



Summer 2022 Private Functions at Galena Lodge

Thank you for considering Galena Lodge for your group gathering. The beautiful surroundings and historic lodge are only a small part of what will make your event special. We will work with you to personalize your event. At Galena Lodge, we prepare our food from scratch using the finest fresh ingredients. Galena's warm and friendly staff will ensure that your guests have a memorable experience. We enjoy what we do and it shows. We look forward to the opportunity to work with you.

Deposit/ Lodge rental fee

A deposit is required to reserve a date for your private event and is non-refundable. Deposits act as a lodge rental fee and are not applied toward your final catering bill but cover wedding site rental & set up. Galena Lodge is open to the public until 5:00pm daily therefore our private events begin at 5pm or later.

Deposit/Wedding Ceremony Rental Fee-including wedding site setup 5:00pm to 11:00pm.....	\$2700.00
Midnight departure additional.....	\$250.00 plus sales tax

Lodge Capacity

Galena Lodge has a maximum allowance of 200 people for a private event. The lodge dining room can accommodate a maximum of 70 dinner guests and additional space is available on our beautiful lawn and will require the renting of a tent from a local Tent Rental Company. We have 10 picnic tables that can be used for outdoor seating on the deck/lawn (each picnic table seats 8-10 for a total of 80-100 people). Additional tables and chairs will need to be rented for additional guests.

Weddings

Considering Galena? If you have not already, it is time for you to take a stroll around the lodge. Located within an eight minute walking distance from the lodge, Senate Meadows provides a dramatic site for your wedding ceremony. Picture beautiful wide-open meadows (complete with wildflowers or snow if you're lucky) with a backdrop of Galena Peak and the Boulder Mountains. Senate Creek serenades your guests with her beautiful melody.

For seating at your ceremony Galena has wooden benches that can seat a total of 60 people as well as 50 wooden chairs, which we will happily transport to the wedding site the morning of your event free of charge. If you require additional seating we are happy to make recommendations for a local rental company.

Wedding Event Coordinators

We frequently work with event planners/coordinators. Prior to working on your event we need to know if you are working with a coordinator and the role that each person is expected to play. We allot time for one consultation with coordinators. We recommend that you are present during this consultation. Expectations of each party will be discussed at this time. After this we expect to be in communication with either you or your coordinator.

Our staff will be busy the day of your event preparing food, setting up the dining and bar areas, and preparing for the guests to arrive. Unless we are hired to do so, Galena staff does not set up the wedding decorations, seating charts, rental equipment, etc. They also are not responsible for breaking down and disposing of your decorations or rental equipment at the end of your event. This is the responsibility of the wedding party and/or your wedding coordinator depending on your agreement.

Other Considerations

Galena will provide white linen tablecloths and napkins for your event at no additional fee. Tablecloths are to be used to cover your dinner tables, the bar and our buffets only. Rental of additional linens can be arranged if necessary.

All parties are scheduled to depart at 11:00 PM. Last call will be 15 minutes prior to your departure at 10:45. Arrangements can be made for Midnight departure for an additional fee of \$250.00.

Due to Galena's remote location we highly recommend that you consider shuttle services for your event. Galena Lodge works with many different transportation providers and we would be more than happy to recommend some for your event. Your guests will appreciate the ride home!

Being eternal optimists, we believe your event will be perfect and will work hard to make it so! Unfortunately, changing weather conditions are always a possibility in the mountains. In planning your event, bear this in mind and come up with bad weather contingencies. Our staff will need to know how your event is to be set up 24 hours prior to your guest's arrival. Special covers, tents and equipment for such situations remain your responsibility. We are happy to make recommendations for rental equipment.

Sales tax, currently at six percent, will be added to the total food and beverage cost. Twenty percent gratuity on all food and beverage sales will also be figured into the final bill for your event. **These costs are not reflected in our menu prices.**

A final guest count is required one week prior to your event, or earlier if possible, to facilitate food ordering and preparation. You will be held accountable for the final count, even if your guest count decreases. If your guest count increases, you need to notify the lodge as soon as possible. Due to our remote location, it is difficult to get food deliveries to the lodge. If your guest count increases dramatically, you may run out of food at your event. Please try to pin down elusive guests if at all possible. We can provide you with a billing estimate prior to your event, which will include food cost, lodge rental, and an estimate on alcoholic beverages. Any changes to the details outlined in the estimate may result in a price increase. If your function requires additional staffing, you will be charged.

