

EST. **LM** 1915

LONE MOUNTAIN RANCH

BIG SKY, MONTANA

RANCH HALL EVENT GUIDE

VENUE DETAILS

Ranch Hall

Ranch Hall is one of the most versatile spaces on the property – a blank canvas that shifts effortlessly from elegant dinners to lively celebrations. Its high ceilings, warm timber architecture, and connection to the landscape create a room that feels both expansive and grounded. The space transforms easily with lighting, décor, and sound to match any vision – whether it’s a corporate gala, milestone celebration, or winter ceremony when the mountains are blanketed in snow. It also serves as an elegant back-up venue when weather affects outdoor plans. Just outside, ample space allows for high-top tables, additional seating, and a large firepit perfect for gathering under the Montana sky. By night, the setting naturally evolves into an after-party venue, with room for dancing, cocktails, and moments that keep the celebration going. It’s a perfect example of how the ranch is multidimensional – offering spaces that adapt to the mood and the moment.



VENUE DETAILS



Square Feet

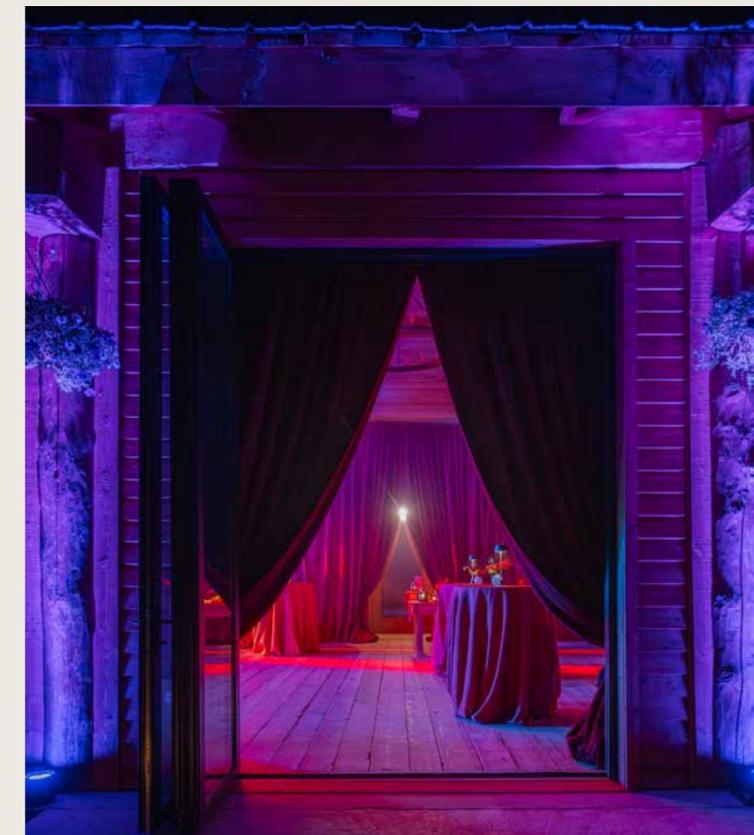
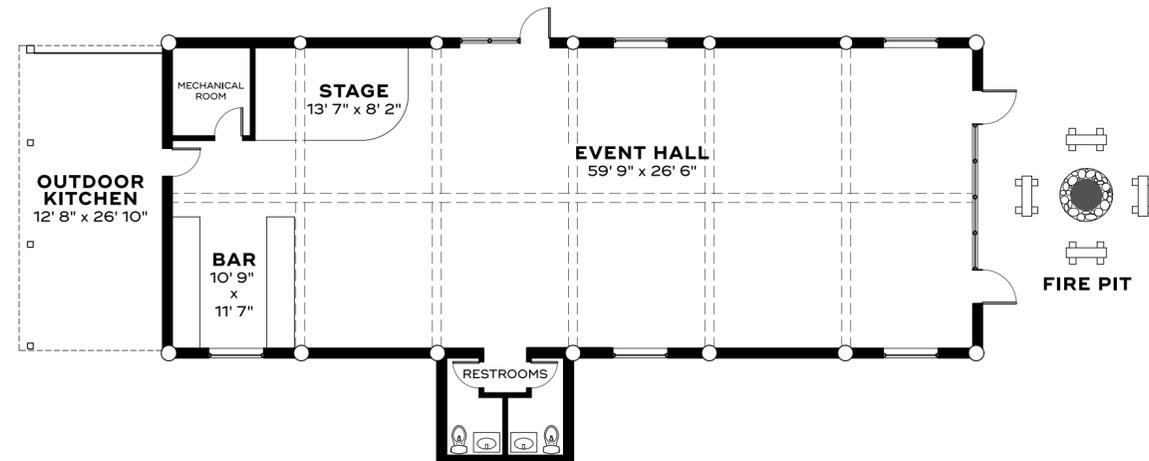
2,750

