

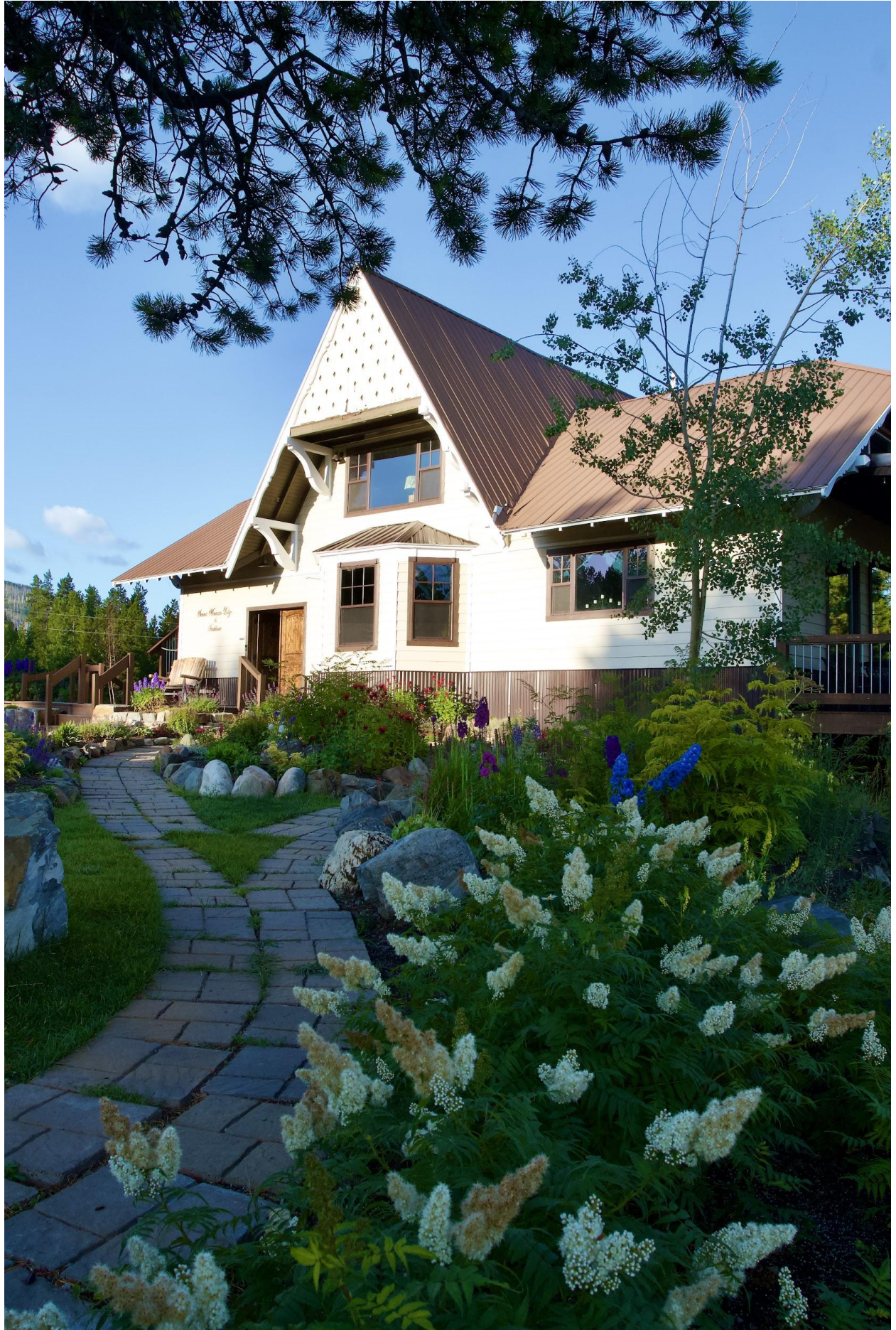
Welcome

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 have more detailed information and photo galleries on our website www.summitmtnlodge.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@summitmtnlodge.com) and we sincerely hope you'll let us shine for you!

