



SUMMIT STATION LODGE

Committed to quality, value and outdoor excitement....

Weddings: A Montana Tradition



SUMMIT STATION LODGE
Hwy 2, Marias Pass, PO Box 230
East Glacier Park, Montana 59434
Phone 406-226-4428
Fax 406-226-9175
www.summitstationlodge.com



WEDDING CEREMONIES

Greetings!

Sitting high above the Continental Divide at an elevation of 6,000 feet, Summit Station Lodge in Glacier Park, Montana is an oasis of serenity set against the rugged beauty of the Rocky Mountains. Your dreams of the perfect wedding will be realized as you and your closest friends and family travel out West to enjoy the grandeur of the Big Sky state.

Summit Station Lodge is the perfect place for your family to gather for your destination-wedding weekend. We have luxury accommodations for your guests in several spacious cabins. The cabins melt with the spectacular views overlooking Glacier National Park.



The Lodge is the gathering place for your guests, housing a full service lounge, including bar, exquisite dining, and a shuttle service. Gather at the Lodge before heading off for a day of world-renowned fly-fishing, exploring Glacier National Park, whitewater rafting, horseback riding, or a day at "Two Medicine" hiking with your bridesmaids.



Our terrace is an ideal place for your outdoor ceremony, with unparalleled views of the north side of Summit Peak and Little Dog Peak mountain range. Your reception will take place outside the magnificent Summit Lodge, where guest will intermingle. Make your grand entrance from the West with the Glacier Mountains on the background.



Spectacular scenery, attention to detail, and a deeply romantic setting are just some reasons why many couples choose Summit Station Lodge for their wedding and/or reception. We know that your wedding is one of the most important events of your life, and our lodge staff has been trained in helping couples to have "fun-not-stress", on this momentous occasion.

Whether you've dreamed about a small intimate affair, or an invite-the-whole-town, old-fashioned hootenanny, we're experienced in taking care of all the details for you.



Summit Station Lodge experienced chef, along with his staff, will prepare some of the most delicious entrees for your reception. We use only the freshest organic and local ingredients to cater your reception or rehearsal

Dinner. Chef Xavier Simental will work with you to customize your menu to meet your needs and tastes, while creating a menu that reflects a sophisticated and hearty interpretation of the West's finest ingredients.



Whether your wedding guests number 50 or up to 200, Summit Station Lodge is the ideal place for your destination wedding. The lodge is available for weddings from June through September. Please note that catering is exclusively provided by Summit Station Lodge.

Call or email our Event Coordinator for more information:

summitfly@aol.com

Phone: 406.226.4428.

We hope you enjoy your experience at Summit Station and we thank you for allowing us to serve you.

The Simental Family



Sample Wedding Menus

Please note that we customize each menu for each couple, a selection of menus is included below. Uniform Chefs will be preparing the following selections::

Montana Barbecue

Entrees
Cutbank Buffalo Tenderloin
Montana Beef tenderloin rubbed with chipotle peppers,
orange & lime juice & fresh herbs
~~~~~  
Barbecue Chicken  
~~~~~  
Sides
Grilled Vegetables,
red & yellow peppers, onions, zucchini & yellow squash
~~~~~  
Salads  
Old-fashioned Potato Salad  
~~~~~  
Mixed Green Salad
with maple syrup-balsamic dressing
~~~~~  
Bread Rolls

## Mediterranean

Hors D'oeuvres  
Stuffed Grape Leaves (Dolmas)  
with a Mediterranean chickpea & rice filling  
~~~~~  
Tuscan Sage & White Bean Crostini
~~~~~  
Antipasti Platter  
Panchetta, salami, marinated artichokes & mushrooms,  
roasted red peppers, olives, roasted garlic  
~~~~~  
Salads/Sides
Caesar Salad with fresh asiago cheese
~~~~~  
Orzo Salad  
orzo pasta, cucumbers, red onions & tomatoes in a basil vinaigrette  
~~~~~  
Greek Salad
artichokes, cherry tomatoes, cucumber,
feta cheese & olives in a balsamic-basil vinaigrette
~~~~~  
Grilled Vegetables  
red & yellow peppers, asparagus, red onions, zucchini & squash  
~~~~~  
Entrees
Salmon Wrapped in Grape Leaves with a Sundried Tomato Pesto
~~~~~  
Chicken Breast Stuffed with Spinach & Feta Cheese Wrapped in Phyllo with a Shitake Mushroom Sauce  
~~~~~

Traditional

Hors D'oeuvres

Baked Brie in Puff Pastry
filled with toasted pecans & brown sugar
with grapes, seasonal fruit & crackers

~~~~~

Fresh Smoked Salmon Fillet  
served with red onions, capers, cornichons,  
cream cheese & crostini

~~~~~

Entrees

Garlic-Herb Rubbed Beef Tenderloin
with a chipotle-cilantro aioli

~~~~~

Grilled Salmon  
with mango-roasted red pepper salsa

