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EDGEWATER
MISSOULA, MONTANA



BANQUET MENU
2026-2027

100 Madison Street | Missoula, MT 59802
406.728.3100 | 406.728.2530
tapestrycollection.com/edgewatermissoula
finnmissoula.com



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) **\$150**
Large (serves 35-50) **\$220**

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
Legacy 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
Assorted Topo Chico Sparkling Water	\$4 per can
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 Legacy Cookies with Milk

CRACKERS & CHEESE BREAK **\$8 per person**

Assorted Crackers & Sliced Cheeses

CHIPS & SALSA BREAK **\$8 per person**

Corn Tortilla Chips & Chunky Salsa
Add Guacamole **\$4 per person**
Add Queso **\$2 per person**

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, Swiss, Shredded Lettuce,
Chipotle Aioli, Dill Pickles, Jojo Fries

STEAK SALAD \$26 per person

Grilled Steak, Mixed Greens,
Cucumbers, Citrus Red Onions, Herbed Feta,
Lemon Herb Vinaigrette

MUSHROOM HUMMUS WRAP \$18 per person

Maple Soy Cremini Mushrooms, Red Onion,
Bell Pepper, Mixed Greens, Hummus,
Choice of Side Salad or Jojo Fries

Can be made Vegan upon request

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

TACO BUFFET \$22 per person

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

THAT'S A WRAP BUFFET \$21 per person

Choice of two

- Chicken Caesar Wrap
- Mushroom Hummus Wrap
- Roast Beef, Horseradish Cream, Gorgonzola

