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Menus are designed to accommodate a minimum of 25 guests. Please inquire about menu options for groups with less than 25 guests.

Gratuity charge of 18% is applicable to all products and services, plus 3% resort tax, unless otherwise stated as excluded.



Buffet Selections

Based on 1.5 hours of service. 25 person minimum. Served from 6:30am-10:00am. Includes regular & decaf coffee, hot teas and orange juice.

Creative Continental (choice of 4 items) | \$25/person

- fresh seasonal fruit and berries
- individual yogurts
- 9-grain hot cereal with raisins, brown sugar and sliced almonds
- hand-rolled ham and swiss croissants
- huckleberry sour cream coffee cake bars
- mountain berry parfaits
honey-vanilla yogurt, mountain berries, house-made granola
- cinnamon and sugar-dusted donut holes
- gravlax bagel display
mini bagels, whipped citrus cream cheese, crispy capers, red onion, lemon

Big Sky Brunch (choice of 5 items) | \$27/person

- fresh seasonal fruit and berries
- artisan pastry display with assorted muffins, mini croissants and scones
- honey-vanilla yogurt & granola
- bacon & sausage Links
- huckleberry pancakes with whipped butter and warm maple syrup
- cinnamon & vanilla french toast with whipped butter and warm maple syrup
- gravlax bagel display
mini bagels, whipped citrus cream cheese, crispy capers, red onion, lemon
- country breakfast potatoes, diced onion and bell pepper
- biscuit breakfast sandwich
sausage, egg, American cheese, house-made buttermilk biscuit
- chef's specialty scrambled eggs with gruyere and fresh herbs
- house-made buttermilk biscuits and peppered sausage gravy
- quiche Lorraine
ham, caramelized onion, swiss cheese



Good Morning | \$23/person

fresh fruit, scrambled eggs, breakfast potatoes, biscuits and gravy

All American | \$25/person

fresh fruit, sweet and savory scones, scrambled eggs, bacon and sausage links, country breakfast potatoes

Fan Mountain | \$25/person

fresh fruit, scrambled eggs, sausage links, cinnamon & vanilla french toast with warm maple syrup

Buffet Enhancements

All buffet enhancements must be ordered with the same guarantee as the buffet.

Toast & Bagel Station | \$5/person

Wheat Montana breads, bagels, traditional spreads

Big Sky Breakfast Sandwich | \$5/person

flaky buttermilk biscuits, bacon, egg, cheese

Fresh Baked Quiche Lorraine | \$7/person

bacon, caramelized onion, swiss cheese
vegetarian upon request

Cinnamon & Sugar Donut Bites | \$29/dozen

Hand-Rolled Ham & Cheese Pastries | \$37/dozen

ham, swiss cheese, mustard

Huckleberry Sour Cream Coffee Cake Bars | \$37/dozen

almond tea cake, Montana huckleberries, streusel

House-Made Granola Bars | \$40/dozen

mixed nuts, oats, honey, dried fruit



Lunch is served from 11:00am - 1:30pm. Breaks are served between 8:30am - 11:00am & 1:30pm - 5:00pm.

Buffet Selections

Based on 1.5 hours of service. 25 person minimum.

Includes regular & decaf coffee, hot teas and iced tea.

DIY Deli Board (select 5 items) | \$26/person

- house salad
- Caesar salad
- strawberry-spinach salad
- curried cauliflower salad
- Mediterranean wraps
- veggie delight wraps
- creamy tomato basil soup
- grandma's chicken noodle soup
- roast beef and bleu cheese
- turkey and swiss cheese pinwheels
- cookies and brownies
- big sky mountain bars

Andesite | \$27/person

melon salad with fresh herbs, southwest black bean & sweet corn salad, hard shells & warm flour tacos, seasoned ground beef, seasoned "beyond" burger, traditional accompaniments, chef's choice dessert
upgrade from tacos to fajitas with chicken | \$4/person

Cascade | \$29/person

Caesar salad, antipasto chopped salad, garlic breadsticks, crispy polenta cakes topped with grilled garden vegetables, chicken parmesan, penne pomodoro, tiramisu

Wilson Peak | \$31/person

fresh broccoli salad, Asian chopped salad, bison potstickers, jasmine rice, Kung Pao tofu vegetable stir fry with shitake, peanuts and sweet chili glaze, Thai green curry salmon with fingerlings, tomatoes and green onions, coconut cake

Themed Breaks

Based on 30 minutes of service.