Galena lodge is located with-in the Sawtooth National Recreation Area. The lodge is a much cherished community asset. We ask that you care for the facilities as if they were your own. In extreme instances we may be forced to charge a clean-up fee if you or your guests in any way damage, or leave trash on our facilities, grounds, and/or wedding sites. Since we are in the National Forest, Forest Service regulations do apply.

Labor

Event labor must be provided by Galena Lodge. All events require a minimum of 7 staff (kitchen and servers). Additional staff will be required depending on your specific event (number of guests and your choice of food and beverages). Labor will be charged \$35/hour per staff. Gratuity will not be charged on labor. Please inquire as to specific labor estimates.

Beverages

A selection of beverages is included in our dinner menu pricing. These beverages, (iced tea, lemonade, coffee, tea, and a selection of sodas) will be provided for your guests. Other beverages can be made available for an additional charge (Mineral Water, Spring Water, Espresso, Alcohol, etc.).

Alcoholic Beverages

Please note that Galena is required to purchase and dispense all alcoholic beverages for lawful and liability reasons. You or your guests therefore may not provide your own alcohol, nor can there be a bartender that is not a Galena employee. If our staff discovers you or your guests bringing alcohol onto the grounds, it will be confiscated and our normal corkage fee will apply.

Beer

We typically have 4 beers on tap at a price of \$7.00/ pint as well as a selection of bottled and non-alcoholic beers that run between \$4.00 & 9.00/bottle. You may also wish to purchase a keg for your event. Typical keg prices run from \$250.00 to \$350.00 depending on the beer you choose. There are approximately 120 pints in a keg.

Galena Lodge Keg Prices

Below are some popular choices. We will be more than happy to quote you a price on the keg of your choice. Half kegs are also available.

Coors and Coors Light \$250.00

River Bend Brewery (made locally) Pale Ale, Bitter or Porter \$375.00

Deschutes Brewing Company Mirror Pond Pale Ale \$375.00

Full Sail Amber Ale \$375.00

Sawtooth Brewery (made locally) \$375.00

Warfield (made locally) \$400.00

New Belgium Brewing Company \$375.00

And many other beers from Idaho and beyond, so just ask!

Wine & Champagne

To help facilitate your wine selections we have put together a list of wines and Champagnes that we love to serve. This list is small yet well represented from all around the world. If there is a wine or Champagne that you would like to have and you do not see it on the list just ask, we can most likely arrange it for your event. You will not be held responsible for any extra wine which has been selected from our wine list. Galena Lodge always has extra wine and on hand so there is no need to worry about running out.

We recommend one case of wine per 20 people if you are not serving beer or hard alcohol, or one case per 40 people for functions serving wine, beer, and/or hard alcohol. Typically about 8 glasses are poured from a bottle of champagne. These are filled to about 1/2 of their capacity for a toast.

Hard Alcohol

If you choose to have an open bar at your event, drinks can be purchased by the glass or in designated quantities. You may work with our standard bar setup or you may request specific liquor and we will be happy to quote you a price on your selection. We will make sure to have plenty of what you requested on hand for your event. If you choose not to provide hard alcohol, a cash bar will be set up for your guests (unless you specify otherwise). Well drinks at Galena cost \$8.00/glass and most call drinks cost between \$9.00-\$10.00/glass.

How to Price out My Wedding

You might be trying to figure out how much all of this is going to cost. At Galena, we try to make things pretty easy for you and us. Here is a generic breakdown of wedding costs in regards to Galena Lodge.

