

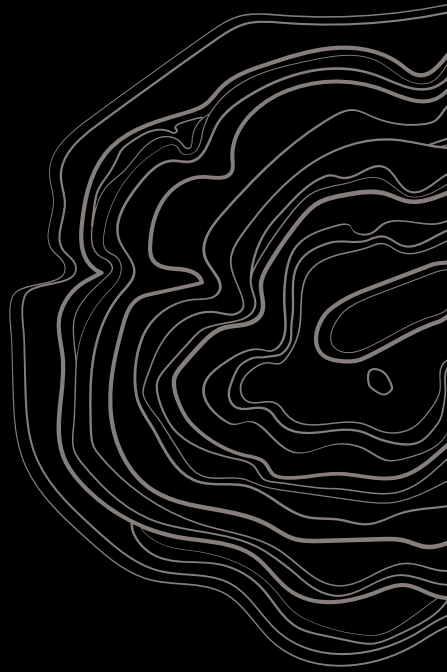
2024

CONFERENCE SERVICES INFORMATION

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®

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Banquets and Conference Services

Jessica German, Manager

(307) 344-5519 ynpcs@xanterra.com

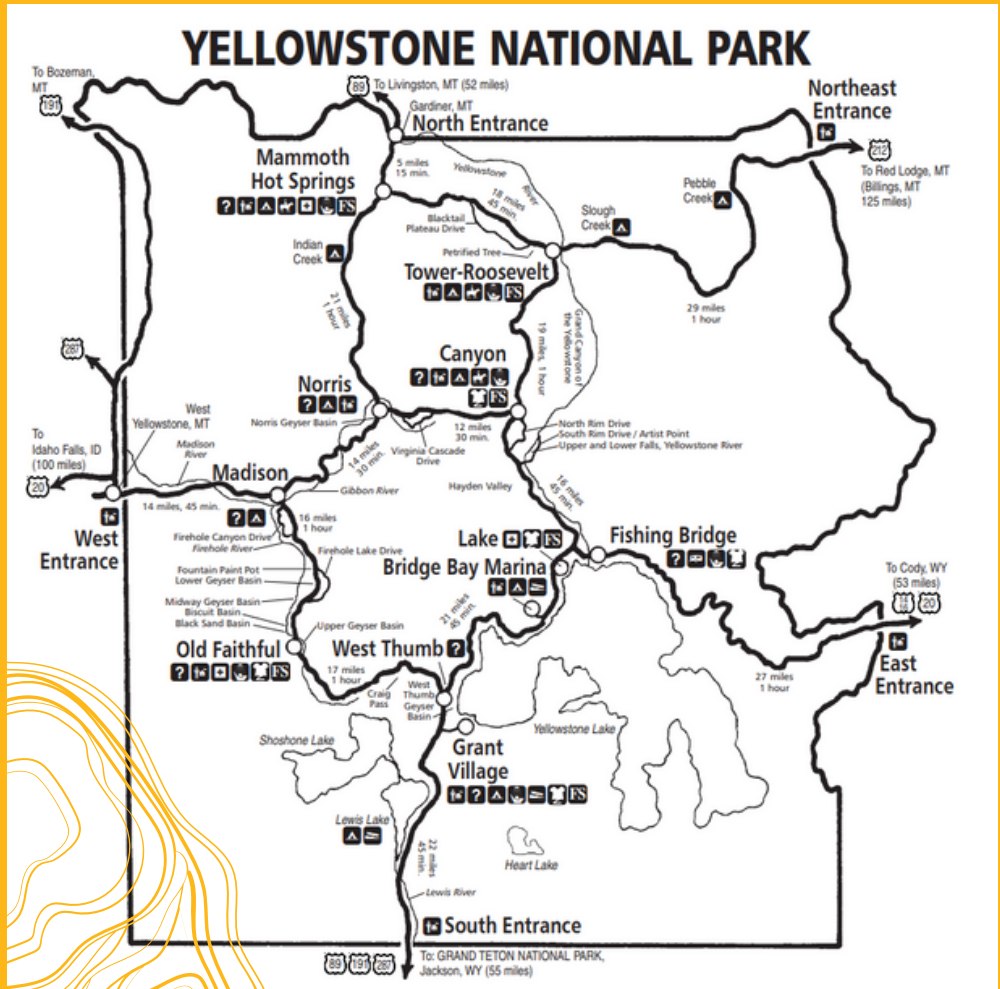
Meeting and Event Sales

Michael Millette, Manager

(304) 344-5401 ynpsales@xanterra.com

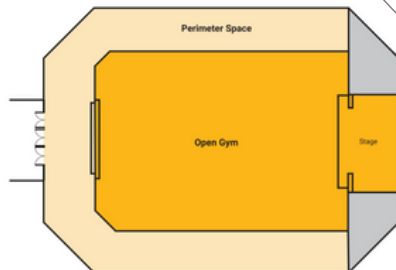
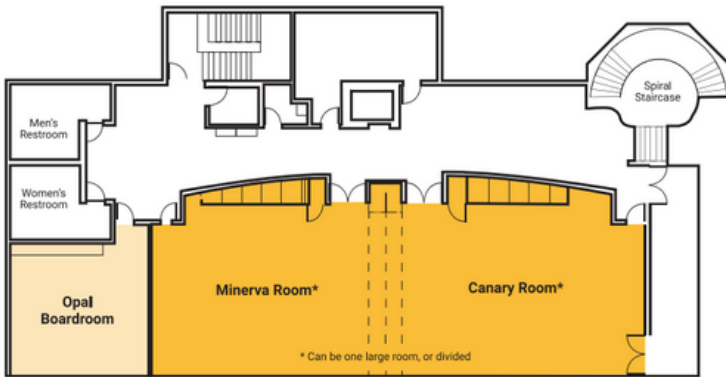
Prices quoted do not include taxes, service charges, or utility fees.

Thank you for choosing Yellowstone National Park Lodges® for your event. Whether planning a business meeting, seminar, conference, private meal, or other special event, we can help provide the details to make your trip a memorable one. Our goal is to provide you legendary hospitality through excellent service, pleasant atmosphere, and memorable dining experiences.



Mammoth Hot Springs

	ROOM RENTAL Full Day Half Day	Maximum Capacity
MAMMOTH HOTEL		
Canary Conference Room	\$550 \$360	80
