



FOUR SEASONS  
RESORT AND RESIDENCES  
JACKSON HOLE

*Banquet Menus*





## *Your Four Seasons Resort Jackson Hole Event*

### **GENERAL INFORMATION**

#### **FOOD & BEVERAGE**

A Catering & Conference Services Manager is pleased to provide you with a detailed menu proposal created specifically according to your taste and budget. Custom designed menus are also available according to any dietary preference, theme, or special taste. For the safety and well-being of our guests, no food from the outside shall be permitted into the Resort by guests. The Resort also prohibits the removal of food from the Resort premises. Our meeting space is smoke free for your comfort and culinary enjoyment. Beverages are available on a per drink consumption basis. All alcoholic beverages must be purchased through the Resort and remain on property.

#### **EVENT DETAILS**

As an added service and convenience, many of the additional event services listed within can be posted to your master account. All conference resumes and banquet event order details must be finalized at least 3 weeks prior to the event.

#### **GUARANTEES**

In order for us to properly prepare for your event, please specify a final guest count by 12:00 pm, 3 business days prior to the start of the program. Within 2 business days, the guarantee is not subject to reduction. If a guarantee is not specified, the estimate will automatically become the guarantee. We will charge for the guarantee or the actual number, whichever is greater.

#### **DEPOSITS & CANCELLATIONS**

All deposits will be credited toward the total cost of your event(s). Your Catering & Conference Service Manager can provide you with information regarding our cancellation policy outlined in the sales agreement.

#### **LOCAL TAXES**

All food and beverage is subject to sales tax, currently 8%.

#### **SERVICE CHARGE**

A 12% service charge, an administrative fee of 12%, and applicable taxes will be added to all food and beverage prices.

PRICES ARE SUBJECT TO A 12% SERVICE CHARGE • 12% ADMINISTRATIVE FEE • 8% TAX

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## General Information

### LABOR AND SERVICE FEES

Menu pricing (excluding coffee breaks) is based on 2 hour presentation; for longer service times additional labor and menu fees will apply.

Additional labor charges will be assessed as follows:

<b>Chef Attendants</b>	155 per chef for 2 hours One chef required per 50 people
<b>Bartender</b>	150 per bartender for 2 hours One bartender required per 50 people
<b>Cashier Fee</b>	35 per cashier, per hour•2 hour minimum
<b>Coat Check</b>	35 per attendant, per hour•2 hour minimum
<b>Additional Servers</b>	35 per server, per hour
<b>Less than 25 attendees</b>	150 per event
<b>Set Up Fees</b>	Events taking place in space other than banquet rooms, set up fees may apply

### SIGNAGE

Your signage may be displayed directly outside of your designated meeting rooms only. The Resort reserves the right to remove signage from common areas that is not prepared in a professional or tidy manner.

### PARKING

Parking at the hotel is very limited and frequently reserved for hotel guests only. Attendees should plan on parking in Teton Village parking lots. Your Catering & Conference Services Manager will be happy to arrange a shuttle service for your event. Guests staying overnight in a guest room will be charged 35 for overnight valet parking.

### SHIPPING

To ensure efficient handling and storage of materials, please notify your Catering & Conference Services Manager in advance. Please send deliveries no more than 3 days prior to your arrival date.

We recommend boxes be addressed in the following manner:

(Name of Meeting) & (Arrival Date)  
Attn:(Conference Manager Name)

Four Seasons Resort Jackson Hole

7680 Granite Loop Road

Teton Village, WY 83025

Phone: 307-732-5000

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## *Breakfast Buffet*

### **CONTINENTAL DIVIDE** 35 *per person*

Fresh Squeezed Orange & Grapefruit Juices  
Sliced Seasonal Fresh Fruit & Seasonal Berries  
Selection of Low Fat & Fruit Yogurts  
Assorted Cereals•Housemade Granola•Sun Dried Fruits•Low Fat-Milk  
New York Style Bagels•Whipped Plain & Flavored Cream Cheese  
Freshly Baked Muffins•Croissants & Breakfast Pastries  
Sweet Butter & Fruit Preserves  
Freshly Brewed Gourmet & Decaffeinated Coffee•Selection of Hot Teas

### **HEALTHY START** 42 *per person*

Fresh Squeezed Orange & Grapefruit Juices  
Green Energy Juice (Kale•Spinach•Celery•Apple•Orange•Lemon•Ginger•Honey)  
Huckleberry Smoothie (Greek Yogurt•Honey•Whey Protein)  
Sliced Seasonal Fresh Fruit & Seasonal Berries  
Build Your Own Parfait: Greek Yogurt•Non-Fat Plain Yogurt•Granola•Fresh Berries•Dried Fruit  
New York Style Bagels•Whipped Plain & Flavored Cream Cheese  
Freshly Baked Muffins•Assorted Quick Breads•Seasonal Jam  
Muesli  
Irish Steel Cut Oatmeal•Brown Sugar•Raisin  
Freshly Brewed Gourmet & Decaffeinated Coffee•Selection of Hot Teas

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## *Breakfast Buffet*

**THE RANCHER** 48 *per person*

Fresh Squeezed Orange & Grapefruit Juices  
Sliced Seasonal Fresh Fruit & Seasonal Berries  
Selection of Low Fat & Fruit Yogurts  
Freshly Baked Muffins•Croissants & Breakfast Pastries  
Sweet Butter & Fruit Preserves  
Freshly Brewed Gourmet & Decaffeinated Coffee•Selection of Hot Teas

Select Up To **Four** Included Accompaniments listed below:

### **FREE RANGE EGGS**



Scrambled Eggs  
Scrambled Eggs•Herbs•Tomatoes  
Scrambled Eggs•Cheddar•Ham•Peppers  
Scrambled Eggs•Pepper Jack•Bacon•Mushrooms  
Scrambled Whites•Spinach•Tomato•Herbs  
Frittata Chorizo•Pepper Jack Cheese  
Frittata Whites•Tofu•Spinach•Mushrooms

### **PRAIRIE HARVEST**

Applewood Bacon  
Pork Sausage Links  
Baked Ham  
Turkey Bacon  
Chicken Apple Sausage

\*Additions Beyond Four Selections are 8 per item, per person

**ADDITIONAL** 10 *per item, per person*

 Spicy Elk Sausage  
 Smoked Buffalo Sausage

### **IDAHO POTATOES**

Western Red Bliss Potatoes•Onions•Bacon•Peppers  
Spiced Skillet Potatoes•Green Onions•Cured Tomatoes  
Hash Browns•Herbs

### **FROM THE GRIDDLE**

*Batter Selections Served with Vermont Maple Syrup*  
Buttermilk Pancake  
Lemon Ricotta Pancake  
Red Velvet Pancake  
Belgian Waffle  
Brioche French Toast

*Select up to 2 Toppings:*

Blueberries•Strawberries•Banana•Apple Cinnamon Preserve•Wild Berry Compote

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## Breakfast Enhancements

### POPULAR HANDHELDS *62 per dozen*

Pecan Sticky Buns  
Seasonal Scones  
Seasonal Pastries  
Breakfast Parfaits: Low Fat Yogurt•Housemade Granola•Fresh Seasonal Fruit  
Assorted of Individual Dry Cereals•Whole•Skim•Soy Milk  
New York Style Bagels•Whipped Plain & Flavored Cream Cheese  
Seasonal Sliced Breakfast Breads

Gluten Free Muffins *70 per dozen*  
Gluten Free Bagels *70 per dozen*  
Homemade Granola, Sundried Fruits & Low-Fat Milk *6 per person*  
Hard Boiled Eggs *36 per dozen*


### BUFFET UPGRADES *Per person (minimum guarantee of 12 people)*

 Smoked Salmon•Shaved Red Onions•Cream Cheese•Capers•Lemon•New York Style Bagels 13  
Domestic Farmstead Cheese & Cured Meat Selection•Rolls 13  
Fresh Sliced Melon & Berries 9  
Irish Steel Cut Oatmeal•Brown Sugar•Raisins 9

