



GRAND TARGHEE RESORT

# 2011 – 2012 CATERING MENUS

*Enclosed are menu items for the utmost in culinary delights, offering a wide range from very simple & casual, to elegant & classical, to elaborate fanfare, with a promise to satisfy the most discerning of tastes. The Grand Targhee Food & Beverage team looks forward to working with you on making your event memorable.*

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*Alta, Wyoming 83414  
800-TARGHEE  
[www.grandtarghee.com](http://www.grandtarghee.com)*

## **GRAND TARGHEE RESORT CATERING POLICIES**

### **GUARANTEES/CANCELLATIONS:**

In arranging for private functions, attendance including a child head count must be specified by 11:00 a.m. at least 4 business days in advance to the catering services coordinator and your group sales manager. The Resort will set up and prepare for 5% above the specified quantity. The client will provide payment for the specified guarantee as set in the Banquet Event Order (BEO) or the actual number of guests if the guarantee is exceeded. Guest counts above 5% of actual guarantee without prior written notice will be charged at a one and a half percent per person rate. All cancellations for group functions must be received a minimum of 90 days prior to function date or a cancellation fee will be assessed.

### **SERVICE CHARGE/STATE TAX:**

All menu prices are subject to an 18% service charge and WY state sales tax (currently at 6.00%). Tax exempt groups must complete a tax exemption form (supplied by the resort) 30 days prior to your event. Guidelines for tax exempt status are established by the state of Wyoming.

### **FOOD/LIQUOR:**

Pricing is guaranteed 60-30 days prior to the function date as set in the Banquet Event Order (BEO) through the catering services coordinator. Please contact the Catering & Events Services Coordinator for a current price list and arrange a meeting or a private tasting if you prefer (up to 4 people). The Resort **does not permit** food and beverage to be brought into function rooms and hospitality suites from outside the Resort. All organized functions must be catered by the Resort. Food and beverage items are subject to change based on seasonal availability.

### **CHILD PRICING:**

Ages 5 and younger are free of charge. Children 12 and under are \$12 per child; and special meal requests can be made and prepared during the Banquet Event Order process with your catering & events services coordinator.

### **OUTDOOR EVENTS:**

In order to ensure a successful event, Grand Targhee Resort will reconfirm the weather for your evening event by 2:00 p.m. that day. Due to unpredictable weather patterns in the mountains, if the weather report predicts a 40% or more probability of rain for the afternoon or evening, your outdoor function will be relocated to your inside backup area that you must prepare for with your catering & events coordinator during the BEO process. Grand Targhee reserves the right to move functions into more suitable locations due to weather for reasons of guest safety and well-being.

### **FUNCTION ROOMS:**

Meeting and banquet facilities are assigned according to the estimated number of guests. The Resort reserves the right to change the function location based on actual number of guests. For room pricing please see our catering & conference rate sheet. If you are moved due to group size or as stated above, you will pay the lowest room rate either contracted, or actual room rate.

### **GUEST CHECKS:**

The function sponsor agrees that by signing the guest check for services/food/beverages, the function sponsor is acknowledging the fact that there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

### **SECURITY AND LIABILITY:**

Grand Targhee Resort can not assume responsibility for damage to or loss of any merchandise or articles left in the Resort prior to, during, or following an event. The Resort reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly.

### **GROUP SHIPMENT:**

Any freight or shipping charges incurred as a result of material (i.e., literature, equipment, etc.) being shipped to Grand Targhee Resort remain the sole responsibility of the conference, association, group, etc. Grand Targhee Resort must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the Resort. Freight or shipping requiring additional labor will be charged accordingly within reason. Very special needs requiring special consideration movement, assembly, disassembly, and packaging will be charged at a \$50 per hour rate. Please know that Grand Targhee does not have an elevator in our conference rooms – with some being on the 2<sup>nd</sup> floor.

### **RESPONSIBLE ALCOHOL SERVICE:**

During your catered event, we are accepting the responsibility for the safe service of alcohol to your guests. Your cooperation and understanding of the policies and the laws of the State of WY listed below will ensure that you and your guests will enjoy your catered event.

### **WY State Laws:**

- 1) In a licensed establishment law prohibits the sale and/or delivery of alcohol to a minor. No one can purchase alcohol for a minor including parent, spouse or legal guardian.
- 2) Serving alcohol to an intoxicated person is against the law, even if that person is not driving. Non-alcoholic beverages will be offered to any such guest.

