



JACKSON HOLE
Golf & Tennis Club
WHERE NATURE PLAYS

Wedding Planner





Personalizing Your Event



Our team can help you plan the perfect pre-wedding activities while offering Jackson Hole Golf & Tennis Club expertise on all the essential details for the ceremony and reception.

Wedding Specialist

A Jackson Hole Golf & Tennis Club on-site expert will work with you or your wedding consultant to reserve your dates, plan the schedule of events, coordinate all food and beverage details from menu design to linens, and assist with other aspects of your wedding experience at the Club.

Unmatched, accessible Teton photo opportunities

The property offers some of the most spectacular views Jackson Hole has to offer. Choose from multiple locations for all of your wedding photo needs.

Specialty Cakes

Jackson Hole Golf & Tennis Club will be pleased to create a wedding cake to your specifications or make arrangements to have one of our local Jackson Hole bakeries assist.

Menu Creations

Jackson Hole Golf & Tennis Club prides itself on culinary creativity and offers an extensive array of menus to choose from. Or we can completely custom-design a menu for you, along with your choice of beverages.



Linens and Tabletop Décor

Jackson Hole Golf & Tennis Club offers a basic level of superior linens, cutlery, china, and glassware for all banquet tables. Special colors, patterns or designs may be obtained for a nominal rental fee.

Entertainment

Our banquet team is pleased to recommend entertainment services to enhance your wedding celebration. From guitarists to full bands, we have the inside scoop on local entertainers.

Transportation

At your request, Jackson Hole Golf & Tennis Club can arrange local transportation for you and/or your visiting guests.

Preferred Vendors and Service Coordination

At your request, we can provide a list of recommended vendors for all your wedding needs.







Bar Service

You may have a completely hosted bar (100% paid by you), cash bar (100% paid for by your guests), or a combination of both.

Hosted Bar

Alcohol will be charged by the pour. Bar tallies will be added to bill at the conclusion of the event.

Cash Bars

There is an \$80.00 cash bar set-up charge.

Beer

We offer a wide variety of seasonal micro brews, as well as domestic and imported beers in bottle and draught. Please ask for our current selections.

Domestic Beer
Micro Brew
Imported Beer

By the Barrel
Domestic 16 gallon beer keg
Imported/Microbrew 16 gallon beer keg

Spirits

Well Brands
Call Brands
Premium Brands

Wine

House Wines

Chardonnay
Pinot Noir
Cabernet
Syrah

Premium wine list upon request

Bring your own: \$15 per bottle corkage fee

Soft drinks, juice, bottled water



Passed Hors d'oeuvres

(4 dozen minimum per item)
We recommend six pieces
per person for a one-hour
reception.

Oven Roasted Roma Tomato and Chevre on Pita Triangles / Chicken Cordon Bleu
Prosciutto Wrapped Asparagus / Mushroom Brioche with Savory Cream Cheese Filling
Spanakopitas
Chicken Satay with Spicy Peanut Sauce
Crab Stuffed Mushroom Caps
Sweet Corn Fritters
Curried Shrimp Salad on Cucumber Rounds
Pacific Salmon Mousse on Water Crackers
Pork/Chicken Pot Stickers with Asian Dipping Sauce
Mini Beef Wellingtons
Mini Egg Rolls with Soy Dipping Sauce
Sweet Chili Shrimp and Avocado in Corn Tortilla Scoops
Brie and Raspberry in Phyllo
Duck Sausage with Cranberry Compote
Shrimp and Cheese Stuffed Won Ton Cups

Dinner

We are happy to offer plated or buffet style dining. Please choose one or the other and then customize your selection by making appropriate choices from the menus provided. All prices are subject to 6% sales tax and 20% service charge.

Plated Dinners

All entrées are served with seasonal vegetables and an assortment of freshly baked rolls and butter, fresh brewed Colombian coffee, decaffeinated coffee or tea. If you prefer, our Chef will be happy to develop a custom menu to meet your individual tastes.

