



SNOW KING RESORT

JACKSON HOLE

CATERING



400 E. Snow King Ave.
Jackson, WY
83001

sales@snowking.com

(307) 734-3251



TABLE OF CONTENTS

03 Breakfast

Continental and Buffet Options

06 Breaks

Break Package Options and Beverage Service

07 Lunch

Buffet and Boxed Options

11 Hors d'Oeuvres

Display and Passed Carving Station Options

15 Buffet Dinner

Buffet Options

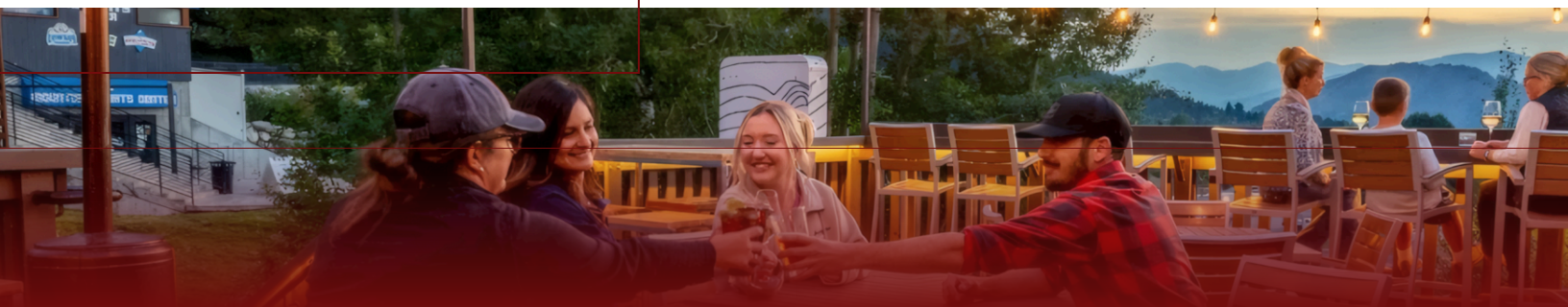
17 Plated Dinner

Three-Course Plate Dinner Options

20 Kids Menu

Kids Plated Meals and Buffets

Please submit all inquiries to
sales@snowking.com





Breakfast Buffets

15-person minimum | Includes water station

Jackson Hole Continental

\$28

Seasonal Fruit

Assorted Pastries

Muffins | Danishes | Scones

Yogurt Bar

Brown Sugar | Raisins
Macerated Berries | Granola

Bridger-Teton

\$45

Seasonal Fruit

Country Scrambled Eggs with Fresh Chives

Shredded Cheddar | Fresh Salsa

Applewood Bacon & Sausage Links

Skillet Potatoes

Snow King Pastry Basket

Chef's Selection of Sweet or Savory Pastries

On the Go

\$40

Seasonal Fruit

Freshly Made Breakfast Burritos

Flour Tortillas | Scrambled Eggs | Sausage
Potato | Cheese | Fresh Salsa | Spinach

Yogurt Bar

Brown Sugar | Raisins | Macerated Berries
Granola | Candied Pecans



**The chef attendant rate is \$150/hour. Prices are subject to change.
The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee.*



Breakfast Buffets

15-person minimum order | Includes water station

Bagel Bar

\$40

Seasonal Fruit

Selection of Bagels

Cream Cheese | Jelly | Butter

Country Scrambled Eggs

Applewood Bacon

Lox

Capers | Red Onions

Build Your Own Omelette

\$50

Seasonal Fruit

Two-Egg Omelette Fold

Bacon | Tomatoes | Spinach
Cheddar Cheese | Sausages | Mushrooms
Jalapeños | Ham | Bell Peppers | Scallions

Skillet Potatoes



**The chef attendant rate is \$150/hour. Prices are subject to change.
The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee.*

Additions to Breakfast

15-person minimum order / \$14 per selection, per person

Biscuits & Sausage Gravy

Sage | Cracked Pepper

Buttermilk Pancakes

Maple & Huckleberry Syrup | Butter

Flavored Pancakes: \$2 extra per person

Chocolate Chip, Blueberry, or Banana

French Toast

Maple & Huckleberry Syrup | Butter

Yogurt Bar

Brown Sugar | Raisins | Granola

Macerated Berries | Candied Pecans

Toast & Bagels

Assortment of Breads & Bagels

Cream Cheese | Jelly | Butter

Belgian Waffles

Maple Syrup | Butter | Berries

Breakfast Meat

Applewood Bacon | Sausage Links



Prices are subject to change.