Capacity

SEATED DINNER	120 guests
COCKTAIL RECEPTION	120 guests
THEATER SEATING	140 guests
CLASSROOM SEATING	70 guests
BOARDROOM SEATING	40 guests
U-SHAPE SEATING	50 guests
HOLLOW SQUARE SEATING	60 guests

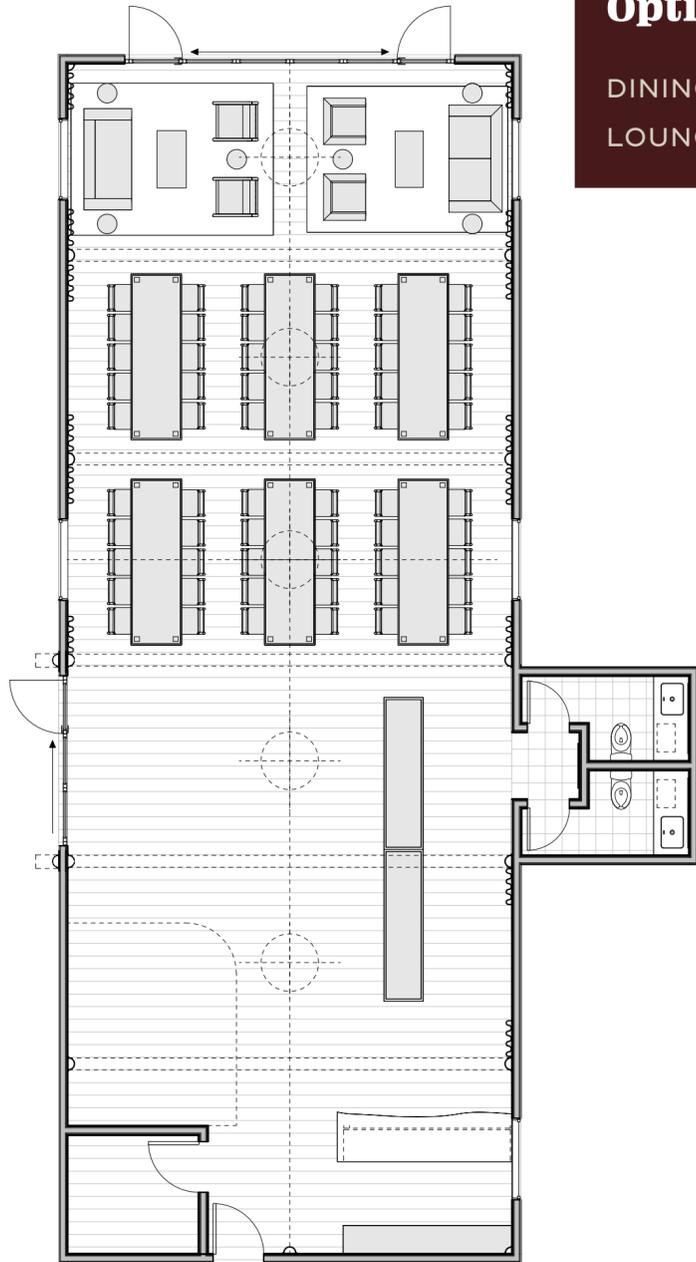
Availability

All year



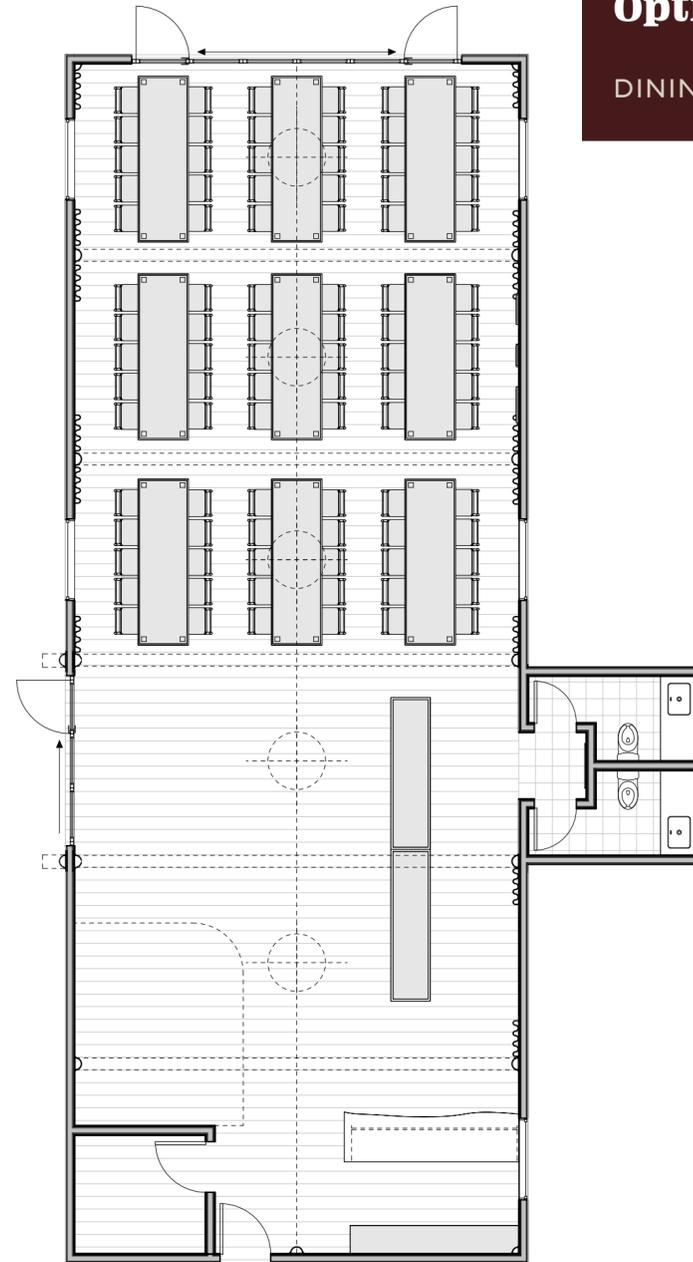
FURNITURE PLAN
Option A

DINING SEATS: 60
LOUNGE SEATS: 10



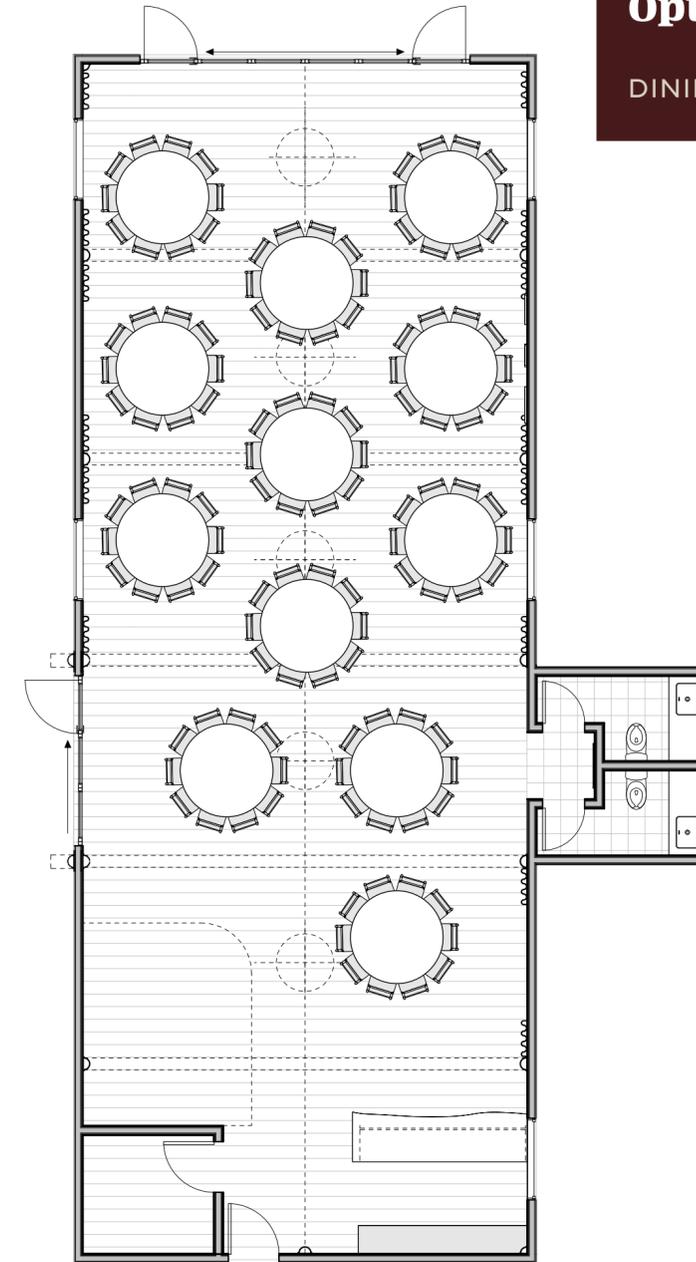
FURNITURE PLAN
Option B

DINING SEATS: 90



FURNITURE PLAN
Option C

DINING SEATS: 120





“Horn & Cattle is simply one of the region’s best”

VOGUE

Gastronomy At Lone Mountain Ranch

At Lone Mountain Ranch, every event is elevated by a world-class culinary program that showcases the rich flavors of Montana through locally sourced ingredients and innovative, ranch-inspired cuisine. Whether it’s an intimate gathering, a grand celebration, or one of our signature experiences, our chefs craft menus that blend rustic elegance with the best of the season. Paired with craft cocktails, fine wines, and our signature warm hospitality, dining at Lone Mountain Ranch makes every occasion unforgettable.



Pre-Ceremony/ Event Hydration Station

Guests can savor refreshing, non-alcoholic elixirs as they prepare for a wedding ceremony or group event.

INCLUDED: \$25 / PERSON*

Cucumber & Mint Infused Water
Strawberry & Basil Infused Water
Assorted LMNT Hydration Packs

Champagne, Wine & Cocktail service available on request.

**For weddings this fee is included in ceremony venue fees.*

Welcome Drinks

Lone Mountain Ranch is home to one of the largest collections of wine, spirits, and craft beer in Montana, offering an exceptional selection to complement every dining experience. Honored with a 2024 James Beard nomination for our saloon and recognized with Wine Spectator awards, we take pride in curating an unparalleled beverage program that celebrates craftsmanship, quality, and the perfect pour.

