



Wedding Event Packet

AVAILABILITY AND SERVICE CAPACITY: The 320 Guest Ranch is a beautiful and unique property that has several different venues to allow your vision to come to life! We offer a Banquet Hall which can accommodate 170 for wedding receptions; The 320 Tent which can seat 200 for a wedding ceremony, 150 for a wedding reception; The Brask Lawn for ceremonies; The Riverside Ceremony Lawn for ceremonies; The Point (our most rustic venue) which has picnic table seating for up to 200 people. The Conference Center can host a wedding ceremony for a maximum of 125 guests. The 320 Tent, The Point and ceremony lawns 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 receptions over 170 during the summer season. Please contact us for more information.

The 320 Ranch requires a food and beverage minimum of \$6000 for wedding receptions during the high season. The high season is June-September and December 24th –January 4th. The 320 Ranch will host weddings on Thursdays or Saturdays during the high season. The 320 Guest Ranch can host weddings year round excluding the month of November and April-Memorial Weekend. Please contact us for more information about hosting your wedding during our regular season.

MENU SELECTION: We have a variety of different menus to offer and would love to customize your event as well. The 320 Guest Ranch will provide a complimentary tasting for the wedding couple. The tasting must take place no later than 60 days outside of the wedding date. The 320 Ranch requires that you make your menu selection one month prior to your event. We will do our best to accommodate any special requests or needs you may have regarding the menu.

MENU PRICES: All food and beverage, with the exception of a wedding cake or specialty dessert, must be ordered through the 320 Guest Ranch. There is a food and beverage minimum cost of \$6000 during the high season. Menu prices are guaranteed one month prior to your function. All food and beverage prices are subject to a 21% service charge.

BEVERAGE POLICY: There are different options for you to choose from when deciding the bar set up: 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, not wholesale. The 320 Guest Ranch must provide all alcoholic beverages. Please speak with us to discuss the various options that are available to you.

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. The 320 Guest Ranch will place a 90 day hold on all cabins that are available the day that we receive your signed contract and \$1000 non-refundable deposit. After 90 days all cabins that have not been reserved with a 50% deposit will be released.

SITE RENTALS:

The 320 Guest Ranch will give you a choice of sites for a Friday night rehearsal dinner, Saturday ceremony and reception. If you choose to host all three events on property the site fees will be \$3500. This will include the use of The Point, The Tent, The Banquet Hall, The Brask Lawn and benches for your ceremony.

If you choose to only host your wedding day on a Saturday, the site fees will be \$3000. This will include the use of The 320 Tent, The Banquet Hall, The Brask Lawn and benches for your ceremony.

If you wish to have only your Friday rehearsal dinner with us the site fees will be \$1500. This will include the use of The Point, The Tent or The Banquet Hall.

The Riverside Ceremony Lawn is also available to use for wedding ceremonies. There is a \$1000 surcharge in addition to the site fees to use this venue. We also require wedding couples to reserve Riverfront Cabins 7-12 for a minimum two night stay when using The Riverside Ceremony Lawn.

Our pricing for our site rentals include use of our tables, chairs, linens and our staff to set-up, take-down, and remove trash. The venues are available from noon-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 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. We do allow candles provided that they are placed in a device to catch the wax and/or block the wind. 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 Ranch property will also incur a fee.

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

GUARANTEES: The exact number of persons to be in attendance for all banquet functions must be confirmed 7 days prior to the event.

The Ranch will be prepared 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. If the exact number of persons is greater than 5% of the guarantee, the ranch reserves the right to substitute from original menu to accommodate guest count if necessary. There will also be an additional per person charge to any party over the guaranteed number.

The 320 Guest Ranch requires an estimate of total wedding guests at time of contracting. In the event your actual guest count reduces from your contracted guest count, you will be responsible for 80% of your original guest count.

TO RESERVE A DATE: All wedding dates are sold on a first come, first serve basis. The 320 Guest Ranch will not hold a date. Once we receive your deposit and contract confirming the date(s) and site(s) for your event, then your wedding 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.

FUTURE PAYMENTS: The 320 Guest Ranch requires three non-refundable deposits of \$1500 after the date of booking. The first non-refundable \$1500 deposit is due 90 days after the signed contract is returned with the \$1000 non-refundable deposit. The second \$1500 non-refundable deposit is due 6 months outside of your wedding date. The third non-refundable \$1500 deposit is due 3 months outside of your wedding date. The final payment is due before departure in the form of cash, check or credit card.

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
- 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 Dip is designed to serve 40 guests

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

Trays and Displays

Each tray is designed to serve 40 guests.

