



Weddings and Special Events

General Information

AVAILABILITY AND SERVICE CAPACITY: The 320 Ranch is a large property that has several different venues to customize your event to your needs. We offer a Conference Center which can accommodate 170 for receptions, our Tent which can seat 90 for dinner, 170 for a wedding ceremony, or The Point which has picnic table seating for up to 300 people. The Tent and the Point are only available June-September; the Conference Center can be utilized year round.

MENU SELECTION: We have a variety of different menus to offer and would love to customize your event as well. Most events are done buffet style, although we can do plated dinners for up to 70 people in the Conference Center. The 320 Ranch asks 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 beverages, with the exception of a wedding cake or specialty cake, must be ordered through the 320 Ranch. Pricing for event dinners are based on a minimum of 40 adults. Menu prices are guaranteed one month prior to your function. All prices are subject to a 21% service charge.

BEVERAGE POLICY: Special arrangements may be made regarding the type of bar, typical options include: Open Bar, Limited Open Bar (predetermined liquor, wine and beer with special requests being paid by the guest) and Cash Bar. All alcohol will be sold on a per consumption basis, not wholesale. The 320 Ranch must provide all alcoholic beverages. Neither patrons nor guests of the Ranch will be allowed to bring alcoholic beverages to the event.

SITE RENTALS:

Conference Center: \$700

The Tent for a Reception: \$700

The Tent for a Wedding Ceremony: \$350

The Point: \$500

Restaurant Creek Side Deck: \$150

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 sites are available from noon to midnight the day of your event.

ENTERTAINMENT: Due to power and size constraints, The 320 Ranch must approve and be in contact with your entertainment. We have worked with many different types of bands and DJ's 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. All decorations are the responsibility of the party to set up and take down, failure to remove decorations will result in a clean up fee. Any damage to Ranch property will also incur a fee.

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

GUARANTEES: The exact number of persons to be in attendance for all banquet functions must be confirmed one week prior to the event. This guarantee is not subject to reduction and will be used to calculate minimum charges. 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.

TO RESERVE A DATE: We require a nonrefundable advance deposit of \$1,000.00. Once we receive your deposit, we will issue a contract confirming the date and time of your reception. The date is only considered secure upon receipt of the \$1,000.00 deposit. This deposit will be credited to your final bill.

LODGING: Our Ranch offers a variety of different cabins to accommodate your needs. From rooms with 2 queen beds, to rooms with kitchenettes or fireplaces, to 2 bedroom chalets and 3 bedroom houses, we can sleep over 200 people. Please contact us for more information.

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

Ultimate 320 Ranch Experience

Summer Outdoor Chuckwagon BBQ

Enjoy the most picturesque part of the Ranch. Reached by horseback, hayride, or a simple leisurely walk, take in the view at The Point and enjoy this down-home cooked meal. BBQ's can accommodate 30 to 300 people outside. Make sure you come dressed for rain or shine!

Smoked Ribs or NY Strip Steaks ~ BBQ Chicken ~ Corn on the Cob ~ Baked Beans ~ Potato Salad ~ Rolls & Butter ~ S'mores over the fire ~ Lemonade, Ice Tea & Water

\$32.95 per person

\$39.95 with a hayride

**\$74.95 with a
2 hour horseback ride**

Winter Sleigh Ride

Join us on a 30 minute sleigh ride through the Gallatin National Forest and back to the Conference Center for dinner. We can take up to 35 people per trip, and can do more than one trip during a cocktail hour.

Elk Tenderloin with Pork Demi Glace ~ Chicken Marsala ~ Garlic Mashed Potatoes ~ Penne Pasta with Fresh Vegetables and a Red Chili Cream Sauce ~ Sautéed Broccoli ~ Fresh Baked Bread ~ Dessert ~ Coffee & Tea

\$59.95 per person

Plated Dinners

This option is only available for parties of 70 or less in the Conference Center.

