



## Group Event Packet

**AVAILABILITY AND SERVICE CAPACITY:** The 320 Guest Ranch is a beautiful and unique property that has several event spaces that can be customized to your needs. We offer a Banquet Hall which can accommodate 170 for private dinners; The 320 Tent which can seat 150 for dinner, and The Point which has picnic table seating for up to 200 people. Our Conference Center will host up to 150 for meetings and has acoustic dividers to make your break-out sessions just right. The 320 Tent and The Point are only available June-September; the Banquet Hall and Conference Center can be utilized year-round.

The 320 Guest Ranch does have the ability to accommodate larger group functions over 200 during the summer season. Please contact us for more information.

**MENU SELECTION:** The 320 Guest Ranch requires that you make your menu selection one month prior to your event. We are delighted to design specialty menus, please ask us.

**MENU PRICES:** All food and beverage, with the exception of a specialty cake, must be ordered through the 320 Guest Ranch. Menu prices are guaranteed one month prior to your function. All food and beverage prices are subject to a 21% service charge.

**BEVERAGE POLICY:** Special arrangements may be made regarding the type of bar, typical options include: Host Bar, Limited Host Bar (predetermined liquor, wine and beer with special requests being paid by the guest), Cash/Host Bar and Cash Bar. All alcohol will be sold on a per consumption basis. The 320 Guest Ranch must provide all alcoholic beverages.

**LODGING:** Our ranch offers a variety of different cabins to accommodate your needs. The 320 Guest Ranch has cabins with 2 queen beds, to cabins with kitchenettes or fireplaces, to 2 Bedroom Mountain Chalets and 3 Bedroom Luxury Log Homes. We can sleep over 200 people.

Group blocks are available; please contact us for more information.

### **SITE RENTALS:**

Banquet Hall: \$1000

Conference Center: \$1000

The Tent: \$1000

The Point: \$1000

The 320 Guest Ranch will waive site fees for groups that have a \$1000 food and beverage minimum per day for group functions Sunday-Thursday. The 320 Guest Ranch will waive site fees for groups that have a \$4000 food and beverage minimum per day Friday-Saturday during the months of June-October.

Our site rentals include use of our table, chairs, linens and our staff to set-up, take-down, and remove trash. The sites are available from noon to midnight the day of your event. The 320 Guest Ranch may require a tent rental for certain events.

**ENTERTAINMENT:** Due to power and size constraints, the 320 Guest Ranch must approve and be in contact with your entertainment. We have worked with many different types of bands and DJs and would love to offer recommendations.

**DISPLAYS OR DECORATIONS:** You may provide your own decorations, but they must be approved in advance of the event. The 320 Guest Ranch will not permit the affixing of anything to walls, doors, ceilings or light fixtures without prior approval. Please do not bring confetti or devices that create open flame. We do not allow fireworks or Chinese lanterns. All decorations are the responsibility of the party to set up and take down, failure to remove decorations will result in a cleanup fee. Any damage to The 320 Guest Ranch property will also incur a fee.

**AUDIO/VISUAL EQUIPMENT:** Some audio/visual materials are available through the 320 Ranch. Please state any needs 30 days prior to your event.

**GUARANTEES:** In order to provide for all attendees, a guaranteed count will be needed 7 days prior to the arrival date. This guarantee is not subject to reduction. The Ranch will prepare for and service up to 5% more than the guarantee. If the guarantee is not given at the required time, the original expected attendance will become the guarantee. The 320 Guest Ranch requires an estimate of total guests at time of contracting. All menus, times and room set up must be confirmed 30 days prior to event; any change to these within the 30 days will incur a \$125.00 change fee. Menu prices are guaranteed confirmed 30 days prior to event.

**TO RESERVE A DATE:** The 320 Guest Ranch will need to receive your \$1000 non-refundable deposit and signed contract confirming the date(s) and site(s) for your event, then your event will be officially booked. The date(s) and site(s) are only considered secure upon receipt of the \$1,000.00 deposit and signed contract. The 320 Guest Ranch requires a signed contract and \$1000 non-refundable deposit within 10 days from when the contract is sent. The deposit will be credited to your final bill. We reserve the right to move your event to another site on the Ranch should unforeseen issues arise.

