

RED LODGE MOUNTAIN WEDDINGS



The Perfect Mountain Wedding



The Perfect Setting for Your Big Day

Red Lodge Mountain Weddings offers 2 locations that deliver stunning views of the Beartooth Mountains.

Golf Course Ceremony



Our Golf Course location is hard to beat! The striking views of the Beartooth and Rosebud Mountain ranges surround the clubhouse and create a breathtaking backdrop for any event. We are also conveniently located near downtown Red Lodge which offers a multitude of services and entertainment for you and your guests. The grounds are well maintained during the entire season and feature lush grass, foliage, and a babbling creek.

Inside the venue is just as charming. The reception space is rustic yet elegant with tall ceilings, a stone fireplace, large windows, and grand rafters. With the venue rental you receive access to the reception hall, the bar, the deck, the patio and our large lawns.



Mountain Top Ceremony



Say "I do" on top of the world with our mountain top ceremony. Let our easy-to-load chairlift deliver you and your loved ones to fresh mountain air and breathtaking views of mother nature's natural bouquet of Montana wildflowers. Our open mountain ceremony site, rustic bridal suite, and panoramic views provide the ideal setting for your special day.

A photograph of a chairlift with three people (two women and one man) sitting on a chair, viewed from behind. The chairlift is suspended from a metal track and is moving upwards. The background shows a clear blue sky and some trees. The image is framed by a thin black border.

Take a Scenic Lift Ride To Your Ceremony



Take your wedding to new heights on our new Stache Express! This chairlift will be easy to load and unload for your guests, and will provide amazing scenery along the way. Our lift operations crew will make sure your guests load and unload safely as you take in the cool mountain air!

Let Us Do The Work



We are here to create a perfect wedding day with your vision in mind. From the day you book the venue to the day of your wedding, we are here to assist with any questions you have including finding vendors, planning your menu, creating a time line, and helping with decorating ideas to complete the perfect setting for your wedding.

Our goal is to make your wedding as stress-free as possible! At the end of the night our staff will take care of the cleanup and gather your decorations for easy pickup the following morning.



Staffing



Our venue is fully-staffed for your event with both set-up and cleanup included in your rental. From lift operations to a full staff of servers on the ceremony site for the mountain toast, we have you covered to ensure your special day flows as smoothly as possible.





Food and Beverage Services



All food and beverage is provided in house, with the exception of wedding desserts. We have several menu options and a variety of bar hosting options to impress your guests.

Additional Packages and Services



Ask about additional packages and services that we offer. Whether you're looking for snacks or treats while you get ready for the big day, golf for the family, or rehearsal dinner options, we can get you what you need.

*It is required that all food and beverages served at your event is prepared in house, other than approved desserts. No outside alcohol is permitted in accordance with Montana Law.

Prices Subject To Change



Catering



Our catering menu offers a variety of options and buffet packages including your choice of two appetizers, salad, dinner bread, two entrees, and two sides. Don't worry about reminding guests of their RSVP meal choice as they can choose either of your entrees on the day, or opt to enjoy both.

We're happy to help you with menu selections to create the perfect meal for you and your guests. Our chef is also able to modify your menu to accommodate dietary restrictions as needed.

*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 4% city resort tax and 20% gratuity.

Menu Packages

Reception package includes two tabled appetizers, two entrees, and two sides, with family style salads and dinner bread.

Toast service includes house champagne and sparkling cider. Upgrades available.

*Pricing is subject to change.

BELOW ARE SAMPLE MENU ITEMS. THIS MENU IS SUBJECT TO CHANGE.

Reception 1: \$54.95 Per Person

Appetizers Choose 2 (Add a 3rd Appetizer \$3/Person)

- Spinach Artichoke Dip** – Rich and creamy dip with freshly fried tortilla chips.
- Buffalo Chicken Dip** – Served with freshly fried tortilla chips.
- Stuffed Mushrooms** – Portabella mushroom stuffed with parmesan cheese and a blend of sauteed vegetables.
- Bacon Wrapped Dates** – Stuffed with Gorgonzola and drizzled with a balsamic reduction.
- Meatballs** – Served with a house made BBQ sauce.
- Clams** – Served in a white wine garlic sauce.
- Prosciutto Wrapped Melon** – Cantaloupe wrapped with thinly sliced prosciutto.
- Bruschetta Caprese** – Heirloom tomatoes, mozzarella, and fresh basil finished with a balsamic reduction.
- Calamari** – Served with a lemon basil sauce.

