



# EDGEWATER

MISSOULA, MONTANA



## BANQUET MENU 2026-2027

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# BREAKFAST & BREAKS



## BUFFET

**THE MADISON** **\$15 per person**  
Scrambled Eggs, Breakfast Potatoes,  
Choose One: Bacon, Ham or Sausage

**WAFFLE BUFFET** **\$12 per person**  
Served with Syrup & Berry Garnish  
Choose One: Bacon, Ham or Sausage

**SOMETHING FOR EVERYONE** **\$27 per person**  
Scrambled Eggs, Breakfast Potatoes  
Choose One: Bacon, Ham or Sausage  
Waffles with Syrup & Berry Garnish,  
Cold Cereal with Milk

**FRESH FRUIT PLATTER**  
Assorted Sliced Fruits & Mixed Berries  
Small (serves 15-20) **\$80**  
Medium (serves 25-30) **\$120**  
Large (serves 35-50) **\$180**

## À LA CARTE

Whole Fruit **\$3 per person**  
Cold Cereal with Milk **\$4 per person**  
Individual Yogurts **\$4 per person**  
Toast **\$5 per person**  
Breakfast Potatoes **\$6 per person**  
Waffles **\$10 per person**  
DoubleTree Cookies **\$2 each**  
Bagels with Cream Cheese **\$3 each**  
Granola Bars **\$3 each**  
Assorted Muffins & Danish **\$5 each**  
Brownies **\$26 per dozen**

## BEVERAGES

Regular Coffee **\$32 per gallon**  
Decaf Coffee **\$32 per gallon**  
Tea **\$2 per tea bag**  
Assorted Bottled Juice / Tropicana **\$4 per bottle**  
Bottled Water **\$3 per bottle**

*\* All beverage items charged on consumption*

## BREAKS

**SUNRISE BREAK** **\$14 per person**  
Assorted Whole Fruits,  
Assorted Muffins & Danishes

**COOKIES & MILK** **\$5 per person**  
Freshly Baked DoubleTree Cookies with Milk

**CRACKERS & CHEESE BREAK** **\$8 per person**  
Assorted Crackers & Sliced Cheeses

**CHIPS & SALSA BREAK** **\$6 per person**  
Corn Tortilla Chips & Chunky Salsa  
Add Guacamole **\$2 per person**  
Add Queso **\$2 per person**

**POPCORN BREAK** **\$8 per person**  
White, Caramel & Cheddar Popcorn,  
Assorted Toppings to include:  
Melted Butter, Salt, Parmesan,  
Garlic Powder, Ranch Powder



# LUNCH



## PLATED

### CHICKEN CAESAR SALAD \$18 per person

Grilled Chicken, Romaine Lettuce, Croutons, Shredded Parmesan, Caesar Dressing

### TURKEY CLUB \$18 per person

Turkey, Bacon, Avocado, Tomato, Lettuce, Mayo, JoJo Fries

### CHICKEN SANDWICH \$20 per person

Grilled Chicken, Mozzarella, Arugula, Pesto, Ciabatta Roll, JoJo Fries

### STEAK SALAD \$26 per person

Grilled Steak, Mixed Greens, Grilled Onions, Gorgonzola, Balsamic Vinaigrette, Balsamic Glaze

### BALSAMIC MARINATED VEGETABLE WRAP \$15 per person

Romaine, Cucumber, Tomato, Red Onion, Feta, Balsamic Vinaigrette, Choice of Side Salad or JoJo Fries

Please select a maximum of two entrées to offer to your guests. Starch & seasonal vegetable chosen by chef. Final head counts for each entrée are due 5 days ahead of event. Dietary restrictions are chef's choice & must be pre-ordered.

*\*Plated Lunch available as a "Boxed Lunch" for additional \$2 per person. Includes box, plasticware, napkin, condiments, dressing container, etc.*

## BUFFET

### CHEF'S MINI SANDWICHES \$19 per person

Assortment of Chef's selection of Miniature Sandwiches, JoJo Fries

### THE FIESTA BUFFET \$26 per person

Fajita Style Beef & Chicken, Soft Flour & Hard Shell Corn Tortillas, Salsa, Guacamole, Sour Cream, Cheddar, Jalapeños, Mixed Baby Green Salad, Assorted Dressings

### Ground Beef Taco Buffet \$22 per person

### THAT'S A WRAP BUFFET \$21 per person

#### Choice of two

- Chicken Caesar Wrap
- Balsamic Marinated Vegetable Wrap
- Roast Beef, Horseradish Cream, Gorgonzola

### BBQ SLIDERS \$22 per person

Pulled Pork Sliders, Carolina Mustard BBQ Sauce, JoJos Mixed Baby Greens, Assorted Dressings