~~~~~

Salads

Mixed Green Salad
with a balsamic-maple syrup dressing

~~~~~

Caesar Salad with fresh asiago cheese

~~~~~

Sides

Potatoes Au Gratin

~~~~~

Grilled Vegetables

red & yellow peppers, asparagus, red onions, zucchini & squash

~~~~~

Assorted Breads



Spice in the Glaciers

Hors d'oeuvres

Shrimp Chipotle

large shrimp stuffed with chipotle pepper-
cream cheese & wrapped in bacon

~~~~~

#### Spinach Basil Crepes

stuffed with cream cheese, pine nuts & sun-dried tomatoes

~~~~~

Avacado & Tomatillo Salsa with Chips

~~~~~

### Salads

Mixed Green Salad with toasted pinon nuts, oranges, & lime vinaigrette

~~~~~

Jicama & Sweet Pepper Salad in cilantro-citrus dressing

~~~~~

### Entrees (choice of two)

#### Cumin-Crusted Salmon Fillets

With a roasted yellow pepper sauce

~~~~~

Southwestern Pork Tenderloin with Mango Salsa

(pork tenderloin rubbed with chipotle peppers,
orange & lime juice & fresh herbs)

~~~~~

#### Tomatillo Chicken

Chicken breasts stuffed with portobello mushroom  
& provolone in a green chili-tomatillo sauce

~~~~~

Sides

Grilled Vegetables

red & yellow peppers, asparagus, red onions, zucchini & squash

~~~~~

#### Spanish Rice



## Savor Mexicano

Hors D'oeuvres  
Spicy Cilantro-Chili Shrimp  
with mango salsa

~~~~~  
Spinach Basil Crepes with cream cheese,
pine nuts & sun-dried tomatoes

~~~~~  
Avocado & Tomatillo Salsa with Chips

~~~~~  
Entrees
Carnitas (pork tamales) with Tomatillo-Green Chile

~~~~~  
Chicken Mole  
(chicken breast with a chile-chocolate sauce)

~~~~~  
Southwestern Buffalo Tenderloin

~~~~~  
Sides/Salads  
Jicama & Sweet Pepper Salad in a Cilantro-Citrus dressing

~~~~~  
Mixed Green Salad with pears, spiced walnuts & gorgonzola

~~~~~  
Chilled Marinated Asparagus Spears

~~~~~  
Red Chile Rice

~~~~~  
Assorted Breads



## **Classic Montana Barbeque 2 (for a Casual Rehearsal Dinner)**

### **Passed Hors d'oeuvres**

Three Cheese Quesadillas with a Tomato & Cilantro Salsa, Roasted Anaheim Chili Salsa

with Avocado and Habanero Salsa

Smoked Trout Canapés with a Habanero Horseradish Whip

Radishes and Jicama Wedges filled with a Cilantro and a Southwest Crème

### **Buffet Style Dinner**

Grilled Beef or Buffalo Steaks with Grilled Onions and the BBQ Sauce Xavy's Kitchen

Grilled Chicken Breasts with the Rub & Southwest Seasoning from Xavy's Kitchen

Maple Bourbon Black Beans

Coleslaw with Seeped Cherries & a Champagne Dressing

New Potato Salad with Celery Hearts & Red Onions

Cindy Bread- Homemade Whole Wheat Buns

Buttermilk Cornbread with Honey Butter

### **Dessert**

Apple or Blackberry Cobbler with a Maple Bourbon Sauce



## **Montana- French Fusion Cuisine Stations**

### **Passed Hors d' Oeuvres**

Chicken Pinwheels with the Rub & Montana Contemporary Seasoning

Yak Meatballs with the BBQ Sauce from Xavy's Kitchen

Smoked Salmon Rolls with an Avocado & Dill Mousse

Blue Corn Coated Jalapenos and Serrano Chiles stuffed with Goat Cheese and Jalapenos stuffed with Peanut Butter (an old miner's favorite and actually quite good!)

### **Plated Salads**

Mixed Field Greens with Lemon Stilton, Raspberries, Pinion nuts tossed with a Raspberry Tarragon Vinaigrette

### **Beef Station**

Grilled Bison and Montana Beef Tenderloin with a Chipotle & Wild Mushroom Marsala Sauce, Chimayo Chili & Sage Cream Sauce, Classic Cabernet & Shallot Sauce

### **Seafood Station**

Grilled Glacier Rainbow Trout with a Chipotle Sauce with Toasted Pinion Nuts & Fresh Chives, Habenero Horseradish Whip and a Sauce Noisette

### **Two Medicine Potato Station**

Horseradish Mashed Potatoes

Whipped Potatoes with Crème Fraiche & Fresh Chives

Mashed Potatoes with Chimayo & Poblano Chilis

Sweet Potato & Ginger Mashed Potatoes

### **Accompaniment Station**

Haricot Verts with a Citrus Lime Sauce

& Orange Buttered Baby Carrots

Wholewheat Dinner Rolls with Sage Butter Flowers



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