### BREAKFAST SANDWICHES 12 each • *(minimum order of 12)*

Scrambled Egg•Pork Patty•Cheddar Cheese•Cheddar Scallion Biscuit  
Scrambled Egg•Smoked Ham•Swiss Cheese•Toasted English Muffin  
Scrambled Egg•Ranchero Burrito•Chorizo•Pepper Jack Cheese•Charred Salsa  
Scrambled Egg•Vegetarian Burrito•Potato•Black Beans•Cheddar Cheese•Salsa Verde

### LOCAL FAVORITES *12 per person • per item (minimum guarantee of 12 people)*

 Eggs Benedict•Smoked Ham•Tomato•English Muffin•Hollandaise Sauce  
RR Ranch Corned Beef Hash•Poached Eggs•Red Pepper Hollandaise  
Egg Royal•Smoked Salmon•Spinach•Whole Wheat Muffin•Mornay Sauce  
Smoked Idaho Trout•Scrambled Eggs•Hash Brown•Lemon Sour Cream

### BLOODY MARY•MIMOSA & BELLINI BAR *on consumption*

*(Minimum guarantee of 25 people•bartender fee required)*  
Vodka•Special Blend Bloody Mary Mix 14 each  
Stuffed Olives•Asparagus & Jalapeño Peppers  
Sparkling Wine•Fresh Squeezed Orange Juice 15 each  
Prosecco•Peach Schnapps 14 each

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## Breakfast Stations

*Breakfast Stations will be attended by a Four Seasons Chef at 155 per chef per 2 hour presentation*

### **CUSTOM BENEDICT STATIONS** 19 per person

*Select One • Additional Selections Are 8 per person*

#### **THE CLASSIC**

English Muffin • Smoked Ham • Spinach • Hollandaise

#### **THE RANCHER**

Biscuit • Tomato • Corned Beef • Ranchero Sauce

#### **THE ANGLER**

Whole Wheat Muffin • Kale • Salmon • Mornay Sauce

### **CAST IRON SKILLET QUESADILLAS** 19 per person

*Select Two Proteins. Additional Selections are 8 per person*

Smoked Trout • Shrimp • Smoked Salmon

Chorizo • Corned Beef • Pulled Pork

*Includes the Following:*

Scrambled Eggs • Pepper Jack & Cheddar Cheese • Pico De Gallo • Salsa Roja • Guacamole

Grilled Vegetables • Red Bell Peppers • Onions • Mushrooms

Flour & Whole Wheat Tortillas

### **OMELET STATION** 21 per person

*Eggs Your Way*

Farm Fresh Eggs • Egg Beaters • Egg Whites

*Includes the Following:*

Crisp Bacon • Country Ham • Elk Sausage • Smoked Salmon • Cheddar • Swiss • Pepper Jack Cheese

Diced Onions • Red & Green Peppers • Sliced Mushrooms • Diced Tomato • Spinach • Mild Salsa

### **PANCAKE STATION** 19 per person

Chocolate Chips • Fresh Blueberry • Strawberry • Banana

Wild Berry Compote • Whipped Cream • Vermont Maple Syrup

### **SMOOTHIE BAR** 16 per person (minimum guarantee of 25 people) server attended

Banana • Strawberry • Blueberry • Pineapple • Mango

Low Fat Yogurt • Protein Powder • Chia Seeds • Wildflower Honey

### **BUILD YOUR OWN PARFAIT** 19 per person (non attended)

Greek Yogurt • Non Fat Plain Yogurt • Strawberry Yogurt • Wild Berry Yogurt

Housemade Granola • Flax Seed • Toasted Coconut • Honey Comb • Sun Dried Fruit

Fresh Berries • Sliced Banana • Red Grapes

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## *Breakfast Boxed*

*Packed for travel in a keepsake Four Seasons soft shell cooler*

### **CASPER** 36 per person

Orange Juice  
Fresh Fruit Salad  
Individual Low Fat Yogurt  
Blueberry Muffin  
Granola Bar  
Sweet Butter & Fruit Preserves  
Freshly Brewed Gourmet & Decaffeinated Coffee•Selection of Hot Teas

### **SARATOGA** 36 per person

Orange Juice  
Fresh Fruit Salad  
Individual Low Fat Yogurt  
Breakfast Burrito: Scrambled Egg•Black Beans•Potato•Scallions•Pepper Jack Cheese  
Freshly Brewed Gourmet & Decaffeinated Coffee•Selection of Hot Teas

### **LARAMIE** 36 per person

Orange Juice  
Fresh Fruit Salad  
Individual Low Fat Yogurt  
Breakfast Sandwich: Scrambled Egg•Country Ham OR Applewood Bacon•Swiss Cheese•Cheddar Scallion Biscuit  
Freshly Brewed Gourmet & Decaffeinated Coffee•Selection of Hot Teas

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## *Coffee Breaks*

Freshly Brewed Gourmet•Decaffeinated Coffee•Selection of Hot Teas 85 *per gallon for each*

Rich Hot Chocolate•Marshmallows•Whipped Cream 72 *per gallon*

Hot Apple Cider•Cinnamon Sticks 74 *per gallon*

Freshly Brewed Iced Tea OR Fresh Lemonade 74 *per gallon*

Bottled Still & Sparkling Waters 6 *per bottle*

Gatorade OR Red Bull OR Energy Drinks 8 *per bottle*

Selection of Soft Drinks 5 *per bottle*

Selection of All Natural Fruit Smoothies 9 *per bottle*

Assorted Freshly Baked Cookies 60 *per dozen*

Ultimate Chocolate Chip•Peanut Butter•Snickerdoodle•Oatmeal Raisin

Gluten Free Cookies 60 *per dozen*

Peanut Butter OR Chocolate Chip

Double Fudge Brownies 60 *per dozen*

Housemade Energy Bars 48 *per dozen*

Seasonal Breakfast Pastries 62 *per dozen*

Pecan Sticky Buns 62 *per dozen*

Assorted Quick Breads 62 *per dozen*

Deluxe Mixed Nuts 8 *per person*

Freshly Popped Popcorn 5 *per person*

Assorted Granola Bar OR Candy Bars OR Individual Trail Mix OR Miss Vickie's Kettle Chips 6 *each*

Whole Apples•Pears•Bananas•Oranges 5 *per piece*

Seasonal Fruit Kabobs 65 *per dozen*

Individual Ice Cream Bars 8 *per piece*

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## *Themed Breaks*


### **COWBOY** 24 *per person*

Selection of Western Sausages: Buffalo•Elk•Venison & Housemade Jerky  
Beehive Espresso Cheddar•Buttercup Colorado Goat Cheese  
Artisan Breads•Flatbreads  
Pickled Onions•Gherkins•Spicy Mustard•Quince Jam

### **CHIPS N' DIP** 19 *per person*

Crisp Red & Blue Tortilla Chips  
Miss Vickie's Kettle Chips  
Pita Chips  
Salsa•Guacamole•Sour Cream•Smoked Onion Dip•Spicy Hummus

### **RODEO STAND** 19 *per person*

Freshly Popped Popcorn  
Cinnamon Churros & Chocolate Sauce  
Warm Jumbo Pretzels & Mustard  
Assorted Deluxe Candy Bars  
 Jackson Hole Sarsaparilla & Huckleberry Sodas

### **HIKER'S BAR** 18 *per person*

Freshly Sliced Melons & Berries  
Zucchini Bran Muffins  
Housemade Energy Bars

### **GRILLED CHEESE DIPPERS & ROASTED TOMATO BASIL SOUP** 23 *per person*

Sourdough•Tomato•Aged White Cheddar•Bacon  
Whole Grain•Fontina•Arugula•Avocado•Caramelized Onion  
Country Olive Thyme•Provolone•Aged Gouda•Cajun Cheddar  
Gluten free options available upon request

