



Wedding Planner 2012

www.jhgtc.com



In this Land of Legends...
Where the Grand Tetons stand sentinel...
The wildlife roams freely and the
rustic meets refined...
You have found a most remarkable
opportunity.

A Brief History

On September 17, 1965, Jackson Hole's first golf club opened for business. Forty-one years later the Club has completed a major \$15 million club improvement project and, once again, the Jackson Hole Golf & Tennis Club is entering a new era. With a newly renovated golf course, a new tennis and pool complex, a new private events patio, and a gorgeous new clubhouse and fitness center, it is a very exciting time for guests and staff alike. The following is the story of this great Club, then and now.

Jackson Hole is a vibrant community set at the gateway to Grand Teton and Yellowstone National Parks. Sitting in the shadows of the jagged Grand Teton Mountain Range, Jackson Hole spans a total 4,214 square miles of water and glacier-carved earth. The beauty of the Teton skyline jutting out of the flat expanse of the Snake River Valley is one of the most familiar images in the American West. The Tetons have become the quintessential representation of what all mountains should look like: mountains of the imagination. Sitting at the base of these storied peaks is the Jackson Hole Golf & Tennis Club.

When the Club opened in 1965 the population of Jackson Hole was 4,629. The majority of these Teton County residents were hard working blue-collar laborers. Local industry was spread between ranching, agriculture, construction, retail trade, and recreational services. The median household income was \$9,667 and the median price per home was \$27,800. It was during these years that locals began realizing the potential of the region as a recreational paradise for visitors from around the globe. The Jackson Hole tourism industry was in the midst of consecutive record years and local knowledge became a sought-after commodity. Entrepreneurs began organizing businesses that offered guided recreational options such as skiing, white water rafting, mountaineering, hunting, horseback riding, fishing, and camping. One local visionary built a golf club...

After founding the Jackson Hole Ski Corp, and in the midst of building the Jackson Hole Mountain Resort, the legendary Paul McCollister and his partners became interested in developing Jackson Hole's first golf course. They determined the course should be located out in the valley allowing the most spectacular views. Just north of the town of Jackson and with 360-degree views of the Teton, Snake, and Gros Ventre Mountain Ranges, the Karns Ranch was the ideal location for a golf course. Bordered by the Gros Ventre River to the east and the Snake River to the west, both merging one-mile south of the property, the land was naturally irrigated and fertile, allowing cottonwoods, aspens, and spruces to thrive in an otherwise desert-like plain.

In 1958 McCollister purchased the ranch for \$30,000 and hired Bob Baldock and Son out of California to design the golf course, which opened to great acclaim in the fall of 1965. Originally envisioning the golf club as a branch of the Jackson Hole Mountain Resort, McCollister had high hopes of building a bridge over the Snake River attaching the two properties. Unfortunately, the County disagreed with his proposed bridge and it was not

approved. Due to the County's decision as well as to budget issues, McCollister and his associates put their new club on the market only two years after it open in March of 1967.

On April 14, 1967, one month after the Club had been put up for sale, The Grand Teton Lodge Company, with Laurance Rockefeller at its helm, purchased the Jackson Hole Golf & Tennis Club for the sum of \$850,000. In 1973 Rockefeller commissioned the young and ambitious Robert Trent Jones II to redesign the golf course. This original redesign improved the course to one of the country's finest mountain resort courses and set the stage for more than four decades of spectacular golf. Over the years the golf course has been consistently ranked the finest course in Wyoming and in the top 100 resort golf courses in the country according to Golf Digest Magazine.

In 1999 Vail Resorts purchased the Grand Teton Lodge Company and began planning a significant improvement project at their newly acquired Club. Eight years and \$15 million later, the new improvements span the entire property and include the total renovation of the golf course by Robert Trent Jones II, a new tennis and pool complex, a new 12,000 sq ft. western lodge-style clubhouse and fitness center, and a private events patio.

Envisioned by Paul McCollister in 1958, brought to fruition by Laurance Rockefeller and the Grand Teton Lodge Company in the late sixties, and dramatically improved by Vail Resorts in the new millennium, JHGTC continues to offer one of the most remarkable opportunities in all of Jackson Hole. With one of the best views on the globe, \$15 million in Club improvements, and a newly-renovated Robert Trent Jones II championship golf course, this great Club will rank among the most reputable mountain golf clubs in all of North America. The Tetons will once again bear witness to a new and exciting era at the legendary Jackson Hole Golf & Tennis Club.



