



THE WORT HOTEL

JACKSON HOLE

Banquet Menu

50 North Glenwood Street, Jackson, WY 83001

307-733-2190 | worthotel.com





Contents

Hot & Cold Beverages.....	4
Themed Breaks.....	5
Breakfast Buffet.....	6
Brunch Buffet	7
Lunch On-The-Go	8
Lunch Buffet	9
Plated Lunch.....	11
Hors d'oeuvres.....	12
Dinner Buffet	14
Plated Dinner.....	16
Carving Station	17
Desserts.....	18
Liquor, Beer & Wine	20
Room Rental/AV Equipment.....	21
Weddings.....	23
Meeting Rooms	24
Deposit & Policies.....	25

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:
\$50 per Pump Pot (serves 12 cups)
\$100 per Urn (serves 30 cups)

HOT CHOCOLATE

Minimum Service:
\$40 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
\$4.00 per serving
\$20.00 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

Powerade 20 oz. Bottle
\$6 per bottle

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

Liter Carafe Lemonade
\$17 per carafe

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

Coconut Water
\$7 per 16 oz can.

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 / \$24 PER PERSON

Crudit  with Housemade Ranch Dressing and Housemade Original and Avocado and Jalapeno 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 / \$12 PER PERSON

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

CUPCAKE BAR / \$17 PER PERSON

Assorted Artisan Cupcakes

BERRY GOOD BREAK / \$28 PER PERSON

8oz. Berry or Spinach & Apple Smoothie, Seasonal Fruit Display with Lemon Curd Filled Strawberries

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

Breakfast Buffets

15 Guest Minimum

HEALTHY START CONTINENTAL \$30 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, Great
Northern Coffee, Assorted Harney and Sons Teas

THE TRADITIONAL BUFFET \$49 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,
Great Northern Coffee and Assorted Harney and Sons Teas

THE HIKER BUFFET \$55 PER PERSON

Fresh Orange, Grapefruit & Cranberry Juices, Yogurt
Parfait Station, Egg and Bacon Breakfast Muffins, Red
Pepper Hashbrowns, Cinnamon French Toast, Green Sauce
Chilaquiles, Great Northern Coffee and Assorted Harney
and Sons Teas

BERRY GOOD MORNING BUFFET \$48 PER PERSON

Fresh Orange, Grapefruit & Cranberry Juices, Smoothie
Station with Berry, Spinach and Apple, Seasonal Fruit
Display, Yogurt and Granola, Oatmeal with Raisins and
Brown Sugar, Bagel with Lox and Cream Cheese, Great
Northern Coffee and Assorted Harney and Sons Teas

ADD-ONS

Lox and Bagels / \$10 Per Person

Bacon, Sausage, Biscuits & Gravy/ \$10 Per Person

Oatmeal and Assorted Whole Fruit / \$8 Per Person

Yogurt Station / \$8 Per Person

Chef Attended Omelet and Egg Station / \$18 per person
(+\$175 Chef Fee)





Brunch Buffet

15 Guest Minimum

SNAKE RIVER SUNRISE

\$56 PER PERSON

Iced Tea and Lemonade

Fruit and Berry Display

Berry Shortcake with Lemon Whipped Cream

Bacon and Sausage

Breakfast Potatoes

Assorted Muffins and Pastries

Corn Chowder

Assorted Sandwich Display:

Turkey, Ham, and Roast Beef with Condiments

Silver Dollar Greens Salad with Ranch and Balsamic

Cookies and Brownies

3 RIVERS SOUTHERN BRUNCH

\$66 PER PERSON

Iced Tea and Lemonade

Fruit and Berry Display

Assorted Muffins and Pastries

Egg and Hashbrown Casserole with Cheddar Cheese

Biscuits and Gravy

Cobb Salad

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.