The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee

Take a Break

All breaks are priced per person / 15-guest minimum

All-Day Coffee Break

\$18

Freshly Brewed Coffee
Decaffeinated Coffee
Assorted Hot Teas

Pastry Pause

\$13

Bakery Selection
of Pastries

Sweet Treats

\$12

Chocolate Chip Cookies
Brownies
Rice Krispy Treats

Soft Pretzels

\$14

Brown Mustard
Beer Cheese
Jalapeño Ranch

Sweet & Salty

\$12

Dried Fruits & Roasted Nut Mix
Pretzels
Kettle Chips

Yogurt Bar

\$15

Fresh Berries
Granola

Chips & Salsa

\$15

House Fried Tortilla Chips
Queso
Red & Green Salsa
Guacamole

Hummus

\$12

Pita Bread
Garden Vegetables
Garlic Hummus
Green Goddess Dressing

Charged on Consumption

\$5 each

Coca Cola Products
Bottled Water

\$6 each

Sparkling Water
Bags of Chips
Granola Bars

\$30 per carafe

Apple Juice
Orange Juice
Cranberry Juice

\$80 per urn

Coffee
Decaf. Coffee
Hot Tea
Iced Tea 3.5 gal
Lemonade 3.5 gal

\$40 per dozen

Assorted Whole Fruit

\$145 per platter

Hand-Sliced
Seasonal Fruit & Berries

Prices are subject to change.

The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee.



Lunch Buffets

15-person minimum | All buffets are priced per person | Includes water station

Snow King Sandwich Buffet

\$47

Caesar Salad

Focaccia Croutons | Shaved Parmesan
Anchovy Dressing

Pasta Salad

Arugula Pesto | Olives | Tomatoes | Onions
Olive Oil | Parmesan

Presentation of Cold Cuts

Smoked Turkey | Black Forest Ham
Roast Beef | Grilled Vegetables

Trimmings

Romaine | Tomatoes | Red Onions
Peperoncini | Dill Pickles

Cheese and Condiments

Swiss | White Cheddar | American | Provolone
Dijon Mustard | Yellow Mustard | Mayonnaise

Breads

Sourdough | Marble Rye | Hoagie Flour | Tortillas

Kettle Chips

Assorted Cookies and Brownies

The Smokehouse

\$50

Cornbread Muffins

Mixed Greens

Ranch | Balsamic Vinaigrette
Blue Cheese

Coleslaw

Potato Salad

Choose Two (2)

Smoked Turkey | BBQ Chicken
Pulled Pork

Chips

Assorted Cookies and Brownies

Add for \$8 Per Person

Creamy Mac and Cheese
Savory Pork Baked Beans

**Add Tomato Basil Soup or
Chili \$8 per person**

Prices are subject to change.

The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee.

Lunch Buffets

Little Italy

\$55

Vegetable Panzanella

Tomatoes | Artichoke Hearts | Kalamata Olives
Crispy Cheesy Croutons | Fresh Mozzarella
Red Wine Oregano Dressing

Caesar

Focaccia Croutons | Shaved Parmesan
Anchovy Dressing

Baked Penne

Italian Sausages | Tomatoes | Marinara
Ricotta

Chicken Marsala

Fettuccine | Sautéed Mushrooms
Marsala Sauce

Grilled Seasonal Vegetables

Olive Oil | Lemon Butter

Almond and Chocolate Biscottis

Mascarpone Cannolis

Teton Lighter Fare

\$47

Salad Bar

Romaine Lettuce | Mixed Greens | Baby Spinach

Trimmings

Tomatoes | English Cucumbers | Diced Red Onions
Kalamata Olives | Carrot Strings | Candied Pecans
Craisins | Focaccia Croutons | Shaved Parmesan
Broccoli | Blue Cheese Crumbles | Bacon Bits
Chopped Ham | Hardboiled Eggs

