



MEETING & EVENT PLANNER
2026

YELLOWSTONE

NATIONAL PARK LODGES

XANTERRA TRAVEL COLLECTION®

*Thank you for choosing
Yellowstone National Park Lodges®*

Whether planning a meeting, conference, wedding reception, or a special event; we are pleased to provide the details to make your adventure in America's first National Park a memorable one. We aim to provide legendary hospitality through excellent service, pleasant atmosphere, and locally sourced and sustainable offerings.

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

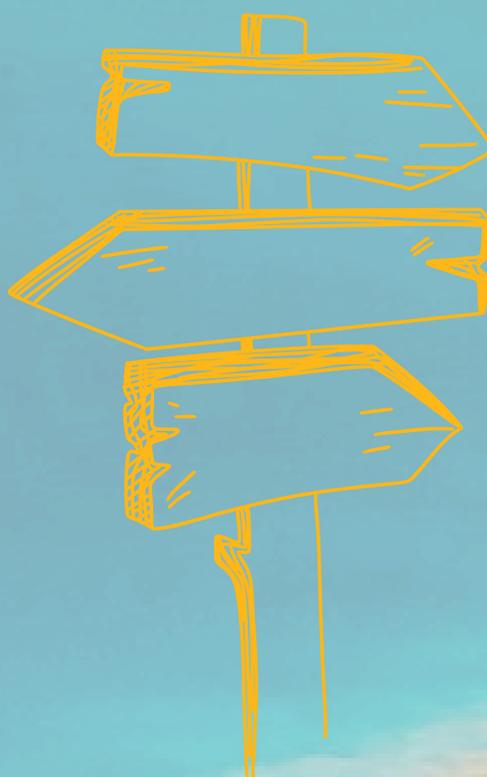




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PARK INFORMATION

Get to Know Yellowstone



Banquets & Conference
Services
(307) 344-5519
ynpcs@xanterra.com

Meeting & Event
Sales
(307) 344-5401
ynpsales@xanterra.com

Special Use Permits
(307) 344-2110
yell_sup@nps.gov





EVENT SPACE

Mammoth Hot Springs

We offer event space at both our Mammoth Hot Springs and Old Faithful locations. Please inquire about availability and rates for other private locations

MAMMOTH HOTEL	ROOM RENTAL		MAXIMUM CAPACITY
	Full Day Half Day		
Canary Conference Room	\$550	\$360	80
Minerva Conference Room	\$475	\$295	70
Opal Boardroom	\$230	\$140	16
Canary & Minerva	\$1000	\$685	150
Full Conference Center	\$1200		150

Capacities listed are for reception arrangements.
Half days are less than 4 hours.





EVENT SPACE

Old Faithful

OLD FAITHFUL
SNOW LODGE

ROOM
RENTAL

MAXIMUM
CAPACITY

Full Day | Half Day

Meeting Room

\$385 \$250

80

Capacities listed are for reception arrangements.
Half days are less than 4 hours.





EQUIPMENT RENTALS

Sight & Sound

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
Dance Floor	\$250

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 an HDMI cable. Please bring an adapter 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 fees.





BREAK SERVICES

Bites & Refreshments

Beverages

COFFEE OR HOT TEA | 60/gallon

regular, decaffeinated, or a selection of teas

HOT CHOCOLATE | 50/gallon

HOT CIDER | 40/gallon

ICED TEA OR LEMONADE | 30/gallon

JUICE | 36/gallon

orange, apple, cranberry, fruit punch

CANNED WATER | 2.25/can

SOFT DRINKS | 3/can

coke, diet coke, sprite, & root beer

INFUSED WATER | 15/gallon

CARBONATED WATER | 3/can

Snacks

ASSORTED PASTRIES | 36/dozen

BOWL OF WHOLE FRUIT | 35

24 pieces

GRANOLA BARS | 30/dozen

MIXED NUTS & DRIED FRUIT |

35/bowl

COOKIES | 30/dozen

lemon or chocolate chip

GOURMET BROWNIES | 40/dozen



BREAKFAST BUFFETS

Per Person

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

All breakfast buffets are served with coffee, hot tea, and orange juice. Add yogurt, cereals, granola, and 2% milk to any buffet for \$4/person

SUNRISE | 32

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

TEDDY'S BREAKFAST | 28

French toast casserole, assorted syrups, scrambled eggs, bacon, sausage, breakfast potatoes, and fresh fruit salad

THE OLD FAITHFUL | 30

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

FRITTATA FEAST | 32

ham & Swiss frittata, roasted vegetables and goat cheese frittata, breakfast potatoes, and fresh fruit salad

THE HAYDEN VALLEY | 35

variety of meats and cheeses, croissants, parfait bar, hard boiled eggs, and assorted baked goods



LUNCH BUFFETS

Per Person

DELI BUFFET | 30

turkey, ham, roast beef, Swiss, pepper jack, cheddar, assorted breads, lettuce, tomato, red onion, chips, condiments, and your choice of two lunch sides

BAKED POTATO & CHILI BAR | 32

chili, corn muffins, baked potatoes, salad greens with a selection of toppings and choice of one side