Salad Choose 1

- Garden Salad with choice of dressing
- Caesar Salad

DRESSING OPTIONS

Buttermilk Ranch, Caesar, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Herb Vinaigrette



Reception 1: CONTINUED

Sides Choose 2 (add a 3rd side \$3/person)

- Roasted Red Potatoes** – Tossed in a rosemary olive oil and roasted till golden.
- Garlic Mashed Potatoes** – Red skin potatoes mashed with heavy cream, butter, and garlic.
- Bacon Green Beans** – Sauteed and tossed with bacon.
- Roasted Veggies** – Yellow squash, zucchini, bell peppers, garlic, and red onion.
- Balsamic Brussel Sprouts** – Sautéed and finished with a sweet balsamic reduction.
- Elote Corn Salad** – With fresh herbs and Cotija cheese.

Entrées Choose 2 (add a 3rd Entrée \$6/person)

- Bison Teres Major** – A cut to rival the tenderloin. Simply seasoned with salt and pepper and finished to a Medium Rare. Served with chimichurri.
- Herb Crusted Prime Rib** – Rubbed with a medley of herbs, coarse salt blend and slow roasted. "Table" carved and served with a horseradish sauce.
- Rainbow Trout** – Baked with parsley, garlic, dill, paprika, and lemon.
- Blackened Tuna Steak** – Grilled ahi tuna with a blackened seasoning rub and drizzled with a balsamic reduction.
- Flat Iron** – Served with sauteed mushrooms and onions in a light red wine sauce.

Toast Service – Celebratory champagne and sparkling cider toast

Non-Alcoholic Beverage Choose 2

- Iced Tea
 - Lemonade
 - Coffee
- Additional
non-alcoholic beverages
\$12/gallon

Price is per person, exclusive of venue rental and alcoholic beverages.
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Prices do not include a 4% city resort tax and 20% gratuity.

Menu Packages

Reception package includes two tabled appetizers, two entrees, and two sides, with family style salads and dinner bread.

Toast service includes house champagne and sparkling cider. Upgrades available.

*Pricing is subject to change.

BELOW ARE SAMPLE MENU ITEMS. THIS MENU IS SUBJECT TO CHANGE.

Reception 2: \$48.95 Per Person

Appetizers Choose 2 (Add a 3rd Appetizer \$3/Person)

- Spinach Artichoke Dip** – Rich and creamy dip with freshly fried tortilla chips.
- Buffalo Chicken Dip** – Served with freshly fried tortilla chips.
- Stuffed Mushrooms** – Portabella mushroom stuffed with parmesan cheese and a blend of sauteed vegetables.
- Bacon Wrapped Dates** – Stuffed with Gorgonzola and drizzled with a balsamic reduction.
- Meatballs** – Served with a house made BBQ sauce.
- Clams** – Served in a white wine garlic sauce.
- Prosciutto Wrapped Melon** – Cantaloupe wrapped with thinly sliced prosciutto.
- Bruschetta Caprese** – Heirloom tomatoes, mozzarella, and fresh basil finished with a balsamic reduction.
- Calamari** – Served with a lemon basil sauce.

Salad Choose 1

- Garden Salad with choice of dressing
- Caesar Salad

DRESSING OPTIONS

Buttermilk Ranch, Caesar, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Herb Vinaigrette



Reception 2: CONTINUED

Sides Choose 2 (add a 3rd side \$3/person)

- Roasted Red Potatoes** – Tossed in a rosemary olive oil and roasted till golden.
- Garlic Mashed Potatoes** – Red skin potatoes mashed with heavy cream, butter, and garlic.
- Bacon Green Beans** – Sauteed and tossed with bacon.
- Roasted Veggies** – Yellow squash, zucchini, bell peppers, garlic, and red onion.
- Balsamic Brussel Sprouts** – Sautéed and finished with a sweet balsamic reduction.
- Elote Corn Salad** – With fresh herbs and Cotija cheese.