Best wishes,



Why choose Summit Mountain?

*We have it all,
lodging for up to 48 people, incredible views of Glacier, top rated
steakhouse on site, open air outdoor pavilion and lush flower gardens.*

*We actually try to save you money, we don't require a wedding planner
unless desired, we can help you coordinate.*

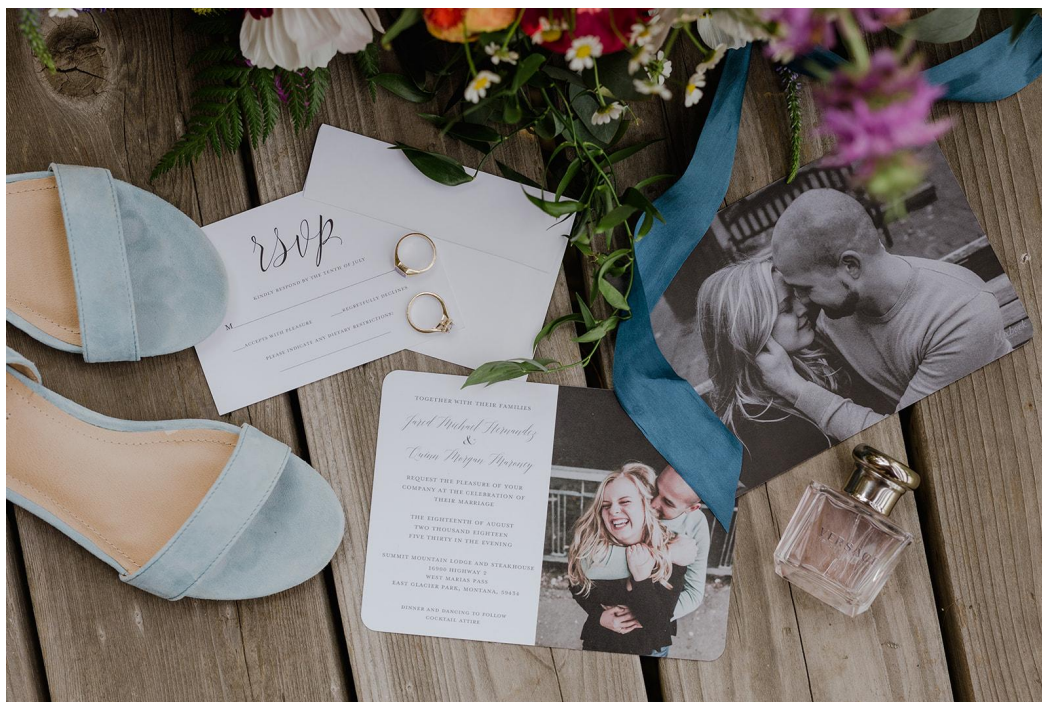
*You won't need to use rental companies or other vendors, you just provide
your decorations and special touch.*



Our 2022 Wedding Packages:

Summit Moments Package

Our **private, indoor** space situated above the restaurant is suitable for small events such as meetings, retreats, reunions and small wedding receptions. The Train Conductor suite can accommodate 25 people comfortably with round and rectangle tables. There is also space available to set up buffet style dinners with a private bar. The packages below do not include alcohol or food, these are packages priced separately.



Photos: Dina remi studios

*We work with you to customize and design your wedding in coordination with your wedding planner and selected vendors. We set up your entire venue with elegant tables, chairs and a buffet style dinner and you simply customize your space with decorations and flower arrangements. This is a preferred package for those who want to sit back and relax and let us take the lead with your vision to create your special day. A perfect dinner and reception space for those who get married in Glacier National Park and are seeking a private, intimate space for their festivities! * The food and alcohol are purchased separately and not included in venue packages*.*

Package Includes:

- Coordination and oversight of reception
- Seating for up to 25 guests
- 4- 60 inch round tables, 2- rectangle tables, chairs and linens for tables
- Cutlery, glassware, elegant dinner plates and white cloth napkins