- *Slow-Roasted 16oz Prime Rib of Beef **\$35.95**
- *Andouille Sausage Stuffed Bone-In Pork Prime Rib **\$32.95**
- *Chicken Marsala **\$29.95**
- *Cornmeal Crusted Ruby Trout **\$31.95**
- *Alaskan King Salmon with Cherries & Cranberry Port Reduction **\$32.95**
- *Pan-Seared Cajun Duck Breast Topped with a Warm Corn Salsa **\$34.95**
- *8oz Beef Tenderloin **\$35.95**
- *8oz Buffalo Tenderloin **\$39.95**
- *8oz Elk Tenderloin **\$45.95**

Choose One: Roasted Red Potatoes, Baked Idaho Potato, Garlic Mashed Potatoes, Potato Gratin, or Penne Pasta with a Red Chili Cream Sauce

Choose One: Grilled Asparagus, Butter Glazed Carrots, Green Beans with Caramelized Onions in a Sherry Vinaigrette, or Roasted Tomatoes Au Gratin

Choose One: Garden, Caesar, Spinach or Mediterranean Salad

Add Dessert for \$5.50: Mixed Berry Cobbler, Apple Crisp, Carrot Cake, Strawberry Short Cake, or Chocolate Layer Cake. We also take special requests!

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. The 320 buffet can feed up to 170 people in the Brask Conference Center.

The Buffet comes with 2 entrees, 4 sides, fresh bread & whipped butter, coffee & tea station. **\$34.95**

Choose One

- *Carved Prime Rib of Beef with Aus Jus and Creamy Horseradish Sauce
- *Carved Bone-In Roasted Pork Prime Rib with a Tropical Salsa or Apple Veloute

Choose One

- *Cornmeal-Crusted Trout with Picatta Sauce
- *Chicken Marsala/ or Gorgonzola & Prosciutto Topped Chicken
- *Grilled Salmon with Sweet Cherries & Oregon Berries
- *Penne Pasta with Fresh Vegetables and a Roasted Red Chili Cream Sauce

Choose Four

- *Roasted Red Potatoes
- *Garlic Mashed Potatoes
- *Au Gratin Potatoes
- *Garlic Carrots & Sugar Snap Peas
- *Baby Green Beans with Caramelized Onions and Sherry Vinaigrette
- *Grilled Asparagus
- *Roasted Tomato au Gratin Spanakopita
- *Green Garden Salad with Cucumbers, Tomatoes, Carrots, and Red Onions
- *Spinach Salad with Red Onions, Cucumbers, Kalamata Olives, Walnuts and Feta Cheese

Hors d'oeuvre

Pricing starts at \$9 a person for 3 choices, some combinations may result in a slightly higher price.

- Smoked Trout, Capers and Curried Cream Cheese
- Wild Game Meatballs
- Stuffed Mushrooms: with Wild Game Sausage, or with Boursin Cheese & Salmon Mousse
- Wontons with a Sweet & Spicy Dipping Sauce: Smoked Pork, Ahi Tuna & Cream Cheese, or Vegetarian
- Asparagus Wrapped in Prosciutto
- Herb Marinated & Roasted Chicken Wings
- Chicken Satay with a Spicy Peanut Dipping Sauce
- Assorted Bruschetta: Goat Cheese & Roasted Garlic, Tomatoes & Mozzarella, Hummus & Kalamata Olive
- Peppered Pork Sliders
- Grilled Shrimp and Andouille Sausage
- Marinated Mozzarella Cubes
- Smoked Salmon and Cream Cheese Crepes
- Cheese Tray with Assorted Cheeses, Crackers and Fresh Fruit

Hors d'oeuvre can either be served buffet style, passed by servers, or a combination of both depending on selections.

For Hors d'oeuvre only receptions, prices start at \$29.95 per person.

Group Fare

Breakfast

Breakfast Buffet: \$12.95 Scrambled Eggs, Bacon or Sausage, Home Fried Potatoes, Fresh Fruit, Oatmeal, Breads, Bagels, Assorted Juices, Coffee

Brunch Buffet: \$16.95 Scrambled Eggs, Bacon or Sausage, Roasted Red Potatoes, Marinated & Broiled Flank Steak with Horseradish, Fruit Filled Crepes, Fresh Fruit Tray, Assorted Pastries, Assorted Juices, Coffee.