BBQ SLIDERS \$22 per person

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

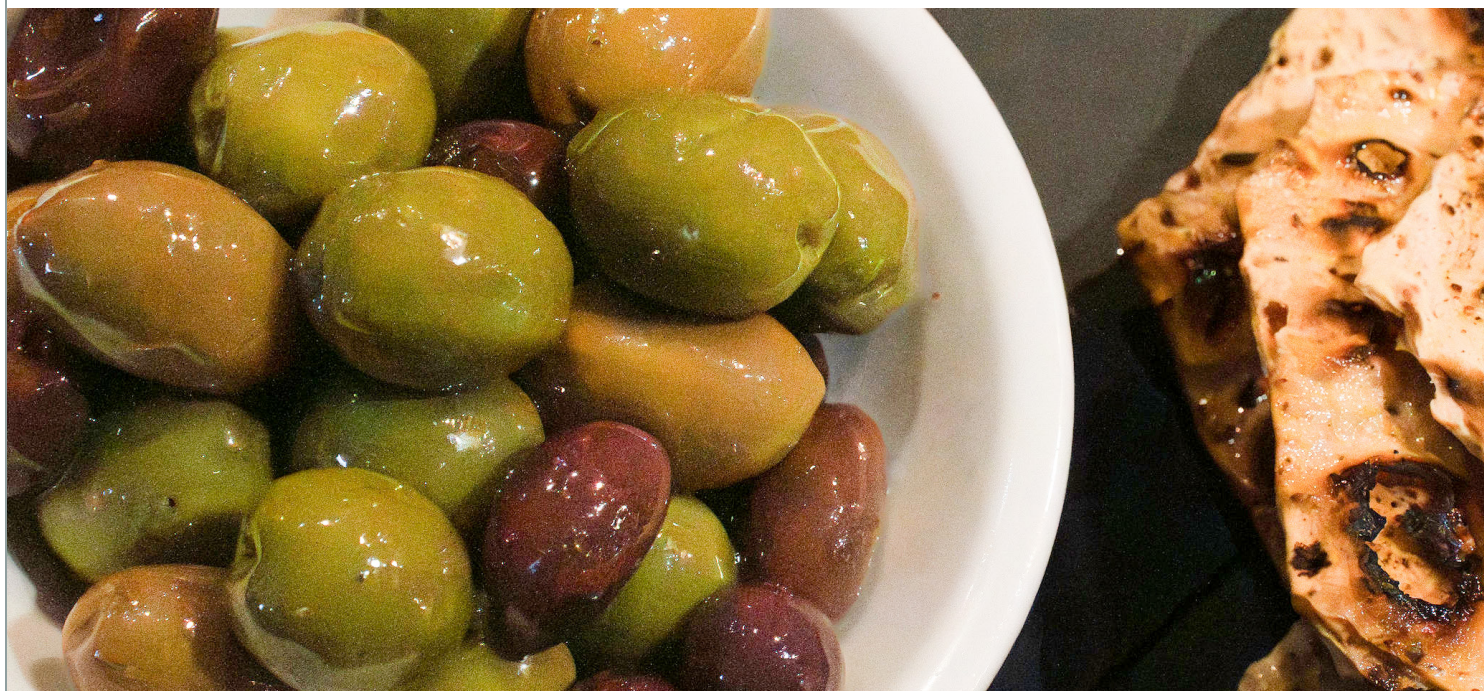
CHICKEN PARMESAN \$22 per person

Caesar Salad, Garlic Bread

Minimum of 20 guests for buffet options



RECEPTION



PER DOZEN

MEATBALLS

Homestyle with Bourbon BBQ Sauce

\$20

TOMATO & BASIL CROSTINI

Crostini with Tomato & Basil Relish

\$35

CHICKEN SKEWERS

Marinated Chicken with choice of Thai Peanut Sauce, Sweet Chili, or BBQ Sauce

\$35

MUSHROOM PHYLLO CUPS

Marinated Sautéed Mushrooms, Balsamic Glaze, Parmesan Cheese

\$45

COCONUT SHRIMP

Served with Pineapple Salsa

\$45

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

\$22 per person

Ground Beef, Tortilla Chips, Cheese Sauce, Guacamole, Salsa

PEEL & EAT SHRIMP

Market price per person

Cocktail Sauce, Horseradish, 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 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, Cucumbers, Citrus Red Onions, Herbed Feta, Lemon Herb Vinaigrette

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

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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 Meat Sauce or Italian Sausage \$5 per person

Add Chicken Parmesan \$8 per person

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
- Pork Tenderloin
- Seasonal Fish

Includes the following:

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



BEVERAGES & BAR



WINE OPTIONS

WINE TYPE

Sparkling
White
Red

HOUSE

André
EOS
EOS

PREMIUM

La Marcia
Decoy
Decoy

TOP SHELF

J Vineyards
Black Stallion
Black Stallion

BEER OPTIONS

DOMESTIC

Coors Banquet
Miller Light
Modelo Especial
Guinness

CRAFT

Bayern Pilsner
Big Sky Moose Drool
Draught Works
Scepter IPA
Kettlehouse
Light Lager

OTHER

NA Lager
NA Hazy IPA
Draught Works
Seltzers
Western Cider

DRAFT*

Coors Light
Cold Smoke
Scotch Ale
Blackfoot IPA
Seasonal

NON-ALCOHOLIC†

Regular or Decaf Coffee \$32/gallon

Hot Tea \$2/tea bag

Assorted Soda \$3/can
Coke Products

Assorted Juice \$4/bottle
Tropicana

Assorted Sparkling Water \$4/can
Topo Chico

Bottled Water \$3/bottle

Iced Tea, Lemonade or Powerade \$10/gallon

LIQUOR OPTIONS

LIQUOR TYPE

Vodka
Gin
Rum
Tequila
Bourbon
Scotch
Whiskey

HOUSE

Smirnoff
Seagram's
Bacardi
Exotico Blanco
Jim Beam
Dewars
Seagram's 7

PREMIUM

Titos
Bombay Sapphire
Captain Morgan
Hornitos
Maker's Mark
Johnnie Walker Red
Templeton Rye

TOP SHELF

Ciroc
Hendrick's
Cockspur 12yr
Don Julio
Basil Hayden
Johnnie Walker Black
Bulleit Rye

LOCAL

Quicksilver
Whyte Laydie
Whitefish Spiced
Spotted Bear Agave
Neversweat
Sudden Wisdom
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

Domestic
Craft
Draft**

\$6
\$7
Market

WINE

House
Premium
Top Shelf

price/6oz

\$8
\$14
\$20

COCKTAILS

price

Well
Premium
Local
Top Shelf

\$6
\$9
\$11
\$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

EDGEWATER



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.