

THE BRINTON MUSEUM

PRIVATE EVENTS



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ALIVE IN THE HEART OF THE WEST

The Brinton Museum and Historic Quarter Circle Å Ranch is a truly special venue to hold weddings and events in the heart of the west. Located just minutes from Big Horn and Sheridan, Wyoming, The Brinton offers an array of beautiful spaces perfectly designed to provide unique and lasting experiences. Situated at the base of the Big Horn Mountains, the museum and ranch house guarantee a look through the window to the lifestyle of Western and Native Heritage.





BRINTON BISTRO

Experience Elegance and Scenic Views at the Brinton Bistro.

Located on the museum's third floor, the Bistro provides a sophisticated atmosphere and breathtaking mountain scenery. It's an ideal location for hosting intimate gatherings and upscale dinner parties.

Pricing Details:

- The price of \$750 includes Bistro tables and chairs which are available for up to 50 guests
- Custom table arrangement are possible upon request
- The Bistro is open for setup and service from 5pm to 11pm, Wednesday through Sunday.

MARS RECEPTION GALLERY

The Jacomien Mars Gallery is a stunning event space located on the third floor of the museum adjacent to the Bistro. The Mars Gallery is a beautiful space perfect for hosting cocktail parties, wedding receptions, and conferences while being surrounded by exceptional western art pieces.

Pricing Details:

- Rental fee of \$1,100 includes tables, chairs, and linens for up to 120 guests
- The Mars Gallery is available for setup and service from 5pm to 11pm, Wednesday through Sunday





EDUCATION PAVILION

If you're looking for a charming outdoor venue for your next event, look no further than the Education Pavilion. Conveniently situated on the lawn near the ranch house, this open-air covered space is perfect for accessible outdoor dining.

Pricing Details:

- Rental fee of \$1,000 includes tables, chairs, and linens for up to 100 guests
- The Pavilion is available for setup at 10 am and service from 4 pm to 11 pm, Wednesday through Sunday

UPPER PASTURE

Discover the perfect venue for your special occasion with a picturesque mountain view overlooking the entire property. The Upper Pasture offers an ideal setting for outdoor wedding ceremonies within walking distance of the museum.

Pricing Details:

- Rental fee of \$1,000 includes manicuring of lawn and chairs for up to 100 guests
- Additional seating available upon request
- The Pasture is available for service from Wednesday to Sunday, between 4 pm and 11 pm. Available for set up 10 am onwards



CEREMONY LAWN

The Lower Lawn, situated in front of the historic ranch house, provides a serene setting for large wedding ceremonies. The space is nestled under a canopy of cottonwood trees on a beautifully manicured lawn.

Pricing Details:

- The rental fee of \$2,000 includes the maintenance of the lawn and 200 chairs
- Additional seating is available upon request
- The lawn is available for set up starting at 10 am, with services offered from 4 pm to 11 pm, Wednesday through Sunday



TENT PAVILION

Experience breathtaking panoramic views of the Big Horn Mountains and create memorable moments at our grand outdoor pavilion. Our space can accommodate a large number of guests, making it perfect for events and concerts with enough space for dancing and staging.

Pricing Details:

- Rental fee of \$4,600 includes tables, chairs, and linens for up to 300 guests
- Available Memorial Day through Labor Day
- The Tent Pavilion is available for setup from 10am, with services available from 4pm to 11pm, Wednesday to Sunday





CATERING SERVICES

Chef Rob Gaarde and his skilled team take great pride in delivering a diverse range of culinary experiences; prioritizing locally-sourced, high-quality ingredients.

A variety of service styles empower us to work in close partnership with you to identify the best food options tailored to meet your specific needs.

Bar Offerings

Beer

DOMESTIC 5

*Budweiser, Bud Light, Coors Banquet,
Coors Light, Pacifico*

LOCAL CRAFT 7

*Blacktooth 307 Lager, Blacktooth
Hot Streak IPA, Blacktooth Bomber
Mountain Amber, Blacktooth Saddle
Bronc Brown*

*Luminous Half Speed Cream Ale,
Luminous Seasonal Rotating Tap*

Spirits

HOUSE POURS 10

*Tito's Vodka, Bombay Sapphire Gin, Jose
Cuervo Tequila, Captain Morgan's Spiced
Rum, Malibu Coconut Rum, Bacardi Silver
Rum, Jack Daniel's Tennessee Whiskey,
Maker's Mark Bourbon, Crown Royal Canadian
Whiskey, Fireball Whiskey*

