



Summit Mountain Lodge Weddings



Welcome

And thank you for thinking of Summit Mountain Lodge as a venue for your special day! Situated high on the Continental Divide, in the middle of the forest with one of the best views in the state, there's simply not a more beautiful place to have your private destination wedding. With the high peaks of Glacier National Park looking on,

Please help us get an idea of what your needs and wishes are for that dream day. In this brochure you will find information on our wedding packages, our property, our world-class steakhouse and on-site catering options. The stunning wedding images you will find throughout this brochure were captured by the talented and Montana based Susan K. Adams.

You may also find more detailed information and photo galleries on our website, glaciertmontanaweddings.com. Here at Summit Mountain we take pride in all we do and hope to be part of your big day. Please let us know if you have any questions by email (info@summitmountainlodge) and we sincerely hope you'll let us shine for you!

Best wishes,

-Marabeth + Ted Chase



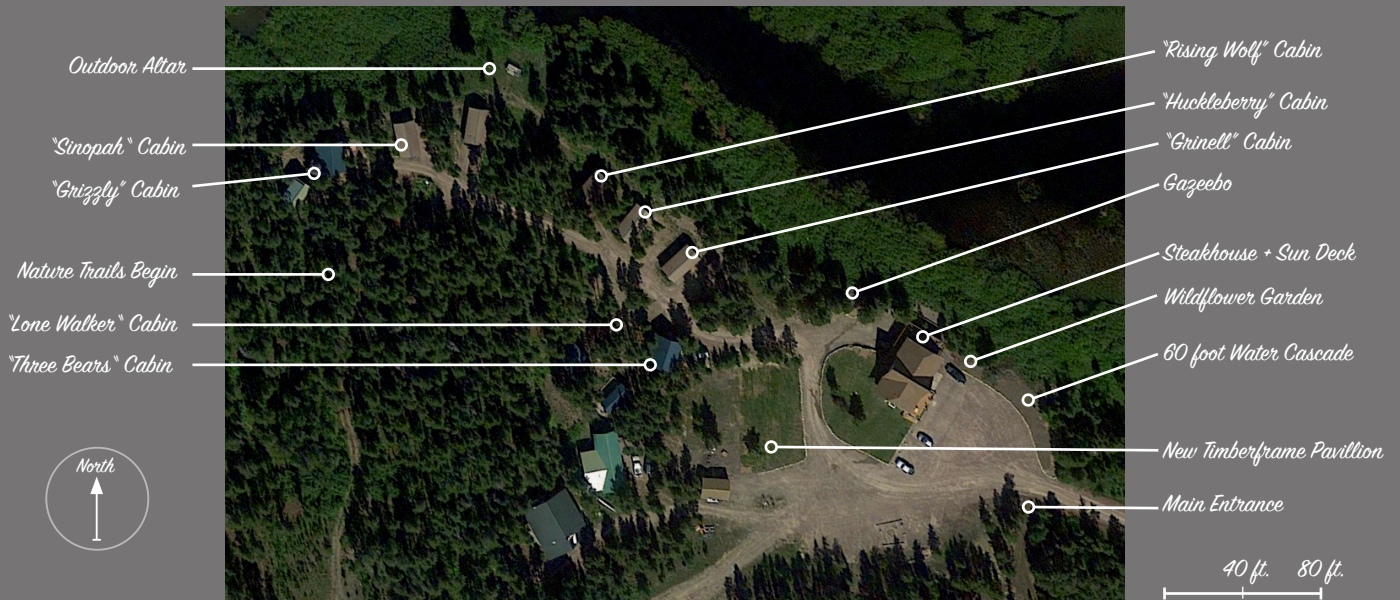
The Venue

If you have been searching for a one of a kind location, overlooking the majestic mountains of Glacier National Park, look no further than Summit Mountain for your celebration.

As you walk out the door of your private cabin, stroll through the enchanted forest in search of moose as you walk along the river towards your intimate setting nestled in the woods. All of the necessities, power, restrooms, cabins, water and more are at your fingertips and within reach from your romantic venue.



Site Map



Our property has some dream locations for wedding photos and special moments. From deep forests to mountain vistas, calmwater, trails through wildflowers, flowing cascades and vibrant gardens we can help you find just the right spot to make images that will last a lifetime.

Many of our guests choose to get married under the big sky in our one-of-a-kind outdoor altar just outside of the Running Rabbit cabin. However, should bad weather come a new and stunning timber framed pavillion will be available in 2018 providing a great alternative to the alfresco Montana wedding experience.



Packages



Glacier Peaks

This is our premiere outdoor wedding package and we can easily tailor to meet all of your needs and budget. We set up your blank canvas and you, mom or your wedding planner take the lead and get creative.

Prices

1-100 guests: \$6,400

101-200 guests: \$7,300

Includes

- o Necessary consultations for specifics and logistics
- o Full use of our timber frame 40ft x 60ft pavilion set up with all tables, chairs, linens
- o Set up of entire buffet dinner with chrome chafing dishes, cutlery along with tables
- o Professionally trained staff for the duration of event
- o Rehearsal and set up a day prior to wedding
- o Use of white or black porcelain dishes, glassware & flatware
- o Decorative bistro lights to illuminate the festivities
- o Power, Water, Restrooms, Garbage cans
- o Time for rehearsal the day before your wedding
- o Take down and clean up of venue
- o Private bar with bartender

Packages



Summit Moments

Our Summit Moments package is our indoor venue for special events. This is just the right space if you're picturing your special day with a small group of friends and family in a more intimate setting.

