



JACKSON LAKE LODGE
2026 BANQUET MENUS





JACKSON LAKE LODGE IS PLEASED TO PRESENT OUR BANQUET AND CATERING MENUS.

PRESERVING THE LANDSCAPE, PROTECTING THE WONDERS OF NATURE AND PROVIDING INSPIRATIONAL EXPERIENCES ARE HALLMARKS OF GRAND TETON LODGE COMPANY. THESE IDEALS ARE ALSO PART OF YOUR CULINARY EXPERIENCE EMBODIED THROUGH OUR **“APPETITE FOR LIFE”** PROGRAM, EMPHASIZING LOCAL, SUSTAINABLE, HEALTHFUL, AND ORGANIC CHOICES WHENEVER POSSIBLE.



We are committed to using sustainable ingredients whenever possible. Our menus feature regional and sustainable produce, local and hormone-free dairy products, locally-grown grains and starches, regional trout, beef, elk, and bison, natural deli meats, and housemade baked goods produced with natural and sustainable resources.

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CATERING GUIDELINES

MENU SELECTIONS & SETUP REQUIREMENTS

In order to properly prepare for your events and ensure your selections will be readily available, please finalize your menus, setup, and audio-visual requirements 45 days prior to arrival.

GUARANTEES & PRICING

Lunch and Dinner Buffets require a 20-person minimum. All other menus require a 12-person minimum. We require a final guarantee 72 hours prior to your function. Should you fail to provide a guarantee by the specified date, your expected number of guests will be used as your guarantee number. Our culinary team will prepare food for five percent (5%) above the guaranteed number for all meals. You will be charged for the actual number of guests served, or the guaranteed amount, whichever is greater. Food and beverage guarantees must be consistent with meeting room sets.

INCREASE IN GUARANTEES WITHIN 72 HOURS

Guarantees are due 72 hours prior to the function. Changes in room set up or audio visual services within 72 hours may incur up to a \$500 change fee. Banquet increases greater than five percent (5%) received within 72 hours of the function (with the exception of beverages ordered on a consumption basis) will be based on availability and shall be subject to a ten percent (10%) overage fee.

FUNCTION ROOM ASSIGNMENTS

Should your attendance number increase or decrease, the Lodge reserves the right to change locations to a more suitable space for the attendance and type of function.

OUTSIDE FOOD & BEVERAGE AND LEFTOVER FOOD

No food or beverage is permitted in event spaces unless provided by Jackson Lake Lodge. Food safety requirements prohibit us from wrapping unused food to be consumed elsewhere. These requirements also prohibit the carrying over of food items from one function to another.

SPECIAL DIETARY NEEDS

Please confirm special meal requirements with your Conference Planning Manager at least seven days prior to your event. Customized menus will be an additional charge.

B R E A K F A S T

Maximum service time of 1.5 hours. All breakfasts include chilled orange, apple, and cranberry juices, regular and decaf coffee, and teas, served with cream, sugar, and lemon.

THE TRADITIONAL CONTINENTAL

Sliced Seasonal Fruits and Berries

Baker's Basket with Muffins, Fresh-Baked Pastries, and Croissants

\$35

THE SIGNATURE CONTINENTAL

Sliced Seasonal Fruits and Berries

Greek Yogurt Served with Teton Granola

Freshly-Baked Apple Strudel and Berry Compote

Baker's Basket with Muffins, Fresh-Baked Pastries, and Croissants

\$39

THE WELLNESS CONTINENTAL

Sliced Seasonal Fruits and Berries

Greek Yogurt Served with Teton Granola

Organic Oatmeal, Brown Sugar, Cinnamon, Almonds, and Dried Blueberries

Quinoa and Peach Salad

Fresh Mozzarella, Sliced Tomato, and Chiffonade Basil with Extra-Virgin Olive Oil

Baker's Basket with Muffins, Fresh-Baked Pastries, and Croissants

\$47

BREAKFAST BUFFET

Sliced Seasonal Fruits and Berries

White Cheddar and Chive Scrambled Eggs

Applewood Smoked Bacon and Sausage Links

Roasted Red Potatoes with Julienne Peppers and Onions

Organic Oatmeal, Brown Sugar, Cinnamon, Almonds, and Dried Blueberries

Kouign Amann

\$45

THE CASCADE CANYON BRUNCH BUFFET

\$58

Sliced Seasonal Fruits and Berries

Vegetarian Frittata with Spinach, Mushrooms, Tomatoes, Herbs, and Aged Cheddar

French Toast Bread Pudding with Praline Topping

Applewood Smoked Bacon

Roasted Red Potatoes with Julienne Peppers and Onions

Marinated Portobello Mushrooms Over Sautéed Spinach

Shrimp Cocktail with Lemon Wedges



All prices are subject to Wyoming state sales tax at time of event (currently 7%), and a 20% service charge.



B R E A K F A S T E N H A N C E M E N T S

Pricing is per person. Must be ordered in addition to a continental breakfast or breakfast buffet.

BREAKFAST MEATS	\$9	HARD BOILED EGGS	\$5/PIECE
Applewood Smoked Bacon or Sausage Links			
ORGANIC OATMEAL	\$8	TETON MOUNTAIN BERRY PARFAIT	\$13
Brown Sugar, Cinnamon, Almonds, and Dried Blueberries		Greek Yogurt Layered, Fresh Berries, and Housemade Teton Granola	
SCRAMBLED EGGS	\$9	QUINOA & PEACH SALAD	\$13
White Cheddar Cheese and Chives			
BAGELS WITH CREAM CHEESE	\$8	CHEF-ATTENDED OMELET STATION	\$21
		& EGGS COOKED TO-ORDER	
FRENCH TOAST BREAD PUDDING WITH PRALINE TOPPING	\$11	Applewood Smoked Bacon, Cremini Mushrooms, Sweet Peppers, Red Onions, Heirloom Tomatoes, Organic Spinach, Pico de Gallo, White Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese.	
		Price Includes Uniformed Chef.	
CINNAMON ROLLS	\$8	BLOODY MARY STATION	\$26/ADULT
		TWO-HOUR SERVICE	
BAKER'S BASKET WITH MUFFINS, FRESH-BAKED PASTRIES, AND CROISSANTS	\$14	Premium Vodka and Housemade Bloody Mary Mix Garnished with Olives and Celery Stalks	
BREAKFAST BURRITO	\$16	MIMOSA STATION	\$26/ADULT
Scrambled Eggs, Cheddar Cheese, Potatoes, Bacon in a Flour Tortilla with side of Salsa and Sour Cream		TWO-HOUR SERVICE	
		Champagne and Fresh Orange Juice	
CEREAL	\$11	MIMOSA + MARY STATION	\$38/ADULT
Selection of Three Cereals, 2% Milk, Lactose-Free Milk, and Dairy-Free Milk		TWO-HOUR SERVICE	



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B R E A K P A C K A G E S

Maximum service time of 45 minutes.

