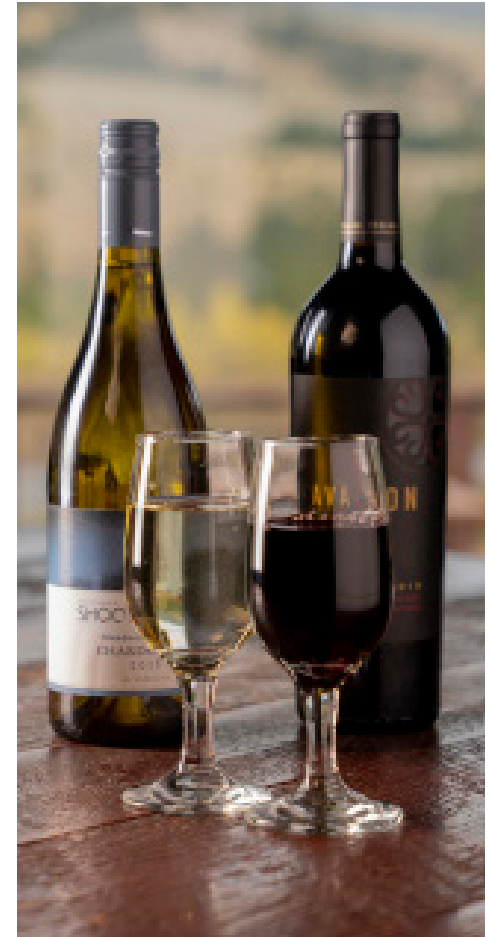


THE
RIVERHOUSE
BBQ & EVENTS

FOOD & BAR PACKAGES





FOOD & BAR PACKAGES

Enjoy our signature BBQ menu at your next gathering or celebration. Create your perfect meal by selecting items from our different food options. Menus are customizable and we can meet most dietary needs/restrictions. We offer buffet-style dinners or stations, but at this time there is no plated option. All food and beverage services are provided by The Riverhouse, with the exception of wedding cakes and specialty desserts.

CUSTOMIZABLE FOOD OPTIONS

When making your choices please note that pricing is per item/per person. You can mix and match price tiers if preferred. In addition, most events include 2-5 appetizers, 2-3 entrees and 3-5 sides based on the style of event and timeframe.

APPETIZERS

\$4 ea/person

- Cheese Curds
- Fried Okra
- Pretzel Bites w/ cheese
- Fried Pickles w/ ranch
- Sweet Corn Nuggets w/ ranch

\$6 ea/person

- Caprese Skewers
- Bruschetta
- Fruit or Veggie Tray
- Smoked Pigs in a Blanket
- Crab Stuffed Mushrooms

\$8 ea/person

- Wings with dressing
- Smoked Salmon Crostini
- Grazing Table:
 - Charcuterie
 - Cheeses
 - Fruits
 - Bread/crackers

ENTREES

\$10 ea/person

- Pulled Pork
- Smoked Brisket
- Pulled BBQ Chicken
- Smoked Sausage

\$15 ea/person

- BBQ Chicken Airline Breast
- Smoked Tri-Tip
- Baby Back Ribs
- Grilled Alaskan Salmon

Market Price

- Smoked Prime Rib
- Smoked Tenderloin
- 1/2 Smoked Chicken
- Steamer Clams

SIDES

\$2-3 ea/person

- Chuckwagon Corn
- BBQ Beans
- Coleslaw
- Cornbread
- Corn on the Cob
- Dinner Rolls
- Flour or Corn Tortillas

\$4-5 ea/person

- Potato Salad
- Green Beans
- Mexican Street Corn
- Roasted Red Potatoes
- Mac and Cheese
- Pesto Pasta Salad
- Slider Buns, Pickles & Onions

\$6 ea/person

- Rock Salt Yukon Potatoes
- Grilled Asparagus
- Garden Salad
- Caesar Salad
- Chopped Salad
- Baked Potato Bar w/ fixings
- Mac & Cheese Bar w/ fixings

DESSERTS

\$2 ea/person

- Vanilla Ice Cream

\$1 ea/person

- Mixed Ice Cream Toppings
 - Chocolate, Caramel & Strawberry Syrup
- Chocolate Chips
- Sprinkles

\$5 ea/person

- Fruit Crisp
- Fruit Cobbler
- Bread Pudding
- Texas Chocolate Sheet Cake

ADD-ONS AVAILABLE

- Carving Station w/ Chef \$250
- Action Station w/ Chef \$300
- Additional Servers \$350
- Additional Bartender \$400

FULLY HOSTED BAR PACKAGES

All bar options are customizable. Start by choosing from the options below and build from there.