- Waitstaff and private bartender for your event
- Setup of satellite bar
- Set up of dinner buffet with elegant chafing dishes and cutlery
- Cake table, guest registry and gift tables
- Water station
- Reception set up and tear down
- Up to 10 consultations/emails for specifics and logistics

Price: \$3100.00 for 4 hour time slot and may add ceremony site for \$500.00



Photos by: Susan K Adams

Ceremony site size 12X6 feet

Glacier Peaks Package

If you are trying to make an impression, it doesn't get any better than this space. Our elegant premiere outdoor wedding pavilion overlooks Glacier National Park and can easily be tailored to meet all of your needs and budget. We set up your blank canvas, you, mom or your wedding planner take the lead and get creative adding your decorations and flare. Also, it includes a wedding ceremony site and seating set up.

Package Includes:



- Up to 10 consultations/emails for specifics and logistics
- Full use of our timber frame 30ft x 50ft pavilion set up with all tables, chairs, linens, adjoined to our New Lodge.
- Seating for up to 100 guests
- Set up of entire buffet dinner with chrome chafing dishes, cutlery along with tables, includes professionally trained staff for the duration of event
- Rehearsal and set up a day prior to wedding
- Use of white porcelain dishes, glassware & flatware
- Decorative bistro, overhead chandeliers to illuminate the festivities
- Power, Water, Restrooms, Garbage cans
- Time for rehearsal the day before your wedding
- Take down and clean up of venue
- Private bar with bartender and set up
- Water Station
- Required to book all cabins for 2 nights to eliminate inconvenience with other guests

Prices:	\$6,900	1-50 guests
	\$8,900	51-100 guests

Summit Mountain Steakhouse Catering

We pride ourselves on eating well. [Summit mountain lodge and steakhouse](#), a top rated steakhouse and catering services on the property. We can cater to vegans, vegetarians and gluten free options, all farm to table.

Your wedding menu can take on many forms, from a self-service buffet or an elaborate



5-course meal. We can customize all dinner menus for your special day!

The Glacier Package

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

- 1. Roasted Pork Tenderloin:** Slow oven roasted pork tenderloin served with a rich huckleberry or burgundy demi -glace.
- 2. Chicken Marsala:** Sautéed and oven roasted chicken breast served with a rich, creamy, portabella mushroom and 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.

\$39 per person



The Summit Package

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

1. Angry Bear Hanger Steak: Herb and garlic marinated hanger steak topped with burgundy wine demi-glace or peppercorn whiskey glaze.

2. Alaska Salmon Filet: A delicious fresh oven roasted garlic and red pepper sauce

3. Roasted Portabella Mushroom: Large porta- bella 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.

\$49 per person

Don't like the choices above? Choose entrees from either of the Glacier or Summit buffet listed above or create your own. The entrees all include a green salad, two starches and vegetables, served with bread sticks. We will help customize your special day!

(Price dependent on choices and are subject to change)

Please choose menu items below to accompany your entree.



Fresh Salads

(One choice included with dinner package)

Glacier Green Salad: *Mixed greens, cucumbers, carrots, grape tomatoes served with house made Huckleberry vinaigrette.*

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

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

Starches

- (One choice included with dinner package)
- Garlic mashed potatoes
- Oven roasted red potatoes with herbs
- Basmati rice pilaf with vegetable confetti
- Long grain rice with slivered almonds

Fresh Vegetables

- *(One choice included with dinner package)*
- *Fresh grilled vegetables (yellow squash, green zucchini)*
- *Sautéed broccoli and carrots*
- *Sugar glazed carrots*



Host Bar Packages

All bar packages include beer taps, bartender, and glassware

Beer

Full Kegs - 15.5 gal	\$450.00	(Serves Approx. 165/ 12 oz. pours)
Half Kegs - 7.9 gal	\$310.00	(Serves Approx. 83/ 12 oz. pours)

