



THE WORT HOTEL

JACKSON HOLE

Banquet Menu

worthotel.com | 307-733-2190

50 North Glenwood Street, Jackson, Wyoming 83001





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Beverages

HOT

COFFEE & TEA SERVICE

Freshly Brewed Snake River Roasting, Co.
Regular and Decaffeinated Coffee,
Tazo Teas & Hot Water
Half and Half, 2%, Whole and Skim Milk,
Sugar and Substitute

Minimum Service:

\$50 per Pump Pot (serves 12 cups)

\$100 per Urn (serves 30 cups)

HOT CHOCOLATE

Minimum Service:

\$29 per Pump Pot (Serves 12 cups)

HOT SPICED APPLE CIDER

Minimum Service:

\$28 per Pump Pot (Serves 12 cups)

COLD

CHILLED JUICES

Orange, Cranberry, Grapefruit, Apple, Pineapple,
Tomato and V-8
\$4.00 per serving
\$15.00 per liter carafe

COLD BEVERAGES

Regular, Diet, and Caffeine-Free Soda Cans 12 oz.

Country Time Lemonade 12 oz. Can

\$3 per can

Red Bull and Sugar Free Red Bull 8.5 oz. Can

\$5 per can

Powerade 20 oz. Bottle

\$5 per bottle

Arizona Iced Teas 20 oz. Bottle

\$5 per bottle

Liter Carafe Fresh Brewed Iced Tazo Tea

\$14 per carafe

Liter Carafe Lemonade

\$14 per carafe

Liter Carafe of Whole, 2% or Skim Milk

\$18 per carafe

Coconut Water

\$6 for 16 oz can.

SPRING, SPARKLING, MINERAL WATER

The Wort Hotel Bottled Spring Water 16 oz. Bottle

\$3 per bottle

American Summits-Organically Filtered
Natural Mineral Water from Wyoming's
Beartooth Mountains

12 oz. / \$4.50

Themed Breaks

THE FROMAGERIE / \$16 PER PERSON

Domestic & Imported Cheese Display, Lavash and Gourmet Crackers, Fresh Seasonal Fruit

HEALTHY CHOICE / \$16 PER PERSON

Fresh Cut Vegetables, Light Dressings, Fresh Seasonal Fruit Display,
Soft Granola Bars, Oatmeal Cookies

SNACK SHOP / \$14 PER PERSON

Candy Bars, Granola Bars, Mixed Nuts, Pretzels, Potato Chips, Popcorn

THE ANTIPASTO BOARD / \$16 PER PERSON

Display of Imported Cured Meats and Cheeses with Roasted Peppers, Artichokes, Pepperoncinis, Olives,
Cherry- Peppers, French Baguette Slices and Lavash

COOKIE JAR / \$12 PER PERSON

Chocolate Chunk, White Chocolate and Macadamia, Peanut Butter and Oatmeal Cookies

THE ENERGIZER / \$14 PER PERSON

Granola Bars, Power Bars, Yogurt Covered Raisins, and Assorted Yogurts

JUST CHOCOLATE / \$12 PER PERSON

Double Fudge Brownies, Jumbo Chocolate Chip Cookies, Chocolate Milk

SUNRISE BREAK / \$14 PER PERSON

Assorted Yogurts, Granola, Danish Pastries & Scones, Freshly Cut Fruits & Berries

CUPCAKE BAR / \$11 PER PERSON

(Bite Size Minis – Select Four)

Red Velvet, Carrot, Coconut, Double Chocolate, Key Lime, Lemon Drop, Cinnamon Apple

CHOCOLATE DECADENCE / \$14 PER PERSON

Assorted Chocolate Truffles, Chocolate Ganache Cake,
White Chocolate Raspberry Cheesecake, Seasonal Berries, Whipped Cream

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

Breakfast Buffets

15 Guest Minimum

HEALTHY START CONTINENTAL / \$25 PER PERSON

Fresh Orange Juice, Grapefruit Juice & Cranberry Juices,
Seasonal Fruit Display, Assorted Muffins, Assorted Bagels,
Cream Cheese, Butter, Assorted Individual Yogurts with
Granola, Assorted Cereals, Bananas,
Snake River Roasting Company Coffee
Assorted Tazo Black & Herbal Teas

