

HOST YOUR  
**PRIVATE EVENT**  
WITH US AT

**101 CENTRAL**



101 CENTRAL AVE, WHITEFISH, MT 59937

[WWW.101CENTRALWHITEFISH.COM](http://WWW.101CENTRALWHITEFISH.COM)





**FROM MONTANA WITH LOVE**

Whether you're sipping a craft cocktail perfectly prepared or a glass of wine handpicked for you by our expert sommelier, enjoying our critically acclaimed melt-in-your-mouth wagyu beef filet, or sharing a feast with all the fixin's—pan seared Napa cabbage, dungeness crab cakes and duck confit poutine to name a few—one thing is for sure: We've gone to great lengths to honor, embody and share everything we love about Montana.

Now you can meet and dine with family, friends, and colleagues in Herb & Omni's elegant dining spaces. Our first floor dining room offers open air seating and old world style paired with modern touches, while our second floor live music venue is built to cater your corporate events, birthday celebration or cocktail party. Herb & Omni and Second Story are set to accommodate 15 to 150 guests. Like any seasoned host, the Herb & Omni team offers a variety of options when it comes to dishing up our tried and true favorites.

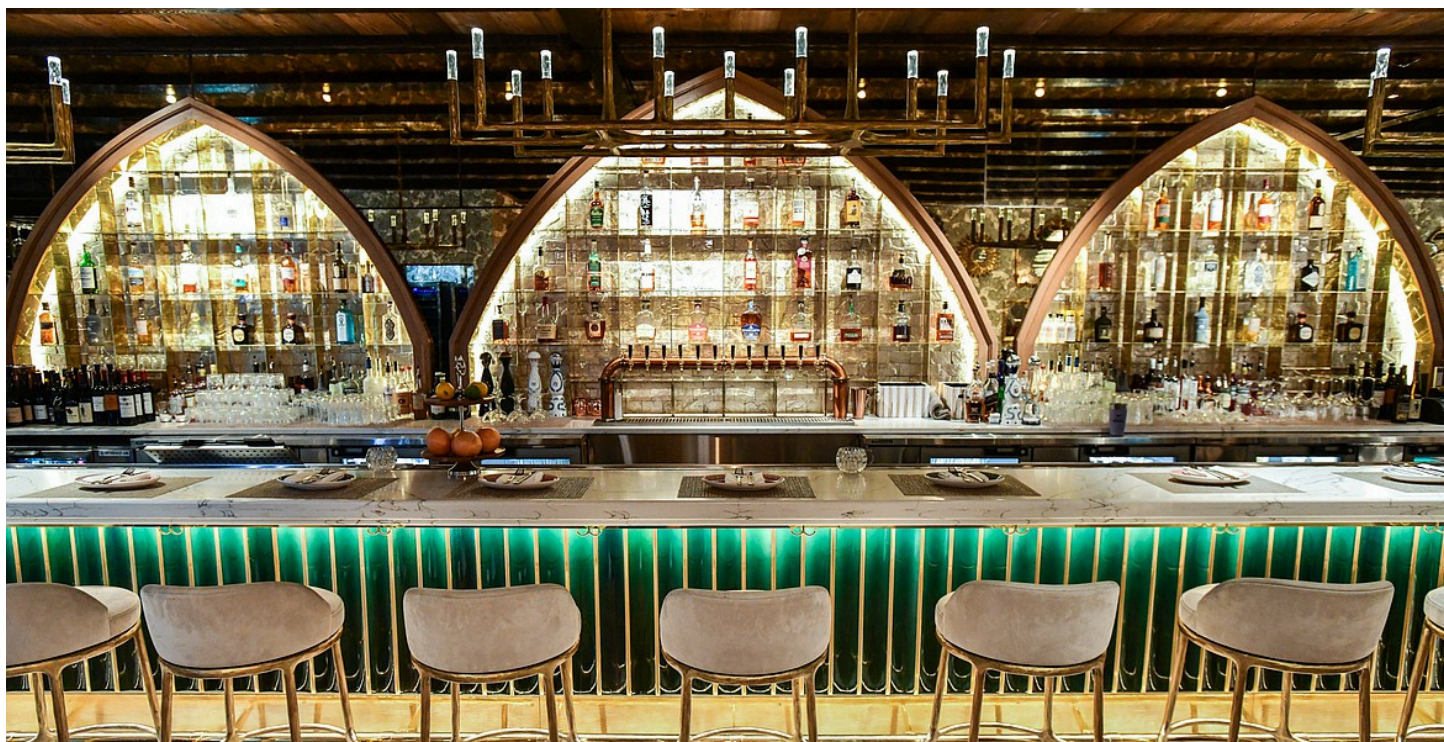




Chef Earl James Reynolds grew up in Whitefish, Montana cooking at local restaurants where he fell in love with the fast-paced atmosphere of the kitchen, eventually enrolling in the Seattle Central Culinary Academy. Upon graduating with honors, Reynolds continued to refine his cooking technique at some of Seattle's flagship restaurants including Canlis. After Seattle, Reynolds continued to refine his technique in San Francisco and Lake Tahoe before being called back to Montana where he took his first Executive Chef position at The Belton Chalet.

