

# Jackson Lake Lodge 2024 Wedding Packages



**Thank you for choosing Jackson Lake Lodge for your special day!**  
We are pleased to present our 2024 Wedding Packages

Preserving the landscape, protecting the wonders of nature, and providing inspirational experiences are hallmarks of Grand Teton Lodge Company and Jackson Lake Lodge. They are also part of your unique culinary experience with us, embodied by our “Appetite for Life” program.

We are committed to using local, regional, and sustainable ingredients. Our menus feature regional and sustainable produce, local and hormone-free dairy products, cage-free eggs, sustainable grains and starches, regional trout, beef, elk, and bison, all-natural deli meats, and baked goods crafted at our in-house bakery.



JACKSON LAKE LODGE   
GRAND TETON LODGE COMPANY

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# Jackson Lake Lodge 2023 Wedding Packages

## All Wedding Packages Include:

- ◆ White Folding Ceremony Chairs
- ◆ Sound System
- ◆ 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 three *Elite* or *Grand Selection* Hors d'Oeuvres
- ◆ Champagne Toast with Veuve Clicquot Brut, Yellow Label, France (One Bottle)
- ◆ Wedding Cake Cutting & Coffee Service
- ◆ Service Staff & Bartenders
- ◆ List of Preferred Florists, Bakers, Photographers, Entertainers and other Local Vendors



*Please note that ceremony and room rental fees are not included in package pricing.*

**All prices are subject to 6% Wyoming state sales tax & 20% service charge.**

*Appetite For Life: Local and Regional Emphasis*  
Executive Chef Joshua Gayer

# The Couple's Choice Buffet

## Cocktail Hour

### Passed Hors d'Oeuvres

Choice of Three Elite or Grand Selection Hors d'Oeuvres

**\$135.00 per person**  
40-guest minimum

### Imported & Domestic Cheese Display

Domestic and Imported Cheese Display with Grapes & Berries, Baked Brie, Dijon Mustard, House-made Lavash, Baguettes, and Gourmet Crackers

### The Ultimate Crudité Display

Assortment of Local Organic Fresh Vegetables with Blue Cheese Dip, Avocado Cilantro Ranch, and Balsamic Vinegar and Olive Oil.

## 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
- ◆ Roasted Tomato and White Bean Minestrone
- ◆ Roasted Tomato Basil Soup with Asiago Cheese
- ◆ Carrot and Parsnip-Ginger Soup
- ◆ Tossed Caesar Salad with House-Made Dressing, Multigrain Croutons, and Shaved Parmesan
- ◆ Organic Field Green Salad with Sliced Cucumber, Tomatoes, Matchstick Carrots, and Red Onions. Served with Huckleberry Vinaigrette Dressing and Ranch Dressing
- ◆ Organic Baby Spinach Salad with Candied Pecans, Crumbled Goat Cheese, Grapes, and Maple Stout Vinaigrette



All prices are subject to 6% Wyoming state sales tax & 20% service charge.

*Appetite For Life: Natural, Organic, and Healthy Choices*  
Executive Chef Joshua Gayer

# The Couple's Choice Buffet

## ***Dinner Buffet***

### ***Entrees (Select Two)***

- ◆ Sage-Marinated Roasted Chicken Breast with Rosemary Apple Chutney
- ◆ Pan Seared Pacific Salmon with Champagne Cream Sauce
- ◆ Local Idaho Trout with Lemon Dill Beurre Blanc
- ◆ Herb-Marinated Flatiron Steak with Bordelaise Sauce
- ◆ Grilled Flank Steak with Cherry Espresso Gastrique
- ◆ Stuffed Portobello Mushroom with Roasted Red Pepper Romesco
- ◆ Eggplant and Vegetable Lasagna with Housemade Marinara and Garlic Bread

