

***Blue Canyon Kitchen & Tavern Destination Catering and Mobile Bar Service is here to ensure your Destination Wedding Celebration is everything you dreamed of.***

*Our commitment to unsurpassed quality and service, promises to ensure your celebration is uniquely you, and memorable.*



*#GetHitchedwithHilton*

**2018**



1840 Hwy 93 South | Kalispell, MT 59901  
Call for a FREE Consultation @ 406.756.4500



Thank you for your interest in the Blue Canyon Kitchen & Tavern Catering for your **Destination** Special Event and Mobile Bar Service. BC Kitchen & Tavern Catering specializes in catering events ranging from interactive, in-home Chef Dinners for 10; to Special Events for a 1,000 guests. From a casual BBQ with a "Build your Own Burger Bar," to an elegant Hand Carved Prime Rib Roast Dinner; we can work with most any budget, and create cuisine and signature cocktails to match your events theme, taste, style and dietary requirements.

As you begin your event planning, please keep in mind the comprehensive outline of our services we can offer with our Destination Catering packages. If you like what you see, we encourage you to schedule an appointment with our Destination Event Liaison. They will tour the secured event property/venue, go over our packages in detail, and create a custom proposal for your special event.

For more information, or to schedule an appointment please contact us at 406.758.2579.

**COCKTAIL STYLE** **\$38.00 per person\***

Selection of Three Passed, Two Stationary & One Action Hors d'oeuvre  
City Brew Coffee, Decaffeinated Coffee & Iced Tea  
*Add a confection/dessert for an additional \$3.50 per person*

**PLATED/FAMILY STYLE** **\$42.00 per person\***

Selection of Two Passed Hors d'oeuvres  
Three Courses Plated Dinner Featuring Starter, Two Entrée w/Sides  
Choice of Dessert or Sparkling Wine/ Cider Toast  
City Brew Coffee, Decaffeinated Coffee & Iced Tea  
*\*For Family Style Service, please add \$5.00 per person*

**SIGNATURE BUFFET** **\$45.00 per person\***

Selection of Two Passed Hors d'oeuvres  
Featuring Starter, Sides, Choice of Two Proteins  
Choice of Dessert or Sparkling Wine/ Cider Toast  
City Brew Coffee, Decaffeinated Coffee & Iced Tea  
*\*For an upgrade to a Served Buffet, please add \$5.00 per person*

**INCLUDED WITH ALL BLUE CANYON KITCHEN & TAVERN DESTINATION CATERING PACKAGES**

Complimentary Menu Tasting for up to 4 Guests | Offsite Catering Kitchen Set-up and Clean Up  
Chef & Culinary Staff | Catering Event Professional Liaison

**UPGRADE YOUR DESTINATION CATERING PACKAGE TO INCLUDE**

Event/Wedding Concierge | Mobile Bar & Offsite Liquor Service  
Linens (*prices will vary, ask for a free quote*) | China, Glassware, and Silver  
Banquet & Guest Tables | Ceremony & Event Seating | Event Décor



## **EVENT STAFF & CATERING MANAGER/EVENT SPECIALIST**

Our professional staff is here to ensure your Destination Special Event is everything you dreamed of; from our talented Chefs, Catering Manager/Event Specialist, Kitchen Crew, and Bartenders, to our professional Wait staff/Servers and Event Captains!

The Catering Manager/Event Specialist will meet you at your Destination location, tour the venue, and draw out a service plan; so you can feel secure that your Special Event food service will be flawless. They will also walk you through your menu planning and tasting, and assist you with the catering portion of your event timeline.

