

CATERED
EVENT



MENUS
2012



At the Resort at Paws Up, we use the freshest ingredients available. It is our philosophy to use sustainably grown, harvested, and hand-made ingredients that are in accordance with nature. We want to serve foods that are as natural as possible and those that are natural for the environment. As the seasons change, so do our menus. To ensure that our guests get the highest quality food, menu items are subject to changes. These menus are meant to act as an example of the types of culinary creations at Paws Up. Our Chef will attempt to match your chosen menu as closely as possible, but substitutions may have to be made by the Chef in order to guarantee that you receive food that meets his high standards in flavor and sustainability.



B R E A K F A S T





BREAKFAST BUFFET OFFERINGS

Continental Express

Seasonal Fruits

Selection of Fresh Breads and Muffins

Sweet and Savory Spreads

"The Last Best" Granola

Cold Cereal Selections with 2% Milk

Assorted Organic Yogurts

Orange Juice

Freshly Brewed Regular & Decaffeinated Coffee & Gourmet Teas

(Beverage Service Offered for One Hour)

\$20 per Guest, Plus 20% Gratuity

**Enhance your Continental Breakfast with one or more
of the following selections additionally priced per Guest**

Farm Fresh Egg Scramble - Choice of Two:

Bacon, Ham, Chicken Apple Sausage, Yukon Potato Hash

\$10

Steel Cut Oats

Dried Apple, Maple Sugar

\$7

Hot Montana Toasted 7-Grain Cereal

Candied Hazelnuts, Huckleberry Compote, Cinnamon Cream

\$10

Angler Breakfast Wrap

Breakfast Sausage, Farmer's Cheese, Scrambled Eggs

Organic Spinach, Garlic Herb Wrap

\$8

Bacon & Egg Wrap

Bacon, Scrambled Eggs, Yukon Gold Potatoes, Pepperzella Cheese

\$8



Smoked Trout Benedict

English Muffin, Poached Egg, Spinach, Herbed Crème Fraîche, Hollandaise
\$10

Fresh Farm Egg Quiche

Smoked Country Style Ham, Gruyere, Broccoli
-or-
Spinach, Tomato, Amaltheia Farms Feta
\$10

Smoked Salmon

Preserved Lemon Cream Cheese
Bagel, Capers, Red Onion, Spicy Sprouts
\$8

Prime Rib Hash

Yukon Potatoes, Garlic, Herbs
\$10

20% Gratuity Will Be Added to All Prices



BUSINESS MEETING “REVIVALS”

Trailbreaker’s Time Out

Select Energy Bars, Assorted Fruit
“The Last Best” Trail Mix, Assorted Yogurts
\$16 per Guest, Plus 20% Gratuity

Vanilla Yogurt & Seasonal Fruit Parfaits

Honey, Granola
\$16 per Guest, Plus 20% Gratuity

Snacks Sophisticate

Varietal Tim’s Kettle Chips, Gourmet Popcorn
Montana-Made Jerky
\$18 per Guest, Plus 20% Gratuity

Chef’s Cookie Collection

\$29 per Baker’s Dozen, Plus 20% Gratuity

Brownie Favorites

El Rey Dark Chocolate Brownies, Seven Layer Bars
\$32 per Baker’s Dozen, Plus 20% Gratuity

Beverage Services

Fresh Brewed Coffees & Teas..... \$5 per Guest
Organic Varietal Teas..... \$4 per Guest
Fresh Juices-Orange or Artisan Lemonade..... \$4 per Guest
Coca Cola Brand Soft Drinks & Dasani Bottled Water..... \$2 Each
Fresh Brewed Iced Tea- Regular or Sweet..... \$2 per Guest

20% Gratuity Will Be Added To All Prices



LUNCH





LUNCH BUFFETS

WRAPS

Includes: Chef's Select Soup, Variety of Tim's Chips
Mixed Green Salad, Fresh Fruit & Vanilla Panna Cotta

Natural Black Angus Wrap

Lettuce, Marinated Red Onion, Gruyere, Tomatoes, Mustard-Thyme Vinaigrette

BLT Wrap

Applewood Smoked Bacon, Sliced Tomato, Black Pepper Mayo and Crisp Iceberg

Smoked Chicken Wrap

Tomato, Artichoke Hearts, Hummus, Romaine
Roasted Garlic Chevre Vinaigrette

Vegetarian Wrap

Cauliflower, Zucchini, Marinated Mushrooms
Piquillo Pepper Hummus, Sprouts, Tomatoes