Lodge rental fee (due at the time of booking) \$2700

Labor (may vary-please inquire) estimate \$35/hour per staff above the seven base staff provided

Food (including appetizers, dinner, and any late night food) \$ varies

Beer \$ varies

Wine \$ varies

Bar \$ varies

Tax 6%

Gratuity 20%

Additional charges if necessary (these would be confirmed before being charged)

Additional labor

Late night food

Late night departure

Wine Glass upgrade

Propane fuel for patio heaters

Thank you for choosing Galena Lodge for your group gathering. We require payment of the Wedding Site Rental/Lodge Rental Fee in full in order to reserve a date for your event. After reading and signing the following contract, please return the contract and your building rental fee to Galena Lodge. We will contact you to discuss your menu and associated details.

Rental and Catering Contract

I agree to notify the lodge with my final guest count & entrée choices **one week** prior to my event, or earlier if possible, to facilitate food ordering and preparation. I understand that I will be held accountable for the final count, even if my guest count decreases. I have read, understand, and agree to/with all of the terms and information in this packet regarding private parties/ special events at Galena Lodge. I understand that the Wedding Ceremony and Lodge Fees are non-refundable.

I understand that the standard lodge rental is from 5pm to 11 pm. I am aware that I have the option to make arrangements for extending the time prior to the day of the event.

I understand that the deposit and final payment for my event will need to be paid with a check to Galena Lodge.

Name(s) (please print) _____

Signature _____ Date _____

Signature _____ Date _____

Date of event _____

Type of event _____

Contact information:

Address _____

Phone(s) _____

e-mail(s) _____

Additional Contract Notes:

Credit card on file for wedding

◆ Credit Card: # _____ Exp. date _____ CVC Code _____

Name as appears on card (please print) _____

Signature of Card Holder _____

Mailing address of card holder _____

Please mail contract and deposit check to Galena Lodge HC 64 Box 8326 Ketchum ID 83340

Galena Lodge Summer Menus 2020

Our summer menus are designed to give you freedom to plan your party and make your event unique. We prepare everything fresh and try to use local and organic products where price and availability allow. The menus are priced so that you can choose two entrée plates, plus either roasted or steamed vegetables to accompany the entrée. Each comes with a Salad; which varies by the menu. The Galena Peak menu is set up for plated service. Any of the others can be serviced as buffets or plated dinners. However, our barbeque menu is recommended to be a buffet (it's just more fun that way).

Remember this is just a starting point, if there is something else that you would like, let us know, we will make every effort to make it happen for you.

All prices and availability are subject to change based on the market rate.

Galena Peak Menu

Salads

Choose one

Local organic greens with fresh goat cheese, cherry tomatoes and lemon vinaigrette

Shaved fennel and white bean salad with a citrus vinaigrette over local organic greens

Roasted beet salad with Stilton cheese, toasted walnuts over local organic greens

Idaho halloumi cheese on organic greens with strawberries and candied walnuts

Main courses

Choose two items

Alaskan halibut marinated with lemons, olive oil and thyme, served with tomato and herb pistou
(Fresh Alaskan Halibut roasted with the flavors of citrus and thyme, served moist and flaky)

Rosemary and garlic rubbed beef tenderloin with a green peppercorn demi-glace
(A flavorful tenderloin rubbed with rosemary and garlic before being seared on the grill)

Idaho Lamb Chops: 3 Lava Lake Lamb rack chops with a mint sauce verte
(Local Lava Lake Lamb is nationally recognized as one of the finest Lamb producers in the country)

Grilled king salmon fillet with a tomato and caper coulis
(The king of Salmon grilled with a light and tangy sauce)

Desserts

Dessert choices listed below

Estimated price \$72.00/person plated

Price does not include tax or gratuity

Titus Peak Menu

As a buffet choose two salads from this or the following menus and two entrees. For a plated option, choose one salad and two entrees, which we offer to your guests. Summer vegetables and an appropriate starch will accompany entrees

Salads

Caesar Salad; crisp romaine lettuce with Parmesan croutons and lemony caesar dressing

Wild rice and apples in citrus vinaigrette with fresh greens

Organic green salad with marinated cherry tomatoes, feta cheese and a red wine vinaigrette

Panzanella salad, an Italian bread salad with tomatoes, cucumbers and peppers

Fresh mozzarella and tomato salad over greens with tomato vinaigrette and fresh basil

