



HEADWATERS
— RANCH —



Eat, Drink & Be Married

BAR CATERING MENU

headwatersranchmt.com

BAR CATERING MENU



We Cater!

Let us help customize your next big event with all different wonderful selections for your bar. We are a licensed and insured and believe in providing you with the highest quality service available. Our bartenders are knowledgeable and responsible.

Every party is different and therefore, every bar is different, for a customized quote for your party please contact us and we will be happy to put together bar options just for you.

Please contact SiLaine Closson, our event and sales manager directly for a quote at:

406.285.6637

silaine@headwatersranchmt.com

9700 Clarkston Road
Three Forks, Montana 59752



BAR STYLES



HOSTED BAR

Hosted Bar means that the drinks are complimentary to your guests. Together we will decide on alcohol options and budget. We can keep drinks flowing all night long or decide on a maximum budget, and when or if the bar sales reaches that budget then we will close the bar.

CASH BAR

Cash bar means that guests will purchase their own drinks using cash or credit card. This is a wonderful, affordable option. We typically bring a wide range of options for guests and allow guests to use credit cards for added convenience.

PARTIALLY HOSTED BAR

The sky- is - the limit with this option, this means that some of the drinks are complimentary to guests and some drinks guests are required to purchase. This can be done by setting a budget, once that budget is reached all drinks are cash, setting a time limit once the time has passed for the bar to be hosted all drinks are cash, beer and wine can be hosted and liquor can be cash, there are many ways to make this work and a partially hosted bar is a great way to keep costs to the host down.

INCLUDED WITH EACH BAR PACKAGE:

Sodas and Mixers

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Lemonade, Orange Juice, Cranberry Juice, Grenadine, Sweet and Sour Mix, Bloody Mary Mix

Garnishes

Limes, Lemons, Oranges, Cherries, Olives

Bar Equipment

Coolers, Ice, Ice Scoops, Beverage Napkins, Mixing Straws, Cocktail Shakers, Pour Spouts, Strainers, Trash Cans, Trash Liners, Hand Pumps or Jockey Box



BAR PACKAGES



BEER AND WINE BAR

\$5 PER PERSON PER HOUR

Premium wines and beer available for additional cost

BEER

- Bud Light
- Salmon Fly Honey Rye
- Junegrass NW IPA
- Lewis and Clark Miners Gold Hefeweizen

WINE

House wines are based on selections available with our supplier, these are high quality wines that rotate based on availability during the season.

- House White Wine
- House Red Wine
- House Rose

FULL BAR

\$10 PER PERSON PER HOUR

Includes Beer & Wine Package

LIQUOR

- Titos Vodka
- Bacardi Rum
- Jack Daniels
- Crown Royal
- Jose Cuervo Silver
- Tanqueray Gin

PREMIUM BAR

\$12 PER PERSON PER HOUR

Includes Beer & Wine Package

LIQUOR

- Titos Vodka
- Bacardi Rum
- Jack Daniels
- Crown Royal
- Jose Cuervo Silver
- Tanqueray Gin

SPECIALTY COCKTAILS

Have a favorite cocktail you don't see on the list, just let us know and we will be happy to make it for you!

Margarita

- Classic Margarita
- Cucumber Jalapeno Margarita
- Huckleberry Margarita

Mules

- Huckleberry Mule
- Montana Mule
- Classic Moscow Mule

Classic Mojito

Old Fashioned

French 75

ADDITIONAL BEER OPTIONS

Upgrades to price may apply.

- Coors Light
- MAP Midas Crush *
- MAP Ridge Hippy Kolsch *
- MAP Strange Cattle *
- Draught Works That's What She Said *
- Poor Farmer Hard Cider *
- Outlaw Gambler Amber *
- Red Lodge Czechmate Pilsner *
- Firestone Walker 805 Series
- Classic Moscow Mule

* MT Craft

BAR ADD-ON'S

Champagne Toast:

\$3.50-\$7.00 per person depending on Bubbles Selection

Table Wine Service:

\$3.00 per person

Rental Glass Cleaning and Clearing:

20% of outside rental contract

Non-hosted bar minimums apply:

\$150 per hour

Bartenders:

\$20 per hour

PREMIUM WINE OPTIONS

If you don't see your favorite wine or a varietal you like, please let us know, we have access to hundreds of wines and would love to customize your wine package!

Whites:

- Joel Gott, Sauvignon Blanc, CA
- Joel Gott, Chardonnay, CA
- Louis Jadot Macon, Chardonnay, France
- Kim Crawford, Sauvignon Blanc, CA
- Duck Pond, Pinot Grigio, CA

Rose:

- Bellaruche, Rose, France
- Chateau du Peyrassol Rose, France

Red:

- Alta Vista, Malbec, Argentina
- Anne Amie Pinot Noir
- Hess Select North Coast Cabernet Sauvignon

Bubbles:

- Mumms California Cuvee
- Veuve Clicquot