Proteins

Seared Salmon Steak | Grilled Chicken Breast

Fruit Salad

Mint | Berries | Crème Chantilly

The Southwestern

\$55

Chips & Salsa

From the Skillet

Chicken Tanga | Barbacoa Beef
Fajita Peppers & Onions
Add Shrimp: \$5 per person

Accompaniments

Black Beans | Salsa | Sour Cream
Guacamole | Shredded Cheese | Diced Tomatoes
Cilantro | Pickled Jalapeños | Shredded Lettuce
Warm Flour Tortillas | Crispy Tostadas | Mixed Greens

Refried Beans

Spanish Rice

Churro Cake

Baked Potato Bar

\$44

Bison Chili

Jackson Greenery

Mixed Baby Greens | Tomatoes
English Cucumbers | Red Onions | Carrots
Balsamic Vinaigrette | Buttermilk Ranch

Grilled Vegetable Salad

Seasonal Vegetables | Mushrooms
Green Onions | Basil Vinaigrette

Slow-Baked Idaho Potato Toppings

Cheddar Cheese | Sour Cream
Butter-Charred Broccoli | Green Onions
Diced Grilled Chicken | Bacon | Ranch Dressing

Assorted Cookies & Brownies

**Add Tomato Basil Soup or
Chili \$8 per person**

Prices are subject to change.

The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee.



Boxed Breakfast and Lunch

All boxed lunches are priced per person | Specific quantities of each variety required

Breakfast Burritos

*Your choice of breakfast burrito
All burritos include eggs, cheese, and
potatoes*

\$45

Sausage & Bacon

Vegetarian Breakfast

Dairy-Free

*Each box comes with self-serve
coffee pastry/muffin, whole fruit
bottled water tapatio packet
cutlery kit/napkin individual yogurt*

Sandwiches

*Your choice of deli-style sandwiches
All sandwiches include lettuce and
tomato*

\$45

Honey Ham & Gruyère on Marble Rye

Roast Beef & Cheddar on Hoagie Bun

Smoked Turkey & Swiss on Sourdough

Grilled Vegetables & Boursin Wrap

Kids Peanut Butter & Jelly

*Each box comes with teton trail mix
bottled water, whole fruit, potato chips
freshly baked cookies, cutlery kit/napkin
mustard and mayonnaise*

Prices are subject to change.

The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee.

Hors d'Oeuvre Platters

One platter serves approximately 25 | All Hors d'Oeuvres are priced per platter

Charcuterie Board **\$325**

Chef's Selection of Cured Meats | Assorted Pickles
Fruit Preserves | Assorted Crackers

Cheese Board **\$295**

Assorted Domestic & Imported Cheeses
Dried Dates | Dried Figs | Fresh Berries
Grapes | Assorted Crackers, Crostini & Breads

Brie en Croute **\$150**

Puff Pastry | Huckleberry Confiture
Candied Pecans | Crostini

Crudité Presentation **\$225**

Seasonal Vegetables | Assorted Hummuses
Blue Cheese | Ranch | Green Goddess Dressing

Smoked Salmon **\$375**

Gravlax | Red Onions | Capers Cucumbers | Eggs
Dill | Pickled Red Onions Radishes | Crostini
Water Crackers



*Prices are subject to change.
The following charges will be added to all items: 22% service fee,
6% sales tax, and 1% development fee.*

Passed Hors d'Oeuvres

Passed Hors d'Oeuvres are priced at \$60 per dozen

Ricotta Crostini

House Herb Ricotta | Brioche Crostini | Parmesan Crisp

Caprese Skewer

Tomato | Basil | Fresh Mozzarella | Balsamic

Deviled Eggs

Aioli | Mustard | Paprika

Maine Lobster Rolls

Celery Leaves | Old Bay | Brioche Bun

Ahi Tuna Poke

Avocado | Sesame Seeds | Ginger Ponzu Sauce

Wild Mushroom Toast

Crème Fraîche | White Wine | Fines Herbes

Crudité Glass

Julienne Vegetables | Green Goddess Dressing

Heirloom Tomato Bruschetta

Toasted Crostini

Blackened Shrimp

Cheesy Grit Cake | Chipotle Crema

Port & Pear Elk-Stuffed Mushrooms

Elk Sausages | Wine-Soaked Pear | Cream Cheese

BBQ Pulled Pork Sliders

BBQ Sauce | Mini Biscuits

Caramelized Onion & Feta Tartlets

Phyllo Cups



Specialty and vegan hors d'oeuvres available upon request. Special dietary requests also accommodated.