Personalizing Your Event



Our team can help you plan the perfect pre-wedding activities while offering JHGTC expertise on all the essential details for the ceremony and reception.

Wedding Coordinator

Many brides choose to hire an outside Wedding Coordinator or Consultant to assist them with the many details associated with planning a wedding. ***Wedding Coordinators Required***

Our Sales Manager and Executive Chef will assist you in coordinating all food and beverage details, menu design, venue set-up, 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

JHGTC 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

JHGTC 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

JHGTC 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, JHGTC 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.

Site Fees*

The Private Events Tent

Capacity: 85 - 300

Site Fee: \$7,600 includes tent

The Dining Terrace

Capacity: 60

Site Fee: \$3,000

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



Frequently Asked Questions

When do you offer private events at the Club?

Year round

Where are private events hosted?

The Private Events Tent – A 60ft by 90ft tented patio offering direct Teton views.

Capacity: 300

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

Capacity: 60 - 80

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 \$50.00 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?

JHGTC offers an excellent opportunity for your guests to utilize our newly renovated golf course. Please choose from the following list of group golf packages:

The Grand Teton

- Includes discounted on greens fees, full access to practice facilities, golf cart, 18 holes of golf, box or grilled lunch, JHGTC golf shirt, JHGTC hat or towel, and a sleeve of logo golf balls.
- Per Player Pricing
 - o (\$160) May 1 – May 26 / October 1 – October 14
 - o (\$210) May 27 – June 23
 - o (\$260) June 24 – September 4
 - o (\$230) September 5 – September 30

Teewinot

- Includes discounted on greens fees, full access to practice facilities, golf cart, 18 holes of golf, box or grilled lunch, JHGTC hat or towel, and a sleeve of logo golf balls
- Per Player Pricing
 - o (\$120) May 1 – May 26 / October 1 – October 14
 - o (\$170) May 27 – June 23
 - o (\$220) June 24 – September 4
 - o (\$190) September 5 – September 30

Jackson Peak

- Includes discounted on greens fees, full access to practice facilities, golf cart, 18 holes of golf, and box or grilled lunch.
- Per Player Pricing
 - o (\$100) May 1 – May 26 / October 1 – October 14
 - o (\$155) May 27 – June 23
 - o (\$210) June 24 – September 4
 - o (\$175) September 5 – September 30

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



Food & Drink

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	\$5.00
Micro Brew	\$5.50
Imported Beer	\$5.50

By the Barrel

Domestic 16 gallon beer keg:	\$400
Imported/Microbrew 16 gallon beer keg:	\$450

Spirits

Call Brands	\$6.00
Premium Brands	\$7.00
Ultra Premium Brands	\$9.00+

Wine

House Wines	Glass	Bottle
Chardonnay	\$6.00	\$24.00
Pinot Noir	\$6.00	\$24.00
Cabernet	\$6.00	\$24.00
Syrah	\$6.00	\$24.00

Ask about our Premium Wine List

Bring your own: \$25 per bottle corkage fee

Soft drinks, juice, bottled water \$4.00 each

Food prices are subject to change

Passed Hors d'oeuvres

\$38.00 per dozen

(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.

\$17 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

\$9 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.

\$40 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
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

\$45 entrees

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

\$11 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



\$40 western bbq

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

\$50 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

\$42 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

\$56 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

\$46 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

\$49 Tuscan dinner

Involtoni 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

PREFERRED VENDORS

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

Steady Jake Mobile (Jake)

307-413-1488 www.steadyjake.com

Loudmouth Productions (Charlie)

307.690.3495

Andree Castignola 307.690.7987

Photographers

Carrie Patterson Design & Photography

307.413.6780

www.carriepattersonphotography.com

David Stubbs Photography 307.690.0286

www.davidstubbs.com

Taylor Glenn Photography

252.864.7540

www.trgphoto.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

JH Events Etc. (Lindsey Nickel)

www.jheventsetc.com

(510)517-1269 lindsey@jheventsetc.com

Special Events Jackson Hole (Kathi Michel)

307.734.1658

www.specialevents.jacksonhole.com

Destination Jackson Hole (Alison Kyle)

307.734.5007 www.destinationjacksonhole.com



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.

Best regards,

Matt Souther

Matt Souther
Director of Sales and Marketing
Jackson Hole Golf & Tennis Club
5000 Spring Gulch Road
Jackson, Wyoming 83001
O: 307.733.7787
F: 307-733-8473
msouther@gtlc.com

