



# THE WORT HOTEL

JACKSON HOLE

## Banquet Menu

50 North Glenwood Street, Jackson, WY 83001  
307-733-2190 | [worthotel.com](http://worthotel.com)





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# Beverages

## HOT

### COFFEE & TEA SERVICE

Freshly Brewed Great Northern Coffee, Co.  
Regular and Decaffeinated Coffee,  
Harney and Sons Teas & Hot Water \$4/Bag  
Half and Half, 2%, Whole and Skim Milk,  
Sugar and Substitute

Minimum Service:  
\$55 per Pump Pot (serves 12 cups)  
\$100 per Urn (serves 30 cups)

### HOT CHOCOLATE

Minimum Service:  
\$45 per Pump Pot (Serves 12 cups)

### HOT SPICED APPLE CIDER

Minimum Service:  
\$40 per Pump Pot (Serves 12 cups)

## COLD

### CHILLED JUICES

Orange, Cranberry, Grapefruit, Apple, Pineapple,  
Tomato and V-8  
\$4 per serving  
\$19 per liter carafe

### COLD BEVERAGES

Regular, Diet, and Caffeine-Free Soda Cans 12 oz.  
Country Time Lemonade 12 oz. Can  
\$5 per can

Red Bull and Sugar Free Red Bull 8.5 oz. Can  
\$7 per can

Liter Carafe Fresh Brewed Iced Harney and Sons Tea  
\$18 per carafe

Liter Carafe Lemonade  
\$18 per carafe

Liter Carafe of Whole, 2% or Skim Milk  
\$20 per carafe

Coconut Water  
\$7 per 16 oz can.

Liquid IV Packets  
\$3.50 per packet

### SPRING, SPARKLING, MINERAL WATER

The Wort Hotel Bottled Spring Water 16 oz. Bottle  
\$5 per bottle

Perrier Water  
10 oz. / \$6

Assorted La Croix  
12 oz. / \$5

# Themed Breaks

## THE FROMAGERIE / \$28 PER PERSON

Regional and International Cheese Display, Lavash and Gourmet Crackers, Seasonal Fruit and Berry Display

## HEALTHY CHOICE / \$25 PER PERSON

Crudit  with Housemade Ranch Dressing and Housemade Original and Avocado and Jalape o Hummus,  
Turkey and Ham Tea Sandwiches

## SNACK SHOP / \$20 PER PERSON

Candy Bars, Cliff Bars, Mixed Nuts, Pretzels, Potato Chips, Individual Popcorn Bags

## COOKIE JAR / \$18 PER DOZEN

Assorted Cookies

## THE ENERGIZER / \$19 PER PERSON

Granola Bars, Fruit Skewers, Yogurt Covered Raisins, and Assorted Yogurts

## SUNRISE BREAK / \$19 PER PERSON

Yogurt Display, Granola, Danish and Pastry Display, Fruits & Berries

## SNAKE RIVER SUGAR STOP / \$28 PER PERSON

Lemon Curd Filled Strawberries, Chocolate Drizzle, Assorted Artisan Cupcakes,  
Chocolate Chip Cookies, Artisan Cheesecake Bites

Prices based on a minimum guarantee of 15 people.  
Coffee and Tea will be charged accordingly.

# Breakfast Buffets

15 Guest Minimum

## HEALTHY START CONTINENTAL \$34 PER PERSON

Fresh Orange, Grapefruit & Cranberry Juices,  
Fruit and Berry Display, Assorted Muffins, Pastries and  
Bagels with Cream Cheese and Butter, Assorted Individual  
Yogurts, Granola, Assorted Cereal and Milk

## THE TRADITIONAL BUFFET \$53 PER PERSON

Fresh Orange, Grapefruit & Cranberry Juices, Seasonal  
Fruit and Berry Display, Assorted Muffins and Bagels  
Jam and Preserves, Butter and Cream Cheese,  
Scrambled Eggs and Chives, Breakfast Potatoes,  
Applewood Smoked Bacon, Biscuits and Sausage Gravy

## THE HIKER BUFFET \$57 PER PERSON

Fresh Orange, Grapefruit & Cranberry Juices, Build Your  
Own Yogurt Parfait Station, Egg and Bacon Breakfast  
Muffins, Red Pepper Hashbrowns, Cinnamon French Toast,  
Green Sauce Chilaquiles