On the Trail | \$12/person

house-made trail mix, big sky mountain bars, whole fresh fruit, individual yogurts

Ballgame | \$13/person

popcorn, Chex mix, pretzel sticks with warm cheese sauce, lemonade

Coffee Shop | \$13/person

cinnamon-sugar dusted donut holes, house biscotti, full coffee and hot chocolate bar

Refresh | \$14/person

strawberry-lemonade, fresh brewed iced tea, infused cucumber-mint water, chocolate dipped shortbread cookies

Protein Power | \$15/person

domestic cheese board, mixed nuts, red grapes, carrots, cucumber, hummus

Big Sky Dipper | \$16/person

warm spinach-artichoke dip, hummus, pita chips, mixed veggies, fresh-herb sour cream dip



Tray passed appetizers. A selection of three at \$15/per person, additional items \$4/per person. Pricing based on one hour of service.

Cold Selections

- caprese skewers with cherry tomato, fresh mozzarella and basil
- curry chicken salad, cucumber cup
- seared beef tenderloin, horseradish cream, arugula, crostini
- mini lobster rolls
- house smoked salmon, citrus cream cheese, rye crisp
- ricotta crostini, Montana honey, fried herbs
- grilled chipotle rubbed shrimp
- vegetarian spring rolls
- Montana mushroom crostini
- antipasto skewer with smoked provolone, genoa salami, cherry tomato

Hot Selections

- smoked goat cheese and tomato tartlet
- bison stuffed mushrooms
- chicken yakitori, spicy teriyaki dipping sauce
- coconut shrimp
- pulled pork stuffed biscuits
- crab fritter, remoulade
- mushroom and fontina stuffed risotto balls
- bison wonton, hot mustard dipping sauce
- mini eggplant parmesan hoagie



Reception stations are offered stand alone between 3:00pm - 6:00pm for 30 minutes of service. Choose two or more for a dinner selection.

Nacho Fiesta | \$18/per person

tortilla chips, bean dip, queso fresco, beef taquitos, traditional accompaniments

Pub Fare | \$19/per person

jalapeno poppers, mozzarella cheese sticks, buffalo or barbecue chicken wings with dipping sauce, warm pretzel sticks & cheese sauce

Charcuterie Board | \$20/per person

chef's choice beef and pork charcuteries, artisanal cheeses, seasonal raw vegetables, mixed olives and pickles, grilled baguette

Après Ski | \$21/per person

assorted sausages, sauerkraut, sautéed onions and peppers, buns, kettle chips, house french onion dip

Mediterranean | \$23/per person

assorted flat breads and pita, hummus, tzatziki, olive tapenade, chopped Greek salad, falafel, pressed muffuletta halves

Montana Station | \$30/per person

duck breast and pheasant medallions, smoked trout, venison and wild boar sausages, chilled bison tenderloin, Montana cheese display, seasonal sauces and spread, On the Rise baguette



Reception stations are offered stand alone between 3:00pm - 6:00pm for 30 minutes of service. Choose two or more for a dinner selection.

Italian Station | \$29/per person

chopped caprese salad, garlic breadsticks, choice of two:

- penne pasta, tomato sauce, basil
- whole wheat pasta, broccoli, pesto
- grilled Italian sausage and peppers
- white Sicilian pizza, olive oil, caramelized onion, ricotta, fresh arugula, diced tomato
- pepperoni Sicilian pizza, marinara sauce, mozzarella

Chef Carving Station | \$34/per person

pretzel rolls, b&b pickles, traditional sauces, choice of two:

- roast beef sirloin
- whole roasted cauliflower
- pork tenderloin
- leg of lamb
- deep fried turkey breast

Custom Slider Bar | \$31/per person

waffle fries, house fry sauce, choice of three:

- caprese
tomato, mozzarella, basil pesto, balsamic
- country-style
house-made biscuit, pulled pork, creamy coleslaw
- crispy chicken
biscuit, sweet pickle, spicy aioli
- traditional
Montana Wagyu beef, Vermont cheddar, caramelized onion
- classic rueben
corned beef, sauerkraut, thousand island dressing, pretzel bun
- house-made crab cake
sweet Hawaiian roll, remoulade



Dinner is served between 6:00pm – 8:00pm. Includes regular & decaf coffee, hot teas and iced tea.

Buffet Selections

Based on 1.5 hours of service. 25 person minimum.

