

# Jackson Lake Lodge Wedding Packages



Thank you for selecting Jackson Lake Lodge for your upcoming event. Jackson Lake Lodge is pleased to present our 2020 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*

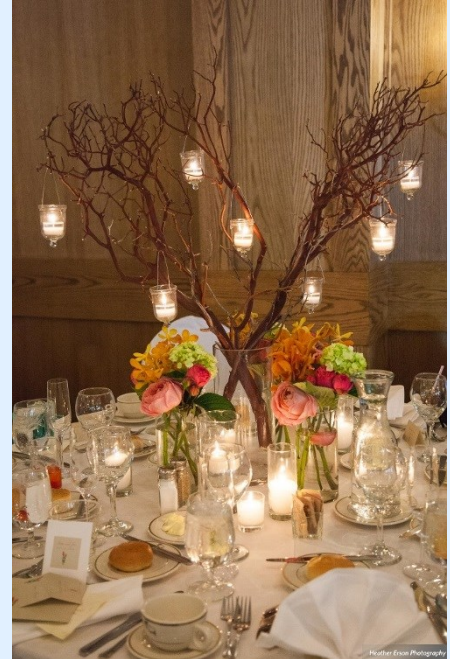
*Veuve Clicquot, Choice of Yellow Label or Rose, France (One bottle)*

*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

\$102.00  
per person

### *Imported & Domestic Cheese Display*

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

\*30 guest minimum

### *Marinated Grilled Garden Vegetables*

Fresh Grilled and Pickled Vegetables  
Roasted Shallot Dip and Cilantro Ranch

## Dinner Buffet

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

### *Soup & Salad (Select Three)*

- ◆ Creamy Wild Mushroom Lavender Soup
- ◆ Jenny Lake Lager and Gruyere Cheese Soup
- ◆ Roasted Tomato Basil Soup with Asiago
- ◆ Carrot and Parsnip-Ginger Soup
- ◆ Tossed Caesar Salad with House Made Dressing, Multi Grain Croutons, and Shaved Parmesan
- ◆ Organic Field Green Salad with Sliced Cucumber, Tomatoes, Matchstick Carrots, and Red Onions. Served with Huckleberry Vinaigrette Dressing or Ranch Dressing
- ◆ Granny Smith Apple and Celery Waldorf Salad
- ◆ Organic Baby Spinach Salad, Candied Pecans, Crumbled Goat Cheese, Flame Grapes, and 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, and Rosemary Apple Chutney
- ◆ Fennel Dusted Salmon with Roasted Artichokes and Asiago Polenta
- ◆ Local Idaho Trout, Wild Rice Vegetable Pilaf, French Green Beans, and 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, Smoked Bacon Potato Gratin and Cherry Espresso Gastrique
- ◆ Stuffed Portobello Mushroom with Roasted Tomato Romesco, Parmesan Cheese, and Organic Spinach
- ◆ Spinach and Artichoke Lasagna with Roasted Garlic Cream Sauce

***Add 3rd Entrée ~ \$20.00 per person additional***

***Package 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

\$142.00  
per person

### *Imported & Domestic Cheese Display*

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

\*30 guest minimum

### *Marinated Grilled Garden Vegetables*

Fresh Grilled and Pickled Vegetables  
Roasted Shallot Dip and Cilantro Ranch

## Dinner Service

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

### *Salad Course (Select One)*

#### *Garden Salad*

Crisp Romaine, Grape Tomatoes, Sliced Cucumbers, Julienned Carrots, and Champagne Vinaigrette.

#### *Summer Salad*

Organic Baby Greens, Fresh Strawberries, Crumbled Feta, and Shaved Red Onion.  
Served with Wyoming Whisky Old Fashioned Vinaigrette.

#### *Teton Salad*

Organic Field Green Salad, Fresh Herbs, Grape Tomatoes, and Herbed Crouton. Served with Wyoming Huckleberry Honey Vinaigrette.