### **ECO-BAR: PERSONALIZE YOUR OWN MIX** 18 *per person*

*(minimum guarantee of 25 people)*  
*Chef's Selection of Sweet and Savory Mixes (under 25 people)*  
Dried Cranberries•Blueberries•Peaches•Apricots•Apples  
Almonds•Cashews•Pumpkin Seeds•Sunflower Seeds  
M&M's•Golden Raisins•Coconut

### **MILKSHAKE BREAK** 16 *per person*

*Select Three Flavors:*  
Chocolate•Huckleberry•Vanilla•Coffee Milkshakes  
Mini Chocolate Chip Cookies

### **SWEET & SAVORY BAR** 20 *per person (minimum guarantee of 25 people)*

Assorted Candies•Housemade Fudge•Chocolate Covered Almonds•Housemade Fruit Jellies  
Cheese Straws•Spiced Nuts•Pretzels•Truffle Popcorn

### **HYDRATION STATION** 16 *per person*

Assorted Vitamin Water•Assorted Gatorade  
Bananas•Oranges•Kate's Tram Bars•Deluxe Mixed Nuts

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## Lunch Plated

Three Course 60 per person

Four Course 70 per person


Choice of Entrée 15 additional per person


*Includes Fresh Rolls & Sweet Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas  
(W) Winter Seasonal • (S) Summer Seasonal*

### SOUP *Select one:*

Slow Roasted Garlic & Tomato Soup • Boar Bacon • White Cheddar • Grilled Focaccia Panini

Butternut Squash Bisque • Maple Crème Fraîche

 Sweet Corn & Idaho Trout Chowder • Roasted Red Pepper Aioli

 Elk Chili • Black Beans • Green Onions • Cheddar Cheese • Sour Cream • Sweet Corn Bread

### SALAD *Select one:*

Organic Field Greens • Cured Utah Tomatoes • Roasted Shallot Vinaigrette •

Truffle Goat Cheese Crostini

Crisp Romaine Hearts • Shaved Parmesan Cheese • Garlic Croutons •

Traditional Caesar Dressing


Rocket Arugula & Frisée • Smoked Colorado Blue Cheese • Spicy Pecans • Poached Apples •

White Balsamic Dressing

Tomato & Mozzarella • Herb Salad • Aged Balsamic • Black Pepper Bread Sticks

### ENTRÉES *Select one:*

Charred Grilled NY Steak • Garlic Spinach • Brandy Peppercorn Sauce • Hand Cut Truffle Fries

 Bourbon BBQ Braised Beef Short Ribs • Mushroom Grits • Pickled Onions • Rosemary Kale

Free Range Chicken Breast • Spinach • Smoky Rosemary Potatoes • Sweet Corn Cream

Mustard Crusted Salmon • Five Grain Risotto • Basil Coulis

Paprika Grilled Prawns • Asparagus • Parsnip Garlic Purée • Saffron Red Sauce

Three Cheese Tortellini • Tomato Fondue • Grilled Squash

Create an Entrée Salad *Select Lettuce, Dressing and up to Five Ingredients to Mix In*

Lettuce Choices:

Romaine • Mixed Greens • Arugula • Ice Berg • Spinach

Dressing Choices:

Balsamic • Ranch • Caesar • Blue Cheese •  
Roasted Garlic Honey Dijon • Herb Vinaigrette

Ingredients to Mix In:

Roasted Chicken • Marinated Flank Steak •  
Buffalo Salami • Bacon • Shrimp  
Smoked Trout • Hard Boiled Eggs  
Smoked Blue Cheese • Feta Cheese • Goat Cheese •  
Aged White Cheddar • Parmesan  
Cucumber • Celery • Squash • Carrot • Bell Peppers •  
Tomatoes • Avocado  
Almonds • Walnuts • Pecans • Herb Croutons

### DESSERT *Select one:*

Seasonal Crumble Tart with Vanilla Ice Cream:

*(Winter) Pear Cranberry Or Apple Cinnamon (Summer) Peach Or Summer Berry*

Vanilla Bean Cheesecake • Berry Salad • Orange Syrup

Strawberry Shortcake • Crème Fraîche

Baked Chocolate Mousse • Banana Cream • Florentine Tuile

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## *Lunch Buffets*

### **SANDWICH** 63 per person

*Includes Fresh Rolls & Sweet Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas*

Roasted Tomato Basil Soup  
Tri-Color Corn Chips & Guacamole

### **SALADS** *Select Three:*

Orzo Pasta Salad • Roasted Red Peppers • Utah Cured Tomato • Grilled Zucchini • Basil Pesto Dressing  
Arugula & Frisée Salad • Pear • Dried Berries • Candied Pecans • Champagne Vinaigrette  
Garden Greens • Jicama • Carrot • Strawberry • White Balsamic Dressing  
Baby Kale • Watercress • Pear • Pistachio • Goat Cheese • Champagne Honey Vinaigrette  
Teardrop Tomato & Cucumber Salad • Feta Cheese • Herb Vinaigrette  
Ranchers Cobb • Chicken • Flank Steak • Bacon • Romaine • Blue Cheese • Tomatoes • Cucumber • Eggs Horseradish Ranch Dressing

### **SANDWICHES** *Select Three:*

Slow Roasted Turkey Breast • Sugar Cured Bacon • Tomatoes • Lettuce • Avocado Aioli • Fresh Ciabatta  
Grilled Chicken Waldorf Salad • Lettuce • Whole Wheat Bun  
Roasted Beef Strip Loin • Tillamook Aged Cheddar • Horseradish Mustard Aioli • Focaccia Roll  
Balsamic Grilled Seasonal Vegetable • Organic Greens • Roasted Red Pepper Hummus • Spinach Wrap  
Tuna Salad Niçoise • Whole Wheat Wrap  
Warm Kurobuta Ham • Swiss Cheese • Grilled Red Onions • Arugula • Huckleberry BBQ • Whole Grain Bread  
Warm Snake River Corned Beef • Smoked Gouda • Sauerkraut • Three Grain Mustard • Sourdough

### **DESSERT:**

Lemon Meringue Tarts  
Flourless Chocolate Cake (GF)  
Pineapple Upside Down Cake

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RESORT AND RESIDENCES  
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## Lunch Buffets

### **TETON PASS** 63 per person

*Includes Fresh Rolls & Sweet Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas*

#### **SALADS:**

Heirloom Potato & Grilled Elk Sausage • Spinach • Mustard Dressing  
Root Vegetable Slaw in Radicchio Cups • Apple • Candied Walnut & Blue Cheese Dressing  
Beef Steak Tomato • Fennel • Watermelon Salad • Citrus Vinaigrette  
Trio Quinoa • Avocado • Hazelnut • Watercress • Smoked Onion Dressing

#### **ENTREES & SIDES:**

Grilled Flank Steak • Basil Tomato Ragout  
Chili Smoked Free Range Chicken • Sweet Corn Sauce  
Slow Roasted Pork Loin • Huckleberry Ginger Glaze  
Charred Asparagus & Wild Mushrooms • Garlic Cream

#### **DESSERTS:**

Banana Cream Pie  
Chocolate Fudge Cake (GF)  
Assorted Freshly Baked Cookies

### **ALPINE** 64 per person

*Includes Fresh Rolls & Sweet Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas*

#### **SOUP:**

Swiss Barley & Vegetable Soup

#### **SALADS:**

 Smoked River Trout • Apple Cider Cabbage • Watercress  
 Roma Tomato & Red Onion & Utah Goat Cheese Salad • White Balsamic Dressing  
 Idaho Fingerling Potatoes • Shaved Red Onion Salad • Mustard Seed Vinaigrette