Wine List \$22.99 to \$39.99

**Seasonal prices subject to change*

The wine lists for this season: (Prices are per bottle)

Cabernet-

2017 Oxford Landing (Australia)
2018 Casarena Areyna (Argentina)
2016 Gunsight Rock (Paso Robles CA)
2018 Wines of Substance (Walla Walla WA)
2018 Two Mountain Winery (Washington)
2018 Avalon Napa (Napa CA)
2018 Vina Cobos Felino (Argentina)
2017 Eberle Vineyard Selection (Paso Robles CA)

Merlot-

2017 Cannonball (Sonoma CA)
2018 Milbrandt Vineyards (Columbia Valley WA)
2017 Revelry Vintners (Washington)
2017 Heron (California)
2017 Robert Hall (Paso Robles CA)
2015 Roth Estate (California)

Pinot Noir-

2018 Castle Rock California Cuvee (CA)
2018 Stephen Vincent (Sonoma CA)
2018 Horizon de Bichot (France)
2017 Boya (Chile)

Red Blend-

2017 Klinker Brick Brickmason (Lodi CA)
2017 Hedges CMS (Washington)

Sauvignon Blanc-

2018 Portillo (Argentina)
2018 Sean Minor 4B (California)
2019 Fleur Du Cap (South Africa)

2018 Tangent (Edna Valley CA)

Pinot Gris-

2019 VINO (Walla Walla WA)

2019 RIFF (Alto Adige IT)

2018 J Dusi (Paso Robles CA)

2019 Portlandia (Willamette OR)

2019 Big Sky (Oregon)

Chardonnay-

2018 Domaine de la Fruitiere (Loire FR)

2019 Novellum (France)

2018 Broadside Wild Ferment (Paso Robles CA)

2018 Pike Road (Oregon)

2018 Raeburn (Russian River CA)

2018 Vina Cobos Felino (Argentina)

2018 Albert Bichot Burgundy Blanc Macon-Villages (Burgundy FR)

****Please note that these wines are recommended by our wine experts and trying to stay on budget for a wedding, if you have any specific kind of wine in mind is most likely we can get it for you but we will have to find out the prices of our distributors.*

(Prices are subject to change each season)

Liquor Packages

Host Bar Packages provide unlimited drink consumption for 3 hours. Assorted soft drink products are included in all package prices.

Premium Spirits

Most from Montana

Open Bar

\$41.50 per person

Spirit of Sperry Huckleberry Vodka, Whistling Andy Cucumber Gin, Whistling Andy Hibiscus Coconut Rum, Glacier Distilling Trapline Rock & Rye, Glacier Distilling Mule

Kick Jalapeno Vodka, Whistling Andy Bourbon, Spotted Bear Vodka, Spotted Bear Coffee Liqueur, Glacier Distilling Fireweed Whiskey, Patron-Silver Tequila, Crown Royal

Champagne Toast // \$4 per person // Single serving

Cake cutting fee and serving: \$200.00



Hors d'Oeuvres Platters

(Serves 25 guests and subject to change depending on season, we can also customize)

Roasted Red Pepper Hummus w/ vegetable and pita tray

Oven roasted garlic and charred red pepper hummus served with carrots, celery, broccoli and cucumber/ 105

Bruschetta

A toasted baguette with tomatoes, basil and parmesan cheese drizzled with balsamic/115

Honey and ginger prawns

Large prawns with a sweet sauce combined with honey, ginger, garlic/185

Exotic grilled sausage (seasonal)

A rich mixture of wild meats topped with a mild spice/245

Romesco prawns

A rich spicy red sauce with tomatoes, roasted red peppers, garlic and almonds/185

Steak Medallions

Lean steak marinated in honey and ginger drizzled with balsamic reduction/ 215

House Smoked Trout

Fresh filets brined and smoked in house and topped with pickled onions and stone ground mustard sauce/ 180

Spinach and Artichoke Dip

A rich creamy base loaded with fresh spinach, marinated artichoke hearts , a bit of garlic served with vegetables and pit bread/115

Beverage Service

Coffee \$34.00 gallon (serves 15 guests)

Montana Coffee Traders with assorted sugar creamer.