Entrees

Choose Two

Coffee and spice rubbed beef flat iron steak with a whiskey jus
(Flat Iron steak with spices and a hint of coffee and a rich whiskey jus)

Grilled Idaho trout with a choice of sauces
(Choose a spicy Cajun inspired remulade, a tangy lemon caper beurre blanc or an herby sauce verte)

Free-range grilled chicken marinated with rosemary, garlic and lemon
(Tender chicken on the bone, grilled with great summer flavors)

Cuban rubbed pork tenderloin with slow cooked peppers and leeks
(Bright citrus and herb flavors paired with Spanish influenced peppers and leeks)

Desserts

Dessert choices are listed below

Estimated price \$48.00/person buffet, \$52.50/person plated
Price does not include tax or gratuity

Owl Creek Menu

As a buffet option, choose three salads or veggies and two main courses.

For plated dinners, choose one salad and we can offer your guests a choice of two entrees or a combination plate to serve everyone. An appropriate starch and seasonal veggies will accompany your entrée choice

Salads and Veggies

Green bean and tomato salad with red wine vinaigrette

Nicoise potato salad with olives and a lemon dressing

Cucumber salad with a light rice wine vinaigrette

Summer organic green salad

Penne pasta salad with roasted veggies

Mains

Grilled herb marinated chicken

(Marinated with lemon, rosemary and oregano, then grilled to juicy perfection)

Beef tri-tip with rosemary pesto

(Tender Beef Tri-Tip seasoned and grilled then served with fresh rosemary pesto)

Herb rubbed pork loin with caramelized shallot jus

(Tender Pork Loin, rubbed with thyme, sage and garlic with an amazing caramelized shallot jus)

Grilled Idaho trout with lemon and caper butter

(Fresh Southern Idaho Trout grilled and topped with a lemon and caper compound butter)

Dessert

Dessert choices are listed below

Estimated price 42.50/person buffet or 47.00/person plated

Price does not include tax or gratuity

Horse Creek Barbeque

The horse creek barbeque menu is our traditional western BBQ menu.

Salads and Such

House made potato salad

Summer coleslaw

Corn and black bean salad

Green salad with choice of dressings

Corn on the cob

Baked Beans

From the 'que

Pulled Pork BBQ, Beef Tri Tip, and Local Trout

Smoked chicken, legs breasts and thighs

1/3 pound Idaho beef burgers

Beef hot dogs

Extras

This menu also includes sliced fruit platter, corn bread, house-made wheat bread, honey butter, all the buns and condiments and lots of napkins

Dessert

Choice of berry cobbler, apple cranberry crisp or cookie and brownie trays

Estimated price 37.00/person

Price does not include tax or gratuity

South Western Taco Bar Buffet

Salads

Green salad with cilantro chili dressing

Black bean and corn salad

Dinner

Taco, Taco!! Taco Bar

Mahi-Mahi marinated with cilantro and Lime

Green chili braised chicken

Carnitas style slow cooked pork

Spanish Rice

Cabo sauce

Green and Red Salsa

Cabbage

Tomatoes

Shredded Cheese

Corn Tortillas

Dessert

Apple cranberry crisp or berry cobbler served with fresh whipped cream

Estimated price \$32/person

Price does not include tax or gratuity

River And Range Menu

Our answer to surf and turf is one of our most popular options and a great way to highlight some of Idaho's best products (besides the potatoes).

Salads (choose one)

Local organic greens with fresh goat cheese, cherry tomatoes and lemon vinaigrette

Shaved fennel and white bean salad with a citrus vinaigrette over local organic greens

Green Bean and tomato salad with red wine vinaigrette

Nicoise potato salad with olives and a lemon dressing

Idaho Halloumi cheese salad with strawberries and candied walnuts

Entrée

Rosemary and garlic rubbed leg of Lamb with a red wine jus pairs with Idaho trout with herb and caper sauce verte served over smashed Idaho potatoes with seasonal vegetables

Not from Idaho (Alaskan) Wild Sockeye Salmon (add \$5.00/person)

Estimated Price \$47.00/person

Price does not include tax or gratuity

Dessert Menu

All menus come with the choice of one dessert. Additional desserts are available for \$3 per person. We are also happy to price a dessert buffet option for your event.

