

Jackson Lake Lodge Wedding Packages



Thank you for selecting Jackson Lake Lodge for your upcoming event. Jackson Lake Lodge is pleased to present our 2017 Wedding Packages.

Preserving the landscape, protecting the wonders of nature and providing inspirational experiences are hallmarks of the Grand Teton Lodge Company. These hallmarks are also a part of your culinary experience embodied through our “Appetite for Life Program”.

We are committed to using sustainable ingredients whenever possible. Our menus feature regional and sustainable fruits and vegetables, local and hormone free dairy products, cage-free brown eggs, local grains and starches, regional trout, beef, elk, and buffalo, natural deli meats, house made and local baked goods made with natural and sustainable resources.



Grand Teton Lodge Company,
P.O. Box 250, Moran, WY 83013
Phone 307-543-3005
www.gtlc.com/ sales@gtlc.com

Jackson Lake Lodge Wedding Packages

All Wedding Packages Include:

White Folding Wedding Ceremony Chairs & Sound System

Service Staff & Bar Tenders

Dinner Tables & Chairs

China, Glassware & Flatware

White Table Linens & Napkins

Round Table Mirrors

Votive Candles

Gift Table, Cake Table, Head Table & Guest Book Table

*Hardwood Dance floor & Stage
(with Explorers Ballroom booking)*

Choice of 3 Elite or Grand Selection Hors d'oeuvres

*Champagne Toast
Veuve Clicquot, Yellow Label, France (One bottle)*

Traditional Wedding Cake

Wedding Cake Cutting & Coffee Service

Suggestions for Preferred Florists, Photographers & Entertainment

(Note: Room rental fees are not included in package pricing)



All prices are subject to 6% Wyoming State Sales Tax & 20% Service Charge

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“Appetite For Life”

Local and Regional Emphasis Whenever Possible

Executive Chef Joshua Conrad

The Couples Choice Buffet Package

Cocktail Hour

Passed Hors d'oeuvres

Choice of Three Elite or Grand Selection Hors D'oeuvres

\$99.00
per person

*30 guest minimum

Imported & Domestic Cheese Display

A Selection of Imported & Domestic Cheeses, Grapes, Berries, Dried Fruits & Nuts. Baked Brie Wrapped in Phyllo, Dijon Mustard & Lavender Honey. House Made Lavash, Baguettes & Gourmet Crackers.

Marinated Grilled Garden Vegetables

Fresh, Grilled & Pickled Vegetables
Roasted Shallot Dip & Cilantro Ranch

Dinner Buffet

Served with ice-water at each place setting & freshly baked rolls with "moose" butter

Soup & Salad (Select Three)

- ◆ Wild Mushroom-Lavender Puree
- ◆ Jenny Lake Lager & Gruyere Cheese Soup
- ◆ Roasted Tomato Basil Bisque with Asiago
- ◆ Carrot Ginger Soup
- ◆ Tossed Caesar Salad with House Made Dressing, Multi Grain Croutons & Shaved Parmesan
- ◆ *Organic* Field Green Salad with Sliced Cucumber, Tomatoes, Matchstick Carrots & Red Onions; Choice of Huckleberry Vinaigrette Dressing or Ranch Dressing
- ◆ Granny Smith Apple & Celery Waldorf Salad
- ◆ *Organic* Baby Spinach Salad, Candied Pecans, Crumbled Goat Cheese, Flame Grapes & Maple Stout Vinaigrette
- ◆ Mediterranean Penne Pasta Salad with Julienne Red Onions, Cucumber, Black Olives, Feta Cheese, & Lemon Dill Vinaigrette



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The Couples Choice Buffet Package

Dinner Buffet

Entrees (Select Two)

- ◆ Sage Marinated Roasted Chicken Breast, Maple Sweet Potato Puree & Rosemary Apple Chutney
- ◆ Fennel Dusted Salmon with Roasted Artichokes & Asiago Polenta
- ◆ *Local* Idaho Trout, Wild Rice Vegetable Pilaf, Yellow Wax Beans, & Lemon Dill Beurre Blanc
- ◆ *Natural* Herb Marinated Flat Iron Steak, Roasted Rosemary Red Potatoes, Asparagus Tips & Bordelaise Sauce
- ◆ Buffalo Flank Steak with Cabernet Sauvignon Sautéed Crimini Mushrooms, *Organic* Spinach & Cherry Espresso Gastrique
- ◆ Balsamic Marinated Grilled Portobello Mushroom stuffed with Sautéed Leeks and Boursin Cheese on a Roasted Tomato Puttanesca, Parmesan Cheese
- ◆ Spinach & Artichoke Lasagna with Roasted Garlic Cream Sauce

