



MARRY IN MONTANA PARADISE

YOU'VE FOUND THE *one* - NOW FIND YOUR PERFECT
PARADISE *Together*





ENJOY THE JOURNEY

1. *set the scene*

2. *select the details*

3. *surprise your guests*

4. *savor the memories*

set the scene

set the backdrop for your day with stunning views & our effortless wedding package.

While we can't take all the credit for our gorgeous views, we can help create a seamless wedding experience!

EVERY SAGE LODGE WEDDING OFFERS:

DESIGNATED HOURS OF FACILITY ACCESS TO
INCLUDE SET-UP, AND TEAR DOWN

CEREMONY CHAIRS FOR UP TO 120 GUESTS

MICROPHONE AND SOUND SYSTEM FOR AN
OUTDOOR CEREMONY

ROUND DINING TABLES AND RECEPTION CHAIRS

IVORY OR WHITE TABLE LINENS AND NAPKINS

CHINA, GLASSWARE, AND SILVERWARE FOR FOOD
& BEVERAGE SERVICE

TABLE DÉCOR: NUMBER STANDS, THREE VOTIVE
CANDLES PER TABLE

TABLES FOR YOUR CAKE, GIFTS, GUEST BOOK, AND DJ

TWO PRIVATE 'GETTING READY' SPACES ON
THE DAY OF THE WEDDING

ONE HOUR REHEARSAL TO BE SCHEDULED WITH
YOUR HOTEL CONTACT

COMPLIMENTARY MENU TASTING FOR UP TO 4 GUESTS

COMPLIMENTARY CAKE CUTTING WITH COFFEE AND TEA

OUR WEDDING SPECIALISTS ARE EXCITED
& READY TO HELP YOU CREATE THE
WEDDING OF YOUR DREAMS IN PARADISE



1.

set the scene

2. *select
the details*

4. *savor
the memories*

3. *surprise
your guests*

select the details design your dream wedding menu

YELLOWSTONE DINNER

The Yellowstone and Absaroka menus are available to be served buffet or family-style service and are accompanied by dinner rolls & butter, along with coffee and tea. Price per person is established for all guests as the highest priced menu course selected.

SALADS

BABY GEM SALAD

flathead lake cherries, toasted hazelnuts, lemon vinaigrette

ROASTED CARROT & PARSNIPS SALAD

arugula, pecorino, toasted sunflower seeds, carrot top pesto vinaigrette

WARM FARRO SALAD

baby kale, grapes, feta, toasted pecans, cherry tomatoes, sherry vinaigrette

MAINS

choose up to three for all guests to enjoy

CHICKEN BREAST

sage demi, crisp prosciutto

KING SALMON

grilled green onion, tarragon lemon cream

MONTANA LAMB CHOPS

pistachio herb crust, roasted tomatoes

FORBIDDEN RICE EGGPLANT

arrabbiata, ricotta salata

SIDES

POTATOES DAUPHINOISE

horseradish cheddar, smoked cream

GRILLED ASPARAGUS

sweet peppers, capers, olive dressing

DESSERT

SAGE S'MORES BROWNIES

toasted marshmallow fluff



1. *set the scene*

2. *select the details*

4. *savor the memories*

3. *surprise your guests*

select the details design your dream wedding menu

ABSAROKA DINNER

The Absaroka and Yellowstone menus are available to be served buffet or family-style service and are accompanied by dinner rolls & butter, along with coffee and tea. Price per person is established for all guests as the highest priced menu course selected.

SALADS

MIXED GREENS

shaved vegetables, tomatoes, cucumber, house vinaigrette dressing

MELON & MOZZARELLA CAPRESE

basil, mint, olive oil, sea salt

GRILLED VEGETABLE & ARUGULA SALAD

parmesan, pine nuts, red peppers, balsamic vinaigrette

MAINS

choose up to three for all guests to enjoy

RED WINE BRAISED BEEF SHORT RIBS

pearl onions, Italian parsley

GRILLED ELK LOIN

bordelaise sauce, roasted tomatoes

PETITE BEEF FILET

wild mushrooms, rosemary reduction

GRILLED NAPOLEON

house-made ricotta, roasted tomato, spinach, parmesan

SIDES

ROASTED FINGERLING POTATOES

GRILLED BROCCOLINI

balsamic, garlic oil, sea salt

DESSERT

SEASONAL COBBLER BAR



1. *set the scene*

2. *select the details*

4. *savor the memories*

3. *surprise your guests*

CHEF'S PLATED 3-COURSE DINNER

Plated dinner service is accompanied by rolls & butter, along with hot coffee & tea.