Milk & Chocolate Chip Cookies

Fresh Brewed Coffee, Iced Tea, Coca Cola Brand Soft Drinks & Dasani Bottled Water

\$32 per Guest, Plus 20% Gratuity
Minimum Of 10 Guests



Bison Chili & Cornbread

Black Beans, Sour Cream, Scallions, Shredded Cheese
Milk & Chocolate Chip Cookies
Fresh Brewed Coffee, Iced Tea, Coca Cola Brand Soft Drinks & Dasani Bottled Water

\$35 per Guest, Plus 20% Gratuity
Minimum Of 10 Guests

Build Your Own Burger Bar

BUNS:

Sesame, Ciabatta, Home-Made English Muffin

SELECTION OF BURGERS:

Natural Beef, Garden, Bison

CONDIMENTS AND CHEESE:

American, Jarleberg, Blue Cheese Crumbles
Butter Lettuce, Tomato, Red Onion, Pickled Vegetables, Guacamole
Pico de Gallo, Classic Ketchup, Spicy and Yellow Mustard, Mayonnaise, BBQ Sauce
\$2 per Guest Add Bacon

\$35 per Guest, Plus 20% Gratuity, Chef Attendant Included
Minimum Of 10 Guests
\$30 Grill It Yourself

Designer Deli Platter

Build Your Own: Ham, Turkey, Roast Beef
Choose One: Tuna Salad, Potato Salad, Macaroni Salad
Included: Lettuce, Tomato, Onion, Pickled Peppers
Cheddar, Swiss, Mayonnaise, Mustard, Ketchup, EVOO, Vinegar
Le Petit Outré Artisan Breads, Assorted Tim's Potato Chips, Cole Slaw
Milk & Chocolate Chip Cookies
Fresh Brewed Coffee, Iced Tea, Coca Cola Brand Soft Drinks & Dasani Bottled Water

\$25 per Guest, Plus 20% Gratuity
Minimum of 10 Guests



TUSCAN BUFFET

(Cook Shack Only)

Roasted Tomato Bread Soup with Basil

Mixed Greens

Ranch Dressing & Balsamic Vinaigrette

Antipasto

Chevre & Sopressata Stuffed Piquillo Peppers

Marinated Vegetable Salad

Hand Tossed Mozzarella Pizzas

Hand Tossed Pepperoni Pizzas

Tiramisu

Fresh Brewed Coffee, Iced Tea, Coca Cola Brand Soft Drinks & Dasani Bottled Water
\$34 per Guest, Plus 20% Gratuity
Minimum Of 20 Guests

SOUTHWESTERN BUFFET

(Cook Shack Only)

Chips and Salsa

Tortilla Soup, Queso Fresco, Cilantro, Lime

Seasonal Greens, Tequila Lime Vinaigrette

Mexican Street Tacos

Choice of Two:

Bison Asada, Chipotle Chicken Cilantro, Lime Rainbow Trout

Spicy Rice, Pinto Beans



Crisp Corn and Flour Tortillas

Toppings:

Seasoned Avocado, Tomato, Green Onions, Cabbage
Shredded Romaine, Montana Jack, Salsa, Sour Cream

Tres Leches Cake

Fresh Brewed Coffee, Iced Tea, Coca Cola Brand Soft Drinks & Dasani Bottled Water

\$40 per Guest, Plus 20% Gratuity
Minimum of 20 Guests

THE NEW YORK DELI

Roasted Chicken Noodle Soup

Classic Deli Salads

Potato Salad, Coleslaw, Cucumber and Tomato Salad, Macaroni Salad, Seasonal Mixed Greens
Selection of Dressings and Vegetables

Make Your Own Deli Board

Choose Two:

Cold Rare Roast Beef, Rotisserie Turkey Breast, Virginia Ham, Corned Beef Brisket

Sandwich Salads

Choose Two:

Fresh Albacore Tuna Salad, Organic Egg Salad, BBQ Chicken Salad "Waldorf"

Included:

Lettuce, Tomato, Maui Onion, Kosher Dills, Marinated Olives
Pepperoncini, Sauerkraut

Assorted Rolls, Mayonnaise, Horseradish Aioli, Pommery and Dijon Mustards
Individual Bags of Assorted Chips