### **Grand Targhee Resort Policies:**

- 1) Any guest that looks 30 years and younger may be asked to produce proper identification when ordering or consuming an alcoholic beverage.
- 2) Only a valid Driver's License or Passport will be accepted as proper form of identification. All other forms of identification must be checked with management. Back-up identification may be requested.

### **DECORATION/SIGNAGE/LITERATURE:**

Decorations or displays brought into Grand Targhee Resort must be approved prior to arrival. In order to prevent damages to the fine fixtures and furnishings, items may not be attached to any wall, floor, window or ceiling with nails, staples, tape or any other substance. No signage of any kind is permitted in the courtyard, Plaza Area, or Arrival Lobby without approval of the Grand Targhee marketing department. Professional signage will be permitted only in the Conference Rooms and public areas (no flip charts or blackboards). Any printed forms or literature pertaining to the use of the Grand Targhee Resort logo must have prior approval from the resort.

### **SUBCONTRACTORS' POLICY AGREEMENT:**

The client agrees to have any subcontracted companies (theme companies, decorators, production companies, audiovisual, etc.) abide by all resort policies, regulations and provide proof of insurance. It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse, no later than the completion date and time of the event. Based on time and labor, the client will incur additional charges for the removal of materials by the resort staff at the close of any event.

### **MUSIC AND ENTERTAINMENT:**

The Resort will be pleased to provide contact names and phone numbers for recommended music and/or entertainment for any function. A copy of the signed contract between the guest and the entertaining party should be provided to the Catering & Events Services Coordinator in advance of the function. A limited size dance floor is available on a reservation basis. Should the sound level from musical groups, entertainment or public address systems create disturbances, the Resort reserves the right to request the guest and/or entertainers to lessen the volume and, if necessary, to perform without amplification. The Resort requests all musical entertainment be concluded by 10:00pm in the Tent. 11pm for the Trap Bar & Grill.

## **Breakfast Buffets**

*Priced per guest. Does not include gratuity or tax.*

### **Continental Breakfast**

*Minimum of 15 guests*

Chilled Juices

Sliced Seasonal Fruits

Assorted Yogurts & Granola

House made Pastries, Butter & Preserves

Locally Roasted Coffee, Assorted Hot Tea

**\$9.50**

### **Targhee Breakfast Buffet**

*Minimum of 15 guests*

Chilled Juices

Sliced Seasonal Fruit with Berries

Assortment of Cold Cereals

Fluffy Scrambled Eggs

Bacon & Sausage

Roasted Potatoes O'Brien

Hot Cheese Blintzes with seasonal berry coulis

House made Pastries, Butter & Preserves

Locally Roasted Coffee, Assorted Hot Tea

**\$13**

### **Welcome To the West Breakfast**

*Minimum of 20 guests*

Chilled Juices

Fruit Salad

Scrambled Eggs Sonora with Tomato, Cilantro, and cheese

Southwestern Potatoes with chorizo and black beans

Sausage Gravy, biscuits

Classic Huevos Rancheros

Flour Tortillas

Nacho's Salsa Trifecta (hot, picante, verde), Sour Cream

Locally Roasted Coffee, Assorted Hot Tea

**\$15**

### **The Peaked Breakfast Buffet**

*Minimum of 25 guests*

Chilled Juices

Sliced Seasonal Fruit with Berries

Fluffy Scramble Eggs

Eggs Benedict with Crab Cakes

Bacon & Sausage

Chef Carved locally raised Prime Rib of Beef

Roasted Potatoes O'Brien

Hot Cheese Blintzes with seasonal berry coulis

House made Pastries, Butter & Preserves

Locally Roasted Coffee, Assorted Hot Tea

**\$25**

**Teton Coffee 'Quick' Services**

**Out for Morning Glory Powder**

30 minutes

Chilled Juices & Water service  
House made Pastries, Butter & Preserves  
Locally Roasted Coffee, Harney Tea

**The 'Face Shot' late morning**

30 minutes

Refresh Coffee & Tea  
Bottled Water, Assorted Canned Sodas, Ice Tea, Lemonade

**'Jelly Legs' Afternoon**

30 minutes

House made Cookies, Snack Mix, and Brownies  
Coffee Refresh and Soda Refresh

\$16 per person

**Meeting Breaks**

*Priced per guest. Does not include Tax or Gratuity*

*Minimum 10 guests*

*Service for one hour*

**Trailside Break**

Whole Fruit  
Granola Bars, Candy Bars  
Trail Mix, Granola  
\$10

**The Cookie Jar**

Assorted House made Cookies  
Brownies & Rice Krispy Treats  
\$7

**Just Snacks**

Fresh Tortilla Chips, Nacho's Salsa Trifecta  
Potato Chips, ranch dip  
Soft Pretzels, mustard  
\$10

