Jackson Lake Lodge
Wedding Packages

Thank you for selecting Jackson Lake Lodge for your upcoming event. Jackson Lake Lodge is pleased to present our 2022 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.
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
Choice of 3 Elite or Grand Selection Hors d’oeuvres
Champagne Toast
Veuve Clicquot, Yellow Label, France (One bottle)
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
The Couples Choice Buffet Package

Cocktail Hour
Passed Hors d’oeuvres
Choice of Three Elite or Grand Selection Hors D’oeuvres

Imported & Domestic Cheese Display

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
- Coffee Service
- Choose from a variety of bar options

All prices are subject to 6% Wyoming State Sales Tax & 20% Service Charge
The Traditional Plated Dinner Package

**Cocktail Hour**

**Passed Hors d’oeuvres**
Choice of Three Elite or Grand Selection Hors D’oeuvres

**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.

**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.

*40 guest minimum

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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 $30.00 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 ($20.00 additional)**
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
- Coffee Service
- 5 Hour Unlimited House Beer & Wine Bar

All prices are subject to 6% Wyoming State Sales Tax & 20% Service Charge
The Grand Dinner Buffet Package

**Cocktail Hour**

**Passed Hors d’oeuvres**
Choice of Three Elite or Grand Selection Hors D’oeuvres

**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 ~ $17.00 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
- Coffee Service
- 5 Hour Unlimited House Beer & Wine Bar

*All prices are subject to 6% Wyoming State Sales Tax & 20% Service Charge*
The Teton Pass Action Station Package

Cocktail Hour
Passed Hors d’oeuvres
Choice of Three Elite or Grand Selection Hors D’oeuvres

Imported & Domestic Cheese Display

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

Western Chopped Salad Station
Selection includes:

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

*40 guest minimum

$198.00 per person

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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
Coffee Service
5 Hour Unlimited House Beer & Wine Bar

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# 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  
$202  
(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  
$316  
(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  
$316  
(serves up to 10)

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Package Enhancements

Upgrade Bar to include Premium Brand Liquors
*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

$25 per adult
or may be charged on consumption

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

$28 per adult

Wine Upgrade Package I
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
Acrrobat, Pinot Noir, OR

$18 per adult

Wine Upgrade Package II
*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

$24 per adult

Continued on next page
Package Enhancements

**Kid’s Plated Dinner**  
$30 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**  
$488  
(100 pieces)

**The Teton Smoker Charcuterie**  
$21 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**  
$70 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)  
$32.00  
Half Dozen Assorted Chocolate Covered Strawberries  
$14.00  
Half Dozen House Made Assorted Truffles  
$18.00  
“Small Bites” Truffles, Lemon Bars, Salted Praline Bark  
$21.00  
750ml Mumm Napa, Cuvee, Brut Prestige  
$59.00  
750ml Veuve Clicquot Yellow Label  
$133.00  
750ml Veuve Clicquot Rose  
$137.00

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