Minerva Conference Room	\$475 \$295	70
Canary & Minerva	\$1000 \$685	150
Opal Boardroom	\$230 \$140	16
Full Conference Center <i>Canary, Minerva, Opal, & Entryway</i>	\$1200	150
MAMMOTH RECREATION HALL*	\$1100	400



Recreation Halls have very limited availability and require \$3,000 minimum F&B sales per day
 Events starting before 11:30 AM will require the room to be rented the day prior for set-up.
 Capacities listed are for reception or theater arrangements.
 Half Days are less than 4 hours.

Old Faithful

ROOM RENTAL
Full Day | Half Day

Maximum
Capacity

OLD FAITHFUL SNOW LODGE
Meeting Room

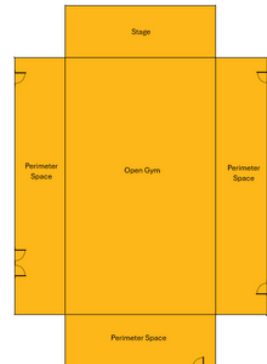
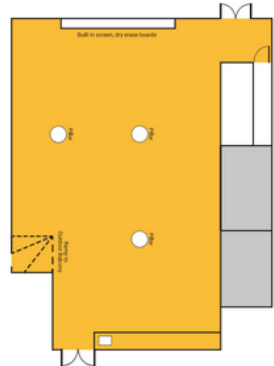
\$300 | \$180

80

OLD FAITHFUL LODGE
Recreation Hall*

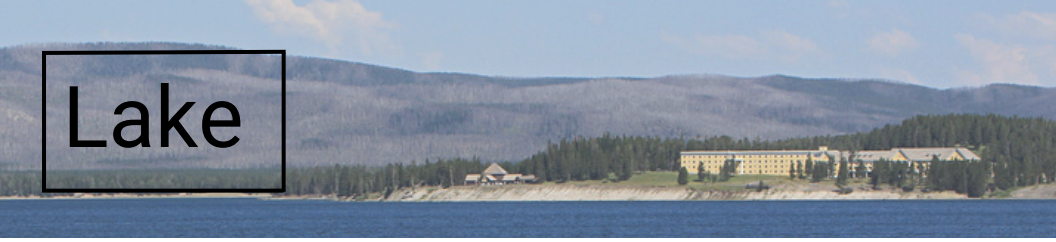
\$1700

550



Recreation Halls have very limited availability and require \$3,000 minimum F&B sales per day
Events starting before 11:30 AM will require the room to be rented the day prior for set-up.
Capacities listed are for reception or theater arrangements.
Half Days are less than 4 hours.

