

-RR Wedding & Special Event Information

On Site Wedding Planning

Bring us your dreams and leave the rest to us...
A wedding as individual as you are... Whether you are looking for an intimate ceremony with only your closest friends or an extravagant celebration, let us fulfill your every wish. Our staff can assist with everything from vendor selection, personalized decor, transportation needs to day of coordination.

Availability

The Rainbow Ranch is a small property that prefers to keep its events fresh and unique. Therefore, we limit the number of weddings per year. Early reservations are recommended.

To Reserve a Date

We require a non-refundable deposit (venue rental fee), which is due at the time of booking. Once we receive your deposit, a contract will be issued, confirming the date and time of your event.

Venue Fee

Private events held at Rainbow Ranch, require the rental of an appropriate venue. The venue rental fee is \$1200, and includes exclusive use of the venue for up to 6 hours. Events lasting longer than 6 hours will be billed at a rate of \$350 for each additional hour (no partial rates). Also includes 4 hours for set-up & breakdown (must be arranged in advance with -RR).

Menu Selection

Rainbow Ranch asks that you make your menu selections 45 days prior to your event. We will do our best to accommodate any special requests or needs you may have regarding the menu.

Menu Pricing

Pricing for Riverside Gazebo buffets are based on a minimum of 90 adults. Pricing for full service, plated dinners, in the main dining room, are based on a minimum of *50 adults (see below). Menu prices are guaranteed one month prior to your function. All prices are subject to a 20% service charge and 3% resort tax.

Guarantees

The exact number of persons to be in attendance for all banquet functions must be confirmed 21 days prior to the event date. This guarantee is not subject to reduction and will be used to calculate minimum charges. Rainbow 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.

Service Capacity

Rainbow Ranch is capable of serving up to 70 people for a full service, plated dinner, in the main dining room, or up to 150 people for a Riverside Gazebo buffet.

Wedding Ceremonies

There is no additional charge for on-site ceremonies, however, we do recommend a tent rental for all outdoor ceremonies. This cost will vary depending on the size of the tent. In addition to the tent rental, you would be required to rent chairs for the ceremony.

Lodge Rooms

Riverside Gazebo events: If you choose to have your ceremony on-site, or if your event is at night, we require that the 12 Pondsides rooms, near the event venue, be rented for the evening of the event (there is a minimum 2-night stay). A complimentary guest room is provided to the bride and groom, for the wedding night, provided a block of at least 16 hotel rooms is secured at Rainbow Ranch.

Riverside Home and Cabins

We have a log home plus two log cabins on the river, which you are not required to rent, however, we highly recommend them in addition to our lodge rooms. Please contact us for more information.

Entertainment

Due to our small size, the Rainbow Ranch must approve all entertainment.

Beverage Policy

Special arrangements may be made regarding the type of bar, with typical options including: open bar, limited open bar (pre-determined liquor, wine, and beer with special requests being paid for by the guest), and cash bar. All alcohol will be sold on a per consumption basis, not wholesale. The Rainbow Ranch must provide all alcoholic beverages. Neither patrons nor guests of Rainbow Ranch will be allowed to bring alcoholic beverages to the event. There is a \$100 fee per bartender. Bartender rates are for 6 hours; each additional hour will be billed at a rate of \$50 per bartender, per hour (no partial rates).

Displays or Decorations

You may provide your own decorations, but they must be approved in advance of the event. Rainbow Ranch will not permit the affixing of anything to walls, doors, ceilings, or light fixtures.

Final Payment

Final payment is due at the conclusion of the event, in the form of cash, check, or credit card.

* minimums for plated dinners, in the main dining room, are subject to change based on availability and the time of year.
* certain restrictions may apply to events held in the lodge.

The Gallatin River - Riverside Gazebo Buffet

Uniformed Chefs will be preparing the following selections:

Pan-Roasted Trout with Toasted Almonds and Lemon Brown Butter

Grilled Chicken Breast with Tomatillo Chutney

Slow Roasted Pork Shoulder

Grilled Flank Steak with a Caramelized Onion Jus

*To accompany your dinner we also offer fresh baked breads, and
your choice of four of the following sides:*

Mixed Greens with Apricots, Goat Cheese, and a Balsamic Vinaigrette

Baby Spinach Salad with Cherries, Candied Walnuts, and a Banyuls Vinaigrette

Classic Caesar Salad

Tomato and Fresh Mozzarella with Basil and a Balsamic Vinaigrette

Israeli Cous Cous Salad

Penne Pasta with Sun Dried Tomatoes, Olives, and Capers

Baby Red Potato Salad with Smoked Bacon, Scallions, and a Dijon Mustard Vinaigrette

Herb & Olive Oil Roasted Potatoes

Petite Green Beens with Shallots and Bacon

Grilled Asparagus

*Riverside Gazebo Banquet
\$75.00 per person*

The Lemon's Knob - Riverside Gazebo Buffet

Uniformed Chefs will be preparing the following:

Roasted Salmon and Butter Poached Leeks

Grilled Chicken Breast with a Lemon-Caper Sauce

Mustard-Crusted Pork Loin with Apple Chutney

Roasted Leg of Lamb with Rosemary and Roasted Garlic

Grilled Ribeye with a Juniper Jus

*To accompany your dinner we also offer fresh baked breads, and
your choice of four of the following sides:*

Mixed Greens with Apricots, Goat Cheese, and a Balsamic Vinaigrette

Baby Spinach Salad with Cherries, Candied Walnuts, and a Banyuls Vinaigrette

Classic Caesar Salad

Tomato and Fresh Mozzarella with Basil and a Balsamic Vinaigrette

Israeli Cous Cous Salad

Penne Pasta with Sun Dried Tomatoes, Olives, and Capers

Baby Red Potato Salad with Smoked Bacon, Scallions, and a Dijon Mustard Vinaigrette

Herb & Olive Oil Roasted Potatoes

Petite Green Beans with Shallots and Bacon

Grilled Asparagus

*Riverside Gazebo Banquet
\$90.00 per person*

The Cinnamon Mountain - Riverside Gazebo Buffet

Uniformed Chefs will be preparing the following selections:

Grilled Salmon with a Tomato & Cucumber Relish

Pheasant Breast with Sweet Corn and Chanterelles

Pork Tenderloin with Apricot & Peach Chutney

Rack of Lamb with a Zinfandel Reduction

Beef Tenderloin with a Black Trumpet Sauce

*To accompany your dinner we also offer fresh baked breads,
and your choice of five of the following sides:*

Mixed Greens with Apricots, Goat Cheese, and a Balsamic Vinaigrette

Baby Spinach Salad with Cherries, Candied Walnuts, and a Banyuls Vinaigrette

Classic Caesar Salad

Tomato and Fresh Mozzarella with Basil and a Balsamic Vinaigrette

Israeli Cous Cous Salad

Penne Pasta with Sun Dried Tomatoes, Olives, and Capers

Baby Red Potato Salad with Smoked Bacon, Scallions, and a Dijon Mustard Vinaigrette

Herb & Olive Oil Roasted Potatoes

Petite Green Beans with Shallots and Bacon

Grilled Asparagus

Riverside Gazebo Banquet

\$105.00 per person

Passed Hors D'oeuvres

A minimum purchase of 25 each per item. Price per piece is listed.

Served Warm

Maryland Crab Cakes with Roasted Red Pepper Aioli	\$3.50
Beef Tenderloin Crostini with Olive Tapenade and Caramelized Onions	\$3.25
Lamb & Roasted Red Pepper Tart	\$3.00
Pheasant Sausage with a Pear-Apricot-Rosemary Chutney	\$2.75
Duck Confit with Peaches and Almonds	\$2.75
Golden Beet & Amaltheia Goat Cheese Crostini	\$2.25

Served Cold

Shrimp, Avocado, Grapefruit	\$3.00
Lump Crab, Cucumber, Mint	\$3.00
Fig, Prosciutto, Parmesan	\$3.00
Smoked Trout Blinis with Lemon Creme Fraiche	\$2.75
Salmon Tartare with Carrot and Orange Puree	\$2.50
Pine Nut Tart with Grape Chutney	\$2.25
Tomato, Watermelon, Jicama Salad	\$2.25
Assorted Vegetarian Canapes	\$2.00

Specialty Platters

25 person minimum per item. Price per person is listed.

House Cured Salmon, Lavash, Traditional Accompaniments \$250.00 (per side)
{Serves Approximately 40}

Jumbo Shrimp with Traditional Cocktail Sauce \$200.00
{Serves Approximately 25}

Charcuterie Platter, Red Onion Confit, Cornichons, Assorted Mustards \$7.50

Artisanal Cheese Platter with Crostini & Assorted Crackers \$7.50

Domestic Cheese Platter with Assorted Crackers \$5.50

Marinated & Grilled Summer Vegetables \$5.00

Seasonal Fruit Platter \$5.50

Event Bar Options

Bartender fee is \$100 per bartender

House Pours \$7.00

Absolut
Beefeaters
Sauza Blanco
Johnny Walker Red
Jim Beam
Cruzan Light
Captain Morgan
Korbel Brandy

Premium Pours \$8.00

Kettle One
Tanqueray
Sauza Blanco
Dewars White
Jack Daniels
Cruzan Light
Captain Morgan
Courvoisier VS

Super Premium Pours \$9.00

Grey Goose
Bombay Sapphire
Cazadores Reposado
Johnny Walker Black
Maker Mark
Cruzan Light
Captain Morgan
Hennessy VSOP

selections and prices subject to change

Event Beverage Options

Domestic Beer \$4.50

Coors Light
Bud Light
Budweiser
Miller Lite
Kokanee

Import / Micro Beer \$5.50

Harvest Moon Beltian White
Bayern Dancing Trout
Big Sky Moose Drool
Heiniken
Pacifico
Stella Artois

Non-Alcoholic \$2.50

Coke
Diet Coke
Sprite
Lemonade
Juice

Please Inquire About Wine Selections

selections and prices subject to change