THE TRADITIONAL BUFFET / \$35 PER PERSON

Fresh Orange, Grapefruit & Cranberry Juices, Assorted
Seasonal Whole Fruits, Assorted Muffins, Bagel Assortment,
Fruit Preserves and Jams, Butter and Cream Cheese,
Scrambled Eggs with Chives, Breakfast Potatoes,
Applewood Smoked Bacon
Snake River Roasting Company Coffee
Assorted Tazo Black & Herbal Teas

ADD-ONS

Lox / \$8 Per Person

Bacon, Sausage, Biscuits & Gravy, Pancakes,
Breakfast Sandwich or Breakfast Burrito / \$7 Per Person

Oatmeal, Assorted Fruits / \$5 Per Person

Yogurt / \$3.50 Per Person

Add Chef Attended Omelet and Egg Station

\$12 per person

\$125 Chef Fee Applies



The Picnic Basket

BREAKFAST TO GO / \$15 PER BOX

Order ahead and have breakfast ready to take with you on your outdoor excursion.

We offer a Breakfast To-Go Box for your convenience which includes:

Large Gourmet Muffin

Bottled Juice

Specialty Granola

Whole Piece of Fresh Fruit

Butter Packet

Napkin and Cutlery Set

Add on Yogurt / \$3.50

Add on Breakfast Sandwich or Wrap / \$7

BOXED LUNCH OPTIONS / \$30 PER BOX

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

The Wort Hotel Box Lunch includes your choice of:

Shaved Pit Ham, Cheddar Cheese, Lettuce and Tomato

Sliced Turkey Breast, Swiss Cheese, Lettuce and Tomato

Herb Grilled Chicken, Provolone Cheese, Lettuce and Tomato

Carved Roast Beef, Pepperjack Cheese, Lettuce and Tomato

Grilled Seasonal Vegetables, Hummus, Lettuce and Tomato

Your choice of: White, Wheat, Ciabatta, Pita

All Boxes include Bottle of Water, Giant Cookie, Whole Fruit, Bag of Potato Chips, Pasta Salad, Potato Salad, Mayonnaise, Napkin and Cutlery Set.

We ask that you communicate your choices in advance so that we can prepare these meals in a timely manner for your event.

Please give your requests to the front desk 48 hours in advance.



Lunch Buffets

11am-3pm only

15 person minimum

Add Fresh Bread and Butter to any Buffet for \$1.50 per person

A TASTE OF THE TETONS / \$42 PER PERSON

SALAD BAR (SELECT ONE)

\$9 / for additional

Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Herb Garlic Croutons with Balsamic Vinaigrette
Gemelli Pasta Salad, Roasted Peppers, Artichokes, Kalamata Olives, Feta with Red Wine Oregano Dressing
Boston Bibb Salad, Bibb Lettuce, Poached Pears, Blue Cheese, Toasted Walnuts with Pomegranate Vinaigrette
Classic Caesar, Romaine Lettuce, Shredded Parmesan Cheese, Herbed Croutons with Creamy Caesar Dressing

ENTRÉES (SELECT TWO)

\$5 / for Additional

Baked Pasta Bolognese Penne Pasta with a Rich Sauce of Crushed Tomatoes, Herbs and Salsiccia
Roasted Pork Loin with Grain Mustard and Fresh Herbs
Chicken Breast Grilled and Herb-Encrusted
Cornmeal Encrusted Red Trout with Tarragon Butter and Roasted Tomatoes

SIDES (SELECT TWO)

\$5 / for Additional

Red Potatoes Roasted with Fresh Herbs
Chef's Choice of Seasonal Vegetables
Green Beans with Sauteed Onions
Yukon Gold Potatoes Whipped with Roasted garlic
Smoked Gouda Mac-n-Cheese
Roasted Corn and Bell Peppers

DESSERTS (SELECT ONE)

\$7 / For Additional

Peach and Huckleberry Crisp
Chocolate Bourbon Pecan Pie
Assorted Artisan Cupcakes
Spiced Carrot Cake with Cream Cheese Frosting
Salted Caramel Vanilla Crunch Cake
Raspberry White Chocolate Cheesecake
Chocolate Chip Bread Pudding
Flourless Chocolate Torte