### CHICKEN PARMESAN \$22 per person

Caesar Salad, Garlic Bread



# RECEPTION



## PER DOZEN

- MEATBALLS** **\$20**  
Homestyle with Bourbon BBQ Sauce
- TOMATO & BASIL CROSTINI** **\$35**  
Crostini with Tomato & Basil Relish
- CHICKEN SKEWERS** **\$35**  
Marinated Chicken with choice of Thai Peanut Sauce, Sweet Chili, or BBQ Sauce
- MUSHROOM PHYLLO CUPS** **\$45**  
Marinated Sautéed Mushrooms, Balsamic Glaze, Parmesan Cheese
- COCONUT SHRIMP** **\$45**  
Served with Pineapple Salsa

## STATIONS

- ANTIPASTI PLATTER**  
Chef's Choice Cured Meats, Domestic & Imported Cheeses, Olives, Grapes, Candied Nuts, Crackers
  - Small (serves 20-40) \$180
  - Medium (serves 30-60) \$250
  - Large (serves 50-80) \$400
- VEGGIE & DIP PLATTER**  
Hummus, Ranch, Carrots, Celery, Grape Tomato, Broccoli, Cauliflower, Red Pepper, Cucumber
  - Small (serves 20-40) \$110
  - Medium (serves 30-60) \$150
  - Large (serves 50-80) \$240
- CREAM CHEESE & LOX SPREAD**  
Cream Cheese, Cold Smoked Salmon, Fresh Herbs, Candied Walnuts, Toasted Lavosh  
Serves apx 30 \$200
- NACHO BAR** **\$16 per person**  
Tortilla Chips, Cheese Sauce, Guacamole, Salsa,
- PEEL & EAT SHRIMP** **Market price per person**  
Cocktail Sauce, Lemon



# PLATED DINNERS



## ENTRÉES

Includes Rolls & Butter. Dairy free, gluten free, & vegan options are available upon request.

### ROASTED PORK LOIN **\$34 per person**

Garlic Mustard Cream, Cashew Rice Pilaf, Seasonal Vegetable

### AIRLINE CHICKEN **\$34 per person**

Chimichurri, Spanish Rice, Seasonal Vegetable

### SALMON **\$44 per person**

Cilantro Lime Crema, Purple Rice & Quinoa, Seasonal Vegetable

### 8 oz BISTRO TENDER **\$48 per person**

Chimichurri, Creamy Mashed Potatoes, Seasonal Vegetable

### ALLEN BROTHERS FILET MIGNON **\$75 per person**

6 oz Beef Filet, Creamy Mashed Potatoes, Seasonal Vegetable, Sage Jus

## SALAD

### HOUSE SALAD **\$6 per person**

Mixed Greens, Candied Walnuts, Grape Tomato, Choice of Dressing

### CAESAR SALAD **\$6 per person**

Romaine Lettuce, Croutons, Shredded Parmesan, Caesar Dressing

## DESSERT

### CHOCOLATE CAKE **\$9 per slice**

Individual Chocolate Cake with Vanilla Ice Cream & Fresh Strawberry

### NEW YORK STYLE CHEESECAKE **\$9 per slice**

Served with Fresh Berry Compote

Please select a maximum of 2 entrées to offer to your guests. Starch & seasonal vegetable chosen by chef. Final head counts for each entrée are due 5 days ahead of event. Dietary restrictions are chef's choice & must be pre-ordered.



# DINNER BUFFETS



## MINIMUM OF 20 GUESTS

### EDGEWATER BUFFET \$42 per person

**Choice of two entrées:**

- Pork Loin
- Airline Chicken
- London Broil
- Seasonal Vegetarian

**Includes the following:**

- Garden House Salad
- Rolls & Butter
- Chef's Selection of Starch
- Chef's Selection of Seasonal Veggies

### FAMILY PASTA DINNER \$28 per person

**Choice of two sauces:**

- Marinara
- Alfredo
- Pesto Cream

Add protein option \$5 per person  
Grilled Chicken, Meat Sauce, or Italian Sausage

**Includes the following:**

- Caesar Salad
- Garlic Bread
- Chef's Selection of Seasonal Veggies

### EDGEWATER DELUXE BUFFET \$69 per person

**Choice of one salad:**

- Garden House Salad
- Caesar Salad

**Choice of two entrées:**

- Salmon
- Beef Tenderloin
- Quail
- Seasonal Fish

**Includes the following:**

- Rolls & Butter
- Chef's Selection of Starch
- Chef's Selection of Seasonal Veggies



# BEVERAGES & BAR



## WINE OPTIONS

WINE TYPE	HOUSE	PREMIUM	TOP SHELF
Sparkling	André	La Marcia	J Vineyards
White	EOS	Decoy	Black Stallion
Red	EOS	Decoy	Black Stallion