#### **ENTREES & SIDES:**

Herb Roasted Chicken • Rosemary Jus  
Braised Beef Short Ribs • Smoked Huckleberry BBQ Sauce  
Honey & Butter Glazed Baby Carrots  
Garlic Roasted Mushroom Ragout

#### **DESSERT:**

S'mores Pies  
Seasonal Fruit Crumble  
Mini Cupcakes

### **SOUTHWEST** 65 per person

*Includes Fresh Rolls & Sweet Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas*

#### **SOUP:**

Tortilla Soup • Cotija Cheese • Cilantro • Avocado

#### **SALADS:**

Heirloom Tomato • Avocado & Red Onion Salad • Coriander Lime Dressing  
Organic Field Greens • Jicama • Carrots • Strawberry • Mango Dressing  
Charred Shrimp & Grilled Zucchini Salad • Romaine • Black Bean • Pasilla Pepper •  
Chili Garlic Dressing

#### **ENTREES & SIDES:**

Guajillo & Garlic Rubbed Chicken  
Chili Rubbed Pulled Pork  
Beef Skirt Steak Fajitas  
Black Beans  
Spanish Rice  
Fire Roasted Peppers • Grilled Corn • Roasted Tomatoes  
Crispy Corn Tostada & Flour Tortillas • Guacamole • Sour Cream • Salsa

#### **DESSERT:**

Tres Leches Cake  
Citrus Vanilla Flan  
Warm Cinnamon Sugar Churros with Chocolate Sauce

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**BARBEQUE** 68 per person

*Includes Fresh Rolls & Sweet Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas*




**SOUP:**

 Elk Chili • Black Beans • Green Onions • Cheddar Cheese • Sour Cream • Sweet Corn Bread

**SALADS:**

Chili Spiced Coleslaw • Fresh Cilantro  
Roasted Poblano Potato Salad • Grilled Red Onions • Grainy Mustard Dressing  
Blackened Shrimp • Jicama • Spinach • Red Peppers • Herb Garlic Vinaigrette  
Chopped Ice Berg B.L.T. • Blue Cheese Dressing

**ENTREES & SIDES:**

Bourbon Barbequed Grilled Chicken  
 Grilled Elk Jalapeño Sausage • Braised Cabbage  
 Beef Marinated Flank Steak • Foraged Mushroom • Whiskey Cream Sauce  
 Idaho Golden Trout • Smoked Red Pepper Sauce  
Sweet Corn on the Cob  
Asparagus • Charred Red Onions

**DESSERT:**

Seasonal Fruit Cobbler  
Strawberry Shortcake  
Assorted Freshly Baked Cookies

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## Lunch Stations

### **SALAD GARDEN** 28 *per person*

Romaine•Mixed Greens•Arugula•Kale  
Dressing: Balsamic•Caesar•Blue Cheese•Champagne Honey Vinaigrette  
Ingredients to Mix In: Roasted Chicken•Marinated Flank Steak•Bacon•Shrimp  
Hard Boiled Eggs•Blue Cheese•Goat Cheese•Aged Cheddar•Parmesan  
Almonds•Cucumber•Celery•Squash•Carrot•Bell Pepper•Tomato•Avocado•Herb Croutons

### **CAST IRON CHILI & SOUP** 33 *per person (attendant fee required)*


 Elk & Black Bean Chili  
Smoked Trout & Corn Chowder  
Roasted Tomato & Basil Bisque  
*Served With:* Cheddar Scallion Biscuit•White Cheddar•Scallions•Sour Cream•Rye Crou-  
tons•Parmesan Garlic Baguette  
Add Baked Potatoes **6 per person**

### **CAST IRON GRILL** 37 *per person (minimum guarantee of 25 people)*

*Station will be attended by a Four Seasons Chef at 155 per chef/per event•1.5 hour presentation*

*Select Up To Three Protein Options*

Burger & Brats Options: All Natural Angus Beef Hamburger•Buffalo Burger  
Turkey Burger•Black Been Burger•Chicken Burger•Salmon Burger

 Bratwurst Options: Wagyu Hot Dog•Elk Jalapeno Bratwurst•Smoke Buffalo Bratwurst

*Served With*

Crisp Lettuce•Tomatoes•Sliced Red Onion•Cheddar•Blue Cheese Crumble•Swiss Cheese•  
American Cheese•Smoked Gouda Cheese  
Brioche Bun•Whole Wheat Bun•Gluten Free Bread•Pretzel Bratwurst Bun•Hot Dog Bun  
Assorted Condiments: Mayo•Dijon Mustard•Yellow Mustard•Ketchup•Sauerkraut•Pickles

### **ALPINE FLAT BREADS** 30 *per person*

*Select Three*

Margherita•Buffalo Mozzarella•Tomato•Basil Prairie•Basil•Boar Bacon•Elk Salami  
Garden Lovers•Basil Pesto•Grilled Vegetables  
Teton•Fontina•Prosciutto•Arugula•Truffle  
Pulled Chicken•Mushroom•Balsamic Onions•Garlic Herb Cheese  
Classic•Pepperoni  
Served with Grated Parmesan•Chili Flakes

### **NACHO BAR** 33 *per person*

*Select Two Protein Toppings*

Elk Chili  
Marinated Skirt Steak  
Chicken Fajita  
Green Chili Pork

*Served With*

Warm Tortilla Chips  
Red & Green Queso•Guacamole•Salsa Roja•Salsa Verde•Pico de Gallo•Lime Crema  
Shredded Iceberg•Black Olives•Jalapenos

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## *Lunch Boxed*

*Includes Whole Fresh Fruit, Miss Vickie's Kettle Chips, One Side, One Dessert, and a Bottle of Still Water  
Packed for travel in a keepsake Four Seasons soft shell cooler*

### **SWEETWATER** 45 *per person*

Slow Roasted Beef Sandwich•Butter Lettuce•Tomato•Aged White Cheddar Cheese  
Focaccia Roll•Horseradish Aioli

### **SNAKE RIVER** 45 *per person*

SRF Kurobuta Ham•Swiss Cheese•Grilled Red Onions•Arugula•Whole Grain Bread  
Huckleberry BBQ Sauce

### **THE HOBACK** 45 *per person*

Grilled Vegetables•Organic Greens•Red Pepper Hummus•Spinach Wrap

### **MORAN** 45 *per person*

Sliced Turkey Breast•Bacon•Butter Lettuce•Tomato•Cheddar Cheese•Country Sourdough  
Avocado Aioli

### **APRÉS-VOUS** 45 *per person*

Grilled Chicken Waldorf Salad•Spinach•Brioche Bun

### **HEADWALL** 45 *per person*

Tuna Salad•Butter Lettuce•Whole Wheat Loaf

### **SIDE** *Select one:*

Apple Cider Coleslaw  
Orzo Pasta Salad•Roasted Red Peppers•Utah Cured Tomatoes•Grilled Zucchini•Basil Pesto  
Dressing  
Greek Salad•Feta Cheese•Capers•Olives•Tomato•Basil  
Tomato & Mozzarella Salad Aged Balsamic

### **DESSERT** *Select one:*

Freshly Baked Snickerdoodle Cookie  
Freshly Baked Double Chocolate Chip Cookie  
Freshly Baked Oatmeal Raisin Cookie

### **TOP SHELF SAMMIE** *additional 8 per person*

### **MAINE LOBSTER SALAD**

Sprouts•Cucumber•Greek Yogurt•Remoulade•Power Grain Bun

### **CHARRED AHI TUNA BLT**

Bibb Lettuce•Bacon•Vine Ripe Tomato•Avocado•Citrus Aioli•Brioche Bun

### **ROASTED WAGYU BEEF STRIPLOIN**

Marinated Wild Mushrooms•Aged Gouda•Baby Kale•Romesco•Olive Thyme Country Bread

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FOUR SEASONS  
RESORT AND RESIDENCES  
JACKSON HOLE

## Reception Cold

8 per piece (15 piece minimum per item)

