

# THE BARN

R A N C H   C L U B   E V E N T S



Jessie Hardy Photography

2025  
WEDDING  
PACKAGES



Charles Moll Photography

# WELCOME...

Discover the perfect blend of elegance and rustic charm at The Barn, just six miles from downtown Missoula. Surrounded by 360-degree views of Missoula's breathtaking mountains, The Barn sets an idyllic stage for your special day. Our experienced and dedicated staff will meticulously bring every detail to life, ensuring your wedding is nothing short of extraordinary. Whether you dream of a simple celebration or an extravagant affair, we promise to make your vision a reality. From your first inquiry to the final farewell, let us be a cherished part of your love story.

# INCLUSIONS

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*Our ultimate goal is to make your wedding day as carefree as possible. Every event booking includes the following items, amenities, décor, and services.*

150 Mahogany Chiavari Chairs  
60" Round Banquet Tables  
6' & 8' Rectangle Tables  
Linen napkins & tablecloths  
China, Glassware, & Flatware  
Assorted Simple Decor & Signs  
Onsite Catering & Bar Services  
String Light Covered Patio  
White Ceremony Chairs  
Large Firepit & Patio Heaters -  
seasonally available

Choice of Wedding Arbor/Arch  
Over 200 Wall Votives  
Stunning Dimmable Chandeliers  
Cornhole & Kids Games  
Bridal & Groom Suites  
Free On-Site Parking  
Pillar Drapery & Twinkle Lights  
Venue Set Up & Clean Up Services  
Waived Site Fee at our sister venue  
for a Rehearsal Dinner or Bridal  
Shower



Katy Shay Photo

# WEDDING PACKAGES

## PEAK SEASON

JUNE – OCTOBER

UP TO 150 GUESTS  
\*ADDITIONAL GUESTS ACCOMMODATED  
WITH ADDITIONAL RENTAL COSTS

### THURSDAY & FRIDAY

21 TOTAL HOURS OF VENUE  
ACCESS

5 HOURS OF CATERING &  
BAR SERVICES

OPTION OF OUTDOOR OR  
INDOOR CEREMONY

\$5250

### SATURDAY

15 TOTAL HOURS OF  
VENUE ACCESS

5 HOURS OF CATERING &  
BAR SERVICES

OPTION OF OUTDOOR OR  
INDOOR CEREMONY

\$5250

FRIDAYS MAY BE BOOKED AS  
A SINGLE DAY WITH THE  
SAME INCLUSIONS AS  
SATURDAY AT A DAY RATE OF  
\$4750

## OFF SEASON

NOVEMBER – MAY

UP TO 150 GUESTS  
ADDITIONAL \$200 FOR  
OUTDOOR CEREMONY

### FRIDAY

14 TOTAL HOURS OF  
VENUE ACCESS

5 HOURS OF CATERING &  
BAR SERVICES

INDOOR RECEPTION &  
CEREMONY

\$3900

### SATURDAY

14 TOTAL HOURS OF  
VENUE ACCESS

5 HOURS OF CATERING &  
BAR SERVICES

INDOOR RECEPTION &  
CEREMONY

*All holidays are charged at  
peak season rate,  
regardless of date.*

\$4500

## MICRO WEDDINGS

YEAR ROUND

35 OR FEWER GUESTS

### MONDAY – THURSDAY

PLANNING ASSISTANCE  
PROVIDED BY VENUE  
MANAGER

INCLUDES TWO 1-HOUR  
PHONE OR IN PERSON  
PLANNING MEETINGS

ACCESS TO PLANNING  
DOCUMENTS AND  
WEDDING JOTFORM

NO UPCHARGE FOR  
PLATED DINNER SERVICE

BAR SERVICE OPTIONS  
AVAILABLE (NOT  
INCLUDED IN PRICE)

*Please note there is no  
discount if couple chooses  
to hire day of coordinator.*

\$1800

ALL PACKAGES INCLUDE ACCESS TO OUR PREFERRED VENDOR LIST, PLANNING QUESTIONNAIRE AND ALL INCLUSIONS LISTED ABOVE.