Lake



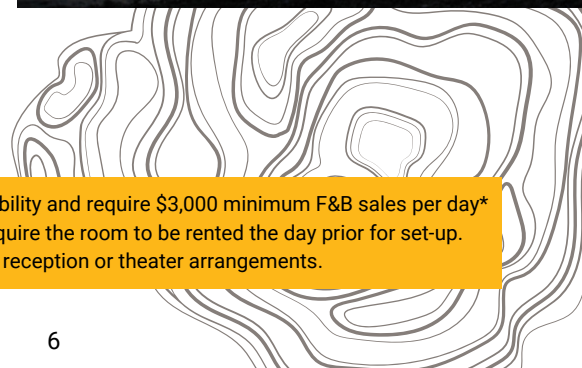
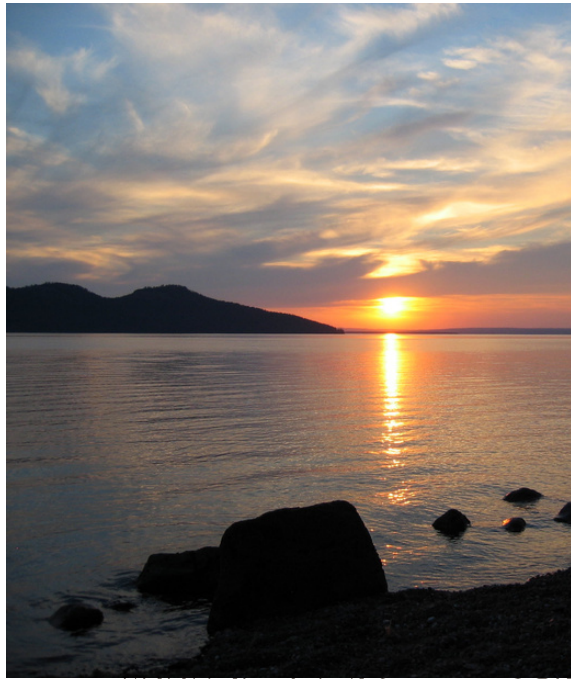
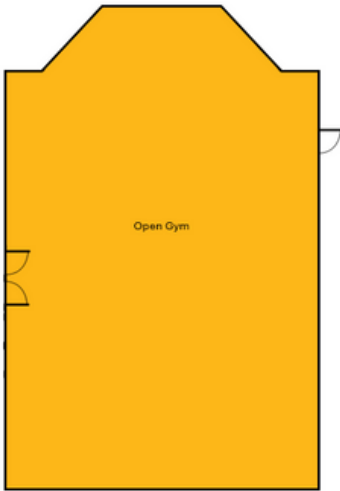
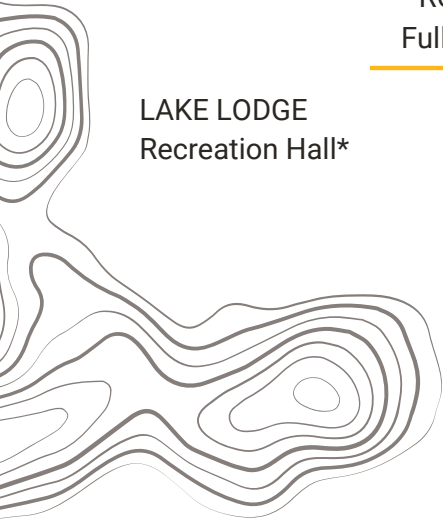
ROOM RENTAL
Full Day | Half Day

Maximum
Capacity

LAKE LODGE
Recreation Hall*

\$1300

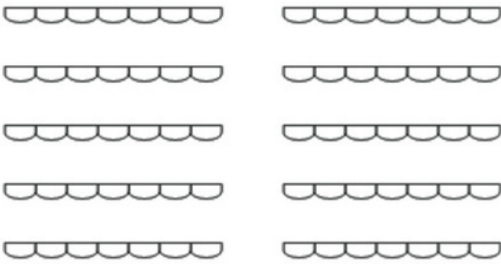
250



Recreation Halls have very limited availability and require \$3,000 minimum F&B sales per day
Events starting before 11:30 AM will require the room to be rented the day prior for set-up.
Capacities listed are for reception or theater arrangements.

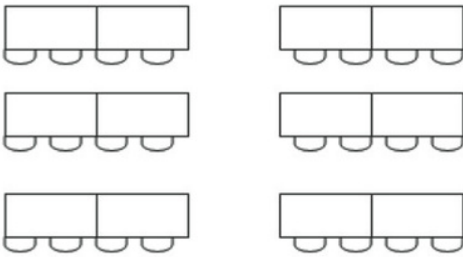
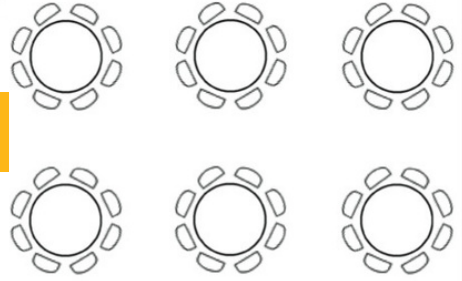
Set-Up Options

Most spaces can be set up in any of the following arrangements.
Capacities vary depending on arrangement.



