



JACKSON HOLE
Golf & Tennis Club

WEDDINGS



Thank you for considering Jackson Hole Golf & Tennis Club for your special day!

In This Land Of Legends

Where the Tetons Stand Sentinel

The Wildlife Roams Freely

And the Rustic Meets Refined

A Remarkable Wedding Awaits at Jackson Hole Golf & Tennis Club.

JACKSON HOLE GOLF & TENNIS CLUB
5000 N Spring Gulch Rd. Jackson, WY 83001

307-733-7787 • jhgtc.com



WEDDINGS



WEDDING COORDINATOR

At JHGTC, Licensed Wedding Coordinators are required to facilitate the scheduling and execution of your event, and a local wedding planner is a contractual requirement.

See our list of preferred wedding planners [here](#).

FOOD & BEVERAGE

Our In House Caterer will assist you in coordinating all food and beverage details, menu design, venue setup, and assist with other aspects of your wedding experience at the Club.

MENU CREATIONS

JHGTC prides itself on culinary creativity and offers an extensive array of [menu items](#) to choose from. Or we can completely custom-design a menu for you, along with your choice of beverages.

PREFERRED VENDORS AND SERVICE COORDINATION

See list of [preferred vendors](#) at the end of this Wedding Planner document.

All prices are subject to 6% Wyoming State Sales Tax & 21% Service Charge.

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THE EVENT TENT



THE EVENT TENT

Available June through September; SATURDAY ONLY

Capacity: 65 – 200 persons seated with dance floor

MAXIMUM CAPACITY IS 200 PERSONS SEATED

Hard Music Curfew of 10:00pm per Teton County Noise Ordinance

SITE FEE: \$20,000 INCLUDES:

80' X 50' Tent: Fully Lined (Silk Liner); 2 sides cathedral, 2 sides solid white; fully retractable

Fully lit with dimmers (Amber Gels)

12 – 20amp breakers on site

Concrete paver floor

Tables: 72" rounds, 60" rounds, 8' banquet tables, cocktail tables

Bar Setup

Chairs (classic white folding w / cushioned seat)

Lawn furniture (pictured below)

21 X 21 dance floor

Tent Heaters (2 Floor Heaters)

Outdoor Ceremony Site (bad weather backup is inside Event Tent or on Events Terrace)

Easy access for catering equipment; Plenty of parking

Onsite Restrooms

All prices are subject to 6% Wyoming State Sales Tax & 21% Service Charge.



JACKSON HOLE
Golf & Tennis Club

THE CEREMONY



CEREMONY INCLUDED IN SITE FEE

- Amazing Teton Ranch Backdrop
- Power Available On Site
- Bad Weather Backup Site Included at No Additional Fee





HORS D'OEUVRES



PASSED HORS D'OEUVRES

\$48 per dozen; (4 dozen minimum per item)

We recommend six pieces per person for a one-hour reception.

Garlic Arancini

Fried Risotto & Tomato Jam

Eggplant Popcorn

Crispy Eggplant Bites & Shaved Parmesan

Stuffed Mushrooms

Cheese & Spinach, Italian Relish

Tuscan Bruschetta

Tomatoes & Feta on Crostini

Ratatouille Bites

Stewed Veggie on House Toast & Orange Glaze

Tuna Tartare

Green Onion & Cucumber, Citrus Ponzu

on Crispy Wonton

Ceviche

Cucumber, Tomato & Bell Pepper on Fried Chip

Chipotle Pork

Braised Pork in Phyllo Cup, Sweet Onion Fruit Jam

Teriyaki Beef Skewer

Chili Marinated Filet Tip, Sesame & Wasabi

Sweet & Sour Bison

Sauce and Herb Glazed Meatballs

Crab Cake

Mini Cake, Roasted Pepper Aioli,

Lemon on Parsley Oil

Tempura Shrimp Skewer

Sweet Chili & Seasonal Fruit Dip

Grilled Duck Sausage

Sausage & Mozzarella, Rosemary Glaze

NON-PASSED HORS D'OEUVRES

Large Cheese & Charcuterie Platter \$17/pp

Fresh Fruit Display \$15/pp

Crudités Platter \$12/pp

Food & Beverage pricing and availability subject to change.

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FOOD STATION DINNERS



FOOD STATIONS/BUFFET

\$90/person (will increase based on substitutions)

Includes fresh bread & butter and your choice of 1 salad, 2 proteins, 4 sides, and 2 desserts!