SPECIALTY COCKTAILS (CHOOSE UP TO TWO):

BULL'S BLOOD \$24
huckleberry-habanero tequila, lime,
blood orange oleo-saccharum

LONE MOUNTAIN \$23
bourbon, rye, calvados, carpano antica, angostura bitters

BIG SKY BRAMBLE \$21
vodka, lemon, huckleberry compote

BARREL RACER \$25
horse soldier straight bourbon, coffee infused vermouth,
maple syrup, bitters

CAMPFIRE ESPRESSO MARTINI \$22
vodka, graham cracker whiskey, spotted bear coffee liqueur,
cinnamon, molé bitters

Cocktail Reception Displays

ARTISAN CHEESE & CRUDITES \$25 / PERSON
assorted artisan cheeses, seasonal fruits and
vegetables, hummus, crostini and crackers

CAPRESE \$27 / PERSON
buffalo mozzarella, heirloom tomatoes,
basil, balsamic reduction

GRILLED VEGETABLES \$23 / PERSON
seasonal grilled vegetables, roasted garlic
and red pepper hummus

SHRIMP COCKTAIL \$49 / PERSON
jumbo gulf shrimp, cocktail sauce, lemon

HORN & CANTLE SEAFOOD BAR \$125 / PERSON
oysters, gulf shrimp, lobster tails, mignonette,
Tabasco, cocktail sauce, lemon

Gratuities and taxes not included in pricing

Dinner Stations

MONTANA GRILL STATION \$225 / PERSON
Montana tomahawk ribeye, Faroe Island salmon, whipped Yukon Gold potatoes, grilled vegetables

BISON SHORT RIBS & FRIED CHICKEN \$195 / PERSON
macaroni and cheese, haricot verts

BEEF TRI-TIP AND GULF SHRIMP \$175 / PERSON
wild rice pilaf, Southwestern three bean salad, assorted accoutrements

PER PERSON PRICING INCLUDES A CHEF ATTENDED PASTA STATION AND A SALAD STATION.

SELECT TWO SALADS:

SPINACH SALAD
gorgonzola, dried cherries, walnuts, red onion, citrus vinaigrette

CAESAR SALAD
artisan romaine, parmesan reggiano crisp, anchovy

SUMMER SALAD
artisan mixed greens, cherry tomato, bell pepper, cucumber, blueberries, citrus supremes, chevre lemon vinaigrette

SELECT TWO PASTAS:

WILD GAME BOLOGNESE
bison, elk, pork, rigatoni, parmesan reggiano

VEGETABLE PASTA PRIMAVERA
seasonal vegetables, garlic, olive oil, fresh herbs

SMOKED MAC-N-CHEESE
nueske's bacon, bread crumbs

Late Night Stations After 11 p.m.

SLIDER STATION \$45 / PERSON
H&C Smashburger and fried chicken sliders with fry sauce and French fries

TACO STATION \$49 / PERSON
sliced flank steak and braised chicken tacos, flour/corn tortillas, guacamole, shredded lettuce, cotija cheese, chimichurri, jalapenos, lime

FLATBREADS \$45 / PERSON
house made focaccia flatbreads, 5 cheese, margherita, chicken pesto, sausage and pepperoni, garden vegetable

Dessert Bites

 PLEASE CHOOSE THREE @ \$25 PER PERSON

Fresh Fruit Tartlets with Diplomat Cream
Chocolate Caramel Tartlets with Sea Salted Caramel
S'more Tartlets with Toasted Meringue
Vanilla / Huckleberry Cheesecake Bites
Vegan Lemon Cupcake with Vanilla Bean Frosting
Lemon Meringue Tartlets with Toasted Honey Meringue
Roasted Apple Cake with Chantilly Cream
Baked Almond Pear Tartlets

Profiteroles with Diplomat Cream
Whiskey Sourdough Bread Pudding Bites
Flourless Chocolate Cake with Ganache

ADDITIONAL DESSERT ITEMS AVAILABLE*

Brownies or Blondies
Assorted Cookies

* minimum 2 dozen, \$30 per dozen

Gratuities and taxes not included in pricing

LMR BANQUET MENU



Passed Hors d'Oeuvres

CHOOSE THREE

House-Made Potato Chips, Crème Fraîche, Smoked Trout Roe
Heirloom Tomato and Mozzarella Skewers
Huckleberry Glazed Pork Belly
Ratatouille Tarts
Grilled Lamb Lollipop with Chimichurri
Deviled Eggs With Crab Salad
Prosciutto Wrapped Asparagus Tips with Dijon
Elk Meatballs with Goat Cheese
Bacon Wrapped Scallops
Wild Mushroom Tarts
Gazpacho Shooter