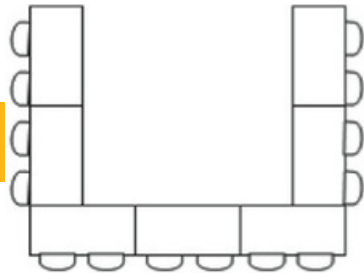
Theater

Banquet



Classroom

U-Shape



Equipment Rentals

LCD PROJECTOR | \$200

TV WITH DVD PLAYER | \$50

PORTABLE, ROLL-UP SCREEN | \$20

7' X 10' SCREEN | \$30

CONFERENCE PHONE | \$20

FLIP CHART & EASEL | \$25

SPEAKERS WITH MICROPHONE | \$120



A/V inventories are limited. Please request equipment at least 14 days prior to your event to ensure availability at your location.

LCD projectors come with a HDMI cable. Please bring an adaptor if your laptop does not support this cord.

Built-in screens are complimentary at available locations.

The replacement cost of any damaged or lost A/V equipment will be added to the final event bill.

All A/V rental fees are per day. Prices quoted do not include taxes, service charges, or utility fess.

Break Service

A LA CARTE

BEVERAGES

Coffee or Hot Tea | \$45/gallon

regular, decaffeinated, or a selection of teas

Iced Tea or Lemonade | \$26/gallon

Juice | \$36/gallon

Non-Alcoholic Punch | \$36/gallon

Hot Chocolate | \$45/gallon

Hot Cider | \$36/gallon

Canned Water | \$2.25/can

Soft Drinks | \$2.75/can

Coke, Diet Coke, Sprite, & Barq's Root Beer



SNACKS

Assorted Bagels with Cream Cheese | \$30/dozen

Assorted Muffins & Pastries | \$30/dozen

Chocolate Chip Cookies | \$26/dozen

Bowl of Fresh Fruit | \$33/bowl

7 bananas, 7 apples, & 7 oranges

Mixed Nuts | \$74/bowl

Individual Bags of Chips | \$2/bag

We serve Rainforest Alliance Certified Sustainable Coffees.

Break Service

PER PERSON

MORNING BREAKS | \$18

Coffee, with choice of one of the following:

Assorted Baked Goods

Mini Muffins

Whole Fruit

Coffee Cake

Mini-Cinnamon Rolls

AFTERNOON BREAKS | \$22

Coffee or soft drinks, with choice of one of the following:

Crudité & Brownies

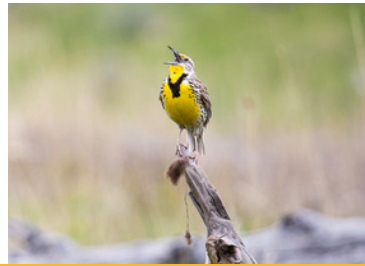
Pretzels, & Whole Fruit

with honey mustard dipping sauce

Chips & Salsa Bar

Veggies, Hummus, & Grapes

Assorted Cookies



FULL DAY BREAKS | \$35

Choice of one Morning Break and one Afternoon Break

We serve Rainforest Alliance Certified Sustainable Coffees.

Breakfast Buffets

PER PERSON

SUNRISE BREAKFAST | \$28

scrambled eggs, scrambled eggs with bell peppers and cheddar cheese, bacon, sausage, breakfast potatoes, fresh fruit salad, yogurt, and assorted baked goods

COUNTRY BREAKFAST | \$28

scrambled eggs, buttermilk biscuits, sausage gravy, bacon, breakfast potatoes, fresh fruit salad, yogurt, and assorted baked goods

FRENCH COUNTRY BREAKFAST | \$35

ham, egg and cheese croissants, fresh fruit platter, cheese platter, yogurt and granola parfaits, and assorted baked goods

GRIDDLE TIME FRENCH TOAST BREAKFAST | \$30

French toast, maple and blueberry syrups, scrambled eggs, scrambled eggs with green chilis and jack cheese, bacon, sausage, breakfast potatoes, yogurt, and fresh fruit salad



All breakfast buffets are served with cereals, granola, 2% milk, coffees, hot tea, and orange juice.

There is a 25 person minimum for all breakfast buffets. Groups with a final count less than 25 will be charged for 25 people.