Bloody Marys and Mimosas can be offered for an additional charge of \$5 per person.

Breaks

We can offer a wide variety of combinations to suit your needs. Pricing dependent on services provided.

Lunch

All lunch selections are served buffet style with iced tea, lemonade and coffee

Deli Buffet: \$13.95 Assortment of Thin Sliced Turkey, Ham, Roast Beef and Cheeses, Pasta Salad/Garden Salad/or Potato Salad, Soup (see selections below) We can also offer specialty sandwiches such as Chicken Salad, Tuna Melts or Monte Cristo's.

Burger Bar: \$13.95 100% Angus Beef Burgers, Bratwurst, Lettuce, Tomato, Onion, Cheese, Baked Beans, and Potato Salad

Mexican Bar: \$14.95 Marinated Grilled Chicken & Seasoned Ground Beef, Flour Tortillas, Corn Taco Shells, Spanish Rice, Refried Beans, Grilled Peppers and Onions, Mexican Condiments

Italian Bar: \$14.95 House Made Italian Sausage Lasagna, Veggie Lasagna, Caesar Salad, and Garlic Bread

Ranch Buffet: \$16.95 NY Strip Steak Sandwiches with Sautéed Onions and Peppers, Baked Potato Bar, Wild Game Chili

Soup Selections: Twice Baked Potato with Bacon, Tomato Basil, Chicken Vegetable & Wild Rice, Roasted Red Pepper with Garlic, Creamy Corn Chowder with Green Chilies, Hearty Beef and Potato Stew, Southwestern Pork and Black Bean, Clam Chowder, Broccoli & Cheese. We also take special requests!

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

Bar

Hosted Bar / or Cash Bar – based on consumption.

Well Drinks: \$4.50

In our well we proudly pour Smirnoff Vodka, Boodles Gin, Bacardi Rum, Black Velvet Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Christian Brother's Brandy and Grant's Scotch.

Call Drinks: \$5.50

Our call drinks consist of the majority of liquors you are familiar with, from Kettle One Vodka, to Tanqueray Gin, Jack Daniel's Whiskey, Crown Royal Whiskey, Meyers Rum, we can offer up to 20 different selections. Please give us any specific requests for your crowd pleasers!

Premium: \$7.50 and Up

Premiums are always available by request and consist of higher end vodkas, bourbons, scotches, aperitifs and cordials.

Bottle Domestic Beer: **\$3.50**

Bottle Microbrews & Imports: **\$4.50**

Keg of Domestic: **\$250/\$125** pony keg

Keg of Microbrew: **\$350 /\$175** pony keg

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 \$24 a bottle, choices range from French Champagne, Spanish Cava or Italian Prosecco. Choose which one best suits your style!

Wines by the bottle: Manager's choice wines start at \$24 a 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.

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.

Event Location Descriptions

Brask Conference Center

The Brask Conference Center is the perfect setting for a wedding, small conference or executive meeting. With the surrounding mountains and meandering creek just outside large picture windows, this cozy log building offers a natural environment and comfortable meeting 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 these smaller rooms can accommodate up to 80 people each depending on table set up.

The Point

At the southern end of the property, you will enjoy the most picturesque part of the 320 Guest Ranch. 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 300 people. Cool off by dipping your feet in the Gallatin River, play some volleyball or horseshoes. After dinner has been served out of our chuck wagon, your group can gather around the fire pit and roast s'mores while enjoying the rest of the evening.

The Tent

Also alongside the Gallatin River, this 30 x 60 tent can host up to 90 people for a seated reception, or 160 for a wedding ceremony. 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.

The Deck by the Creek

The Deck on Buffalo Horn Creek can host a standing reception of 80. Have cocktails and hors d'oeuvre outside the burbling creek before sitting down in the Brask Conference Center for dinner.

The Dining Room and Saloon

The Dining Room can seat up to 60 people and is open to ranch guests and the public for breakfast and dinner. The historic saloon was built in 1898 and can hold up to 50 people.

LCD Projector: \$75/day
Screen: \$25/day

Flip Chart/Easel: \$20/day
Generator: \$50/day

For any further equipment needs, please contact us.