THE ALL AMERICAN / \$33 PER PERSON

Chopped Iceberg Salad with Creamy Ranch Dressing

Country Style Potato Salad

Housemade Coleslaw

Bunkhouse Baked Beans

Grilled Angus Hamburgers

All Beef Kosher Hot Dogs

Sliced Tomatoes, Red Onion, Lettuce, Dill Pickles, Sliced Cheeses

Hamburger Buns and Hot Dog Buns

Ketchup, Mustard, Relish and Mayonnaise

Assorted Cookies

Add Baby Back Ribs / \$7 per person

Grilled Chicken Breast / \$4 per person

Lunch Buffets

11am-3pm only

15 person minimum

Add Fresh Bread and Butter to any Buffet for \$1.50 per person

THE SOUTHWESTERN / \$34 PER PERSON

Chicken Tortilla Soup with Tri-Colored Tortilla Strips

Make your own Fajita or Taco Salad Bar:

Chile-Lime Marinated Chicken & Beef, Roasted Peppers & Caramelized Onions,
Tortilla Chips, Shredded Cheddar Cheese, Black Beans, Salsa, Sour Cream, Guacamole,
Chopped Tomatoes, Shredded Lettuce, Pico de Gallo and Chipotle Ranch Dressing

Flour Tortillas & Crispy Corn Tortillas

Choice of Desert (See Below)

SILVER DOLLAR SANDWICH BUFFET / \$30 PER PERSON

Mixed Greens, Mixed with Balsamic Vinaigrette

Creamy Chipotle Coleslaw,

Shaved Turkey, Ham and Roast Beef with Grilled Seasonal Vegetables

Sliced Cheddar, Provolone and Swiss Cheeses

Lettuce, Pickle, Tomato and Onion

Mayonnaise, Stone Ground Mustard and Hummus

White, Wheat and Rye Bread

Tomato Basil Soup or Additional Salad added for \$4.00/person

FRESH WRAPS BUFFET / \$36 PER PERSON

Chipotle Ranch Pasta Salad

Tomato Basil (Gluten Free and Vegan)

WRAPS

Choose Two:

Sliced Turkey with Cranberry Chutney Aioli, Brie and Greens on Spinach Tortilla

Pesto Chicken with Sundried Tomato, Havarti and Spring Greens on Sundried Tomato Tortilla

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

Black Bean Patty with Hummus and Roasted Vegetables on Spinach Tortilla

BAKED POTATO AND CHILI BAR / \$27 PER PERSON

Mixed Greens Salad with Choice of Ranch and Balsamic Vinaigrette

Award-Winning Housemade Bison Chili

Baked Potato Bar with Shredded Cheese, Sour Cream, Butter, Green Onions and Bacon Pieces

Choice of Desert (See Below)

DESSERT / CHOICE OF ONE

\$7 / For Additional

PEACH AND HUCKLEBERRY CRISP

CHOCOLATE BOURBON PECAN PIE

ASSORTED ARTISAN CUPCAKES

SPICED CARROT CAKE WITH CREAM CHEESE FROSTING

SALTED CARAMEL VANILLA CRUNCH CAKE

RASPBERRY WHITE CHOCOLATE CHEESECAKE

CHOCOLATE CHIP BREAD PUDDING

FLOURLESS CHOCOLATE TORTE

Create Your Own Lunch Buffet / \$40 Per Person

15 person minimum

Special requests may be available

Add Fresh Bread and Butter to any Buffet for \$1.50 per person

SALADS

CHOICE OF ONE

\$5 / for Additional

MIXED GREENS

Cucumbers, Green Tomatoes, Croutons and Choice of two Dressings

PASTA SALAD

Bow Tie Pasta, Roasted Red Peppers, Celery, Tomatoes and Creamy Dressing

CAESAR

Romaine Lettuce, Croutons, Shaved Parmesan

POTATO SALAD

Creamy Dressing and Whole Grain Mustard

BEET AND PEAR SALAD

Mixed Greens, Roasted Beets, Sliced Pears, Sherry Vinaigrette and Candied Walnuts

COLESLAW

Green Apples and Creamy Dressing

ICEBERG BLT SALAD

Chopped Iceberg, Bacon, Tomatoes and Choice of Dressing

Dressing Choices: Balsamic, Blue, Caesar, Italian, Ranch, Red Wine Vinaigrette, Oil & Vinegar, 1000 Island

ENTREÉS

CHOICE OF TWO

ROASTED PORK LOIN WITH SPICED HONEY SAUCE

CHICKEN MARSALA WITH CREAMY MUSHROOM AND MARSALA SAUCE

SMOKED TROUT WITH LEMON CAPER BUTTER AND BUERRE BLANC

GRILLED SALMON WITH HERB AND CITRUS BUTTER

BOLOGNESE - BAKED DISH. BOW TIE PASTA, GROUND BEEF AND PORK, MARINARA SAUCE AND PARMESAN CHEESE.