SALADS (CHOOSE ONE) - INCLUDES BREAD

Garden Greens

Organic spring mix, tomato, cucumber, shaved parmesan, toasted walnut, tossed in citrus basil vinaigrette

Strawberry & Spinach

Baby spinach, fresh strawberries, goat cheese and candied pepper pecans with orange balsamic vinaigrette

Bacon Bleu

Butterleaf, shaved red onion, bleu crumbles, & Crouton with herbed red wine dressing

PROTEINS (CHOOSE TWO)

Slow Smoked Prime Rib with Demi-Glace

Char-Grilled Tenderloin Medallions with Demi-Glace

Herb smoked Chicken with Pan Gravy

Roasted Salmon

Roasted Halibut with lemon & caper sauce

Braised Pork Shoulder with Au Jus

SIDES—STARCHES

Wild rice pilaf

Roasted new potato smash

Baked potatoes

Herb Roasted fingerlings

SIDES—VEGETABLES

Lemon garlic & tarragon haricot verts

Caramelized brussels sprouts

Roasted asparagus

Grilled broccolini

Action Stations

\$150 setup per station

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JACKSON HOLE
Golf & Tennis Club

FOOD STATION DINNERS



FOOD STATIONS/BUFFET (CONTINUED)

\$90/person (will increase based on substitutions)

Includes fresh bread & butter and your choice of 1 salad, 2 proteins, 4 sides, and 2 desserts!

DESSERTS (CHOOSE TWO)

- Caramel Apple Cobbler
- Strawberry Cheesecake Cups
- Chocolate Raspberry Tart
- Fresh Fruit Display
- Chocolate Chip Cookies

ACTION STATIONS (\$150 SETUP FEE PER STATION)

Carving Station

See Proteins on previous page.

Salad Station

See Salad choices on previous page.

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TRADITIONAL PLATED DINNERS



SALADS — \$14/PERSON

Fresh bread and honey butter served with all salads and plated entrees

Garden Greens

Organic spring mix, tomato, cucumber, shaved parmesan, toasted walnut, tossed in citrus basil vinaigrette

Strawberry & Spinach

Baby spinach, fresh strawberries, goat cheese and candied pepper pecans with orange balsamic vinaigrette

Bacon Bleu

Butterleaf, shaved red onion, bleu crumbles, & Crouton with herbed red wine dressing





TRADITIONAL PLATED DINNERS



ENTRÉE SELECTIONS

Two entrées may be chosen and offered to the guests and must be provided to the Club at least 7 days in advance. Fresh bread served with all salads and entrees.

Some entrees are available gluten free and/or vegan friendly, please inquire.

\$70 ENTREES (PER PERSON)

Herb Roasted Chicken

Airline Breast, Glazed Carrots, Rice Pilaf & Smoked Pimenton Gravy

Lemon Garlic Steelhead

Shaved Spinach & Farro, Honey Dijon Cream

Brandy Apple Pork Tenderloin

Cherry Pepper Chutney, Apple Puree & Thyme Risotto

\$75 ENTREES (PER PERSON)

Blackened Salmon

Lemon Cucumber Relish, Wild Rice Saute, Herb Beurre Blanc

Sirloin Steak

Roasted New Potato Smash, Garlic Butter Green Beans, Whiskey Sage Pomegranate Demi Glace

Grilled New York Strip

Caramelized Shallot Potatoes, Charred Broccolini, Cabernet Peppercorn Sauce

Red Wine Braised Short Rib

Roasted Root Vegetables, Sage Polenta, Shallot Herb au Jus

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TRADITIONAL PLATED DINNERS



ENTRÉE SELECTIONS

Two entrées may be chosen and offered to the guests and must be provided to the Club at least 7 days in advance. Fresh bread served with all salads and entrees.

\$80 ENTREES* (PER PERSON)

Citrus Crusted Halibut

*Lemon Pepper Cream Sauce, Mixed Vegetable
Israeli Couscous*

Cast Iron Filet

*Cheesy Scalloped Potatoes, asparagus,
crispy leeks and GT Steak Sauce*

Rosemary Rack of Lamb

*Crisp Fingerling Potatoes, Roasted Brussels,
7 Berry jus*

VEGETARIAN ENTREES* \$70 (PER PERSON)

Mushroom Farro Risotto

Local Shrooms, Blistered Tomato Oil & Fried Spinach

Squash Ravioli

*Seasonal Squash Ravioli with Brown Butter Sage
Sauce, Pine Nut & Red Onion*

Cauliflower Steak

*Roasted Cauliflower, Stewed Black Caviar, Lentils,
Marcona Romesco Sauce*

For Children 12 and under, Children's Menu Available upon REQUEST (\$12 per PERSON)

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

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DESSERTS



DESSERTS

JHGTC Does not offer any dessert items beyond what is included in our buffets.