FRUIT & BERRIES PLATTER

Sliced Seasonal Fruit and Fresh Berries, Housemade Teton Granola, and Greek Yogurt
Served with Coffee and Tea

\$18

THE DAY HIKE

Whole and Sliced Seasonal Fruits and Berries, Seasonal Vegetables, Spinach-Asiago Dip, Toasted Baguettes, and Assorted Crackers
Served with Coffee and Tea

\$24

MEDITERRANEAN HUMMUS PLATTER

Classic, Roasted Red Pepper, and Edamame Hummus, Seasonal Vegetables, Toasted Baguettes, Pita Chips, and Assorted Crackers
Served with Coffee and Tea

\$22

A CHIP OFF THE OLD BLOCK

Spinach Artichoke Dip, Guacamole, Caramelized Onion Dip, Fire Roasted Salsa, Tortilla Chips, Kettle Chips, and Toasted Baguettes
Served with Coffee and Tea

\$23

COWBOY COOKIE BREAK

Choose Three: Chocolate Chunk, Oatmeal Raisin, Lemon Sugar, Cowboy Bars, Snickerdoodle, and Chocolate Espresso
Served with Coffee and Tea

\$19

MOVIE BREAK

Buttered Popcorn, Caramel Corn, M&M's®, Red Licorice, and Mini Chocolate-Dipped Teton Treats
Served with Assorted Soft Drinks

\$20



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B R E A K S À LA C A R T E

Maximum service time of 45 minutes.

BEVERAGES

Regular and Decaf Coffee	\$74/GALLON
Assorted Teas or Hot Chocolate	\$62/GALLON
Lemonade	\$52/GALLON
Iced Tea	\$52/GALLON
Fruit Juice (serves 5)	\$27/CARAFE
Soft Drinks	\$5 EACH

HEALTHY CHOICES

Greek Yogurt	\$7/PERSON
Seasonal and Tropical Fruit Display	\$14/PERSON
Whole Fruit Bowl (12 pieces)	\$34/BOWL
Granola Bars	\$57/DOZEN

SNACKS AND SWEETS

Breakfast Pastries	\$63/DOZEN
Housemade Cookies	\$57/DOZEN
Housemade Brownies	\$57/DOZEN
Assorted Donuts	\$57/DOZEN
Kettle Chips and Caramelized Onion Dip	\$9/PERSON
Tortilla Chips with Fire Roasted Salsa	\$9/PERSON
Chocolate-Dipped Teton Treats	\$64/DOZEN



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B R E A K F A S T & L U N C H T O - G O

Priced per person.

HEALTHY START BREAKFAST <small>VEGI</small>	\$30
Lowfat Yogurt, Housemade Granola, Whole Fruit, and Bagel with Cream Cheese	
ROAST BEEF & CHEDDAR ROLL	\$34
Roast Beef, White Cheddar Cheese, Lettuce, Tomato, and Horseradish Aioli on a French Roll	
CHICKEN SALAD ROLL	\$34
Grilled Chicken and Grape Salad, Lettuce, and Tomato on a French Roll	
TURKEY & SWISS CROISSANT	\$34
Smoked Turkey Breast, Swiss Cheese, Lettuce, and Avocado on a Croissant	
HUMMUS WRAP <small>VEGI</small>	\$34
Hummus, Feta, Tzatziki, Lettuce, Tomato and Sliced Cucumber Rolled in a Spinach Tortilla	
PEANUT BUTTER & HONEY SANDWICH <small>VEGI DAIRY FREE</small>	\$34
Creamy Peanut Butter and Slide Ridge Farms Raw Honey on Multi-Grain Bread	

Boxed lunches include whole fruit, kettle chips, and a cookie, as well as any appropriate condiments and cutlery.

Canned water is included with all boxed breakfasts and lunches if leaving the property, or water carafes will be provided in your meeting room.

Gluten-free bread is available for all boxed lunches upon request. (+\$2 per lunch)



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PLATED LUNCHES

Plated lunches include choice of one soup or salad and one entrée. Served with house baked bread, butter, and iced tea. Dessert is additional.

SOUPS & SALADS	CHOOSE ONE	ENTRÉES	CHOOSE ONE	DESSERT SELECTIONS	\$10/PERSON
WHITE BEAN MINESTRONE SOUP  		BEEF SHORT RIBS 	\$56	NEW YORK STYLE CHEESECAKE 	
ROASTED TOMATO BASIL SOUP  	WITH ASIAGO CHEESE	Rosemary and Bacon Roasted Fingerling Potatoes and Asparagus		WITH HUCKLEBERRY COMPOTE	
CURRY COCONUT CARROT SOUP  		PACIFIC SALMON 	\$56	OLD FASHIONED CARROT CAKE 	
CREAMY WILD MUSHROOM SOUP  		Poached Lentils, Sautéed Sweet Peppers and Shallots, and Cilantro-Cucumber Crème Fraîche		WITH CREAM CHEESE FROSTING	
HEIRLOOM TOMATO CAPRESE SALAD  	Fresh Basil and Aged Balsamic Reduction	ROASTED AIRLINE CHICKEN BREAST 	\$51	CINNAMON PANNA COTTA WITH  	
ORGANIC FIELD GREEN SALAD   	Sliced Cucumber, Tomatoes, Matchstick Carrots, Red Onion, and Huckleberry Vinaigrette	Corn and Sweet Potato Succotash with Maple Bourbon Reduction		HUCKLEBERRY GELÉE	
ORGANIC BABY SPINACH SALAD 	Candied Pecans, Crumbled Goat Cheese, Grapes, and Maple Stout Vinaigrette	GARDEN RISOTTO  	\$50	TETON CHOCOLATE CAKE 	
		Seasonal Vegetables with Basil Oil		WITH MOUSSE FILLING	
		STUFFED PORTOBELLO MUSHROOM 	\$50	BOWL OF FRESH FRUIT  	



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BUFFET LUNCHES

PLANNER'S CHOICE LUNCH BUFFET - \$64

Choose three soups/salads below, one entrée, two sides, and one dessert. Add a second entrée for \$20 per person. Served with freshly baked bread and butter.