**FINAL PAYMENT:** Full payment is due before departure in the form of cash, check or credit card

## Venue Descriptions

### *The Banquet Hall*

The Banquet Hall is a beautiful and cozy setting for a private lunch, dinner or small conference. With the surrounding mountains and meandering creek just outside large picture windows, this cozy log building offers a natural environment and comfortable space for your guests. This all-inclusive facility accommodates up to 170 people and can be used in its entirety or broken down into two smaller meeting rooms. Each of the smaller rooms can accommodate up to 60 people each depending on set up.

### *The Conference Center*

The 320 Ranch's newest facility is the perfect setting for conferences and executive meetings. With pristine views of the Gallatin Range outside of the large windows, this modern log building offers the perfect retreat for your meetings. This facility includes acoustic room dividers to make your breakout sessions private yet opens up for spectacular large group meetings. The facility also has Wi-Fi access point and direct connects fiber optic internet lines. This facility can house up to 150 for meetings and can break into three separate meeting areas.

### *The Point*

At the southern end of the property, you will enjoy the most picturesque part of the 320 Guest Ranch. The Point is our most rustic venue. Located right on the Gallatin River with views of Yellowstone in one direction and the Spanish Peaks in the other. Picnic tables can be arranged to accommodate 200 people. Cool off by dipping your feet in the Gallatin River, play some volleyball or horseshoes. After dinner has been served, your group can gather around the fire pit and roast s'mores while enjoying the rest of the evening.

### *The 320 Tent*

Also along the Gallatin River, this 30 x 75 tent can host up to 150 for a private dinner. Relax by the river with the knowledge that you'll be protected should a sudden rain storm pass through. With heaters and removable walls, this tent can keep your guest warm and dry in inclement weather, yet allow you to feel one with nature on clear, beautiful days. This is also a riverside deck to sit, relax and mingle with guests while the river rushes by. Indoor bathrooms and electricity are a wonderful addition to this site as well.

### *The Dining Room and Saloon*

The Dining Room can seat up to 55 people and is open to ranch guests for breakfast and to the public for dinner. The historic saloon was built in 1898 and can hold up to 30 people. The Dining Room can be used for private lunches for groups of up to 50.

# Audio/Visual Equipment Rentals

LCD Projector: \$100.00 per day *(Please note that The 320 Guest Ranch LCD Projectors are equipped to connect to PC Computers. Groups are responsible for providing the proper connecting cable for Macs.)*

Screen: \$50.00 per day

Flip Chart with Markers: \$30.00 per day

Conference Phone: \$75.00 per day

Bose L1 Compact P.A. System: \$175.00 per day

Peavey 8 Chanel Board: \$50.00 per day

Wired Mic: \$25.00 per day

Wireless Mic: \$75.00 per day

Generator: \$75.00 per day

# Meeting Breaks

## AM Breaks

**Health Nut:** Vegetable Platter with Hummus, Fruit Platter, Ranch Mix of Nuts and Dried Fruits

**Tasty Pastries:** Assorted Scones, Muffins, Fruit Platter, Granola and Yogurt

**Breakfast Break:** Build Your Own Breakfast Sandwich Bar: Eggs, Bacon, Sausage, Cheese with English Muffins, Bagels and Bread

**Full Breakfast:** Eggs, Bacon, Hash Browns, Granola, Yogurt, Fruit, Cereal, Bagels, Bread with Assorted Condiments

## PM Breaks

**Pop It Like It's Hot:** Butter Popcorn, Rum Caramel Popcorn and Nacho Cheese Popcorn

**Snack Attack:** Please Choose Two: Cookies, Brownies, Trail Mix or Fool's Gold Crunch. This option also includes peanuts and pretzels

**Cheese and Pretzels:** Salted Soft-Pretzel Served with Nacho Cheese

**Wing Ding:** BBQ or Buffalo Wings, Ranch & Blue Cheese Dressing, Carrots and Celery

**Nacho Bar:** House Fried Tortilla Chips, 320 Beans, Nacho Cheese, Salsa, Guacamole, Sour Cream, Green Onions

**Slider Bar:** Served with Rolls and Accompaniments.

- Pulled Pork
- Pulled Chicken
- Beef Brisket

## Beverage Stations

**Add Coffee and Tea Service:** Regular and Decaf Coffee, Assorted Teas and Water

**Add Hydration Station:** Assorted Juices, Sodas, Water, Coffee and Assorted Teas

- **Hydration Plus:** Assorted Sparkling Water, Vitamin Water, Naked Juice, Gatorade