N/A Beverages

Water, Coffee, Lemonade, Iced Tea 2 pp

Wine

WHITE

*Vidigal Vinho Verde 8
Portugal, 2021*

*Mud House Sauvignon Blanc 10
New Zealand, 2020*

*Pine Ridge Chenin Blanc 11
California, 2021*

*Raeburn Chardonnay 13
California, 2019*

RED

*Elouan Pinot Noir 12
Oregon, 2018*

*Pascual Toso Malbec 10
Argentina, 2020*

*Penfolds Shiraz & Cabernet 11
Australia, 2019*

Bar Set Up Fees

\$200 Set Up Fee Per Bar

1 Bar For 50 - 100 Guests

2 Bars For 100 - 200 Guests

3 Bars For 200+ Guests

SPECIALTY COCKTAILS/SPECIAL ORDER SPIRITS, WINE, & BEER AVAILABLE UPON REQUEST

Hors d'oeuvres

items priced per guest

CHARCUTERIE BOARD

Imported Cheeses & Cured Meats, Fresh & Dried Fruits, Pickled Vegetables, Nuts, Relishes, Compotes, Coulis, Pesto, Mustard, Crackers
(Served Stationary Only)

18

Passed & Stationary Appetizers

ANTIPASTO SKEWERS

Artichoke Hearts, Green Olives, Fresh Mozzarella, Salami

2

GOUGÈRES

Baked Pâte à Choux Dough, Gruyère, Pancetta

3

STUFFED MUSHROOMS

Italian Sausage, Peppers & Onions, Cream Cheese, Panko, Parmesan

4

CARIBBEAN JERK SHRIMP

Jumbo Shrimp, Pickled Watermelon Rind, Bacon, Jerk Seasoning

5

MEATBALLS

*Beef & Italian Sausage
Choice of Sauce Beurre Monte or Marinara*

5

PORK BELLY LOLLIPOPS

Pork Belly Bites, Brown Sugar & Whiskey Glaze, House Made Barbeque Sauce

5

SHRIMP COCKTAIL

Poached Jumbo Shrimp, House Made Cocktail Sauce, Lemon

6

STUFFED DATES

Medjool Dates, Herbed Goats Cheese Mousse, Prosciutto

6

BRUSCHETTA

*Choice of:
Tomato, Onion, Basil & Balsamic
Strawberry, Basil, & Goats Cheese
Cranberry, Brie, & Prosciutto*

5

Pre Fixe Dinners

available up to 100 guests
menus priced per guest

Barbeque 33

STARTER

*Green Salad, Shaved Vegetables, House
Made Ranch*

ENTREE

*Honey BBQ Glazed Chicken Leg Quarter,
Cowboy Baked Beans, Deviled Egg
Potato Salad, Collard Greens*

DESSERT

Southern Banana Pudding

Americana 26

STARTER

*Spinach, Tomatoes, Red Onion, Goat
Cheese, Warm Bacon Vinaigrette*

ENTREE

*Coffee-Chile Rubbed Pork Loin, Yukon
Gold Mashed Potatoes, Asparagus with
Roasted Garlic Oil*

DESSERT

*Spiced Apple Streusels with Rum Ice
Cream*

Italian 35

STARTER

*Arugula, Prosciutto, Toasted Walnut,
Parmesan, Caramelized Pear Balsamic
Vinaigrette*

ENTREE

*Balsamic Glazed Tri-Tip, Gorgonzola
Cream Sauce, Green Beans with Grape
Tomatoes, Roasted Shallot Oil,
Mushroom Risotto*

DESSERT

*Tiramisu with Lady Fingers, Mascarpone,
Espresso*

Asian Fusion 38

STARTER

*Cold Soba Noodle Salad, Asian Vegetables,
Ginger Peanut Dressing*

ENTREE

*Sesame Soy Glazed Salmon, Bonito Sake
Broth, Wasabi Spiced Whipped Potatoes,
Green Beans, Scallions, Roasted Chili Oil*

DESSERT

*Mango Pudding, Coconut Glaze, Coconut
Flakes*

French 64

STARTER

*Chicken Liver Pâté, Cornichon,
Toasted Baguette*

SALAD

*Lyonnais Salad with Frisée, Pancetta
Lardon, Dijon Vinaigrette, Poached Egg*

ENTREE

*Beouf En Croûte, Haricots Verts, Mashed
Potatoes and Celeriac, Truffle Butter*

DESSERT

Mango Basil Vacherin

Buffet Dinners

items priced per guest

Barbeque

SIDES ~ pick up to three

Coleslaw	2
Macaroni Salad	2
Mashed Potatoes	2
Butterbeans	2
Potato Salad	3
Baked Beans	5
Macaroni & Cheese	5

ENTREE ~ pick up to two

Pulled Pork	5
Barbeque Chicken Thighs	7
Shredded Brisket	10
Pork Baby Back Ribs	12