## ALL BUFFETS INCLUDE

Great Northern Coffee and Assorted Harney and Sons Teas,  
Fresh Orange, Grapefruit & Cranberry Juices

## ADD-ONS

Lox and Bagels / \$11 Per Person

Bacon, Sausage / \$8 Per Person

Biscuits & Gravy/ \$11 Per Person

Oatmeal and Assorted Whole Fruit / \$8 Per Person

Build Your Own Parfait Station  
(Yogurt, Berries, Granola, Fruit) / \$14 Per Person

Berry or Spinach & Apple Smoothie / \$25 Per Carafe

Chef Attended Omelet and Egg Station / \$25 per person  
(+\$185 Chef Fee)



# Brunch Buffet

15 Guest Minimum

## SNAKE RIVER SUNRISE \$58 PER PERSON

Iced Tea and Lemonade

Fruit Display

Scrambled Eggs with Chopped Chives

Bacon and Sausage

Breakfast Potatoes

Assorted Sandwich Display:  
Turkey, Ham, and Roast Beef with Condiments  
Spinach & Berry Salad with Ranch and Balsamic

Corn Chowder

Cookies and Brownies

## 3 RIVERS SOUTHERN BRUNCH \$70 PER PERSON

Iced Tea and Lemonade

Fruit and Berry Display

Assorted Muffins and Pastries

Egg and Hash brown Casserole with Cheddar Cheese

Biscuits and Gravy

Apple Coleslaw

Maple Glazed Sweet Potato and Bacon Hash

Pulled Pork BBQ

Cookies and Brownies

# The Picnic Basket

## BOXED BREAKFAST OPTIONS

Enjoy one of our Box Breakfast options to take with you when leaving early for a grand excursion.

### SUNRISE BREAKFAST \$24 PER BOX

Everything Bagel with Cream Cheese, Apple, Strawberry Jam, Berries, Granola  
Add Berry Yogurt \$4

### BREAKFAST SANDWICH \$27 PER BOX

Scrambled Egg, Cheddar Cheese, Bacon, English Muffin, Apple, Granola Bar, Yogurt, Orange Juice

### BREAKFAST BURRITO \$32 PER BOX

Sundried Tomato Tortilla, Scrambled Egg, Cheddar Cheese, Sausage, Side of Pico, Apple, Granola Bar, Yogurt, Orange Juice

## BOXED LUNCH OPTIONS \$38 PER BOX

Enjoy one of our Box Lunch options to take with you on your day trip or National Park tour.

### THE BOX LUNCH INCLUDES YOUR CHOICE OF:

Shaved Ham, Cheddar Cheese, Lettuce and Tomato  
Sliced Turkey Breast, Sliced Swiss Cheese, Lettuce and Tomato  
Grilled Pesto Chicken, Provolone Cheese, Lettuce and Tomato  
Carved Roast Beef, Pepper Jack Cheese, Lettuce and Tomato  
Grilled Vegetables, Hummus, Lettuce and Tomato

Your choice of Bread: White, Wheat, Ciabatta or Tortilla Wrap

All Box Lunches include fresh fruit, bag of potato chips, freshly baked cookie, condiment packets, napkin, bottles of water and cutlery set.

We ask you to communicate your box breakfast and lunch choices to the Catering Manager 48 hours in advance so we can prepare meals to accommodate all special requests food allergies, and dietary restriction for your guests.

\*Consuming food that is not properly refrigerated may increase your risk of food borne illness.



# Lunch Buffets

11am-3pm only

15 person minimum

Add Fresh Bread and Butter to any Buffet for \$4 per person

## THE GRAND \$72 PER PERSON

Mixed Greens and Classic Caesar Salad

Bison Flank Steak

Cornmeal Crusted Idaho Red Trout with Tarragon Butter and Roasted Tomatoes

Sautéed Green Beans

Grilled Asparagus

Roasted Red Potatoes with Fresh Herbs

Herb and Tomato Couscous

Choice of Dessert

## FRESH WRAPS BUFFET

\$42 PER PERSON - ADD AN ADDITIONAL WRAP FOR \$11

Chipotle Ranch Pasta Salad

Tomato Basil Soup

Wraps - Choose Two:

Sliced Turkey with Apricot Aioli, Brie and Arugula on Spinach Tortilla

Grilled Chicken with Basil Pesto, Swiss Cheese, Mixed Greens on Sundried Tomato Tortilla

Roasted Beef with Caramelized Onions, Horseradish Cream Sauce and Romaine on Sundried Tomato Tortilla

Hummus and Grilled Vegetables on Spinach Tortilla

Assorted Cookies

## BACKYARD BBQ \$52 PER PERSON

Chopped Iceberg Salad with Ranch Dressing

House Potato Salad

BBQ Baked Beans

Roasted Vegetables

Grilled BBQ Chicken Quarters

Memphis Style Pulled Pork BBQ

Potato buns

Choice of Dessert

## LUNCH BUFFET ADD-ONS

Soups - Any Soup options available / \$12 Per Person

Salads - Any Salad Listed on Menus / \$10 Per Person

## BUFFET DESSERT OPTIONS

Peach and Huckleberry Crisp

Assorted Artisan Cupcakes

Seasonal Cheesecake

Chocolate Bread Pudding

Flourless Chocolate Torte

# Create Your Own Lunch Buffet / \$60 Per Person

15 person minimum

Special requests may be available

Add Fresh Bread and Butter to any Buffet for \$4 per person

## SALADS - CHOICE OF ONE \$8 FOR ADDITIONAL

Mixed Greens with Cucumbers, Green Tomatoes, Croutons, Ranch and Balsamic

Iceberg BLT Salad with Chopped Iceberg, Bacon, Tomatoes, Ranch and Balsamic

Caesar with Romaine Lettuce, Croutons, Shaved Parmesan

Chef's Bacon Potato Salad

Seasonal Arugula Salad

Coleslaw with green Apples and Creamy Dressing

## ENTRÉES - CHOICE OF TWO \$16 FOR ADDITIONAL

Pork Ribeye with Sage and Dijon Velouté

Pan Seared Trout with Brown Butter Beurre Blanc

Grilled Salmon with Heirloom Tomato and Roasted Garlic Ragout

New York Strip with Roasted Shallot Demi (Add \$12/person)

Frenched Chicken Breast with Herb and Wine Jus

Wild Mushroom Risotto

## SIDES - CHOICE OF TWO \$8 / FOR ADDITIONAL

Roasted Seasonal Vegetables

Sautéed Green Beans

Garlic Mashed Yukon Potatoes

Four Cheese Macaroni and Cheese

Roasted Baby Red Potatoes

Grilled Asparagus

Roasted Broccolini

## DESSERTS - CHOICE OF ONE \$10 / FOR ADDITIONAL

Peach and Huckleberry Crisp

Assorted Artisan Cupcakes

Seasonal Cheesecake

Chocolate Bread Pudding

Flourless Chocolate Torte

# Create Your Own Plated Lunches

2 Course / \$52 • 3 Course / \$60 • 4 Course / \$65

Special requests may be available

Add Fresh Bread and Butter to any Plated Lunch for \$4 per person

## SOUP OR SALAD / CHOICE OF ONE

### SALADS

#### CAESAR

Romaine, Croutons, Shaved Parmesan

#### SILVER DOLLAR GREENS

Greens, Grape Tomatoes, Cucumbers, Red Onions, Ranch and Balsamic

#### SEASONAL SALAD

### SOUPS

Tomato Basil

Smoked Garlic and Bison Chili

Corn Chowder

## ENTRÉES / CHOICE OF ONE

Ratatouille and Saffron Risotto with a Hint of Lemon

Chicken Breast and Peruvian Mashed Potatoes with Sautéed Spinach and Mushroom Sauce

NY Steak and Saffron Risotto with Roasted Mushroom and Madeira Wine Sauce

Pork Tenderloin with Sweet Potato Mashed, Brussel Sprouts and Smoked Tomato

Grilled Steelhead and Cauliflower Puree with Brown Butter, Grilled Asparagus and Hollandaise Sauce