# VENUE COORDINATOR VS DAY-OF COORDINATOR

Wedding venue coordinators and wedding day-of coordinators both ensure a successful wedding but have distinct roles. Venue coordinators, employed by the venue, focus on managing the venue's schedule, setup, and in-house services. In contrast, day-of coordinators, hired by the couple, oversee the entire event, coordinating all vendors, managing the timeline, and handling last-minute issues. While venue coordinators ensure the venue's smooth operation, day-of coordinators ensure the overall wedding experience is seamless.

## VENUE COORDINATOR

- Manage the venue's schedule and bookings.
- Oversee the setup and teardown of events.
- Ensure compliance with venue policies and regulations.
- Coordinate with in-house services such as catering, maintenance, and security.
- Serve as the main point of contact for venue-specific issues.
- Assist with logistical aspects related to the venue, like parking and guest access.
- Ensure the venue is clean and ready before the event starts.

## WEDDING COORDINATOR

- Manage and execute the wedding day timeline.
- Coordinate with all vendors to ensure timely delivery of services.
- Oversee setup and decorations to ensure they align with the couple's vision.
- Handle any last-minute issues or emergencies that arise.
- Serve as the main point of contact for the couple, vendors, and guests.
- Ensure the smooth transition between different parts of the event (e.g., ceremony to reception).
- Manage the teardown and ensure all personal items are collected post-event.

The Barn requires a \$500 fee if a professional day-of coordinator with a licensed business is not hired to ensure that the event runs smoothly and professionally. The coordinator must be indicated as hired and in contact with the venue at a minimum of two (2) weeks in advance of the wedding date. Without a day-of coordinator, some of the tasks listed above may fall on our staff, resulting in reduced service quality. This policy guarantees that there is a dedicated person managing the complexities of the day, coordinating with vendors, overseeing the timeline, and handling any issues that arise. With a professional day-of coordinator, the venue management and staff can focus on their regular duties, ensuring the quality of service remains high. By implementing this fee, The Barn aims to maintain a high standard of operation and ensure that the event meets both the couple's and the venue's expectations for a seamless and successful wedding day.



# CATERING

Your wedding is one of the most important days in your life, and the team at The Barn understands the intricacies involved in planning such a large event. Your catering experience should be straightforward and easy from the very beginning. Our team can take care of the countless details that can make planning a wedding meal overwhelming. We are continuously focused on creating delicious food, a superior presentation, and making your wedding everything you dreamed it would be.

# Classic Wedding Buffet

## STARTER

### ASSORTED, CHEESE & FRESH FRUIT DISPLAY & CRUDITÉ OF VEGETABLES AND DIP

A variety of domestic and imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers. Fresh cut vegetables attractively displayed and served with a complimentary dip.

Add selection of cured meats +\$4/person

### ADD 3 PASSED HORS D'OEUVRES

Starting at \$9 per person.

## MAIN

### WALLEYE WITH MEDITERRANEAN PAN SAUCE

Served with artichoke hearts and olives

\*Substitute herb rubbed chicken for fish or upgrade to Beef Petite Tender served with red wine mushroom demi-glace for + \$4 per person.

### SEASONAL PASTA SELECTION

Cheese filled tortellini and Penne, tossed with seasonal vegetables, roasted garlic, fresh basil, and sweet red peppers.

\*Add chicken for +\$3/person

## ACCOMPANIMENTS

### FIELD GREEN SALAD

Bitter greens and mesclun tossed with seasonal vegetables, croutons, and our house dressing

### VEGETARIAN RICE PILAF

Long grain rice with herbs prepared with vegetable stock and Herbs de Province

### FRESH SEASONAL VEGETABLE MÉLANGE

A medley of seasonal vegetables roasted to perfection and lightly seasoned

### ARTISANAL ROLLS

Served with an array of house butters and spreads

## DESSERT

### CLIENT'S WEDDING CAKE

Cut, plated and served buffet style

### COFFEE, TEA AND DECAF

A full-bodied blend of Arabica coffee and fresh herbal tea

## STARTING AT \$42/PERSON

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless-steel flatware. You may add full China service for an upcharge of \$2/person. Allow your menu to reflect your vision of the day by customizing salad, entrées and sides. Please speak with your Sales Manager.*



# Classic Wedding Buffet

## STARTER

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### CHARCUTERIE TABLE DISPLAY

An elaborate assortment of salamis, sausages and smoked meats including imported and handcrafted Prosciutto Di Parma, coppa and salami. Accompanied with imported and local cheeses; fresh fruit; imported olive melange; crudité and aioli. Served with baguette slices, whole grain breads, crackers and mustards.