-  Idaho Smoked Trout•Caramelized Onion Aioli•Rye Crostini
- Spicy Charred Ahi Tuna•Lime Aioli•Crispy Wonton•Mango Relish
- Maine Lobster Slider•Cured Tomato•Brioche•Spinach
- King Crab Salad Mini Tostada•Cilantro•Jicama•Poblano Pepper•Lime Crema
- Prosciutto Wrapped Utah Goat Cheese•Seasonal Jam•Focaccia Crostini
- Smoked Salmon Gougère•Caper Egg Remoulade
-  Smoked Buffalo Tartare•Pickled Onions•Baked Pita
- Charred Beef Tenderloin•Red Peppers•Horseradish Aioli•Sourdough
-  Elk Salami•White Bean Purée•Wild Berry Relish•Rye Crostini
- Mesquite Smoked Chicken•Balsamic Onion Marmalade•Walnut Raisin Toast
- Heirloom Tomato Bruschetta•Ricotta Salata•Focaccia Crostini
- Pistachio Crusted Goat Cheese Lollipop
- Fresh Mozzarella•Cherry Tomato•Basil Skewer

## Reception Hot

8 per piece (15 piece minimum per item)

- Fire Roasted Paprika Dusted Shrimp Skewer
- Dungeness Crab Fondue Tart
- Spicy Buffalo Meatball•Blue Cheese•Whiskey Maple Glaze
-  Utah Lamb Satay•Ginger Huckleberry Mustard
- BBQ Short Rib Beef Slider•Togarashi Aioli•Arugula•Cured Tomato•Brioche
-  Mini Game Sausage Wellington•Grainy Mustard
- Apple Cider Pulled Pork Bruschetta•Horseradish Cheddar•Red Onion Jam
- Mini Chicken & Pepper Jack Cheese Quesadilla Roll•Avocado Lime Aioli
- BBQ Duck Crispy Wonton•Green Onions
- Wild Mushrooms•Truffle Herb Cheese Tart
- Baked Brie On Marble Rye•Huckleberry Compote
- Truffle Mac & Cheese Bite
- Vegetable Spring Rolls•Sweet Thai Chili Sauce

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## Reception Stations

*Minimum guarantee of 25 people*


### **GARDEN FRESH** 16 *per person*

Basket of Fresh Crudité's • Ranch & Low Fat Herb Yogurt Dip

### **ARTISANAL CHEESE BOARD** 25 *per person*

Assorted Artisanal and Farmstead Cheeses • Dried Fruits • Nuts • Seasonal Jams •  
Artisan Breads & Flatbreads

### **THE JACKSON SMOKER** 35 *per person*

 Assorted Game Sausages • Dried Italian Salami • Cured Meats  
Espresso Cheddar & Maytag Blue  
Spicy Mustard • Seasonal Housemade Jam  
Smoked Salmon & Idaho Trout • Chopped Onions • Chives • Capers • Dill Horseradish Cream  
Artisan Breads & Flatbreads

### **GRAND SHELLFISH TOWER** 56 *per person*

Jumbo Shrimp • Seasonal Shucked Oysters • King Crab Legs • Maine Lobster Salad •  
Scallop Ceviche  
Atomic Cocktail • Apple Cider Mignonette • Horseradish Lemon Wedges • Cracker

*Add ¼ lbs Maine Lobster Tail for an Additional 11 per person*

### **SALAD GARDEN** 28 *per person*

Romaine • Mixed Greens • Arugula • Kale  
Dressing: Balsamic • Caesar • Blue Cheese • Champagne Honey Vinaigrette  
To Mix In: Roasted Chicken • Marinated Flank Steak • Bacon • Shrimp  
Hard Boiled Eggs • Blue Cheese • Goat Cheese • Aged Cheddar • Parmesan  
Almonds • Cucumber • Celery • Squash • Carrot • Bell Pepper • Tomato • Avocado • Herb Croutons

### **ALPINE CHILI** 31 *per person (attendant fee required)*

Elk & Black Bean Chili  
White Chicken Chili  
Hearty Vegetarian Chili  
Horseradish Cheddar Cheese • Green Onion • Sour Cream • Cornbread  
Add Baked Potatoes for **Additional 6 per person**

### **THE SLIDER BAR** 34 *per person*

Spicy Charred Ahi Tuna B.L.T. • Avocado Aioli  
Maine Lobster • Arugula, Cured Tomato • Citrus Aioli  
BBQ Braised Beef Short Ribs • Horseradish Coleslaw  
Crimini Mushrooms • Boursin Cheese • Spinach • Romesco

### **CRUDO BAR** 44 *per person (based on 5 pieces per person)*

Salmon • Ahi Tuna • Hamachi • Halibut • Oyster • Scallop  
Assorted Vinaigrettes • Fruit Relish & Vegetables Garnish  
Focaccia Crostini

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## Action Stations


Reception Stations will be Attended by a Four Seasons Chef at 155 per chef/per event • 2 hour presentation  
Minimum guarantee of 50 people

### THE PASTA BOWL 36 per person

Presented:

-  Buffalo Bolognese & Rigatoni Pasta
- Wild Mushroom Ravioli • Asparagus • Truffle Cream Sauce
- Baked Western Cavatappi • Elk Sausage • Poblano Peppers
- Aged White Cheddar Cheese Sauce

Chef Made to Order:

-  Elk Sausage • Roasted Chicken • Bay Shrimp
- Cavatappi • Wheat Penne • Rigatoni • Wild Mushroom Ravioli
- Marinara • Buffalo Bolognese • Truffle Cream Sauce
- Extra Virgin Olive Oil
- Grilled Vegetables
- Grated Parmesan Cheese • Red Chili Flakes
- Crusty Garlic Bread

### RISOTTO STATION 38 per person

Two Types of Risotto: Herbed Arborio Rice Risotto & Three Grain Risotto  
(Wild Rice • Quinoa • Farro)

Select One Addition for Each Risotto

- Prairie Harvest: Elk & Buffalo Sausage with Asparagus
- Seafood: Shrimp & Scallops with Sweet Peas
- Roasted Mushroom: Trio of Mushrooms with Spinach
- Grilled Vegetable: Basil Pine Nut Pesto
- Lobster: Oven Dried Tomato & Asparagus – an additional 8 per person

### RACLETTE STATION 35 per person

A Swiss Dish Based on the Melting of Swiss Cheese Over Liked Accompaniments

- Prosciutto
- Tuscan Salami
- Confit Fingerling Potato
- Cured Tomato
- Cornichon
- Crispy Baguette

### SANTA MARIA WOOD FIRE GRILL STATION 70 per person

Available in Summer Only

Select 3 Proteins:

- RR Ranch Beef Tenderloin • Prime Beef Rib Eye • RR Ranch NY Striploin
- Organic Chicken • Artisanal Sausage • Idaho Trout • Salmon
- Served With Seasonal Garden Vegetables
- Bourbon BBQ • Peppercorn Mushroom • Horseradish Cream • Chimichurri • Fruit Relish

### CAST IRON SATAY STATION 38 per person

Select Up To Four Options:

- Sweet Thai Chili Shrimp
- Citrus Butter Glazed Salmon
- Smoked RR Ranch Beef • Chimichurri Sauce
- Utah Lamb • Ginger Huckleberry
- Sesame Honey Pork Belly
- Red Curry Coconut Chicken
- Garlic Marinated Vegetables • Roasted Red Pepper Pesto

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## *Action Stations*

*Reception Stations will be Attended by a Four Seasons Chef at 155 per chef, per event • 2 hour presentation*

