# The Keep Restaurant

## Private Event Rates

**102 Ben Hogan Drive - Missoula, MT - (406)728-5132**
**email: info@thekeeprestaurant.com website: www.thekeeprestaurant.com**

## Building Fees:

50% of the room fee or $250 is required as a deposit to reserve the space
The deposit becomes non-refundable 6 months prior to a full building rental and
60 days prior to an individual room rental. Any deposits paid for rooms that do not require a rental fee will be applied to the food portion of your final bill the night of the event.

| Portion of Building | Minimum Attendance | Rental Fee | Deposit |
|---|---|---|---|
| **Entire building:** | 125 guests | $1750 | $875 |
| **Main Floor & Deck:** | 100 guests | $1250 | $625 |
| **Deck:** | 50 guests | $500 | $250 |
| **Deck & Lounge:** | 75 guests | $900 | $450 |
| **Upper Dining Room:** | 20 guests | No Fee | $250 |
| **Main Dining Room:** | 35 guests | No Fee | $250 |
| **Lower Pro-shop Level:** | 35 guests | No Fee | $250 |

Rental Fees include use of all tables, chairs, linens, napkins, glassware, china, & flatware.

## Rules & Restrictions of the Facility

### Live Music

Live Music is allowed when renting the Entire Building or Lower Pro-shop level; smaller music systems may be used when renting the outdoor deck area.
We are located in a residential zone, so all **live music needs to end by 10:30pm**.

### Building Access & Use

Individual Rooms may be accessed one hour prior to guest arrival and used until midnight.
When renting the entire building, the building may be accessed as early as 9am and until midnight.

**We do require rental of the entire building when booking a wedding reception, as well as the minimum attendance of 125 guests for that building rental.**
When renting for a wedding reception the building fee also includes use of the second-floor bridal suite and the outdoor ceremony area off of the 9th green of the Highlands Golf Course.
We do not supply chairs for wedding ceremonies, but will assist in set-up and removal of chairs.

We do not allow rental of the facility without using our food & beverage services.
**No outside food or beverage** may be brought into the facility other than a celebratory cake or dessert for weddings, anniversaries, birthdays, etc.

## Decorations

We allow decorations to be brought into the facility. We DO NOT allow open-flame candles or fireworks of any kind, including sparklers. NO flower petals or confetti are allowed inside the building and only biodegradable confetti and real flower petals are allowed outside.

We ask that no nails or tacks be used in the walls or wood work.

# Dinner Buffet Options:

## Traditional Dinner Buffet

$38 adult, $19 children

Slow-roasted Black Angus Prime Rib, The Keep Chicken, Grilled Wild King Salmon
Roasted Red Potatoes, Sautéed Green Beans
Choice of Caesar or House Garden Salad with Balsamic Vinaigrette, Bread and Butter.

## House Specialty Dinner Buffet

$40 adult, $20 children

Rack of Lamb, The Keep Chicken, Roasted Duck Confit
Wild Mushroom Risotto, Seasoned Local Vegetables
Choice of Caesar or House Garden Salad with Balsamic Vinaigrette, Bread and Butter

## Northwest Land & Sea Dinner Buffet

$50 adult, $25 children

Grilled Montana Buffalo, Alaskan Halibut (in-season) or Alaskan King Crab, Pacific Chicken
Vegetable Couscous, Seasoned Local Vegetables
Choice of Caesar or House Garden Salad with Balsamic Vinaigrette, Bread and Butter.

# Appetizer Buffet Options:

## Traditional Appetizer Buffet

$26, $13 children

Baked Brie, Shrimp Cocktail, Calamari, Grilled Beef Strips,
Teriyaki Chicken Skewers, Antipasto Platter, Caprese Salad

## House Specialty Appetizer Buffet

$28 adult, $14 children

Duck Confit Flatbread, Calamari, Cajun Prawns, Baby Back Ribs,
Baked Brie, Antipasto Platter, House Made Potato Salad

## Northwest Land & Sea Appetizer Buffet

$32 adult, $16 children

Grilled Montana Buffalo Sliders, Alaskan Crab Cakes, Stuffed Mushrooms,
Shrimp Cocktail, Antipasto Platter, House Made Coleslaw

**You can customize your buffet by combining or substituting the options above; the price per person will be determined by the items you choose to select.**

# Plated Dinner Options:

This refers to table side dinner service. Your entrée selections are made from the options below.
You may select up to **four entrée options** for your guests.
Prices will vary based on your selections.