Champagne Toast

Traditional Wedding Cake & Coffee Service

ADD Bridal Party Changing Suite ~ \$199.00

ADD 3rd Entrée ~ \$8.00 per person additional

Choose from a variety of bar options



Heather Erson Photography

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“Appetite For Life”

Our Commitment to Environmental Stewardship

Executive Chef Joshua Conrad

The Traditional Plated Dinner Package

Cocktail Hour

Passed Hors d'oeuvres

Choice of Three Elite or Grand Selection Hors D'oeuvres

\$139.00
per person

Imported & Domestic Cheese Display

A Selection of Imported & Domestic Cheeses, Grapes, Berries, Dried Fruits & Nuts. Baked Brie Wrapped in Phyllo, Dijon Mustard & Lavender Honey. House Made Lavash, Baguettes & Gourmet Crackers.

*30 guest minimum

Marinated Grilled Garden Vegetables

Fresh, Grilled & Pickled Vegetables
Roasted Shallot Dip & Cilantro Ranch

Dinner Service

Served with ice-water at each place setting & freshly baked rolls with "moose" butter

Salad Course (Select One)

Spinach Salad

Organic Baby Spinach Salad, Candied Pecans, Crumbled Goat Cheese, Flame Grapes & Maple Stout Vinaigrette

Classic Caesar Salad

Tossed Caesar Salad with House Made Dressing, Multi Grain Croutons & Shaved Parmesan

Summer Salad

Organic Baby Greens, Fresh Strawberries, Crumbled Feta, Shaved Red Onion, & Wyoming Whisky Old Fashioned Vinaigrette

Teton Salad

Organic Field Green Salad, Fresh Herbs, Aged Utah Bleu Cheese, Grape Tomatoes & Herbed Crouton. Wyoming Huckleberry Honey Vinaigrette.



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The Traditional Plated Dinner Package

Entrée Course

Select two with place cards & entrée counts provided 72 hours prior

Wild Stuffed Mushroom

Roasted Tomato Puttanesca with Parmesan Cheese, *Organic* Spinach & Grilled Parmesan Crostini

****Vegetarian & can be prepared gluten free upon request****

Heirloom Cauliflower

Deglazed in Pernod with Watercress, Oyster Mushrooms, & Roma Tomato Tarragon Coulis

****Vegan & Gluten Free****

Seared Free-Range Breast of Chicken

Airline Chicken Breast with Sundried Tomato Orzo Pasta & Thyme & Pear Compote

*****add Southwest Butter Poached Shrimp ~ 5***

Buffalo Braised Short Ribs

Pinot Noir Braised Short Ribs with Wild Mushroom Risotto, Grilled Asparagus, & Port Reduction

Char Grilled Buffalo Flank Steak

Wild Mushroom and Bacon Potato Gratin, Brussels Sprouts, Utah Bleu Cheese Cream Sauce & Sour Dough Crostini

The Teton Field & Stream

Medallion of Beef Tenderloin, Huckleberry Demi-Glace, Wild Mushroom Bacon Potato Gratin, Salmon Filet with Leek Cream Sauce & Grilled Asparagus

The Wyoming Farmer (\$2.00 additional per guest)

Pan Roasted Buffalo Filet Mignon with Gorgonzola Yukon Potato Puree, Wild Mushrooms, Asparagus Tips, & Pinot Noir Reduction.

The Wyoming Surf & Turf (\$4.00 additional per guest)

Pan Seared Elk Chop , Snake River Trout, Lemon Roasted Red Potatoes with Caramelized Cipollini Onions, Citrus-Sage Gastrique & Grilled Asparagus

Champagne Toast

Traditional Wedding Cake & Coffee Service

5 Hour Unlimited Beer & Wine Bar

****Package also includes***

Bridal Party Changing Room

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“Appetite For Life”

Regional & Local Fresh Dairy Products

Executive Chef Joshua Conrad

The Grand Dinner Buffet Package

Cocktail Hour

Passed Hors d'oeuvres

Choice of Three Elite or Grand Selection Hors D'oeuvres

\$149.00
per person

Imported & Domestic Cheese Display

A Selection of Imported & Domestic Cheeses, Grapes, Berries, Dried Fruits & Nuts. Baked Brie Wrapped in Phyllo, Dijon Mustard & Lavender Honey. House Made Lavash, Baguettes & Gourmet Crackers.