## **EVENT STAFF**

Our professionally trained, Serv Safe Certified, and TIPS Certified, Wait staff/Servers, Event Captains and Bartenders will lend class and style to your event, with their service skills. From pre-event setup, dinner service, through clean up, you will feel at ease knowing your guests are being served by the best! The fee for our professional staff is as follows:

Event Server: \$11.00 per hour

Event Captain: \$15.00 per hour

Bartender: \$75.00 per event (*up to 4 hours; \$15.00 per hour thereafter*)

## **EVENT/WEDDING CONCIERGE**

As a bonus we can also provide you with an Event/Wedding Concierge! The Event/Wedding Concierge is ideal for the client that wants to hand over the reins the day of, and simply enjoy the event. They will be introduced at your menu tasting, will oversee all the catering details, and be your "Day of" point of contact. They will be there when you arrive and will remain until the event concludes! The Event Concierge is the perfect addition to your event day and will relieve you of any worries. ***The nominal fee for a stress free event is an additional \$35 per hour (6 hour minimum).*** *Looking for something more than Concierge Services, ask about our complete event planning services!*

## **EVENT RENTAL ASSISTANCE**

Should you desire assistance with securing just the right décor or event rentals, the Catering Manager/Event Specialist can assist with securing those items, and simply add the charges to your account. Rentals can include, but are not limited to; event décor, tables, linens, pipe & drape, chivari chairs, lounge furniture, special audio visual equipment, etc. *Any delivery, set-up, tear-down and pick-up fees will also be included in the amount billed to your account (if applicable).*

## **OFFSITE FEES**

One Day off-premise Liquor License permit that is garnered from the City or County, depending on Destination will run \$35.00. Also, for all Destination catered events, you will be charged a van rental & delivery fee starting at \*\$200.00, and a 19% service charge on all food and beverage. *\*Rate will vary based on destination.*

## **PAYMENT TIMELINE:**

Initial Deposit: \$1,000.00 - Due at Time of Booking/Contract Signing

2nd Deposit: 50% of Remaining Estimate - Due 2 Months Prior to Special Event

Final Payment: Final Remaining Balance - Due 7 Business Days Prior to Special Event



### **SAMPLE "COCKTAIL" HORS D'OEUVRE MENU**

All events are catered by our on-site restaurant, Blue Canyon Kitchen & Tavern's Catering Team, and boast locally grown/ farmed, and seasonal ingredients. You can choose from our Catering Menu, or our Chefs are happy to create custom menus, as well as accommodate any special dietary requirements.

Your Menu is inclusive of the onsite Culinary team, and includes, City Brew coffee, decaf, tea & iced tea. Sample menu below consists of: (3) Passed Hors d'oeuvres, (2) Hors d'oeuvre Displays, and (1) Action Station.

#### **PASSED HORS D'OEUVRES**

*(Served during cocktail reception)*

Coconut Shrimp | Thai chili sauce

Hog Wing | Asian BBQ sauce

Italian Stuffed Mushroom | Sausage and smoked gouda

#### **DISPLAY HORS D'OEUVRES**

BC Slider Station | Buffalo chicken slider with blue cheese and shredded lettuce and Grilled Beef slider with onion strings, cheddar cheese with Rocket sauce

Cheese and Charcuterie | Assorted domestic and imported cheeses cured local and imported meats, marinated vegetables, and olives  
Served with crostini, bread sticks and baguettes

#### **ACTION STATION HORS D'OEUVRE**

Mash Potato Bar | Traditional Mashed Red Potatoes or Sweet Potatoes w/ Accoutrements  
Accoutrements: Shredded cheddar cheese, sautéed button mushrooms, roasted garlic, hardwood smoked bacon, blanched broccoli, pesto, butter, sour cream and gravy.

*Includes Chef Attendant*

**\$38.00 per person**

Prices are subject to a 19% service charge.



### ***SAMPLE* BUFFET DINNER MENU**

All events are catered by our on-site restaurant, Blue Canyon Kitchen & Tavern's Catering Team, and boast locally grown/ farmed, and seasonal ingredients. You can choose from our Catering Menu, or our Chefs are happy to create custom menus, as well as accommodate any special dietary requirements.

Your Menu is inclusive of onsite Culinary team, and includes, City Brew coffee, decaf, tea & iced tea. Sample menu below consists of: (2) "Passed" Hors d'oeuvres, (1) Starter with Rolls and Butter, option of (2) Entrees and (1) Dessert or Sparking Wine/Cider Toast.

