your reception*. A No-Host Bar option is available with a \$250 bartender fee (\$375 for parties over 100), which covers the duration of your reception. Assorted soft drink products are included in all package prices. Wines with each package include Sauvignon Blanc, Chardonnay, Cabernet Sauvignon and Merlot.

## Standard Beer & Wine

\$28 per person

### Wine

Guenoc

### Beer

Domestic bottle and draft service

## Well Package

\$31 per person

### Liquor

Gin

Vodka

Bourbon

Whiskey

Rum

Tequila

### Wine

Guenoc

### Beer

Domestic bottle and draft service

## Premium Beer & Wine

\$35 per person

### Wine

Sebastiani

### Beer

Domestic and Microbrew bottle service

Domestic and Microbrew drafts

## Premium Package

\$40 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

\$45 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 mid-September, Wednesday through Sunday evenings after 6PM.

## Summit Ceremony & Base Lodge Reception Package

Wedding Package	Event Capacity	Package Rate	Minimum Food Requirement
Summit Ceremony & Base Lodge Reception	200	\$4,500	\$6,000

- The Summit Ceremony & Base Lodge Reception Package includes the outdoor ceremony site and platform, arrangement of ceremony chairs, the Base Lodge reception venue and private chairlift rental.
- The summit is only accessible by chairlift. The private chairlift rental includes Chair 1 and Chair 6 for 2 hours.
- Ceremony start time is 6PM. Base Lodge Reception end time is 12AM.
- 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.
- A Base Lodge ceremony option is also available. Inquire for details.

### Optional Private Wedding Activity Rentals

	Flat Rate
Spider Monkey Mountain	\$125
Alpine Slide	\$350
Spider Monkey Mountain & Alpine Slide Package	\$475

- Spider Monkey Mountain and the Alpine Slide are only available between the ceremony and when dinner is served.
- A 72-hour cancellation policy applies to all private activity rentals.
- The Alpine Slide is not available during inclement weather.

## Summit Wedding Package

Wedding Package	Event Capacity	Package Rate	Minimum Food Requirement
Summit Ceremony & Reception	150	\$5,200	\$6,000

- The Summit Wedding Package includes the outdoor ceremony site, the Summit House reception venue 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 activity rentals are not available with this package.
- Receptions at the Summit House must conclude by 10PM.



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# Preferred Vendors

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## DJs & MUSIC

**The MAC Band:** 971-679-4368; [macbandmontana.com](http://macbandmontana.com)

**Northwest Artist Syndicate (Live Music Resource):** 406-250-2233; [northwestartistsyndicate.com](http://northwestartistsyndicate.com)