GRILLED FLANK STEAK WITH BLUE CHEESE DEMI-GLACE

VEGETARIAN OPTION - MARINATED PORTOBELLO MUSHROOMS GRILLED WITH PESTO

SIDES

CHOICE OF TWO

\$7 / for Additional

ROASTED SEASONAL VEGETABLES

STEAMED GREEN BEANS WITH BACON & SAUTEED ONIONS

MASHED POTATOES

FOUR CHEESE MACARONI AND CHEESE

ROASTED PEPPER AND CORN SUCCOTASH

ROASTED BABY RED POTATOES

HOT THREE BEAN SALAD

WILD RICE PILAF

CREAMED CORN

DESSERT / CHOICE OF ONE

\$7 / For Additional

PEACH AND HUCKLEBERRY CRISP

CHOCOLATE BOURBON PECAN PIE

ASSORTED ARTISAN CUPCAKES

SPICED CARROT CAKE WITH CREAM CHEESE FROSTING

SALTED CARAMEL VANILLA CRUNCH CAKE

RASPBERRY WHITE CHOCOLATE CHEESECAKE

CHOCOLATE CHIP BREAD PUDDING

FLOURLESS CHOCOLATE TORTE

Create Your Own Plated Lunches

2 Course / \$31 • 3 Course / \$41

Special requests may be available

Add Fresh Bread and Butter to any Buffet for \$1.50 per person

SOUP OR SALAD / CHOICE OF ONE

SALADS

QUINOA

Tomatoes, Red Onions, Cucumbers, Feta Cheese, Kalamata Olives, Red Wine Vinaigrette, Served Over Spring Mix

CAESAR

Romaine, Parmesan, Anchovies Upon Request, Caesar

SILVER DOLLAR GREENS

Greens, Cherry Tomatoes, Cucumbers, Red Onions, Parmesan, Croutons, Choice of Dressing

Dressing Choices: Balsamic, Blue, Caesar, Italian, Ranch, Red Wine Vinaigrette, Oil & Vinegar, 1000 Island

SOUPS

TOMATO BASIL

(Gluten Free and Vegan)

AWARD-WINNING BISON AND BACON CHILI

CORN CHOWDER

Cream Based with Bacon, Celery, Onions, Carrots, Corn & Potatoes, Topped with Croutons and Melted Cheese

ENTRÉES / CHOICE OF ONE

GRILLED SALMON

Herb Butter, Wild Rice, French Green Beans

GARDEN VEGETABLE PRIMAVERA

Penne Pasta, Wild Mushrooms, Seasonal Vegetables, Baby Spinach & Roasted Tomato Sauce

GRILLED BREAST OF CHICKEN

Kalamata Olives, Arugula, Roasted Red Peppers, Feta & Roasted Fingerling Potatoes

NEW YORK STEAK (ADD \$5)

Seasoned & Grilled, Seasonal Vegetables and Mashed Potatoes

AHI TUNA NIÇOISE SALAD (ADD \$5)

Baby Greens, Haricot Vert, Grape Tomatoes, Niçoise Olives, Fingerling Potatoes, Hard Boiled Eggs, Red Wine Vinaigrette

DESSERT / CHOICE OF ONE

\$7 / For Additional

PEACH AND HUCKLEBERRY CRISP

CHOCOLATE BOURBON PECAN PIE

ASSORTED ARTISAN CUPCAKES

SPICED CARROT CAKE WITH CREAM CHEESE FROSTING

SALTED CARAMEL VANILLA CRUNCH CAKE

RASPBERRY WHITE CHOCOLATE CHEESECAKE

CHOCOLATE CHIP BREAD PUDDING

FLOURLESS CHOCOLATE TORTE

SEE PAGE 13 TO ADD HORS D'OEUVRES

Hors D'oeuvres

COLD HORS D'OEUVRES

\$3.50 / piece

Gulf Shrimp Ceviche and Pico de Gallo with House-made Guacamole on a Tortilla Chip

