



Events at the Historic
GRAND UNION HOTEL
 FORT BENTON, MONTANA

Join us!



FRIDAY

4.5.24
 5-7PM \$25PP

SAMPLE & SIP

delicious wines from Washington... small bites included! Sarah Hedges of Hedges Family Estate Winery will be on hand to chat about their wines. Bottles will be available for pre-order. Grab some friends and make it a night at the Grand Union! 15% off room rates for Friday night attendees!

SATURDAY

4.6.24
 7PM \$132PP

WINE DINNER PAIRING

Our highly anticipated Spring pairing is back! Join us for an amazing night of 6 curated courses paired with delicious wines from the iconic Hedges Family Estate Winery in Washington! It's a not-to-be-missed evening out! Wine, dine, stay and brunch packages are available...check our website for all the details!

MENU

BEET & STRAWBERRY

beets, strawberries, dumplings, honey-apple vinegar, lemon balm, nasturtium

-DLD LE Rose 2022-

HAMACHI & MELON

smoked hamachi, grapefruit, chili, mint, honeydew

-CMS Sauvignon Blanc 2021-

DUCK & BURRATA

duck proscuitto, burrata cheese, apricot, marcona almonds, balsamic

-CMS Chardonnay 2020-

PORK & FENNEL

pork belly, fennel, blackberry, basil

-Family Estate Cabernet Sauvignon 2020-

BEEF CHEEKS & PARSNIP

braised beef cheeks, parsnip, potato, chili, vanilla, blueberry

-Descendants LD Red Mountain Syrah-

CHOCOLATE & HAZELNUT

chocolate terrine, toblerone mousse, caramel, hazelnuts

EXECUTIVE CHEF JOSHUA BOYD

RATES BEGIN AT \$469/COUPLE

For Saturday's event... Rates are based on Double occupancy. Includes Dinner Pairing, room on Saturday night, all taxes & gratuity and \$50.00 towards breakfast the next morning.

STAY



Call 406.622.1882
 to book your
 ticket/stay, or visit
www.grandunionhotel.com