NY Style Cheesecake and Double Fudge Brownies

\$40 per Guest, Plus 20% Gratuity
Minimum of 20 Guests



LUNCH BBQ ROUNDUP (OPTION 1)

Mixed Greens and Dressings

Cole Slaw

Pulled BBQ Beef Brisket, Whole Smoked BBQ Chicken

Grilled Sweet Corn, Dutch Oven Baked Beans, Corn Muffins and Farmhouse Rolls

Huckleberry Shortcakes, Vanilla Cream

Fresh Brewed Coffee, Iced Tea, Coca Cola Brand Soft Drinks & Dasani Bottled Water

\$38 per Guest, Plus 20% Gratuity
Minimum of 25 Guests

LUNCH BBQ ROUNDUP (OPTION 2)

Mixed Greens & Dressings

Cole Slaw, Potato Salad

Grilled Flank Steak with Chimi-Churri, Buttermilk Fried Chicken, Baby Back Ribs

Grilled Sweet Corn, Dutch Oven Baked Beans

Baked Potato Bar

Butter, Sour Cream, Bacon, Chives, Pepperzella Cheese

Huckleberry Shortcakes, Vanilla Cream

Fresh Brewed Coffee, Iced Tea, Coca Cola Brand Soft Drinks & Dasani Bottled Water

\$45 per Guest, Plus 20% Gratuity
Minimum of 25 Guests



MOUNTAIN PICNIC LUNCH

A Collection of Chilled Items Perfect for Impromptu Lunch Meetings
and Casual Family Gatherings

Local Organic Chicken, BBQ or Fried

Potato Salad

Macaroni Salad

Fresh Tomatoes, Corn & Cucumber Salad

Fresh Baguette

Selection of Meats & Cheeses

Can be Tailored to Groups of Any Size

\$55 per Guest

Minimum 15 Guests

Includes Soft Drinks & Water



H O R S D ' O E U V R E S





STATIONARY DISPLAY ITEMS

(Available at All Locations)

\$12 per Guest per Choice, 10 Person Minimum

20% Gratuity Applied

Stuffed Phyllo Wrapped Brie Couronne

Caramelized Onion, Wild Mushrooms
Red Wine Reduction, Arugula-Pine Nut Salad
Quarter serves 15; Full Wheel serves 60

Country Grilled Bread Brochette Bar

Choice of Two of the Following:

Chickpea Hummus, Herbed Amaltheia Chevre, Olive Tapenade
Wild Mushroom Ragout, Smoked Trout Brandade

Included:

Marinated Artichokes
Huckleberry Mustard, Sundried Tomato Jam

Artisanal Cheese Selection

Featured Selection of Six Handcrafted American Cheeses, Seasonal Fruit
Nuts, Flatbreads, Crackers

Seasonal Harvest Raw & Pickled Vegetable Platter

Selection of Hand Cut and Arranged Fresh Vegetables
Ranch Basil Crème Fraîche & Hummus

Marinated Mozzarella

Heirloom Tomatoes, Basil Pesto

Handcrafted Salumi Table

Selection of 5 Artisanally Produced Salumi
Melon, Parmesan, House Made Mustards and Fruit Chutneys

Chilled Seafood Display

Lobster Tail, Clams, Freshly Shucked Oysters, Prawns, Smoked Salmon
Lemon, Cocktail Sauce, Classic Mignonette
\$85 per Guest

Caviar Service

Generous Portions of Several American Caviars
Traditional Garnishes
\$120 per Guest



BUTLER PASSED CHILLED HORS D'OEUVRES

(Not Available At Chuckwagon)

Open Faced Smoked Salmon BLT

Arugula, Local Bacon, Alaskan Salmon

Panzanella

Heirloom Tomatoes, Croutons, Extra Virgin Olive Oil

Smoked Trout Profiteroles

Horseradish Crème, Whitefish Roe

Blackened Beef and Bleu Cheese

Caramelized Onion and Port Jam

Roasted Beet "Tartar"

Hoarseradish, Capers, Mustard and Frissee Lettuce

Ahi Tartare

Feuille de Brik Crisp, Red Mustard, Marinated Shitake

Fresh Oysters-Varies Seasonally

Cucumber, Champagne Mignonette

Gazpacho & Shrimp Shooter

Tomato, Cucumber, Piquillo Pepper

Duck Prosciutto

Midnight Moon Goat Cheese, Cantaloupe

Cucumber and Citrus Soup

Fresh Oyster Tapas (Available Vegetarian/Vegan)