Cherry Tomato Stuffed with Goat Cheese

Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce

Roasted Red Pepper Marmalade on Bruschetta

Smoked Idaho Trout on Flatbread Lavash

Cucumber Topped with Crab Salad

Smoked Salmon with Chive Goat Cheese on Toasted Baguette

Prosciutto Wrapped Asparagus

Devilled Eggs with Smoked Paprika

Cantaloupe Skewer with Prosciutto

Chicken Salad Profiterole

Bison Tenderloin au Poivre on Baguette Chip with Blue Cheese Mousse (Add \$1.50)

HOT HORS D'OEUVRES

\$4 / piece

Stuffed Mushroom Caps with Elk Sausage

Organic Chicken Satay, Thai Peanut Sauce

Jumbo Lump Crab Cakes with Cajun Remoulade

Sweet and Sour Elk Meatballs

Sweet Potato Croquettes

Andouille Sausage Skewers with Beer Cheese Fondue

Bison Satay with Plum Sauce (Add \$1)

New Zealand Lamb "Lollipops" Wild Berry Marmalade (Add \$1.50)

DISPLAY HORS D'OEUVRES

SPINACH AND ARTICHOKE DIP WITH PITA POINTS

\$4 / Person

BAKED BRIE EN CROUTE WITH FRESH STRAWBERRIES

\$4 / Person

IMPORTED AND DOMESTIC CHEESE DISPLAY

Seasonal Berries, Lavash and Assorted Crackers

\$16 / Per Person

VEGETABLE CRUDITÉ TRAY

Sun Dried Tomato Ranch with Hummus

\$12 / Person

SEASONAL SLICED FRUIT AND BERRY DISPLAY

\$12 / Person

CHARCUTERIE PLATE

Assortment of Sliced Cured Meats with Whole Grain Mustard and Crackers

\$18 / Person



Create Your Own Dinner Buffet / \$58

15 person minimum

Add Fresh Bread and Butter to any Buffet for \$1.50 per person

SALADS / CHOICE OF ONE

CHOPPED ROMAINE SALAD

Artichoke Hearts, Roasted Bell Peppers, Pepperoncini, Kalamata Olives, Crumbled Feta with Oregano Vinaigrette

CHOPPED GREEN SALAD

Roasted Tomatoes & Grilled Corn

CREAMY BUTTERMILK COLESLAW

POTATO SALAD

Roasted Red Potatoes in Grain Mustard Dressing

BIB LETTUCE SALAD

Beets, Blue Cheese and Pears

ICEBERG BLT

Grilled Corn and Ranch Dressing

MIXED GREENS SALAD

Cucumbers, Parmesan, Croutons and Choice of Dressing

CAESAR SALAD

GREEK QUINOA SALAD

Mixed Greens, Quinoa, Red Wine Vinaigrette, Tomatoes, Cucumbers, Kalamata Olives and Feta

PANZANELLA SALAD

Arugula, Tomatoes, Croutons, Balsamic, Red Onion and Olive Oil

ARUGULA SALAD

Red Onion, Roasted Potato, Red Peppers and Onion

DRESSING CHOICES: Balsamic, Blue, Caesar, Italian, Ranch, Red Wine Vinaigrette, Oil & Vinegar, 1000 Island

DESSERT / CHOICE OF ONE

\$7 / For Additional

PEACH AND HUCKLEBERRY CRISP

CHOCOLATE BOURBON PECAN PIE

ASSORTED ARTISAN CUPCAKES

SPICED CARROT CAKE WITH CREAM CHEESE FROSTING

SALTED CARAMEL VANILLA CRUNCH CAKE

RASPBERRY WHITE CHOCOLATE CHEESECAKE

CHOCOLATE CHIP BREAD PUDDING

FLOURLESS CHOCOLATE TORTE

ENTREÉS- CHOOSE TWO

\$15 / For Additional

WHISKEY MARINATED BBQ TROUT

BEEF BRISKET

Slow Smoked Over Mesquite

BABY BACK PORK RIBS

With Huckleberry BBQ Sauce

GRILLED NY STRIP

With Mushroom Au Jus

ROASTED PORK LOIN

CHICKEN

With Lemon Caper Sauce

GRILLED SALMON

With Pineapple Salsa

SEASONAL VEGETABLE RATATOUILLE

With Ripened Tomato Marinara

ELK POT ROAST

With Jackson Hole Winery Zinfandel Gravy
(Add / \$5)

CHIMICHURRI MARINATED BISON FLANK

(Add / \$8)

