

# Jackson Lake Lodge Wedding Packages



Thank you for selecting Jackson Lake Lodge for your upcoming event. Jackson Lake Lodge is pleased to present our 2018 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 produce, local and hormone free dairy products, cage-free brown eggs, local grains and starches, regional trout, beef, elk, and bison, natural deli meats, house made baked goods made with natural and sustainable resources.



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# 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

### *Imported & Domestic Cheese Display*

Domestic & Imported Cheese Display with Grapes & Berries. Baked Brie Wrapped in Phyllo, Dijon Mustard, House Made Lavash, Baguettes & Gourmet Crackers.

\*30 guest minimum

### *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 & Parsnip-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.  
Served with 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

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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, French Green Beans, & Lemon Dill Beurre Blanc
- ◆ Natural Herb Marinated Flat Iron Steak, Roasted Rosemary Red Potatoes, Asparagus Tips & Bordelaise
- ◆ Bison Flank Steak with Cabernet Sauvignon Sautéed Crimini Mushrooms, Organic Spinach & Cherry Espresso Gastrique
- ◆ Balsamic Marinated Grilled Portobello Mushroom Stuffed with Sautéed Leeks & Boursin Cheese on Roasted Tomato Puttanesca with Parmesan Cheese
- ◆ Spinach & Artichoke Lasagna with Roasted Garlic Cream Sauce

***Add 3rd Entrée ~ \$8.00 per person additional***

***Package also includes:***

***Champagne Toast***

***Traditional Wedding Cake & Coffee Service***

***Choose from a variety of bar options***



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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

\*30 guest minimum

### *Imported & Domestic Cheese Display*

Domestic & Imported Cheese Display with Grapes & Berries. Baked Brie  
Wrapped in Phyllo, Dijon Mustard, House Made Lavash, Baguettes & Gourmet Crackers.

### *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)*

#### *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.  
Served with Wyoming Whisky Old Fashioned Vinaigrette.

#### *Teton Salad*

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

#### *Spinach Salad*

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



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# The Traditional Plated Dinner Package

## **Entrée Course**

*Select one entrée + one vegetarian option with place cards. Entrée counts provided 72 hours prior.*

### **Seared Free-Range Breast of Chicken**

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

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

### **Braised Bison Short Ribs**

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

*\*Gluten Free*

### **Char Grilled Bison Flank Steak**

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

### **The Teton Field & Stream**

Medallion of Beef Tenderloin with Huckleberry Demi-Glace, Wild Mushroom Bacon Potato Gratin;

Salmon Filet with Leek Cream Sauce & Grilled Asparagus

### **The Wyoming Farmer**

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

### **Heirloom Cauliflower**

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

*\*Vegan & Gluten Free*

### **Wild Stuffed Mushroom**

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

*\*Vegetarian & can be prepared gluten free if requested*

### **Roasted Spaghetti Squash**

Maple Ginger Candied Pecans, Cardamom Spiced Granny Smith Apples, & Coconut Curry Cream

*\*Vegan & can be prepared gluten free if requested*

## **Package also includes:**

### **Champagne Toast**

### **Traditional Wedding Cake & Coffee Service**

### **5 Hour Unlimited Beer & Wine Bar**

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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

\*30 guest minimum

### *Imported & Domestic Cheese Display*

Domestic & Imported Cheese Display with Grapes & Berries. Baked Brie  
Wrapped in Phyllo, Dijon Mustard, House Made Lavash, Baguettes & Gourmet Crackers.

### *Marinated Grilled Garden Vegetables*

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

## Dinner Buffet

- ◆ Choice of Soup: Wild Mushroom-Lavender Puree, Jenny Lake Lager & Gruyere Cheese Soup, Roasted Tomato Basil Bisque with Asiago, or Carrot & Parsnip-Ginger Soup
  - ◆ Assorted Bread & Rolls with Butter Balls
  - ◆ Organic Baby Greens with Choice of Huckleberry Vinaigrette or Ranch Dressing
  - ◆ \*Flank Steak with Wild Mushroom Pecorino Romano Pave, Cabernet Reduction & Asparagus Tips
  - ◆ Seared Trout with Crisp Brussels Sprouts, Pancetta, Heirloom Tomatoes, & Sage Sherry Cream
  - ◆ Free-Range Chicken Breast with Wild Mushroom Bread Pudding & Rosemary Veloute
  - ◆ Grilled Zucchini & Summer Squash Spears with Sweet Peppers & Portobello Mushroom
- \*Substitute Bison for Beef ~ \$6.00 per person additional*

### *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.  
Two Hour Service.

### *Package also includes:*

#### *Champagne Toast*

#### *Traditional Wedding Cake & Coffee Service*

#### *5 Hour Unlimited Beer & Wine Bar*



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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

\*30 guest minimum

### Imported & Domestic Cheese Display

Domestic & Imported Cheese Display with Grapes & Berries. Baked Brie  
Wrapped in Phyllo, Dijon Mustard, House Made Lavash, Baguettes & Gourmet Crackers.

