

WWW.HOTELJACKSON.COM



HOTEL JACKSON

JACKSON HOLE  TOWN SQUARE

FOR 2025 F&B EVENTS



FIGS 

 **THE
CABIN**
AT HOTEL JACKSON

307.733.2200

LET'S PLAN THE PERFECT EVENT



Indulge your senses in a culinary journey curated just for you by our skilled chefs at Hotel Jackson. Our catering menu is designed to elevate your event, whether it's a corporate meeting, reception, or any special occasion.

sales@hoteljackson.com





BREAKFAST

Indulge in a breakfast that transcends the ordinary. Select from a delightful array of morning delights to kickstart your day with flavor and energy.



ONE OF ONE



IN THE HEART OF JACKSON HOLE

Continental Breakfast

\$38 per person

PASTRIES AND MUFFINS

assortment of fresh pastries

HOTEL JACKSON PARFAITS

organic greek yogurt, berries, local granola, and fruit jam

FRUIT PLATTER

seasonal assortment

BAGEL BAR

assortment of bagels, cream cheeses, jams, and honey

add add gluten free bagel + \$2 ea

add lox + \$6 per person

JUICES

orange and grapefruit

add pressed green juice + \$5 per person

LOCALLY ROASTED ALPINE AIR

COFFEE

regular, served with milks and sweeteners

RISHI TEA AND BOTANICALS

english breakfast, jade cloud, turmeric, ginger, chamomile, peppermint, blueberry hibiscus

Moran Breakfast

\$48 per person

SCRAMBLED EGGS

plain or cheese

add feta, spinach, tomato, onion + \$3 per person

BREAKFAST MEATS

select one: smoked bacon, chicken, or pork

sausage

POTATOES

petite roasted red potatoes with savory spices

HOTEL JACKSON PARFAITS

organic greek yogurt, berries, local granola, and fruit jam

FRUIT PLATTER

seasonal assortment

JUICES

orange and grapefruit

add pressed green juice + \$5 per person

LOCALLY ROASTED ALPINE AIR

COFFEE

regular, served with milks and sweeteners

RISHI TEA AND BOTANICALS

english breakfast, jade cloud, turmeric, ginger, chamomile, peppermint, blueberry hibiscus

Breakfast Burritos

\$46 per person

BREAKFAST BURRITO

scrambled eggs, roasted red potatoes, black beans, rice, housemade salsa ranchero and sour cream

select two: smokd bacon, chicken or pork

sausage

add gluten free wraps + \$2 per wrap

HOTEL JACKSON PARFAITS

organic greek yogurt, berries, local granola, and fruit jam

FRUIT PLATTER

seasonal assortment

JUICES

orange and grapefruit

add pressed green juice + \$5 per person

LOCALLY ROASTED ALPINE AIR

COFFEE

regular, served with milks and sweeteners

RISHI TEA AND BOTANICALS

english breakfast, jade cloud, turmeric, ginger, chamomile, peppermint, blueberry hibiscus

BREAKFAST ADD ONS

FRENCH TOAST \$12

thick sliced 460 brioche, grilled in vanilla cinnamon batter, fresh berry compote, maple syrup

AVOCADO TOAST \$12

fresh mashed avocado, arugula, sumac, sesame seeds, heirloom cherry tomatoes and balsamic reduction: served on 460 whole grain bread

PASTRIES AND MUFFINS \$7

assortment of fresh pastries

FIGS SIGNATURE CINNAMON ROLLS \$11

house made cinnamon roll with fig filling, vanilla bean cream cheese

POTATOES \$5

petite roasted red potatoes with savory spices

BREAKFAST BURRITOS \$14

scrambled egg, roasted red potatoes, black beans, rice, housemade salsa ranchero and sour cream
add gluten free wraps + \$2 per wrap

CROISSANT SANDWICHES \$12

cheddar cheese, egg, served on a warm croissant

COOKIE PLATTER \$10

assortment of freshly baked cookies

HEALTHY BREAK \$22

trail mix, Kate's Real Food Organic Bars, fruit platter

CHARCUTERIE \$26

domestic and imported cheeses, crackers, savory meats and sweets

BRUSCHETTA BAR \$32

balsamic tomatoes with basil, roasted mushrooms, caramelized onions, imported and domestic cheese, prosciutto, bison salami, calabrese, roasted garlic, olive medley, pesto, roasted red pepper dip, hummus tapenade, balsamic reduction, jams, honey

LIGHT BREAK \$18

assortment of house made scones and fruit platter

GRAB N' GO \$35

assorted bagged snacks i.e. mini oreos, cheese nips, goldfish, pretzels, trail mix, animal crackers, game jerky

MEETING BREAKS



LUNCH

Elevate your midday gatherings with our exquisite lunch options, thoughtfully crafted to satisfy discerning palates. From delightful starters to enticing main courses, our catering menu promises a culinary journey that adds a touch of sophistication to your event.