DESSERT ~ pick one

Apple Crisp	3
Peach Cobbler	5
Banana Pudding	5
Strawberry Shortcake	6

Americana

SIDES ~ pick up to three

Yukon Mashed Potatoes	2
Maple Polenta	2
Wild Rice Pilaf	2
Chile & Lime Corn	3
Herb Roasted Fingerling Potatoes	3
Bacon Lentils	5
Lemon & Pepper Asparagus	6
Succotash	6
Mushroom Ragout	7
Honey, Orange, & Cumin Carrots	7

ENTREE ~ pick up to two

Buttermilk Fried Chicken (Limit 100)	9
Sliced Brisket	11
Airliner Chicken Breast	15
Salmon Filet	22
Beef Tenderloin	27
Prime Rib	28

DESSERT ~ pick one

Chocolate Torte	2
Rustic Apple Pie	3
Blackberry, Ginger, & Coconut Sorbet	7
Strawberry & Lemon Sorbet	7
Lavender Panna Cotta w/ Lemon Coulis	7

Buffet Dinners

items priced per guest

Italian

SIDES ~ pick up to three

Roasted Garlic & Scallion Potatoes	3
Roasted Rosemary Potatoes	3
Summer Squash, Onions, & Peppers	4
Wild Mushroom Risotto	5
Balsamic Grilled Vegetables	7
Green Beans, Tomatoes, & Shallot Oil	7

ENTREE ~ pick up to two

Rosemary & Parmesan Pork Tenderloin	9
Chicken Manicotti & Red Pepper Sauce	13
Pesto Crusted Salmon	13
Flank Steak Bracciale	20

DESSERT ~ pick one

Chocolate Torte	3
Tiramisu	4
Bomboloni	9

Asian

SIDES ~ pick up to three

Ginger & Soy Rice Pilaf	3
Wasabi Whipped Potatoes	3
Garlic Snap Peas	4
Lemon & Asparagus Risotto	5
Green Beans, Scallions, & Chili Oil	7
Braised Bok Choy w/ Oyster Sauce	7
Asparagus & Ginger Carrots	7

ENTREE ~ pick up to two

Panko Crusted Chicken & Sesame Glaze	9
Szechuan Pork & Black Bean Sauce	9
Hoisin & Five Spice Beef Tri Tip	14
Lemon Salmon w/ Honey Wasabi	2
Cream	6



TABLEWARE

Pressed Elegant Linens	varies
<i>*BBJ La Tavola</i>	
Napkins	1
Glassware	1.5
<i>*available indoors only</i>	
Acrylic Beverage Ware	1.5
Plastic Beverage Ware	.75
Silverware	3.25
<i>*available indoors only</i>	
<i>*includes napkin</i>	
Plastic Pre-rolled Cutlery	1.75
Ceramic Plate Ware	2
<i>*available indoors only</i>	
Melamine Plate Ware	2
Plastic Plate Ware	1.25

ADDITIONAL AMENITIES

40' x 40' Tent	1500
*one day rental	
30' Tent Side Walls	20ea
Outdoor Fans	50ea
Sound System	200
Portable Bathroom Facilities	145ea
Additional Days of Table/Chair Rental	50%
Additional Days of Tent Rental	50%



ACCESSIBILITY

Changing Rooms

On Site Changing Rooms Available for use of Bridal Parties

Elevators

Access to the Museum and Brinton Bistro Spaces

On Site Transportation

*Golf Cart Available to Guests with Accessibility Requirements for
Transportation on Premises*

Bathrooms

Available for Events with up to 100 Guests

Parking

On Site Parking



Recommended Vendors

Florists

BABES FLOWERS

babesflowers.com

(307) 672-3031

WHIRLY GIRL FLOWERS

whirlygirlflowers.com

(307) 461-5040

WYLDFLOWERS

wyldflowers.me

(307) 684-5691

Photographers

ALISSA FERULLO

PHOTOGRAPHY

alissaferullo.com

(307) 752-7569

INTIMATE PORTRAITS

intimateportraitsllc.com

(307) 752-2546

MELANIE ARAAS

PHOTOGRAPHY

facebook.com/melaniearaas

(307) 752-4696

CASSIE MADDEN

cassiemadden.com

cassie@cassiemadden.com

Deejays

SHERIDAN EVENTS

sheridan.events/mobile-dj/

(307) 763-7320

IMAGERY SOUND MOBILE DJ

facebook.com/wyoparty

(307) 620-2931

Bakeries

MANNY CAKES

307mannycakes.com

(307) 751-5365

THE CAKE CHIC

facebook.com/thecakechix

(307) 259-5215

GENERAL INFORMATION

239 Brinton Road Big Horn,
Wyoming 82833

Museum Hours
Thursday Through Monday
9:30 AM to 5:00 PM

Tel: (307) 672-3173

Events@thebrintonmuseum.org