(Available in Cook Shack Only)

Market Vegetable Tartlett

Marinated Vegetables, Fresh Herb Salad, Oven Roasted Tomato Fondue



Belgian Endive

Cauliflower Tabbouleh, Lemon, Mint, Parsley, Extra Virgin Olive Oil

\$4 per Piece, Based Upon One Hour Reception Time, One Hour Minimum

Over One Hour, Additional Fees Apply

Paws Up Recommends One to One and a Half Pieces per Guest per Selection

20% Gratuity Will Be Added To All Prices

BUTLER PASSED HOT HORS D'OEUVRES

(Not Available At Chuckwagon)

Charred Flank Steak

Mushroom, Black Pepper Hollandaise

Alaskan King Crab Cakes

Preserved Lemon, Avocado Purée

Venison Meat Balls

Huckleberry BBQ Sauce & Mustard Popcorn

Buttermilk Fried Chicken Bite

Herbed Aioli

Stuffed Green Lip Mussels

Marcona Almond, Balsamic Reduction

Lobster Corn Dog

Red Pepper Ketchup

Crispy Shrimp

Tomato Vinaigrette, Arugula

Pork Belly and Pepper Biscuit "Sliders"

Spicy Mustard and Cucumber

Truffle & Potato "Cappuccino"

Nutmeg and Porcini

\$6 per Piece

Paws Up recommends One to One and a Half Pieces per Person, Based Upon 1 Hour reception



D I N N E R





DINNER BUFFETS

PAWS UP BBQ ROUNDUP

SALADS

Organic Greens Salad

Ranch, Balsamic Vinaigrette

Plus Choice of Two:

Caesar Salad

Romaine, Lemon, Parmesan, Olive Croutons

Potato Salad

Whole Grain Mustard, Onions, Herbs

Warm Sweet Potato Salad

Bacon, Braised Leeks, Red Wine Vinegar

Montana Lentil Salad

Game Sausage, Aged Goat Cheese

Cole Slaw

Cabbage, Carrot, Herb Dressing

Macaroni Salad

Carrots, Red Pepper Aioli

Choice of Two Hand Carved Meats

Smoked Beef Brisket, Grilled Beef Flank Steak, BBQ Chicken Leg & Thigh (Breast Available upon Request), Baby Back Ribs, Smoked Pork Shoulder, Alaskan Salmon, Mixed Sausages
Wild Game Bratwurst

Whole Roast Local Heirloom All Natural Lamb Or Pig Roast-Special Order.

Price Varies with Weight of Pig/Number of Guests

50 People: \$1,000

Choices include Chef's Recipe BBQ Sauces



Choice of Three Sides

Grilled Asparagus, Mashed Potato, Baked Potato with Sides, Rice Pilaf, Baked Beans, Corn Bread
Macaroni & Cheese, Seasonal Vegetables, Grilled Oaxaca Style Street Corn

Choose One Dessert

Maple Pecan Pie, Vanilla Ice Cream
Montana Stone Fruit Crisp
Seasonal Fruit Shortcake
Huckleberry Bread Pudding, Vanilla Bourbon Sauce

\$85 per Guest

20% Gratuity Will Be Added To All Prices

Minimum of 20 Guests

LAST BEST BUFFET

SALADS

Organic Greens Salad

Ranch, Balsamic Vinaigrette

Plus Choice of Two:

Caesar Salad

Romaine, Lemon, Parmesan, Olive Croutons

Grilled Asparagus Salad

Amaltheia Goat Cheese, Walnut Vinaigrette

Cauliflower Tabbouleh

Cucumber, Lemon, Parsley, Mint, Extra Virgin Olive Oil

Orzo Salad

Olives, Pine Nuts, Pesto Vinaigrette

Panzanella

Heirloom Tomatoes, Croutons, Basil, Columela Olive Oil



Montana Lentil Salad

Game Sausage, Aged Goat Cheese

Quinoa Salad

Montana Feta, Cerignola Olives, Tomato, Roasted Garlic Lemon Vinaigrette

SOUPS - SPRING

Smoked Trout and Wild Rice Chowder

or

Chilled Pea and Parsley Soup with Minted Cream

SOUPS - SUMMER

Roasted Corn and Andouille

or

Classic Tomato Bisque

SOUPS - FALL AND WINTER

Rutabega Apple

or

Wild Mushroom

BRAISES AND SLOW-COOKED MEATS

Self Serve

Choose One:

(Additional Choice for \$20 per Guest)

Classic Coq au Vin

Red Wine Chicken Stew with Wild Mushrooms

Braised Beef Shortribs

Fricassee of Wild Mushrooms and Baby Potatoes

Veal Osso Bucco

Gremolada

Crispy Duck Confit

White Bean Stew



SUSTAINABLE SEAFOOD OPTIONS

Choose One:

(Additional Choice for \$20 per Guest)

BBQ Style Alaskan Salmon

Lemon, Chili

Pan Roasted Tilapia

Fresh Market Vegetable Salsa

Striped Bass

Caper Brown Butter and Sauteed Grapes

Filet of Montana Rainbow Trout

Sauteed Haricot Vert and Smoked Almond and Lemon

“Pastrami” of White Sturgeon

Warm Potato Salad

Alaskan King Crab Cakes

Melted Tomatoes

UPGRADE TO HAND-CARVED MEATS

Chef Attended \$95/hr, Prices Based Upon 1hr

Choose One

(Additional Choice For \$20 per Guest)

Chili Dusted Beef Tenderloin

Roasted Shallot Jus, Chipotle Hoarsradish Sauce

Rosemary Salt Crusted Prime Rib

Natural Jus, Hoarsradish Sauce

Grilled “Cowboy Style” Prime Rib Chops

House Steak Sauce

Herb and Garlic Rack of Lamb

Oven Roasted Tomato

Wild Spice Berry Rubbed Bison Ribeye

Dried Cherry and Shallot Jus



Boneless Elk NY Strip Loin

Mushroom Vin Blanc

BBQ Rubbed Local Pork Loin

Fresh Corn Salsa

Choice of Three Sides

Roasted Garlic Mashed Potato
Grilled Asparagus, Baked Potato with Sides
Rustic Red Bliss Potato "Dirty Mash" with Bacon and Sour Cream
Roasted Corn Succotash, Fresh Peas with Ham & Mint
Baby Carrots with Hazelnut & Brown Butter, Baked Beans
Wild Rice with Bacon, Apples & Butternut Squash, Fricassee of Wild Mushrooms
Baked Mac & Cheese, Cauliflower Gratin

Dessert

Huckleberry Crème Carmel
Assorted Cookies, Malted Milk Shakes
Chocolate Panna Cotta, Cinnamon Whipped Cream
Mason Jar S'Mores, Toasted Marshmallow
Freshly Made Doughnuts, Served Hot with Cinnamon Sugar and Chocolate Sauce
Seasonal Fruit Shortcake
Cupcake Sampler

\$90 per Guest

20% Gratuity Will Be Added To All Prices

Minimum of 20 Guests

All Items Dependent Upon Availability

ADD CHEF ATTENDED STATIONS

Chef Attendant \$95 per Hour

\$22 per Guest per Hour

25 Guest Minimum

Housemade Pasta

Spring and Summer-Caramelized Onion, Mascarpone Cheese with Peas & Parmesan
Fall and Winter-Roasted Acorn Squash, Sage, Pecorino

Risotto

Seafood - Lemon

Tomato - Basil

Wild Mushroom - Thyme



Mini Dessert Sampler

Choose 3 Add \$12 per Person Choose 5 \$20 per Guest

S'Mores Lollypop, Montana Cherry Cheesecake, Huckleberry Chocolate Ice Cream Sandwich
Orange Crepes, Buttermilk Panna Cotta with Raspberry Sauce, Chocolate Covered Strawberries



PLATED DINNERS

Amuse

Chef's Whim

Taste

Choose One:

Iceberg, Bacon and Bleu

Cherry Tomato, Bacon Lardon, Gorgonzola and Herb Vinaigrette

Caesar Salad

Romaine, Lemon, Garlic, Olive Crouton

Organic Green Salad

Carrot Ribbons, Pickled Onions, Balsamic Vinaigrette

Wild Mushroom Tart

Goat Cheese, Black Truffle, Walnut

Chilled Prawn Salad

Asian Greens, Orange, Cashews, Basil Vinaigrette

Warm Frisee Salad

Seared Beef Crepe, Gorgonzola, Bacon Vinaigrette

Roasted Tomato Soup

Mini Grilled Cheese

Potato Leek Soup

Smoked Trout Fritter, Leek Fondue

Ahi Crudo

Hierloom Tomato, Cucumber, Fennel, White Soy

Alaskan King Crab Cake

Arugula, Avocado Butter, Tomato Vinaigrette



Duck Prociutto

Almond, Smoked Cherry, Frissee and Aged Balsamic

Salad of Beets

Balsamic Strawberries and Local Goat Cheese
Candied Walnut and Petit Lettuces

Smoked Trout and Wild Rice Chowder

Chive Oil, Cheddar Biscuit

Roast Corn and Andoullie Chowder

Red Pepper Relish

Melon and Tomato Gazpacho

Wild Prawns (Summer Only)

Savor

Choose One:

Wild Mushroom Tart

Caramelized Onion, Local Goat Cheese, Black Truffle, Walnut

Risotto

Tomato, Wild Mushroom or Seafood
Parmesan, Herbs, Chive Oil

Fresh Egg Pasta

Eggplant, Tomato, Sage, Walnuts

Seared Hawaiian Ahi

Basil Cous Cous, Fennel, Tomato, Bouillabaisse Broth

Pan Fried Rainbow Trout

Sweet Corn -Tasso Grits, Arugula, White Asparagus, Tomato Vinaigrette

Pan Roasted Chicken Breast with Chili, Lemon and Almond

Fingerling Potatoes, Spinach, Feta, Artichoke, Tomato Broth

Beef Short Rib "Pot Roast"

Caramelized Onion Mashed Potato, Turnip, Carrot and Wild Mushrooms, Natural Braising Jus



Grilled Elk Loin

Dried Cherry and Barley Risotto, Wild Mushrooms, Juniper

Roasted Pheasant Breast

Green Lentils, Rutabaga Purée, House Cured Bacon, Rich Game Bird Jus

Roasted Montana Black Angus Ribeye, Filet or Strip

Market Vegetables, Béarnaise
Add Lobster Tail, Sea Scallop or King Crab Leg-Market Price

Indulge

Choose One:

Huckleberry Cheesecake

Shortbread Crust, White Chocolate

Buttermilk Panna Cotta

Strawberries, Aged Balsamic, Extra Virgin Olive Oil

Bittersweet Chocolate Mousse

Pistachio, Orange

Spiced Apple Rum Baba

Poached Apple, Caramel

Baked Montana

Huckleberry Ice Cream, Hazelnut Jaconde, Toasted Meringue

Marinated Market Stone Fruits

Lemon Curd, Ginger Shortbread, Meringue, Mint

Includes House Made Artisan Bread
Fresh Brewed Coffee, Tea & Coca Cola Brand Soft Drinks

\$95 per Guest

20% Gratuity Will Be Added To All Prices



HORS D'OEUVRES FOR CHUCKWAGON

Stuffed Phyllo Wrapped Brie Couronne

Caramelized Onion, Wild Mushrooms
Red Wine Reduction, Arugula-Pine Nut Salad
Quarter \$25 serves 15; Full Wheel \$90 serves 60

Country Grilled Breads

Choice of Two of the Following:

Chickpea Hummus, Herbed Amaltheia Chevre, Olive Tapenade
Wild Mushroom Ragout, Marinated Artichoke
Huckleberry Mustard, Sundried Tomato Jam
\$100 Serves 25

Artisanal Cheese Selection

Featured Selection of Six Handcrafted American Cheeses, Seasonal Fruit
Nuts Flatbreads, Crackers
\$225 Serves 25

Seasonal Harvest Raw and Pickled Vegetable Platter

Selection of Hand Cut and Arranged Fresh Vegetables
Ranch Caramelized Onion Crème Fraîche
\$100 Serves 25

CHUCKWAGON DINNER

Choose Two Meats:

Sliced Prime Ribs of Beef, Whole Grilled Chicken, Baby Back Ribs, Smoked Brisket
Pulled Pork, Grilled Shrimp

Fresh Watermelon, Baked Beans, Baked Potatoes & Fixin's
Corn on the Cobb, Asparagus, Marinated Tomatoes, Seasonal Fruit Cobbler

Menu \$80 per Guest
Includes Soft Drinks & Water
20% Service Charge additional

Enhance Your Experience by Adding:

Grilled Game Sausage, House Made Andouille, Grilled Whole Trout Stuffed with Lemon and Herbs
Additional \$18 per Guest Each Choice

Alcohols, Bartender Fees & Liquor Catering Permit are Additional if Required



Chuckwagon Site

(Minimum 30 ppl)

Wagon Ride \$75 per Guest

All guests must have a Signed Resort Waiver on File

Picnic Site

(Minimum 31 ppl)

\$750 Set Up Fee

Private Use Fee \$250

Wagon Ride or Specialty Transportation is additional

All guests must have a Signed Resort Waiver on File

Pick ~n~ Stick

Available For Casual Family Gatherings around the Campfire

Includes Food, Cooking Sticks, Service Ware, Iced Tea, Lemonade, Attendant

Included:

House Made Corn Muffins, House Made Hoagie Buns if Appropriate, Ketchup, Mustard
Relish, Onions, Sauerkraut, Green Salad, Dressing

Proteins: Choose 3

Kosher all Beef Weiner, Veggie Weiner, Classic Beer Brat, Selection of Wild Game Brats, Spicy
Andouille Sausage Chorizo Sausage, Jumbo Prawns, Marinated Chicken, Beef Kabob Medallions

Vegetables:

Mixed Grill: Red Bell Pepper, Zucchini, Summer Squash, Eggplant

Classic Endings:

S'Mores: Graham Cracker, Marshmallow, Selection of Ghirardelli Chocolate Squares

\$60 per Guest plus \$200 for 2 hour Attendant

Available At:

Picnic Site

The Lake House

Camp M

Blackfoot River Lodge

Camp Buy Out

\$500 Usage Fee



WINE & SPIRITS





WINE LIST (FULL BOTTLES)

Champagne and Sparkling

Mumm Napa Blanc de Blancs	Napa Valley, California	\$55
Möet & Chandon Imperial	Champagne, France	\$84
Veuve Clicquot Brut	Champagne, France	\$110

White Varietals

Peter Zemmer Pinot Grigio	Alto-Adige, Italy	\$38
Whitehall Lane, Sauvignon Blanc	Napa Valley, California	\$39
Cakebread Cellars Chardonnay	Napa Valley, California	\$92
Balletto Chardonnay	Russian River, California	\$42
Sonoma-Cutrer Chardonnay	Russian River, California	\$49
Mer Soleil Silver Chardonnay	Santa Lucia Highlands, California	\$52
Morgan Highlands Chardonnay	Santa Lucia Highlands, California	\$49
A-Z un-Oaked Chardonnay	Willamette Valley, Oregon	\$43

Red Varietals

Ben Marco Cabernet Sauvignon	Mendoza, Argentina	\$47
Paul Hobbs Felino Cabernet Sauvignon	Mendoza, Argentina	\$61
Frog's Leap Cabernet Sauvignon	Napa Valley, California	\$92
Ben Marco Malbec	Mendoza, Argentina	\$49
Paul Hobbs Felino Malbec	Mendoza, Argentina	\$61
Tikal Amorio Malbec	Mendoza, Argentina	\$75
Frog's Leap Merlot	Napa Valley, California	\$60
Soter North Valley Pinot Noir	Willamette Valley, Oregon	\$57
Domains Drouhin Pinot Noir	Willamette Valley, Oregon	\$79
Morgan 12 Clones Pinot Noir	Santa Lucia, California	\$49
Dead Letter Office Shiraz	McLaren Valley, Australia	\$69
Karly Pokerville Zinfandel	Amador County, California	\$39

Wine List Changes Frequently Depending Upon Availability & Vintage Changes



HOSTED BAR SELECTIONS

Cocktail Drink Prices

(Priced Upon Consumption per Drink)

\$9.00

Tito's Vodka
Beefeater Gin
Cruzan Light,
 Dark or Coconut Rum
Captain Morgan's
 Original Spiced Rum
Sauza Hornitos Tequila
Pendleton Whiskey
Crown Royal Whiskey
Bulleit Bourbon
Dewar's White Label Scotch

\$12.00

Absolute Vodka
Grey Goose Vodka
Tanqueray Gin
Hendricks Gin
Barbancourt 8yr Rum
1800 Silver or Anejo Tequila
Maker's Mark Bourbon
Gentleman Jack Tennessee Mash