SIDES- CHOOSE TWO

\$8 / For Additional

ROASTED ROOT VEGETABLES

ROASTED GARLIC MASHED POTATOES

SAUTÉED FRENCH BEANS

HOMESTYLE BAKED BEANS

BACON FAT CORNBREAD BRUSHED
with a side of Honey and Sweet Butter

ROASTED FINGERLING POTATOES

GRILLED SEASONAL VEGETABLES

AU GRATIN POTATOES

CLOVE HONEY GLAZED CARROTS

SUN DRIED TOMATO AND CHIPOTLE RICE PILAF

HOT THREE BEAN SALAD

MACARONI AND CHEESE

Create Your Own Plated Dinners

2 Course / \$58 • 3 Course / \$67

Special requests may be available

Add Fresh Bread and Butter to any Buffet for \$1.50 per person

SOUP OR SALAD / CHOICE OF ONE

SALADS

Add Grilled Chicken / \$5 • Elk Tips / \$9 • Smoked Trout / \$7

QUINOA

Tomatoes, Red Onions, Cucumbers, Feta Cheese, Kalamata Olives, Red Wine Vinaigrette, Served Over Spring Mix

CAESAR

Romaine, Parmesan, Anchovies Upon Request, Caesar

SILVER DOLLAR GREENS

Greens, Cherry Tomatoes, Cucumbers, Red Onions, Parmesan, Croutons, Choice of Dressing

SUMMER SPINACH SALAD

Baby Spinach, Dried Fruits, Shaved Manchego Cheese, Cherry Tomatoes, Roasted Garlic and Choice of Dressing

Dressing Choices: Balsamic, Blue, Caesar, Italian, Ranch, Red Wine Vinaigrette, Oil & Vinegar, 1000 Island

SOUPS

TOMATO BASIL

(Gluten Free and Vegan)

AWARD-WINNING BISON AND BACON CHILI

CORN CHOWDER

Cream Based with Bacon, Celery, Onions, Carrots, Corn and Potatoes, Topped with Croutons and Melted Cheese

ENTRÉES

ELK POT ROAST

Creamy Polenta & Asparagus

NEW YORK STRIP STEAK WITH CHIMICHURRI

Roasted Red Potatoes and Seasonal Vegetable Hash

ROASTED QUARTERED RED BIRD CHICKEN

Pinot Noir Jus, Wild Mushroom Herb Risotto
and Baby Squash

SNAKE RIVER FARMS PORK CHOP

Roasted Smash Sweet Potato, Apple Ponzu Compote,
French Green Beans

ROASTED VEGETABLE NAPOLEON

Goat Cheese & Cauliflower Puree with Herbed Barley

SEASONAL FRESH FISH (Add \$5)

Bacon Lentils with Cream Sauce, Sautéed Greens

GRILLED BISON PETIT FILET (Add \$8)

Port and Red Wine Reduction, Roasted Carrots
with Garlic Mashed Potatoes

DESSERT / CHOICE OF ONE

\$7 / For Additional

PEACH AND HUCKLEBERRY CRISP

CHOCOLATE BOURBON PECAN PIE

ASSORTED ARTISAN CUPCAKES

SPICED CARROT CAKE WITH CREAM CHEESE FROSTING

SALTED CARAMEL VANILLA CRUNCH CAKE

RASPBERRY WHITE CHOCOLATE CHEESECAKE

CHOCOLATE CHIP BREAD PUDDING

FLOURLESS CHOCOLATE TORTE

SEE PAGE 13 TO ADD HORS D'OEUVRES

Carving Station Menus

\$125 – Chef fee for all Carving Stations

15 person minimum

Add Fresh Bread and Butter for \$1.50 / person

CARVED TOM TURKEY / \$20 PER PERSON

Citrus and Bourbon Basted Turkey Stuffed with Fresh Herbs & Slices of Citrus & Roasted until Golden Brown
Served with Candied Cranberry & Citrus Compote with our Traditional Giblet Gravy

BUFFALO BRISKET / \$27 PER PERSON

Seasoned and Slow Smoked until Tender with Rhubarb Bar-B-Que.

CARVED LEG OF LAMB / \$22 PER PERSON

Slow Roasted and Studded with Garlic Cloves and Rosemary
Served Medium Rare with a Lamb Jus

ANGUS BEEF PRIME RIB / \$28 PER PERSON

Mesquite Smoked and Roasted to a Rare Center
Served with Peppercorn Au Jus
Accompanied with Horseradish Cream Sauce

ELK LOIN / \$41 PER PERSON

Herbed Seasoned and Roasted to Rare with a Red Wine Reduction Sauce.