PLATINUM BAR

\$55/person

Includes liquor options listed below, 3 House Wine options and 2 House Beer options

- Grey Goose Vodka
- Hendrick's Gin
- Plantation 3 Stars Light Rum
- Plantation Grand Reserve Dark Rum
- Casamigos Silver Tequila
- Casamigos Reposado Tequila
- Maker's Mark Bourbon
- Templeton Rye
- Woodford Reserve Whiskey
- Glenlivet 12 yr Scotch

MONTANA BAR

\$48/person

Includes all Montana made liquor options listed below, 3 House Wine options and 2 House Beer options

- Wildrye Vodka
- Willie's Huckleberry Vodka
- Whyte Laydie Gin
- Whitefish White Rum
- Whitefish Rum With Spices
- 406 Agave Blanco
- 406 Agave Reposado
- Bighorn Bourbon
- Devil's Brigade Whiskey
- Northfork Rye

SILVER BAR

\$40/person

Includes liquor options listed below, 3 House Wine options and 2 House Beer options

- Tito's Vodka
- Tanqueray Gin
- Bacardi Light Rum
- Captain Morgan Rum
- Hornitos Silver Tequila
- Hornitos Reposado Tequila
- Bulleit Bourbon
- Bulleit Rye
- Pendleton Whiskey
- Johnnie Walker Red Scotch

BEER & WINE

\$35/person

Includes 3 House Wine options & 2 House Beer options

HOUSE WINE

*** Choose up to three for hosted bar packages**

- Chardonnay | Vina Cobos Felino
- Sauvignon Blanc | Ferrari Carano
- Pinot Gris | Underwood
- Cabernet | Christopher Michael
- Merlot | Hahn
- Pinot Noir | Simple Life
- Zinfandel | Cline Cellars
- Red Blend | Two Mountain
- Rose | Angels & Cowboys

HOUSE BEER

*** Choose up to two for hosted bar packages**

- Two Hearted Ale IPA | Bell's Brewery - Kalamazoo, MI
- MEXI-TANA Mexican Lager | Outlaw Brewing - Bozeman, MT
- Cold Smoke Scotch Ale | KettleHouse Brewing - Missoula, MT
- Haybag Hefeweizen | Philipsburg Brewing - Philipsburg, MT
- Strange Cattle Hazy IPA | Map Brewing - Bozeman, MT
- Sawtooth Golden Ale | Bitterroot Brewing - Hamilton, MT
- Razzu! Raspberry Wheat | Philipsburg Brewing - Philipsburg, MT
- Czech Mate Pilsner | Red Lodge Brewery - Red Lodge, MT

You may also choose 1 Domestic Beer Option of your choice if you prefer this to one of the micro brews listed above. Please ask about upgrades should you want more than 2 beer options or something not available on the list.

BAR UPGRADES & NA OPTIONS

UPGRADED WINE OPTIONS

OPTION 1

*** Choose 2 options from below, in replace of 3 house options, additional \$5 per person**

- Chardonnay | TBD
- Sauvignon Blanc - Honig
- Pinot Gris | “Terra Alpina” Alois Lageder
- Cabernet | Robert Hall
- Merlot | J.Bookwalter “Readers”
- Pinot Noir | TBD
- Zinfandel | Earthquake
- Red Blend | TBD
- Rose | The Beach
- Champagne | Gruet

OPTION 2

*** Choose 2 options from below, in replace of 3 house options, additional \$10 per person**

- Chardonnay | Cuvaision
- Sauvignon Blanc | Loveblock
- Pinot Gris | “Porer” Alois Lageder
- Cabernet Sauvignon | Oberon
- Merlot | Stags’ Leap
- Pinot Noir | Adelsheim
- Zinfandel | Robert Biale
- Red Blend | Hourglass HGIII
- Rose | Whispering Angel
- Champagne | Roederer Estate

SPECIALTY UPGRADES FOR HOSTED BAR PACKAGES

- Signature Cocktails: Recipe specific cocktails (i.e. Aperol Spritz)
- Champagne Toast: One round of champagne for all guests to toast to
- Additional Beer Options: More than 2 beer options
- Non-House Beer Options: A beer not listed under house beer options

NON HOSTED PER CONSUMPTION BAR

- \$6 Glass of House Beer
- \$10 Glass of House Wine
- \$10 Single Pour Silver Tier Liquor
- \$12 Single Pour Montana Tier Liquor
- \$14 Single Pour Platinum Tier Liquor

NON-ALCOHOLIC DRINK PACKAGES

- Unlimited lemonade & tea, \$2 per person
- Unlimited lemonade, tea, soda & soda water, \$3 per person

DISCLAIMERS

FOOD

A tasting for 2 is included in your package after we have received the down payment and a signed contract.

There is an additional 20% gratuity added to all F&B services. Please estimate \$80-\$150 per person if you plan to host appetizers, entrees, sides, desserts and a fully hosted bar.

All prices listed are subject to change and are based on the previous year's pricing. Prices are guaranteed 60 days prior to the event.

BAR

All prices listed are subject to change and are based on previous year's pricing. Prices are guaranteed 60 days prior to the event.

Quoted Hosted Packages are offered for a maximum 5 hour time frame.

CONTACT

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INSTAGRAM

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