Lunch Buffets

PER PERSON

DELI BUFFET | \$32

chicken salad, egg salad, turkey, ham, bacon, Swiss, pepper jack, cheddar, assorted breads, lettuce, tomato, red onion, pickles, chips, condiments, your choice of two lunch sides, and one lunch dessert

BAKED POTATO, CHILI & SALAD BAR | \$26

wild game chili, corn muffins, baked potatoes, salad greens with a selection of toppings, and your choice of one lunch dessert

HOT SANDWICH BUFFET | \$28

pulled barbecue pork, Italian meatballs in marinara, bison bratwurst, caramelized peppers and onions, sauerkraut, parmesan cheese, selection of breads, your choice of two lunch sides, and one lunch dessert

FAJITA LUNCH BUFFET | \$28

beef, chicken, sautéed peppers and onions, fiesta rice, black bean chili, flour tortillas, mixed greens, cilantro, lime wedges, tomato salsa, fire roasted corn salsa, sour cream, guacamole, shredded cheese, chipotle ranch dressing, and your choice of one lunch dessert

Vegetarian option may be requested in advance

Lunch buffets can be scheduled between 11:30 AM and 2:45 PM.

Sides, desserts and beverages are listed on page 14.

There is a 25 person minimum for all lunch buffets. Groups with a final count less than 25 will be charged for 25 people.

Lunch Buffets

PER PERSON

TWO SANDWICH BUFFET | \$32

your choice of two sandwiches, two lunch sides, and one lunch dessert

THREE SANDWICH BUFFET | \$36

your choice of three sandwiches, three lunch sides, and one lunch dessert

*All options can be served on a roll, croissant, or as a wrap in a garlic herb tortilla.
Sandwich buffets come with condiments, pickle slices, and chips.*

CHICKEN CAESAR

grilled chicken, romaine lettuce, tomato, caesar dressing, and parmesan

CHICKEN CORDON BLEU

roasted chicken, ham, swiss, dijonaise, and shredded lettuce

ROAST BEEF

roast beef, cheddar, horseradish sauce, red onion, shredded lettuce, and tomato

VEGETARIAN

balsamic grilled squash, mushrooms, bell peppers, onions, spinach, and tomato

CLUB

turkey, bacon, ham, romaine lettuce, tomato, and herb mayonnaise

TUNA SALAD

tuna salad with relish, celery, romaine lettuce, and tomato

ITALIAN

ham, salami, pepperoni, provolone, pepperoncini, red onion, romaine lettuce, and tomato

ROAST BEEF, TURKEY & HAM

roast beef, turkey, ham, swiss, cheddar, romaine lettuce, and tomato

Sides, desserts and beverages on the following page.

There is a 25 person minimum for all lunch buffets. Groups with a final count less than 25 will be charged for 25 people.

Lunch Buffets

SIDE OPTIONS

SIDES

Seasonal Greens Salad

tomato, cucumber, carrot, ranch dressing

Spinach Salad

chopped bacon, hard-boiled egg, red onion, tomato, mushrooms, poppy seed dressing

Greek Salad

romaine lettuce, kalamata olives, feta cheese, tomato, cucumber, red wine oregano vinaigrette

Caesar Salad

Pasta Salad

Home-Style Potato Salad

Artisan Macaroni & Cheese

Baked Beans

Cole Slaw



DESSERTS

Fresh Baked Brownies

Fresh Baked Cookies

BEVERAGES

Iced Tea | \$26/gallon

Lemonade | \$26/gallon

Coffee & Decaffeinated Coffee | \$45/gallon

Canned Water | \$2.25/can

Assorted Soft Drinks | \$2.75/can

To-Go Services

PER PERSON

DELI LUNCHES | \$14.50

includes a canned water, chips, granola bar, condiments, and one choice of the following sandwiches:

CLUB CROISSANT

turkey, ham, bacon, tomato, and lettuce served on a croissant

ROAST BEEF, TURKEY & HAM SANDWICH

roast beef, turkey, ham, swiss, cheddar, tomato, and lettuce served on a sub roll

ITALIAN SANDWICH

ham, salami, pepperoni, provolone, red onion, pepperoncini, Italian vinaigrette, tomato, and lettuce served on a sub roll

VEGETARIAN SANDWICH

spinach, swiss, cucumber, red onion, pepperoncini, tomato, and Italian vinaigrette served on a sub roll

TURKEY & SWISS CHEESE SANDWICH

turkey, swiss, tomato, and lettuce served on a sub roll

GLUTEN-FREE LUNCH

hard-boiled egg, hummus, carrot and celery sticks, Kind bar, and chips

To-Go Services

PER PERSON

BOXED BREAKFAST | \$12

hard-boiled eggs, breakfast bar, greek yogurt, fuji apple, and fruit juice

AFTERNOON SNACK | \$4

whole fruit with fresh baked cookies

SOUP SERVICE | \$7.50

seasonal soup, crackers, paper bowls, spoons, and napkins

This service has a 15-person minimum. Your group must be returning to the boarding location.

COFFEE SERVICE | \$6

coffee, decaffeinated coffee, creamer, sugar, paper hot cups, lids, and napkins

This service has a 10-person minimum. Your group must be returning to the boarding location.