Taste of Tuscany | \$42/person

antipasto display, Caesar salad, parmesan-garlic bread, penne pomodoro with fresh parmesan & torn basil, eggplant parmesan, chicken picatta, pork loin puttanesca, double chocolate espresso cake

Big Sky Grill | \$58/per person

house salad, strawberry spinach salad, dinner breads, seasonal vegetable, Montana honey roasted new potatoes, herb crusted Amaltheia pork tenderloin, chili-rubbed bison sirloin, seared Montana trout with fresh lemon, huckleberry cheesecake

Gallatin | \$52/per person

fresh vegetable display with herbed sour cream dip, house salad, red quinoa with cashews and apples, dinner breads, seasonal vegetable, mashed potatoes, chargrilled chicken breast, prime rib, build-your-own strawberry shortcake

Custom Montana Events

Based on 1.5 hours of service. 25 person minimum.

Pricing includes event design featuring custom table linens, centerpiece decor and custom service wares for a uniquely Montana experience.

Pitchfork Fondue | \$65/per person

chopped wedge salad, assorted house pickled relish display, kale-cabbage slaw, cast iron creamed corn, whipped sweet potato mash, cauliflower mac & cheese, jalapeno cornbread with Montana honey butter, chef-attended pitchfork fondue station including char-grilled chicken skewers, char-grilled salmon filet and pitchfork wagyu ribeye, assorted fresh fruit hand pies with fresh whipped cream

Montana Barbeque | \$60/per person

fresh relish tray, potato salad, coleslaw, sautéed green beans, country-style baked beans, barbecue pork ribs, honey glazed grilled chicken, cast iron apple pie with fresh whipped cream



Dinner is served between 6:00pm – 8:00pm.

Please choose two entrée selections, in addition to a vegetarian selection when choosing multiple entrées.

Plated Dinner Options

Based on 1.5 hours of service. 15 person minimum. Includes regular & decaf coffee, hot teas and iced tea.

All plated entrées include house salad, dinner breads & chef's choice dessert.

Mushroom Ragu | \$45/per person

wild mushrooms, heirloom baby carrots, truffled herb-polenta cake, grilled bell pepper

Mediterranean Stuffed Chicken Breast | \$47/per person

spinach, boursin and roasted red pepper stuffing, roasted garlic velouté, seasonal vegetable, couscous

Sustainable Salmon | \$49/per person

garlic roasted fingerlings, lemon-herb beurre blanc, seasonal vegetables
substitute local trout | \$60

New York Strip 10oz | \$52/per person

roasted garlic mashed potatoes, seasonal vegetables, bordelaise
upgrade to 14oz | \$60

Big Sky Mixed Grill | \$58/per person

5oz New York strip, 4oz salmon fillet, roasted garlic mashed potatoes, seasonal vegetables

Montana Bison | \$65/per person

local bison, huckleberry demi, roasted garlic mashed potatoes, seasonal vegetable

Montana Field & Stream | \$68/per person

elk loin steak with bordelaise, butter basted local trout fillet, roasted garlic mashed potatoes, seasonal vegetables



Custom Dessert Bar | \$16/person

choice of 4 items; additional selections \$3/person:

- chocolate-dipped brownie bites
- cheesecake squares
- mini pecan pie tarts
- mini lemon pie tarts
- mini chocolate cream pie tarts
- chocolate covered strawberries and pineapples
- chocolate mousse cups
- assorted cake balls: coconut, chocolate, honey-lavender
- assorted cookie bites: chocolate chip, peanut butter, oatmeal raisin
- chocolate dipped shortbread cookies
- Oreo crusted red velvet cake bites
- pecan crusted carrot cake bites

Cold Beverage Items

- iced tea \$28/gallon
- lemonade \$28/gallon
- fruit punch \$28/gallon
- milk and non-dairy milk
skim, 2% or whole milk; soy, coconut or almond milk \$15/carafe
- fruit juice \$15/carafe
- 12oz canned soda \$4 each
coke, diet coke, sprite, dr pepper
- 12oz dasani sparkling water, assorted flavors \$5 each
- 20oz Big Spring bottled water \$5 each
- Minute Maid bottled juice \$6 each
orange, apple, & cranberry-raspberry

Hot Beverage Items

- locally brewed regular Caliber Coffee \$60/small urn
or decaf coffee \$116/large urn
- assorted Tazo hot teas \$60/small urn
\$116/large urn
- gourmet hot cocoa \$60/small urn
\$116/large urn
- spiced hot apple cider \$60/small urn
\$116/large urn

Coffee & Tea service includes traditional accompaniments. a large urn is approximately 30 - 10oz cups, a small urn is approximately 15 - 10oz cups.