## MAIN

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### PRIME RIB

Seasoned with garlic, salt, and pepper; slow cooked and served medium rare. Served with horseradish crème sauce and Au Jus

### CLASSIC CAESAR SALAD

Romaine lettuce, croutons, Parmesan cheese and a creamy dressing with garlic and lemon juice

### ROASTED BEET SALAD

Served with goat cheese and mint

### SCALLOPED POTATOES

A classic comfort dish made with thinly sliced potatoes layered with a creamy sauce and baked to golden perfection.

### SEASONAL SUCCOTASH

Made with sweet corn, lime beans, and an array of seasonal ingredients

### ARTISANAL ROLLS

Served with an array of house butters and spreads

## DESSERT

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### CLIENT'S WEDDING CAKE

Cut, plated, and served buffet style

### COFFEE, TEA AND DECAF

A full-bodied blend of Arabica coffee and fresh herbal tea

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STARTING AT \$54/PERSON

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless-steel flatware. You can also add full China service. Allow your menu to reflect your vision of the day by customizing salad, entrées and sides. Please speak with your Sales Manager.*





# HOR D'OEUVRES

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## LARGE DISPLAYS

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### SHRIMP COCKTAIL \$9

Poached shrimp, spicy cocktail sauce, lemon wedges

### ARTISAN CHEESE BOARD \$7

Chef selected mix of soft and hard cheeses, pickled vegetables, nuts, and fruits. Served with baguette slices, crackers, mustards, olive tapenade and jams. No two boards are ever the same and are subject to item availability and chef creativity.

### BREAD BOARD \$6

Sampling of Le Petit Outre breads such as Parisienne baguette, New York Rye, Rosemary Focaccia, seasonal jams, butters, honey, vinegar and oil. No two boards are ever the same and are subject to item availability and chef creativity.

### CRUDITÉ BOARD \$6

Chef selected vegetables, hummus, Ranch dressing, Bleu Cheese

### ARTISAN MEAT BOARD \$8

Chef-selected cured meats, nuts, olives. Served with baguette slices, crackers, mustards, olive tapenade, jams, and fresh herbs.  
Fresh and dried fruits. No two boards are ever the same and are subject to item availability and chef creativity.

*Price listed per person, minimum order of 25 required*

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## APPETIZERS BY THE BITE

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### BBQ SKEWERS \$30

Chicken, charred onion, pineapple, BBQ sauce

### STUFFED MUSHROOMS \$54

Mushroom caps, seafood salad, panko

### STEAK BITES \$42

Seared beef steak, olive tapenade, grilled baguette

### CAPRESE BITES \$30

Mozzarella pearls, cherry tomato, balsamic vinegar, grilled baguette

### THAI WONTON CUPS \$54

Shrimp, peanuts, Thai sauce, scallions, wonton strips

### SALMON CANAPE \$54

Smoked salmon, whipped cream cheese, lemon zest, cucumber

### MEATBALLS \$30

Angus beef, chunky tomato sauce, parmesan cheese

### PROSCIUTTO WRAPPED MELON \$30

Prosciutto, cantaloupe, balsamic glaze

*Price per dozen - 2 dozen minimum. Some appetizers may be tray passed for an additional charge of \$1/app*

**CLASSIC CAESAR SALAD**

Crisp romaine lettuce, shaved Parmesan cheese, and crunchy croutons, all generously coated in a classic Caesar dressing

**ITALIAN CHOP SALAD**

Mix of greens, cherry tomatoes, cucumbers, red onions, olives, and tossed with a zesty Italian vinaigrette