## BUFFET DESSERT OPTIONS

Peach and Huckleberry Crisp

Assorted Artisan Cupcakes

Seasonal Cheesecake

Chocolate Bread Pudding

Flourless Chocolate Torte

# Hors D'oeuvres

## COLD HORS D'OEUVRES - PASSED OR STATIONARY \$4.75 / PIECE

Smoked Idaho Trout with Herb Montana Goat Cheese on Lavash

Tuna Poke and Asian Slaw on Wonton Chip

Tuna Salad with Cucumber Slice

Bruschetta on Focaccia

Mozzarella, Tomato, Basil Skewers with Balsamic Drizzle

Roasted Bison Tenderloin on Baguette with Blue Cheese Mousse

Stuffed Red Pepper with Goat Cheese and Balsamic Drizzle

## HOT HORS D'OEUVRES - PASSED OR STATIONARY \$5.25 / PIECE

Panko and Wild Game Stuffed Mushrooms

Smoked Salmon Cakes with Lime Cilantro Aioli

Firecracker Shrimp Skewer

Puff Pastry with Sundried Tomato and Feta

Bacon Wrapped, Goat Cheese Stuffed Date with Balsamic Drizzle

Veggie Spring Rolls with Thai Chili Sauce

Honey Teriyaki Chicken

Wild Game Meatballs with House BBQ Sauce

## STATIONED / DISPLAY HORS D'OEUVRES

Gulf Shrimp Ceviche and Pico Shooter - \$5.25 / Each

Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce - \$5 / Each

Spinach and Artichoke Dip with Pita Points - \$6 / Person

Pinwheels with Turkey, Spinach, Pickled Onion, Cream Cheese - \$6 / Person

Regional and International Cheese Display with Berries and Crackers - \$27 / Person

Vegetable Crudité Tray with Ranch and Housemade Jalapeno and Avocado Hummus - \$17 / Person

Baked Brie with Cranberry Compote- \$18 / Person

Fruit and Berry Display - \$19 / Person

Charcuterie Display with Regional and International Cured Meats with Cheeses - \$32 / Person



# Dinner Buffets

15 person minimum

Add Fresh Bread and Butter to any Buffet for \$4 per person

## THE CATTLEMAN \$99 PER PERSON

Mixed Greens and Classic Caesar Salad  
Grilled Hand Cut Regional Ribeye Steak  
Roasted Sage Rubbed Red Bird Chicken Quarters with Wyoming Whiskey BBQ Sauce and Roasted Garlic Gastric  
Grilled Asparagus or Sautéed Green Beans  
Grilled Summer Vegetables  
Mac & Cheese  
Fire Roasted Mashed Red Potatoes  
Peach and Huckleberry Crisp  
Chocolate Bread Pudding

## TASTE OF THE TETONS \$84 PER PERSON

Mixed Green and Classic Caesar Salad  
New York Strip with Roasted Shallot Demi  
Grilled Salmon with Mango Lime Sauce  
Sautéed Green Beans or Grilled Asparagus  
Roasted Garlic Yukon Golden Mashed Potatoes  
Tomato Herb Couscous  
Peach and Huckleberry Crisp  
Chocolate Bread Pudding

## THE SMOKEHOUSE \$80 PER PERSON

Cobb Salad with Ranch and Balsamic Dressing  
Chef's Bacon Potato Salad  
Roasted Garlic Yukon Mashed Potatoes  
Memphis Style Spare Ribs with House Wyoming Whiskey BBQ Sauce  
Smoked Red Bird Chicken Quarters  
Grilled Vegetables  
Peach and Huckleberry Crisp  
Chocolate Bread Pudding

# Create Your Own Dinner Buffet - \$86/Person

15 person minimum

Add Fresh Bread and Butter to any Buffet for \$4 per person

## SALADS - CHOICE OF ONE

Chopped Green Salad / Cobb Salad  
Apple Coleslaw  
House Potato Salad  
Iceberg BLT Salad with Grilled Corn and Ranch  
Mixed Green Salad  
Caesar Salad  
Seasonal Arugula Salad  
Dressings - Balsamic, Blue, Caesar, Italian, Ranch, Red Wine Vinaigrette, Oil and Vinegar and 1000 Island

## ENTREÉS - CHOICE OF TWO

Idaho Rainbow Trout with Blood Orange Beurre Blanc  
Grilled Steelhead with Pickled Tomato Vinaigrette  
Mesquite Smoked Brisket with House BBQ Sauce  
Memphis Style Spare Ribs with House BBQ Sauce  
Grilled Chicken Breast with Creamy Mustard Sauce  
Smoked Chicken Quarters with Salsa Verde  
Saffron Risotto  
Bison Flank Steak with Chimichurri  
Hand Cut and Grilled New York Strip with Hand Whipped Béarnaise Sauce (Add \$12/person)  
Petite Beef Filet with Huckleberry Demi (Add \$11/person)