ONE OF ONE



IN THE HEART OF JACKSON HOLE

BUFFET LUNCH

\$54 per person

FIGS HUMMUS

chickpea, tahini, garlic, olive oil
served with house made pita
add crudite + \$2 per person

MINI FALAFEL

bite size falafel with tahini

BEET SALAD

arugula, sliced beets, tomato, onion, slivered
almonds, pomegranate balsamic ginaigrette

FATTOUSH SALAD

lettuce, cucumbers, cherry tomatoes, red
cabbage, lemon vinaigrette, pita crouton

GRILLED VEGETABLE SKEWER

squash, carrot, onion, bell pepper, zucchini,
mushroom

KEBABS OFF THE FIRE

select two: chicken, beef, kafta
add lamb + \$5 per person
add shrimp + \$3 per person

RICE PILAF ALMONDINE

rice, vermicelli, almonds

LEBANESE WRAPS

\$50 per person

FIGS HUMMUS

chickpea, tahini, garlic, olive oi; served
with house made pita
add crudite + \$2 per person

SELECT ONE

BEET SALAD

arugula, sliced beets, tomato, onion,
slivered almonds, pomegranate
balsamic ginaigrette

FATTOUSH SALAD

lettuce, cucumbers, cherry tomatoes, red
cabbage, lemon vinaigrette, pita crouton

TASTE OF LEBANON

SELECT TWO

CHICKEN SHAWARMA WRAP

sliced roasted chicken breast, Lebanese
spice blend, garlic sauce, pickled
vegetables, lettuce, and tomato in house
made pita

FALAFEL WRAP

three pieces of falafel, tahini, lettuce,
and tomato in house made pita

GRILLED VEGETABLE WRAP

squash, zucchini, onion, roasted red
pepper, garlic sauce, pickled
vegetables, lettuce, and tomato in house
made pita

TENDERLOIN SHAWARMA WRAP

+\$3 per person
sliced prime tenderloin sauteed in
shawarma sauce, pickled vegetables,
garlic sauce, lettuce, and tomato in
house made pita

SANDWICH PLATTER

\$46 per person

SELECT THREE

CALIFORNIA CLUB

turkey, bacon, avocado, microgreens,
served on a butter croissant

GRILLED VEGETABLE WRAP

squash, zucchini, onion, roasted red pepper,
garlic sauce, pickled vegetables, lettuce, and
tomato, served on house made pita

CHICKEN SALAD

chicken, grapes, celery onion, parsley, aioli,
served on whole grain bread

SMOKED TURKEY

turkey, cheddar, spring mix, tomato relish,
served on tera roll

BLT

classic bacon, lettuce, tomato served on
rustic white bread

SELECT TWO

CAESAR SALAD

romaine, shaved parmesan, croutons

JACKSON SALAD

spring salad, dried cranberry, goat cheese,
raspberry balsamic dressing

MS. VICKIE'S CHIPS

selection of potato chips

COOKIE PLATTER

assortment of freshly baked cookies

BUILD YOUR OWN SLIDER

\$52 per person

SELECT TWO

BLACKENED CHICKEN

ANGUS BURGER

VEGETARIAN

TOPPINGS BAR

mustard, aioli, pickles, lettuce, tomato, onion,
house made huckleberry jam, pretzel buns