Prices are subject to change.

The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee.

Passed Hors d'Oeuvres

Passed Hors d'Oeuvres are priced at \$60 per dozen

Baby Crab Cakes

Lemon Aioli | Herbs

Artichoke Dip Bites

Spinach | Cream Cheese | Parmesan
Crostini

Chicken Satay

Peanut Sauce

Falafel Bites*

Chickpeas | Vegan Tzatziki

Smoked Gouda Quesadillas

Caramelized Onions | Mesquite BBQ Crema

Hogs in a Blanket

Andouille Sausage | Puff Pastry | Stout Mustard

Carving Board

Served with Silver Dollar Rolls

Chef Fee \$150 per hour, chef selection

Please inquire about our carving board selections

Specialty and vegan hors d'oeuvres available upon request. Special dietary requests also accommodated.

***Recommended for main hotel meeting rooms only.**

Prices are subject to change.

The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee.



Dinner Buffets

*All dinner buffets are priced per person | 15-person minimum
Includes water station*

Gros Ventre Dinner

\$95

Assorted Dinner Rolls and Creamy Butter Market Salad

Mixed Greens | Shaved Raw Seasonal Vegetables
Goat Cheese Crumble | Candied Walnuts
Herb Balsamic Vinaigrette | Dijon Mustard Vinaigrette

Baby Arugula Salad

Baby Arugula | Prosciutto | Pine Nuts
Shaved Parmesan | Balsamic Vinaigrette

Sides: Choice of 2

Creamed Spinach | Charred Asparagus
Rosemary Roast Potatoes

Roasted NY Striploin or Ribeye

Roasted Mushrooms | Cabernet Demi

Seared Pacific Salmon

Wilted Spinach | Dill Beurre Blanc

New York Style Cheesecake

Huckleberry Compote

Chocolate Torte

Raspberry Syrup

Snake River Dinner

\$90

Italian Garlic Sticks

Caesar Salad

Focaccia Croutons | Shaved Parmesan
Anchovy Dressing

Antipasto Genovese

Prosciutto | Capicola | Mozzarella | Tomatoes
Asparagus | Kalamata Olives | Mushrooms
Red Peppers | Balsamic

Vegetable Caponata

Grilled Vegetables | Capers | Basil | Olive Oil
Balsamic Reduction

Sautéed Chicken Marsala

Mushrooms | Herbs | Fettuccine

Stracotto

Braised Short Ribs
Creamy Polenta | Herb Gremolata

Tiramisu

Cheesecake



**Add Tomato Basil Soup or
Chili \$8 per person**

Prices are subject to change.

The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee.

Dinner Buffets

*All dinner buffets are priced per person | 15-person minimum
Includes water station*

Mediterranean Buffet

\$90

Lebanese Lentil Soup

Cumin | Labneh | Herbs

Israeli Salad

Heirloom Tomatoes | English Cucumbers
Bell Peppers | Lemon Juice | Parsley | Olive Oil

Couscous Tabouleh

Couscous | Feta | Tomatoes | Parsley
Olives | Cucumbers | Mint

Shawarma Bar

Pita Bread | Soft Lavash
Grilled Chicken | Marinated Lamb | Falafel
Tomatoes | Cucumbers | Lemons | Red Onions
Lettuce | Tzatziki | Garlic Lime Aioli
Labneh | Tahini | Hot Sauce

Baklava

Chocolare and Original

High Alpine Plains

\$90

Assorted Dinner Rolls & Creamery Butter

Jackson Greenery

Mixed Baby Greens | Tomatoes
English Cucumbers | Red Onions | Carrots
Balsamic Vinaigrette | Buttermilk Ranch

Market Salad

Mixed Greens | Shaved Raw Seasonal Vegetables
Goat Cheese Crumbles | Candied Walnuts
Herb Balsamic Vinaigrette | Dijon Mustard Vinaigrette