Entrées Choose 2 (add a 3rd Entrée \$6/person)

- Tuscan Chicken** – Tender chicken breast resting in a white wine sauce with blistered heirloom tomatoes, artichoke hearts, and mushrooms.
- Marinated Flank Steak** – Marinated and rubbed with a cracked peppercorn mix and seared at high heat topped with chimichurri.
- Lemon Dill Salmon Fillet** – Baked with dill, butter, and lemons.
- Bone-in Pork Chop** – Grilled with rosemary and a brown sugar rub.
- Rock Fish** – Baked with cherry tomatoes, spinach, and lemon.

Toast Service – Celebratory champagne and sparkling cider toast

Non-Alcoholic Beverage Choose 2

- Iced Tea
 - Lemonade
 - Coffee
- Additional
non-alcoholic beverages
\$12/gallon

Price is per person, exclusive of venue rental and alcoholic beverages.
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Prices do not include a 4% city resort tax and 20% gratuity.

Menu Packages

Reception package includes two tabled appetizers, two entrees, and two sides, with family style salads and dinner bread.

Toast service includes house champagne and sparkling cider. Upgrades available.

*Pricing is subject to change.

BELOW ARE SAMPLE MENU ITEMS. THIS MENU IS SUBJECT TO CHANGE.

Reception 3: \$43.95 Per Person

Appetizers Choose 2 (Add a 3rd Appetizer \$3/Person)

- Spinach Artichoke Dip** – Rich and creamy dip with freshly fried tortilla chips.
- Buffalo Chicken Dip** – Served with freshly fried tortilla chips.
- Stuffed Mushrooms** – Portabella mushroom stuffed with parmesan cheese and a blend of sauteed vegetables.
- Bacon Wrapped Dates** – Stuffed with Gorgonzola and drizzled with a balsamic reduction.
- Meatballs** – Served with a house made BBQ sauce.
- Clams** – Served in a white wine garlic sauce.
- Prosciutto Wrapped Melon** – Cantaloupe wrapped with thinly sliced prosciutto.
- Bruschetta Caprese** – Heirloom tomatoes, mozzarella, and fresh basil finished with a balsamic reduction.
- Calamari** – Served with a lemon basil sauce.

Salad Choose 1

- Garden Salad with choice of dressing
- Caesar Salad

DRESSING OPTIONS

Buttermilk Ranch, Caesar, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Herb Vinaigrette



Reception 3: CONTINUED

Sides Choose 2 (add a 3rd side \$3/person)

- Roasted Red Potatoes** – Tossed in a rosemary olive oil and roasted till golden.
- Garlic Mashed Potatoes** – Red skin potatoes mashed with heavy cream, butter, and garlic.
- Bacon Green Beans** – Sauteed and tossed with bacon.
- Roasted Veggies** – Yellow squash, zucchini, bell peppers, garlic, and red onion.
- Balsamic Brussel Sprouts** – Sautéed and finished with a sweet balsamic reduction.
- Elote Corn Salad** – With fresh herbs and Cotija cheese.

Entrées Choose 2 (add a 3rd Entrée \$6/person)

- French Onion Chicken** – Chicken breast resting in a balsamic reduction with caramelized onion and topped with Swiss cheese.
- Shrimp Scampi** – Sauteed in butter, garlic, and lemon.
- Tri Tip** – Dry rubbed and grilled.
- Quinoa Stuffed Bell Pepper** – Roasted bell pepper filled with quinoa, zucchini, onions, yellow squash, marinara, and topped with mozzarella.
- Marinated Portabella Steak** – Filled with a creamy mixture of fresh basil, artichokes, roasted red peppers, spinach, and parmesan.

Toast Service – Celebratory champagne and sparkling cider toast

Non-Alcoholic Beverage Choose 2

- Iced Tea
 - Lemonade
 - Coffee
- Additional
non-alcoholic beverages
\$12/gallon

Price is per person, exclusive of venue rental and alcoholic beverages.
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Additional Food

Brunch Menu

We are pleased to offer a customizable menu to meet your needs. Choose from our list of suggestions below and we will work with you to determine pricing based on your selection.