The Montana State Liquor Commission regulates the sale and service of alcoholic beverages. As a licensee, Big Sky Resort is responsible for the administration of these regulations. It is therefore a policy that liquor, wine or beer served to a group cannot come from an outside source. Please be aware that Big Sky Resort practices responsible hospitality according to State Liquor Laws and anyone who appears under the age of 35 may be asked to supply identification. Anyone appearing intoxicated will not be served.

**Beer, Wine & Spirits Bar
setup fee** **\$125**

cash or hosted, charged to the master account on consumption. The group master account will be charged the difference to meet minimum sales if necessary. *\$150 minimum sales/hour.*

**Beer & Wine Bar
setup fee** **\$75**

cash or hosted, charged to the master account on consumption. The group master account will be charged the difference to meet minimum sales if necessary. *\$100 minimum sales/hour.*

**Montana Themed Beer Bar
setup fee** **\$75**

cash or hosted and charged to the master account on consumption; features local and regional Montana beers. The group master account will be charged the difference to meet minimum sales if necessary. *\$100 minimum sales/hour.*

Keg Beer **Domestic: \$575 | Specialty: \$725**

billed to master account only. Domestic kegs contain 100-110 servings. Specialty kegs contain 135-150 servings.

Well Liquors

Castillo gin, Evan Williams bourbon, Gordon's gin, Gordon's vodka, Lauder's scotch

Call Liquors

Absolute vodka, Captain Morgan rum, Crown Royal Canadian whisky, Cuervo Gold tequila, Dewar's Scotch whisky, Jack Daniels whiskey, Makers Mark bourbon, Tanqueray gin

Premium Liquors

1800 tequila, Chivas Regal Scotch whisky, Grey Goose vodka, Knob Creek bourbon, Tanqueray 10 gin

Base Pricing for Individual Beverages

- Domestic Beer \$6
- Imported/Microbrew Beer \$7
- House Wine (by the glass) \$8
- Champagne Toast \$8
- Well Brand Liquors \$8
- Call Brand Liquors \$9
- Premium Brand Liquors \$10



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House Wine

Bottle: \$40 | Glass: \$8

house wine (Canyon Road, Modesto CA) will be served with all listed bars unless otherwise requested. *Wines listed below may be selected as an upgrade to our house wine. These wines are billed on consumption by the opened bottle.*

Red Wines

Elk Cove 'WV' Pinot Noir Willamette Valley	\$61
Klinker Brick Zinfandel Lodi	\$49
Jannasse Cote Du Rhone. Rhone	\$52
Daou Cabernet, Paso Robles	\$60
Truchard Merlot Carneros	\$52

White Wines

Alois Lageder Pinot Grigio, Alto Adige	\$48
Round Pond Sauvignon Blanc, Rutherford	\$56
Monchoff Estate Riesling, Mosel-Saar-Ruwer	\$48
Eberle Chardonnay, Paso Robles	\$52

Additional Bartender

\$50/hour

our standard is 1 bartender per 75-100 guests.



Treat your VIPs and Board Members! Amenities are delivered to hotel rooms. Additional delivery fees may apply.

Savory

- Savory Farmers Cheese Board** \$19
trio of artisanal cheeses with seasonal accompaniments served with crackers
- Fresh Fruit & Sparkling Water** \$17
assortment of seasonal fresh sliced fruit with honey yogurt
- Charcuterie Plate** \$23
premier selection of cured meats paired with pickled vegetables and accompaniments
- Hiker's Mountain Trail Mix** \$12
the ultimate trail mix for friends and family
two bottles of spring water
- Local Jerky & Beer for Two** \$35
half pound of Montana-sourced jerky
two Moose Drool Brown, two Big Sky IPA

Sweet

- Chocolate Dipped Strawberries** \$18
six large strawberries dipped in white & dark chocolate
- Cookies & Milk** \$16
four freshly baked cookies & two glasses of milk
- Lover's Sweets Sampler** \$20
chef's choice selected (and perfected!) desserts for two
- Scone & Muffin Basket** \$18
selection of fresh baked muffins & scones for two
- S'mores Bars & Hot Cocoa** \$18
four house-made s'mores bars with hot cocoa for two

