

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.

<u>Portion of Building</u>	<u>Minimum Attendance</u>	<u>Rental Fee</u>	<u>Deposit</u>
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 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 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, Seasonal Vegetables
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, Seasonal 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, Seasonal Vegetables
Choice of Caesar or House Garden Salad with Balsamic Vinaigrette, Bread and Butter.

Appetizer Buffet Options:

Traditional Appetizer Buffet

\$26 adult, \$13 children

Baked Brie, Shrimp Cocktail, Calamari, Grilled Beef Strips,
Teriyaki Chicken Skewers, Spring Rolls, Antipasto Platter

House Specialty Appetizer Buffet

\$28 adult, \$14 children

Duck Confit Flatbread, Calamari, Cajun Prawns, Baby Back Ribs,
Baked Brie, Antipasto Platter, Caprese Skewers

Northwest Land & Sea Appetizer Buffet

\$32 adult, \$16 children

Grilled Montana Buffalo Sliders, Alaskan Crab Cakes, Stuffed Mushrooms,
Roasted Garlic & Tomato Bruschetta, Shrimp Cocktail, Antipasto Platter

Include Smaller Portioned Desserts on Your Buffet for an Additional \$2 Per Person:

Chocolate Covered Strawberries, Chocolate Mousse Cups, Cheesecake Bites, Chocolate Brownies

**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

38

rack of lamb

the original mansion recipe,
served with mint balsamic vinaigrette

38

grilled montana buffalo

9oz. sirloin topped with gorgonzola butter

36

seared pork medallions

in a brandied green peppercorn sauce

32

veal marsala

sautéed with mushrooms and onions in
marsala wine

36

pecan chicken

natural chicken, baked and served with
apricot-ginger glaze

29

the keep chicken

stuffed with pesto, pine nuts,
sundried tomatoes & feta,
topped with mornay sauce

29

roasted duck

confit-style, fried onions &
raspberry port wine sauce

35

prime rib

12 oz. slow-roasted black angus

37

filet mignon

bacon wrapped grilled tenderloin

39

salmon

grilled and topped with béarnaise

34

seabass

hazelnut encrusted, with frangelico beurre
blanc & white truffle oil

39

sea scallops

pan seared with shallot, garlic, butter, sherry
and bacon & served with a
pomegranate reduction

37

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

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

caprese skewers
mozzarella, tomato, basil

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

beef strips
served with hot mustard

stuffed mushrooms
stuffed with sausage, cheese,
& sautéed vegetables

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**
key lime tart **seasonal fruit crisp & 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 **tangerine 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

Service Fee

**18% service fee 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 service)**