**M & T Productions:** 406-534-9114; [mandtproductions.com](http://mandtproductions.com)

**Destination DJ:** 406-212-2314; [destinationdj.biz](http://destinationdj.biz)

## FLORISTS

**Mum's Flowers:** 406-862-2757; [mumsflowers.net](http://mumsflowers.net)

**Woodland Floral:** 406-755-5959; [woodlandfloralkalispell.com](http://woodlandfloralkalispell.com)

**Flathead Farmworks:** 406-407-1009; [flatheadfarmworks.com](http://flatheadfarmworks.com)

## PHOTOGRAPHERS

**Mountain Life Photography:** 208-315-1935; [mountainlifephotography.com](http://mountainlifephotography.com)

**Green Kat Photography:** 406-253-8715; [greenkatphotography.com](http://greenkatphotography.com)

**Jennifer Mooney Photography:** 406-465-5219; [jennifermooney.com](http://jennifermooney.com)

**Carrie Ann Photograpy:** 406-471-5076; [carrieann-photography.net](http://carrieann-photography.net)

**Marianne Wiest Photography:** 406-871-3524; [marianne Niest.com](http://marianne Niest.com)

## WEDDING CAKES

**Cakes By Debi:** 406-752-2978; [cakesbydebi.com](http://cakesbydebi.com)

**Miss Patti Cakes:** 406-250-9654; [misspatticakes.com](http://misspatticakes.com)

**Fleur Bakery:** 406-730-8486; [fleurbakeshop.com](http://fleurbakeshop.com)

## LINENS, DECORATIONS, ETC.

**Celebrate! Event & Party Rental:** 406-862-4636; [celebraterentals.com](http://celebraterentals.com)

**The Party Store:** 406-892-7368; [thepartystoremt.com](http://thepartystoremt.com)

## SALONS & SPA CARE

**Spa at Whitefish Lake:** 877-887-4026; [lodgeatwhitefishlake.com/spa](http://lodgeatwhitefishlake.com/spa)

**Christina Stevens (Hair & Makeup):** 406-885-4140; [csbridalstyling.com](http://csbridalstyling.com)

**Tyleighsa Nykole (Hair & Makeup):** 206-861-4765; [tyleighsanykole.com](http://tyleighsanykole.com)

## DRY CLEANING, STEAMING, PRESSING

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

# Base Lodge

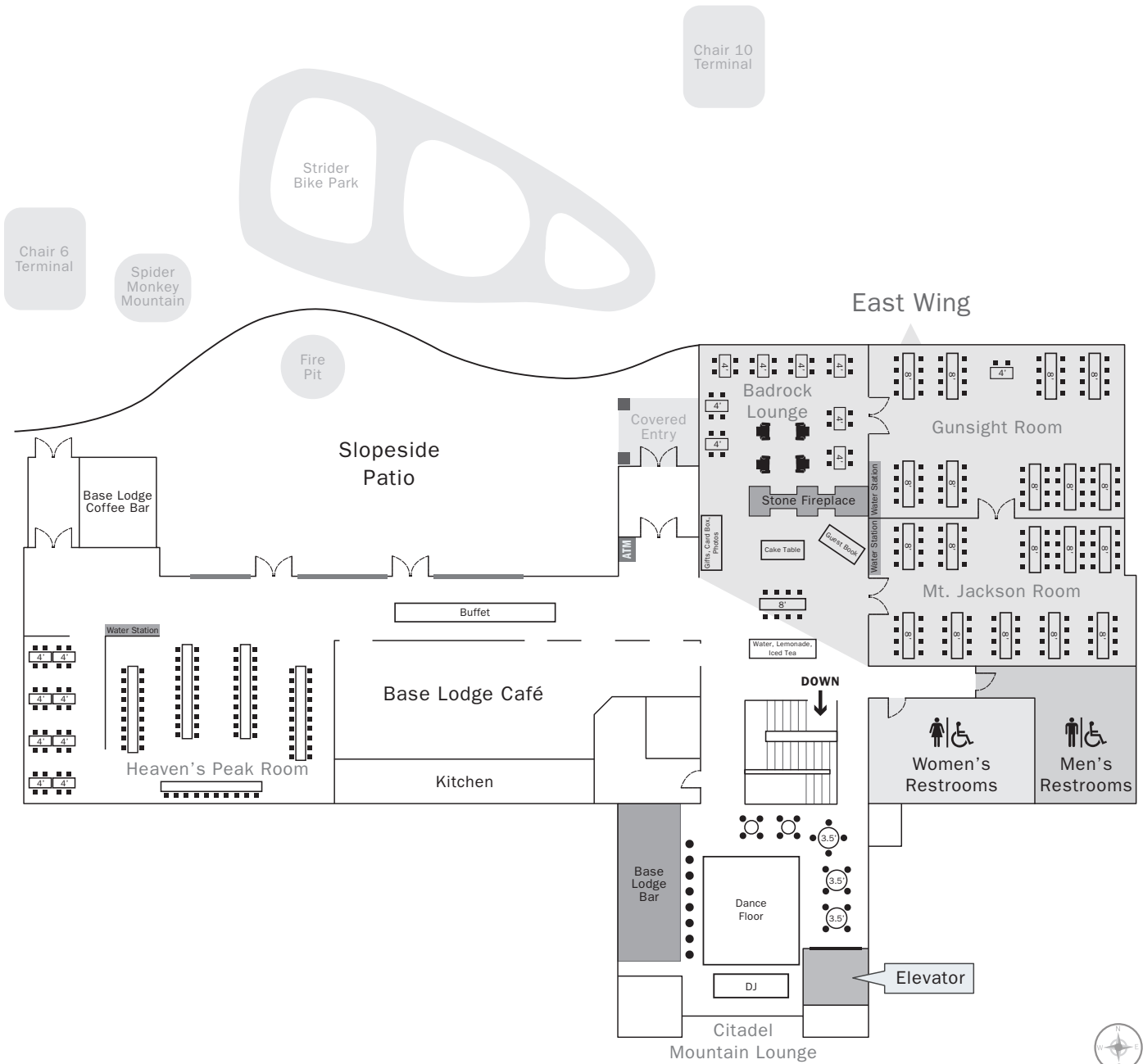
## THIRD FLOOR LAYOUT

Heaven's Peak Dinner Capacity: 80

Mt. Jackson Dinner Capacity: 80

Gunsight Dinner Capacity: 70

Combined East Wing Capacity: 200



# Summit House

## MAIN & LOWER LEVEL LAYOUTS

Glacier View Room: Bridal Staging Area

Mezzanine & Main Floor Dinner Capacity:  
150, *includes dance floor*