Priced per person based on main course selections. Choice of one salad, up to three mains, two sides, one dessert.

FIRST COURSE

BABY GEM SALAD

flathead lake cherries, toasted hazelnuts, lemon vinaigrette

BALSAMIC & BLUEBERRIES

mixed greens, blueberries, golden balsamic vinaigrette

QUINOA TABBOULEH

heirloom tomato, english cucumber, feta, mint

KALE & CRISPY PARMESAN SALAD

compressed apple, toasted sunflower, apple-honey vinaigrette

ROASTED CARROT & PARSNIP SALAD

arugula, pecorino, toasted sunflower, carrot pesto vinaigrette

GRILLED GEM LETTUCE CAESAR SALAD

pecorino, crunchy chickpeas, caesar dressing

MAIN COURSE

CHICKEN BREAST

mustard apple au jus

BISON TENDERLOIN

cherry demi glace

FILET MIGNON

blistered cherry tomatoes, roasted garlic
demi-glace

STEELHEAD LAKE TROUT

heirloom tomatoes, shallot & herb sauce

FORBIDDEN RICE EGGPLANT

arrabbiata, ricotta salata

SIDES

BLISTERED GREEN BEANS

GRILLED BROCCOLINI

ZUCCHINI IN TOMATO SAUCE

GRILLED ASPARAGUS

HARISSA ROASTED BABY CARROTS & PARSNIPS

CREAM CORN GRITS

SOUR CREAM & ONION MASHED POTATOES

MAPLE ROASTED SWEET POTATOES

HERB ROASTED FINGERLING POTATOES

DESSERT

ARROZ CON LECHE

toasted pistachios, local montana honey, macerated berries

CHOCOLATE MOUSSE

raspberries, sea salt, caramel drizzle

FRESH BAKED COOKIES + BROWNIES

served family-style

VEGAN AVOCADO MOUSSE

brûléed banana, mexican chocolate, coconut cream

add a course

choose one for all guests to enjoy

MELON & BURRATA CAPRESE

basil, lemon oil, sea salt

BEER TARTARE

nutmeg, garlic, toasted crostini, sherry
vinaigrette, herb oil

SMOKED TROUT

montana lentils, crème fraiche, coal roasted
peppers & onions

CACIO E PEPE

fresh spaghetti, pecorino romano cheese

SEARED DIVER SCALLOPS

garlic-fennel puree, aleppo pepper,
micro radish

BISON FILET CARPACCIO

lemon oil, cured egg, pickled chiles,
roasted apple



HORS D'OEUVRES

Available passed or displayed. Priced per item. Minimum order of two dozen.