Salads

CHOOSE ONE

BEET SALAD

arugula, roasted beets, manchego, pistachios,
balsamic vinaigrette

SPINACH SALAD

gorgonzola, dried cherries, walnuts, red onion, citrus vinaigrette

CAESAR

artisan romaine, parmesan reggiano crisp, anchovy

PANZANELLA

arugula and frisée, marinated tomatoes, garlic crostini, baby
mozzarella, kalamata olive, basil, herbed balsamic vinaigrette

GRILLED SALAD

grilled romaine, roasted beets, heirloom baby carrots,
tomato, radish, charred onion vinaigrette

SUMMER SALAD

artisan mixed greens, cherry tomato, bell pepper, cucumber,
blueberries, citrus supremes, chèvre lemon vinaigrette

Entrées/Mains*

CHOOSE TWO

WILD GAME BOLOGNESE

bison, elk, pork, rigatoni, parmesan reggiano

\$225

FAROE ISLAND SALMON

dill cream, grilled asparagus

\$215

BISON SHORT RIBS

whipped yukon gold potatoes, roasted vegetables

\$225

FRIED CHICKEN*

potato salad, haricot verts, marinated tomatoes
and cucumbers

\$215

**Horn & Cantle Dining room only*

WAPITI ELK CHOP

rosemary polenta, charred broccolini,
cherry balsamic reduction

\$225

BISON TENDERLOIN

roasted fingerling potatoes, grilled asparagus,
peppercorn demi-glace

\$250

MONTANA STEELHEAD TROUT

amandine or piccata sauce, roasted heirloom baby carrots

\$205

NOUILLES AUX LÉGUMES

summer vegetable noodles, local mushrooms,
fire roasted pomodoro, fresh herbs

\$195

** Please note that the per person amount above reflect total price per
person for passed hors d'oeuvres, salads, entrées & plated desserts.
Gratuities and taxes not included in pricing*

Plated Desserts

CHOOSE TWO:

COWPOKE COOKIE

vanilla ice cream / salted caramel sauce

SEASONAL COBBLER/ CRISP

vanilla ice cream

HUCKLEBERRY CHEESECAKE

vanilla cheesecake / huckleberry compote / almond crumble

CHOCOLATE BUDINO

vanilla bean whipped cream / devil foods crumble /
luxardo cherry

LEMON OLIVE OIL CAKE

lemon curd / vanilla whipped cream / candied pistachio

THREE TIERED, 12" 8" 6" WEDDING CAKE

included in pricing for wedding banquets

Optional Dessert Bites for Each Table

PLEASE CHOOSE THREE @ \$25 PER PERSON

Fresh Fruit Tartlets with Diplomat Cream

Chocolate Caramel Tartlets with Sea Salted Caramel

S'more Tartlets with Toasted Meringue

Vanilla / Huckleberry Cheesecake Bites

Vegan Lemon Cupcake with Vanilla Bean Frosting

Lemon Meringue Tartlets with Toasted Honey Meringue

Roasted Apple Cake with Chantilly Cream

Baked Almond Pear Tartlets

Profiteroles with Diplomat Cream

Whiskey Sourdough Bread Pudding Bites

Flourless Chocolate Cake with Ganache

AND/OR ADDITIONAL DESSERT ITEMS AVAILABLE*

Brownies or Blondies

Assorted Cookies

** minimum two dozen, \$30 per dozen*

Gratuities and taxes not included in pricing



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LONE MOUNTAIN RANCH

BIG SKY, MONTANA

Our team is dedicated to crafting exceptional events beneath the vast Montana sky, ensuring every detail aligns with your vision to create an unforgettable experience.

Lone Mountain Ranch
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