



Weddings at
WHITEFISH
MOUNTAIN RESORT

WHITEFISH, MONTANA

MENU & VENUE INFORMATION

Hors d'Oeuvres

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.
2021. WEDDINGS AT WHITEFISH MOUNTAIN RESORT | 406-862-1952 | weddings@skiwhitefish.com

Salads

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

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



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Late Night Menu

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



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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 accessible by chairlift or enclosed gondola via Chair 6 and Chair 1
- 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.

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 accessible by chairlift or enclosed gondola via Chair 1.
- It is recommended that guests load the chairlift no later than 5:30PM for a 6PM ceremony.
- 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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Base Lodge

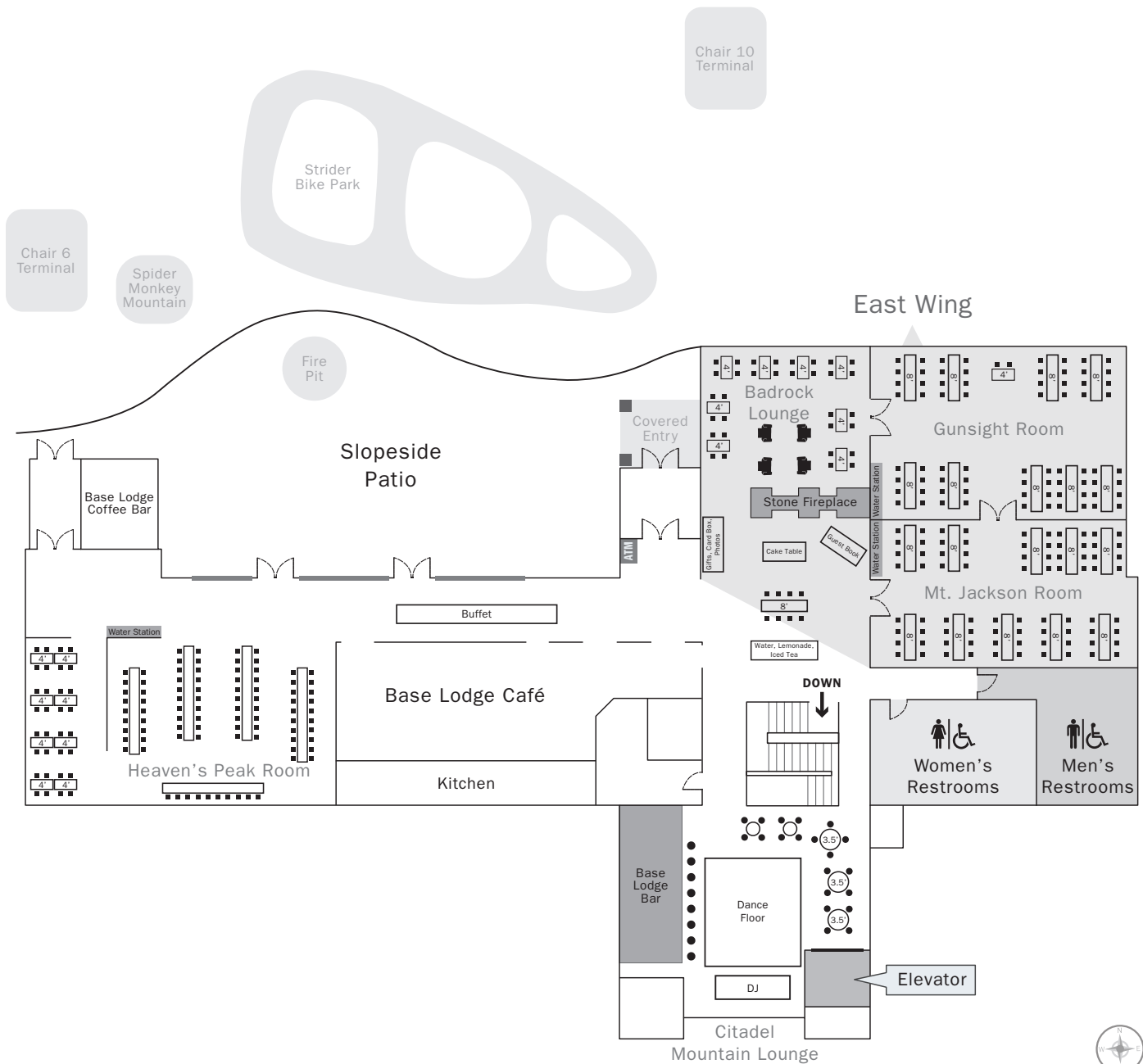
THIRD FLOOR LAYOUT

Heaven's Peak Dinner Capacity: 80

Gunsight Dinner Capacity: 70

Mt. Jackson Dinner Capacity: 80

Combined East Wing Capacity: 200



Summit House

MAIN & LOWER LEVEL LAYOUTS

Glacier View Room: Bridal Staging Area

Mezzanine & Main Floor Dinner Capacity: 150

