



## WEDDINGS



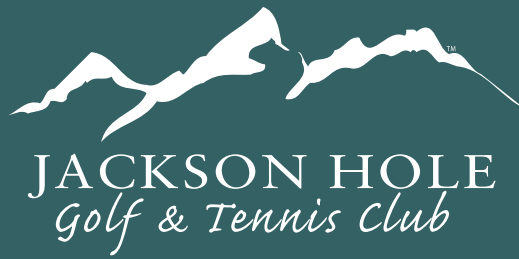
*Thank you for considering Jackson Hole Golf & Tennis Club for your special day!*

*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](http://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.*

JACKSON HOLE GOLF & TENNIS CLUB  
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## THE EVENT TENT



### THE EVENT TENT

Available May through September; SATURDAYS 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: \$15,000 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 \$15/pp

Fresh Fruit Display \$13/pp

Crudités Platter \$12/pp

*Food & Beverage pricing and availability subject to change.*

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





## FOOD STATION DINNERS



### FOOD STATIONS/BUFFET

\$85/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*

#### SIDES-STARCHES

**Wild rice pilaf**

**Roasted new potato smash**

**Baked potatoes**

**Herb Roasted fingerlings**

#### 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-VEGETABLES

**Lemon garlic & tarragon haricot verts**

**Caramelized brussels sprouts**

**Roasted asparagus**

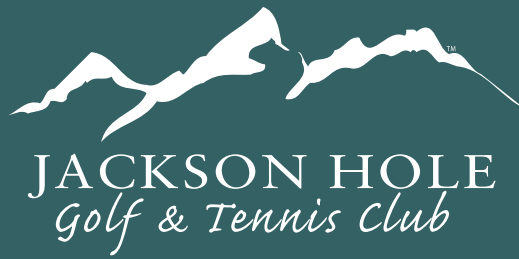
**Grilled broccolini**

#### Action Stations

\$100 setup per station

*Food & Beverage pricing and availability subject to change.*

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



## FOOD STATION DINNERS



### FOOD STATIONS/BUFFET (CONTINUED)

\$85/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 Ccups  
Chocolate Raspberry Tart  
Fresh Fruit Display  
Chocolate Chip Cookies

#### ACTION STATIONS (\$100 SETUP FEE PER STATION)

##### Carving Station

*See Proteins on previous page.*

##### Salad Station

*See Salad choices on previous page.*

*Food & Beverage pricing and availability subject to change.  
All prices are subject to 6% Wyoming State Sales Tax & 21% Service Charge.*



## 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**

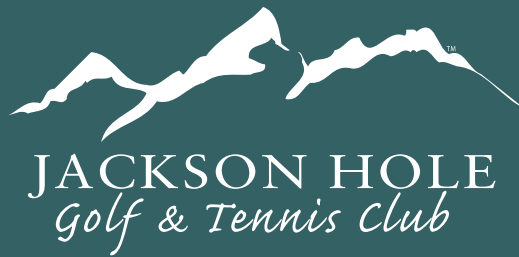
*Baby spinach, fresh strawberries, goat cheese and candied pepper pecans with orange balsamic vinaigrette*

#### **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 provided the number of each entrée is 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 provided the number of each entrée is 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,  
7Berry 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*

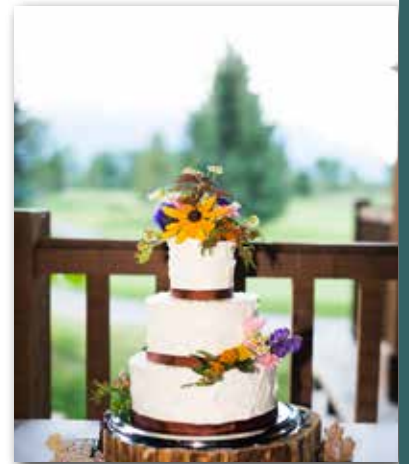
***For Children 12 and under, Children's Menu Available upon request (\$12 per person)***

***\*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](http://www.jacksonholecakeco.com)

**Buttercream Design Co.:** [www.buttercreamdesign.com](http://www.buttercreamdesign.com)

**Nom Nom Doughnuts** is also a unique local dessert option: [www.nomnomdoughnuts.com](http://www.nomnomdoughnuts.com)

#### FOOD & BEVERAGE ADD-ON OPTIONS:

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

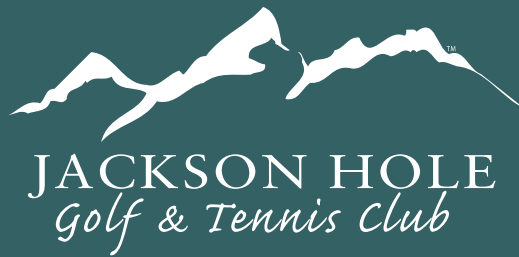
**Family Style Plating:** \$100/per table add-on fee

**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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## 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: \$12 (STARTING)

Soft Drinks \$4  
Domestic Beer \$5  
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!