- Coffee, 2% Milk, Orange Juice
- Fruit assortment
- Country style potatoes
- Pork sausage patties
- Apple wood smoked bacon
- Chorizo sausage gravy and drop biscuit holes
- Egg bake with bell peppers, red onion, and zucchini
- Grand Marnier brioche French toast
- Honey-vanilla yogurt and granola
- Mini bagels, whipped cream cheese, capers, red onion, fresh dill

Grazing Tables

Each option provides a bountiful display of snacks for your guests.

A Small board serves approximately 25, Medium approximately 50, Large approximately 100, and XLarge serves approximately 150 guests.

- Vegetable Board** - A selection of fresh seasonal vegetables served with a house-made dip.
Small / \$75
Medium / \$125
Large / \$225
XLarge / \$290

- Fruit Board** - An assortment of fresh seasonal fruits and berries served with a honey yogurt dip.
Small / \$100
Medium / \$175
Large / \$295
XLarge / \$395

- Meat & Cheese Board** - A variety of deli meats and cheeses served with crackers.
Small / \$135
Medium / \$240
Large / \$375
XLarge / \$550

- Charcuterie Board** - A delicious array of seasonal and pickled vegetables, deli meats, and cured meats, served with rolls and spreads.
Small / \$185
Medium / \$325
Large / \$575
XLarge / \$775

Kids Menu

(Ages 12 and under) - \$14.95

- Chicken Tenders** served with fries.
- Cheeseburger** served with fries.
- Hot Dog** served with fries.
- Grilled Cheese** served with fries.
- Bowtie Pasta** served with your choice of butter or red sauce.

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Rehearsal Dinners

\$25/person. Includes iced tea or lemonade.

Sides (add additional sides \$3/person)

- Coleslaw**
- Baked Beans with Bacon**
- Corn on the Cob**
- Pasta Salad**
- Potato Salad**

Entrées

- Taco Bar** – Seasoned ground beef and slow cooked chicken. Served with bacon baked beans, Spanish rice, flour tortillas (hard shell available upon request), chips and salsa.
- BBQ** – Pulled pork and shredded chicken served with coleslaw, potato salad, and flash fried kettle chips.
- Asian** – Teriyaki chicken, ginger, beef, yakisoba noodles, fried rice, vegetable stir-fry medley, and fried wonton chips.

Additional Options

- Full Burger Bar - \$25.00/person**
 - 1/3lb choice ground chuck burger
 - 1/4 lb all beef hot dog
 - Grilled Chicken
 - Baked Beans with bacon
 - Coleslaw
 - Potato Salad
 - Flash fried kettle chips
- Small Burger Bar - \$20.00/person**
 - 1/3lb choice ground chuck burger
 - 1/4lb all beef hot dog
 - Potato Salad or coleslaw
 - Flash fried kettle chips
- Bag Lunch - \$16.00/person**
 - Deli sub sandwich - turkey, ham, or Italian
 - Flash fried kettle chips
 - Dessert
 - Soft drink

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Bar Services



Our full-service bar offers a wide selection of liquor, beer, and wine for purchase. Special request and hosted beverage items, like kegs of beer and bottles of wine, are available from featured distributors like Red Lodge Ales. We provide a variety of hosting options from cash bar only to full hosted bar, with many options in between. We're here to work with you to pick the best options based on your vision and budget.

All alcoholic beverage items must be purchased through Red Lodge Mountain Golf Course per Montana state law. A full beer and wine menu will be made available to clients during the planning process. Alcohol orders are non-refundable. Beverage orders must be placed two weeks prior to events. Prices reflect bar service only, additional fees may apply for table service.

* Outside alcohol is strictly prohibited. Violations may result in guest removal and/or fines.

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What are you waiting for ?



Let us take you on a tour of the venue so you can start to envision your dream mountain wedding. Picking your venue is when the planning really begins and we are excited to work with you every step of the way. If you have any questions, we would be happy to answer them!

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