Wedding Cakes: \$2/person cake cutting and plating fee

Jackson Hole Golf & Tennis Club does not offer wedding cakes on property.

LOCAL WEDDING CAKE PROVIDERS:

Monica @ JH Cake Company: www.jacksonholecakeco.com

Buttercream Design Co.: www.buttercreamdesign.com

Nom Nom Doughnuts is also a unique local dessert option: www.nomnomdoughnuts.com

FOOD & BEVERAGE ADD-ON OPTIONS:

Second Bar (Recommend for receptions larger than 150 guests): \$500 setup fee

Family Style Plating: \$100/per table add-on fee

Duo Plate Entrees (Recommend for receptions larger than 150 guests): Add \$10 to each plate

Jackson Hole Golf & Tennis Club is not able to provide any late night snacks due to the 10pm curfew.

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JACKSON HOLE
Golf & Tennis Club

BEVERAGES AND BAR



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. All bar setups for your wedding will include a basic level of glassware, linens, mixers, ice, and additional accompaniments, and are already included in our drink prices.

HOSTED BAR

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

CASH BAR

There is a \$100 cash bar set-up charge.

SPECIALTY COCKTAILS: \$13 (STARTING)

- Soft Drinks \$4
- Domestic Beer \$6
- Imported/Microbrew Beer \$7-\$8
- Premium Cocktail \$10
- Deluxe Cocktail \$12
- Prestige Cocktail \$14
- Domestic Keg \$450
- Imported/Microbrew Keg \$500

Specialty Cocktails are a nice way to add your "signature" to an event and have a special creation passed by our servers to your guests during cocktail hour/arrival!

Examples: Negroni, Huckleberry Margaritas, Paloma, Moscow Mules, Old Fashioned

The Options are Endless—Please inquire about your favorites!

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BEVERAGES AND BAR



COCKTAILS TIERS

Pricing includes ice, mixers and accoutrements.

BEER OPTIONS

Roadhouse (\$7): Family Vacation, Wilson IPA
 Snake River Brewery (\$7): Jenny Lake Lager, Hike
 It Out Hefe, Pako's IPA
 Left Hand Brewing Nitro Milk Stout (\$7)
 Stella Artois (\$7)
 Domestics (\$6): Budweiser, Bud Light, Michelob
 Ultra, Pacifico, PBR, O'Douls NA Amber

DELUXE COCKTAILS -\$12

1800 Reposado or Silver Tequila
 Captain Morgan Spiced or Silver Rum
 Jack Daniel's (or Old Forrester's) Bourbon
 Tanqueray Gin
 Ketel One (or Tito's) Vodka
 Johnnie Walker Red Scotch

PREMIUM COCKTAILS -\$10

Grand Teton Potato Vodka
 Bacardi Silver Superior Rum
 Beefeater Gin
 Familia Camarena Reposado Tequila
 Jim Beam Bourbon
 Dewar's White Label Scotch

PRESTIGE COCKTAILS -\$14

Patron Silver Tequila
 Johnnie Walker Black Scotch
 Maker's Mark or Crown Royal Whiskey
 Hendrick's Gin
 Grey Goose Vodka
 Mount Gay Eclipse Rum

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JACKSON HOLE
Golf & Tennis Club

BANQUET WINE LIST



WINE LIST

Below is our hand-selected wine list available for events at Jackson Hole Golf & Tennis Club.

Please contact the Food & Beverage Manager for the most updated wine list.

Special order wines or additional selections may be arranged with sufficient advance notice.

A \$25 per bottle corkage fee will apply to wines served but not purchased from Jackson Hole Golf & Tennis.

Minimum purchase of three bottles of each variety selected.

Please contact the Food & Beverage Manager for special requests or additions.

Vintages and availability are not guaranteed. If a particular wine or vintage is not available, a similar product in price and quality may be substituted. The North Grille restaurant wine list is also available.

