

Snowbowl Catering & Special Events 2026

The Last Run Inn at Montana Snowbowl is a unique and affordable location for your wedding, family reunion or any other special event. Our facility has great views of surrounding mountains and a warm atmosphere with a handmade Rumford fireplace. Our Food and Beverage Manager, Garland Davis, has worked in the catering business for over 25 years.

The cuisine for your party can be informal with an assortment of appetizers, a more substantial dinner or a combination. Listed below are our buffet dinners and on a separate list you will find our appetizer menu, but these are just a start, if there is something special you would like just let us know.

BUFFET DINNERS

Buffet dinner prices are per person and include your choice of two side dishes (Southwestern Buffet has set side dishes), assorted soft drinks and fresh bread. Dinners are served buffet style, for full service (plated dinners) please add \$3.00 per person or for family style service add \$2.00 per person.

PRIME RIB ROAST

Roasted in our wood fired oven and cut to serve in 8 oz slices, garnished with wasabi whipped heavy cream or herbal horse radish.

*\$31.98 per plate**

SIRLOIN STEAK

6-8 oz sirloin cut grilled on the BBQ

*\$24.98 per plate**

GRILLED CHICKEN BREAST

Choice of marinades (teriyaki, Jamaican jerk, Pesto & olive oil or homemade BBQ sauce) and grilled on the BBQ.

\$19.98 per plate

CHICKEN KABOBS

Grilled with a light ginger-teriyaki marinade or Jamaican jerk & citrus salsa

\$21.98 per plate

SALMON

Grilled with a light ginger-teriyaki marinade or baked with lemon and dill butter

\$25.98 per plate

CHICKEN PARMESAN

Parmesan crusted chicken breast, pan fried and served with our home made marinara sauce

\$19.98 per plate

SOUTHWESTERN BUFFET

Fajita bar with sautéed beef strips and chicken enchilada casserole with all the condiments including guacamole, sour cream, salsa, pico de gallo, refried beans, etc.

\$21.98 per plate

Vegetarian entrées like our eggplant lasagna are also available

**Beef selections can vary in cut and price based on market price and availability of cut*

Side Dish Selections

Salad: greens with a choice of vinaigrette or ranch dressing, Spinach salad, Caesar salad, red potato salad

Vegetables: corn on the cob-when available, sautéed medley of carrot & zucchini, other seasonal vegetables

Pasta and Rice: vegetable pilaf, wild rice blend, Spanish rice, pasta with olive oil and fresh basil

Potato: baked potato, oven roasted red potatoes, scalloped potatoes with goat cheese, smashed potatoes with gorgonzola

Beans: cowboy baked beans, spicy black beans

Snowbowl Specialty Combination Buffet Dinners 2025

THE LONGHORN

Delicious 8oz. New York Steaks grilled to perfection and Breast of Chicken slowly cooked in Snowbowl's special marinade; side dish suggestion: cowboy baked beans, fresh corn on the cob and vinaigrette tossed salad or your choice of sides.

\$30.98 per plate

THE PARADISE

Roasted Beef Tenderloin, sliced and served with burgundy mushroom sauce and Grilled Salmon with a light ginger-teriyaki marinade or baked with lemon and dill butter, side dish suggestion: roasted red potatoes, green beans with red pepper and almonds and a vinaigrette tossed salad or your choice of sides.

\$35.98 per plate

PIZZA

Scratch made in house, starting with the flour, adding quality fresh ingredients and baked in the wood-fired oven. Choice of several traditional or gourmet pizzas.

CHEESE PIZZA

\$16.50 per pizza

DELUXE PIZZA

Choose three toppings from our wide selection of either vegetarian ingredients including roasted peppers, mushrooms, roasted garlic, fresh tomatoes, bell peppers, onions, and more, or meat toppings including pepperoni, andouille sausage, Canadian bacon, pastrami and more.

\$19.00 per pizza

All food and beverage charges are subject to a 18% service charge (gratuity).

Drink Prices for Last Run Inn

Liquor & Cocktails: Well Drinks...\$4.75; Call Drinks.....\$6.00+; Premium Drinks.....\$7.00+

Beer: Draft Beer by the Keg: Domestic \$269; Micro Brew \$299+

Draft Beer by the glass: Domestic & Micro Brew.....\$4.50-\$5.75+

Packaged & Bottle Beer: Domestic.....\$3.75; Micro Brew & Imports.....\$4.50+

Wine: Regular Bottles: From \$24.00; Champagne \$28.00; House Wine by the liter \$20.00;

Soft Drinks: \$1.50-\$2.00; Soft drinks are included with the Buffet Dinners. Hosted assorted soft drinks are also available at \$.89 per invited guest for gatherings using the Hors D'oeuvre menu.

Please note-prices are subject to change without notice due to changes in wholesale costs