**PENNE PASTA TOSSED WITH TRADITIONAL RED SAUCE AND ITALIAN SAUSAGE**

Al dente penne pasta smothered in a rich and hearty tomato sauce, complemented by savory slices of Italian sausage and topped with Parmesan cheese

**PENNE PASTA TOSSED WITH GARLIC CREAM SAUCE AND ITALIAN SAUSAGE**

Tender penne pasta enveloped in a luscious garlic cream sauce, featuring flavorful pieces of Italian sausage and garnished with a touch of Parmesan and parsley

**SEASONAL ROASTED VEGETABLES**

Medley of seasonal vegetables, oven-roasted to perfection.

**GARLIC BREAD**

Golden slices of bread with a crispy exterior and a soft, buttery interior

**STARTING AT \$26 PER PERSON**

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless-steel flatware. You can also add full China service for . Allow your menu to reflect your vision of the day by customizing salad, entrées and sides. Please speak with your Sales Manager.*

**SOFT CORN FLOUR TORTILLAS**

Warm and soft tortillas, perfect for wrapping up your favorite fillings

**SHREDDED CHICKEN**

Tender, seasoned slow-cooked chicken

**PORK CARNITAS**

Juicy, flavorful pork, deliciously seasoned with traditional spices

**BLACK AND PINTO BEANS**

A hearty mix of black and pinto beans, providing a perfect base for your tacos

**CILANTRO LIME RICE**

Fragrant and fluffy rice, infused with fresh cilantro and a hint of zesty lime

**PICO DE GALLO**

A fresh, zesty salsa made with ripe tomatoes, onions, jalapeños, cilantro, and lime juice

**SHREDDED CABBAGE**

Crisp, shredded cabbage

**CREAMY CHIPOTLE SAUCE**

A smooth and smoky chipotle sauce

**CORN CHIPS**

Crunchy corn chips

**STARTING AT \$27 PER PERSON**

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless-steel flatware. You can also add full China service for . Allow your menu to reflect your vision of the day by customizing salad, entrées and sides. Please speak with your Sales Manager.*

**CUCUMBER POTATO SALAD**

Crisp cucumbers and tender potatoes tossed in a light, tangy dressing

**COLESLAW**

Classic, crunchy coleslaw

**PULLED PORK & PORK RIBS**

Slow-cooked pulled pork and tender pork ribs, perfect for BBQ lovers

**HUCKLEBERRY BBQ SAUCE**

Rich, sweet, and tangy BBQ sauce with a hint of huckleberry

**BAKED MAC & CHEESE**

Creamy, cheesy baked macaroni with a golden crust

**BAKED BEANS**

Savory baked beans slow-cooked in a rich sauce

**SEASONAL ROASTED VEGETABLES**

A medley of fresh, seasonal, roasted vegetables

**CORNBREAD WITH HONEY BUTTER**

Sweet, moist cornbread served with whipped honey butter

**STARTING AT \$29 PER PERSON**

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless-steel flatware. You can also add full China service for . Allow your menu to reflect your vision of the day by customizing salad, entrées and sides. Please speak with your Sales Manager.*

## FULL-SERVICE BUFFET

Our menus encompass all the essential courses for a complete wedding experience, with ample room for customization to suit your unique vision. Together, we can craft the wedding menu you've always imagined. Our buffets are comprehensive, featuring appetizers, complete dinner buffets with accompaniments, entrees, and salads. Additionally, we offer coffee service and will cut and serve your wedding cake, ensuring every detail of your dining experience is perfect.

## PLATED

Our uniformed waitstaff will present a full three-course meal to your guests tableside, including your choice of salad, entrée, sides, vegetable, and the option to have dessert served at the table. We can customize your dinner to exceed all your expectations, with elegant China service included. To provide a plated meal for your guests, please ensure your guest count is seventy-five (75) or fewer, including vendors. For plated meals, we ask that you select one meal option for the entire group. We are happy to accommodate dietary restrictions if notified ten (10) days before the event. Upcharge for plated meals begins at \$4/plate.