SOUPS & SALADS

CHOOSE THREE

WHITE BEAN MINESTRONE SOUP  

ROASTED TOMATO BASIL SOUP  
WITH ASIAGO CHEESE

CURRY COCONUT CARROT SOUP  

CREAMY WILD MUSHROOM SOUP  

TOSSSED CAESAR SALAD 
Housemade Dressing, Multi-Grain Croutons,
and Shaved Parmesan

ORGANIC FIELD GREEN SALAD   
Sliced Cucumber, Tomatoes, Matchstick
Carrots and Red Onions. Served with
Huckleberry Vinaigrette and Ranch Dressing

ORGANIC BABY SPINACH SALAD 
Candied Pecans, Crumbled Goat Cheese,
Grapes, and Maple Stout Vinaigrette

ENTRÉES

CHOOSE ONE

SAGE MARINATED ROASTED  
CHICKEN BREAST

Rosemary Apple Chutney

PAN SEARED PACIFIC SALMON 

Champagne Cream Sauce

LOCAL IDAHO TROUT 

Lemon Dill Beurre Blanc

HERB MARINATED FLAT IRON STEAK 

Bordelaise Sauce

GRILLED FLANK STEAK  

Cherry Espresso Gastrique

SPINACH-STUFFED PORTOBELLO  
MUSHROOM

Roasted Red Pepper Romesco

VEGETABLE LASAGNA 

Zucchini, Squash, Spinach, Roasted Red
Pepper, Housemade Marinara, and Garlic Bread

EGGPLANT PARMESAN 

Ratatouille Sauce

SIDES

CHOOSE TWO

ROASTED GARLIC MASHED POTATOES  

MAPLE SWEET POTATO PUREE  

ASIAGO POLENTA  

WILD RICE PILAF  

GARLIC GREEN BEANS  

ROASTED RED POTATOES  

GRILLED ASPARAGUS  

SAUTEED ASSORTED MUSHROOMS  

STEAMED WHITE RICE  

POTATOES AU GRATIN (+\$3 Per Person)  

DESSERTS

CHOOSE ONE

OLD FASHIONED CARROT CAKE WITH  
CREAM CHEESE FROSTING

CHOCOLATE HAZELNUT MOUSSE  

APPLE CRISP 

STRAWBERRY SHORTCAKE 

HOMEMADE COOKIES & BROWNIES 

MINI CHOCOLATE-DIPPED TETON TREATS 

PEANUT BUTTER PIE 



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BUFFET LUNCHES

ASIAN BUFFET

Chopped Asian Salad with Shredded Cabbage, Chopped Romaine, Red Bell Pepper, Shredded Carrot, Cilantro, Sesame Seeds, and Crispy Noodles served with Sesame Peanut Dressing

Miso Mushroom Soup

Milk Rolls

Vegetable Egg Rolls served with Spicy Mustard and Sweet & Sour Sauce

Vegetable Stir-Fry

Fried Rice

White Rice

Beef with Broccoli and Mushrooms

Strawberry Matcha Cake

GO GREEN LUNCH BUFFET

Organic Mixed Greens, Beehive Farms Lavender-Espresso Shaved Cheddar, Slide Ridge Honey Candied Pecans, and Granny Smith Apple served with Jackson Hole Stout-Maple Vinaigrette

Eagle Eye Farms Potato Leek Soup

Orange Brioche Rolls with Butter Balls

Free-Range Chicken Breast with Sautéed Spinach and Blistered Grape Tomatoes

Huckleberry Honey Cake

\$53

TETON DELI BUFFET

Organic Field Green Salad with Sliced Cucumber, Cherry Tomatoes, Matchstick Carrots, and Red Onions served with Ranch Dressing and Raspberry Vinaigrette

Tomato Bisque

Fresh Basil Pesto Pasta Salad

Assorted Bakery and Gluten Free Breads

Crisp Lettuce, Sliced Tomato, Red Onion, Pepperoncini, Roasted Red Peppers, and Pickle Spears

Natural Roast Beef, Smoked Turkey, Sliced Ham, Salami, Cheddar Cheese, Swiss Cheese, Provolone Cheese, and Pepper Jack Cheese

Dijon Mustard, Yellow Mustard, Garlic-Herb Aioli, Mediterranean Hummus, Sundried Tomato-Basil Spread, and Mayonnaise

House Kettle Chips

Assorted Cookies and Cowboy Bars

\$49

\$47



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BUFFET LUNCHES

WESTERN BBQ LUNCH BUFFET

\$59

Organic Field Green Salad with Sliced Cucumber, Cherry Tomatoes, Matchstick Carrots, and Red Onions served with Ranch Dressing and Huckleberry Vinaigrette

Traditional Coleslaw

Buttermilk Biscuits and Corn Bread with Slide Ridge Honey Butter

Butter, Milk, and Thyme Poached Corn Cobettes

Molasses and Coffee Cowboy Beans

Shredded BBQ Brisket with Wyoming Whiskey BBQ Sauce

Apple Cider Braised Pulled Pork

Apple Crisp

Sliced Watermelon

MT. MORAN LUNCH BUFFET

\$50

Organic Field Green Salad with Sliced Cucumber, Cherry Tomatoes, Matchstick Carrots and Red Onions served with Ranch Dressing and Balsamic Vinaigrette

Broccoli-White Cheddar Soup with Romano Cheese

Western Chili with Red Onion and White Cheddar Cheese

Kosher Salted Idaho Bakers with all the Fixin's: Natural Bacon Bits, Shredded Cheddar and Pepper Jack Cheeses, Jalapeños, Diced Red Onions, Sour Cream, Whipped Butter, and Green Onions

BBQ Pulled Pork with Brioche Rolls

S'mores Soufflé



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RECEPTION HORS D'OEUVRES

Minimum order of 3 dozen per selection is required. Hors d'oeuvres will be passed unless otherwise noted. We recommend 6 to 8 pieces per person for a one-hour reception, and 10 to 12 pieces per person for a 1.5-hour reception.