All entrees are served with a seasonal vegetable and chef's choice of potato or wild rice pilaf.
The entrees also include a salad course. We ask that the group is served the same salad selection;
your options include a caesar salad, house garden salad with balsamic or huckleberry vinaigrette,
or a spinach salad with raspberry vinaigrette.

**new york**
14 oz. grilled
36

**rack of lamb**
the original mansion recipe,
served with mint balsamic vinaigrette
36

**grilled montana buffalo**
9oz. sirloin topped with gorgonzola butter
35

**seared pork medallions**
in a brandied green peppercorn sauce
32

**veal marsala**
sautéed with mushrooms and onions in marsala wine
34

**pecan chicken**
natural chicken, baked and served with apricot-ginger glaze
28

**the keep chicken**
stuffed with pesto, pine nuts,
sundried tomatoes & feta,
topped with mornay sauce
28

**roasted duck**
confit-style, fried onions & raspberry port wine sauce
33

**prime rib**
12 oz. slow-roasted black angus
35

**filet mignon**
bacon wrapped grilled tenderloin
38

**salmon**
grilled and topped with béarnaise
34

**seabass**
hazelnut encrusted, with frangelico beurre blanc and white truffle oil
37

**sea scallops**
pan seared with shallot, garlic, butter, sherry and bacon & served with a pomegranate reduction
35

**shrimp scampi**
sautéed with sundried tomatoes and capers in a white wine lemon sauce and served over linguine
34

**seared ahi**
wasabi pea encrusted topped with wasabi-soy sauce, sunomono, & pickled ginger
34

**king crab**
steamed pound
45

# Appetizer Options When Serving a Plated Dinner

If you would also like to offer appetizers when serving a plated dinner,
you may select **up to four items** from the list below.
We will quote you a price based on your selections and number of guests in attendance.

**baked brie**
honey and pecan encrusted

**cajun prawns**
grilled or deep-fried

**buffalo wings**
served with bleu cheese dressing

**shrimp cocktail**
cocktail sauce and lemon wedge

**beef strips**
served with hot mustard

**artichoke & spinach dip**
served with pita

**spring rolls**
with peanut sauce

**cajun calamari**
house specialty

**sesame seared ahi**
served chilled with wasabi soy sauce

**sautéed mushrooms**
with garlic, pesto, and white wine

**bruschetta**
roasted garlic, tomato, & balsamic served on toast points

**caprese skewers**
mozzarella, tomato, basil

**antipasto platter**
gourmet meats and cheeses, olives, marinated artichoke hearts, roasted red peppers, candied pecans

# Dessert Options When Serving a Plated Dinner

## Regular Portioned Desserts
**$7 per person**

**creme brulee** **new york style cheesecake** **chocolate mousse cake** **tres leche cake**

**seasonal fruit crisp with vanilla ice cream** **chocolate indulgence cake**

## Smaller Portioned Desserts
**$4 per person**

**chocolate mousse** **lemon mousse with fresh berries** **strawberries & custard**

**vanilla, chocolate, huckleberry ice cream or lemon sorbet**

# Beverage Hosting Options:

Estimates on beverages are calculated on an average consumption of 3 drinks per person.
The price estimate is to assist you with budgeting. These are not the prices that you will be charged per person.
**You are only charged for beverages consumed and opened bottles of wine.**
All estimates include water, soda, juice, lemonade, tea, and coffee.

## Fully Hosted

$18-$20 estimated cost per person
an open bar for the evening, includes all beer, wine, and liquor

## Partially Hosted

$12-$15 estimated cost per person
hosted beer and wine with a cash bar for liquor

Wine selections can be made from our wine list or from an inventory of wine that we purchase for special events; this option allows for quality wines offered at a slightly discounted rate.

The event wines vary per season. If you are interested in utilizing this inventory of wine, the current season's selections will be provided upon your request.

## Placing a Cap on your Hosted Beverages

If you wish to place a monetary cap on the hosted beverages we do require a $10 per person minimum

# Gratuity

**18% gratuity will be added to your final bill,**
**and is calculated on the final food and beverage total**
**(rental fees are not included when calculating the gratuity)**