# CUSTOM BUFFET / PLATED OPTIONS

ENTREE	SIDES	SALAD
CHOOSE 1	CHOOSE 2	CHOOSE 2
<p>Beef Petite Tender \$38/person</p> <p>Steak Tips with Sauteed Mushrooms &amp; Onions \$34/person</p> <p>Bone in Pork Chop with Mustard Soubise \$34/person</p> <p>Herb Rubbed Chicken with Citrus Cream Sauce \$32/person</p> <p>Prime Rib with Au Jus &amp; Creamy Horseradish \$42/ person</p> <p>Teriyaki Glazed Salmon \$32/person</p> <p>Walleye with Mediterranean Pan Sauce, Artichokes, &amp; Olives \$34/person</p> <p>Lamb Loin Chop with Red Wine Shallots &amp; Demi-Glace \$38/person</p>	<p>Roasted Fingerlings</p> <p>Scalloped Potatoes</p> <p>Parmesan Mashed Potatoes</p> <p>Seasonal Succotash</p> <p>Herbed Brown Butter Orzo</p> <p>Mac and Cheese</p> <p>Seasonal Vegetable</p> <p>Rice Pilaf</p> <p>Smashed Sweet Potato with Maple Glaze</p>	<p>Mixed Greens with Seasonal Vinaigrette</p> <p>Panzanella</p> <p>Classic Caesar</p> <p>Roasted Beet Salad with Goat Cheese &amp; Mint</p> <p>Spinach, Strawberry &amp; Walnut Salad</p> <p>Lettuce Wedge with Bleu Cheese</p> <p><b>*Plated meals only permitted to choose 1 salad</b></p> <p>BREAD</p> <p>CHOOSE 1</p> <p>Yeast Rolls with Whipped Butter</p> <p>Cornbread with Honey Butter</p> <p>Garlic Bread</p>

Please note that all meal prices listed above are estimates and are subject to change based on current market conditions at the time of your order. Prices may increase or decrease accordingly to reflect fluctuations in the cost of ingredients and supplies. We strive to provide accurate pricing information and will notify you promptly of any adjustments. Our commitment is to ensure the highest quality and value for your dining experience.

Thank you for your understanding and cooperation.

# BAR SERVICES

Bar services are provided under a Montana All Liquor License, meaning all alcohol must be purchased and served through the venue.

Absolutely no outside alcohol is allowed on the premises, including the parking lot.

The Barn reserves the right to discontinue bar services at any time if outside alcohol is found on venue property. Please see our Compliance Policy on page 18 for further information.

Bar services are provided for 5 hours, starting at your chosen time. Additional hours can be purchased for \$175 each. Requests for extensions must be made at least 10 days in advance. Last call is 30 minutes before your selected hours conclude.

All prices include a 20% service charge. There is no minimum bar cost.

The venue reserves the right to refuse service to anyone. Guests found with outside alcohol will be denied service.

The Bar location(s) are at the discretion of the venue.

## ALL BAR PACKAGES ARE STOCKED WITH THE FOLLOWING

### LIQUOR

Well Vodka  
Tito's Vodka  
Well Gin  
Tanqueray Gin  
Well Rum  
Captain Morgan Rum  
Malibu Rum  
Well Tequila  
Lunazul Tequila  
Hornito's Tequila  
Well Whisky  
Jack Daniels Whiskey  
Crown Royal Whisky  
Jameson Whiskey

### BEER

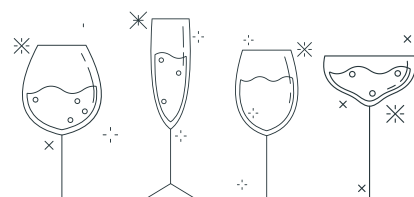
2 Domestic Brews  
1 Local IPA  
1 Seasonal Selection  
White Claw Seltzer

### WINE

1 Red Wine  
1 White Wine

### NON ALCOHOLIC

Pepsi products  
Tonic and Soda  
Select Juices



Specialty wines, liquors, and beers (keg or can) may be ordered upon request. Please speak with your sales manager to learn what options are available to you.