Seared Tenderloin

Wild Mushroom Shallot Jus | Roasted Bliss Potatoes

Seared Idaho Trout

Rice Pilaf | Blistered Heirloom Tomato Caper Coulis

Huckleberry Brioche Bread Pudding

Whipped Cream

Southern Comfort

\$80

Poblano Cornbread Muffins

Southwestern Salad

Spring Mix | Tomatoes | Black Beans | Corn
Avocado | Tortilla Strips | Cilantro-Lime Dressing

Skillet Corn

Mac & Cheese

Smoked Brisket

Mesquite-Smoked

Choose (1) One

Smoked Turkey | BBQ Chicken | Pork Loin

Watermelon

Seasonal Cobbler

**Add Tomato Basil Soup or
Chili \$8 per person**

Prices are subject to change.

The following charges will be added to all items: 22% service fee, 6% sales tax, and 1% development fee.

Plated Dinner Options

All plated dinners are priced per person | Accompanied by bread service | 15-person minimum - 150 maximum | Includes water station

Salads \$95

Choice of one (1)

Green Salad

Mixed Greens | Tomatoes | Cucumbers | Carrots
Sliced Radishes | Croutons | Choice of Dressing*

Wedge Salad

Iceberg Lettuce | Bacon | Chives | Cherry Tomatoes
Pine Nuts | Parmesan Crisp | Choice of Dressing*

Spinach Salad

Spinach | Sliced Apples | Candied Walnuts
Dried Cranberries | Choice of Dressing*

Caesar

Romaine | Parmesan | Anchovy | Croutons

Baby Arugula

Baby Arugula | Heirloom Tomatoes | Parmesan

*Dressings: *Ranch, Blue Cheese
or Balsamic Vinaigrette*



*Prices are subject to change.
The following charges will be added to all items: 22% service fee,
6% sales tax, and 1% development fee.*

Plated Dinner Options

Main Course

Select up to two (2)—exact quantities of each must be selected in advance

Pork Chop

Sweet Potato Mash | Crispy Brussels Sprouts
Pineapple Mostarda

Filet Steak

Horseradish Mashed Potatoes
Rainbow Carrots | Red Wine Demi-Glace

Ribeye

Bourbon Demi-Glace
Vegetable & Potato Hash

Seared Elk Tenderloin

Carrot and Potato Country Purée | Grilled Asparagus
Coffee Jus | Huckleberry Gastrique