**A Little Bit of Mexico**

Fresh Tortilla Chips,  
Nacho's Salsa Trifecta (hot, picante, verde)  
Guacamole  
Cheese Quesadillas  
Jalapeño Poppers  
\$13

**On-the-go!**

Fresh Tortilla Chips, Nacho's Salsa Trifecta  
Mixed Cookies  
Fresh Whole Fruit  
\$7

### **Beverages**

Locally Roasted Targhee Coffee & Assorted Hot Tea ~ \$30 per gallon  
Hot Spiced Cider & Hot Chocolate ~ \$30 per ½ gallon  
Chilled Juices ~ \$13 per quart or \$3 per bottle  
Bottled Water ~ \$2 each, Sparkling Water ~ \$4  
Assorted Canned Sodas ~ \$2 each

### **Bakery Items**

House made Pastries, Butter & Preserves  
Assorted House Made Cookies  
Mary's Home Made Brownies  
Rice Krispy Treats  
Soft Pretzels, mustard  
24.00 Per dozen

### **Snacks and Add-Ons**

Whole Fresh Fruit ~ \$1 each  
Individual Yogurts ~ \$2 each  
Candy Bars ~ \$1.50 each

Dips ~ \$10 per crock  
Salsa, Ranch, Blue Cheese, Onion

Fresh Cut Vegetable Platter~ \$35 for 10 guests

Sliced Seasonal Fruit, Berries ~ \$40 for 10 guests

Imported & Domestic Cheeses, Crackers ~ \$50 for 10 guests

The above prices do not include applicable sales tax and an 18% service charge.

## **Lunches-to-Go!**

### **Boxed Lunches are priced per guest**

Assorted sodas or bottled waters are available for an additional charge of \$2 each  
Please pre-select **three** sandwich choices for your group

#### **The Hiker**

Roast Beef, Provolone Cheese  
Roasted Turkey, Swiss cheese  
Smoked Ham, Cheddar Cheese  
OR  
Roasted Vegetable Spinach Wrap  
Whole Fruit  
Chocolate Chip Cookie or Bag of Chips  
\$12

#### **Chief Joseph**

Roast Beef, White Cheddar & Grilled Bermuda Onions  
Roasted Turkey, Smoked Gouda  
Italian Salami, Smoked Ham & Roasted Peppers  
Grilled blackened chicken breast and Pepper Jack Cheese  
OR  
Grilled Eggplant, Mozzarella & Roasted Peppers  
Pasta Salad  
Whole Fruit  
Brownies  
\$14

#### **The Teton**

Kobe New York Steak with marinated mushrooms and sharp cheddar  
Cappicola, Dry Salami, and pepperoni with mozzarella, roasted peppers, and olive tapenade  
Whole roast white chicken shredded with white cheddar, mayo, black peppercorns, and parsley  
OR  
Triple marinated Wild Mushrooms with arugula and goat cheese  
Clif Bar  
Pesto pasta salad  
Whole Fruit  
\$18

The above prices do not include applicable sales tax and an 18% service charge.

## **Luncheon Buffets**

*Minimum of 25 guests*

Luncheon buffets are priced per person with a 60 minute food service  
All private dining luncheon buffets include Fresh Brewed Iced Tea & Lemonade

### **Roll-In Lunch Buffet**

Assorted Deli Sliced Sandwich Meats, Cheese with Condiments & Breads  
Fruit Salad

Green Salad with two dressings, & Potato Salad  
Brownies & Assorted Cookies

\$15

### **Soup & Salad Buffet**

Two Fresh Home-Made Soups from Chef Nacho  
Build Your Own Caesar Salad with Grilled Chicken, Grilled Julienne Portabella Mushrooms, and  
poached bay shrimp.