BY THE GALLON

BARISTA BOX COFFEE SERVICE | \$45

1 GALLON SERVES 16 8 oz. CUPS

coffee or decaffeinated coffee, creamer, sugar, paper hot cups, lids, and napkins

BARISTA BOX HOT CHOCOLATE | \$45

1 GALLON SERVES 16 8 oz. CUPS

hot chocolate, paper hot cups, lids, and napkins

Platters

PER PERSON

SHRIMP COCKTAIL | \$8

boiled shrimp on a bed of ice, served with cocktail sauce and lemon

SMOKED SALMON BITES | \$10

cold-smoked salmon, chopped egg, capers, red onion, tomato, cream cheese, and flatbread crackers

SMOKED TROUT BITES | \$9

house-smoked, farm-raised trout, served with herb cream cheese, tomato, red onion, and crackers

ARTISAN CHEESE BOARD | \$12

brie, pepper jack, cheddar, smoked gouda, and bleu cheeses

FRESH SEASONAL FRUIT | \$7

melon, grapes, pineapple, berries, and other seasonal fruit

ANTIPASTO BOARD | \$8

grilled peppers, marinated mushrooms, asparagus, olives, fire-roasted artichokes, hummus, and tomato dip

CHARCUTERIE PLATTER | \$15

genoa salami, prosciutto, soppressata, provolone, goat cheese, mixed olives, whole grain mustard, and flatbread crackers

CRUDITÉS | \$7

broccoli, cauliflower, cucumber, carrots, celery, mushrooms, grape tomatoes, and ranch dip

BRUSCHETTA | \$8

fresh baguette slices baked with italian cheeses, served with tomato, red onion, basil, and balsamic drizzle

SALSA BAR | \$6

fresh lodge-made tortilla chips, lime wedges, tomato salsa, fire-roasted corn salsa, and black bean salsa

All platters are served cold.

There is a 25 person minimum for all platters. Groups with a final count less than 25 will be charged for 25 people.



Hors D'oeuvres

PER DOZEN - SERVED WARM

MINI-BEEF TENDERLOIN | \$60
with chimichurri

MINI-CRAB CAKES | \$55
with old bay aioli

GRILLED SCALLOPS | \$50
with lemon butter

LAMB LOLLIPOPS | \$60
with curry and mint yogurt



BACON-WRAPPED SHRIMP | \$42
with fresh lemon

BISON TENDERLOIN SLIDERS | \$45
with dijonnaise arugula, and farmer's cheese

STUFFED MUSHROOMS | \$29
with parmesan, garlic breadcrumbs, and fine herbs

BISON MEATBALLS | \$30
with a sweet & spicy huckleberry glaze

CHICKEN WINGS | \$29
with chili-garlic glaze or honey bbq

**4 dozen minimum order per hors
d'oeuvres choice.**

Heavy hors d'oeuvres reception
guidelines - assume at least 8 pieces per
person.

Hors D'oeuvres

PER DOZEN - SERVED COLD

4 dozen minimum
order per hors
d'oeuvres choice.

Heavy hors d'oeuvres
reception guidelines -
assume at least 8
pieces per person.

CHILLED LOBSTER SALAD | \$65
with Nuoc Cham and fine herbs

SMOKED SALMON | \$40
with lemon creme fraiche, pickled onion, crispy capers, and flatbread crackers

JUMBO LUMP CRAB SALAD TART | \$40
with lemon and dill mayonnaise, celery, and shallots

CHILLED SMOKED DUCK BREAST | \$42
with crostini, sweet onion jam, and fresh corn salsa

SMOKED TROUT DIP | \$29
with crackers, pickled onion, crispy capers, fine herbs

CAPRESE SKEWERS | \$29
tomato and mozzarella with fresh basil, olive oil and maldon salt

WHIPPED GOAT CHEESE TART | \$29
with honey, fresh thyme, black pepper, and sea salt



Dinner Buffets

PER PERSON

TASTE OF YELLOWSTONE* | \$70

bison tenderloin, trout with roasted tomatoes, basil, artichoke hearts and lemon butter, mashed potatoes, seasonal vegetable, house salad, wild game chili with toppings, and dinner rolls

ULTIMATE* | \$60

salmon with lemon caper sauce, medium rare prime rib of beef, mashed red potatoes, seasonal vegetable, house salad, and dinner rolls

WESTERN BARBECUE | \$50

barbecue pork ribs and chicken breasts, Roosevelt baked beans, coleslaw, mashed potatoes with whiskey barbecue sauce, chuckwagon corn, and corn muffins

HOLIDAY DINNER* | \$50

turkey breast, apple-glazed pork loin, mashed potatoes with turkey gravy, stuffing, green beans, cranberry sauce, caesar salad, sweet potato casserole, and dinner rolls

FIESTA | \$45

beef, chicken, and portabella mushroom fajitas, sautéed peppers and onions, fiesta rice, black bean ragout, fire-roasted chilis, warm flour tortillas, lodge-made tortilla chips, southwestern cheese sauce, tossed salad with chipotle ranch dressing, tomato salsa, fire-roasted corn salsa, cilantro, lime wedges, sour cream, guacamole, and shredded cheese

There is a 50 person minimum for all dinner buffets. Groups with a final count less than 50 will be billed for 50 people.

