



## Summer 2025 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 5:30pm or later.

Deposit/Wedding Ceremony Rental Fee-including wedding site setup 5:30pm to 11:00pm.....	\$3400.00
Midnight departure additional.....	\$500.00 plus sales tax

### Lodge Capacity

Galena Lodge has a maximum allowance of 170 (including vendors) 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.

### Insurance

We highly recommend getting event insurance for your special day. It is fairly inexpensive, gives you peace of mind, and could be quite helpful if there were a forest fire or something unexpected.

## 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 \$500.00.

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 may be required depending on your specific event (number of guests and your choice of food and

beverages). Labor for all staff 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 (Sparkling 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 \$275.00 to \$400.00 depending on the beer you choose. There are approximately 120 pints in a keg.

### Galena Lodge Keg Prices

Below are some popular choices and attached a more extensive list of kegs that we can serve at Galena - [Event Beer Keg List](#) 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 \$300.00  
Deschutes Brewing Company Mirror Pond Pale Ale \$425  
Sawtooth Brewery (made locally) \$425  
Warfield (made locally) \$425.00  
New Belgium Brewing Company \$425  
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 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 \$9.00/glass and most call drinks cost between \$10.00-\$11.00/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) = \$3400  
Labor (may vary-please inquire) = estimate \$35/hour per staff  
Food (including appetizers, dinner, and any late night food = \$ varies  
Beer = \$ varies  
Wine = \$ varies  
Bar = \$ varies  
Tax = 6%  
Gratuity = 20% on food and beverage costs  
Midnight Departure (instead of 11 pm) = \$500  
Propane fuel for patio heaters = \$50/heater

## What is provided with my event?

Indoor seating for 70  
10 Outdoor picnic tables for 80-100 - (8' x 2'4") - 5 ft wide when you include the benches  
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  
(in total we have 6x 6-ft tables, 4x 8-ft tables, 2x 4-ft round tables)  
Outdoor and indoor bar setup  
6 shade patio umbrellas  
Use of lodge including bathrooms 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 (charged at \$35/hour)

4 Patio Heaters are available for rent for \$50/each including fuel

## **Galena Rental and Catering Contract**

Thank you for choosing Galena Lodge for your group gathering. We require payment of the 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 lodge rental fee to Galena Lodge. We will contact you to discuss your menu and associated details.

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 the setup/breakdown expectations ([attached here](#)) as well as the vendor expectations ([attached here](#)). I understand that the Lodge Rental Fee is 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. If it is paid with a credit card there will be an additional 4% charge to cover credit card fees. The final payment is due within one week after the final invoice is emailed to you - if you are leaving immediately for a honeymoon, please make arrangements to pay beforehand.

Name(s) (please print) \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

Date of event \_\_\_\_\_

Type of event \_\_\_\_\_

Tent Rental Company (required if more than 70 guests) \_\_\_\_\_

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 \_\_\_\_\_

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**Please mail contract and check to Galena Lodge HC 64 Box 8326 15187 State Highway 75 Ketchum ID 83340**

# Galena Lodge Summer Menus 2025

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. 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. Kids under 12 will be charged at 50% of price. Vendor meals will be charged at 75% of the price.

## Menu Formats

- Plated dinners with two entree options available for parties with less than 70
- Plated dinner with one entree option available for parties with less than 100
  - Buffet option available for everyone

# Summer Appetizer Menu (per person)

## Passed

Caramelized Onion and Gruyere Cheese Tarts \$3.75	Roast Beef with Horseradish cream on Grilled Bread \$4.75
Fresh Chevre Crisps With Thyme and Lemon Zest \$3.75	Pulled Pork Sliders \$5.75 each
Summer tomato bruschetta \$3.75	Focaccia Pizzas with a variety of toppings \$5.00
Gravlax Potato Crisps \$4.25	Ahi tuna crisps with citrus slaw and spicy chili sauce \$8.25
Thin sliced leg of lamb with tzatziki on grilled bread \$5	Italian style meatballs \$6.50
Cilantro pesto shrimp \$4.75 or \$5.75 plattered	Pints of bacon: simple, crispy bacon to grab and go \$4.50
Avocado and shrimp ceviche tortilla crisps \$5.25	House Smoked Trout with creole aioli on a potato crisp \$4.25
Mango and red pepper crisps \$3.75	

## Platters

Chips, homemade salsa and guacamole \$6.50/person
Mezze Platter includes Hummus, Baba Ganoush, Olive Tapenade, Red Pepper Aioli with Pita Crisps and Flatbread \$7.00/person
Antipasti Platter includes a selection of sliced meats (Salamis, Prosciutto etc.), olives and pepperoncinis and hard cheeses \$9.00/person
Domestic Fruit and Cheese platter contains an assortment of cheeses with fresh fruit and crackers \$8.00/person
Import and boutique cheese platter includes manchego, brie, halloumi and imported bleu cheese with fruit and flat bread \$10.50/person
Fresh & Roasted Veggie platter is various vegetables and dips for a refreshing appetizer choice \$7.00/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! \$23/person



# **Galena Peak Menu (plated)**

Summer vegetables and an appropriate starch will accompany entree choices.

## **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 - and offer both options to your guests)*

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 filet with a tomato and caper coulis  
*(The king of Salmon grilled with a light and tangy sauce)*

## **Desserts**

See dessert choice list on separate page below

**Estimated price \$77.00/person plated**

*(Price does not include tax or gratuity)*

## **Titus Peak Menu (plated or buffet)**

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 your dinner for either the plated or buffet option.

### **Salads**

*(Choose one)*

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 items)*

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**

See dessert choice list on separate page below

**Estimated price \$52.00/person buffet, \$56.00/person plated**

*(Price does not include tax or gratuity)*

# **Owl Creek Menu (plated or buffet)**

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. Summer vegetables and an appropriate starch will accompany your dinner for either the plated or buffet option.

## **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

## **Entrees**

*(Choose two items)*

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**

See dessert choice list on separate page below

**Estimated price 46.00/person buffet or 51.00/person plated**

*(Price does not include tax or gratuity)*

## **River And Range Menu (plated)**

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 \$52.00/person**

*(Price does not include tax or gratuity)*

# **Horse Creek Barbeque (buffet)**

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 42.00/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**

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 \$37/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

# **Late Night Food Menu**

Minimum charge (\$300)

- Fries with housemade fry spice and fry sauce \$4.00/person
  - Grown Up Grilled Cheese \$6.00/person
- Popcorn - truffle salt, parmesan & herb, spicy, or good old fashioned butter \$4.00/person
  - Bacon Pints \$4.50/person
  - Focaccia Pizza \$5.00/person
- Wagon Wheels (homemade ice cream sandwiches with Galena cookies) - \$4.00/person
  - Pulled Pork Sliders \$5.75/person



## **Kids Menu (under 12 - charged at 50% of adult cost)**

- Small portion of an adult menu
- Homemade Mac and Cheese
- Cheese or Chicken Quesadilla
- Grilled Chicken with Veggies