A' la Carte Beverages

- Beer
(Moose Drool, Big Sky IPA, Trout Slayer) \$7/ bottle
- Bud Light, Coors Light \$6/bottle
- Minute Maid Bottled Juice \$5/bottle

- Sparkling Water
(Dasani; varying flavors) \$4/each
- Wine (see page 9) \$48-61/bottle



LCD & Stage Packages

LCD Support Package

For groups bringing their own LCD projector

- lectern setup with power and cables (VGA/HDMI)
- av cart with power running to lectern
- wireless Remote/Laser Pointer
- av technician available for initial set up and on-call support

small meeting room with 6x9 screen \$150

large meeting room with 9 x 12 screen \$225

LCD Projector Package

- high lumen LCD projector
- lectern setup with power and cables (VGA/HDMI)
- av cart with power running to lectern
- wireless remote/laser pointer
- av technician available for initial set up and on-call support

small meeting room with 6x9 screen \$350

large meeting room with 9 x 12 screen \$425

Professional Stage Package \$300

- riser with lectern illuminated with LED throw light
- spotlight adjustment for lectern (Jefferson & Madison rooms only)
- LED backlighting behind the stage

Combination Package \$500

LCD Projector Package + Professional Stage Package

Audio Packages & Equipment

Large Meeting Room Audio Package \$450

- includes setup of mixer, microphone, portable sound, DI
- Large meeting rooms: Gallatin, Huntley Dining Room, Jefferson, Madison, Missouri Ballroom, Peaks, Talus*

Small Meeting Room Audio Package \$300

- includes setup of mixer, microphone, house sound, DI
- Small meeting rooms: Amphitheater, Canyon, Cheyenne, Dunraven, Gibbon, Lake, Lamar, Obsidian*

additional lectern \$50

additional microphone \$100

- wired, wireless, lavalier, headset, gooseneck

audio add-on \$75

- sound & DI for embedded PowerPoint videos

boardroom wireless TV use & tech support \$50

Visual Equipment

Apple/Mac adapters for projection \$25

confidence monitor - 32" LCD \$150

reader board/information screen

\$300

flat screen TV - 60" LCD \$250

GOBO projection (Madison room only; 1 time setup fee) \$150

LED color throw lights \$75

VGA/HDMI switcher \$50

professional video mixer + tech hours \$150*

- *hourly av tech support required \$50/hr



Presentation Tools & Miscellaneous Items

audio visual technician <i>dedicated in-room AV technician assistance</i>	\$50/hr	house telephone for registration	\$25
banner hanging (setup & take down)	\$75	lectern	\$50
Dell printer	\$50	pipe & drape (per 8' section)	\$25
dry erase board & markers	\$40	Polycom speaker phone	\$100
DVD/Blu-ray player	\$75	poster board (4'x6' double-sided cork board)	\$50
exhibitor booth rental and setup <i>(8' draped table, chair, electricity access, shipment services & delivery to meeting room; extension cords & power strips not included)</i>	\$125	power strip	\$20
extension cord	\$20	Risers, 6'x8' section	\$150
flag setup (<i>US and/or MT Flags</i>)	\$25	speaker timer	\$100
flip chart & markers	\$40	Windows laptop	\$150
		hard-wired internet line	\$25
		wireless remote/laser pointer	\$25
		wooden easel	\$25

Entertainment

baby grand piano (<i>tuning & moving fees may apply</i>)	\$200
band/DJ booking fee (<i>20% add-on to band/DJ fee</i>)	varies
standard dance floor (<i>18' x 18'</i>)	\$200
additional dance floor sections (<i>3'x3'</i>)	\$75

Food & Beverage Service

Our Conference Managers and Chefs are committed to exceeding your expectations. In order to provide the best possible service, it is important that we receive your agendas with menu selections, set-up requirements and audio/visual requests at least 30 days prior to your event.

Guarantees & Food

Prices are guaranteed only after the banquet event orders (BEOs) have been signed and returned to the Conference Manager. If your event exceeds the guaranteed number of guests agreed upon in the signed BEO, Big Sky Resort will make an effort to provide your additional guests with your selection. However, if the guaranteed number is exceeded significantly it may become necessary to serve a comparable selection. The exact guest count for all of your group functions are required 72 hours prior to your arrival. Any changes to your guaranteed number of guests within that time are as follows: an increase to your guarantee will be accommodated and you will be charged accordingly; a decrease to your guarantee will be noted and you will be charged for your original guaranteed number. In addition, if at the time of your function less attendees arrive than what was guaranteed, you will still be billed for the original guaranteed number provided on the signed BEO. Big Sky Resort must provide all food and beverage served in any of our function spaces (exceptions are made for wedding cakes). (All food and beverage is property of Big Sky Resort and may not be removed from any function by a guest or group leader.)