#### **PASSED HORS D'OEUVRES**

*(Served during cocktail reception)*

Devilled Eggs | Crispy shallots

Stuffed Artichoke Hearts | Jalapeno and cheese

#### **STARTER:**

Wild rice and garbonzo bean with chimichurri

#### **SIDES:**

Sour Cream and chive mashed potatoes

Charred Broccoli | Crisp shallots, blue cheese

#### **PROTIENS:**

Airline Chicken (bone-in) | Grilled with honey dijon sauce

Montana Raised Sirloin | Oven roasted with a worcestershire reduction

#### **DESSERT**

BC Salted Carmel Brioche Bread Pudding

**\$45.00 per person**

Prices are subject to a 19% service charge.



### **SAMPLE PLATED "SIT DOWN" DINNER MENU**

All events are catered by our on-site restaurant, Blue Canyon Kitchen & Tavern's Catering Team, and boast locally grown/ farmed, and seasonal ingredients. You can choose from our Catering Menu, or our Chefs are happy to create custom menus, as well as accommodate any special dietary requirements.

Your Menu is inclusive of onsite culinary team, and includes, City Brew coffee, decaf, tea & iced tea. Sample menu below consists of: (2) "Passed" Hors d'oeuvres, (1) Starter with Rolls and Butter, option of (2) Entrees and (1) Dessert or Sparking Wine/Cider Toast.

#### **PASSED HORS D'OEUVRES**

*(Served during cocktail reception)*

Mini Beef Wellington | Balsamic reduction

Stuffed Peppadew Pepper | Boursin cheese

#### **STARTER:**

Mixed Greens | Cucumbers, grape tomatoes, dried cherries, red onions and balsamic vinaigrette

#### **ENTREES:**

Char-Grilled and Roasted Chicken Breast with a Lemon-Huckleberry Buerre Blanc  
Served with roasted garlic mashed potatoes and Bacon wrapped asparagus (seasonal) and green beans

Grilled 6oz Fliet Mignon with a thyme infused sherry reduction and cremini mushrooms  
Served with roasted garlic mashed potatoes and Bacon wrapped asparagus (seasonal) and green beans

#### **DESSERT**

BC Chocolate Bomb with Raspberry Coulee

**\$42.00 per person**

Prices are subject to a 19% service charge.



## **BLUE CANYON KITCHEN & TAVERN “DESTINATION” BAR SERVICES**

Bar options are flexible and can be customized to your event. You have the option having our TIPS Certified, and Professional Event Liaison craft you a custom Signature Cocktail, per person package pricing, or a bar tab on consumption is also available. You may choose to host all or part of the bar, as well as offer a No-Host/Cash bar.

Below are our composed packages pricing; these packages are based on 2.5 drinks per person, per hour, over a four hour event. The package pricing will/can vary with additional hours of service, and customization to fit your individual theme, taste and style.

### **HOSTED LIGHT BAR PACKAGE ~ \$18.00 per person (based on 4 hour event)**

House Wine (White Zinfandel, Chardonnay, Merlot & Cabernet Sauvignon)  
Domestic Beer, Import and Craft Beer  
Assorted NA Beverages

### **HOSTED FULL “HOUSE” BAR PACKAGE ~ \$25.00 per person (based on 4 hour event)**

House Level Spirits (see list below)  
House Wine (White Zinfandel, Chardonnay, Merlot & Cabernet Sauvignon)  
Domestic Beer, Import and Craft Beer  
Assorted NA Beverages  
Mixers and Condiments

### **HOSTED FULL “PREMIUM” BAR PACKAGE ~ \$28.00 per person (based on 4 hour event)**

House & Premium Level Selected Spirits (see list below)  
House Wine (White Zinfandel, Chardonnay, Merlot & Cabernet Sauvignon)  
Domestic Beer, Import and Craft Beer  
Assorted NA Beverages  
Mixers and Condiments