*30 guest minimum

Marinated Grilled Garden Vegetables

A Selection of Fresh, Grilled & Pickled Vegetables
Roasted Shallot Dip & Cilantro Ranch

Dinner Buffet

- ◆ Homemade Soup du Jour
- ◆ Assorted Bread & Rolls with Butter Balls
- ◆ *Organic* Baby Greens with Chefs Choice of Two Dressings
- ◆ Grilled Flank Steak with Wild Mushroom Pecorino Romano Pave, Cabernet Reduction & Asparagus Tips
- ◆ Seared Trout with Crisp Brussels Sprouts, Pancetta, Heirloom Tomatoes, & Sage Sherry Cream
- ◆ Grilled *Free-Range* Chicken Breast with Wild Mushroom Bread Pudding & Rosemary Veloute
- ◆ Grilled Zucchini & Summer Squash Spears with Sweet Peppers & Portobello Mushroom

Sweet Table

Seasonal Fruit & Whole Strawberries with Chocolate Fondue Dipping Sauce & Whipped Cream; House Made Truffles, Chocolate Decadence Bars, Fruit Tartlets, Lemon Bars & Cheesecake Bites.
2 Hour Service.

Champagne Toast

Traditional Wedding Cake & Coffee Service

5 Hour Unlimited Beer & Wine Bar

****Package also includes Bridal Party Changing Room***

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“Appetite For Life”

Our Commitment to Environmental Stewardship

Executive Chef Joshua Conrad

The Teton Pass Action Station Package

Cocktail Hour

Passed Hors d'oeuvres

Choice of Three Elite or Grand Selection Hors D'oeuvres

\$169.00
per person

Imported & Domestic Cheese Display

A Selection of Imported & Domestic Cheeses, Grapes, Berries, Dried Fruits & Nuts. Baked Brie Wrapped in Phyllo, Dijon Mustard & Lavender Honey. House Made Lavash, Baguettes & Gourmet Crackers.

*30 guest minimum

Marinated Grilled Garden Vegetables

A Selection of Fresh, Grilled & Pickled Vegetables
Roasted Shallot Dip & Cilantro Ranch

Dinner Stations

Pasta Amore Station

Your personal chef will prepare Pasta to order with a side of Garlic Bread & Pasta Selection including Linguine, Fusilli Spirals & Penne.

Add your choice of ingredients and sauce:

Grilled Chicken, Meatballs, Wild Shrimp, Sweet Peppers, Tomatoes, Green Peas, Wild Mushrooms, Artichoke Hearts, Kalamata Olives, Capers & Minced Garlic. Creamy Alfredo Cheese Sauce, Rustic Basil Pomodoro, Basil Pesto, Extra Virgin Olive Oil, & White Wine.

Finish your Pasta with Fresh-Chopped Herbs, Toasted Pine Nuts, Red Pepper Flakes, Cracked Black Pepper, Freshly Grated Parmesan Cheese, & Truffle Oil.

Western Chopped Salad Station

Organic Baby Greens & Hearty Romaine Lettuce tossed to order with an Array of Diced Salad Toppings including Chicken Breast, Bacon, Cheddar, Feta Cheese, Parmesan Cheese, Red Onion, Chopped Eggs, Tomato, Cucumber, Sprouts, Chick Peas, Sweet Corn, Avocado & Toasted Almonds.
Choice of House Made Buttermilk Ranch, Caesar Dressing, House Dressing, & Raspberry Vinaigrette.
Served with House Made Rolls & Butter Balls.



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The Teton Pass Action Station Package

Carving Station

(select one)

- ◆ Baron of Beef — Herb Crusted, Slow Roasted, & Served Medium Rare with Truffle Herbed Au Jus, Dijon Mustard, Mayonnaise, & Horseradish Crème Fraiche.
 - ◆ Bone In Maple Glazed Spiral Cut Ham—Served with Spiced Apple Sauce & Dijon Mustard
 - ◆ Herb Roasted Turkey Breast— With Mushroom Giblet Gravy & Cranberry Orange Relish
- *Carving stations also include House Made Silver Dollar Rolls & Butter Balls.