### Marinated Grilled Garden Vegetables

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

## Dinner Stations

### Pasta Amore Station

A uniformed Chef will prepare Pasta-to-order including Linguine, Fusilli Spirals, & Penne.

Selection includes:

- |                   |                     |                               |                           |
|-------------------|---------------------|-------------------------------|---------------------------|
| ◆ Grilled Chicken | ◆ Wild Mushrooms    | ◆ Creamy Alfredo Cheese Sauce | ◆ Fresh-Chopped Herbs     |
| ◆ Meatballs       | ◆ Artichoke Hearts  | ◆ Rustic Basil Pomodoro       | ◆ Red Pepper Flakes       |
| ◆ Wild Shrimp     | ◆ Kalamata Olives   | ◆ Basil Pesto                 | ◆ Cracked Black Pepper    |
| ◆ Sweet Peppers   | ◆ Capers            | ◆ Extra Virgin Olive Oil      | ◆ Freshly Grated Parmesan |
| ◆ Tomatoes        | ◆ Minced Garlic     | ◆ White Wine                  | ◆ House Made Garlic Bread |
|                   | ◆ Toasted Pine Nuts | ◆ Truffle Oil                 |                           |

### Western Chopped Salad Station

Organic Baby Greens & Hearty Romaine Lettuce. Served with House Made Baked Bread & Butter.

Selection includes:

- |                   |                |  |
|-------------------|----------------|--|
| ◆ Chicken Breast  | ◆ Red Onion    | ◆ Chickpeas  |
| ◆ Bacon           | ◆ Chopped Eggs | ◆ Sweet Corn   |
| ◆ Cheddar         | ◆ Tomato       | ◆ Avocado  |
| ◆ Feta Cheese     | ◆ Cucumber     | ◆ Toasted Almonds                                    |
| ◆ Parmesan Cheese | ◆ Sprouts      | ◆ Choice of Huckleberry Vinaigrette & Ranch Dressing |

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"Appetite For Life"  
Cooperation with Local Farms  
Executive Chef Joshua Conrad



# The Teton Pass Action Station Package

## ***Carving Station***

Baron of Beef — Herb Crusted, Slow Roasted & Served Medium Rare.  
Herbed Au Jus, Dijon Mustard, Mayonnaise & Horseradish Crème Fraiche

## ***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.  
Two Hour Service.

***Package also includes:***

***Champagne Toast***

***Traditional Wedding Cake & Coffee Service***

***5 Hour Unlimited Beer & Wine Bar***



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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

<b><i>Upgrade Bar to include Premium Brand Liquors &amp; Cordials</i></b>	\$20 per adult
<i>*5 Hour Service &amp; Available for Plated Dinner, Grand Dinner Buffet, &amp; Action Station Packages only*</i>	
<b><i>Kid's Plated Dinner</i></b>	\$26 per plate
Tropical Fruit Salad, Chicken Tenders with BBQ Sauce, Macaroni & Cheese Raw Vegetables with Ranch Dip, Chocolate Chip Cookie, & Lemonade	
<b><i>Cocktail Shrimp Served with Horseradish Cocktail Sauce &amp; Lemon Wedges</i></b> (100 pieces)	\$425
<b><i>The Teton Smoker Charcuterie</i></b>	\$16 per person
Summer Elk Sausage, Prosciutto, Wild Boar Salami, Capicola, Genoa Salami, Dijon Mustard, Stone Ground Mustard, Sweet Gherkins, Braised Red Cabbage, Sliced Baguettes & Gourmet Crackers.	
<b><i>Gourmet Coffee Station</i></b>	\$8 per person
Cinnamon Sticks, Whipped Cream, Flavored Syrups & Chocolate Shavings	
<b><i>Chair Covers</i></b>	\$10 per chair
White covers with choice of white or gold ties	
<b><i>Menu Tasting</i></b>	\$60 per person
Three Hors d'oeuvres, 2 Salads, 2 Entrees & House Wines	
<b><i>Wedding Night Room Delivery</i></b>	
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	\$16.00
"Small Bites" Truffles, Lemon Bars, Salted Praline Bark	\$18.00
Half Bottle Rose Regale, Spumante, Brachetto D' Acqui Champagne	\$31.00
Full Bottle Mumm Napa, Cuvee, Brut Prestige	\$55.00
Full Bottle Schramsberg Brut Rose, 2014	\$92.00

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