### **HOSTED FULL “VIP” BAR PACKAGE ~ \$30.00 per person (based on 4 hour event)**

House, Premium & VIP Selected Level Spirits (see list below)  
House Wine (White Zinfandel, Chardonnay, Merlot & Cabernet Sauvignon)  
Domestic Beer, Import and Craft Beer  
Assorted NA Beverages  
Mixers and Condiments

### **INCLUDED WITH DESTINATION MOBILE BAR SERVICE PACKAGES**

Complimentary Signature Cocktail Tasting for up to 4 Guests at Blue Canyon Kitchen & Tavern  
Destination Mobile Bar Setup and Clean Up (Bar not included) | Catering/Event Professional Liaison  
Coca Cola Products, Juices, Mixers & Condiments | Assorted Plastic Glassware, Straws, Cocktail Napkins  
Spirits (levels vary, requests honored), House Wine, Bottled Beer (Domestic, Import & Craft)

### **UPGRADE YOUR DESTINATION MOBILE BAR PACKAGE TO INCLUDE**

Assorted Glass Glassware | Portable Bar Rental (several styles available) | Kegs of Beer | Specialty Wines

Prices are subject to a 19% service charge.



### ADDITIONAL HOSTING OPTIONS

We will work with you on your budget and beverage minimums, so it a win-win for all. Some of your options as the Bar Host include, but are not limited to;

- 1) Full Hosted Bar – Host every beverage, the entire event
- 2) Partial Host w/Limit- Host every beverage up to a dollar amount (i.e. \$1,000.00) and No-Host/Cash thereafter.
- 3) Partial Host w/Certain Items – Host only Beer and Wine, and Spirits are No-Host/Cash.
- 4) Partial Host w/Drink Tickets – Host will hand out drink tickets to guests to be used at bar for any beverage, host is only charged for the actual consumption that equals the drink tickets, with No-Host/Cash thereafter.
- 5) No-Host/Cash – Host pays for the Bartender, offsite fee, etc. and the Bar is No-Host/Cash for all guests



### BEVERAGE OPTIONS

Below is a list of our typical Bar products, at the Hosted vs. Cash (No-Host) pricing per beverage. Each and every Bar can be customized to suit the host and/or attendees libation preference, theme, taste or style; simply ask for your favorite and it will be added *(subject to additional charges, it outside the composed package pricing)*.

**Domestic Beers Hosted: \$3.00/Cash: \$3.50**  
Bud, Bud Light, Coors, Coors Light, Miller Lite, Clausthaler (na)

**Craft/Import Beers: Hosted \$4.00/Cash \$4.50**  
Kokanee, Moose Drool, Trout Slayer, Blue Moon, Corona, Cold Smoke, Shock Top, Elysium

**Domestic Kegs: \$350.00 / Craft, Import or Specialty Brew Kegs: \$450.00** (includes jockey box)

**House Wine Hosted: \$6.00/Cash: \$7.00**  
\* White Zin, Chardonnay, Merlot & Cabernet

**Non-Alcoholic Beverages \$2.00**  
Assorted Coca Cola Products, Bottle Waters

### House Spirits: \$6.00 / \$7.00

Smirnoff Vodka, Bombay Gin, Jim Beam Bourbon, Black Velvet Whiskey, Johnny Walker Red Scotch, Captain Morgan Spiced Rum, Bacardi Silver Rum, Bols Triple Sec, Jose Cuervo Tequila, Bailey's and Kahlua

### Premium Spirits: \$7.00 / \$8.00

Skyy Vodka, Tanqueray Gin, Jack Daniels Whiskey, Jack Daniels Honey Whiskey, Crown Royal Bourbon, Fireball Whiskey, Orphan Girl Cream Bourbon, Malibu Coconut Rum, Johnny Walker Red, Bushmills, and Sauza Tequila

### VIP Spirits: \$8.00 / \$9.00

Ketel One Vodka, Gray Goose Vodka, Hendricks Gin, St. Germain, Patron Silver Tequila, Hornitos Reposado, Makers Mark Bourbon-Whiskey, Pendleton Canadian Whiskey, Glenfiddich Scotch, and Glenlivet Scotch