#### *Spinach Salad*

Organic Baby Spinach Salad, Candied Pecans, Crumbled Goat Cheese, and Red 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. Kid's Plated Dinner available at \$26.00 per plate. Third adult entrée may be added at \$20.00 per person. Entrée counts required 72 hours prior.*

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

Bone-In Chicken Breast with Sundried Tomato Orzo Pasta and Thyme and Pear Compote

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

## ***Rosemary Roasted Pork Loin***

Rosemary Roasted Pork Loin, Apple-Cardamom Chutney, Wild Rice Pilaf, Sautéed Broccolini

## ***Seared Idaho Red Trout***

Seared Idaho Red Trout, Toasted Almond Cous Cous, Sautéed French Green Beans, Lemon Caper Butter

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

Herb Roasted Red Potatoes, Sherry and Pancetta Sautéed Brussel's Sprouts, Utah Bleu Cheese Cream Sauce

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

Medallion of Beef Tenderloin and Skuna Bay Salmon with Wild Mushroom and Bacon Potato Gratin, Grilled Asparagus, and Leek Cream

## ***The Wyoming Farmer***

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

## ***Heirloom Cauliflower (Vegan & Gluten Free)***

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

## ***Stuffed Portabello Mushroom (Vegetarian)***

Roasted Tomato Romesco, Parmesan Cheese, and Organic Spinach

## ***Roasted Spaghetti Squash (Vegan)***

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

## ***Package includes:***

***Champagne Toast***

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

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

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# The Grand Dinner Buffet Package

## Cocktail Hour

### *Passed Hors d'oeuvres*

Choice of Three Elite or Grand Selection Hors D'oeuvres

\$152.00  
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: Creamy Mushroom Lavender, Jenny Lake Lager & Gruyere Cheese , Roasted Tomato Basil Soup with Asiago, or Carrot and Parsnip-Ginger Soup.
  - ◆ Assorted Bread and Rolls with Butter Balls
  - ◆ Organic Baby Greens with Choice of Huckleberry Vinaigrette and Ranch Dressing
  - ◆ \*Flank Steak with Wild Mushroom Pecorino Romano Pave, Port Reduction, and Asparagus Tips
  - ◆ Seared Trout with Crisp Brussels Sprouts, Pancetta, & Heirloom Tomatoes
  - ◆ Free-Range Chicken Breast with Wild Mushroom Bread Pudding
  - ◆ Grilled Zucchini and Summer Squash Spears with Sweet Peppers and Portobello Mushrooms
- \*Substitute Bison for Beef ~ \$15.00 per person additional*

### *Sweet Table*

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

### *Package includes:*

#### *Champagne Toast*

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

#### *5 Hour Unlimited House 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

\$172.00  
per person

\*30 guest minimum

### Imported & Domestic Cheese Display

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

### Marinated Grilled Garden Vegetables

Fresh Grilled and Pickled Vegetables  
Roasted Shallot Dip and Cilantro Ranch

## Dinner Stations

### Pasta Amore Station

A uniformed Chef will prepare Linguine & Penne Pasta-to-order.

Selection includes:

- ◆ Grilled Chicken
- ◆ Wild Mushrooms
- ◆ Creamy Alfredo Cheese Sauce
- ◆ 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
- ◆ Fresh Spinach

### Western Chopped Salad Station

Organic Baby Greens & Fresh 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 and Ranch Dressing

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# The Teton Pass Action Station Package

## ***Slow Roasted Herb Prime Rib of Beef***

Herb Crusted, Slow Roasted, and Served Medium Rare.

Truffle Herbed Au Jus, Dijon Mustard, and Horseradish Crème Fraiche

## ***Sweet Table***

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

***Package also includes:***

***Champagne Toast***

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

***5 Hour Unlimited House 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)

## ***Basic Refreshment Package***

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

\$175  
(serves up to 10)