Appetizers

Golden baked Maytag blue cheese parcel with red onion marmalade
Vanilla dusted scallops on whole wheat pancakes with black pepper honey
Yukon potato pancakes with crème fraiche and bacon confetti
Grilled asparagus with fresh wild mushroom sauté and sesame soy vinaigrette
Sizzling crawfish on crispy fried cheese grits
Curry fried oysters with avocado purée, lemon crème fraiche and salmon pearls
Dungeness crab cake with roasted chili, lime mayo
Warm duck rillettes over brioche toast with foie gras butter
Crispy sweetbreads over fried grits with maple cured bacon cream



Salads-Soups

Wild greens with white truffle champagne vinaigrette with candied walnuts and chevre
Baby spinach greens with warm apple wood bacon vinaigrette and sweet chili pine nuts
Southwestern Caesar salad with romaine hearts, grape tomatoes and green chili croutons
Sizzlin' shrimp salad with warm balsamic vinaigrette
Cabo 3 pepper seafood soup with tortilla confetti and cilantro sour cream
Roasted butternut squash with white truffle crème fraiche
Minnesota wild rice soup with garlic roasted chicken

Entrée Selections

Choose one of the following dinner entrees. Two entrées may be chosen and offered to the guests provided the number of each entrée is provided to the Club at least 7 days in advance.

Entrees

Southwestern pork filet over corn bread with white corn cream
Tuscan grilled lamb over spaghetti with fresh basil
Asian grilled Black Angus sirloin with wasabi mashers and sake stir-fry vegetables
Herb roasted Atlantic salmon with bouillabaisse jus

Entrees Continued

Tequila-glazed salmon with rock shrimp black bean hash and avocado salsa
Pan-seared mahi mahi with asparagus corn cream and hot buttered jasmine rice
Coconut cornmeal roasted mahi mahi with mango jasmine rice
Chinese black honey roasted 1/2 duck with vegetable fried wild rice
Maple roasted 1/2 duck on Texas french toast with bacon confetti
Pan-seared chicken with avocado and buttered crab over red onion, brown rice
Black pepper seared elk medallions with buffalo mozzarella croutons and truffled tomato sauce
Mushroom-filled veal rolls in a white truffle cream with lobster mashed potatoes
Char-grilled filet with chanterelles, shrimp curl sauté and caramelized onion mashers
Lamb Wellington with fresh chanterelles, asparagus sauté and green peppercorn demi-glace
Pan-roasted veal chop on sweet onion rock shrimp mashers with chanterelle bacon cream
Char-grilled lamb t-bones on sweet onion, grilled Portobello mashers with sweet chili mint glaze
Cracker-crust halibut over New England clam chowder
Pan-seared Alaskan halibut with rock shrimp potato hash and lemon butter
Pan-roasted halibut on lobster studded potato pancake with Valencia orange beurre blanc
New Mexican sweet chili-seared rare tuna on buckwheat pancakes with cilantro tomato salsa
Black pepper rare-seared tuna over Dungeness crabmeat Yukon potato pancake

Desserts

Cookies and cream cheesecake
Banana Snickers napoleon with chocolate caramel ice cream
Apple raspberry cobbler with vanilla bean ice cream
Chocolate soufflé torte
Chocolate dipped strawberries
Lemon chiffon shortcake with sugared huckleberries
Fresh berry streusel tart with cinnamon crème Anglaise
Kahlua chocolate ice cream tower with Oreo cookie crust
Hazelnut vanilla ice cream tower with sugared macadamia nut crust

Buffet Dinners

Western bbq

Grammy Brown's mashed potato salad
House-made creamy cabbage and fennel coleslaw
Grilled beef hamburgers and hot dogs
Honey glazed, char-grilled chicken quarters
Guinness bbq'd pork short ribs
Oven-roasted molasses baked beans
Buttered fresh corn on the cob
Roasted green chili cornbread with whipped honey butter
Cinnamon apple cobbler
Sliced watermelon