\$16.00

North Shore Gin
Patron Silver or Anejo
Jack Daniels Single Barrel
Tennessee Mash Whiskey
Elijah Craig 8yr Bourbon
Jameson 12yr Irish Whisky
Glenfiddich Scotch
Martinis
Margaritas

All Remote Bars have a Maximum of Six Alcohol Selections
Prices include: Ice, Mixers, Garnishes & Appropriate Glassware



Beer

Choose 2 from Domestic, Craft and Imported

Domestic - \$4

Budweiser
Bud Light
Coor's Light

Craft Beers - \$5

Bayern Amber
Bayern Pilsner
Bayern Dancing Trout
Big Sky Moose Drool
Big Sky Scape Goat Pale Ale
Big Sky Trout Slayer

Imported - \$6

Corona
Amstel Light
Heineken
Heineken Light

Large Format 16oz- \$7

Kettlehouse IPA
Kettlehouse Cold Smoke

Large Format 22oz-\$10

Bitterroot Brewing Sawtooth Ale
Bitterroot Brewing American Ale
Bitterroot Brewing Porter

Keg Beer

6th Barrel (5 gallons,
approx. 40 Beers) - \$220

Bayern Amber
Bayern Pilsner
Bayern Dancing Trout
Kettlehouse IPA
Kettlehouse Cold Smoke
Scotch Ale

Half Barrel (15 gallons,
approx. 120 beers) - \$500

Budweiser
Budweiser Light
Coor's
Coor's Light

Includes Two Handle Jockey Box, Ice, Plastic 16oz Beer Cups; Maximum 2 types of Beer
Only available at Bartended events



Non-Alcoholic

Kalibur - \$4 Each

Panna Still Water & Pellegrino Sparkling Water - \$5 Each

Assorted Coca-Cola Brand Sodas - \$2 Each

Remote Bar Set up Fee \$100

Bartender Fee \$50 per Hour/Minimum 8 hours including set up & breakdown

Liquor Catering Permit is additional if Required

20% Gratuity Will Be Added to All Prices

Blackfoot River Corridor Agreement prohibits Glass Bottles and Glassware
at the Blackfoot River Picnic and Chuckwagon Sites



THE FINE PRINT

Decorations

Decorations, signage, and displays brought onto the property must be approved prior to arrival. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, table pr any other substance in order to prevent damage to the fine fixtures and furnishings. Confetti may not be used. Drip-less wax candlesticks may be used – but nothing burning with a flame that is uncontained unless there is written approval from your Conference Service Manager. There is a minimum of \$400.00 cleaning fee for removing any excess decoration. Labor fees may apply to any excessive decoration set up and removal.

Menu Guidelines

A set menu ensures the very finest quality of service for you and your guests. If you wish to offer a choice of entrees to your guests, you may select up to three entrée choices. For all remaining courses (salad and dessert) please select one item. Should you choose to offer your guests a choice of entrees, the highest menu price will apply to your selection. Place cards identifying each guest's names and choice of entrée will be required. All entrée selections and final guarantees are required dependent on the date outlined in your contract. Vegetarian options are prepared for up to 2% of your guarantee at no additional charge. Buffets will be serviced for a two hour time limit. Additional fees will apply thereafter at \$150.00 per hour.

Guarantee

A final confirmation or guarantee # will be given to the Resort 7 business days prior to the function. The guaranteed number of guests cannot be reduced after this time and the final count will be charged based on the final guarantee or actual number of guests; whichever is greater. The Resort will make an allowance to prepare 5% over your guarantee.



Alcoholic Beverages

The Resort at Paws Up offers hosted or non-hosted bars. If no bar is requested for parties of 20 or more people, an extra server will be added at \$150.00 for cocktail service. The sale and service of all alcoholic beverages at the Resort at Paws Up is regulated by the Montana Department of Revenue. The Resort at Paws Up is responsible for the administration of those regulations.

Smoking

Smoking of Cigars and / or cigarettes is not allowed in any of the indoor function spaces and Fire Danger regulations must be adhered to when in effect.

Extended Event Surcharge

After midnight, or if your event extends past 8 hours, there will be an additional fee of \$30.00 per server/ attendant/staff member per hour.

Cake Cutting and Service

\$4.00 per person

Includes cutting, plates, flatware and service

Service charge does apply

Corkage Fees

Corkage Fees are not allowed under MT State Liquor Laws. All Alcoholic Beverages in Group spaces must be purchased through The Resort at Paws Up.



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