GRAND SELECTIONS - \$70/DOZEN

Sun-Dried Tomato Pesto Palmiers 

Marinated Flank Steak with Whipped  Horseradish Cream and Chives

Smoked Trout, Cream Cheese, Fried Capers,  and Chives on a Kettle Chip

White Bean and Sage Crostini 

Watermelon Skewers with Feta Cheese and   Honey-Lime Drizzle

Grilled Chicken Salad with Dates, Tarragon, and Feta Cheese on a Crostini

Miniature Beef Wellington with Blue Cheese Cream

Sweet Garlic Glazed Shrimp Skewers with   Toasted Sesame Seeds

Tostaditas with Roasted Corn Salsa 

Chicken Satay with Coconut Peanut Sauce  

Spinach and Ricotta-Stuffed Mushroom Caps  

Polenta Bites with Wild Mushrooms and  Gruyère Cheese

ELITE SELECTIONS - \$78 DOZEN

Whipped Brie with Branded Glazed Pecans  on a Crostini

Bocconcini Mozzarella, Prosciutto, and  Basil Skewers with Balsamic Reduction

Seared Duck Breast with Toasted Almonds   and Raspberry Compote

Smoked Bacon and Boursin Cheese-Stuffed   Mushrooms

Prosciutto and Mango with Basil-Rum Glaze  

Baked Brie with Huckleberry Basil Coulis  on a Crostini

Bison, Pork, and Elk Meatballs in Bordelaise  with Sour Cream Drizzle

Braised Pork Belly with Coriander-Tomato  Jam on a Pita Chip

Foie Gras French Toast with Candied Walnuts 

Mini Crab Cake with Fried Capers and Remoulade 

Mini Shrimp Quiche with Gruyère Cheese

Marinated Flank Steak with Asian Coleslaw  on a Crisp Wonton



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RECEPTION HORS D'OEUVRES

SUMMIT SELECTIONS - \$91/DOZEN

Skewered Elk Loin with Cherry Gastrique  

Venison Sausage with Mustard  

Cranberry Relish

Herbed Goat Cheese Quenelle on  Pistachio Biscotti

Ahi Tuna Poke in a Sesame Seed Cornet 

Prosciutto-Wrapped Asparagus with  Cream Cheese Spread

Seared Zucchini Fritter with Mint Yogurt 

Butter-Poached Lobster with Spicy Remoulade 

Miniature Bison Wellington with Herbed Brie Cream

Braised Leg of Lamb in Phyllo Cup with  Rosemary-Pomegranate Glaze

Orange-Glazed Duck Confit with Boursin on
Toasted Brioche

Seared Scallop Skewer with Huckleberry   Glaze and Basil

Prosciutto-Wrapped Date Stuffed with  Garlic-Herb Cheese Spread



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RECEPTION DISPLAYS

Price is per person.

MEDITERRANEAN DISPLAY



\$27

Roasted Garlic and Sundried Tomato Hummus, Roasted Red Pepper Romesco, Medley of Olives, Marinated Cucumber and Tomatoes, Assortment of Local Fresh Vegetables, Housemade Lavash, and Pita Points

THE TETON SMOKER CHARCUTERIE



\$32

Chef's selection of Local and Organic Domestic Cured Meats, Dijon Mustard, Stone Ground Mustard, Sweet Gherkins, Toasted Baguettes, Brandy-Fig Compote, and Assorted Crackers

FRESH FRUITS & BERRIES



\$19

Seasonal and Tropical Display of Sliced Fruits and Berries with Grand Marnier Cream Cheese Spread

DOMESTIC CHEESE DISPLAY



\$22

Domestic Cheese Display with Grapes and Berries, Baked Brie Wrapped in Puff Pastry, Dijon Mustard, Housemade Lavash, Toasted Baguettes, and Assorted Crackers

Add Local & Imported Cheeses: +\$5 Per Person

CRUDITÉ DISPLAY



\$14

Assortment of Local Fresh Vegetables with Blue Cheese Dip and Avocado Cilantro Ranch

SEAFOOD PLATTER



\$48

Peel-and-Eat Shrimp, Steamed Green Lip Mussels, Raw Oysters, Cocktail Sauce, Sweet Chili Sauce, and Mignonette

Add Snow Crab Clusters: +\$12 Per Person



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RECEPTION STATIONS

CARVING STATIONS

+ \$200 Chef Fee per 50 Guests

All Carving Stations Include Housemade Rolls and Butter Balls.

SLOW ROASTED HERBED PRIME RIB OF BEEF (30 servings)

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

BEEF TENDERLOIN (25 servings)

Grilled and Served Medium-Rare with Huckleberry Bordelaise

SLIDER STATION

\$35/PERSON

+ \$200 Chef Fee per 50 Guests

Served with Kettle Chips and Condiments.

Selection includes:

Carolina Pulled Pork with Cole Slaw

Grilled Beef Patty with White Cheddar Cheese and Crispy Fried Onions

Roasted Chicken with Crisp Lettuce, Tomato, and Dijon Aioli

Fresh Mozzarella, Heirloom Tomato, Lemon-Basil Pesto



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RECEPTION DESSERTS

Priced per person.

RECEPTION DESSERT DISPLAYS

PETIT FOUR BUFFET  \$27

Mini Cupcakes

Macarons

Pâte à Choux

Chocolate Espresso Tartlets

Fruit Tartlets

THE SWEET TABLE  \$22

Blonde Chocolate Tartlets

Lemon Bars

Brownie Bites

Sugar Cookies

THE TETON TABLE  \$20

Mini Chocolate-Dipped Teton Treats

Chocolate-Dipped Bear Sugar Cookies

Bear Claw Brownies



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PLATED DINNERS

Two entrée selections are permitted for groups of over 20 guests, with the higher price of the two dinners to be charged for all. Client is responsible for providing entrée counts 72 hours prior to dinner, and to identify meal selections for each guest on place cards or name tags.