Organic Greens with Balsamic Vinaigrette  
Roasted Vegetable Pasta Salad  
Sliced Fresh Fruit

\$16

### **Backyard BBQ**

\*\*\*Outside Grill with Chef Included

Kobe Beef Burger Bar with cheese and all the trimmings  
Kobe Beef Franks

Traditional Coleslaw & Macaroni Salad  
Green Salad with two dressings

Brownies  
\$16

### **Southwestern Buffet**

Grilled Chicken Tacos & Fish Tacos with:  
Tomatoes, Onions, Cabbage, Avocados, Lime, Cilantro, Corn & Flour Tortillas  
Chile Rellenos, Chips & Nacho's Salsa Trifecta (hot, picante, verde)

Spicy Fruit Salad  
Mexican Rice

Key Lime Pie & Southwestern Bread Pudding  
\$20

### **The Grand Teton BBQ**

\*\*\*Outside Grill with Chef included

Snake River Farms Kobe Beef Brisket with Rolls  
Fireman's Style Chicken Quarters

Kurobota Pork Bratwursts  
Warm German Potato Salad

Asparagus

Build your own Caesar Salad Bar with Rolls & Butter  
Seasonal Berry Cobbler

\$28

The above prices do not include applicable sales tax and an 18% service charge.

## **Dinner Buffets & Receptions**

*All prices per person  
All entrées include rolls & butter.*

### **The Beginner**

**\$33 per person**

- Order one chef prepared display from the menu below \*(except shrimp cocktail)
- Order one cold Hors D'oeuvres from the menu below
- Order one salad
- Order one accompaniment
- Order one entrée from the 'Chicken & Fish' Menu
- Order one Dessert

### **The Intermediate**

**\$38 per person**

- Order one chef prepared display from the menu below \*(except shrimp cocktail)
- Order one cold Hors D'oeuvres from the menu below
- Order any two salads
- Order any two accompaniments
- Order any two entrees from the 'Chicken & Fish' Menu
- Order one Dessert

### **The Black Diamond Advanced**

**\$49 per person**

- Order one chef prepared display from the menu below
- Order two Cold Hors D'oeuvres from the menu below
- Order one Hot Hors D'oeuvres from the menu below
- Order any two salads
- Order two accompaniments
- Order any three entrees including one entrée from the 'Beef & Pork' menu
- Order one Dessert

### **The Double Black Diamond Experts Only**

**\$60 per person**

- Order two chef prepared displays from the menu below
- Order three Cold Hors D'oeuvres from the menu below
- Order two Hot Hors D'oeuvres from the menu below
- Order any two salads
- Order any three accompaniments
- Order any three entrees including one \*\*chef carved specialty
- Order any two Desserts

## **Hors D'oeuvres**

*For a one hour service. All prices per person if ordering ala carte..*

### **Cold**

**\$4 per person**

Herbed Goat Cheese Sun Dried Tomato canape'  
Tomato Basil Bruschetta, Crostini  
White Cheddar Chicken Salad on Sourdough Crustini  
Smoked Trout Mousse Canapé, Fried Capers  
Vegetable Ratatouille Canapé  
Crab Salad, Cucumber  
Prosciutto & Melon  
Citrus Shrimp Canapé

### **Hot**

**\$5 per person**

Vegetable Spring Roll with Dipping Sauce  
Spanikopita  
Fried Ravioli & fresh tomato concasse  
Chicken Saté, Sweet Chile Glaze  
Beef Saté, Soy Glaze, Sesame Oil  
Crab Stuffed Button Mushrooms

**\$6 per person**

Coconut Shrimp, Mango Dip  
Crab Cakes, Creole Aioli  
Trap Buffalo Wings

### **Chef Prepared Presentations**

One hour service. Prices per person if ordering ala carte.

Sliced Seasonal Fruit Platter with fresh berries  
\$3.50

Imported & Domestic Cheese & Meat Display served with crackers & breads  
\$5

Garden Vegetable Basket served with Roasted Red Pepper Dip  
\$3.50

Antipasto Platter including Grilled Vegetables, Olives, Roasted Peppers & Cured Meats  
\$5

Shrimp Cocktail on Ice served with Horseradish Cocktail Sauce \*\*  
\$7.50

The above prices do not include applicable sales tax and an 18% service charge.

### **Dinner Buffet Salads**

Salads are included with dinner buffet packages.

Traditional Field greens with ranch & Italian

Mesclun greens with balsamic vinaigrette

Caesar Salad with croutons and shaved asiago

Spinach Salad with shaved boiled egg, strawberries, red onion, and poppy-seed dressing

Cous Cous salad with lemon zest, sun-dried cranberries, parsley, and mint

### **Dinner Buffet Accompaniments**

Accompaniments are included with dinner buffet packages.