### ***Sides (Select Two)***

- ◆ Roasted Garlic Mashed Potatoes
- ◆ Maple Sweet Potato Puree
- ◆ Asiago Polenta
- ◆ Wild Rice Pilaf
- ◆ French Green Beans
- ◆ Roasted Red Potatoes
- ◆ Grilled Asparagus
- ◆ Sauteed Assorted Mushrooms
- ◆ Potatoes Au Gratin
- ◆ Steamed White Rice

***Add a 3<sup>rd</sup> Entrée Selection for an additional \$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.**

*Appetite For Life: Commitment to Environmental Stewardship*  
Executive Chef Joshua Gayer

# The Traditional Plated Dinner

## **Cocktail Hour**

### ***Passed Hors d'Oeuvres***

Choice of Three Elite or Grand Selection Hors d'Oeuvres

**\$185.00 per person**  
40-guest minimum

### ***Imported & Domestic Cheese Display***

Domestic and Imported Cheese Display with Grapes & Berries, Baked Brie, Dijon Mustard, House-made Lavash, Baguettes, and Gourmet Crackers

### ***The Ultimate Crudité Display***

Assortment of Local Organic Fresh Vegetables with Blue Cheese Dip, Avocado Cilantro Ranch, and Balsamic Vinegar and Olive Oil.

## **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, and Julienned Carrots. Served with Champagne Vinaigrette

#### ***Summer Salad***

Organic Baby Greens, Fresh Strawberries, Crumbled Feta, and Red Onions. Served with Wyoming Whiskey Old Fashioned Vinaigrette

#### ***Teton Salad***

Organic Field Green Salad, Fresh Herbs, Espresso White Cheddar Cheese, Red Onion, Grape Tomatoes, and Herbed Croutons. Served with Huckleberry Honey Vinaigrette.

#### ***Spinach Salad***

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



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*Appetite for Life: Natural, Regional, & Sustainable Choices*  
Executive Chef Joshua Gayer

# The Traditional Plated Dinner

## ***Entrée Course***

***Select one entrée plus one vegetarian option. Kid's Plated Dinner available at \$34.00 per plate. A third entrée option may be added at \$20.00 per person. Entrée counts are required 72 hours prior to event.***

### ***Free-Range Airline Chicken Breast***

Served with Herbed White Wine Pan Sauce, Sundried Tomato Orzo Pasta, and Sautéed Spinach (add Butter-Poached Shrimp - \$5)

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

Served with Apple-Cardamom Chutney, Sweet Potato Puree, and Sautéed Broccolini

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

Served with Lemon Caper Butter, Toasted Almond Cous Cous, and Sautéed French Green Beans

### ***Char-Grilled Flank Steak***

Served with Utah Blue Cheese Cream Sauce, Herb Roasted Red Potatoes, and Sherry and Pancetta Sautéed Brussel Sprouts

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

Beef Tenderloin and Pacific Salmon served with Potatoes Au 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 Port Reduction

### ***Pan Seared Cauliflower (Vegan & Gluten Free)***

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

### ***Stuffed Portobello Mushroom (Vegetarian)***

Roasted Red Pepper Romesco, Parmesan Cheese, and Organic Spinach

### ***Roasted Spaghetti Squash (Vegan & Gluten Free)***

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.**

*Appetite For Life: Regional & Local Fresh Dairy Products*  
Executive Chef Joshua Gayer

# The Grand Dinner Buffet

## Cocktail Hour

### Passed Hors d'Oeuvres

Choice of Three Elite or Grand Selection Hors d'Oeuvres

**\$199.00 per person**  
40-guest minimum

### Imported & Domestic Cheese Display

Domestic and Imported Cheese Display with Grapes & Berries, Baked Brie, Dijon Mustard, House-made Lavash, Baguettes, and Gourmet Crackers

### The Ultimate Crudité Display

Assortment of Local Organic Fresh Vegetables with Blue Cheese Dip, Avocado Cilantro Ranch, and Balsamic Vinegar and Olive Oil.