Our newly remodeled indoor private events space above our Steakhouse features a small private bar, intimate space and offers spectacular mountain views to the north.

Includes

- o Use of our private events space upstairs in the main lodge
- o Set up of tables, chairs, linens to accommodate up to 40 guests
- o Use of white or black porcelain dishes, glassware & flatware
- o Set up of buffet dinner with chafing dishes and cutlery
- o Private bar with bartender
- o Rehearsal and set up prior to wedding

Price

1-40 guests: \$2,500



Accommodations



You will stay in our cozy and well-appointed log cabins along with your families and loved ones during your special celebration. Summit Mountain Lodge is conveniently located in between both entrances to the infamous Going to the Sun Road in Glacier National Park.

Further, we invite you to not only stay with us but also dine with us in our top rated steakhouse before and after your big day.

A Few Notes on Accommodations:

- o All 8 Cabins will accommodate a total of 36 guests comfortably.
- o When you plan a wedding you will have to book the 8 cabins for 2 nights minimum. Since your guests will occupy all cabins, your reception (aka. party time) can continue later into the night!
- o Nightly rates do not include 7MT bed tax.
- o You may either sponsor the cabins for your guests or block off your dates so your guests can call us individually to make their reservations.
- o More guests? There are several great lodging options for additional guests very nearby in East Glacier Park.



Food

We pride ourselves on eating well. That's why we maintain a world-class steakhouse and catering services on the property.

Your wedding menu can take on many forms, from a self-service buffet to an elaborate 5-course meal. We can customize your special day! Here is a look at the buffet packages available:



The Glacier



Choose 2 entrees from the 4 choices below along with a green salad, starch and a vegetable, served with pretzel dinner rolls.

- 1. Roasted Pork Tenderloin:** Slow oven roasted pork tenderloin served with a rich demi glaze.
- 2. Chicken Marsala:** Sautéed and oven roasted chicken breast served with a creamy, portabella mushroom marsala wine sauce.
- 3. Rosemary Herb Chicken:** A chicken breast marinated for 24 hours in a fresh herb, garlic, and white wine sauce.
- 4. Tri-colored Tortellini with Broccoli and Red Pepper:** Served in a rich creamy pesto, alfredo, and white wine sauce.

\$32 per person

The Summit



Choose 2 entrees from the 4 choices below, along with a green salad, starch and a vegetable, served with pretzel dinner rolls.

- 1. Angry Bear Hanger Steak:** Herb and garlic marinated hanger steak topped with burgundy wine demi-glaze or peppercorn whiskey glaze.
- 2. Alaska Salmon Filet:** A delicious fresh oven roasted garlic and red pepper sauce
- 3. Roasted Portabella Mushroom:** Large portabella topped with artichoke and spinach cheese sauce served over red pepper and pesto linguine.
- 4. Summit Prawns Picatta:** Large prawns served with sundried tomatoes, capers in a tangy lemon and a white wine lemon sauce over fettuccine.

\$40 per person

Food

The Two-Medicine



Choose 3 entrees from either of the Glacier or Summit buffet listed above, along with a green salad, two starches and a vegetable, served with pretzel dinner rolls.

\$49 per person

Fresh Salads



Glacier Green Salad: Mixed greens, cucumbers, carrots, red cabbage, grape tomatoes served with Lemon or Huckleberry vinaigrette.

Spinach Salad: Fresh spinach mixed with dried berries, crimini mushrooms, hard-boiled egg, bacon bits, topped with goat cheese and balsamic vinaigrette.

Mediterranean Salad: Classic Greek salad with kalamata olives, sweet red onion, tomato, feta cheese, balsamic vinaigrette.

Starches



- o Baked garlic mashed potatoes
- o Oven roasted baby red potatoes with herbs
- o Basmati rice pilaf with vegetable confetti
- o Long grain rice with slivered almonds

Fresh Vegetables



- o Grilled vegetables (yellow squash, green zucchini)
- o Sautéed broccoli and carrots
- o Green beans with ginger and a hint of garlic
- o Sugar glazed carrots

Food

Hors d'oevers



Price depends on party size and can include:

House smoked trout
Flatbread of the Day
Spinach and artichoke dip
Roasted red pepper hummus
Tomato and basil bruschetta
Marinated grilled prawns or honey ginger prawns-

Bridal Brunch Buffet



Broccoli, spinach, bacon or ham quiche, country style potatoes huckleberry pancakes, fresh fruit mix, gourmet flatbread, tomato bruschetta, penne pesto pasta salad.
Montana coffee traders gourmet blend, orange juice, milk and apple juice.

\$21 per person

Customize

Not seeing your dream scenario? No worries!

We can customize almost any of the above to meet your preferences and dietary needs.

Drop us a line, let's talk about it.





Next Steps

Excited to make your big day happen with us?

Heres what happens next:

- 1. Respond to us by email** to discuss availability and to choose a date with us to book.
- 2. Complete a booking contract** based on which package you choose. We will send this next.
- 3. Return your booking contract and deposit** to save your date.
- 4. Plan your big day** and work with us to ensure things are just how you like them.
- 5. Head into the Montana mountains and get hitched** at Summit Mountain Lodge!





Summit Mountain Lodge

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