*Minimum guarantee of 25 people*

### **STREET TACO STATION** 40 per person

*Build Your Own Tacos Corn OR Tortillas*

*Select up to Three Options:*

Pulled Mojo Chicken

Slow Roasted Pork Chili Verde

Carne Asada Skirt Steak

Charred Rock Shrimp

Blackened Cod

Chorizo

*Includes the Following:*

Corn Tortillas • Flour Tortillas • Crispy Corn Tostadas

Fire Roasted Vegetables • Cabbage Slaw • Shredded Iceberg • Yellow Onion • Vine Ripe Tomato • Cilantro • Pickled Jalapeno • Avocado • Lime • Pinto Beans

Cotija • Pepper Jack • Cheddar Cheese

Salsa Roja • Salsa Verde • Chipotle Salsa • Pico de Gallo • Lime Crema • Guacamole

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FOUR SEASONS  
RESORT AND RESIDENCES  
JACKSON HOLE

## Reception Carving Stations


*Carving stations will be attended by a Four Seasons Chef at 155 per chef, 2 hour presentation  
Served with silver dollar rolls and appropriate condiments*

 Pancetta Roasted Buffalo Tenderloin•Port Huckleberry Sauce  
580 *serves 25 guests*

Pepper & Herb Crusted Prime Rib•Smoked Onion Cream•Cranberry Cognac  
530 *serves 25 guests*

Smoked RR Ranch Beef Tenderloin•Whisky Peppercorn Sauce  
500 *serves 25 guests*

Slow Roasted RR Ranch Beef Strip Loin•Horseradish•Thyme Jus  
475 *serves 25 guests*

 Red Wine Mustard Marinated Utah Lamb Rack•Orange Mint Chutney  
490 *serves 25 guests*

Herb Roasted Salmon•Chimichurri  
385 *serves 25 guests*

Bourbon Glazed Bone-In Ham•Charred Pineapple Salsa  
325 *serves 25 guests*

Calvados Marinated Pork Loin•Roasted Apple Salsa  
292 *serves 25 guests*

Slow-Roasted Breast of Turkey•Dark Meat Roulade•Turkey Gravy  
282 *serves 25 guests*

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## Reception Dessert Stations

**DELECTABLE DESSERT DISPLAY** *Order by the Dozen or 28 per person (select six desserts) Minimum guarantee of 25 people*

Mini Crème Brulee ( <i>Select One Flavor</i> ) Vanilla•Pistachio•Chocolate•Lemon	84 per dozen
Mini Fruit Crumble Pie ( <i>Select One Flavor</i> ) Apple•Blueberry•Peach•Strawberry	48 per dozen
Mini Cheesecake ( <i>Select One Flavor</i> ) Vanilla•Chocolate•Huckleberry	60 per dozen
Tiramisu	60 per dozen
Chocolate Pot de Crème	60 per dozen
Mini Strawberry Shortcake	60 per dozen
Chocolate Pecan Pie	48 per dozen
Lemon Meringue Pie	48 per dozen
Key Lime Pie	52 per dozen
Mini S'mores Tarts	52 per dozen
Carrot Cake with Cream Cheese Frosting	48 per dozen
Vanilla Panna Cotta•Passionfruit Gelee	48 per dozen

**SIGNATURE S'MORES** *20 per person*

Strawberry Marshmallow•Mini Graham Tart Shells With Dark Chocolate Ganache

**CHOCOLATE FONDUE** *20 per person*

White and Dark Chocolate Fondue•Banana Bread•Mini Cookies•Housemade Marshmallows•Whole Strawberries•Sliced Pineapple•Bananas

**BUILD YOUR OWN ICE CREAM SUNDAE BAR** *22 per person (minimum guarantee of 25 people•2 chef attendants required)*

*Dessert station will be attended by a Four Seasons Chef at 155 per chef, per 2 hours*

**SELECT FOUR FLAVORS**

Chocolate•Vanilla•Strawberry Gelato **OR** Raspberry•Mango•Lemon Sorbet

Roasted Strawberries•Crunchy Chocolate Pearls•Oreo Cookies•M&M's•Brownie Bits•Chocolate Sauce•Caramel Sauce•Whipped Cream•

Toasted Almonds•Sprinkles•Maraschino Cherries

**BUILD YOUR OWN ICE CREAM SANDWICHES** *Additional 2 per person*

Chocolate Chip•Peanut Butter

**MINI SOUFFLE STATION** *20 per person*

*(minimum guarantee of 25 people•35 or more people requires two attendants)*

*Select One Flavor (additional flavors are an additional 4 per person)*

Vanilla•Chocolate•Grand Marnier •Raspberry Sauce•Vanilla Ice Cream

**SPECIALTY COFFEE STATION** *8 per person*

*Attendant required at 75 per attendant•per hour*

Espresso•Cappuccino OR Café Latte Prepared To Order

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## *Dinner Plated*

Three Course	115 <i>per person</i>
Four Course	129 <i>per person</i>
Duet Entrées	16 <i>additional per person</i>

### *Tableside Choice of Entrée*

Choice of Entrées	18 <i>additional per entrée</i>
Trio Desserts	7 <i>additional per person</i>
Intermezzo Course	7 <i>additional per person</i>

*Includes Freshly Baked Rolls & Sweet Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas*

### **APPETIZERS**

Dungeness Crab Cake • Sweet Corn Sauce • Tomato Ragout  
 Seared Diver Scallops • Port Wine Risotto • Boar Bacon • Asparagus • Basil Cream  
 Braised Beef Short Rib • Mushroom Grits • Rosemary Kale • Huckleberry Glaze  
 Garlic Mushroom Ravioli • Braised Leeks • Truffle Parmesan Fondue

### **SOUP**

Wild Mushroom Bisque • Truffle Goat Cheese Crostini  
 Maple Butternut Squash Bisque • Duck Confit  
 Slow Roasted Garlic Tomato • Smoked Gouda Focaccia Croutons  
 Idaho Trout Chowder • Bacon • Potato • Fire Roasted Peppers  
 Maine Lobster • Sweet Corn Bisque • Black Truffle Chantilly

### **SALAD**

Little Gem Lettuce • Parmesan Crisp • Focaccia Croûtons • Lemon Caper Dressing  
 Roasted Duck Breast • Caramelized Apple • Spinach • Frisée • Polenta Croûton •  
 Honey Wine Dressing  
 Arugula • Endive • Port Poached Pear • Maytag Blue Cheese • Toasted Hazelnut Dressing  
 Baby Kale • Frisée • Baby Beets • Herbed Goat Cheese • Candied Pecans •  
 Sherry Citrus Dressing  
 Marinated Heirloom Tomatoes • Burrata Cheese • Basil • Rocket • Focaccia Crumble •  
 Aged Balsamic  
 Organic Greens • Carrot • Jicama • Cucumbers • Strawberries • White Balsamic Vinaigrette  
 Iceberg B.L.T. • Blue Cheese • Wild Boar Bacon • Cured Tomatoes • Scallions •  
 Chipotle Ranch Dressing  
 Radicchio Cup • Baby Spinach • Candied Walnut • Feta Cheese • Fig Balsamic Vinaigrette

### **INTERMEZZO COURSE** – *additional 7 per person*

Lemon Sorbet & Lime Vodka Granite  
 Cassis Sorbet & Prosecco Granite  
 Raspberry Sorbet & Vanilla Granite

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## *Dinner Plated*

### ENTRÉES

#### REGIONAL GAME & MEATS

RR Ranch Beef Tenderloin•Buttermilk Potato Purée•Pencil Asparagus•Brandy Peppercorn Sauce  
 RR Ranch Braised Boneless Beef Short Ribs•Caramelized Onion & Blue Chesse Potato•Garlic Spinach•Whiskey Mushroom Cream Sauce  
 Utah Lamb Rack Double Chop•Three Cheese Potato Gratin•Roasted Brussel Sprouts•Pommery Mustard Cream Sauce  
 Durham Ranch Buffalo Tenderloin•Truffle Mushroom Grits•Rosemary Kale•Huckleberry Port Sauce  
 Prairie Harvest Venison Loin•Parsnip Potato Puree•Garlic Broccolini•Cranberry Cognac Sauce  
 Snake River Farms Kurobuta Pork Loin•Mashed Sweet Potato•Skillet Roasted Seasonal Vegetables•Seasonal Fruit Mustard Chutney