SELECT TWO

CAESAR SALAD

romaine, shaved parmesan, croutons

JACKSON SALAD

spring salad, dried cranberry, goat cheese,
raspberry balsamic dressing

MS. VICKIE'S CHIPS

selection of potato chips

COOKIE PLATTER

assortment of freshly baked cookies





BBQ BAR

\$79 per person

PULLED PORK

CHICKEN BREAST

smoked chicken breast with local mariade

BRISKET

burnt end brisket

POTATO SALAD

petite red potatoes, celery, onion

MACARONI AND CHEESE

cheddar cheese, elbow macaroni

JACKSON COLESLAW

shredded red cabbage, shredded carrots

ROLLS

assortment of rolls

gluten free + \$2 per roll

TUSCAN SUN BUFFET

\$65 per person

CAVATAPPI

Italian sausage, kale, sun dried tomatoes

BAKED ZITI

ricotta, mozzarella, pomodo

PEAR FLATBREAD

pear, gorgonzola, arugula, balsamic

TRADITIONAL FLATBREAD

pepperoni and fresh mozzarella

GARLIC BREAD

gluten free + \$3 per piece

SOUTHERN COMFORT

\$75 per person

CHICKEN FRIED STEAK

served with gravy

SHRIMP

fired bufferfly shrimp

GUMBO

chicken and sausage

MACARONI AND CHEESE

baked pimento cheese

COLLARD GREENS

RED BEANS AND RICE



DINNER

Immerse yourself in a culinary journey designed exclusively for your Jackson Hole retreat. Our private dinners promise an extraordinary culinary experience, combining artful presentation, exquisite flavors, and impeccable service to create an evening of unparalleled indulgence.



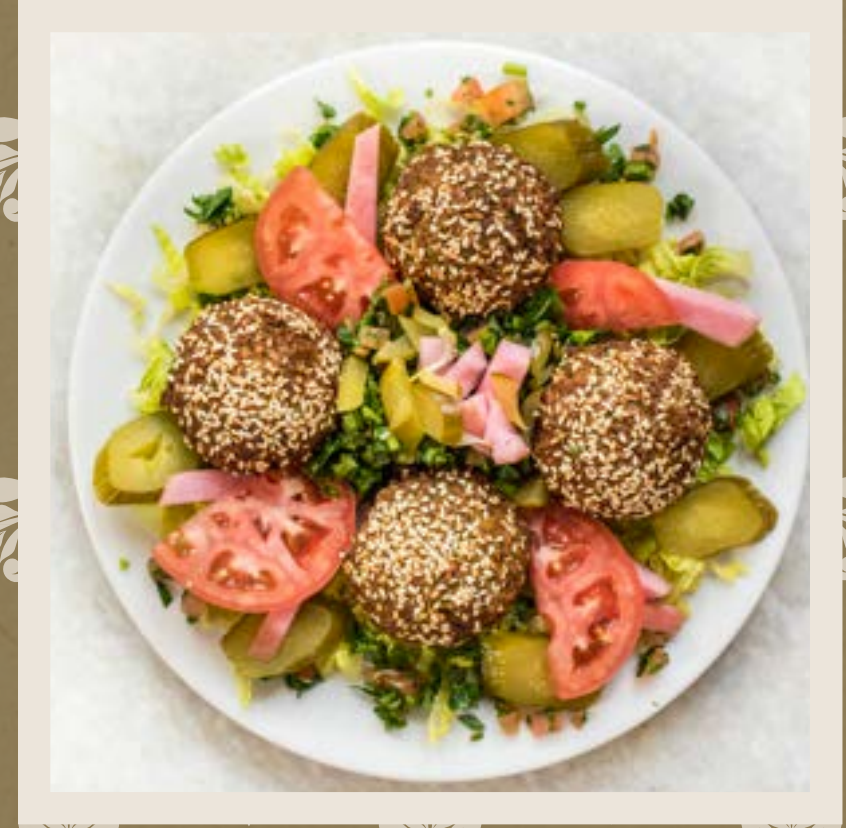
ONE OF ONE



IN THE HEART OF JACKSON HOLE

APPETIZERS

Our appetizers are available to be passed or stationed depending on your preference.