HOT

WILD MUSHROOM ARANCINI

smoked tomato jam, thyme

MEDITERRANEAN CHICKEN SATAY

cucumber yogurt & dill

SMOKED TROUT CAKES

caper lemon aioli

ONION & APPLE TARTLET

caramelized onions, white cheddar

COLD

ROASTED TOMATO

chevre, garlic crostini

SPINACH ARTICHOKE BRUSCHETTA

white cheddar, smoked cream

COMPRESSED MELON & FETA BITES

OYSTERS ON THE HALF SHELL

served on ice with shallot & black pepper mignonette

GOAT CHEESE STUFFED DATES

SHRIMP COCKTAIL

AVOCADO TOAST

pepitas, pickled shallots, chile salt

HOT APPETIZER STATIONS

SOUP N SANDWICH

potato leek soup + croque madam

GRILLED OYSTERS

house-made hot sauce, pecorino cheese,
charred scallion mignonette

CHEESY POLENTA CAKES

romesco sauce & brie

BRAISED MONTANA LAMB CROSTINI

pickled carrot, cilantro

YELLOWSTONE GRASS-FED MEATBALLS

arrabbiata sauce, pecorino

BISON TENDERLOIN TARTARE

garlic crostini, garlic chip

SPICY TUNA & AVOCADO SUSHI ROLL

CLASSIC CALIFORNIA ROLL

FIVE SPICE DUCK CARPACCIAO

flathead lake cherries, pickled serranoes, micro herbs, puffed rice

MONTANA RAISED TROUT CEVICHE

sour citrus, fresno pepper, tortilla chip

SESAME CRUSTED AHI

wasabi cream, wonton

ELK TENDERLOIN TATAKI

red currant ponzu, sultanas, lime, fried garlic

LUMP CRAB COCKTAIL

1.
set the scene

2. *select
the details*

4. *savor
the memories*

3. *surprise
your guests*

surprise your guests create a one-of-a-kind experience

CHEF'S HORS D'OEUVRES STATIONS

Priced per person.

CHEESE & HONEY

seasonal fruit, fresh breads, herbed crackers

CHARCUTERIE & CHEESE

seasonal fruit, fresh breads, herbed crackers

DIPS & BREADS

beet hummus, spinach-artichoke spread, sweet onion, fresh breads, herbed crackers

VEGETABLE CRUDITE

beet hummus & homemade ranch

FRESH FRUIT & BERRIES

whipped cream

CHEF'S SEASONAL FRUIT FLATBREAD ASSORTMENT

DESSERT BEFORE DINNER

chef's selection of small sweets

SEAFOOD BAR

steamed crab, scallop crudo, prawns, mussels, clams, smoked trout served on ice with cocktail sauce, horseradish, fresh lemon & baked bread + butter



LATE NIGHT BITES

Priced per person.

ALL THAT AND A BAG OF CHIPS

smoked brisket, marinated cheese curds, demi glace, walking bag of chips

LOADED TOTS

cheddar cheese, bacon, scallions, sour cream

GRILLED FISH TACOS

guajillo cream, smashed avocado, lime slaw

SLIDER STATION

choice of two options

third option for an additional

BLT

bacon, lettuce, tomato, garlic aioli

YELLOWSTONE BEEF

aged cheddar, signature sage sauce

BBQ PORK

buttermilk biscuit, coleslaw

FRIED CHICKEN

house batter, mayo, pickles

GRILLED PORTOBELLO

pepperjack cheese, pickled red onion, aioli

1. *set the scene*

2. *select the details*

4. *savor the memories*

3. *surprise your guests*

surprise your guests create a one-of-a-kind experience

BAR OFFERINGS

Bar offerings can be based on consumption or built as a bar package. Host & no host options available. No shots allowed. Bartender service and set-up fees apply. Bar packages include four hours of service. Additional hours to be charged on consumption.

BEER, WINE & BUBBLES

Assorted Domestic Beer

Sommelier's Choice: House Wine - Red, White, Champagne

Specialty Wines Selected From Our Wine List | Charged By The Bottle

Assorted Soft Drinks & Sparkling Water

HOUSE LIQUOR WITH BEER, WINE & BUBBLES

House Liquor Selections

Assorted Domestic Beer

Sommelier's Choice: House Wine - Red, White, Champagne

Specialty Wines Selected From Our Wine List | Charged By The Bottle

Assorted Soft Drinks & Sparkling Water

PREMIUM LIQUOR WITH BEER, WINE & BUBBLES

Premium & Cordial Liquor Selections

Assorted Domestic and Local Beer

Sommelier's Choice: House Wine - Red, White, Champagne

Specialty Wines Selected From Our Wine List | Charged By The Bottle

Assorted Soft Drinks & Sparkling Water



SURPRISE & DELIGHTS

SIGNATURE COCKTAIL

CHAMPAGNE & CIDER TOAST

FRUIT-INFUSED WATER

HOT CHOCOLATE OR HOT CIDER

**BOTTLED SPECIALTY WINES ARE AVAILABLE
FOR SERVICE & PRICED PER BOTTLE**

SHOTS ARE NOT OFFERED OFF EVENT BARS.

1. *set the scene*

2. *select
the details*

4. *savor
the memories*

3. *surprise
your guests*

EVENT GUIDELINES

ensure a seamless journey

YOUR EVENT

Our event managers want to help you create a memorable experience for all of your guests. we are able to coordinate unique touches such as specialty linens, floral, design, and entertainment. Please see our Preferred Vendors List for our favorite suggestions.

