

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.



Grand Teton Lodge Company,
P.O. Box 250, Moran, WY 83013
Phone 307-543-3005
www.gtlc.com/ sales@gtlc.com

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

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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

\$118.00
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.

*40 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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"Appetite For Life"

Natural, Organic, and Healthy Choices

Executive Chef Joshua Conrad

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



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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

\$164.00
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.

*40 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 \$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

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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

\$175.00
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.

*40 guest minimum

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



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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

\$198.00
per person
*40 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

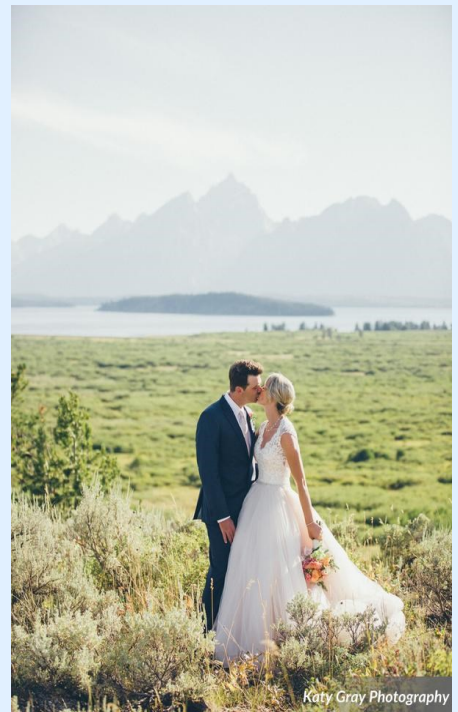
Seasonal Fruit and Whole Strawberries with Chocolate Fondue Dipping Sauce and Whipped Cream, House Made Truffles, Chocolate Decadence Bars, Fruit Tartlets, Lemon Bars, and Cheesecake Bites. Two Hour Service.

Package also includes:

Champagne Toast

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

\$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
Acrobat, 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

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Package Enhancements

<i>Kid's Plated Dinner</i>	\$30 per plate
Tropical Fruit Salad, Chicken Tenders with BBQ Sauce, Macaroni and Cheese Raw Vegetables with Ranch Dip, Chocolate Chip Cookie, and Lemonade	
<i>Cocktail Shrimp Served with Horseradish Cocktail Sauce & Lemon Wedges</i>	\$488
(100 pieces)	
<i>The Teton Smoker Charcuterie</i>	\$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.	
<i>Chair Covers</i>	\$10 per chair
White covers with choice of white or gold ties	rental fee + 20% service charge
<i>Menu Tasting</i>	\$70 per person
Three Hors d'oeuvres, 2 Salads, 2 Entrees, and House Wines	
<i>Wedding Night Room Delivery</i>	
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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