LEBANESE

prices are per person

FALAFEL \$8

chickpea, parlsey, onion, and Lebanese spices

PICKLES & OLIVES \$4

turnip, cucumbers, olive, cauliflower

TRADITIONAL HUMMUS \$11

chickpea, tahini, garlic, olive oil, served with housemade pita

BABA GHANOUSH \$13

eggplant, garlic, lemon juice, tahini

VEGETARIAN STUFFED GRAPE LEAVES \$10

tomatoes and rice wrapped in grape leaves, cooked in tomato broth

CUCUMBER TOMATO SKEWER \$5

parsley and feta cream

FRIED KIBBEH \$9

bulgar, spicy beef, pine nut, onion

BISON SLIDERS \$12

chickpea, parlsey, onion, and Lebanese spices

BLUE CRAB CAKES \$16

turnip, cucumbers, olive, cauliflower

CHARCUTERIE PLATTER \$28

cured meats & local cheese selection with house pickles, olives, baguette and crackers, mustard, jams, and fruit

BISON MEATBALLS \$14

smoked tomato, and shaved parmigiano reggiano

BUTTERNUT SQUASH RAVIOLO \$10

mascarpone, fried sage, brown butter, arugula, and parmesan

GREEN GOAT \$9

savory cracker, lavender honey, goat cheese, arugula, torched brown sugar, green apple

CORRIANDER SHRIMP \$16

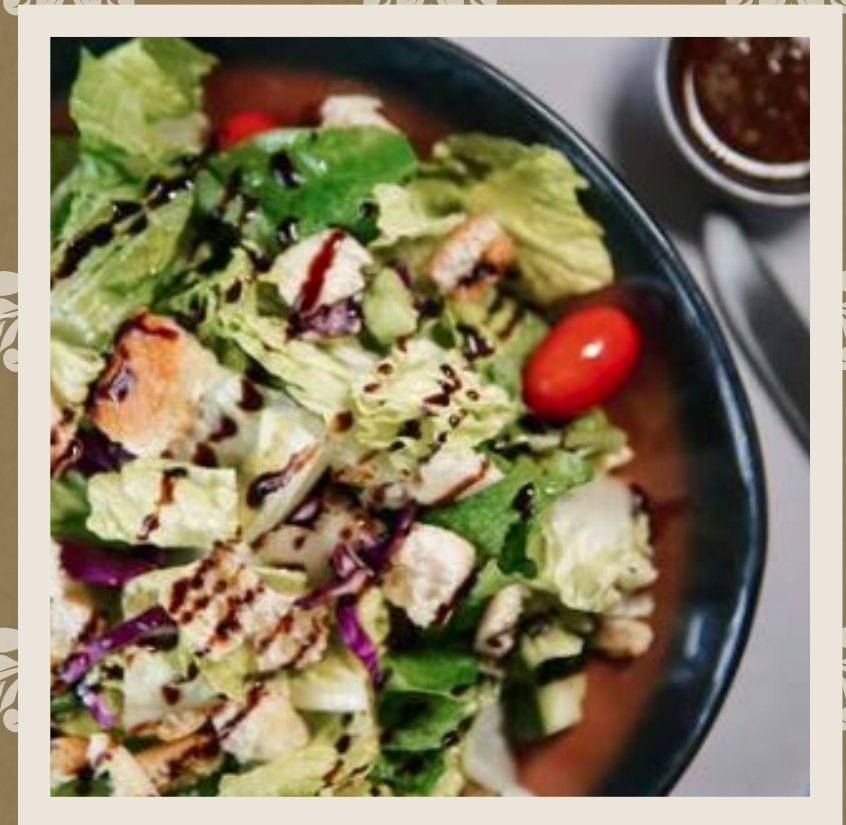
herbed yogurt dip

TRADITIONAL

prices are per person

SALAD

Our salads offer unique flavor combinations, vibrant ingredients, freshness, and a range of health benefits.



LEBANESE

prices are per person

FATTOUSH SALAD \$15

lettuce, fresh vegetables, toasted pita, sumac, lemon vinaigrette

HALLOUMI SALAD \$16

pan fried halloumi cheese, arugula, tomato, cucumber, walnut, pomegranate arils, pomegranate balsamic vinaigrette

BEET SALAD \$14

arugula, sliced beets, tomato, onion, slivered almonds, pomegranate balsamic vinaigrette

GARDEN SALAD \$15

cucumber, cherry tomato, shredded carrot, boiled egg, romaine lettuce, onion, toasted pita, lemon vinaigrette