**Happy Hour Station:** Choose one station, limited to one hour

- **Beer & Wine:** Domestic and Montana Micro beer selection with house red and white wine.
- **Mimosa:** House sparkling wine with orange juice
- **Bloody Mary:** Vodka with House Made Bloody Mary Mix Served with a Pickle, Olive, Pepperoncini and Pickled Asparagus

**All prices are per person, plus a 21% service charge will be added to all food and beverage. All prices are subject to change and are only guaranteed one month prior to your event.**

# Lunches

**All lunch selections are served buffet style with iced tea and lemonade and chef's choice dessert unless specified in lunch buffet menu. Add \$4/per person for premium desserts.**

***Baked Potato Bar:*** Russet Potatoes, Chili, Cheddar Cheese, Bacon Crumbles, Onions, Chives, Diced Tomatoes, Sour Cream with Garden Salad and Soup

***Super Salad:*** Choose One Soup: French Onion, Minestrone, Loaded Potato, Chili or Tomato Basil. Served with a Fruit Salad, Garden Salad with Ranch and Vinaigrette Dressing and Bread Sticks

***Deli Buffet:*** Assortment of Deli Meats & Cheese for build your own sandwiches

- Pick 2: Pasta Salad, Cole Slaw, Garden Salad, or Soup

***Mac and Cheese Bar:*** Macaroni and Cheese, Grilled Chicken, Chili, Bacon, Pickled Jalapenos, and Tomatoes with a Garden Salad and Fruit Salad.

***Burger Bar:*** 100% Angus Beef Burgers with Assorted Condiments and Cheeses, Bratwurst with Onions and Sauerkraut, Baked Beans, Potato Salad and Chips.

***Mexican Bar:*** Seasoned Beef and Marinated Chicken, Spanish Rice, Refried Beans, Grilled Peppers and Onions, Mexican Condiments including Diced Tomatoes, Green Onions, Lettuce, Shredded Cheddar, Jalapeños, Pico De Gallo, Corn Salsa, Sour Cream, Flour and Corn Tortillas with Sopapillas for dessert.

***Sandwich Bar:*** Includes choice of three Sandwiches, Chips, Pasta Salad, Potato Salad and Assorted Condiments.

## **Choose Three Sandwiches:**

- Brie and Apple Caramelized Onion on Flatbread (Cold)
- Roasted Vegetable and Hummus in a Honey Wheat Wrap (Cold)
- Roast Beef with Creamy Horseradish, Caramelized Onion and Swiss on Baguette (Cold)
- Turkey with Sundried Tomato Cream Cheese, Spinach and Cucumber on Ciabatta (Cold)
- Italian Sandwich with Pepperoni, Salami, Ham, Provolone Cheese, Chopped Lettuce and Italian Dressing (Hot)
- Philly Cheese Steak (Hot)

***Gluten Free Bread Available upon Request with 72 hours' notice  
We also take special requests!***

# Appetizers

- Wild Game Garlic Herb Meatballs with Brandi Cream Sauce
- Crispy Wontons topped with Sesame Crusted Seared Ahi Tuna
- Asparagus Wrapped in Prosciutto
- Seasoned Beef, Chicken or Bison (choose one protein) Skewers with Chimichurri Sauce
- Bruschetta with Diced Tomato, Basil, Capers and Mozzarella on a Crostini
- Smoked Trout Bruschetta Topped with Dill
- Tequila-Lime & Garlic Shrimp
- White Wine-Lemon & Garlic Shrimp.
- Maple-Glazed Bacon Wrapped Scallops
- Crab Cakes with Remoulade
- Mushrooms with a Duxelle Stuffing *Add Crab*

*Appetizers can be served buffet style, passed by servers, or a combination of both depending on selections.*

## *Slider Station*

**Served with Bread and Accompaniments, Choice Of:**

- Smoked Pork
- Pulled Chicken
- Braised Beef Brisket

*Add \$175 for a Chef Carving Station for the Slider Station*

## *Dip Stations: Each tray is designed to serve 40 guests*

- French Onion Dip (cold), Sundried Tomato and Herb Dip (cold) and Blue Cheese (cold) With Kettle Cooked Chips
- Trout Dip (hot) Served with Carrots, Celery and Pita Chips
- Spinach Artichoke Dip (hot) Served with Carrots, Celery and Pita Chips
- Wild Game Queso (hot) Served with House Fried Tortillas Chips
- Honey-Dijon Goat Cheese Dip (hot) Served with Carrots, Celery and Pita Chips