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, Pepperjack Cheese, Lettuce and Tomato
Grilled Vegetables, Hummus, Lettuce and Tomato

Your choice of Bread: White, Wheat, Ciabatta or Sun Dried Tomato 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

TASTE OF THE TETONS

\$69 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
Wild Rice Pilaf
Choice of Dessert

FRESH WRAPS BUFFET

\$41 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

\$47 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 / \$9 Per Person
Salads - Any Salad Listed on Menus / \$8 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 / \$50 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

Caesar with Romaine Lettuce, Croutons, Shaved Parmesan

House Recipe Potato Salad

Seasonal Arugula Salad

Coleslaw with green Apples and Creamy Dressing

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

ENTREÉS - CHOICE OF TWO \$16 FOR ADDITIONAL

Pork Ribeye with Sage and Dijon Velouté

Cornmeal Crusted 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

Quinoa Stuffed Portobello with Mole Sauce

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

Wild Rice Pilaf

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 / \$50 • 3 Course / \$55

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

Grilled Steelhead with Heirloom Beet Slaw, Parsnip Puree, Pickled Tomato Vinaigrette

Stone Ground Polenta Cake stacked with Ratatouille and Finished with a Tomato Gravy and Basil Oil

Herb Grilled Frenched Chicken Breast with Garlic Mashed Potatoes, Sautéed Green Beans with Lemon Butter

Hand Cut and Grilled New York Strip Steak with Garlic Mashed Potatoes and Grilled Vegetables (Add \$12/person)

Pork Ribeye with Roasted Red Potatoes, Heirloom Carrots and Bourbon and Apple Demi

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 \$4.50 / PIECE

Smoked Idaho Trout with Herb Montana Goat Cheese on Lavash [v](#)

Tuna Poke and Asian Slaw on Wonton Chip [v](#)

Bruschetta on Focaccia [v](#)

Mozzarella, Tomato, Basil Skewers with Balsamic Drizzle [v](#), [GF](#)

Bacon Jam Stuffed Endive [GF](#)

Roasted Bison Tenderloin on Baguette with Blue Cheese Mousse

HOT HORS D'OEUVRES - PASSED OR STATIONARY \$5 / PIECE

Panko and Wild Game Stuffed Mushrooms

Smoked Salmon Cakes with Lime Cilantro Aioli [v](#)

Firecracker Shrimp Skewer [v](#), [GF](#)

Veggie Spring Rolls with Thai Chili Sauce [v](#)

Honey Teriyaki Chicken

Wild Game Meatballs with House BBQ Sauce

STATIONED / DISPLAY HORS D'OEUVRES

Gulf Shrimp Ceviche and Pico Shooter [v](#), [GF](#) - \$5 / Each

Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce [v](#), [GF](#) - \$4.50 / Each

Spinach and Artichoke Dip with Pita Points [v](#) - \$6 / Person

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

Bison Croquette with Caramelized Onion, Sweet Chili Sauce - \$7 / Person

Regional and International Cheese Display with Berries and Crackers [v](#), [GF](#) - \$27 / Person

Vegetable Crudité Tray with Ranch and Housemade Jalapeno and Avocado Hummus [v](#), [GF](#) - \$17 / Person

Fruit and Berry Display [v](#), [GF](#) - \$17 / Person

Charcuterie Display with Regional and International Cured Meats with Cheeses [v](#), [GF](#) - \$30 / 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
Grilled Summer Vegetables
Roasted Garlic Yukon Gold Mashed Potatoes
Fire Roasted Mashed Red Potatoes
Peach and Huckleberry Crisp
Chocolate Bread Pudding

TASTE OF THE TETONS

\$82 PER PERSON

Mixed Green and Classic Caesar Salad
New York Strip with Roasted Shallot Demi
Grilled Salmon with Blood Orange Beurre Blanc
Sautéed Green Beans
Grilled Asparagus
Roasted Garlic Yukon Golden Mashed Potatoes
Wild Rice Pilaf
Peach and Huckleberry Crisp
Chocolate Bread Pudding

THE SMOKEHOUSE

\$78 PER PERSON

Cobb Salad with Ranch and Balsamic Dressing
Chef's Bacon Potato Salad
Southern Style Macaroni Salad
Texas Toast
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 - \$85/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 and Texas Toast