- Seasonal Vegetable Tray with Ranch Dip
- 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
- Shrimp Cocktail Tray Served with House Made Cocktail Sauce
- Caprese Salad Tray with Fresh Tomato, Mozzarella, Basil and Balsamic Drizzle
- Mediterranean Antipasto Tray with Hummus, Pita, Marinated Vegetables, and Pickled Onions

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

You may choose two items from the Entrée list and three items from the Sides and Salads list. All buffet dinners include fresh bread and whipped butter, coffee station (indoor venues only), iced tea, lemonade and water.

Sides and Salads

Please choose 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 with Vinaigrette Dressing
- 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 Au Jus and a Cream Horseradish Sauce (Carving Station)
- Roasted Chicken with Lemon-Rosemary Beurre Blanc
- Slow-Roasted Pork Loin 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)

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 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.

Plated Dinners

You may choose one Salad for all your guests. Please choose a maximum of three Entrees for your guests. Plated dinners will include fresh baked bread at each table and coffee station (indoor venues only), ice tea, lemonade and water station.

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 wedding 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 a Vinaigrette Dressing
- Spinach Salad with Asiago cheese, Dried Cranberries, and Candied Pecans with a Huckleberry Vinaigrette
- Caesar Salad with Romaine Lettuce tossed in House Caesar Dressing with Parmesan and Croutons

Please Choose a Maximum of Three Entrees:

- Choose one entrée option for Children: Mac and Cheese, Kids Steak with Mashed Potatoes or Chicken Fingers with Mashed Potatoes. Children meals are served with Seasonal Vegetable
- Roasted Vegetables Strata with Quinoa and Wheatberry Cake with a Rustic Tomato Cream Sauce
- Chicken Saltimbocca-Chicken Breast Wrapped in Prosciutto with Sage, Mozzarella and Balsamic Roasted Tomatoes, Roasted Red Potatoes and Seasonal Vegetable
- Seared Pheasant with an Orange Cream and Montana Chokecherry Reduction served over Wild Rice 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
- Seared Wild Alaskan Salmon with a Green Goddess Sauce served with Wild Rice and Seasonal Vegetable **\$41.95**
- 10-12oz Prime Rib of Beef with Au Jus and Creamy Horseradish served with Garlic Mashed Potatoes and Seasonal Vegetable
- 12oz NY Strip of Beef with Red Wine Demi Glaze with Garlic Mashed Potatoes and Seasonal Vegetable. **\$41.95**
- 8oz Beef Tenderloin Topped with Gorgonzola and Caramelized Onion served with Garlic Mashed Potatoes and Seasonal Vegetable
- 8oz Blackened Bison Tenderloin with a Montana Honey Moonshine Whisky Demi-Glace 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

We also take special 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 old 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 sides. 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

Enjoy the most picturesque part of the Ranch. Reached by horseback, wagon ride, or a simple leisurely walk, take in the view at The Point and enjoy this down-home cooked meal.

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 Lentils~ 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*

Bar

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

Well Drinks:

In our well we proudly pour Wild Rye Vodka, Gordons Gin, Bacardi Rum, Jim Beam Bourbon, Jose Cuervo Tequila, Christian Brother's Brandy and Grant's Scotch

Call Drinks:

Our call drinks consist of the majority of liquors you are familiar with: Titos Vodka, Stolli Vodka, Beefeaters Gin, Jack Daniel's Whiskey, Crown Royal Whiskey, Makers Mark Bourbon, Captain Morgan Spiced Rum, Hornitos Tequila, Dewars Red Label Scotch

Premium:

Premiums consist of higher end vodkas, bourbons, scotches. Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Woodford Bourbon, Milagro Silver Tequila, Mount Gay Rum, Johnny Walker Red Scotch

Champagne Toast

If you would like to offer a champagne toast, our staff will gladly pour and pass champagne for you. 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

Banquet Wine selections are listed below. 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 Drouhin La Foret Chardonnay*
- *14 Hands Red Blend*
- *Murphy Goode Pinot Noir*
- *EOS Cabernet*
- *Bodini Malbec*
- *Callia Bella Syrah/Malbec Blend*

Beer

Bottle Domestic Beer:

- Budweiser, Bud Light, Coors Light

Bottle Montana Microbrews:

- Red Lodge Czechmate Pilsner, Madison River Hopper Pale Ale, Big Sky Brewing Moose Drool Nut Brown Ale

All Inclusive Drink Packages

Drink packages are valid from the beginning to the end of the wedding reception. 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, 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.