## *Trays and Displays: Each tray is designed to serve 40 guests.*

- Caprese Salad Tray with Fresh Tomato, Mozzarella, Basil and Balsamic Drizzle
- Mediterranean Antipasto Tray with Hummus, Pita, Marinated Vegetables and Pickled Onions
- Seasonal Vegetable Tray with Ranch Dip
- Shrimp Cocktail Tray Served with House Made Cocktail Sauce
- Assorted Cheese & Antipasto Tray with Crackers and Crostini
- Salmon Lox or Smoked Trout Platter with Red Onion, Tomato, Capers, Herb Cream Cheese and Assorted Crackers
- Beef Tenderloin served cold with Seasonal Vegetables to include Asparagus, Roasted Tomatoes and Sautéed Mushrooms
- Seared Herb Elk served cold with Seasonal Vegetables to include Asparagus, Roasted Tomatoes and Sautéed Mushrooms

*We are happy to accommodate specific dietary requests as well as special menu requests.*

*Note: All prices are per person, plus a 21% service charge will be added to all food and beverage. All prices are subject to change and are only guaranteed one month prior to your event.*

# Buffet Dinners

The tantalizing flavors created by our Chef will leave your guests wanting more. Relax and let our professional and attentive staff take care of the details. You may choose two items from the Entrée list and three items from the Sides and Salads list. All buffet menus include fresh bread and whipped butter, coffee station (indoor venues only), iced tea, lemonade and water.

## *Sides and Salads*

**Please choose a maximum of 3 items.**

- Roasted Red Potatoes
- Roasted Garlic Mashed Potatoes
- Seasonal Vegetable
- Montana Grain Rice Pilaf
- Orzo Florentine
- Green Garden Salad with Cucumbers, Tomatoes, Carrots and Red Onions
- Spinach Salad with Asiago Cheese, Dried Cranberries and Candied Pecans with Huckleberry Vinaigrette
- Mixed Butter Lettuce Salad with Sliced Pears, Blue Cheese and Toasted Pecans with a White Balsamic Vinaigrette

## *Entrées*

**Please choose 2 items.**

- Prime Rib of Beef with Aus Jus and a Cream Horseradish Sauce (Carving Station)
- Roasted Chicken with a Lemon-Rosemary Beurre Blanc
- Slow-Roasted Pork Tenderloin with a Bourbon Whole Grain Mustard Glaze
- Herbed Trout with a Caper Brown Butter Sauce
- Wild Game Lasagna with a tomato sauce
- Vegetable Lasagna with a tomato sauce
- Wild Alaskan Sockeye Salmon Topped with a Lemon-Dill Beurre Blanc
- Stuffed Portobello with Onion, Tomato, Provolone Cheese, Sprouts and Quinoa Vegetable Pilaf
- Beef Tenderloin with Red Wine Demi Glaze (Carving Station)
- Bison Tenderloin with a Montana Whiskey Demi Glaze (Carving Station)
- Elk Tenderloin with a Cranberry Demi Glaze (Carving Station)

## *Dessert*

**Please choose 1 item.**

- Bread Pudding (Chocolate, Vanilla, or Huckleberry)
- Cobbler (Berry, Peach, Huckleberry or Apple)
- Dutch Oven S'more
- Pound Cake with Berry Compote and Whipped Cream
- Wilcoxson Ice Cream Sundae Bar

*We also take special requests!*

*We are happy to accommodate specific dietary requests as well as special menu requests.*

*Note: All prices are per person, plus a 21% service charged will be added to all food and beverage. All prices are subject to change and are only guaranteed one month prior to your event.*



# Plated Dinners

Plated dinners will include fresh baked bread at each table, salad, entrée, dessert and coffee station (indoor venues only), ice tea, lemonade and water station.