All plated dinners include choice of salad, fresh house baked rolls with butter, regular and decaf Lavazza coffee, assorted Bigelow teas, and iced tea. Appetizers are additional.

APPETIZERS **\$17/PERSON**

SMOKED SALMON DAIRY FREE VEGAN GLUTEN FREE

Cream Cheese and Fried Capers on Potato Gaufrette with Chives

PROSCIUTTO AND MANGO DAIRY FREE VEGAN

Basil-Rum Glaze

HEIRLOOM TOMATO BURRATA DAIRY FREE

Balsamic Reduction and Chiffonade Basil

SEARED DUCK BREAST DAIRY FREE VEGAN

Toasted Almonds and Raspberry Gastrique

SALADS **CHOOSE ONE**

GARDEN SALAD DAIRY FREE VEGAN GLUTEN FREE

Crisp Romaine, Cherry Tomatoes, Sliced Cucumbers, Julienned Carrots. Served with Champagne Vinaigrette

SUMMER SALAD DAIRY FREE VEGAN

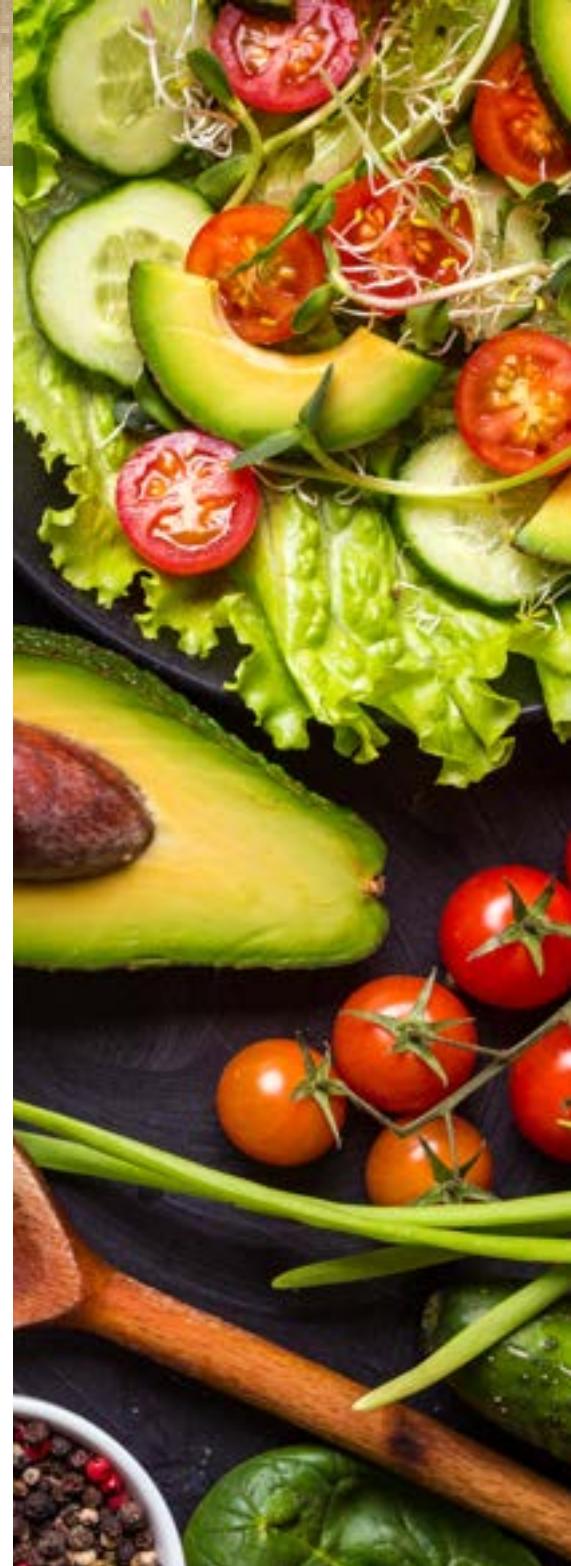
Organic Baby Greens, Fresh Strawberries, Crumbled Feta, and Red Onion. Served with Wyoming Whiskey Old Fashioned Vinaigrette

TETON SALAD DAIRY FREE

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

SPINACH SALAD DAIRY FREE VEGAN

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



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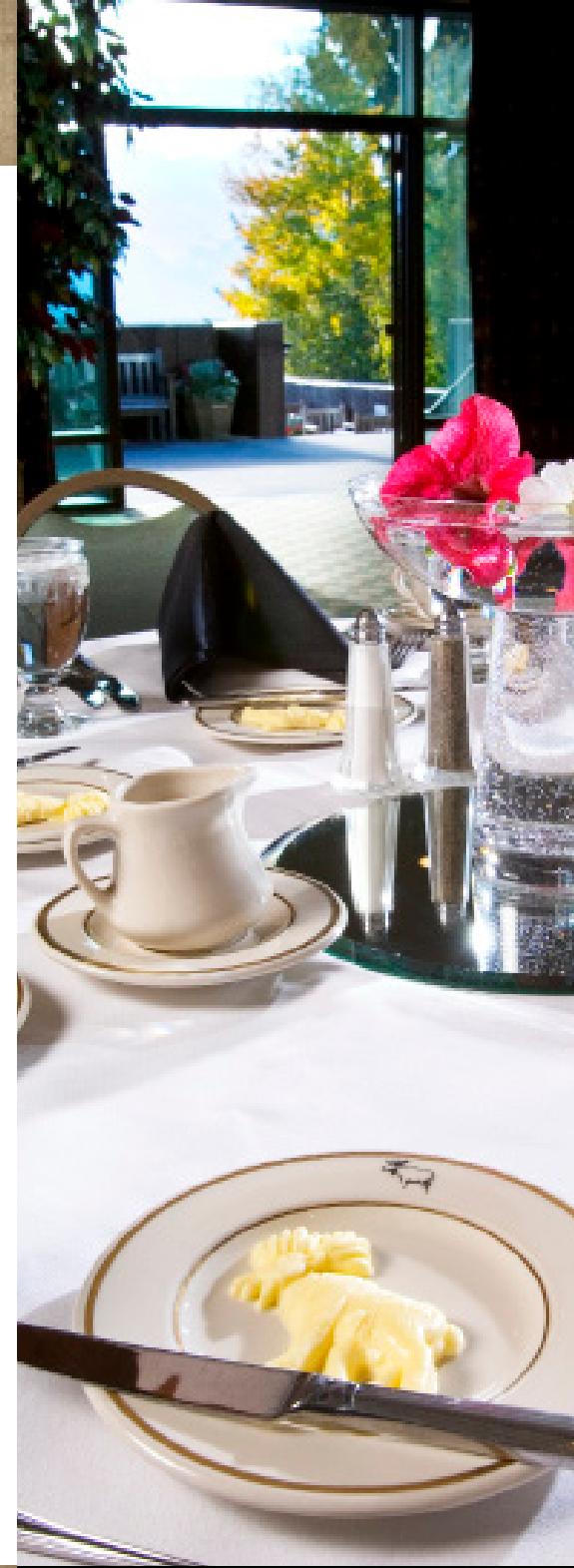