Over the past six years Chef Earl has cultivated relationships with local farmers, ranchers and foragers bringing his culinary philosophy to life in the Flathead Valley and creating a community around nourishing food. His innate ability to infuse every dish with a sense of whimsy and wonder effortlessly blends the familiar with the unexpected. His unique style and innovative approach to cuisine earned him a James Beard nomination in 2023. Reynolds has appeared on the Food Network and continues to use his kitchen at 101 Central as a platform to showcase his playful spirit and highlight the bounty of Montana.





*Herb & Omni*



## SEATED EVENTS

up to 80 guests

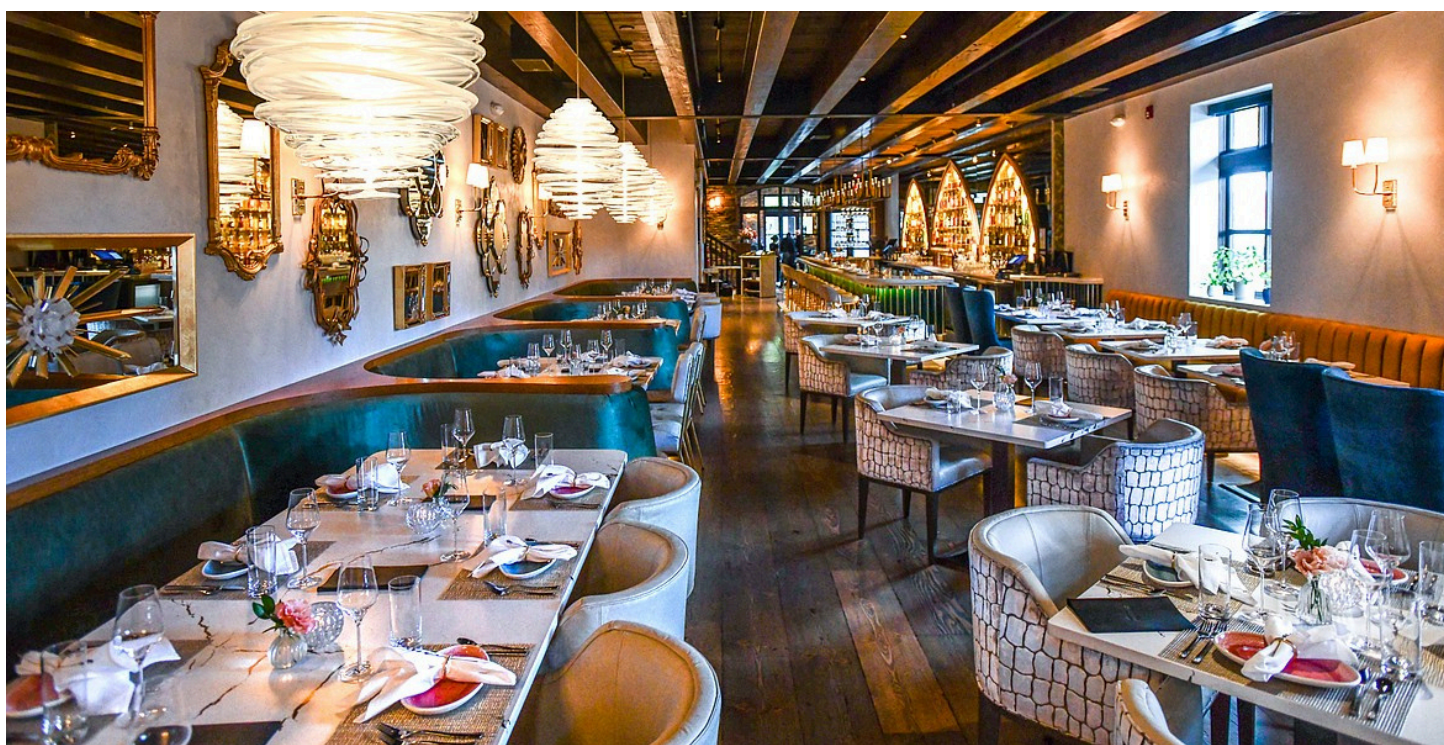
\*Additional bar seating: 20 seats

## PRESENTATION

up to 50 guests

## RECEPTION EVENTS

up to 60 guests







*Herb & Omni'*



**PRIVATE DINING**

**SEATED EVENTS**

up to 24 guests

**PRESENTATION**

up to 15 guests

**RECEPTION EVENTS**

up to 20 guests







# SECOND STORY

## SEATED EVENTS

up to 75 guests

## PRESENTATION

up to 75 guests

## RECEPTION EVENTS

up to 125 guests







# The Belvedere

A ROOFTOP GARDEN

## THE GARDEN ROOFTOP

up to 72 guests

\*Additional bar seating: 8 seats

## THE GREENHOUSE

up to 62 guests





## OUR GROUP MENUS





# BUTLER-STYLE TRAY PASSED HORS D' OEUVRES

PRICING OPTIONS	TRAY PASSED APPETIZERS <i>SELECT 4</i>	LUXURIOUS TRAY UPGRADE	TRAY PASSED & LUXURIOUS TRAY COMBO	ALL DISHES REPLENISHED AS NEEDED
--------------------	--	------------------------------	--	--