**Choose one Salad for All of Your Guests. Choose a Maximum of Three Entrees for Your Guests. Please choose one Dessert.**

*The 320 Guest Ranch would appreciate the estimated number of each choice made by guests one month prior to the event. The 320 Guest Ranch requires the exact number of each choice for guests 7 days prior to your event date. If you would prefer to leave that detail to us there will be a 15% surcharge per person added to the highest plated dinner price on your menu.*

We are happy to accommodate specific dietary requests as well as special menu requests.

## **Please Choose One Salad for All Guests:**

- Green Garden Salad with Cucumbers, Tomatoes, Carrots, and Red Onions with Vinaigrette.
- Spinach Salad with Asiago cheese, Dried Cranberries, and Candied Pecans with Huckleberry Vinaigrette.
- Caesar Salad with Romaine Lettuce tossed in House Caesar Dressing with Parmesan and Croutons.

## **Please Choose a Maximum of Three Entrees**

- Kid Meal Served with Seasonal Vegetable: Choice of Mac and Cheese, Kids Steak with Mashed Potatoes or Chicken Fingers with Mashed Potatoes
- Roasted Vegetables Strata with Quinoa and Wheatberry Cake with a Rustic Tomato Cream Sauce.
- Chicken Breast Wrapped in Prosciutto with Sage & Mozzarella, Balsamic Roasted Tomatoes, Roasted Red Potatoes and Seasonal Vegetable.
- Herb Seared Rainbow Trout with a Brown Butter Caper Sauce with Creamy Polenta and Seasonal Vegetable.
- Whiskey Brined Pork Tenderloin with Mushroom Duxelle, and Swiss Mornay Sauce with Roasted Red Potatoes and Seasonal Vegetable.
- 10-12oz Prime Rib of Beef with Aus Jus and Creamy Horseradish served with Garlic Mashed Potatoes and Seasonal Vegetable.
- Seared Pheasant with an Orange Cream and Montana Chokecherry Reduction served over Wild Rice and Seasonal Vegetable.
- Seared Wild Alaskan Salmon with a Green Goddess Sauce served with Wild Rice and Seasonal Vegetable.
- 12oz NY Strip of Beef with Red Wine Demi Glaze with Garlic Mashed Potatoes and Seasonal Vegetable.
- 8oz Beef Tenderloin Topped with Gorgonzola and Caramelized Onion served with Garlic Mashed Potatoes and Seasonal Vegetable.
- 8oz Blackened Bison Tenderloin with a Creamy Apple Slaw served with Roasted Red Potatoes and Seasonal Vegetable.
- 8oz Herb Seared Elk Loin topped with Cranberry Blue Cheese served with Mashed Sweet Potatoes and Seasonal Vegetable.

## **Please choose one Dessert for all guests:**

- Chocolate Molten Cake
- Cheesecake with Mixed Berries
- Crème Brulee
- Strawberry Shortcake

*We also take special requests!*

*We are happy to accommodate specific dietary requests as well as special menu requests.*

*Note: All prices are per person, plus a 21% service charged will be added to all food and beverage. All prices are subject to change and are only guaranteed one month prior to your event.*

# Ultimate 320 Ranch Experience

## *Private Pig Roast*

What's more Western than a good ol' fashioned Pig Roast? Let your group enjoy a real treat, a whole roasted pig (available for 75 guests or more) served with all the traditional fixin's. This event can be held indoor or outdoor.

Whole Slow Roasted Montana Pig ~ Shredded Chicken ~ Watermelon BBQ Sauce ~ Garden Salad ~ Cole Slaw ~ Baked Beans ~ Potato Salad ~ Buns ~ S'mores over the fire ~ Lemonade, Ice Tea & Water

## *Summer Outdoor Chuckwagon BBQ*

Whiskey Brined Pork Loin or NY Strip Steaks ~ BBQ Chicken ~ Corn on the Cob ~ Garden Salad ~ Cole Slaw ~ Baked Beans ~ Potato Salad ~ Corn Bread & Butter ~ S'mores over the fire ~ Lemonade, Ice Tea & Water

## *Montana Themed Dinner*

Top off the authentic ranch experience for your guests with a mouthwatering meal created to highlight Montana cuisine.