Lemonade \$38.00 gallon (serves 15 guests)

Huckleberry Lemonade \$55.00 gallon (serves 15 guests)

Ice Tea \$30.00 gallon (serves 15 guests)

Hot Water for Tea & Hot Chocolate \$35.00 gallon (serves 15 guests)

Lodging in Private Cabins

We have 9 cozy and convenient cabins on site for the duration of your event which are tucked in the forest, and just steps from the wedding pavilion. All our cabins provide spectacular views of Glacier National Park and you and all of the cabin guests can enjoy a free continental breakfast (subject to change depending on Covid restrictions).



We are able to accommodate up to 48 guests on the property in a variety of cabins. During wedding events all of the cabins must be booked for 2 nights so we don't run the risk of inconveniencing guests that are not part of the wedding. This allows you and your party to dance into the night without a "curfew". We don't like surprises just before your special day, neither do you!

*We will block all the cabins for 2 days and we will require a guest list, and a check for the full amount of all the cabins prior to the wedding. These items will be identified on your wedding contract.

Please go to our website for current season prices www.summitmtnlodge.com

Frequently Asked Questions Below

How do I book an event or wedding? Send us an email info@summitmtnlodge.com we will send over a contract for review and confirm the date. You just need to choose the date for lodging and wedding, then work one-on-one with our wedding coordinator to choose a wedding package that's right for you.

Communications: Please try to group your questions and send in an email. Individual emails may get lost and we get inundated with a lot of emails. In the wintertime email is the best method to communicate

Do you allow smoking or vaping on the property? We do not allow smoking on the property

Do you allow PETS on the property? We do not allow pets, occasionally wedding couples are allowed

Where is the closest airport? Glacier International airport in Kalispell is 90 miles to the west and Great Falls is 150 miles east.

How many people can you accommodate in the cabins? We can accommodate 47 people on the property in our cabins.

How many wedding guests can we invite to our event at Summit Mountain? We can accommodate up to 100 guests comfortably for the outdoor pavilion and 25 for the private events space above the restaurant.

Can I choose my own food caterer? No, we don't allow other caterers due to Flathead county health regulations. Although, we can customize our menu to your needs.

Can I provide my own alcohol or bring alcohol onto the property? No, due to the legalities of having a full liquor license Summit Mountain Lodge will need to cater any alcohol during the event, but we do have several options and budgets available.

What options do I have as far as alcohol choices? We can order pretty much any type of alcohol from our distributors given an early notice. We try to choose draft beer so we can continue being eco-friendly and we refrain from ordering bottles or canned beverages.

Can we bring alcohol onto the property? Due to our liquor license no outside alcohol can not be brought onto the property, Summit Mountain caters all alcohol.

How late can our events last? We allow 5 hours from start to finish and an option to purchase more time if you would like.

Can I choose a wedding coordinator to come and help? We help you coordinate the event while you are here, but we do ask you to have a designated person (besides the bride) that will coordinate the wedding with us during the event..

Do you know of any wedding photographers? There are several photographers in the area; we can help point you in the right direction by providing a list of photographers.

When can we start setting up for our wedding event? You are able to come in and decorate the day before at an agreed time, any set up prior to that is difficult.

What time is check-in and check-out for the cabin rentals? Check in time is 3 PM and check out time is 11 AM, depending on the event we may have some flexibility.

Do you offer a wedding brunch or rehearsal dinners? We do offer brunch or rehearsal dinners for your special day, just let us know and we can make it happen.

Do you know of any caterers to make our cake or special desserts? We have some recommendations in our wedding brochure.

Do you allow camping or RV's on your property? We do not allow camping or RV's, but there is a campground very close to our property that has proper camping facilities.