KALE SALAD \$13

digon demi-glace

CAESAR SALAD \$13

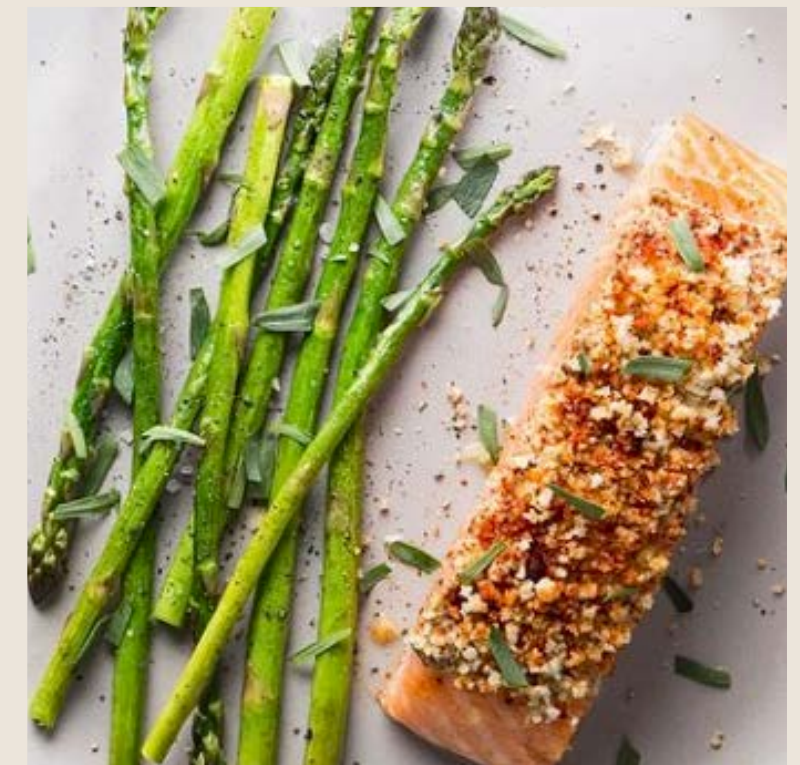
romaine lettuce, parmigiano reggiano, croutons house made caesar dressing

TRADITIONAL

prices are per person

MAIN COURSE

All entrees are served with tableside bread service



LEBANESE

prices are per person

KEBABS OFF THE FIRE \$59

Choice two: chicken, beef, kafta, shrimp, vegetable
served with rice almondine and sauteed vegetables

CHICKEN SHAWARMA \$48

sliced roasted chicken breast, secrete Lebanese spice blend, parsley, pickles, and garlic sauce
served with rice almondine

TENDERLOIN SHAWARMA \$53

sliced prime tenderloin sauteed in the special shawarma sauce, parsley, and pickles
served with rice almondine and sauteed vegetables

VEGETABLE RISOTTO \$38

chef's choice, seasonal vegetables

HALIBUT \$48

wild caught pacific halibut, caper, garlic butter
served with asparagus and sauteed green beans

LAMB PERSILLADE \$58

breaded, parsley, lemon, huckleberry jam
served with Lebanese syle rice and baby brocolli

FILET MIGNON \$52

grilled prime filet mignon, au poivre cream sauce
served with grilled mushrooms, asparagus, and Lebanese style rice

ROASTED CHICKEN \$46

boneless half chicken, red wine chicken jus
served with golden potato au gratin and steamed or sauteed green beans

SALMON \$48

tomato, lemon, dill chutney
served with baby broccoli and Lebanese rice

TRADITIONAL

prices are per person

GRAND FINALE

Unsure of what satisfies your taste buds, order our Grand Finale Platter for a pick four options.



LEBANESE

prices are per person

BAKLAVA \$15
phyllo dough, nuts, and syrup

CHOCOLATE MOUSSE CAKE \$14
chocolate cake, mousse, belgian chocolate

SEASONAL BERRY SHORTCAKE \$14
seasonal fruit, whipped cream, shortcake

FRUIT PLATTER \$12
assortment of local and seasonal fruit

APPLE TART \$14
pastry crust, cinnamon apples

HAZELNUT CRUNCH \$15
cocoa meringue, hazelnut semifreddo

CHURRO DUCLE DE LECHE CAKE \$13
filled bundt cake, streusel and chocolate sauce

TRADITIONAL

prices are per person



LIBATIONS

Elevate your event with our carefully curated bar menu, offering a delightful selection of handcrafted cocktails, premium spirits, and refreshing beverages. Whatever the celebration, our bar menu is designed to complement your occasion with sophistication and style.