## TRAY PASSED APPETIZERS

**SMOKED TROUT CUCUMBER CUPS** candied lemon zest | dill | ikura  
**TEMPURA FRIED LION'S MUSHROOM** shishito pepper | black garlic aioli  
**MONTANA BEEF TRI-TIP AND MASH** potato puree | jus  
**BRIE DE BITTERROOT TOAST** local honey | seasonal preserves | basil  
**BEET TARTARE** sourdough crostini | hippie vinaigrette | parsnip hummus  
**CHICKPEA FRITTER** parsnip hummus | date tamarind chutney | chili oil  
**CRISPY CHICKEN THIGH** green curry | cilantro

## LUXURIOUS TRAY UPGRADE

*\*Includes all selection*

**DUNGENESS CRAB FORBIDDEN RICE TUILE** avocado mousse | pickled fresno chili  
**GOUGÉRE** Italian black truffle | gruyere  
**DUCK CONFIT QUESADILLA** Flathead cherry mole

\* DUE TO THE SEASONALITY AND SOURCING OF OUR MENU FROM LOCAL MONTANA  
PURVEYORS, WE WILL CONFIRM YOUR MENU 14 DAYS BEFORE YOUR EVENT

*\*PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS OR ALLERGIES*



# FAMILY STYLE

PRICING OPTIONS	CHOOSE 1 PER SECTION	CHOOSE 2 MAINS	ALL DISHES REPLENISHED AS NEEDED
--------------------	-------------------------	-------------------	--

## SOUP OR SALAD

**WINTER SQUASH SOUP** roasted apple brown butter | pumpkin seed dukkah

**WINTER LETTUCES** charred endive | sheep cheese | citrus miso dressing

## VEGETABLES

**ROASTED CARROTS** caramelized onions | maple tamarind glaze

**ROASTED BRUSSEL SPROUTS** granny smith apple | cider gastrique

## SIDES

**FRIED POLENTA CAKES** parmesan | chive

**ROASTED FINGERLING POTATOES** garlic oil | rosemary

**POTATO GRATIN** blue cheese | espelette

## MAINS

**CHARRED GREEN CABBAGE** cauliflower | fennel | eggplant romesco | black garlic xo

**PAN SEARED MARY'S ORGANIC CHICKEN** jus

**GRILLED MONTANA BISON TENDERLOIN** red wine demi-glace

**WILD KING SALMON** meyer lemon beurre blanc

## MAIN COURSE UPGRADE

*\*\$55/person*

**PRIME RIB CARVING STATION** horseradish | jus

*\*PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS OR ALLERGIES*



# DESSERT PLATTER & COFFEE

The perfect way for you and your guests to end your gathering

## CHOOSE 3

CHOCOLATE MINT CRINKLE COOKIE | GINGER SNAP COOKIE | ORANGE CRANBERRY COOKIE | PECAN BITES  
FLOURLESS CHOCOLATE BROWNIES | CHAI PANNA COTTA | orange blossom meringue

*\*PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS OR ALLERGIES*









# PRIVATE EVENT BEVERAGE PACKAGES

Our fully-stocked bar makes it possible to offer a variety beverages,  
from simple house drinks to our premium cocktails, as well  
as a curated selection of wine, and craft beer.

Shots are not included on any packages (we miss college too).

<b>BEER &amp; WINE PACKAGE</b>	Includes All Beer Offered in House Includes All House Red, Sparkling and White Wine
<b>CALL BAR PACKAGE</b>	(ex. Absolut, Jack Daniels, Bombay Sapphire, Camarena, etc) Includes Mid-Level Spirit Offerings Across All Profiles
<b>PREMIUM BAR PACKAGE</b>	(ex. Grey Goose, Knob Creek, Hendrick's, Tequila Ocho, etc) Includes High-Level Spirit Offerings Across All Profiles & Specialty Cocktails
<b>SELECT PACKAGE</b>	Beverage Director will work with you personally to craft a cocktail menu specifically catered to your party.  Includes High-Level Spirit Offerings Across All Profiles & Specialty Cocktails

101 CENTRAL

*Herb & Omni*  


SECOND STORY

*The Belvedere*  
A ROOFTOP GARDEN