Cattleman's steak fry

Organic field greens with carrots and tomatoes with peppercorn ranch dressing
Heirloom tomato and sweet red onion salad with balsamic drizzle
Char-grilled Angus sirloin steak
Garlic rubbed char-grilled 1/2 chicken
Buttered fresh corn on the cob
Fresh green beans with toasted almonds
Idaho baked potatoes with all the fixin's
Freshly baked rolls with whipped honey butter
Bailey's chocolate bread pudding with crème Anglaise
Chocolate-dipped strawberries

South of the border fiesta

Tri-color corn chips and house made Pico de Gallo and black bean salsa
Mexican Caesar with sweet chili dressing and green chili croutons
Black bean, tomato and cilantro salad with lime sour cream dressing
Build-your-own chicken and beef fajitas with caramelized onions and peppers
Dorado chimichangas with roasted green chili
Mexican rice and refried beans
Kahlua flan

Alaskan grill

Organic greens with grape tomatoes and Maytag blue cheese crumbles with huckleberry vinaigrette
Fresh green bean salad with slivered almonds and sun-dried tomatoes
Char-grilled venison medallions with cranberry, green peppercorn gravy
Char-grilled Alaskan salmon with lemon thyme butter
Garlic roasted game hen halves
Wild rice blend with toasted pecans
Twice-baked Yukon potatoes with caramelized onions
Sourdough flat bread with whipped honey butter
Fresh peach strudel with vanilla cream

Thai night

Cucumber and tomato salad with ginger soy vinaigrette
Crispy spring rolls with hot and sour dipping sauce with fresh mint and basil
Cilantro ginger pork ribs
Kafir green chicken curry
Pad thai noodles with shrimp and tofu
Stir-fried vegetable rice
Steamed jasmine rice
Sake-marinated mango and pineapple skewers with toasted coconut
Coconut flan with pineapple coulis

Tuscan dinner

Involtini prosciutto...thinly sliced prosciutto rolled around gorgonzola butter
Funghi ripieni alla Genovese...ground veal-stuffed broiled mushrooms
Caesar salad with parmesan toasted croutons
Parmigiana di melanzane...eggplant parmesan
Pollo alla Marsala...chicken Marsala
Tortino alla Liguria...potato and cheese pie
Fagiolini alla Santa Anna...fresh green beans with toasted garlic and tomatoes
Caffe en forchetta...coffee flan
Fraises di Sorona...strawberries in Amaretto

We hope this packet has been helpful. Our next step is for you to decide upon a menu, complete and sign our events agreement, and send to the address below with your deposit check written to Jackson Hole Golf & Tennis Club. Let's talk ASAP to start working out the details. Please see below for contact information. Congratulations and best regards from all of us at the Jackson Hole Golf & Tennis Club! We look forward to hosting your perfect mountain wedding.







Preferred Vendors



We are happy to share our list of vendors that we have worked with successfully in the past.

Florists

Lily & Company 307.732.2211 (Sarah Jane)
Flower Hardware 307.733.7040 (Cecilia)
Char Ral (Julie) 307.733.2500
Creative Botanicals (Jan) 307.739.9092

Entertainment

Judd Grossman 307.690.4935
Note Worthy Music (Mike) 307.733.5499
www.wfproductions.net
(web link to wedding bands in Jackson Hole)

Audio / Video (HD TV's / DVD Players)

Iconic Industries (Michael Bills)
307.690.5089

DJ

Loudmouth Productions (Charlie)
307.690.3495
Andree Castignola 307.690.7987

Photographers

Carrie Patterson Design & Photography
307.413.6780
www.carripattersonphotography.com

David Stubbs Photography 307.690.0286
www.davidstubbs.com

David Swift Photography 307.733.0906
dswift@swiftio.com or www.swiftio.com

Swopes Mountain Photography (Linda)
307.733.0791
www.swopesmountainphotography.com

Transportation

ALLTRANS INC 307.733.3135

Wedding Coordinators

In Any Event, L.L.C (Elizabeth Kelleher)
307.734.0672
www.inanyeventjh.com

Special Events Jackson Hole (Kathi Michel)
307.734.1658
www.specialevents.jacksonhole.com

Destination Jackson Hole (Lisa Husband)
307.734.5007
www.destinationjacksonhole.com



Frequently Asked Questions



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When do you offer private events at the Club?