Salmon

Coconut Lemongrass Broth | Rice Pilaf Green Onions |
Lime Cheek | Cilantro

Halibut

Vegetable Couscous Pilaf | Mango Salsa | Pomegranate

Carrot Risotto

Arborio | Parmesan | Market Vegetables

Lasagna

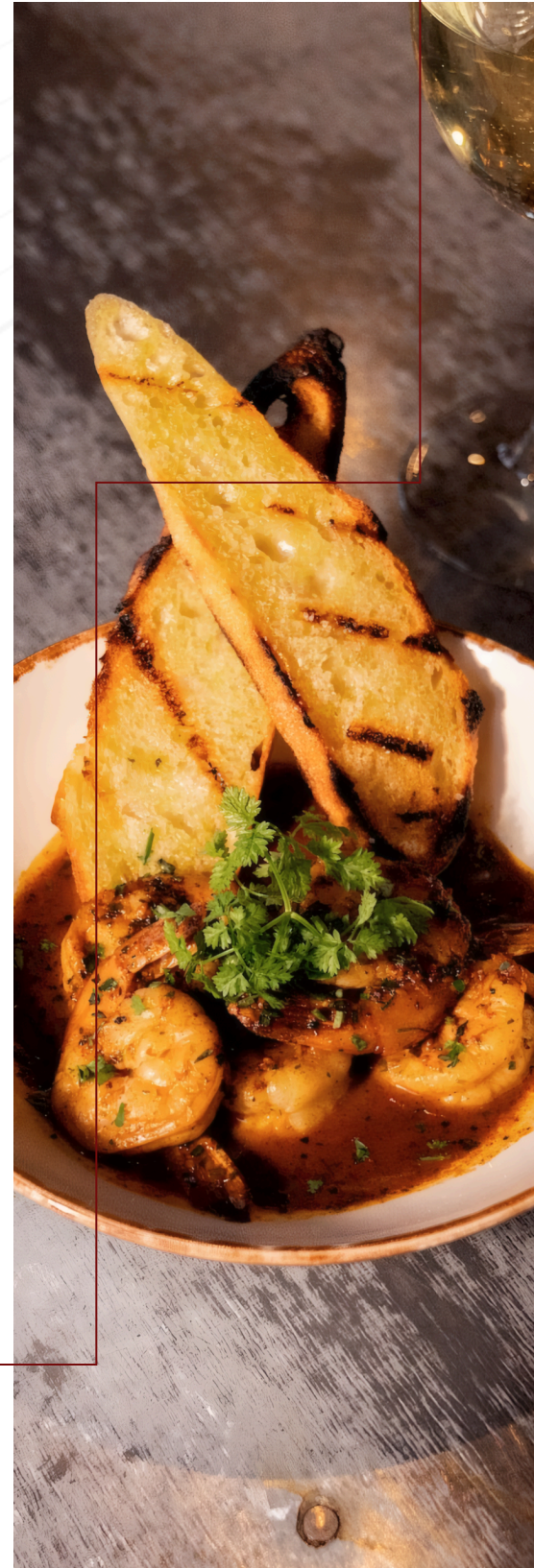
Marinara | Italian Sausages | Spinach | Ricotta
Mozzarella | Parmesan | Basil

Butternut Squash Ravioli

Brown Butter | Sage | Pecorino

Chicken

Asparagus | Chicken Jus | Mashed Potatoes



*Prices are subject to change.
The following charges will be added to all items: 22% service fee,
6% sales tax, and 1% development fee.*

Plated Dinner Options

Whole Group Plate

*Selected items will be served for the whole group
\$150 per person*

Select Two (2) Proteins

Pork Chop
Chicken
Filet Steak
Ribeye
Salmon

Select One (1) Vegetable

Grilled Asparagus
Rainbow Carrots
Crispy Brussel Sprouts

Select One (1) Starch

Garlic Mashed Potatoes
Rice Pilaf
Sweet Potato Mash

Desserts

Choice of one (1)