*Food & Beverage pricing and availability subject to change.  
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## BEVERAGES AND BAR



### COCKTAILS TIERS

Pricing includes ice, mixers and accoutrements.

#### **HOUSE BEER & WINE**

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet  
Snake River Brewery  
Melvin Brewery  
Roadhouse Brewing  
Domestics

#### **DELUXE COCKTAILS -\$12**

1800 Reposado Tequila  
Captain Morgan Spiced Rum  
Jack Daniel's (or Buffalo Trace) Bourbon Whiskey  
Tangeray Gin  
Ketel One (or Tito's) Vodka  
Naked Malt Blended or Johnnie Walker Black Scotch

#### **PREMIUM COCKTAILS -\$10**

Grand Teton Potato Vodka  
Bacardi Silver Superior Rum  
New Amsterdam Gin  
Familia Camarena Reposado Tequila  
Jim Beam Bourbon  
Dewar's White & Johnnie Walker Red Label Scotch

#### **PRESTIGE COCKTAILS -\$14**

Patron Silver Tequila  
Crown Royal Canadian Whiskey  
Naked Malt Blended, Macallan 12yr Single Malt  
Scotch (+\$2)  
Maker's Mark & Crown Royal Whiskey  
Hendrick's Gin  
Grey Goose Vodka  
Mount Gay Eclipse Rum

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## BANQUET WINE LIST



### WINE LIST

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

We would be pleased to customize any menu to meet the needs of our guests.

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

Valdobiadenne Prosecco, Italy . . . . .	\$36
Lucien Albrecht Cremant d'Alsace Brut Rosé, France . . . . .	\$38
Veuve Clicquot N.V. Yellow Label Brut, France . . . . .	\$129

#### WHITE WINES

Line 39 Sauvignon Blanc, California . . . . .	\$29
Conundrum White Blend, California . . . . .	\$35
Alexana Pinot Gris, Willamette, Oregon . . . . .	\$49
Cave de Lugny Les Charmes Chardonnay, France . . . . .	\$42
Sonoma-Cutrer Russian River Valley, California . . . . .	\$60
Rombauer Chardonnay, Carneros California . . . . .	\$90

#### RED WINES

Mirassou, Pinot Noir, California . . . . .	\$29
Ghost Pines, Pinot Noir, California . . . . .	\$46
Acrobat, Pinot Noir, Oregon . . . . .	\$42
Cune Rioja Tempranillo Crianza, Spain . . . . .	\$40
Joel Gott 815, Cabernet Sauvignon, California . . . . .	\$35
True Myth, Cabernet Sauvignon, California . . . . .	\$44
Orin Swift—8 Years in the Desert, Blen, California . . . . .	\$98
Caymus Cabernet Sauvignon, Napa Valley, California . . . . .	\$160

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

*Food & Beverage pricing and availability subject to change.*

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





## VENDOR LIST



### VENDORS

This Vendor List is provided as a reference and intended only as examples and not as a list of recommended or mandated options. JHGTC assumes no obligation or liability and does not endorse any product, service, discount or vendor.

### 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](http://www.inanyeventjh.com)

Destination Jackson Hole  
307.734.5007 Alison Kyle  
[www.destinationjacksonhole.com](http://www.destinationjacksonhole.com)

Hitched JH  
307.690.2577 Lisa Mack  
[www.hitchedjh.com](http://www.hitchedjh.com)

Wild Rose  
307.699.4901 Ashley Watson  
[www.wildrosejh.com](http://www.wildrosejh.com)

Event Planners of JH  
307.699.5253 Emily Claassen  
[www.eventplannersofjacksonhole.com](http://www.eventplannersofjacksonhole.com)

Vibrant Events of Jackson Hole  
307.413.0174 Virginia Symmons  
[vibranteventsjh.com](http://vibranteventsjh.com)

Grand Teton Events  
208.521.2138 Jeanette Beard  
[www.grandtetonevents.com](http://www.grandtetonevents.com)