Memphis Style Spare Ribs with House BBQ Sauce

Grilled Chicken Breast with Creamy Mustard Sauce

Smoked Chicken Quarters with Herb Jus

Seasonal Vegetable Ratatouille

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

Peach and Huckleberry Crisp

Assorted Artisan Cupcakes

Seasonal Cheesecake

Chocolate Bread Pudding

Flourless Chocolate Torte

Create Your Own Plated Dinners

2 Course / \$83 • 3 Course / \$90

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 Huckelberry Butter, Roasted Fingerling Potatoes and Grilled Vegetables

Pork Ribeye with Apple Jack Compote, Sautéed Green Beans and Roasted Sweet Potatoes

Smoked Chicken Quarters with Herb Jus, Mashed Potatoes and Roasted Squash and Zucchini

Stone Ground Polenta Cake stacked with Ratatouille and Finished with a Tomato Gravy and Basil Oil

Seared Pacific Steelhead, Beet Slaw, Celeriac Puree, Pickled Tomato Vinaigrette

Grilled Petite Bison Filet with Port and Truffle Demi, Roasted Heirloom Carrots, Garlic Mashed Potatoes (Add \$12/person)

Venison Tenderloin with Juniper Berry, Cabernet Demi, Roasted Garlic Mashed Potatoes and Asparagus (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

\$180 – Chef fee for all Carving Stations

20 person minimum

Add Fresh Bread and Butter for \$4 per person

ROASTED TURKEY

\$27 PER PERSON

Citrus and Bourbon Basted Turkey

Served with Cranberry & Citrus Compote and our Traditional Giblet Gravy

COLORADO BEEF BRISKET

\$38 PER PERSON

Mesquite Smoked and Served with our House BBQ Sauce

SLOW ROASTED VENISON TENDERLOIN

\$58 PER PERSON

Rosemary Rubbed with Juniper and Cabernet Demi

ROCKY MOUNTAIN BEEF PRIME RIB

\$65 PER PERSON

Slow Roasted and Served with Peppercorn Au Jus and Horseradish Sauce



Dessert Menu

CITRUS PARFAIT

crumble and house lemon whipped cream

\$8 Per Person

LAYERED PUFF PASTRY

citrus cream and berries

\$8 Per Person

CHEESECAKE BITES

\$5 Per Person

KEY LIME TARTS

\$6 Per Person

CHOCOLATE CHIP COOKIES

\$4 Per Person

ASSORTED CUPCAKES

\$7 Per Person

CHOCOLATE COVERED STRAWBERRIES

\$5 Per Person





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

Grand Teton Potato Vodka
Beefeater Gin
Jim Beam
Dewars
Bacardi Superior
Camarena Reposado

DELUXE \$10

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

LOCAL \$11

Wyoming Whiskey
Sword Swallower Rum
Grand Teton Vodka
Great Grey Gin

PREMIUM \$12

Grey Goose
Hendricks
Woodford Reserve
Glenmorangie 12
Plantation Rum
Patron Silver

BEER & WINE

DOMESTIC BEER \$5/BOTTLE OR CAN

IMPORTED AND MICRO BREWERY BEER \$8/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 \$9 Glass / \$32 Bottle

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

A full wine list is available through our Conference Services Manager

PRICES DO NOT INCLUDE 22% TAXABLE SERVICE CHARGE AND 6% 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 6% 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.

Outside telephone line with speaker phone	\$60	TV Monitor with HDMI hook up	\$200
Easels	\$20	TV with Click Share (Clymer Room)	\$350
Flip charts with Easels, Pads, and Markers	\$80	Wireless Lapel Microphone	\$100
Dance Floor	\$450	Wireless Microphone	\$80
LCD Projector	\$350	Computer Speakers	\$30
Coat Check Service, per attendant	\$35/hr	Audio Amplification (from computer, mp3 player, etc.)	\$250
Valet Services, per attendant	\$55/hr	Power Strip	\$30
8' Ceiling Projector Screen	\$40	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 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 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, \$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.

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 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 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}

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.

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 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 22% TAXABLE SERVICE CHARGE AND 6% 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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