BARBECUE PICNIC | 36

pulled barbecue pork, barbecue brisket, pulled barbecue chicken, brioche buns, coleslaw, pickles, sliced white onion, and choice of two sides

FAJITA LUNCH BUFFET | 35

beef, chicken, sauteed peppers and onions, stewed black beans, flour tortillas, shredded lettuce, cilantro, lime wedges, pico de gallo, sour cream, guacamole, shredded cheese, choice of one side

*Vegetarian & Gluten Free option may be requested in advance

Sides

seasonal greens salad
greek salad
caesar salad
chicken salad
pasta salad
home-style potato salad
artisan macaroni & cheese
baked beans
sweet pepper slaw
roasted vegetables
roasted potatoes
miniature corn on the cob
roasted red pepper gouda soup

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

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, and two lunch sides

THREE SANDWICH BUFFET | 36
your choice of three sandwiches, and three lunch sides

Sandwich buffets come with condiments, pickle slices, and chips.

CHICKEN CAESAR WRAP

grilled chicken, leaf lettuce, tomato, Caesar dressing, and parmesan

MEDITERRANEAN WRAP ^v

hummus, cucumbers, roasted red pepper, and portabella mushrooms

CHICKEN SALAD CROISSANT

chicken salad with relish & celery, romaine lettuce, and tomato

CLUB CROISSANT

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

All sandwiches served cold

ITALIAN

ham, salami, pepperoni, provolone, red onion, leaf lettuce, and tomato on a hoagie roll

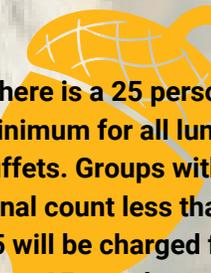
ROAST BEEF, TURKEY

& HAM

roast beef, turkey, ham, Swiss, cheddar, leaf lettuce, and tomato on a hoagie roll

ROAST BEEF on RYE

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



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

***Gluten-free bun or bread available upon request for a surcharge of \$1.50 per meal**





LUNCH PACKAGES

Alternate Venues

Looking for a unique experience in the heart of Yellowstone? Check out one of our private lunch venues for your group. Based on availability. Inquire within for pricing.



CANTINA BY THE LAKE

You'll feel both north and south of the border with this scenic lakeside taco bar. Complete with your choice of fillings, sides, and dessert.

This package requires a minimum of 30 people and can only be offered from 10AM - 2PM.

GEYSER GATHERING

Choose from any one of our lunch buffet options to be shared with your party in our cozy, private dining room located at the Old Faithful Snow Lodge.

This package requires a minimum of 30 people and can only be offered from 12PM - 2PM.



ON THE MOVE

Per Person

DELI BOX LUNCHES | 15.95

includes a canned water, chips, snack, condiments, and one choice of the following meals:

CLUB CROISSANT

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

ROAST BEEF, TURKEY & HAM

roast beef, turkey, ham, Swiss, cheddar, tomato, and lettuce served on a hoagie roll

TURKEY & SWISS CHEESE SANDWICH

turkey, Swiss, tomato, and lettuce served on a hoagie roll

MEAT & CHEESE ASSORTMENT

salami nuggets, prosciutto, alternating cheese cubes, mixed nuts, grapes

CHEESE & FRUIT ASSORTMENT

Babybel cheese, alternating cheese cubes, fresh fruit, mixed nuts

***Gluten-free bun or bread available upon request for a surcharge of \$1.50 per meal**

BOXED BREAKFAST | 12.50

greek yogurt, berries, granola, sugar waffle, juice

AFTERNOON SNACK | 5

whole fruit with fresh baked cookies

WINTER SOUP SERVICE | 8

with crackers, paper bowls, spoons, and napkins

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

per gallon

BARISTA BOX COFFEE | 60

1 GALLON SERVES 16 8 oz. CUPS
coffee or decaffeinated coffee, creamer, sugar, paper hot cups, lids, and napkins

BARISTA BOX HOT CHOCOLATE | 50

1 GALLON SERVES 16 8 oz. CUPS
hot chocolate, paper hot cups, lids, and napkins



PLATTERS

Per Person

All Platters Served Cold

CRUDITÉS | 7

broccoli, cauliflower, cucumber, carrots, celery, sliced red pepper, grape tomatoes, and ranch dip

BRUSCHETTA | 7

baguette slices with fresh mozzarella, chopped tomato, shallot, basil, olive oil, and balsamic glaze

SALSA BAR | 7

tortilla chips, pico de gallo, black bean corn salsa, and guacamole

FRESH SEASONAL FRUIT | 7

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

SMOKED SALMON BOARD | 16

with capers, chopped red onion, chopped hard boiled egg, fresh dill, crème fraîche, and flatbread crackers

MEDITERRANEAN PLATTER | 16

tabbouleh, hummus, baba ghanoush, feta cheese, fire roasted artichokes, roasted red peppers, olives, and naan

CHEESE BOARD | 13

Colby jack, Monterey jack, cheddar, cheese spread, and bleu cheese with crackers, whole grain mustard, and jam

