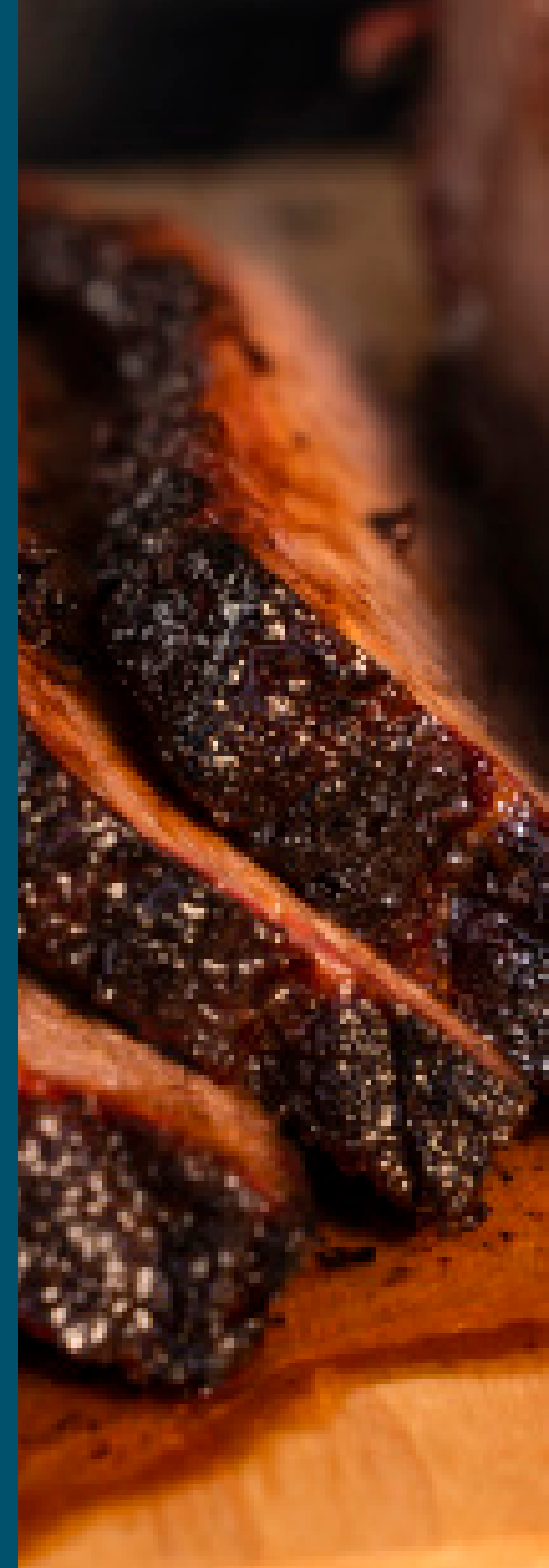


THE
RIVERHOUSE
BBQ & EVENTS

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
- served w/cheese sauce
- Fried Pickles
- served w/ranch
- Sweet Corn Nuggets
- served w/ranch

\$6 ea/person

- Caprese Skewers (GF)
 - Bruschetta
 - Fruit & Veggie Tray (GF, DF, V)
- served w/ranch, hummus & yogurt
- Smoked Pigs in a Blanket
 - Veggie Stuffed Mushrooms (GF)

\$8 ea/person

- Grilled (GF) OR Fried Wings
- served w/ranch & bleu cheese
- Smoked Salmon Crostini

\$10-\$18 ea/person

- Grazing Table:
 - Charcuterie
 - Cheeses
 - Fruits
 - Bread/crackers

ENTREES

\$10 ea/person

- Pulled Pork (GF, DF)
 - Smoked Brisket (GF, DF)
 - Pulled BBQ Chicken (GF, DF)
 - Smoked Sausage (GF, DF)
- served w/brown mustard (DF)

\$15 ea/person

- BBQ Chicken Airline Breast (GF, DF)
- Smoked Tri-Tip (GF, DF)
- Baby Back Ribs (GF, DF)
- Grilled Alaskan Salmon (GF, DF) served w/dill sauce
- Steamer Clams (GF)

Market Price

- Smoked Prime Rib (GF, DF)
- served w/horseradish sauce (GF)
- Smoked Tenderloin (GF, DF)
- served w/horseradish sauce (GF)