Bison Brisket with Au Jus ~ Rainbow Trout with a Caper Brown Butter Sauce ~ Roasted Red Potatoes ~ Montana Grains ~ Spinach Salad with Amaltheia Goat Cheese, Candied Pecans and Huckleberry Vinaigrette ~ Chef's Choice Vegetable ~ Fresh Baked Bread ~ Huckleberry Bread Pudding with a Montana Bourbon Sauce ~ Lemonade, Ice Tea & Water ~ Coffee Station (indoor venues only)

## *Winter Sleigh Ride/ Summer Wagon Ride*

Join us on a 30-minute sleigh ride or Wagon Ride through the Gallatin National Forest and end back to your dinner site. We can take up to 35 people per trip, and can do more than one trip during a cocktail hour.

Elk Loin with Cranberry-Red Wine Demi ~ Rosemary Chicken ~ Garlic Mashed Potatoes ~ Garden Salad ~ Chef's Choice Vegetable ~ Fresh Baked Bread ~ Mixed Berry Cobbler ~ Lemonade, Ice Tea & Water ~ Coffee Station (indoor venues only)

*We also take special requests!*

*\*Wagon/Sleigh ride pricing based on minimum of 35 guests. Please contact our Event Coordinator for groups less than 35 guests*

**Hosted Bar / or Cash Bar – based on consumption. All pricing is per person plus a 21% service charge will be added.**

### *Well Drinks:*

Wild Rye Vodka, Gordons Gin, Bacardi Rum, Jim Beam Bourbon, Black Velvet Whiskey, Jose Cuervo Tequila, Christian Brother's Brandy and Grant's Scotch

### *Call Drinks:*

Titos Vodka, Stoli Vodka, Beefeaters Gin, Jack Daniel's Whiskey, Crown Royal Whiskey, Makers Mark Bourbon, Captain Morgan Spiced Rum, Hornitos Tequila, Dewars Red Label Scotch

### *Premium:*

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Woodford Bourbon, Milagro Silver Tequila, Mount Gay Rum, Johnny Walker Red Scotch

### *Beer*

Bottle Domestic Beer:

- Budweiser, Bud Light, Coors Light

Bottle Montana Microbrews:

- Czechmate Pilsner, Hopper Pale Ale, Moose Drool Nut Brown Ale

### *Champagne Toast*

If you would like to offer a champagne toast, our staff will gladly pour and pass champagne for you. Sparkling wines start at \$29 a bottle, choices range from French Champagne, Spanish Cava or Italian Prosecco. Choose which one best suits your style!

- Cristolino Cava
- La Marca Prosecco
- Gruet Rose

### *Wines by the bottle*

Please don't hesitate to ask for assistance and we will match the wine with your menu, your tastes, and what your guests will appreciate.

- *King's Ridge Pinot Gris, Clifford Bay Sauvignon Blanc, Matchbook Chardonnay, Joseph Drougin La Foret Chardonnay, 14 Hands Red Blend, Murphy Goode Pinot Noir, EOS Cabernet, Bodini Malbec, Callia Bella Syrah/Malbec Blend*

## All Inclusive Drink Packages

**Drink packages do not include tableside wine service or a champagne toast. Outdoor events will have our canned beer selection of Moose Drool Brown Ale, Harvest Moon Belgian White, Bozeman Brewing Hopzone IPA, Budweiser, Bud Light and Coors Light. Indoor events will have our selection of bottled beer which is listed in the descriptions of each bar package. Guest count for Bar Packages are based on guests 21 years and over. Products are subject to distribution availability and substitutions.**

### *Beer & Wine*

Bud Light, Budweiser, Coors Light, Moose Drool Brown Ale, Red Lodge Czechmate Pilsner, Madison River Hopper Pale Ale and Beck's N/A, 1 Banquet Red Wine, 1 Banquet White Wine, assorted sodas and juices.

### *Hosted Well Bar*

Wild Rye Vodka, Gordons Gin, Bacardi Rum, Jim Beam Bourbon, Black Velvet Whiskey, Jose Cuervo Tequila, Christian Brother's Brandy and Grant's Scotch, Bud Light, Budweiser, Coors Light, Moose Drool Brown Ale, Red Lodge Czechmate Pilsner, Madison River Hopper Pale Ale and Beck's N/A, 1 Banquet Red Wine, 1 Banquet White Wine, assorted sodas and juices.