ASSORTED MEAT BOARD | 14

prosciutto, selection of salami, cured meats and served with sliced baguettes

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

HOR D'OEUVRES

Per Dozen

Served hot

BEEF TENDERLOIN SLIDERS | 60

with horseradish aioli and caramelized onions

CRAB CAKE SLIDERS | 55

with lemon caper aioli

BANG BANG SHRIMP | 42

with Bang Bang sauce and green onion

LAMB LOLLIPOPS | 60

with mint chimichurri

SPANAKOPITA | 28

GROUND BEEF SLIDERS | 45

with herb aioli, caramelized onions & arugula

VEGETARIAN SPRING ROLLS | 28

with Thai chili sauce

MINI MEATBALLS | 30

with pomodoro sauce and grated parmesan

CHICKEN WINGS | 36

with buffalo & huckleberry barbecue and ranch

**vegetarian option available by request*

Served cold

REUBEN CROSTINI | 30

with pastrami, sauerkraut, and Thousand Island dressing on rye toast

OLIVE TAPENADE CROSTINI | 26

on toasted baguette

SMOKED SALMON BITES | 40

with crème fraîche, pickled red onion, and crispy capers, served on crostini

CAPRESE SKEWERS | 30

tomato and mozzarella with fresh basil, olive oil and balsamic glaze

WHIPPED GOAT CHEESE

TARTLETS | 30

with honey, fresh thyme, and caramelized onions

COCKTAIL SHRIMP | 36

with cocktail sauce and lemon wedges

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

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



DINNER BUFFETS

Per Person

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 vegan Mediterranean linguine to your dinner buffet for \$5/person

FIESTA TACO BAR | 55

beef, chicken, and jackfruit fajitas, sautéed peppers and onions, black bean ragout, fire-roasted chilis, warm flour tortillas, tortilla chips, pico de gallo, cilantro, lime wedges, sour cream, guacamole, shredded cheese, and chicken tortilla soup

WRANGLER RODEO | 55

barbecue pork ribs, chicken quarters, and jackfruit, Roosevelt baked beans, sweet pepper slaw, herb-roasted potatoes, miniature corn on the cob, and corn muffins

THE FISHING BRIDGE BANQUET | 55

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

PIONEER PICNIC | 60

bison short ribs, blackened salmon, mashed potatoes, roasted broccoli, house salad, and dinner rolls

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

Substitutions for dietary restrictions available upon request





DESSERTS

Per Person

ASSORTED DESSERT BAR | 22

*your choice of **four** of the following:*

lemon or chocolate chip cookies | baklava | éclairs | petit fours | berries with cream

ASSORTED CHOCOLATES AND PETIT FOURS | 15

BREAD PUDDING | 12

served with vanilla ice cream

ASSORTED CHEESECAKES | 10

CHOCOLATE TORTE | 12

COOKIES | 10

lemon or chocolate chip

BAKLAVA | 18

There is a 25 person minimum for all dessert stations. Groups with a final count less than 25 will be billed 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

BEER

Bud Light, Coors, Coors Light, Rainier	5
Huckleberry Madness Ale, Bayner Pilsner, Moose Drool Brown Ale, Bent Nail IPA, Mountain Berry Hard Seltzer	6.25
Athletic Brewing Co. (NA)	6.75
Ranch Hand Hard Cider	7

All beer priced by can

WINE

WHITES

Sparkling Korbel	30
Sparkling Gloria Ferrer	43
Sauvignon Blanc, Chateau Ste Michelle	30
Sauvignon Blanc, Honig	43
Pinot Gris, Henry Estate	31
Riesling, Chateau Ste Michelle	30
Chardonnay, Yellowstone	30
Chardonnay, Rutherford Ranch	48
Chardonnay, Old Faithful	60
White Zinfandel, Beringer	28

REDS

Pinot Noir, Kenwood	30
Pinot Noir, Henry Estate	38
Pinot Noir, King Estate	43
Merlot, Beringer Founders Reserve	38
Red Blend, Dunham 3 Legged Dog	36
Cabernet, Yellowstone 150 th Anniversary	30
Cabernet, The Dreaming Tree	40
Cabernet, Rutherford Ranch	62
Cabernet, Honig	79
Cabernet, Silver Oak - Alexander Valley	176

All wine priced by bottle

*Indicates local offerings

Alcohol selection subject to change due to availability

LIQUOR

VODKA

Gilbey's
Cold Spring Lemon*
Cold Spring Huckleberry*
307*

GIN

Gilbey's
Bombay Sapphire
Great Grey*

WHISKEY/BOURBON

Early Times
Jack Daniels
Crown Royal
Jameson Irish
Knob Creek
Knob Creek Rye
Colter's Run*
Montana 1889*
Wyoming Wilderness

RUM

Castillo Silver
Bacardi Silver
Grand Prismatic Spiced*

TEQUILA

El Jimador
Sauza Hornitos Reposado
Herradura Silver

SCOTCH

Dewar's
Johnnie Walker Black
Glenlivet
Balvenie



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



OUR POLICIES

The Fine Print

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.



OUR POLICIES

The Fine Print

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 7% 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.

PAYMENTS, CANCELLATIONS, AND CREDIT ARRANGEMENTS

Full estimated 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. 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.