Vegetarian/Vegan Entree Option Available Upon Request

SIDES

*All Sides are Vegetarian, except the BBQ Beans & Chopped Salad

\$2-3 ea/person

- Chuckwagon Corn (GF)
- BBQ Beans (DF)
- Coleslaw (GF, DF)
- Cornbread
- Corn on the Cob (GF)
- Dinner Rolls
- Corn (GF, DF, V) & Flour Tortillas

\$4-5 ea/person

- Potato Salad (GF)
- Green Beans (GF, DF, V)
- Mexican Street Corn (GF)
- Mac and Cheese
- Pesto Pasta Salad
- Garden Salad* (GF, DF, V)
- Caesar Salad
- Slider Buns, Pickles & Onions

\$6 ea/person

- Rock Salt Yukon Potatoes (GF, DF, V)
- Grilled Asparagus (GF, DF, V)
- Caprese Salad (GF)
- Chopped Salad* (GF)
- Baked Potato Bar w/fixings (GF)
- Mac & Cheese Bar w/fixings

*Salad Dressings:

Italian, Ranch, Bleu Cheese, Thousand Island, Honey Mustard & Raspberry Vinaigrette

DESSERTS

\$2 ea/person

- Vanilla Ice Cream (GF)

\$2 ea/person

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

\$3 ea/person

- Genuine Ice Cream (GF)
- Vanilla, Dark Chocolate, Strawberry, Salted Caramel, Honey Lavender, Huckleberry or Milk & Cookies

\$5 ea/person

- Mixed Berry OR Peach Crisp
- Mixed Berry OR Peach Cobbler
- Bread Pudding
- Texas Chocolate Sheet Cake

UPGRADES AVAILABLE

\$300 each additional Chef needed

Give your guests a first hand chef experience by offering a Carving Station and/or Action Station. If interested, please inquire about which menu items are available for upgrades.

GF = Gluten Free, DF = Dairy Free, V = Vegan

FULLY HOSTED BAR PACKAGES

All bar packages are based on a max 5 hour time frame. Package options are fully customizable, start by choosing from the options below and build from there.

PLATINUM BAR

\$60/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

\$55/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

\$50/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

\$40/person

Includes 3 House Wine options & 2 House Beer options

HOUSE WINE

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

- White Blend | Browne - WA
- Pinot Gris | Terra Alpina - Italy
- Sauvignon Blanc | Ferrari Carano - CA
- Chardonnay | Raeburn - CA
- Bubbles | Les Allies Burt Blanc de Blancs - France
- Rose | Angels & Cowboys - CA Merlot | Hahn - CA
- Red Blend | Two Mountain - WA
- Cabernet | Christopher Michael - OR
- Pinot Noir | Simple Life - CA
- Malbec | Crios - Argentina
- Zinfandel | Cline Cellars - CA

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 | Philisburg Brewing - Philipsburg, MT
- Czech Mate Pilsner | Red Lodge Brewery - Red Lodge, MT
- You may also choose 1 Domestic Beer Option of your choice.

Please ask about upgrades should you want more than 2 beer options or something not available on the above list.

BAR UPGRADES & NA OPTIONS

UPGRADED WINE OPTIONS

OPTION 1 +\$5 PER PERSON

* Choose up to 3 options from below

- Pinot Gris | Chehalem
- Sauvignon Blanc | Honig
- Chardonnay | Novellum
- Bubbles | Gruet
- Rose | Whispering Angel
- Red Blend | Love You Bunches
- Cabernet | St. Francis Classic Collection
- Pinot Noir | Ken Wright Cellars
- Merlot | La Storia
- Zinfandel | Earthquake

OPTION 2 +10 PER PERSON

* Choose up to 3 options from below

- Pinot Gris | “Porer” Alois Lageder
- Sauvignon Blanc | Loveblock
- Chardonnay | Cuvaision
- Champagne | Roederer Estate
- Rose | Domaines Ott
- Red Blend | Hourglass HGIII
- Cabernet Sauvignon | Oberon
- Pinot Noir | Adelsheim
- Merlot | Decoy Limited
- Zinfandel | Robert Biale

SPECIALTY UPGRADES FOR HOSTED BAR PACKAGES

- Signature Cocktails: Recipe specific cocktails (i.e. Espresso Martini)
- 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 PACKAGE ADD ON

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

ADD-ONS AVAILABLE PER AVAILABILITY

- Additional Servers \$350
- Additional Bartender \$400

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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