## NON-ALCOHOLIC<sup>†</sup>

Regular or Decaf Coffee	\$32/gallon
Hot Tea	\$2/tea bag
Assorted Soda <i>Coke Products</i>	\$3/can
Assorted Juice <i>Tropicana</i>	\$4/bottle
Bottled Water	\$3/bottle
Iced Tea, Lemonade or Powerade	\$10/gallon

## BEER OPTIONS

DOMESTIC	CRAFT	OTHER	DRAFT*
Coors Banquet	Bayern Pilsner	NA Lager	Coors Light
Miller Light	Big Sky Moose Drool	NA Hazy IPA	Cold Smoke Scotch Ale
Modelo Especial	Draught Works Scepter IPA	Draught Works Seltzers	Blackfoot IPA
Guinness	Kettlehouse Light Lager	Western Cider	Seasonal

## LIQUOR OPTIONS

LIQUOR TYPE	HOUSE	PREMIUM	TOP SHELF	LOCAL
Vodka	Smirnoff	Titos	Ciroc	Quicksilver
Gin	Seagram's	Bombay Sapphire	Hendrick's	Whyte Laydie
Rum	Bacardi	Captain Morgan	Cockspur 12yr	Whitefish Spiced
Tequila	Exotico Blanco	Hornitos	Don Julio	Spotted Bear Agave
Bourbon	Jim Beam	Maker's Mark	Basil Hayden	Neversweat
Scotch	Dewars	Johnnie Walker Red	Johnnie Walker Black	Sudden Wisdom
Whiskey	Seagram's 7	Templeton Rye	Bulleit Rye	Montgomery Single Malt

## SIGNATURE COCKTAILS

### SIGNATURE COCKTAILS / \$13

Brown Sugar Old Fashioned  
Huckleberry Mule  
Gin Negroni *on the rock*  
Aperol Cider Spritz

### MOCKTAILS / \$7

Huckleberry Lemonade Spritz  
*Huckleberries, Lemonade, Soda*  
Auburn Spritz  
*Ginger Beer, Brown Sugar Syrup, Cranberry*

### SPECIALS / Market Price

Champagne Toasts  
Mimosa Bar  
Bloody Mary Bar

## CONSUMPTION PRICING / CASH BAR (cost per drink/\$200 minimum)

BEER	price	WINE	price/6oz	COCKTAILS	price
Domestic	\$6	House	\$8	Well	\$6
Craft	\$7	Premium	\$14	Premium	\$9
Draft**	Market	Top Shelf	\$20	Local	\$11
				Top Shelf	\$12

\*Include bottled beer & tier wine / \*\*Draft Beer: \$150 charge for mobile tap station & cost of keg / † All non-alcoholic beverage items are charged on consumption



# INFORMATION & FEES



## SERVICE CHARGE, FEES & TAXES

- An overall of 23% will be added to your final bill for all food, beverage and audio visual sales.
- 18% Gratuity is fully distributed to servers, bussers and/or bartenders assigned to the Event.
- The 5% Administration Fee is not gratuity and is the property of the hotel to cover discretionary costs of the Event.

## MEAL SERVICE

- Breaks are based on 30-minute serve times.
- Buffets have a maximum of a two hour serve time. At which point any leftover items will be removed and disposed of by the hotel staff. Leftover items are not allowed to be taken off property.
- Buffets have a minimum of 20 guests.
- Due to quality and health regulations, leftover items cannot be served during mid-morning, afternoon and or evening breaks.
- Meal service beginning after 10p will be assessed a \$200 labor fee.

## ROOM ASSIGNMENTS & SEATING

- Function rooms are assigned by the Hotel according to the anticipated guest count and set-up requirements. The Hotel reserves the right to change meeting rooms as needed.

## ADDITIONAL CHARGES

- Carvers or Station Attendants: \$150 per station.
- Banquet Bar Minimum of \$200 per bar.  
*If minimum is not met, additional fees will apply.*
- Banquet Bar Set-up Fee of \$150 per bar.
- Room Reset: If a room set-up is changed within 24 hours of the event, there will be a minimum additional fee of \$100 for the reset. Fee is subject to increase based on room size and complexity of changes. *Hotel reserves the right to assess additional fees should excessive cleanup be needed.*

## GENERAL INFORMATION

- On National Holidays, an additional labor fee may be added for meals.
- We are committed to all of our guests' needs including those who have special dietary restrictions or preferences. If you do not find something in this menu that caters to those needs, please let your Catering Manager know and we will work with you to find an alternative option.
- Our Menus are subject to change and ingredients may vary based on seasonality or availability.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- All Food and Beverage, including alcohol must be purchased through the Hotel and served by Hotel Staff.
- All pricing is guaranteed 60 days prior to your event.