What do I need to do to get prepared to have my wedding at Summit Mountain? You will need to make arrangements for your music, flowers, choice of decorations, wedding cake and photographer.

What happens if the weather gets bad during my event? Our pavilion is enclosed and has walls on it so the weather shouldn't be an issue. There are also portable heaters

How long can the party go? You and your guests are allowed 5 hours with the venue package, you are welcome to continue your reception until midnight but would pay an hourly rate past the 5 hour allotted time.

Where is the summit mountain lodge located?

We are located at US-2, Mile marker 197 on Marias Pass on the East side of Glacier National Park 47 minutes east of West glacier and 1 hour south of Many Glacier. Proper address : 16900 Hwy 2 East Marias, Essex, MT 59916

How far are you from "Going to the Sun Road"? We are 47 miles from the west entrance of Glacier and 54 miles from the East side in St Mary.

What is your cancellation policy? A \$50 cancellation fee will be charged for cancellations on all double cabins (Grinnell, Huckleberry, Rising Wolf, Running Rabbit, Sinopah, single cabin (Lone Walker) and there is a \$100 cancellation policy on our family cabins (Grizzly, Montana and Three Bears). There is a \$15.00 charge when we need to change a reservation. Refunds will be given within 5-7 business days if warranted.

No refund is given for cancellations received after 3 pm, 20 days prior to the reservation date. We don't try to penalize anyone if their plans change but we must adhere to our policies to ensure that we don't overbook and so others may stay with us if your plans change on short notice.

A no-show the date that you were scheduled to arrive will be considered a cancellation of your entire stay.

Is there internet on the property? Yes, there is Starlink satellite internet in the lodge but not in the cabins. It is a bit slower so there is no streaming allowed since we are limited.

Do you offer a free continental breakfast? Yes, for all of our cabin guests from 7:30am-9am. Yogurt, bagels, cereals, oatmeal, fruit, juice, coffee. *If you need something more substantial you may go into town where they charge for the service.* This is dependent on Covid restrictions

Do you give guests breakfast in May? During early season in May and late season in September continental breakfast is limited, plan accordingly.

What are your Check in and Check out times? Check-in time for lodging is after 3:00 pm until 9:00 pm. Please let us know if you will be arriving late and we will try to accommodate your plans.

Check out time is 11:00 am, there is a late fee associated with late check outs unless discussed prior.

Are there Tv's in the cabins? We have 4 cabins with direct Tv, you would need to book an appropriate cabin if needed.

Are we allowed to grill or BBQ in or around cabins? No, we would rather not have the top predators joining guests for dinner. Bears frequent the property.

Do you rent bear spray? Yes, we do for \$20 a bottle for your entire stay.

Can we bring bear spray to Canada? Yes, bear spray is okay but human mace is not allowed

Do we need bear spray? We live in the wilderness, we recommend having bear spray while hiking in the area. Chances are you won't use it but it's better to be safe.

Can we check in when the restaurant is closed? Yes, but occasionally we will leave a note on the restaurant door with check in instructions if we have to leave property during this time.

What are the hours of your restaurant? Hours are 5pm-9pm, 7 days a week until September, we then have varied hours. Some seasons we are closed on Mondays

Do you cater to gluten free options? We are able to accommodate gluten free, vegan and vegetarian options.

Are there any other restaurants in the area? yes, The closest are 6 miles each direction and then 10 miles in East Glacier Village.

Are there grocery stores close by? Yes, there is a convenience store 10 miles away. The next closest are in East Glacier Village and Browning.

Is there house- keeping on site? Yes, limited. We are a leader for eco-friendly lodging and change linens in bathrooms every 3 days unless requested and bed linens every 5 days unless requested.

Are there laundry facilities? Yes, there are coin operated machines and we do sell detergent.

When does the restaurant open? Our restaurant will open approx: June 12th and hours are from 5 pm-9:00 pm and typically will close the 3rd weekend of September, weather dependent.