Year round

Where are private events hosted?

The Private Events Tent – A 60ft by 100ft tented patio offering direct Teton views.

Capacity: 300

The Dining Terrace – A covered terrace attached to the Clubhouse offering direct Teton views.

Capacity: 80

(*All site fees include tables, chairs, glassware, dishware, silverware and linens.)

What is the cost of the reception and dinner? Is there a minimum expenditure required?

The cost of the reception is based on your menu selections. Enclosed you will find our complete banquet menu packet. We can provide you with everything from a simple reception to an elegant gala depending on your requests and budget. In addition to the site fee, there is a minimum food expenditure of \$40.00 per person, excluding alcohol.

What are the cocktail options?

You may have a completely hosted bar (100% paid by you), cash bar (100% paid for by your guests), or a combination of both.

Should I estimate high or low on attendance for my reception?

The most consistent occurrence with events planned in Jackson Hole is the numbers of attendees – they almost always exceed the numbers planned! Everyone wants to visit Jackson Hole and a wedding usually justifies making the trip. Be sure to plan and budget accordingly.

What is the sales tax in Wyoming? What is the gratuity amount required?

A 6% sales tax and 20% service charge will be added to all food and beverage charges.

Can you provide the wedding cake?

Yes! Our Executive Banquet Chef happens to specialize in wedding cakes.

Can the Club provide the flowers, the photographer, the entertainment, and the minister?

Upon request, we will provide a list of florists, photographers, entertainers, and ministers for you to contact to provide these services.

Can the Club host the wedding ceremony? What is the cost?

Yes, for an additional \$500 the Club would be happy to host your ceremony. Possible locations include: The Private Events Lawn, Private Events Patio, Dining Terrace, or any location on the golf course.

Is there somewhere in the Club where the bride can get dressed?

Yes. The bride and her bridal party are welcome to use the Ladies' Member Locker Room. Additionally, the groom and his groomsmen may utilize the Men's Member Locker Room prior to the ceremony.

What about a rehearsal dinner at the Club?

We offer an exceptional selection of menu items for private rehearsal dinners. Usually, the dining terrace or pool patio will suffice in size for a rehearsal dinner.

Do you have a hotel on-site for our guests?

Although we do not have a hotel on-site, we have a close working relationship with Jackson Lake Lodge, Jenny Lake Lodge and the Snake River Lodge & Spa. We would be happy to help you coordinate your lodging.

Which airlines fly into Jackson Hole Airport?

The Jackson Hole Airport (JAC) is currently serviced by American, Delta/Sky West Connection, and United Airlines. We recommend that your guests book early for the best flight schedules and airfares.

How far away is the Club from the Town of Jackson?

Jackson Hole Golf & Tennis Club is 8 miles north of the Jackson Hole Town Square.

How do I secure wedding and function space?

Contact Matt Souther, Director of Sales, at 307-733-7787, for availability. He will issue you a contract to confirm your function date and space. The signed contract, along with the advance deposit, is required within 30 days of the contract being issued.

How much advance deposit is required?

An advance deposit equal to the site fee is required within one month of receiving the event agreement.

Whom do I talk to about specific menu requests and general overall planning?

Our Food & Beverage Director will assist you in coordinating all aspects of your program 30-60 days prior to the event.

When do I need to pay the balance?

100% of all balances owed are due upon the conclusion of the event. Cash, personal check with identification, American Express, Visa or MasterCard are acceptable forms of payment.

What is the "Bride & Groom Members for a Week" Program?

Any couple booking a wedding reception will be "Full Club Members" for the week of their wedding. Membership includes full access to our pool and tennis complex, fitness center, Members Only locker rooms, clubhouse, and golf course.

How do I set up a wedding party golf outing?

Jackson Hole Golf & Tennis Club offers an excellent opportunity for your guests to utilize our newly renovated golf course. Please refer to the group golf planner included in the packet.

Call or e-mail our sales office at 307-733-7787 (Matt Souther) at msouther@gtlc.com to book your group golfing event.