Group Liquor Prices

LIQUOR SERVICE

Bar Set-Up Fee: \$150.00 - Waived with a \$300 minimum

Cocktail Service: \$95.00 - Per 25 people. Waived with a \$300 minimum.

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 \$6

Tito's Vodka
Beefeater Gin
Jim Beam
Dewars
Bacardi Superior
Camarena Reposado

DELUXE \$8

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

LOCAL \$9

Wyoming Whiskey
Sword Swallower Rum
Grand Teton Vodka
Grey Grey Gin

PREMIUM \$10

Grey Goose
Hendricks
Woodford Reserve
Glenmorangie 12
Appleton Estate
Patron Silver

BEER & WINE

DOMESTIC BEER \$4.50/BOTTLE OR CAN

IMPORTED AND MICRO BREWERY BEER \$6/BOTTLE OR CAN

Bomber Amber Ale • Grand Teton Old Faithful Ale • Grand Teton Sweetgrass APA
Wildlife Hopstafarian IPA • Snake River Zonker Stout • Snake River Pale Ale • Melvin 2x4 DIPA (\$8)

HOUSE SELECT WINE

Line 39 Cabernet, Chardonnay or Pinot Noir at \$8 Glass / \$28 Bottle

Jackson Hole Winery Wines at \$37-\$64 / Bottle

A full wine list is available through our Conference Services Manager

PRICES DO NOT INCLUDE 20% TAXABLE SERVICE CHARGE AND 6% SALES TAX

Thank you for selecting The Wort Hotel

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 6% sales tax or 20% 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.

EVENT ROOM	RENTAL FEE	SET-UP FEES
Showroom	\$1,200.00	\$125.00
Jackson Room	\$1,000.00	\$100.00
Goldpiece Room	\$750.00	\$75.00
Clymer Room	\$550.00	\$50.00

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:

Outside telephone line with speaker phone	\$40	37" TV Monitor	\$175
Easels	\$15	Wireless Lapel Microphone	\$80
Flip charts with Easels, Pads, and Markers	\$40	Wireless Microphone	\$40
Dance Floor	\$175	Computer Speakers	\$25
LCD Projector	\$300	Audio Amplification (from computer, mp3 player, etc.)	\$200
Coat Check Service, per attendant	\$15/hr	Private Wireless High Speed Internet	\$125
Valet Services, per attendant	\$15/hr	Power Strip	\$5
8' Ceiling Projector Screen	\$30		

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 \$5 per box handling fee.

All outgoing boxes will incur a \$4 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 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 \$15.00 per night

PRICES DO NOT INCLUDE 20% TAXABLE SERVICE CHARGE AND 6% 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 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, 75¢ 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.

ACTIVITIES AND AMENITIES

Let us assist you in arranging any of your wedding details such as limousine service, spa and beauty appointments, as well as your dinner reservations and recreational activities. All this is at no expense to you or your guests. Let us take care of the details so you can enjoy your special occasion.

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 labor fee of \$50 per hour, per laborer.

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 assistance of our Engineering Department.

All entertainment will conclude at or before 11:00pm. 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}

Our newest space 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: \$1200.00 • Set-Up Fee: \$125.00 • Changes in Set-Up: \$50.00

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 main hotel lobby.
Rental Fee: \$1000.00 • Set-Up Fee: \$100.00 • Changes in Set-Up: \$75.00

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: \$750.00 • Set-Up Fee: \$75.00 • Changes in Set-Up: \$50.00

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: \$550.00 • Set-Up Fee: \$50.00 • Changes in Set-Up: \$25.00

THE SILVER DOLLAR GRILL

A casual, fine dining experience in an elegant western setting perfect for private groups and special events. Menu selections include salads, steaks, game and seafood, all prepared with a Western touch. Food and beverage minimum required; accommodates 80 people. Please inquire with our Conference Services Manager.

Deposit and Payment Policy

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 20% service charge will be added to all food and beverage charges.
A 6% 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 20% TAXABLE SERVICE CHARGE AND 6% SALES TAX

FOR BUFFETS THERE IS A 15 PERSON MINIMUM, A \$100 FEE WILL BE INCLUDED IF UNDER THE MINIMUM



THE WORT HOTEL

JACKSON HOLE

worthotel.com | 307-733-2190 | 50 North Glenwood Street, Jackson, Wyoming 83001