## SIDES - CHOICE OF TWO

Roasted Garlic Yukon Mashed Potatoes  
Sautéed Green Beans  
Roasted Fingerling Potatoes  
Grilled Summer Vegetables  
Heirloom Carrots  
Wild Rice Pilaf  
House Macaroni and Cheese  
Grilled Asparagus  
Sautéed Broccolini

## BUFFET DESSERT OPTIONS - CHOICE OF ONE

Peach and Huckleberry Crisp  
Assorted Artisan Cupcakes  
Seasonal Cheesecake  
Chocolate Bread Pudding  
Flourless Chocolate Torte

# Create Your Own Plated Dinners

2 Course / \$85 • 3 Course / \$95 • 4 Course / \$112

Special requests may be available

Add Fresh Bread and Butter to any Plated Dinner for \$4 per person

## SOUP OR SALAD / CHOICE OF ONE

### SALADS

Caesar Salad

Silver Dollar Greens- Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Parmesan, Croutons and Dressing

Seasonal Arugula Salad

Spinach Salad

### SOUPS

Tomato Basil

Garlic Bison Chili

Corn Chowder

## ENTRÉES / CHOICE OF ONE

New York Strip Steak with Potato Rosti, Charred Broccolini, and Peppercorn Sauce

Pork Ribeye with Sweet Mashed Potatoes, Grilled Asparagus, and Bourbon Sauce

Smoked Airline Chicken, Herb Roasted Potato, Braised Carrot with Salsa Verde

Ratatouille with Creamy Saffron Risotto with hint of Lemon

Seared Pacific Steelhead with English Peas Risotto and Sautéed Wild Mushrooms

Grilled Petite Bison Filet with Port Wine Reduction, Truffle Mashed Potatoes, and Grilled Asparagus (Add \$12/person)

Venison Tenderloin with Grand-Veneur Red Wine Sauce, Peruvian Mashed Potatoes & Braised Carrots (Add \$12/person)

## PLATED DESSERT OPTIONS

Peach and Huckleberry Crisp

Chocolate Bread Pudding

Flourless Chocolate Torte

Seasonal Cheesecake

SEE PAGE 13 TO ADD HORS D'OEUVRES

# Carving Station Menus

\$185 – Chef fee for all Carving Stations

20 person minimum

Add Fresh Bread and Butter for \$4 per person

## ROASTED TURKEY

\$28 PER PERSON

Citrus and Bourbon Basted Turkey

Served with Cranberry & Citrus Compote and our Traditional Giblet Gravy

## COLORADO BEEF BRISKET

\$39 PER PERSON

Mesquite Smoked and Served with our House BBQ Sauce

## SLOW ROASTED VENISON TENDERLOIN

\$59 PER PERSON

Rosemary Rubbed with Juniper and Cabernet Demi

## ROCKY MOUNTAIN BEEF PRIME RIB

\$66 PER PERSON

Slow Roasted and Served with Peppercorn Au Jus and Horseradish Sauce



# Dessert Menu

CHEESECAKE BITES  
\$19 Per Dozen

KEY LIME TARTS  
\$19 Per Dozen

CHOCOLATE CHIP COOKIES  
\$18 Per Dozen

ASSORTED CUPCAKES  
\$23 Per Dozen

LAYERED PUFF PASTRY  
\$20 Per Dozen

CHOCOLATE COVERED STRAWBERRIES  
\$22 Per Dozen



# Group Liquor Prices

## LIQUOR SERVICE

Bar Set-Up Fee: \$175.00 -

Cocktail Service: \$95 per 25 people

In order to maintain our high standard of service, we do require a bartender for groups of 20 or more. It is required by Wyoming State Law that any establishment distributing alcohol request proof of age.