#### POULTRY

Herb Roasted Chicken Breast•Buttermilk Potato Purée•Honey Glazed Carrots•Rosemary Garlic Jus  
 Maple Leaf Duck Breast•Three Grain Risotto•Garlic Spinach•Cranberry Cognac Sauce  
 Prairie Harvest Grilled Pheasant Breast•Potato Lyonnaise•Braised Red Cabbage•Whiskey Mushroom Cream

#### OCEANS AND RIVERS

Idaho Golden Trout•Quinoa Pilaf•Rosemary Kale•Caper Herb Butter Sauce  
 Roasted Salmon•Three Grain Risotto•Pencil Asparagus•Sweet Creamed Corn Sauce  
 Sea Bass•Wasabi Mashed Potatoes•Garlic Broccolini•Citrus Butter & Fruit Salsa  
 Halibut•Fingerling Potato•Garlic Spinach•Basil Tomato Ragout *(Available in Summer Season Only)*

#### FROM THE GARDEN

Power Grain Risotto•Quinoa•Farro•Arborio•Kale•Romesco Sauce  
 Wild Mushroom Ravioli•Asparagus•Parmesan•Truffle Cream  
 Crispy Tofu Stir Fry•Ponzu Vegetables•Rice Noodles•Ginger Sweet Chili

#### DUETS - *additional 16 per person*

RR Ranch Beef Tenderloin & Roasted Salmon•Buttermilk Potato Purée•Pencil Asparagus•Brandy Peppercorn Sauce & Citrus Butter  
 Durham Ranch Buffalo Tenderloin & Idaho Golden Trout•Truffle Mushroom Grits•Rosemary Kale•Huckleberry Port Sauce & Caper Herb Butter Sauce  
 Herb Roasted Chicken Breast & Prawns•Buttermilk Potato Purée•Garlic Broccolini•Rosemary Jus•Chimichurri

Add Half Herbed Butter Baked Maine Lobster Tail to the Entrée *Additional 8 per person*

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## *Desserts*

Molten Chocolate Cake•Chunky Strawberry Ice Cream•Hazelnut Tuile  
Slow Roasted Apple•Caramelized Puff Pastry•Vanilla Ice Cream  
Lemon Crème Brulee•Fresh Raspberries•Butter Shortbread  
Chocolate Breton•Raspberry Ganache•Crème Fraiche Mousse•Pistachio Powder  
Mascarpone Cheesecake•Huckleberry Compote•Whipped Panna Cotta•Graham Cracker Crumble  
Hazelnut Semifreddo•Praline Powder•Blood Orange Curd•Chocolate Whiskey Syrup

### **BUILD YOUR OWN TRIO – SELECT THREE – *additional 7 per person***

Chocolate Coffee Bar•Candied Hazelnuts  
Mini Molten Cake  
Crème Brulée - Dark Chocolate OR Pistachio OR Vanilla OR Lemon  
Crumble Tart - Apple OR Strawberry OR Peach  
Dark Chocolate Custard Tart - Caramel OR Raspberry  
Cheesecake – Chocolate OR Vanilla OR Caramel

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## *Dinner Buffet*


### **THE JACKSON** 123 *per person*

*Includes Fresh Rolls & Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas*


#### **APPETIZERS**

Elk Chili • Black Beans • Green Onions • Cheddar Cheese • Sour Cream • Sweet Corn Bread  
Organic Greens • Carrot • Jicama • Cucumber • Strawberry • White Balsamic Vinaigrette  
Apple Cider • Pecan • Coleslaw  
Rock Shrimp & Quinoa Pilaf Salad • Watercress • Avocado • Herb Garlic Vinaigrette  
Heirloom Tomato • Charred Asparagus • Smoked Blue Cheese • Sweet Onion Dressing

#### **ENTRÉES**

Slow Cooked Baby Back Pork Ribs • Whiskey BBQ Sauce  
Smoked N.Y. Strip Steaks • Horseradish Mustard Cream  
Honey Dipped Fried Chicken  
 Roasted Idaho Trout • Citrus Red Pepper Sauce

#### **SIDES**

 Baked Potato Bar • Chipotle Sour Cream • Sugar Cured Bacon Bits • Green Onions • Pepper Jack Cheese  
Sweet Corn on the Cob • Herb Butter  
Skillet Roasted Vegetables  
Applewood Bacon Kettle Baked Beans

#### **DESSERT**

Strawberry Shortcakes  
Seasonal Fruit Cobbler  
S'mores Pies  
Huckleberry Panna Cotta

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## *Dinner Buffet*

**ASPEN MEADOWS** 139 *per person*

*Includes Fresh Rolls & Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas*

### **APPETIZERS**

Idaho Smoked Trout Chowder • Bacon • Potato • Corn • Fire Roasted Peppers  
Arugula • Endive • Pear • Pecan • Blue Cheese • Honey Wine Dressing  
Grilled Radicchio • Watercress • Toasted Farro • Mushroom • Charred Asparagus • Basil Balsamic Dressing  
Roasted Heirloom Beet • Frisee • Pistachio Nuts • Goat Cheese Dressing  
Western Waldorf • Grilled Turkey • Apple • Celery • Walnuts • Iceberg • Cranberry Cider Dressing

### **ENTRÉES**

Sarsaparilla Braised Boneless Beef Short Ribs • Bourbon Shallot Sauce  
Venison Loin • Black Berry Port Sauce  
Roasted Salmon • Citrus Herb Butter  
Baked Herb Chicken Breast • Sweet Creamed Corn  
Grilled Lamb Chops • Chimichurri

### **SIDES**

Power Greens with Rosemary Citrus Maple Dressing  
Roasted Root Vegetable Ragout  
Caramelized Onion & Potato Puree  
Wild Rice & Quinoa Risotto

### **DESSERT**

Huckleberry Cheese Cake  
Chocolate Custard Tart  
Warm Apple Crisp  
Key Lime Pie

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## *Dinner Buffet*

**WESTBANK STEAK HOUSE** 160 per person • minimum 50 people

*Available for on property events only*

*Includes Fresh Rolls & Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas*

### **APPETIZERS**

Onion Soup • Asiago Cheese Croutons  
Caesar • Focaccia Croutons • Parmesan Cheese • Peppercorn Caesar Dressing  
“The Wedge” Iceberg • Cured Tomato • Wild Boar Bacon • Green Onions • Blue Cheese Dressing  
House Smoked Salmon • Capers • Red Onion • Dill Crème Fraîche • Marble Rye Crostini  
Shrimp Cocktail on Ice • Horseradish • Cocktail Sauce • Lemons  
Roasted Duck • Arugula Salad • Frisée Salad • Dried Cherry • Hazelnut Champagne Dressing


### **CARVING STATION**

Cherry Wood Smoked Buffalo Tenderloin • Huckleberry Port Sauce • Horseradish Cream

### **ENTRÉES**

Herb Baked Maine Lobster Tail • Drawn Butter • Charred Lemons  
Grilled Free Range Chicken Breast • Wild Mushroom Cream  
Baked King Salmon • Caper Tomato Fondue  
Slow Roasted Kurobuta Pork Loin • Dried Fruit Chutney • Spicy Mustard Sauce

### **SIDES**

 Jumbo Asparagus with Béarnaise Sauce  
Chipotle Cream Spinach  
Honey Glazed Carrots  
Caramelized Onion Mashed Potatoes

### **DESSERT**

Flourless Chocolate Cake  
Apple Tart Tatin  
Caramel Profiteroles  
Fruit Cobbler