Add vegetarian spinach pie or Mediterranean linguine to your dinner buffet for \$4/person

*Add a Chef attended Carver Station to these buffets for \$100

Carving Stations

PER PERSON

BEEF TENDERLOIN | \$55

PRIME RIB OF BEEF | \$48

ROAST TURKEY | \$35

ROAST PORK LOIN | \$38



A Chef attendant carver fee of \$100 will be added to each event.

Carving stations include appropriate condiments.

Carving stations can be added to any buffet or cocktail party.

Carving station serving sizes are similar to that of an hors d'oeuvre and will not serve as a meal replacement.

There is a 25 person minimum for all carving stations. Groups with a final count less than 25 will be charged for 25 people.

Dessert Service

PER PERSON

Assorted Dessert Bar | \$16

Your choice of four of the following:

Bistro Cakes

Cookies

Brownies

Eclairs

Petit Fours

Berries with Cream

Chocolate Covered Nuts



Assorted Bistro Cakes | \$8

Red Velvet, Key Lime, Tiramisu, Peanut Butter

Fruit Cobbler | \$10

Mixed Berry or Apple, served with Vanilla Ice Cream

Assorted Chocolates and Petit Fours | \$15

There is a 25 person minimum for all desserts. Groups with a final count less than 25 will be charged for 25 people.

Beverage Service

ALCOHOL

Each type of bar is subject to a minimum sales requirement per bar.

Any bar scheduled longer than 45 minutes is required to have food available.

FULL BAR

MINIMUM SALES REQUIRED

Choice of premium or house brand alcohols with beer, wine, and soft drinks

2 hours | \$420

3 hours | \$535

4 hours | \$650

5 hours | \$765

6 hours | \$880

BEER & WINE BAR

MINIMUM SALES REQUIRED

Choice of up to 4 wines and 3 beers with soft drinks

2 hours | \$325

3 hours | \$400

4 hours | \$475

5 hours | \$550

6 hours | \$625

BAR PAYMENT

HOSTED BAR

Beverages are charged to the host, based upon guest consumption.

SET BAR

The host may indicate the amount of money to be spent at the bar, once this amount has been reached the bar then converts to a cash bar.

CASH BAR

Guests are responsible for payment of each beverage purchased. Guest prices do not include a service charge. The host will be required to pay the initial bar minimums and will receive a refund in the amount of actual bar sales, up to the minimum required sales.



Beverage Service

ALCOHOL



HOSTED PRE-SET WINE SERVICE

The host may decide to choose selections from the location wine list to be pre-set for the event. In which case, the host will be charged for the wine opened. There will be no set-up fee or minimum sales requirement with this service.

ALCOHOLIC SPARKLING PUNCH | \$60/gallon

There is no set-up fee or minimum sales requirement with this service.

RESPONSIBLE HOSPITALITY

The State of Wyoming's Alcohol Beverage Control Laws regulate the sales and service of alcoholic beverages in Yellowstone National Park. Xanterra® practices "Responsible Hospitality" in a safe and responsible environment. This policy requires guests to provide proper photo identification to prove they are at least 21 years of age, when asked. Bartenders/Servers will not serve anyone who appears intoxicated.

Xanterra® is an authorized concessionaire of the National Park Service and we reserve the right to provide all food and beverage in our facilities. It is our policy that alcoholic beverages cannot be brought into Park functions from outside sources. We proudly support the "TIPS" Alcohol Awareness Program.