Do I need a credit card to stay? Yes, When you arrive at the property, we do require a credit card to hold as a security deposit. Barring any damage/ and or extraordinary cleaning. The credit card will only be charged if necessary for extra cleaning or damages.

Can cabin guests drink the water on the property? Yes, it's better than any water you will ever taste. Please don't bring plastic water bottles with you, it's a waste and it annoys us. We are trying to refrain from plastic use.

Does Summit Mountain recycle? Yes, we do what we can but it's not easy while on top of a mountain.

Have more questions? Send us an email at info@summitmtnlodge.com or give us a call at 406-226-9319.



Next Steps

Excited to make your big day happen with us?

Here's what happens next:

- 1. Respond to us by email** to discuss availability and to choose a date with us to book and we will send you a contract to look over.
- 2. Complete a booking contract and send a deposit** based on which package you choose.
- 3. Return your booking contract and deposit** to reserve your special date along with your lodging.
- 4. Plan your big day** and work with us to ensure things are just how you like them.
- 5. Head into the mountains of Montana and get hitched here** at Summit Mountain Lodge!
- 6. Need help with other vendors, see below**

Summit Mountain Lodge

P.O. Box 515

East Glacier Park MT 59434

summitweddingsgnp@gmail.com

(P) 1.406.226.9319

Vendors We love!

WEDDING & EVENT PLANNERS

Wild Meadow Events 406-285-8005 gretchen@wildmeadowsevents.com

Goldfinch Events and Designs: 406-249-2619; cara@goldfinchevents.com

Jennifer Goff Designs: 406-471-9261; jennifergoffdesigns.com
Amy DerringEvents 406-885-0975 amydeeringevents.com
Montana Memories & Events, Tracey McIntyre: 406-261-1416;
montanamemoriesandevents@gmail.com

DJs & MUSIC

M & T Productions: 406-534-9114; mandtproductions.com
Music on the Move: 406-261-6826; musiconthemovemontana@hotmail.com
Destination DJ: 406-212-2314; destinationdj.biz
The MAC Band: 971-679-4368; macbandmontana.com
Northwest Artist Syndicate (Live Music Resource): 406-250-2233;
northwestartistsyndicate.com

FLORISTS

Mum's Flowers: 406-862-2757; mumsflowers.net
Woodland Floral: 406-755-5959; woodlandfloralkalispell.com
Greenwood Events: 406-261-8162; greenwood.events

PHOTOGRAPHY

Dina Remi Photography: 406-230-0128; drtist@gmail.com
Lovelight Photography: 406-270-9075; lovelightmontana.com
Jennifer Mooney Photography: 406-465-5219; jennifermooney.com
Carrie Ann Photography: 406-471-5076; carrieann-photography.net
Kelley Kirksey Photography 406-471-7938 kellykirkseyphotography.com
Susan K Adams Photography: 406-475-0055; susan@skaphotography.com

WEDDING CAKES

Cakes By Debi: 406-752-2978; cakesbydebi.com
Miss Patti Cakes: 406-250-9654; misspatticakes.com

LINENS, DECORATIONS, ETC.

Celebrate! Event & Party Rental: 406-862-4636; celebraterentals.com
The Party Store: 406-892-7368; thepartystoremt.com

SALONS & SPA CARE

Spa at Whitefish Lake: 877-887-4026; lodgeatwhitefishlake.com/spa
Christina Stevens (Hair & Makeup): 406-885-4140; csbridalstyling.com
Tyleighsa Nykole (Hair & Makeup): 206-861-4765; tyleighsanykole.com

DRY CLEANING / PRESSING

Naturally Clean: 406-862-8322. *Bridal gowns, suits and more.*

RENTALS

The Party Store 406-892-7368 thepartystoremt.com

Celebrate event and Party rentals 406-862-4636 celebraterentals.com

Flathead valley Party rentals 406-890-9500 fvpartyrentals.com

VIDEOGRAPHY/ CINEMATOGRAPHY

<http://cj-carter.com/>

cj.nunataq@gmail.com 406-600-3807