### *Hosted Call Bar*

Well liquor (see above list) Titos Vodka, Stoli Vodka, Beefeaters Gin, Jack Daniel's Whiskey, Crown Royal Whiskey, Makers Mark Bourbon, Captain Morgan Spiced Rum, Hornitos Tequila, Dewars Red Label Scotch, Bud Light, Budweiser, Coors Light, Moose Drool Brown Ale, Red Lodge Czechmate Pilsner, Madison River Hopper Pale Ale and Beck's N/A, 1 Banquet Red Wine, 1 Banquet White Wine, assorted sodas and juices.

### *Hosted Premium Bar*

Well liquor (see above list), call liquor (see above list), Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Woodford Bourbon, Milagro Silver Tequila, Mount Gay Rum, Johnny Walker Red Scotch, Bud Light, Budweiser, Coors Light, Moose Drool Brown Ale, Red Lodge Czechmate Pilsner, Madison River Hopper Pale Ale and Beck's N/A, 1 Banquet Red Wine, 1 Banquet White Wine, assorted sodas and juices.

***Requests for specialty liquor, beer or wine will be honored, however, guest will be responsible for purchasing all product requested at retail value plus a 21% service charge.***

***Alcoholic Beverages may not be brought into the event from outside sources. Montana State Liquor laws govern our liquor license. Because of these regulations we ask you to respectfully not bring any alcoholic beverages into your function.***

## Drop Off Meals

### **Have a meal dropped off to your cabin and skip the cooking**

**Meals must be ordered within 72 hours prior to time of drop off. Meals must be dropped off to a single 320 Ranch cabin, we cannot deliver to multiple cabins. Delivery times are 11am-1pm and 5:30pm-7:30pm. A 320 staff member will bring proper serving equipment, including cutlery, plates, napkins, serving utensils, serving pans and a trash can. A drop off meal will have a time limit of 2 hours, which then a 320 staff member will return to the cabin to pick up trays and utensils.**

*All Meals include a Garden Salad with Dressing, Bottled Water, Assorted Soda Cans and Cookies*

***Chili and Bakers:*** 320 Wild Game Chili and Baked Potatoes served with Cheddar Cheese and Sour Cream.

***Salads:*** Chicken Salad served with Rolls, Pasta Salad and Bread Sticks.

***Hot Dog and Brats:*** Hot Dogs and Brats with Buns, Chips and Assorted Condiments.

***Pig Roast BBQ:*** Pulled Pork, Buns, Baked Beans, Potato Salad, Corn Bread and BBQ Sauce.

***Pasta Meal:*** Chicken Alfredo and Baked Ziti with Italian Sausage and Tomato Sauce. Served with Bread Sticks.

***Pre-Made Sandwiches:*** Mix of Sandwiches of: Turkey with Swiss Cheese, Ham with Cheddar Cheese and a Club with Turkey, Ham, Roast Beef with Cheddar Cheese. Sandwiches come with Mayonnaise, Tomato and Lettuce. Served with Assorted Condiments.

***There is a \$100 delivery charge for meals less than 40, or a \$250 delivery charge for meals over 40.***

***There will not be any refills on food or beverage with this meal.***

***Minimum of 10 people.***

## Welcome Bags

**If you have Welcome Bags to give to your guests with goodies and an itinerary, we can help you hand them out**

**Front Desk:** Front Desk will hand out your Welcome Bags to your guests as they check in.

- Generic Bag \$2 per bag
- Name Specific Bags \$4 per bag

**In Room:** Bags Will Be Dropped to Guest Rooms.

- Generic Bag \$5 per bag
- Name Specific Bag \$8 per bag

## In Room Amenities

**Let us help welcome your guests with a one or more of the in room amenities below.**

**Prices include delivery to Guest Cabin or distribution at Check In**

**Snack:** Assortment of 10 sweet & salty snacks to keep your guest satisfied.

**Sugar Overload:** An Assortment 4 gourmet sodas and 6 assorted candies.

**Beer:** An Assortment of 4 Montana Craft Beer and a 320 Bottle Opener.

**Cheese & Charcuterie:** An Assortment of Cheese and Cured Meats served with Crackers.

**Wine:** Bottle of your choice Red or White wine and a 320 Wine Opener.

**Romantic:** A Bottle of Bubbles and Chocolate Covered Strawberries.

- Can switch out sparkling wine for a bottle of red or white wine

**Add a 320 Ranch Keepsake to Any Package!**

**320 Ranch Hat & Short Sleeved T-shirt \$40 or 320 Ranch Hat & Long Sleeved T-shirt \$45**