Dining Rooms

HELPFUL INFORMATION

DINNER RESERVATIONS REQUIRED

SUMMER

Old Faithful Inn

(307) 545 - 4999

Lake Yellowstone Hotel

(307) 242 - 3899

Grant Village

(307) 242 - 3499

WINTER

Mammoth Hot Springs

(307) 344 - 5314

Old Faithful Snow Lodge

(307) 545 - 4998

MEAL COUPONS

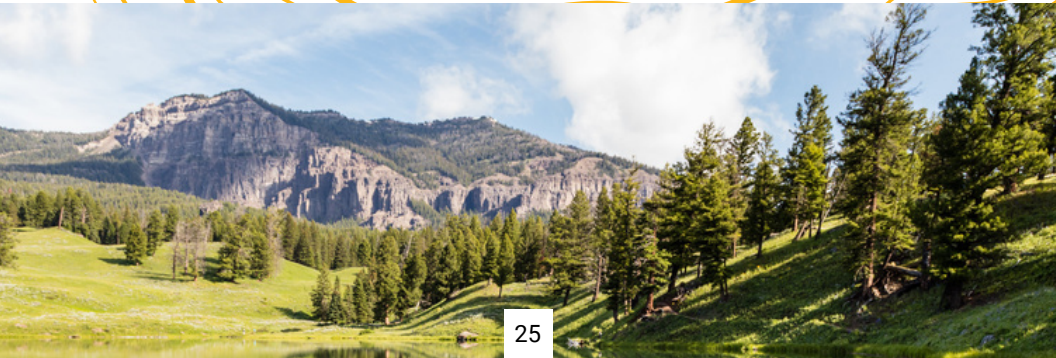
Meal coupons are a great option for large groups who would like to experience our dining facilities. Coupons allow guests to have a selection of menu items at a time of their choice, based upon seating availability or dinner reservations. For groups wanting a more casual dining experience, cafeteria and fast food coupons are also available at some locations. Coupons can be purchased by calling our Group Reservations Sales Office (see below).

TO MAKE RESERVATIONS:

Group Reservations Sales Office: (307) 344-5282

Individual Reservations Sales Office: (307) 344 -7311

Call the dining room host stand after they are open for the season



The Fine Print

OUR POLICIES

MENUS

A complete menu should be selected and paid for a minimum of 30 days prior to your scheduled event. We will be pleased to assist you in selecting the proper menu items to ensure a successful event. Xanterra® is an authorized concessionaire of the National Park Service. Outside caterers are not permitted in facilities operated by Xanterra® in Yellowstone National Park. All food and beverage served in our facilities must be provided by our facilities, with the exception of wedding cakes. All menu items are subject to change seasonally.

In consideration of health and safety issues, food and beverages purchased in Yellowstone National Park Lodges facilities may not be removed from the premises.

BUFFET REQUIREMENTS

All breakfast and lunch buffets require a 25 person minimum. Groups with a final count less than 25 will be charged for 25 people. All dinner buffets require a 50 person minimum. Groups with a final count less than 50 will be charged for 50 people. Buffets scheduled longer than 1.5 hours will be charged an additional \$1.75 per person, per half hour.

MEAL GUARANTEE

A guaranteed attendance count must be received in writing no less than 14 days prior to your scheduled event. If a final guaranteed attendance is not received, the original number given will be considered the correct guaranteed number of attendees. After this date, a decrease in attendance will still be billed at the guaranteed attendance count. The location will be prepared to serve 5% over the guaranteed attendance count.

The Fine Print

OUR POLICIES

PAYMENTS, CANCELLATIONS, AND CREDIT ARRANGEMENTS

Full payment is required 30 days prior to your scheduled event. Cancellations must be made in writing. Cancellations may be made up to 14 days prior to the event start date for a full refund, not including the administrative fee. Full estimated payment is due 14 days prior to the event start date. Cancellation occurring from 3 - 13 days prior to the event start date will forfeit 75% of the anticipated revenue, or the administrative fee, whichever is greater. After this time, all prepayments will be non-refundable.

PRICES

Prices listed do not include sales tax, service charges, or utility fees unless otherwise noted. Prices are subject to change. Groups with less attendees than the minimum stated for each buffet will be billed for the stated minimum number of guests. *Children's pricing is available for children 11 years old or younger for buffets, once the buffet minimum has been met.*

SALES TAX, GRATUITIES, & UTILITY FEES

The six different locations in Yellowstone National Park exist within two separate Wyoming State Counties, Park County and Teton County. Park County has a 4% sales tax and includes the Mammoth Hot Springs, Roosevelt Lodge and Canyon Lodge locations. Teton County has a 6% sales tax and includes the Lake Area, Grant Village, and Old Faithful Area locations. The appropriate sales tax will be applied to all events, unless a current Streamline Sales and Use Tax Agreement form is on file. According to Wyoming State Law, all mandatory charges will be taxed. A mandatory taxed 1.2% utility fee and a mandatory taxed 18% service charge will be applied to all event charges excluding the room rental fee(s). A 17% gratuity will be automatically added to all food and beverage charges.

UTILITY FEE

Due to the increased costs associated with providing utility services in a remote region such as Yellowstone, all visitors who purchase services from concessioners are charged a utility fee to ensure continuity of these services, timely repair and maintenance, and improvements to the utility infrastructure throughout the park. The fee was determined by comparing our utility costs versus those charged to regional operators outside of Yellowstone. Similar utility fee programs are in place in other National Parks. 100% of all utility fee collections are dedicated to the upgrade, maintenance, and operation of the Park's utility infrastructure, and the concessioners hold none of the collections.