Idaho Russet Twice Baked

Roasted Garlic Mashed Russet Potatoes

Sautéed Medley of Vegetables

Country Mashed Red Potatoes with sea salt & parsley

Oven Roasted Red Potatoes with Cajun Seasoning

Creamy Wild Rice Pilaf with tomatoes & basil

Traditional Green Beans with crispy onions and crispy bacon

Italian Vegetable Ratatouille

Scalloped Potatoes Au Gratin

The above prices do not include applicable sales tax and an 18% service charge.

### **Fish & Chicken Entrees**

#### ***Priced Per Person***

Includes one salad and one accompaniment if ordering ala carte

Pan Seared all natural breast of chicken with lemon & parsley pan sauce and capers  
\$24

Poached Salmon with blanched julienne leeks and anise cream  
\$25

Roasted Herb Rubbed Half Chicken with Rosemary Jus  
\$26

Chicken Napoleon with roasted red peppers, portabella mushrooms, and balsamic reduction  
\$26

Pan basted Alaskan Halibut with concasse tomatoes, shaved fresh fennel, and a clear broth  
\$28

### **Beef & Pork Entrees**

#### ***Priced Per Person***

Includes one salad and one accompaniment if ordering ala carte

Add \$100 to turn any entrée below into a chef attended carving station

All Natural Tenderloin of Pork with Huckleberry Glaze  
\$26

All Natural Roasted Double R Ranch New York Strip with pan Jus and horseradish cream  
\$28

All Natural Roasted Double R Ranch Rib of Prime Beef  
\$30

Brined and Roasted Whole Loin of Natural Pork with Sautéed Apple Chutney  
\$28

**Chef Carved Specialty\*\***

***Priced Per Person***

Includes one salad and one accompaniment if ordering ala carte

Items Below can only be a Chef Carved Station. Add \$100

All Natural Buffalo whole roasted Tenderloin with Wild Mushroom Bordelaise  
\$52

Snake River Farms **Kobe** Beef New York Strip Roast with mushroom demi glace  
\$45

Snake River Farms **Kobe** Beef Roasted Prime Rib with horseradish sauce  
\$45

Brined and Roasted Snake River Farms Kurobota Pork Loin with Apricot Chutney  
\$36

**Desserts**

***Priced Per Person***

Brule Cheesecake with berry coulis  
\$5

Carrot Cake  
\$4.50

Tiramisu with raspberry sauce  
\$5

Cookie & Brownie Tray  
\$3.50

Granny Smith Apple Crisp  
\$4.50

Mixed Berry Cobbler  
\$4.50

Chocolate Decadence Cake with white and dark chocolate sauce  
\$5

## **Reception Action Stations**

*All stations priced per person*

Make your event that much more special by adding a culinary event within your event with any of our special Chef attended stations below.

Chef's attendant required for each station with a labor fee of 100.00 dollars per station.

### **The Caesar Toss**

Romaine, Grilled Chicken, Grilled Shrimp  
Asparagus, Roasted Peppers, Mushrooms, Anchovies,  
Parmesan Cheese, Croutons  
\$10

### **Dim Sum**

Steamed Buns, Pot Stickers, Spring Rolls  
Soy, Thai Dipping Sauces  
\$7

### **Pasta Bowl**

Penne Pasta, Bowtie Pasta, Red & White Sauces, Pesto  
Asparagus, Tomatoes, Parmesan Cheese  
\$10

### **China Town Stir Fry**

Shrimp, Chicken, Stir Fry Vegetables  
Glass Noodles, Garlic Chile Sauce, Soy Ginger Sauce  
\$12

### **Southwest Fajitas**

Chile Spiced Beef & Chicken  
Peppers, Onions, Cabbage, Flour Tortillas  
Nacho's Salsa & Guacamole  
\$10

The above prices do not include applicable sales tax and an 18% service charge.

## **Lighter Fare Buffets and BBQ's**

*Minimum of 25 guests*

*Priced per person*

90 minute service

All private dinner buffets include Locally Roasted Coffee & Assorted Hot Tea

### **TARGHEE Barbecue**

Macaroni Salad

Traditional mixed greens with ranch and Italian dressing

Fireman's Style Chicken Quarters

Snake River Farms Slow Smoked Kobe Beef Brisket with Rolls

Corn-on-the-Cob

Targhee Ranch Beans

Rolls & Butter

Warm Mix Berry Cobbler

\$33

### **Rocky Mountain Barbecue Buffet**

Caesar Salad

Farm House Cole Slaw

Baked Potato Bar to include Butter, Sour Cream, Green Onions, and Bacon

Corn-on-the-Cob

Targhee Ranch Baked Beans

Fireman's Chicken Quarters

All Natural Roast New York Strip

Cornbread and Honey Butter

Apple Crisp & Brulee'd Cheesecake

\$42

### **Southwest Buffet**

Corn Chips, Salsa, Guacamole

Spinach Salad & Roasted Corn Salad with Avocado

Spicy Shrimp Salad, Tomatillo, Jicama, Lime Cumin Vinaigrette

Chicken, House Made Mole Sauce

Baked Mexican Snapper, Pineapple Chutney

Fajita Style Chile Rubbed Flank Steak, Peppers, Onions, Tomatoes, Flour Tortillas