### STANDARD \$7

Smirnoff  
 Beefeater Gin  
 Jim Beam  
 Dewars  
 Bacardi Superior  
 Camarena Reposado

### DELUXE \$10

Ketel One  
 Tanqueray 10  
 Makers Mark  
 JW Black  
 Captain Morgan  
 Hornitos Silver

### LOCAL \$11

Wyoming Whiskey  
 JH Stillworks Vodka  
 Wild Common Blanco Tequila  
 Great Grey Gin

### PREMIUM \$12

Grey Goose  
 Hendricks  
 Woodford Reserve  
 Glenfiddich  
 Plantation Rum  
 Patrón Silver

## BEER & WINE

DOMESTIC BEER \$5 / BOTTLE OR CAN

IMPORTED AND MICRO BREWERY BEER \$8 / BOTTLE OR CAN

Bomber Amber Ale • Pronghorn Pilsner • Grand Teton Range IPA  
 Jenny Lake Lager • Snake River Zonker Stout • Snake River Pale Ale

### HOUSE SELECT WINE

Line 39 Cabernet, Chardonnay or Pinot Noir at \$9 Glass / \$32 Bottle

Jackson Hole Winery Wines at \$60-\$70 / Bottle

A full wine list is available through our Conference Services Manager

Based on availability

PRICES DO NOT INCLUDE 22% TAXABLE SERVICE CHARGE AND 7% SALES TAX

# Room Rental And AV Equipment

## CATERING GUIDELINES

The menu selections for catering events at The Wort Hotel are to follow. Please keep in mind that the menus display carefully appointed items for various occasions. Our Chef is welcome to any suggestions and a meeting can be arranged if a customized menu is requested. Please communicate with the Sales Office in finalizing all of your meeting and catering arrangements. Final menu selections must be made 30 days prior to the function to ensure the availability of the desired menu items.

All food and beverage consumed in the meeting room must be purchased through The Wort Hotel Sales Office. All food and beverages must be consumed on premises, unless booked as off-site. Food and beverage items leftover after functions belong to The Wort Hotel. All menu prices are per person and do not include a 7% sales tax or 22% service charge. An additional setup surcharge will be added for all functions requested to begin prior to 7am. All prices are guaranteed three months in advance of the event. Buffets are designed to offer each guest an ample amount of food. We will ensure the replenishing of buffets for up to 1 hour, and maintain buffets for up to 1 ½ hours.

## ROOM RENTAL

A room rental fee is required for the use of any and all private function rooms in the hotel. Room rental fees will be determined based on the Catering Services requested. The Set-up fees listed below are subject to change depending on specific set-up requirements.

## CONFERENCE AND PRIVATE FUNCTION SETUP

Details for room set-up, audio-visual needs, equipment rental, etc. are arranged directly with Sales Office.

All details should be finalized 30 days prior to arrival.

## AUDIO VISUAL EQUIPMENT

Should it be desired, The Wort Hotel would make available the following equipment.

Conference Phone with speaker phone	\$63	TV Monitor with HDMI hook up	\$225
Easels	\$22	TV with Click Share (Clymer Room)	\$350
Flip charts with Easels, Pads, and Markers	\$80	Wireless Lapel Microphone	\$100
Dance Floor	\$475	Wireless Microphone	\$80
LCD Projector	\$350	Computer Speakers	\$35
8' Ceiling Projector Screen	\$40	Audio Amplification (from computer, iPhone etc.)	\$250
Clickshare	\$350	Power Strip	\$30
Owl	\$250	Webcam	\$85

Photocopies at \$.15/page

Facsimile service at .25¢/page received & \$2.00 for the first page sent, .25¢ for each additional page.

The Wort Hotel provides a broad range of sophisticated A/V rental services; please inquire for our list of additional options.

All incoming boxes to The Wort Hotel will incur a \$10 per box handling fee.

All outgoing boxes will incur a \$10 handling fee in addition to the shipping charges.

Please speak with your Conference Services Manager regarding proper labeling and instructions.

# Thank you for selecting The Wort Hotel

## ENTERTAINMENT

We can also arrange entertainment for your function. Let us know the style of music you prefer and we will do our best to contract a band or musical group to suit your needs and budget. The Wort Hotel must approve all entertainment in advance, and reserves the right to adjust volume levels at any time. Music and amplified sound of any kind is not permitted past 10pm. The famous Silver Dollar Showroom features regularly scheduled live entertainment. Contact the Sales Office for information regarding the entertainment schedule or visit [worthotel.com](http://worthotel.com) for a music schedule.

## OTHER ACTIVITIES AND AMENITIES

The Wort Hotel offers full service, in-house destination management planning for all client events. This complimentary service provides you with personalized preparation for all offsite activities, banquets, logistical planning and more.