### Dinner Buffet

- ◆ Choice of One Soup: Creamy Mushroom-Lavender, Roasted Tomato and White Bean Minestrone, Roasted Tomato Basil with Asiago, or Carrot and Parsnip-Ginger Soup
- ◆ Assorted Bread and Rolls with Butter Balls
- ◆ Organic Baby Greens served with Huckleberry Vinaigrette and Ranch Dressing
- ◆ Flank Steak with Wild Mushroom Pecorino Romano Pave, Port Reduction, and Asparagus Tips  
*Substitute bison for an additional \$17.00 per person*
- ◆ Seared Trout with Crisp Brussels Sprouts, Pancetta, and Heirloom Tomatoes
- ◆ Free-Range Chicken Breast with Wild Mushroom Bread Pudding
- ◆ Grilled Zucchini and Summer Squash Spears with Sweet Peppers and Portobello Mushroom

### Sweet Table (Two-Hour Service)

Decadence Bars, Fruit Tartlets, Cheesecake Bites, Fresh Fruit

**Package includes:** *Champagne Toast*  
*Coffee Service*  
*5-Hour Unlimited House Beer*  
*& Wine Bar*



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*Appetite For Life: Commitment to Environmental Stewardship*  
Executive Chef Joshua Gayer

# The Teton Pass

## Cocktail Hour

### Passed Hors d'Oeuvres

Choice of Three Elite or Grand Selection Hors d'Oeuvres

**\$220.00 per person**  
40-guest minimum

### Imported & Domestic Cheese Display

Domestic and Imported Cheese Display with Grapes & Berries, Baked Brie, Dijon Mustard, House-made Lavash, Baguettes, and Gourmet Crackers

### The Ultimate Crudité Display

Assortment of Local Organic Fresh Vegetables with Blue Cheese Dip, Avocado Cilantro Ranch, and Balsamic Vinegar and Olive Oil.

## Dinner Stations

### Pasta Amore Station


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

- ◆ Grilled Chicken
- ◆ Meatballs
- ◆ Shrimp
- ◆ Sweet Peppers
- ◆ Tomatoes
- ◆ Baby Spinach
- ◆ Wild Mushrooms
- ◆ Kalamata Olives
- ◆ Capers
- ◆ Minced Garlic
- ◆ Artichoke Hearts
- ◆ Creamy Alfredo Sauce
- ◆ Rustic Basil Pomodoro
- ◆ Basil Pesto
- ◆ Extra Virgin Olive Oil
- ◆ White Wine Pan Sauce
- ◆ Marinara
- ◆ Chopped Herbs
- ◆ Red Pepper Flakes
- ◆ Cracked Black Pepper
- ◆ Freshly Grated Parmesan
- ◆ Housemade Garlic Bread

### Western Chopped Salad Station

Organic Baby Greens and Fresh Romaine Lettuce. Served with Housemade Baked Bread & Butter. Selection includes:

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

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All prices are subject to 6% Wyoming state sales tax & 20% service charge.

*Appetite For Life: Cooperation with Local Farms*  
Executive Chef Joshua Gayer



# The Teton Pass

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

Herb Crusted, Slow Roasted, and Served Medium Rare  
Herbed Au Jus, Dijon Mustard, and Horseradish Crème Fraiche

## ***Sweet Table (Two-Hour Service)***

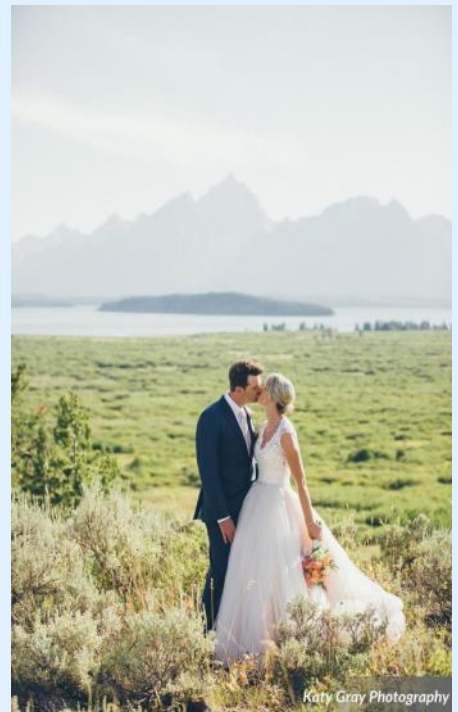
Decadence Bars, Fruit Tartlets, Cheesecake Bites, Fresh Fruit