# BAR SERVICE OPTIONS



Jessie Hardy Photography

## CASH BAR

Guests can purchase drinks directly from the bar using cash or credit/debit cards. This option is convenient for hosts who prefer not to cover the cost of drinks for their guests. Pricing: The cash bar option is available for a flat fee of \$200. This fee covers the setup and staffing of the bar for the duration of the event. Guests will be responsible for purchasing their own drinks at standard bar prices.

## PARTIAL HOSTED BAR

With the partial hosted bar option, hosts can choose to cover a portion of the drink costs for their guests while allowing them to purchase additional drinks if desired. This option offers flexibility and can help manage budget while still providing a hospitality gesture. There is no setup charge for a partially hosted bar.

## FULLY HOSTED BAR

Treat your guests to an unforgettable experience with our fully hosted bar option. This premium offering ensures that all beverage costs for your event are covered, allowing your guests to indulge in a wide selection of drinks without any additional charges. From classic cocktails to premium spirits, wine, beer, and non-alcoholic beverages, our fully hosted bar option provides an all-inclusive experience that enhances the enjoyment of your event. With the fully hosted bar option, you can relax knowing that your guests will be treated to a memorable and enjoyable drinks experience from start to finish. Fully hosted bars may be hosted by the hour or on consumption.

## HOSTED BY THE HOUR BAR

Our hosted by the hour bar package includes bar staff, a curated selection of beverages, and all necessary bar equipment. You can choose the duration of the bar service to suit your event timeline, with options ranging from three hours to the entire duration of your event. This flexible package allows you to control costs while providing a premium drinks experience for your guests.

## HOSTED ON CONSUMPTION BAR

Indulge your guests with our sophisticated hosted on consumption bar package, offering a tailored drinks experience that perfectly complements your event. With this option, you have the flexibility to provide a premium selection of beverages while only paying for what is consumed, ensuring maximum value and convenience. On consumption bars may be hosted with or without a ceiling.

# FULLY HOSTED BARS

PINTS & PINOT PACKAGE	BEER, WINE & WELLS	PREMIER HOST
<b>\$21/Guest (3 hours)</b>	<b>\$28/Guest (3 hours)</b>	<b>\$30/Guest (3 hours)</b>
<b>\$6/guest for any remaining host hours</b>	<b>\$8/guest for any remaining host hours</b>	<b>\$9/guest for any remaining host hours</b>
<p>Includes unlimited beverages, minimum purchase of 3 hours. Includes house selection of chardonnay, pinot grigio, cabernet, and red blend, domestic beer and local microbrews, hard seltzer and nonalcoholic beverages including Pepsi products, juice, tonic, and soda water.</p> <p>20% Service Charge not included.</p>	<p>Includes unlimited beverages, minimum purchase of 3 hours. Includes previous beer, wine, and nonalcoholic selection in addition to well vodka, gin, tequila, rum, and whisky.</p> <p>Please note shots and doubles are not covered under this purchase.</p> <p>20% Service Charge not included.</p>	<p>Includes unlimited beverages, minimum purchase of 3 hours. Includes previous beer, wine, well, and nonalcoholic selection in addition to Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Malibu Rum, Lunazul Tequila, Hornitos Tequila, Jack Daniel's Whisky, Jameson Whiskey, Pendleton Whisky.</p> <p>Please note shots and doubles are not covered under this purchase.</p> <p>20% Service Charge not included.</p>

Bars may also be hosted on consumption, with or without a ceiling, please inquire with your sales manager if you are interested in exploring this option.

# Q & A

## CAN WE USE THE COOLER?

Guests are welcome to utilize the cooler for labeled food items stored in food-grade containers. Please refrain from storing partially consumed items. The cooler is accessible to staff only. Wedding cakes and desserts may be stored overnight; however, we kindly ask that your baker provide suitable storage containers for this purpose.

## CAN WE USE THE FIREPIT & MAKE S'MORES?

Yes, guests are permitted to use the firepit for making s'mores, provided there is no fire ban in effect. We provide wood, a table, and linen for your convenience.