Cheesecake

Cream Cheese | Huckleberry Confiture

Key Lime Pie

Crème Chantilly | Lime Zest

Churro Cake

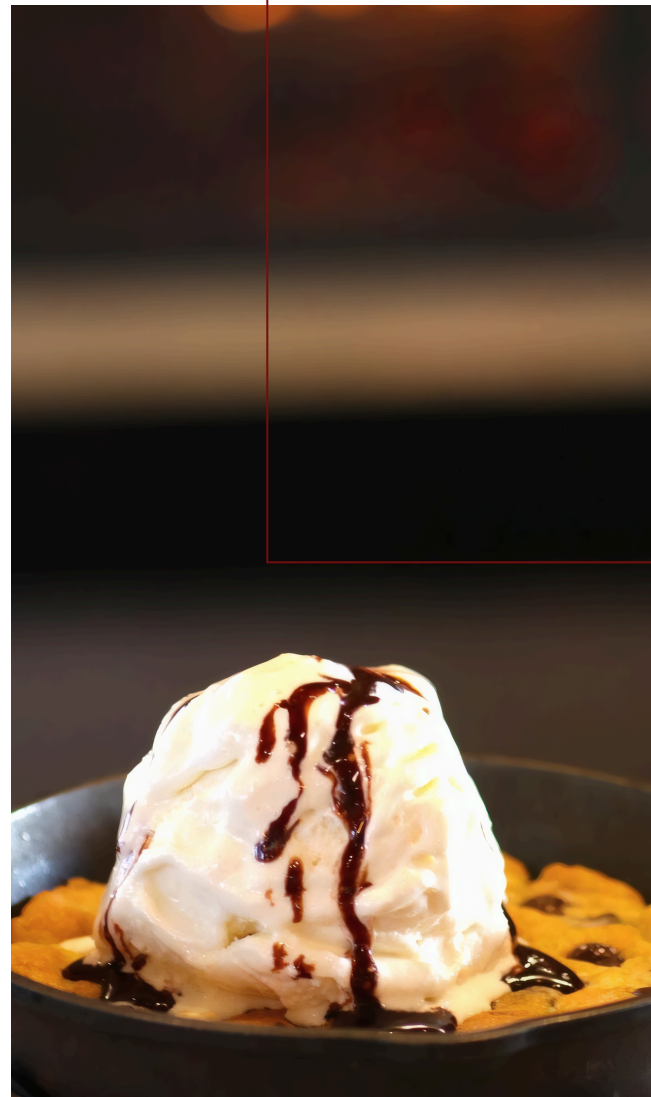
Cinnamon Cake | Caramel Filling

Chocolate Torte

Raspberry Coulis | Crème Chantilly

Prices are subject to change.

*The following charges will be added to all items: 22% service fee,
6% sales tax, and 1% development fee.*



Kid's Meals

*10 child maximum, additional \$4 per extra child
Priced per child (12 years and younger)*

Kid's Plated Meals **\$20 per child**

Kid's Buffet Meals **\$25 per child**

**Meals include apple sauce, carrot & celery sticks
and a choice of juice, milk, or lemonade.**

Entrée Choices

Choice of one (1) per group

Kid's Hamburger
French Fries

Chicken Sandwich
French Fries

Grilled Chicken Breast
Steamed Vegetables

Chicken Tenders
French Fries

Macaroni and Cheese (VEG)
Garlic Bread



*Prices are subject to change.
The following charges will be added to all items: 22% service fee,
6% sales tax, and 1% development fee.*

Policies and Guidelines

Health, safety, and customer service are our top priorities. Snow King Resort will adhere to current health and safety protocols and request that our guests adhere to any county-issued mandates.

Guarantees

The guaranteed attendance is required by 12:00 p.m., fourteen (14) business days prior to the event. This number is not subject to reduction.

Snow King Resort will prepare 3% over the final guest count. If a guaranteed count is not specified, the last estimated count will become the guarantee. This guarantee or the actual number of guests served, whichever is greater, will be used for billing purposes. If the guaranteed number increases beyond the 3% overset after the guaranteed cut-off time, the guests over and above the 3% will be charged at 1.25 times the contracted price.

Food and Beverage

- An Event Manager will be assigned to work specifically with you to assist with selecting menus for your event. Menu selections are required thirty (30) days prior to the event date.
- Snow King Resort recognizes that some guest attendees may have special dietary requirements. Therefore, we can offer alternate entrées during meal functions with fourteen (14) days' advance notice.
- All food and beverage consumed in the Snow King Resort venue sites must be provided by Snow King Resort—no outside food or beverages may be permitted into the resort.
- Special food and beverage requests that are outside of standard Snow King Resort service items may have additional charges associated.
- Food and beverage items left over after functions belong to Snow King Resort.
- All menu prices are per person (unless otherwise indicated) and do not include a taxable 22% service fee, 6% sales tax, or a taxable 1% development fee.
- All menu prices are guaranteed sixty (60) days in advance of the event.
- Menu items are subject to availability. Should an item be unavailable, the Event Manager will notify you and provide alternative options.
- Buffets will have a standard service time of ninety (90) minutes.
- All plated dinners will receive the same salad and dessert. Upon receiving the guarantee fourteen (14) days in advance, the resort will supply entrée cards identifying the guest's choice before arrival for an extra fee.

Liquor Policy

The sale and service of alcoholic beverages are regulated by the state of Wyoming. As a licensee, Snow King Resort is accountable for the administration of these regulations. Therefore, as the sole licensed purveyor for the property, all liquor must be purchased from Snow King Resort. The resort reserves the right to discontinue all

service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance. Snow King Resort also reserves the right to end alcohol service during any event where guests appear overly intoxicated or at its sole discretion.

Event Details

Snow King Resort offers in-house coordination of many resources you may require; from food and beverage to audiovisual needs, we are here to help you achieve perfection in every detail related to your event space and catering. Please note that all outside services contracted by Snow King Resort on behalf of our clients are subject to a 20% surcharge as well as current service charge and tax.