## PARKING

The Wort Hotel provides private parking for our overnight hotel guests only. Valet parking is available at \$20.00 per night

PRICES DO NOT INCLUDE 22% TAXABLE SERVICE CHARGE AND 7% SALES TAX

# Weddings

For the most memorable of all occasions, we offer all the special touches and service that will leave a lasting impression with both the bride and groom, and your invited guests. From champagne and cake, to a full gourmet buffet or a lavish dinner, The Wort Hotel will handle your every need to meet your personal taste. We can accommodate groups for any aspect of the wedding celebration from a formal sit-down dinner to a celebration dance, depending upon the size of your party.

## WEDDING CEREMONY

The Goldpiece Room with its upscale Western Decor and fireplace makes a lovely setting for a wedding ceremony. For a more intimate setting you may prefer to be married in front of the fireplace at the top of our grand staircase. The Showroom is Jackson's premier downtown private event venue with a stage, dance floor, large windows that open onto Broadway Street and a private bar designed to replicate the original Silver Dollar Bar.

## CAKES

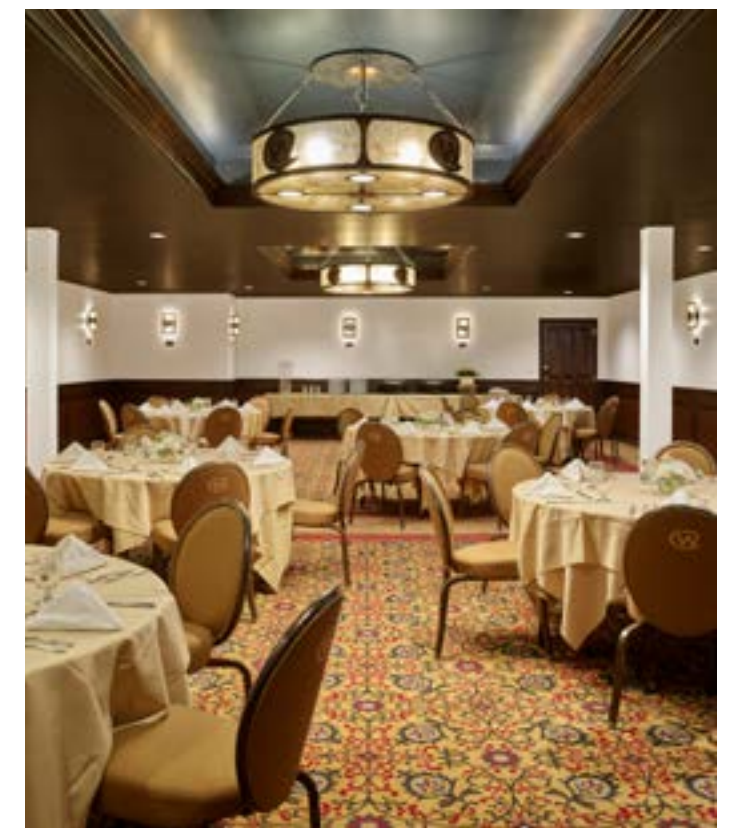
We will be happy to recommend a local pastry chef who will be able to assist you with your specialty cake needs. Cake Cutting and Service: \$25 minimum fee, \$3 per person.

## FLORAL ARRANGEMENTS

We can recommend a local florist who will be able to assist you with all of your floral needs.

## MUSIC

Allow us to arrange entertainment for your function. Let us know the style of music you prefer and we'll do our best to contract a band or entertainment that suits your needs and budget. Prices are determined by the size of the group and the number of hours the entertainment is performed.



# Meeting Rooms

The hotel reserves the right to make last minute changes of assigned function rooms depending on the final size of your group. Should additional space be required, additional room charges may apply. Any changes requested after any room has been set will be subject to a fee of \$200.

Attendees will conduct their function in an orderly manner and in full compliance with the rules of management, all applicable laws, ordinances and regulations. The Wort Hotel reserves the right to exclude or eject any and all objectionable persons from the function or the premises without liability.

We ask that attendees do not place any items on meeting room walls without the help of our Engineering Department.

All entertainment will conclude at or before 10:00pm. Due to guest disturbance issues, all entertainment must be at volume levels deemed moderate by The Wort Hotel Management.