PLATED DINNERS

Choose one entrée below. Each entrée includes one salad chosen from previous page. Priced per person.

ENTRÉES

THE WYOMING FARMER 	\$115	FREE-RANGE AIRLINE CHICKEN BREAST  	\$71
Pan Roasted Bison Filet Mignon with Potatoes Au Gratin, Wild Mushrooms, Asparagus Tips, and Port Reduction		Sundried Tomato Orzo Pasta and Sautéed Spinach with Herbed White Wine Pan Sauce (add Butter-Poached Shrimp +\$5)	
THE TETON FIELD & STREAM 	\$87	ROASTED BUTTERNUT SQUASH  	\$58
Medallion of Beef Tenderloin and Pacific Salmon with Gorgonzola Yukon Potato Puree, Grilled Asparagus and Leek Cream		Wild Rice Pilaf, Wyoming Whiskey-Infused Cranberries, Mint, Parsley, and Roasted Pecans	
CHAR-GRILLED FLANK STEAK 	\$79	GARDEN RISOTTO  	\$50
Herb Roasted Red Potatoes, Sherry and Pancetta Sautéed Brussel Sprouts, Utah Blue Cheese Cream Sauce		Seasonal Vegetables with Basil Oil	
SEARED IDAHO RED TROUT	\$74	EGGPLANT PARMESAN 	\$54
Toasted Almond Cous Cous, Sautéed Garlic Green Beans and Lemon Caper Butter		Ratatouille Sauce, Frisée and a Parmesan Crisp	
ROSEMARY ROASTED PORK LOIN 	\$69	KID'S PLATED DINNER	\$36
Apple-Cardamom Chutney, Sweet Potato Purée and Sautéed Broccolini		Fruit Salad, Chicken Tenders, French Fries, Chocolate Chip Cookie and Lemonade	



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DESSERTS

Priced per person.

TIRAMISU 

\$11

THE SWEET TABLE 

\$22

Blonde Chocolate Tartlets

KEY LIME PIE 

\$11

Lemon Bars

NEW YORK CHEESECAKE WITH  HUCKLEBERRY COMPOTE

\$14

Brownie Bites

Sugar Cookies

TETON CHOCOLATE CAKE WITH  CHOCOLATE MOUSSE

\$14

PETIT FOUR BUFFET 

\$27

Mini Cupcakes

Macarons

Pâte à Choux

TRES LECHES CAKE 

\$14

Chocolate Espresso Tartlets

Fruit Tartlets

CHOCOLATE-DIPPED MOOSE  SHORTBREAD COOKIES

\$10

ASSORTED DONUTS 

\$10



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B U F F E T D I N N E R S

Maximum service time of 1.5 hours. All dinner buffets served with regular and decaf Lavazza coffee, assorted Bigelow teas, lemonade, and iced tea. Kid's price (ages 5-11) for dinner buffets is \$26.
Priced per person.

THE FIESTA MEXICANA \$71

Fresh Tortilla Chips

Fire Roasted Salsa and Tomatillo Avocado Salsa

Roasted Poblano Tortilla Soup with Tortilla Strips

Southwest Salad of Chopped Romaine, Black Beans, Roasted Corn Kernels, Roasted Poblano Peppers, and Cilantro Ranch Dressing

Cheese Enchilada Casserole with Ancho Chile Sauce

Mexican Chile Rice

Frijoles Con Queso

Mexican Spiced Flank Steak and Chicken Fajitas on Warm Flour or Corn Tortillas with Pico de Gallo

Queso Fresco, Shredded Lettuce, Guacamole, Sour Cream, Jalapeños and Cilantro

Tres Leches Cake

Cinnamon Churro Cookies

THE WESTERN ROUND-UP \$76

Organic Baby Greens with Chef's Choice of Two Dressings

Kosher Salted Idaho Bakers with all the Fixin's: Natural Bacon Bits, Sliced Jalapeños, Shredded Cheddar and Pepper Jack Cheeses, Diced Red Onions, Roasted Corn, Sour Cream, Whipped Butter, and Green Onions

Summer Squash Medley with Julienne Red Onion and Blistered Grape Tomatoes

Butter, Milk and Thyme-Poached Corn Cobettes

Molasses and Coffee Cowboy Beans

Basket of Jalapeño Corn Muffins and Bacon Cheese Rolls with Butter Balls

Poblano Chile and Apple Cider Vinegar BBQ Braised Baby Back Pork Ribs

BBQ Glazed Chicken Legs and Thighs

S'mores Soufflé

Mixed Berry Cobbler

Sliced Watermelon

Enhance Your Western BBQ with these Additions:

Hot Dogs \$10

Hamburgers \$17

Seared Trout with Creamy Dill Sauce \$29

Ribeye Steaks with Burgundy Pan Sauce \$33



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BUFFET DINNERS

ITALIAN DINNER BUFFET

\$79

Tossed Caesar Salad with Housemade Dressing, Multi-Grain Croutons, and Shaved Parmesan