Sante Fe Style Spanish rice

Cornbread

Key Lime Pie

\$44

The above prices do not include applicable sales tax and an 18% service charge.

## **Beverage Selections**

The WY Department of Alcoholic Beverage Control regulates the sale and service of all alcoholic beverages. Grand Targhee Resort is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages or food may be brought onto the resort property for any function. Should your group request a special product that we do not carry, you will be charged the retail cost for all ordered products.

### **Hosted Bar**

*Rule of thumb: your guests will drink on average 2.5 hosted drinks per hour for 2 hours and will slow to 1.5 drinks per hour after that.*

*Non-Hosted (cash) your guests will drink about 1.5 drinks per hour.*

**Well Spirits \$5 per drink**

**Call Spirits \$6 per drink**

**Premium Spirits \$8 per drink**

Select House Wines \$18 per bottle

Domestic Beer \$4

Micro/Import Beer \$5

Soda \$2

Fruit Juice \$3

Bottled Water \$2

### **Cash Bar**

*Bartender fee of \$100 will be charged to the hosted party for all cash bars up to 4 hours. Additional charge of \$25.00 for each additional hour. If the minimum of a \$1000 is met for a cash bar, the fee is waived.*

*Cash bar prices include service charge, plus WY sales tax..*

Mixed Well Drinks	\$5
Select House Wines	\$18 per bottle (4.5 glasses)
Domestic Beers	\$4
Imported Beers	\$5
Sodas	\$2
Fruit Juices	\$3
Bottled Water	\$2
Sparkling Water	\$4.50

The above prices do not include applicable sales tax and an 18% service charge.

## Other Services and Room Rental Rates

Grand Targhee Resort will ready and prepare your room as you see fit. What you will get for your room rental Service Rental Rate:

- Clean Linen
- Custom Room Set-up
  - Tables & Chairs
  - Basic Audio Visual
  - Water Service
- Cleaning between meetings

### **Room Rates for Catering & Conferences:**

#### **Rendezvous Conference Room North \$150.**

Classroom seating for 80

Dining seating for 60

Includes an LCD projector and a screen.

Spend \$1000 in Food & Beverage, and the room fee is waived.

Great room for a meeting, presentation, and meals. Great village location.

#### **Rendezvous Conference Room South \$150.**

Classroom seating for 70

Dining seating for 55

Would need to rent the LCD projector and screen (\$25)

Spend \$1000 in Food & Beverage, and the room fee is waived.

Great room for a meeting, presentation, and meals. Great village location with great views.

#### **Teewinot Conference Room \$75**

Classroom seating for 30

Dining seating for 25

Includes LCD projector & screen. Flat screen TV with DVD player as well.

Outdoor deck for breaks or meals outside depending on season and weather.

Conveniently located in the Teewinot Lodge with great mountain views.

Spend \$600 in food & beverage and the fee is waived

Great room for a smaller group to present and meet.

#### **Wild Bills North Room (summer and off-season only) \$125**

Classroom seating for 70

Dining seating for 55

Would need to rent the LCD projector and screen (\$25)

Spend \$800 in Food & Beverage, and the room fee is waived.

#### **Village and Wedding Tent (summer only).**

\$500 rental fee for 4 hours unless getting married. See Wedding Menu for Wedding Rates

Includes Stage.

200 people classroom

150 dining seating

Would have to rent all audio visual at premium rates.

**Other services & rentals:**

- Flip Charts with easels: \$15 each
- LCD Projector: \$25
- Screen: \$15
- Dry Erase Board: Included with room fee
- Audio System with microphone: Included with room fee
- TV and VHS/DVD: \$10
- Audio Visual Tech (need 24 hours notice): \$50/hr
- Extra Labor to set-up presentations: \$45/hr
- Shipping & Receiving Clerk: \$45/hr (basic shipments and packages are included)