## OUTSIDE FOOD AND BEVERAGES

No food or beverage, including packaged liquor and /or wine purchased at The Silver Dollar Bar, may be brought into The Wort Hotel or its banquet rooms by the client or any of the client's attendees without the written permission of a Wort Hotel Sales or Food and Beverage Representative. The Wort Hotel reserves the right to charge for the service of such items.

## CONFERENCES AND MEETINGS

The Wort Hotel offers four meeting rooms of varying sizes: The Showroom, Goldpiece Room, Jackson Room and Clymer Board Room with over 4,000 square feet of flexible meeting space adorned with handmade Western chandeliers and sconces featuring cattle brands from local ranches. Our state of the art Audio/Visual equipment includes 8 ft. retractable screens, as well as a sound system that will ensure flawless meetings and events. Depending upon your needs, these rooms can be set up for Receptions, Dinners, Seminars, Meetings, and more.

## THE MEETING ROOMS

### THE SHOWROOM {32 X 31 FEET}

A superb space that is 991 sq/ft (32x31) with giant windows opening onto Broadway Street providing wonderful natural light and ambiance. This room features its own bar, a replica of the original Silver Dollar Bar replete with inlaid silver dollars and hand painted leather panels. There is also a stage which is perfect for a band, a podium or the head table of a wedding reception.

Rental Fee: \$2,500 • Set-Up Fee: \$175 • Changes in Set-Up: \$150

### THE JACKSON ROOM {53 X 27 FEET}

This bright and inviting room features 1450 sq/ft of function/meeting space conveniently located just off the hotel lobby.

Rental Fee: \$1,500 • Set-Up Fee: \$200 • Changes in Set-Up: \$200

### THE GOLDPIECE ROOM {36 X 27 FEET}

This 975 sq/ft room features a stunning fireplace and an antique tin ceiling. A warm and elegant setting for any event.

Rental Fee: \$1,200 • Set-Up Fee: \$100 • Changes in Set-Up: \$100

### THE CLYMER ROOM {23 X 16 FEET}

This 360 sq/ft room is tastefully appointed with a unique collection of original John Clymer Western prints, surrounded with stunning features such as custom black walnut tables, millwork, and custom leaded glasswork highlighted with 1921 Silver Dollars. The space is elegant, private and very suitable for board meetings, breakout meetings, and private dinners.

Rental Fee: \$700 • Set-Up Fee: \$50 • Changes in Set-Up: \$25

### THE SILVER DOLLAR GRILL

A casual, authentic western setting perfect for private groups and special events. With an expanded Silver Dollar bar top, inlaid with Silver Dollars, leads to potential with a private bar and cocktail space. While allowing the sophisticated atmosphere for guests to enjoy menu selections including salads, steaks, game, and seafood. All prepared with a Western touch. Food and beverage minimum required; accommodates 80-100 people.

For pricing, please inquire with our Conference Services Manager.

# Deposit and Policies

## DEPOSIT POLICY

A \$500.00 deposit required to confirm arrangements is due within 15 days of the date we accept your booking.

## PRE-PAYMENT POLICY

A 50% pre-payment of the total anticipated food and beverage bill for large functions is required 90 days prior to the function date. Full pre-payment of the total anticipated food and beverage bill is required 30 days prior to the function date.

## CANCELLATION POLICY

A penalty may apply to cancellations. Please refer to the banquet contract for full details.

## FINAL GUEST COUNT

The guaranteed attendance is required by 12:00 noon, three business days prior to the event. This number is not subject to reduction. We will set 3% above the guarantee. Additionally, we recognize that some guest attendees may have special dietary requirements. Therefore we can offer alternate entrees during meal functions. A guaranteed number of special dietary meals must be provided by 12:00 noon, three business days prior to the event.

## GRATUITIES & STATE TAX

A 22% service charge will be added to all food and beverage charges.  
A 7% Sales Tax will be added to all charges unless a certificate of tax exemption is furnished.

## FINAL PAYMENT

Full payment is due at the conclusion of your function.

PRICES DO NOT INCLUDE 22% TAXABLE SERVICE CHARGE AND 7% SALES TAX

FOR BUFFETS THERE IS A PERSON MINIMUM, A \$150 FEE WILL BE INCLUDED IF UNDER THE MINIMUM



# THE WORT HOTEL

JACKSON HOLE

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