Minestrone Soup

Housemade Olive Focaccia and Mozzarella and Herb Cruffins

Chef's Selection of Local and Organic Domestic Cured Meats

Medley of Summer Vegetables with Blistered Tomatoes, Basil and Extra Virgin Olive Oil

Bucatini with Creamy Pesto and Seasonal Vegetables

Italian Sausage and Peppers with Tomato Sauce, Onions, and Herbs de Provence

Chicken Cacciatore braised in a Rich Tomato Sauce with Mushrooms, Olives, Capers, and Rosemary

Sweet Pistachio Ricotta-Filled Cannoli

Traditional Housemade Tiramisu

Hazelnut Milano Cookies

THE TETON DINNER BUFFET

\$93

Organic Baby Greens with Chef's Choice of Two Dressings

Homemade Soup du Jour

Roasted Garlic Focaccia with Butter Balls

Grilled Zucchini and Summer Squash Spears with Sweet Peppers and Portobello Mushrooms

Crisp Brussels with Pancetta

Pancetta Leek Yukon Potato Puree

Free-Range Airline Chicken Breast with Wild Mushroom Sauce

Seared Trout with Champagne Cream Reduction

Flank Steak with Herbed Gremolata

Teton Chocolate Mousse Cake



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B U F F E T D I N N E R S

GRAND TETON BUFFET \$105
+ \$200 Chef Fee per 50 Guests

Organic Baby Greens with Chef's Choice
of Two Dressings

Tossed Caesar Salad with Housemade Dressing,
Multi-Grain Croutons and Shaved Parmesan

Creamy Wild Mushroom-Lavender Soup

Housemade Rosemary Focaccia and Olive Bread
with Butter Balls

Wild Rice Pilaf

Grilled Asparagus

Pecorino Romano Potatoes Au Gratin

Roasted Zucchini and Summer Squash Spears

Sweet Peppers and Portobello Mushrooms

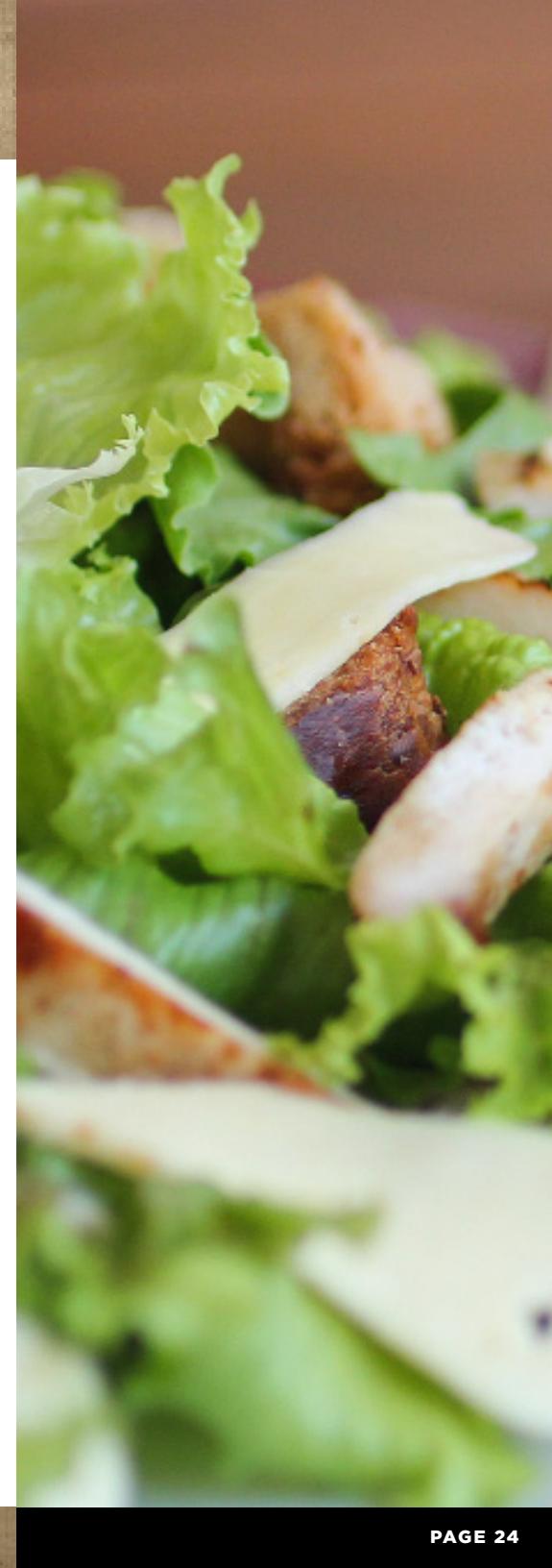
Free-Range Airline Chicken Breast with Creamy
Roasted Garlic Sauce

Skuna Bay Salmon with Lemon Dill Beurre Blanc

Chef-Attended Prime Rib Station with
Au Jus and Horseradish Cream

Citrus Layer Cake

Chocolate Raspberry Bavarois



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B E V E R A G E S

All alcoholic beverages are controlled by the State of Wyoming. Special order wines or additional selections may be arranged with sufficient advance notice, and based on availability through the State of Wyoming.

Grand Teton Lodge Company reserves the right to cancel beverage service at any time. No persons under 21 years of age will be served alcoholic beverages.

HOSTED BARS

Choose from House, Premium, Super Premium, or Top Shelf brand liquors. Bar will include house wines, microbrew and domestic beers, soft drinks and fruit juices.

Hosted bars require a \$500 minimum per bar and will be charged to your master bill on consumption. A \$125 setup fee for all bars as well as 7% tax and 20% service charge will also be added.

If the minimum is not met, the difference between the minimum and actual sales will be charged.

HOSPITALITY ROOM SET-UP

Liquor, beer, wine and mixers may be purchased for your Hospitality Room.

Hospitality Rooms require a \$500 minimum per day and will be charged to your master bill on consumption. A \$125 setup fee as well as 7% tax and 20% service charge will also be added.

If the minimum is not met, the difference between the minimum and actual sales will be charged.

CASH BARS

Cash bars require individual payment by function attendees at the time of service. Cash bar pricing is inclusive of 7% tax and 20% service charge.