## ***Package also includes:***

***Champagne Toast***

***Coffee Service***

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



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*Appetite For Life: Sustainable Food Products*  
Executive Chef Joshua Gayer

# Refreshments

## ***Ceremony Refreshments***

Iced Tea or Lemonade

\$48.00 per gallon  
*(1 gallon serves 16 cups)*

## ***Basic Refreshment Package***

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

\$220  
*(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

\$ 350  
*(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

\$ 355  
*(serves up to 10)*



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*Appetite For Life: Regionally-Grown Fruits and Vegetables*  
Executive Chef Joshua Gayer

# Package Enhancements

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

\$26 per adult  
or on consumption

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

Tito's Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Hornitos Tequila  
Jack Daniel's Whiskey  
Johnnie Walker Red Scotch

## **Taste of Wyoming Liquor Package**

\$35 per adult

All brands above in addition to:  
Jackson Hole Stillworks Vodka  
Jackson Hole Stillworks Great Grey Gin  
Wyoming Whiskey

## **Wine Upgrade Package I**

\$25 per adult

Acrobat Pinot Gris, King Estate, OR  
Whitehaven Sauvignon Blanc, Marlborough, New Zealand  
Acrobat Pinot Noir, King Estate, OR  
Frei Brothers Merlot, Dry Creek Valley, Sonoma, CA  
Decoy Cabernet Sauvignon, Sonoma, CA

## **Wine Upgrade Package II**

\$35 per adult

*\*A minimum of two weeks' advance notice is required*

Jackson Hole Winery selection of Reds, Whites, and Rosé

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*Appetite For Life: Thinking Globally and Sourcing Locally*  
Executive Chef Joshua Gayer

# Package Enhancements

<b><i>Kid's Plated Dinner</i></b>	\$34 per plate
Tropical Fruit Salad, Chicken Tenders with BBQ Sauce, Macaroni & Cheese, Raw Vegetables with Ranch Dip, Chocolate Chip Cookie, and Lemonade	
<b><i>Shrimp Cocktail Served with Horseradish Cocktail Sauce &amp; Lemon Wedges</i></b>	\$385 per order
100 pieces	
<b><i>The Teton Smoker Charcuterie</i></b>	\$25 per person
Elk Summer Sausage, Prosciutto, Wild Boar Salami, Capicola, Genoa Salami, Dijon and Stone Ground Mustards, Sweet Gherkins, Brandy-Fig Compote, Sliced Baguette, and Gourmet Crackers	
<b><i>Chair Covers</i></b>	\$10 per chair
White covers with choice of white or gold ties	+20% service charge
<b><i>Menu Tasting</i></b>	\$72 per person
Three Hors d'Oeuvres, Two Salads, Two Entrees, and House Wines	
<b><i>Wedding Night Room Delivery</i></b>	
Imported and Local Cheeses, Fresh Berries, Gourmet Crackers	\$33
Half Dozen Assorted Chocolate-Covered Strawberries	\$15
Half Dozen House-Made Assorted Truffles	\$19
Small Bites: Truffles, Lemon Bars, Salted Praline Bark	\$22
Mumm Napa Brut Prestige (750ml)	\$75
Veuve Clicquot Brut, Yellow Label (750ml)	\$170
Veuve Clicquot Rosé (750ml)	\$170

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*Appetite For Life: Thinking Globally and Sourcing Locally*  
Executive Chef Joshua Gayer