Chocolate mousse

rich mousse served with shaved white chocolate and berries

Fallen chocolate cakes

with a warm, molten center, with a berry coulis

Apple cranberry crisp

with a sweet, crumbly served hot with vanilla ice cream or whipped cream

Berry Cobbler

great any time of year with whipped cream

Tiramisu

the italian classic with espresso soaked lady fingers and whipped mascarpone

House baked Cheesecake

with berry sauce

(for up to 70 people)

Homemade Cookie and Brownie Trays

A variety of chocolate chip, peanut butter chocolate chip banana and Oatmeal Raisin Cookies and our famous Chocolate Chili Brownies

Wagon Wheels

Vanilla ice cream sandwiched in between homemade chocolate chip cookies rolled in shaved chocolate

Summer Appetizer Menu (per person)

Passed

Caramelized Onion and Gruyere Cheese Tarts \$3.25

Fresh Chevre Crisps With Thyme and Lemon Zest \$3.25

Summer tomato bruschetta \$3.50

Green Chili Braised Pork tostadas \$3.50

Gravlox Potato Crisps \$3.75

Thin sliced leg of lamb with tatziki on grilled bread \$4.00

Cilantro pesto shrimp \$4.25 or \$5.25 plattered

Avocado and shrimp ceviche tortilla crisps \$4.75

Mango and red pepper crisps \$3.00

Chips, homemade salsa and guacamole \$4.50

Roast Beef with Horseradish cream on Grilled Bread \$4.25

Pulled Pork Sliders (great for late night) \$5.00 each

Focaccia Pizzas with a variety of toppings \$4.50

Ahi tuna crisps with citrus slaw and spicy chili sauce \$7.50

Italian style meatballs \$6.00

Pints of bacon: simple, crispy bacon to grab and go \$4.25

House Smoked Trout with creole aioli on a potato crisp \$3.75

Summer Appetizer Menu (per person)

Platters

Mezze Platter includes Hummus, Baba Ganoush, Olive Tapenade, Red Pepper Aioli with Pita Crisps and Flatbread
\$6.00/person

Antipasti Platter includes a selection of sliced meats (Salamis, Prosciutto etc.), olives and pepperoncinis and hard cheeses
\$8.00/person

Domestic Fruit and Cheese platter contains an assortment of cheeses with fresh fruit and crackers
\$7.00/person

Import and boutique cheese platter includes manchego, brie, halloumi and imported bleu cheese with fruit and flat bread
\$9.50/person

Fresh & Roasted Veggie platter is various vegetables and dips for a refreshing appetizer choice
\$6.50/person

Full Charcuterie Table: assorted cured meats, assorted boutique cheeses, housemade dips including hummus and baba ganoush, flatbreads, focaccia pizza, assortment of fresh and grilled veggies, bacon, pickled vegetables, and fresh fruits.
Imagine a Mediterranean appetizer feast!
\$21/person

What is provided with my event?

Indoor seating for 70

10 Outdoor picnic tables for 80-100

48 wooden chairs for wedding site

12 wooden benches for wedding site

Silverware for up to 150

Flatware for up to 150

Glassware for up to 150

Salt and pepper shakers for tables

Outdoor PA system and generator for wedding site

Tables for bar, guest book, gift tables, buffet, cake, and possibly others

2 round appetizer tables

Outdoor and indoor bar setup

6 shade patio umbrellas

Use of lodge including bathrooms, bike shop for bridal party private space, and dining room

Beverage station and staff at wedding site

Wedding planning time for Galena Lodge staff

Large deck can be used for dancing and cocktailing

Set up & breakdown of wedding ceremony site as well as reception (does not include rentals)

White linens and napkins for tables provided by Galena Lodge (may not be compatible with rental tables)

Servers and bartender for the evening

4 Patio Heaters are available for rent for \$40/each including fuel