Choose from House, Premium, Super Premium, or Top Shelf brand liquors. Bar will include house wines, microbrew and domestic beers, soft drinks and fruit juices.

Cash bars require a \$500 minimum per bar. A \$125 setup fee per bar will be charged to your master account.

If the minimum is not met, the difference between the minimum and actual sales will be charged.



Outdoor Bars or Off-Premise Bars may be subject to an additional setup fee.

All prices are subject to Wyoming state sales tax at time of event (currently 7%), and a 20% service charge.

B E V E R A G E S

BAR PRICES

HOUSE BRANDS

Jim Beam, Bombay Dry, Jose Cuervo, Skyy, Bacardi, Dewars

\$12

LOCAL BRANDS

\$18

Stillworks Vodka, Great Grey Gin, Wyoming Whiskey, Cowboy Country Whiskey

PREMIUM BRANDS

Jack Daniel's, Tanqueray, Hornitos, Tito's, Captain Morgan, Johnnie Walker Red Label

\$14

HOUSE WINES

\$11

Assorted Dark Horse Wines

SUPER PREMIUM BRANDS

Maker's Mark, Aviation Gin, 1800 Silver, Ketel One, Mount Gay, Chivas Regal

\$16

DOMESTIC BEERS

\$7

Budweiser, Michelob Ultra

TOP SHELF BRANDS

Woodford Reserve, Tanqueray No. 10, PatronSilver, Grey Goose, Pyrat XO Reserve, Johnnie Walker Black Label

\$18

LOCAL MICROBREWS

\$10

Snake River Brewery
Roadhouse Brewery
Grand Teton Brewing



Selections based upon availability, we reserve the right to substitute product of equal or better quality.

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WINE LIST

Wine offerings are subject to change based on market availability. House wines from Dark Horse Winery are available at \$40 per bottle. The Mural Room restaurant wine list is also available. A \$20 per bottle corkage fee will apply to wines served but not purchased from Jackson Lake Lodge banquets.

WHITE & ROSÉ WINES

Acrobat Pinot Gris, King Estate, OR	\$56
Santa Margherita Pinot Grigio, Italy	\$76
Whitehaven Sauvignon Blanc Marlborough, New Zealand	\$68
Cakebread Sauvignon Blanc, Napa Valley, CA	\$92
Edna Valley Chardonnay, Central Coast, CA	\$52
Ramey Chardonnay, Russian River Valley, CA	\$122
Izarbe Sherry Oak Cask, Rioja, Spain	\$90
Lagar de Indra Albariño, Rias Baixas, Spain	\$49
Larchago Rosé, Rioja, Spain	\$45
Gerard Bertrand, Cotes de Roses Rosé, France	\$64

RED WINES

Acrobat Pinot Noir, King Estate, OR	\$68
MacMurray Ranch Pinot Noir, Russian River, CA	\$88
Edna Valley Cabernet Sauvignon, Central Coast, CA	\$56
Decoy Cabernet Sauvignon, Sonoma, CA	\$72
Louis M. Martini Cabernet Sauvignon, Napa Valley, CA	\$130
Izarbe Reserva, Rioja, Spain	\$70
Urlari Pervale, Super Tuscan, Toscana, Italy	\$84
Luca Malbec Old Vine, Mendoza, Argentina	\$86

LOCAL SELECTIONS FROM JACKSON HOLE WINERY

Chardonnay	\$82
Alpine Glow Rosé	\$82
Catch & Release Zinfandel	\$92
Rendezvous Red	\$104
Pinot Noir	\$114
Outlaw Cabernet Sauvignon	\$114

SPARKLING WINES

Maitea Cava, Spain	\$50
LaMarca Prosecco, Italy	\$62
Mumm Napa, Cuvée, Brut Prestige Napa, CA	\$82
Josh Cellars Prosecco Rosé, CA	\$56
Domaine Chandon Brut Rosé, CA	\$72
Veuve Clicquot Yellow Label Brut, France	\$178
Veuve Clicquot Rosé Brut, France	\$178

SPECIALTY BEVERAGES

Huckleberry Margarita	\$20/DRINK
Huckleberry Mojito	\$19/DRINK
Non-Alcoholic Sparkling Cider	\$20/BOTTLE

**Alcoholic and Non-Alcoholic Signature Cocktails
available upon request. Pricing per drink varies.**



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ACTIVITY LUNCH



WILD & SCENIC RIVER RAFTING & LUNCHEON \$130/ADULT; \$101/CHILD (AGE 6-11)

Your adventure starts with a rustic, western-style buffet lunch at our private meal site situated along the Snake River, including hamburgers/hot dogs, fresh fruit, potato salad, coleslaw, brownies/cookies, coffee/tea and lemonade.

Once you've had your fill, set off for a scenic ride down a winding 10-mile stretch of the river, where our experienced guides will share their in-depth knowledge of the park and point out local geological and historical features. And if you keep your eyes peeled, you may spot some local wildlife, including bald eagles, moose, elk, bison, pronghorn, beaver, pelicans, and river otters.

Trip includes transportation to and from Jackson Lake Lodge.

Due to logistical limitations, menus are subject to change and substitutions are not permitted.

Available Late-May to Late-September

Private trips for 40-120 people can be booked based on availability at time of booking.

A C T I V I T Y D I N N E R



ELK ISLAND DINNER LAKE CRUISE \$95/ADULT; \$64/CHILD (AGE 3-11)

Our Elk Island Dinner Lake Cruise will literally place you in the shadow of towering Mount Moran on Jackson Lake. Learn a bit about local history, geology, and folklore aboard our covered cruise boats while you take in the sights, including 10,000-year-old glacial water flowing into the lake.

Your group will land at our rustic private meal site on Elk Island, where you'll dine buffet-style at covered picnic tables on cowboy steaks, fresh Idaho river trout, baked beans, salad bar, corn on the cob, and fruit cobbler.

Due to logistical limitations, menus are subject to change and substitutions are not permitted.

Private dinner lake cruises are available for up to 76 guests (must pay for 76 guests, even if actual guest count is less), and may be scheduled any day of the week based on availability at the time of booking.

Please ask about the availability of regularly-scheduled scenic cruises open to the public.

Available Early-June to Early-September

Departs from the Colter Bay Marina at 5:15pm