Beer & Wine

Includes 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

Includes 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

Includes well liquor (see above list) Absolute Vodka, Stoli Vodka, Titos 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

Includes well liquor (see above list) and call liquor (see above list), Grey Goose Vodka, Ketel One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Woodford Bourbon, Milagro 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.

Late Night Snacks

Keep the party going strong with our late night snack options!

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

Wing Ding: BBQ or Buffalo Wings Served with Ranch and Blue Cheese Dressing, Carrots and Celery

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

Slider Bar: Served with Rolls and Accompaniments. Choose One Protein:

➤ Pulled Pork

➤ Pulled Chicken

➤ Beef Brisket

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

Snack Attack: Please Choose Two: Cookies, Brownies, Trail Mix or Fool's Gold Crunch. Will include Peanuts and Pretzels

Brunch

A private brunch is the perfect way to end your weekend. Brunch will include coffee, assorted hot tea, juices and water.

#1: Assorted Pastries, Bowl of Fruit, Bread and Bagels with Condiments, Eggs, Bacon, Hash Browns, Yogurt and Granola

#2: Assorted Pastries, Bread and Bagels with Condiments, Eggs, Bacon and Sausage, Hash Browns, Yogurt, Fresh Cut Fruit Platter, Lox Platter

Mimosas: Sparkling Wine with Orange Juice

Bloody Mary Station: Vodka with House Made Bloody Mary Mix with a Full Tray of Assorted Condiments Including; Pickles, Olives, Pepperoncini's, Pickled Asparagus

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.

Drop Off Meals

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

Meals must be ordered within 72 hours of time of drop off. Meals must be dropped off to a 320 Ranch cabin, cannot drop off to multiple cabins. Meals must be dropped off between 11am-1pm and 5:30pm-7:30pm. A 320 staff member will drop the meal off with 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 clean up garbage.

All Meals Will Come with 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

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

Cold 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

BBQ: Pulled Pork, Buns, Baked Beans, Potato Salad, Corn Bread and BBQ Sauce

There is a \$100 delivery charge for meals less than 40. \$250 delivery charge for meals over 40. There will not be any refills on food or beverage with this meal. Minimum of 10 people.

Private Wagon Rides

A Private Wagon Ride is a sure way to add a wow factor that you and your guests will not forget! It is a festive and unique option to add to your big day! There will be a 21% service charge added to all wagon ride pricing.

One-way Wagon Ride: \$1000 for 2 hours

Round trip Wagon Ride: \$1400 for 3 hours

Each additional 30 minutes: \$250

Welcome Bags

If you have Welcome Bags to give to your guests, we can help you pass them out!

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

Generic Non-Name Specific Bag: \$2 per bag Name Specific Bag: \$4 per bag

In Room: Bags will be dropped to guest rooms by 320 Ranch Staff.

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

Audio/Visual and Ceremony Rentals

320 Ranch Wedding Arch (decoration for ceremonies only): \$200

320 Ranch Wedding Ceremony Chairs: \$500

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

Venue Descriptions

The Banquet Hall

The Banquet Hall is a perfect setting for a rehearsal dinner or wedding reception. 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 venue can accommodate up to 170 people.

The Conference Center

The 320 Ranch's newest facility is the perfect setting for an indoor wedding ceremony. With pristine views of the Gallatin Range outside of the large windows, a large custom fireplace as the focal point, this modern log building offers the perfect setting for a ceremony. This venue can accommodate up to 125 guests for an indoor ceremony.

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. It is the most popular site to host rehearsal dinners. 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 our feet in the Gallatin River, play some volleyball or horseshoes. After dinner has been served, your guests 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 200 for a wedding ceremony or 150 for a wedding reception. 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 guests warm and dry in inclement weather, yet allow you to feel one with nature on clear, beautiful days. There is also a riverside deck to sit, relax and mingle with those you love while the river rushes by. Indoor bathrooms and electricity are a wonderful addition to this site as well.

The Brask Lawn

Adjacent to The Tent along the Gallatin River, this setting is perfect for an outdoor wedding experience. Stand upon a manicured lawn to recite your vows with the river rolling along and the Spanish Peaks in the background. The Brask Lawn is available for ceremonies only.

The Riverside Ceremony Lawn

Located on the north end of the ranch is an open pasture, say "I do" standing in a field of wildflowers with a backdrop of the picturesque Spanish Peak Mountain Range. The Riverside Ceremony Lawn is available for ceremonies only. Please note that there is a surcharge in addition to the site fees to use this venue as listed on the Site Rentals section of the Wedding Event Packet.