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#### FLORISTS

**Floral Art:** 307.200.0720 (Ian)  
**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](http://www.canvasunlimited.com) -  
 307.733.2250  
 Custom Lighting: Akop: 801.231.3875  
 Hair/Makeup: Kelly Rene-307.203.0040  
[www.hairbykellyrene.com](http://www.hairbykellyrene.com)

#### TRANSPORTATION

The Driver Provider - 307.733.4629  
 Mountain Resort Chauffeured Transportation -  
 888.779.6789

#### PHOTOGRAPHERS

**Heather Erson Photography:** 307.690.6797  
[www.heathererson.com](http://www.heathererson.com)  
**Hannah Hardaway Photography:**  
[www.hannahhardawayphoto.com](http://www.hannahhardawayphoto.com)  
**Taylor Glenn Photography:**  
[www.trgphoto.com](http://www.trgphoto.com)  
**Carrie Patterson Design & Photography:** 307.413.6780  
[www.carriepattersonphotography.com](http://www.carriepattersonphotography.com)  
**Apres Visuals:** 307.200.1875  
[Karissa@apresvisuals.com](mailto:Karissa@apresvisuals.com)  
**Sarah Averill Photography:**  
[www.sarahaverillphotography.com](http://www.sarahaverillphotography.com)  
**Ashley Merritt Photography:** 704.650.6724  
[www.ashleymerrittphotography.com](http://www.ashleymerrittphotography.com)  
**Backlight Creative:** 518.428.6558  
[Diana/www.backlightcreative.com](http://Diana/www.backlightcreative.com)  
**Treasures I Seek Photography:** 307.413.3245  
[KathyRobertson/www.treasuresiseek.com](http://KathyRobertson/www.treasuresiseek.com)  
**Tim Miller:** [treeandmountain.com](http://treeandmountain.com)  
**Erin Wheat Co. Photography:**  
[www.erinwheat.com](http://www.erinwheat.com)  
**Adrian Wayment:** [adrianwaymentphoto.com](http://adrianwaymentphoto.com)



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#### BANDS

**Judd Grossman:** 307.690.4935

**Whiskey Mornin Wedding Band**  
[www.whiskeymornin.com](http://www.whiskeymornin.com)

**The Flannel Attractions:** 978.500.1265 or  
[theflannelattractions@gmail.com](mailto:theflannelattractions@gmail.com)

**The Foundation Band:** 307.690.3287 (Jeff) or  
[jeff@jacksonholeproductioncompany.com](mailto:jeff@jacksonholeproductioncompany.com)

**Big Easy Entertainment & Productions -**  
**Renata Braham:** 801.414.1428  
[www.bigeasyentertainmentutah.com](http://www.bigeasyentertainmentutah.com)

**Soulistics Ultimate Party Band:** Rick Jackson -  
801.809.7887 - [www.thesoulistics.com](http://www.thesoulistics.com).

**Changing Lanes:**  
801.654.7349 [changinglanesband.com](http://changinglanesband.com)

#### DJ'S

**Jackson Hole DJ:** 307.203.4841 (Pete Muldoon)  
[www.jacksonholeddj.com](http://www.jacksonholeddj.com)

**Steady Jake Mobile:** 307-413-1488 (Jake Nichols)  
[www.steadyjake.com](http://www.steadyjake.com)

#### AV/LIGHTING

**Hughes Production:** 307.733.6505 or  
[info@hughesproduction.com](mailto:info@hughesproduction.com)

**JH Production Company:** 307.203.4841 or  
[info@jacksonholeproductioncompany.com](mailto:info@jacksonholeproductioncompany.com)

#### EQUIPMENT RENTALS

**Aurora Event Rentals:** [www.aurorajh.com](http://www.aurorajh.com)

**Canvas Unlimited:** [www.canvasunlimited.com](http://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.

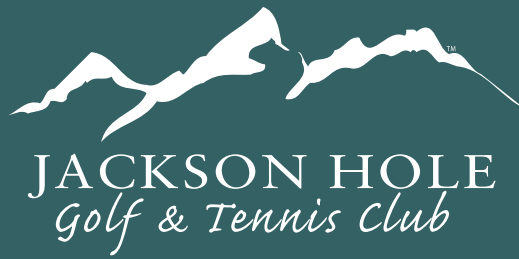
Sales tax and service fee do not apply to this charge.

\$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?**

May through early October.

### **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](mailto: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.