Menu Pricing

Published food and beverage prices are subject to change. In the event of fluctuations in market prices, Big Sky Resort reserves the right to change these rates accordingly, to ensure the highest quality and presentation of your chosen menu items. Prices will be guaranteed by Big Sky Resort if the BEOs have been signed and returned to your Conference Manager.

Outside Food & Beverage

All food and beverage, with the exception of a wedding cake or specialty dessert, must be ordered through Big Sky Resort. All food and beverage is property of Big Sky Resort and may not be removed from any function. There is a significant health risk involved with taking food to-go and Big Sky Resort will not be held liable for this activity.

Buffets & Breaks

Buffets are based on a 90 minute schedule and breaks on a 30 minute schedule. Service will be provided for banquet functions for a period of 90 minutes. Additional service hours are available at an additional charge of \$25.00 per server per hour. Buffets are available for groups of 25 or more. Please inquire about menu options for groups with less than 25 guests.

Service Times

Breakfast is available between 6:30am - 10:00am, lunch from 11:00am - 1:30pm and dinner from 6:00pm - 8:00pm. Meals served outside of these times are subject to an additional charge. Exceptions can be made. Please work with your Conference Manager on special requests. All evening events are to conclude by 12:00am midnight, 11:00pm in Summit Hotel. Please ensure that the entertainment you have hired is not contracted outside of these restrictions.

Service Fees & Resort Tax

All food and beverage purchased through Big Sky Resort is subject to an 18% service fee. In addition, any dollar spent in the Big Sky Resort community is subject to the 3% resort tax, enforced by the state of Montana.

Additional Service Charges

Big Sky Resort reserves the right to charge for the services of any items brought onto the property. Please consult with your Sales Manager or Conference Manager for further details.

Alcoholic Beverage Policy

Alcoholic beverages may not be brought into the event from outside sources. The patron acknowledges that the sale, service and consumption of alcoholic beverages is regulated by the State Alcoholic Beverage Commission. Big Sky Resort, as an alcoholic beverage licensee, is subject to the regulations put forth by said beverage commission. Because of these rules, we ask that the patron, patron's guests or invitees not bring outside alcoholic beverages into an event.

Force Majeure

Big Sky Resort will not be held liable for failure to carry out arrangements that are beyond our control due to "greater forces". Events beyond our control that could possibly prevent us from performing our obligations may be "force majeure" natural disasters, other "Acts of God", war or the failure of third parties—such as suppliers and subcontractors—to perform their contract obligations.

Damage & Loss

Big Sky Resort will not assume responsibility for the damage or loss of equipment or property belonging to the client and their guests. Charges incurred by damage or loss of any items contracted for the client through an outside vendor is the sole responsibility of the client. Patron agrees to be responsible for any damages incurred to Big Sky Resort by the patron, guests, or any person connected in any way with said event.

Conference & Private Function Setup

Details for room set up, audio/visual needs, signage, equipment rental and other conference needs are arranged directly through your conference manager. All details should be finalized (and signed-off) prior to your arrival. Meeting, trade show and banquet space will be set up based upon the information provided on the signed contract. Please pay careful attention to the set up information. Once the room is set to the specifications on the signed contract, any changes made may incur a set up fee (\$25.00 per employee per hour) to re-set the room.

Group Shipment

All boxes sent to Big Sky Resort before or during the conference must be labeled with the name of the group, person shipping the package(s), date of meeting & Conference Manager name. We ask that your boxes not arrive more than 5 days prior to the start of your conference. Please keep in mind that the resort does not receive deliveries over the weekend. A storage fee may be applied to boxes arriving more than 5 days prior to arrival. Contact your Conference Manager to arrange this in advance.

Security

Loss or damage to a group's display, decoration or other property brought onto the hotel premises is the sole responsibility of the group. The hotel cannot assume liability or responsibility for loss or damage of personal equipment left in any meeting or banquet room. If desired, security may be arranged at an additional cost.

Keys

Big Sky Resort will provide complimentary meeting room keys for existing door locks, provided the keys are returned to your Conference Manager at the time of departure. There will be a \$50.00 per key fee charged for any un-returned keys.