Hosted bars will be charged to the master bill. There is an automatic 24% service charge and 7% tax on all beverages. The host bar is customizable and can consist of either beer, wine, and/or cocktails.

Regrettably, we do not offer cash bar during events.



ONE OF ONE



IN THE HEART OF JACKSON HOLE

BAR PACKAGES

\$250 PER BAR SET UP

SOUTH TETON

\$28 per person per hour

VODKA

still works (Jackson)

GIN

great grey (Jackson)

RYE WHISKEY

10th Mountain (Vail, CO)

BOURBON

pine bluffs (Pinedale, WY)

RUM

backwards (Casper, WY)

BLANCO & REPOSADO TEQUILA

wild common (Jackson)

SCOTCH

johnnie walker red label

MIDDLE TETON

\$38 per person per hour

VODKA

ketel one

GIN

tanqueray

RYE WHISKEY

highwest double rye

BOURBON

makers mark

RUM

bumb & bacardi silver

BLANCO & REPOSADO TEQUILA

olmeca altos

SCOTCH

dewars

GRAND TETON

\$48 per person per hour

VODKA

grey goose

GIN

tanqueray 10

RYE WHISKEY

basil hayden dark eye

BOURBON

woodford double oak

RUM

angostura 1919

BLANCO & REPOSADO TEQUILA

casamigos

SCOTCH

glenlivet 12y

+\$3 for martinis, margaritas, and old fashioned

WINE SELECTION

\$250 PER BAR SET UP

TIER 1
\$52 per bottle

DECOY CABERNET SAUVIGNON

FRANCIS COPPOLA MERLOT

LES CHARMES CHARDONNAY

BERINGER PINOT GRIGIO

FLEUR DE MER ROSE

ADDITIONAL SELECTION

VEUVE CLICQUOT BRUT \$155

JORDAN CABERNET SAUVIGNON \$98

CHANDON SPARKLING \$55

TIER 2
\$62 per bottle

SONOMA CUTRER CHARDONNAY

GROTH SAUVIGNON BLANC

ELK COVE PINOT NOIR

STERLING CABERNET SAUVIGNON

J CUVÉE RUSSIAN RIVER VALLEY

TIER 3
\$79 per bottle

DECOY MERLOT

PENNER ASH PINOT NOIR

CAKEBREAD CELLARS SAUVIGNON BLANC

JORDAN RUSSIAN RIVER CHARDONNAY

WHISPERING ANGEL ROSE

LA SERRA MOSCATO D'ASTI \$56

FRANCIS COPPOLA SYRAH - SHIRAZ \$50

BEER SELECTION

\$250 PER BAR SET UP

LOCAL BEER

\$24 per person per hour

PALE ALE

snake river brewing

LAGER

snake river brewing ; roadhouse brewing

IPA

roadhouse brewing

MEXICAN LAGER

melvin brewing

IMPORT / DOMESTIC

\$20 per person per hour

PALE ALE

budweiser

LAGER

budlight ; coors light

PILSNER

stella artois

Special requests are welcome

Beer selections can change based on availability and seasonality at any time. The above are examples of beer.

BEVERAGE SELECTION

ADVENTURE READY

\$12 per person

ALPINE AIR COFFEE

freshly brewed regular coffee

SWEETENERS

variety of sweeteners

MILK

whole milk, half and half
add almond milk, oat milk + \$3

RISHI TEA AND BOTANICALS

english breakfast, jade cloud, turmeric,
ginger, chamomile, peppermint, blueberry
hibiscus

STILL & SPARKLING

assortment of flavored seltzer, still

LIQUID IV PACK

+\$4

ALL DAY HYDRATION

\$18 per person

FLAVORED SPARKLING

assortment of flavored seltzer

STILL

still water and bottled water

SAN PELEGRINO

bottled sparkling san pellegrino

COLD BEVERAGE BAR

\$9 per person

SOFT DRINKS

assortment of coke, diet coke, sprite

GATORADE

assortment of gatorade flavors

ICED TEA

bottled iced tea
freshly brewed available +\$2

FLAVORED SPARKLING

assortment of flavored seltzer

LIQUID IV PACK

+\$4

Contact Info

Kindly contact us for further details and more offers



Sales Office

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Jackson, WY 83001

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Social Media

@hoteljackson



ONE OF ONE

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