CHAMPAGNE, SPARKLING WINE AND ROSE

Scarpetta or LaMarca Prosecco	\$26
Lucien Albrecht Brut Rosé, France	\$42
Veuve Clicquot N.V. Yellow Label Brut, France.....	\$132

WHITE WINES

Chloe Pinot Grigio, Italy	\$32
Cave de Lugny Les Charmes Chardonnay, France.....	\$42
Sonoma-Cutrer Russian River Valley, California	\$54
Chateau St. Michelle Riesling, Washington.....	\$24

RED WINES

Holloran Pinot Noir, Oregon	\$46
Jackson Hole Winery, Catch & Release.....	\$68
Jackson Hole Winery, Outlaw.....	\$68
Guimaro, Vino Tinto, Spain	\$42
Red Rock Winery Merlot, California	\$32
Poggio Mori, Chianti, Italy	\$82
Chimney Rock, Cabernet. California	\$200

SPECIAL ORDER WINES AVAILABLE UPON REQUEST!

Prices do not include 21% service charge and applicable taxes. F&B are subject to change.

Food & Beverage pricing and availability subject to change.

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VENDOR LIST



VENDORS

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WEDDING PLANNERS

At JHGTC, Licensed Wedding Coordinators are required to facilitate the scheduling and execution of your event, and a local wedding planner is a contractual requirement.

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

Destination Jackson Hole
307.734.5007 Alison Kyle
www.destinationjacksonhole.com

Magnolia Ranch Events
972.523.5757 Sami
www.magnoliaranchjh.com

Wild Rose
307.699.4901 Ashley Watson
www.wildrosejh.com

Hitched JH
307.690.2577 Lisa Mack
www.hitchedjh.com



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FLORISTS

Plush Floral: 208.757.2257 (Joni)
Flower Boutique: 307.733.2500 (Monica)
Gilded Lily: 307.413.1747 (Sarah)
Magnolia Ranch (Luxe Floral & Design):
307.201.1832 (Sami)
Lily & Company: 307.732.2211 (Emily)
Flowers by Chloe: 307.699.4237
Briar Rose: 307.732.1222
Wild & Free Florals: (Heather)
wildandfreeflorals@gmail.com

SUPPLIES/RENTALS

Canvas Unlimited – www.canvasunlimited.com –
307.733.2250
Custom Lighting: Akop: 801.231.3875
Hair/Makeup: Kelly Rene—307.203.0040
www.hairbykellyrene.com

TRANSPORTATION

The Driver Provider – 307.733.4629
Mountain Resort Chauffeured Transportation –
888.779.6789

PHOTOGRAPHERS

Highpoint Photography: 307.690.6797
www.highpointphotography.com
Watertown Films
Craig Flood: 503.974.6087
Hannah Hardaway Photography:
www.hannahhardawayphoto.com
Taylor Glenn Photography:
www.trgphoto.com
Carrie Patterson Design & Photography: 307.413.6780
www.carriepattersonphotography.com
Après Visuals: 307.200.1875
Karissa@apresvisuals.com
Sarah Averill Photography:
www.sarahaverillphotography.com
Ashley Merritt Photography: 704.650.6724
www.ashleymerrittphotography.com
Backlight Creative: 518.428.6558
Diana/www.backlightcreative.com
Treasures I Seek Photography: 307.413.3245
Kathy Robertson: www.treasuresiseek.com
Erin Wheat Co. Photography:
www.erinwheat.com
Adrian Wayment: adrianwaymentphoto.com



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BANDS

Judd Grossman: 307.690.4935

Whiskey Mornin Wedding Band
www.whiskeymornin.com

The Flannel Attractions: 978.500.1265 or
theflannelattractions@gmail.com

The Foundation Band: 307.690.3287 (Jeff) or
jeff@jacksonholeproductioncompany.com

Big Easy Entertainment & Productions –
Renata Braham: 801.414.1428
www.bigeasyentertainmentutah.com

Soulistics Ultimate Party Band: Rick Jackson –
801.809.7887 – www.thesoulistics.com.

Changing Lanes:
801.654.7349 changinglanesband.com

DJ'S

Jackson Hole DJ: 307.203.4841 (Pete Muldoon)
www.jacksonholedj.com

Steady Jake Mobile: 307-413-1488 (Jake Nichols)
www.steadyjake.com

AV/LIGHTING

Hughes Production: 307.733.6505 or
info@hughesproduction.com

JHProductionCompany: 307.203.4841 or
info@jacksonholeproductioncompany.com

EQUIPMENT RENTALS

Aurora Event Rentals: www.aurorajh.com

Canvas Unlimited: www.canvasunlimited.com –
307.733.2250



FAQS



TASTINGS

JHGTC does not offer wedding tastings. To get a sense of our Chef's style, presentation, service and quality...join us for dinner in our North Grille restaurant!