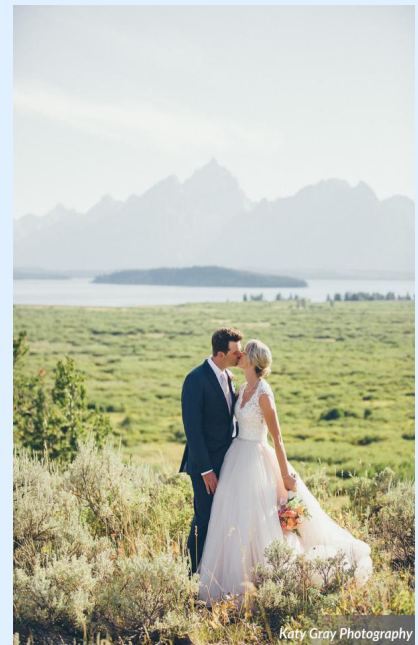
Sweet Table

Seasonal Fruit & Whole Strawberries with Chocolate Fondue Dipping Sauce & Whipped Cream; House Made Truffles, Chocolate Decadence Bars, Fruit Tartlets, Lemon Bars & Cheesecake Bites. 2 Hour Service.

Champagne Toast

Traditional Wedding Cake & Coffee Service
5 Hour Unlimited Beer & Wine Bar

****Package also includes***
Bridal Party Changing Room



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“Appetite For Life”
Sustainable Food and Beverage
Executive Chef Joshua Conrad

Refreshment Packages

Ceremony Refreshments

Iced Tea or Lemonade

\$45.00 per gallon
(1 gallon serves 16 cups)

Bride's Room Refreshments

Fresh Fruit, Cheese & Vegetable Tray
Iced Tea, Lemonade & Water

\$175
(serves up to 10)

Bride's Room Summit Refreshment Package

Assorted Tea Sandwiches including Chicken-Curry, Marinated Cucumber & Mint, Goat Cheese & Watercress, Peppered Turkey & Boursin Cheese, Egg Salad & Smoked Salmon on Pumpernickel with Dill Cream Cheese
Fresh Fruit, Cheese & Vegetable Tray
Iced Tea, Lemonade & Box Water
Orange Juice & Champagne on Ice

\$ 275
(serves up to 10)

Groom's Room Refreshment Package

Sandwich Board with Assorted Meats & Cheeses
Relish Tray with Dill Pickle Spears, Olives & Fresh Veggies
Potato Chips with Ranch Dip
Assorted Sodas & Micro brewed Beers on Ice

\$ 275
(serves up to 10)



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Package Enhancements

<i>Upgrade Bar to include Premium Brand Liquors & Cordials</i>	\$20 per adult
<i>*5 Hour Service & Available for Plated Dinner, Grand Dinner Buffet, & Action Station Packages only*</i>	
<i>Kid's Plated Dinner</i>	\$26 per plate
Tropical Fruit Salad, Grilled Chicken Tenders with BBQ Sauce, Macaroni & Cheese Raw Vegetables with Ranch Dip, Chocolate Chip Cookie, & Lemonade	
<i>Cocktail Shrimp Served with Horseradish Cocktail Sauce & Lemon Wedges</i> (100 pieces)	\$425
<i>The Teton Smoker Charcuterie</i>	\$450
Southwest Molasses Smoked Elk Loin, Glazed Venison Sausage, Buffalo Carpaccio, Summer Elk Sausage, Prosciutto, Dijon Mustard, Stone Ground Mustard, Sweet Gherkins, Braised Red Cabbage Salad, Sliced Baguettes & Gourmet Crackers.	
<i>Gourmet Coffee Station</i>	\$8 per person
Cinnamon Sticks, Whipped Cream, Flavored Syrups & Chocolate Shavings	
<i>Custom Ice Sculpture</i>	\$500.00 and up
Specialized unique work of art for your special day	
<i>Chair Covers</i>	\$10 per chair
White covers with choice of white or gold ties	
<i>Menu Tasting</i>	\$60 per person
Three Hors d'oeuvres, 2 Salads, 2 Entrees & House Wines	
<i>Wedding Night Room Delivery</i>	
Imported and Local Cheeses, Fresh Berries, Gourmet Crackers (Serves 2)	\$20.00
Half Dozen Assorted Chocolate Covered Strawberries	\$12.00
Half Dozen House made Assorted Truffles	\$14.00
Korbel Champagne	\$14.99
"Small Bites" Truffles, Lemon Bars, Salted Praline Bark	\$18.00

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