**HARVEST** 150 per person • minimum 25 people

*Includes Fresh Rolls & Butter • Freshly Brewed Gourmet & Decaffeinated Coffee • Selection of Hot Teas*


### **APPETIZERS**

Onion Soup • Asiago Cheese Croutons  
Caesar • Focaccia Croutons • Parmesan Cheese • Peppercorn Caesar Dressing  
“The Wedge” Iceberg • Cured Tomato • Wild Boar Bacon • Green Onions • Blue Cheese Dressing  
Shrimp Cocktail on Ice • Horseradish • Cocktail Sauce • Lemons

### **ENTRÉES**

Smoked Beef Tenderloin • Brandy Peppercorn  
Herb Baked Maine Lobster Tail • Drawn Butter • Charred Lemons  
Grilled Free Range Chicken Breast • Wild Mushroom Cream  
Baked King Salmon • Caper Tomato Fondue

### **SIDES**

Jumbo Asparagus with Béarnaise Sauce  
Chipotle Cream Spinach  
 Honey Glazed Carrots  
Caramelized Onion Mashed Potatoes

### **DESSERT**

Flourless Chocolate Cake  
Apple Tart Tatin  
Caramel Profiteroles  
Fruit Cobbler

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## Children's Menus

*Minimum 12 children*

### **BUFFALO BILL**

*25 per person*

Fresh Fruit  
Fresh Vegetable Sticks•Ranch Dip  
Frito Corn Chips & Sun Chips  
Peanut Butter & Jelly •Wheat Bread  
Breaded Chicken Fingers•Honey Mustard Sauce  
Macaroni & Cheese  
Chocolate Chip Cookies  
Kid's Individual Milk & Fruit Juices

### **RECEPTION BUFFET**

*21 per person*

*Select any four items:*

Fresh Fruit  
Fresh Vegetable Sticks•Ranch Dip  
Mozzarella Sticks & Crackers  
Freshly Popped Popcorn  
Frito Corn Chips & Sun Chips  
Breaded Chicken Fingers•Honey Mustard Sauce  
Assorted Mini Cheese Pizzas  
Mini Corn Dogs  
Assorted Brownies & Rice Krispies Squares

### **ROY ROGERS**

*25 per person*

Fresh Fruit  
Fresh Vegetable Sticks•Ranch Dip  
Pretzels & Freshly Popped Popcorn  
Turkey Sandwiches on Whole Wheat  
Assorted Mini Cheese Pizzas  
Penne Pasta with Butter or Tomato Sauce  
Double Chocolate Fudge Brownies  
Kid's Individual Milk & Fruit Juices

### **PLATED LUNCH OR DINNER**

*Three Course 32 per person*

*Select one of each of the following:*

Caesar Salad•Traditional Dressing on the Side  
Organic Greens•Tomatoes•Crisp Vegetables  
Roasted Tomato Soup  
~~~  
Spaghetti with Tomato OR Bolognese Sauce  
Grilled Chicken Breast•Whipped Potatoes•Vegetables  
Beef Medallions•French Fries•Steamed Broccoli  
Salmon Filet•Roasted Potatoes•Sautéed Carrots  
~~~  
Homemade Chocolate Brownie•Vanilla Ice Cream  
Chocolate Chip Cookie Ice Cream Sandwich

PRICES ARE SUBJECT TO A 12% SERVICE CHARGE • 12% ADMINISTRATIVE FEE • 8% TAX

 *The Cowboy Hat denotes locally sourced products*



**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## *Consumption Bar Menu*

### BEVERAGE SELECTION

#### DELUXE BAR

Absolut  
Beefeater  
Bacardi Silver  
Dewar's  
Seagram's 7 Crown  
Jim Beam  
Jose Cuervo Gold

#### PREMIUM BAR

Belvedere  
Tanqueray  
Mount Gay  
Johnnie Walker Black  
Crown Royal  
Maker's Mark  
Patron Silver

#### CORDIALS

Bailey's Irish Cream  
Amaretto  
Grand Marnier  
Cointreau  
Frangelico  
Courvoisier VS  
Courvoisier VSOP

#### SINGLE MALT SCOTCHES

Glenfiddich 12 year  
Glenlivet 12 year  
Macallan 12 year  
Glenmorangie 10 year  
Dalwhinnie 15 year

#### DOMESTIC BEER

Budweiser  
Budweiser Light  
Coors Light  
Miller Light  
Michelob Ultra

#### MICRO BREWERY & IMPORT

Snake River Lager  
Snake River Pale Ale  
Stella Artois  
Corona  
Heineken

### A LA CARTE PRICING

Deluxe Brands	13
Premium Brands	14
Domestic Beer	7
Micro Brewery & Import Beer	8
Cordials	15
Cognac VSOP	15
Single Malt Scotches	15
Sparkling Water	6
Still Water	6
Soft Drinks	5

### BAR PACKAGE PRICING AVAILABLE UPON REQUEST

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**FOUR SEASONS**  
RESORT AND RESIDENCES  
JACKSON HOLE

## *Bar Packages*

### BEVERAGE SELECTION

#### DELUXE BAR

Absolut  
Beefeater  
Bacardi Silver  
Dewar's  
Seagram's 7 Crown  
Jim Beam  
Jose Cuervo Gold

#### PREMIUM BAR

Belvedere  
Tanqueray  
Mount Gay  
Johnnie Walker Black  
Crown Royal  
Maker's Mark  
Patron Silver

#### CORDIALS

Bailey's Irish Cream  
Amaretto  
Grand Marnier  
Cointreau  
Frangelico  
Courvoisier VS  
Courvoisier VSOP

#### DOMESTIC BEER

Budweiser  
Budweiser Light  
Coors Light  
Miller Light  
Michelob Ultra

#### MICRO BREWERY & IMPORT

Snake River Lager  
Snake River Pale Ale  
Stella Artois  
Corona  
Heineken

#### BAR PACKAGE INCLUDES

House Red and White Wines  
Cocktails and Standard Mixers  
Micro Brewery and Import Beer  
Sparkling & Still Water  
Soft Drinks

	<b>Deluxe</b>	<b>Premium</b>
One Hour Bar Package	27	30
Two Hour Bar Package	39	44
Three Hour Bar Package	49	56
Four Hour Bar Package	59	68
Five Hour Bar Package	69	80

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**FOUR SEASONS**  
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## *Bar Themes*

**MARGARITA BAR** 15 per drink (minimum guarantee of 25 people • bartender fee required)

Patron Silver & Cointreau

Shaken OR Blended with Fresh Lime • Strawberries OR Huckleberries

Spicy, Salt OR Sugared Rimmed

**MARTINI BAR** 17 per drink (minimum guarantee of 25 people • bartender fee required)

Cosmopolitan : Ketel One • Cointreau • Cranberry Juice

Teton Tini: Tanqueray 10 • Fresh Mint Leaves • Dash of Bitters

Skier Tini: Green Tea Infused Vodka • Fresh Mint • Pineapple Juice

Chocolate: Ketel One • White Crème de Cacao

**SNAKE RIVER BREWERY DRAFT BAR** 260 per Quarter Keg (approximately 75 / 12oz beers)

Select any of the following kegs from the highly acclaimed local Snake River Brewery

Snake River Jenny Lake Lager

Snake River Pale Ale

Snake River Zonker Stout

Snake River Seasonal Beer

**MULE BAR** 15 per drink (minimum guarantee of 25 people • bartender fee required)

*Custom Copper Mugs available for purchase with custom logo / pricing varies*

The Jackson Mule: Teton Distilling Vodka • Ginger Beer • Lime and Huckleberry Compote

The Kentucky Mule: Colter's Run Bourbon • Ginger Beer • and Lime Juice

The Moscow Mule: Belvadere Vodka • Ginger Beer and Lime Juice

The Manhattan Mule: Hendricks Gin • Ginger Beer • St. Germaine and Lime

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