GAMES

Take advantage of hosting your wedding reception next to our driving range by including lawn games for your guests and children. We offer corn hole, life-sized Jenga, ladder toss, and croquet for \$50 each.

GOLF OUTINGS

Contact Steve Cole to arrange for a golf group on the days leading up to your wedding.

SET-UP/CLEAN-UP FEE

One-time fee covering setup, clean-up, and event coordination.

Sales tax and service fee do not apply to this charge.

\$300 – less than 50 guests

\$500 – 50 to 100 guests

\$750 – 100 to 150 guests

\$1000 – 150 to 200 guests



FAQS



WHEN DO YOU OFFER PRIVATE EVENTS AT THE CLUB?

June through September

WHAT IS THE COST OF THE RECEPTION AND DINNER? IS THERE A MINIMUM SPEND REQUIRED?

The cost of the reception is based on your menu selections and number of guests in attendance. 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 & beverage expenditure of \$100 per person.

CAN WE HAVE AN OUTSIDE CATERER PROVIDE FOOD AND/OR BEVERAGES?

At JHGTC, we do not allow outside caterers for alcohol. We do, however, allow you to bring in an outside caterer for Food, and there is a \$5,000 additional fee for doing so.

WHAT IS INCLUDED IN THE EVENT TENT SITE FEE?

80' X 50' Tent: Fully Lined (Silk Liner); 2 sides cathedral, 2 sides solid white; fully retractable
Fully lit with dimmers (Amber Gels)

12 – 20amp breakers on site

Concrete paver floor

Tables: 72" rounds, 60" rounds, 8' banquet tables, cocktail tables, bar setup

Plateware, glassware, silverware/cutlery

Chairs (classic white folding w / cushioned seat)

Lawn furniture

21 X 21 dance floor

Tent Heaters and cocktail area heaters

Onsite Restrooms

Outdoor Ceremony Site (bad weather backup is inside Events Terrace)

Easy access for catering equipment; plenty of parking



FAQS



WHAT SIZE IS THE EVENT TENT?

The actual area the tent covers is 80' X 50' or 4,000 square feet. The small paved patio in front of the tent that we use for the cocktail hour is 24.5' x 60' or 1,470 sq. ft. Total square footage for the event tent area is 5,470 sq. ft.

CAN I HANG CHANDELIERS OR LIGHTS FROM THE INSIDE OF THE TENT?

Yes. There are four hooks available to use on the main roof beam, each hook has a maximum capacity of 200 lbs.

ARE FIREWORKS AND/OR SPARKLERS ALLOWED?

No, fireworks and/or sparklers, nor confetti or the like are not allowed per County fire restrictions.

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 21% service charge will be added to all food and beverage charges.

CAN THE CLUB HOST THE WEDDING CEREMONY? WHAT IS THE COST?

Yes, the Club would be happy to host your ceremony and the fee is included in your Event Tent Site Fee! If you choose to have your ceremony elsewhere, however, that will not reduce the site fee. JHGTC does not offer “ceremony only” services.

IS THERE SOMEWHERE IN THE CLUB WHERE THE BRIDE CAN GET DRESSED?

No. We encourage you to come to the club ready for your ceremony and following reception.



FAQS



WHAT ABOUT A REHEARSAL DINNER AT THE CLUB?

JHGTC only allows outside events on Saturdays; if your rehearsal dinner falls on a Saturday we'd be happy to consider hosting your event!

DO YOU HAVE A HOTEL ON-SITE FOR OUR GUESTS?

Although we do not have a hotel on-site, our sister properties are Jackson Lake Lodge and Jenny Lake Lodge located in Grand Teton National Park. We would be happy to make recommendations for your lodging.

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, about a 10 minute drive.

HOW DO I SECURE WEDDING AND FUNCTION SPACE?

Contact Steve Cole, Sales & Marketing Director, at scole@vailresorts.com and/or 307-733-7787, for availability, pricing, and a contract. The signed contract, along with the advance deposit, is required to confirm your venue.

HOW MUCH ADVANCE DEPOSIT IS REQUIRED?

An advance payment equal to the site fee is required within one month of receiving the event agreement to secure your reservation.

ARE THERE ANY OTHER FEES FOR MY WEDDING?

There is a one-time Set-Up/Clean-Up Fee that covers your setup, clean up, and ongoing event coordination which ranges from \$300-\$1000 per event.

WHEN DO I NEED TO PAY THE BALANCE?

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