## ***Teton Refreshment Package***

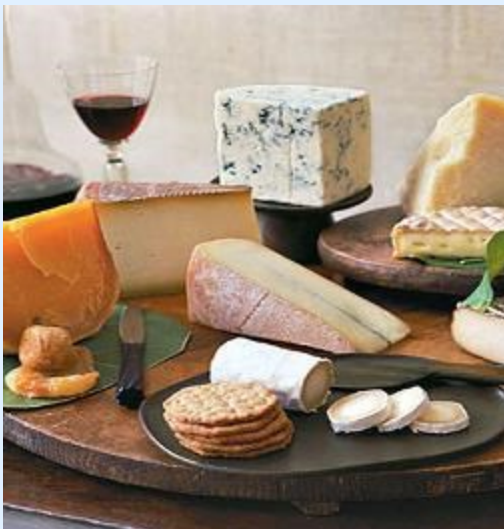
Assorted Tea Sandwiches including Chicken-Curry, Marinated Cucumber & Mint,  
Goat Cheese, Peppered Turkey & Boursin Cheese, Egg Salad & Smoked Paprika  
Salmon on Swirled Rye with Dill Cream Cheese  
Fresh Fruit, Cheese & Vegetable Tray  
Iced Tea, Lemonade & Box Water  
Orange Juice & One Bottle Champagne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

\$ 275  
(serves up to 10)

## ***Summit Refreshment Package***

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

\$ 275  
(serves up to 10)



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# Package Enhancements

## ***Upgrade Bar to include Premium Brand Liquors***

\$20 per adult

*\*5 Hour Service & Available for Plated Dinner, Grand Dinner Buffet, & Action Station Packages only\**

New Amsterdam Vodka  
Bombay Dry Gin  
Bacardi Superior Rum  
Jose Cuervo Tequila  
Jim Beam Bourbon  
Dewar's Scotch

## ***Taste of Wyoming Liquor Package***

\$23 per adult

All brands above in addition to:  
Grand Teton Vodka  
Jackson Hole Distillery Great Grey Gin  
Wyoming Whiskey

## ***Wine Upgrade Package I***

\$18 per adult

Edna Valley, Paragon Cabernet Sauvignon, Central Coast, CA  
Edna Valley, Paragon Chardonnay, Central Coast, CA  
Frei Brothers, Merlot, Dry Creek Valley, Sonoma, CA  
Starborough, Sauvignon Blanc, Marlborough, New Zealand  
Acrobat, Pinot Noir, OR

## ***Wine Upgrade Package II***

\$22 per adult

*\*Two weeks advance notice is required*

Decoy, Cabernet Sauvignon, Sonoma, CA  
Kendall-Jackson Vintner's Reserve Chardonnay  
Decoy Merlot, Sonoma, CA  
Kendall Jackson Vintner's Reserve Pinot Noir  
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand

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# Package Enhancements

## ***Kid's Plated Dinner***

\$26 per plate

Tropical Fruit Salad, Chicken Tenders with BBQ Sauce, Macaroni and Cheese  
Raw Vegetables with Ranch Dip, Chocolate Chip Cookie, and Lemonade

## ***Cocktail Shrimp Served with Horseradish Cocktail Sauce & Lemon Wedges***

\$425

(100 pieces)

## ***The Teton Smoker Charcuterie***

\$18 per person

Summer Elk Sausage, Prosciutto, Wild Boar Salami, Capicola, Genoa Salami,  
Dijon Mustard, Stone Ground Mustard, Sweet Gherkins, Braised Red Cabbage,  
Sliced Baguettes, and Gourmet Crackers.

## ***Chair Covers***

\$10 per chair

White covers with choice of white or gold ties

rental fee + 20% service charge

## ***Menu Tasting***

\$60 per person

Three Hors d'oeuvres, 2 Salads, 2 Entrees, and House Wines

## ***Wedding Night Room Delivery***

Imported and Local Cheeses, Fresh Berries, Gourmet Crackers (Serves 2)	\$28.00
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
375ml Rose Regale, Spumante, Brachetto D' Acqui Champagne	\$33.00
750ml Mumm Napa, Cuvee, Brut Prestige	\$59.00
750ml Schramsberg Brut Rose, 2014	\$102.00
750ml Veuve Clicquot Yellow Label	\$133.00
750ml Veuve Clicquot Rose	

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"Appetite For Life"

Thinking Globally and Sourcing Locally

Executive Chef Joshua Conrad