Deposits & Billing

The resort can hold space tentatively for ten (10) days until the required deposit of 50% of the estimated site fees, food, and beverage charges has been received with the signed contract. The balance of the estimated charges must be paid thirty (30) days prior to your event date unless outlined differently in the contract. All deposits are non-refundable and non-transferable. If the event is canceled up to twenty-nine (29) days prior to the event date, 100% of the estimated charges will apply. All events held on the following observed holidays are subject to additional labor fees:

- New Year's Day/Eve, President's Day, Memorial Day, Independence Day, Thanksgiving Day, and Christmas Day/Eve.
- 25% added to room rental, F&B, and labor

Additional Labor

An additional labor charge will be added for the following services if required:

- Special Dietary Plate: Buffet price **+\$27** per plate
- Additional Servers: **\$25** per server, per hour
- Bartender: **\$150** (waived if beverage minimum of \$500 per bar is exceeded)
- Additional Bartender: **\$150** per bartender
- Corkage: **\$25** per 750ml bottle
- Place Cards: **\$3** per card
- Cake Cutting/Specialty Dessert: **\$3.50** per person

Labor fees are subject to a taxable 22% service fee, 6% sales tax, and a taxable 1% development fee.

Entertainment

For the comfort of all guests, functions in the hotel & Grandview Lodge must conclude by 10:00 p.m. Events on the lawn must conclude by 10:00 p.m.

Cleaning Policy

Snow King Resort provides basic cleaning before and after your event. We do not permit glitter, confetti, or helium balloons in any of the event rooms. If any of the above items are brought in, and additional cleaning is needed, a \$250 fee will be assessed. This will also include, but is not subject to, flower petals and carpet cleaning services. Any items left will be brought to the Front Desk Lost & Found.

Function Rooms

For functions scheduled outdoors, Snow King Resort does not guarantee a weather backup option. Snow King Resort will make the final decision on whether to relocate your event to an indoor location based on the weather forecast and conditions four (4) hours prior to the start time if an indoor venue is available.

If a change from the original room setup is requested on the day of the function, a minimum labor charge of \$350 will be assessed and added to the final bill. Guests will be admitted to the function room and expected to depart at the times stated on any Banquet Event Order.

Only one setup per room is permitted. If the room setup changes during your event, a minimum labor charge of \$350 will be assessed.

In the event of a significant increase or decrease in the number of guests, Snow King Resort reserves the right to move an event to a different function room other than those appearing on the Banquet Event Orders.

Boxes & Packages

All packages sent to the resort must be pre-arranged and coordinated with the Resort Conference Services Team. Any packages sent to the resort without pre-arranged coordination will be subject to storage fees, a minimum of \$200 depending on available space. All fees relating to packages will be charged to the master account. Individual vendor billing is not available.

Incoming items are subject to size and weight restrictions, as well as storage and handling fees as follows:

- | | |
|-------------------------|--------------------------------|
| • 1–5 packages \$32.65 | • 11–20 packages \$195.92 |
| • 5–10 packages \$97.96 | • 21 or more packages \$359.19 |

Prices for incoming packages outlined above are inclusive of fees and taxes.

Outgoing items must be pre-labeled and ready to ship when handed off to the resort staff for package pickup. Outgoing items may only be sent via UPS or FedEx. Any items needing to be sent via USPS cannot be shipped out through the resort. Pickup must be coordinated with UPS or FedEx by the client in advance. If packages are not able to be picked up by UPS or FedEx from the resort due to staffing issues, inclement weather, mislabeled packages, or other reasons, resort staff will transport packages to the appropriate carrier facility in a timely manner. Storage and delivery fees will be assessed and added to the master account for the service with a minimum of \$300, depending on available space and the number and size of packages.

- 1–20 packages \$97.96
- 21 or more packages \$195.92

Prices for outgoing packages outlined above are inclusive of fees and taxes.

Items being sent via USPS should be addressed to:

Your Name/Name of Event C/O Your Event Manager Snow King Hotel
PO Box 3520
Jackson, WY 83001

Items being sent via UPS/FEDEX should be addressed to:

Your Name/Name of Event C/O Your Event Manager Snow King Hotel
400 E. Snow King Ave.,
Jackson, WY 83001