CONFIRMED SELECTIONS

Kindly confirm your selections at your earliest convenience, but no later than 21 days prior to your group's arrival date in order to best confirm product availability.

GUARANTEES

Guaranteed guest count is due 10 days prior to your arrival date. Slight adjustments may be made up until 72 hours prior to your event. This guarantee will stand as the count charged if your actual attendance is less than anticipated. If your guest count on-site exceeds the guarantee, additional meals cannot be guaranteed with the same menu & additional fees may apply. Cancellation of menu selections after the guarantee date is subject to full charge.

MINIMUMS

If your food & beverage spend falls short of the contracted food & beverage minimum, it will be charged as room rental revenue. All dinners require a minimum of 20 people. Less than 20 people will incur a \$250 fee.

DIETARY NEEDS & ALLERGIES

For guests with dietary needs or allergies, please provide a list of guest names & needs no later than 10 days prior to the group's arrival date.

PLATED MEALS

If you are offering guests a choice of entrée based on the client-selected three options, all selections must be confirmed prior to the guarantee date. Client will work with the lodge to provide place cards for all guests indicating their meal selections. The lodge cannot accommodate changes on-site or after the 10-day guarantee date.

VENDOR MEALS

Vendors will receive a chef's selection hot plate, typically one of the selected entrée options. Vendor meals will be given a discount of 25% off the main meal cost.

FOOD & BEVERAGE POLICY

Sage Lodge must provide all food, liquor, beer, & wine for event functions, based on licenses provided by the greater state of Montana. As Sage makes every effort to comply with government regulations, no outside food or beverage of any nature may be brought in to any designated event space. The only exception are wedding cakes provided from a licensed bakery.

DECORATIONS

|Decorations or displays brought to the Lodge must receive pre-approval from your event manager, 21 days prior to the event. All decorations must be in compliance with local building and fire codes. To keep our surroundings and buildings in the best condition for you and all future guests, items may not be attached to any wall, window, ceiling or other objects without prior approval. Nails and staples are not permitted for use in hanging items.

SMOKING

All of our interior spaces are designated as smoke free. there are designated areas on property for guests who do smoke.

PAYMENT

Full pre-payment is due for the program 10 days prior to the group's arrival date. This payment can be made via credit card, or check, according to the terms of the contract.

EVENT TIME

If a group's event extends past the agreed time noted on the Event Order, the lodge reserves the right to charge for additional hours. Additional fees will be quoted to the appointed on-site client. Food items have a maximum display time of two hours. Open bar service can not exceed five hours.

CHILDREN

Please inquire for children's pricing or specialty menus.

1.
set the scene

2. *select
the details*

4. *savor
the memories*

3. *surprise
your guests*

LABOR FEES & MISCELLANEOUS CHARGES

SERVICE CHARGE & GRATUITY

A 22% charge, comprised of an 18% gratuity and 4% admin fee will be charged on all food & beverage charges. Of that 22%, 18% will be distributed as a gratuity for staff associated with your event. All rental & resource charges are subject to a 4% admin fee

LABOR FEES

These charges are assessed based on the menu selected. Additional fees apply should a chef be added to an experience while onsite. These charges will be quoted and confirmed on your Event Order.

BARTENDER & BAR SETUP	\$250 per hour for up to three hours Each additional hour \$100 Minimum two hours
CUSTOM CHEF ACTION STATION	\$150 per hour, 90-minute service time
ADDITIONAL SERVICE HOUR	\$75 per hour, does not include service or bar
ADDITIONAL EVENT HOUR	\$100 per hour, does not include service or bar
TABLESIDE WINE SERVICE	additional \$8 per person
AMENITY DELIVERY	\$3 per room when handed out at check-in \$5 per room when delivered to the guest room

STANDARD STAFFING GUIDELINES

Breakfast & Lunch Functions: one server for every 20 guests
Dinner Functions: one server for every 15 guests
Chef Carver or Chef Attendant: one for every 50 guests
Bartenders on Hosted Bars: one for every 75 guests

1. *set the scene*

2. *select the details*

4. *savor the memories*

3. *surprise your guests*

savor the memories



1. *set the scene*

2. *select the details*

3. *surprise your guests*

4. *savor the memories*