## CAN WE BRING OUR OWN DECORATIONS?

Certainly, clients are welcome to bring their own decorations.

## WHAT HAPPENS AT THE END OF THE NIGHT WITH CLEANUP?

As the event draws to a close, we kindly request that personal items be removed from the suites 30 minutes prior to the event's conclusion. Guests should vacate the premises within 30 minutes of closing. Our staff will then gather any remaining items and consolidate them for pickup the following day. Please note that The Barn assumes no responsibility for any missing or damaged items.

## CAN WE LEAVE OUR CARS IN THE PARKING LOT OVERNIGHT?

Yes, guests are permitted to leave their vehicles in our gated parking lot overnight. Access to vehicles left overnight is contingent upon staff schedules. For those requiring alternative transportation, we recommend exploring local transportation options.

## CAN WE HAVE OUTSIDE CATERING?

Our on-site catering team manages all wedding catering services. While guests may bring their own food for in-suite setup, s'mores, desserts (including wedding cakes), outside food such as food trucks for late-night dining is subject to prior approval.

## WHAT STYLE OF DINNER SERVICE DO YOU OFFER?

Our standard dinner service is buffet-style, with plated meals available for events with 75 guests or fewer, albeit with certain restrictions. Buffets are supervised by waitstaff to ensure an elegant and hygienic dining experience.

The newlyweds receive plated table service.

## WHAT IF GUESTS HAVE DIETARY RESTRICTIONS?

We are committed to accommodating guests with allergens and dietary restrictions. To ensure a seamless dining experience, please clearly communicate any dietary requirements on your event order, due 10 days before your wedding,

## IS OUTSIDE ALCOHOL ALLOWED?

No, outside alcohol is strictly prohibited at all times, including in personal vehicles, the getting ready suites, and the parking lot. The Barn operates under an All-Beverage Liquor License and adheres to local and state regulations. Please refer to our Compliance Policy for further details.



# Q & A

## DO YOU FEED MY VENDORS?

Vendor meals should be included in your final meal count. Failure to inform venue management may result in vendors being unable to eat or an adjustment to the final food count at an increased rate.

## ARE CHILDREN AND ADULTS PRICED DIFFERENTLY?

No, pricing is uniform. However, for buffet service, two children under 8 are typically considered equivalent to one adult but please use your best judgement as you know your guests best. Accurate counts are essential to avoid food shortages.

## WHAT IS THE SERVICE CHARGE?

The service charge supports our staff and ensures quality service throughout your event. It covers wages for all personnel involved, including setup teams, servers, bartenders, and kitchen staff.

## CAN WE TAKE LEFTOVER FOOD HOME?

Unfortunately, we are unable to provide leftover food to guests or hosts due to health regulations. All remaining food is disposed of at the conclusion of the event. Thank you for your understanding.

## CAN WE USE THE KITCHEN?

No, for health and safety reasons, only staff members are permitted in the kitchen area. Staff will assist in retrieving items from the cooler as needed. Running water for centerpieces is available in both restrooms, and pitchers are provided for transportation upon request.

## DO YOU ALLOW PETS?

Yes, pets are permitted with prior approval from venue management. Kindly inform us in advance to facilitate the necessary arrangements. All pets must be supervised and kept on a leash at all times.

## DO YOU HAVE ANY VENDOR RESTRICTIONS OR REQUIREMENTS?

Yes, all vendors should be able to provide proof of insurance upon request.

Additionally:

- Hiring a DJ is strongly recommended, as they play a vital role in event coordination. Please note that our staff does not provide Emcee services or technical support for music equipment.
- Cakes and desserts should be sourced from experienced and licensed bakers to ensure stability and safety. The Barn assumes no responsibility for the failure of any outside vendor products.

## IS SMOKING ALLOWED ON THE PREMISES?

Smoking is only permitted in designated areas within the parking lot, ensuring a minimum distance of 15-25 feet from all doorways, including staff entrances and exits.



## CONTACT US



[dkrenning@ranchclub.com](mailto:dkrenning@ranchclub.com)



406-532-1008



The Barn on Mullan



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