

YELLOWSTONE

NATIONAL PARK LODGES

XANTERRA TRAVEL COLLECTION®

CONFERENCE
SERVICES
INFORMATION

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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.

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PARK INFO

yellowstone national park lodges

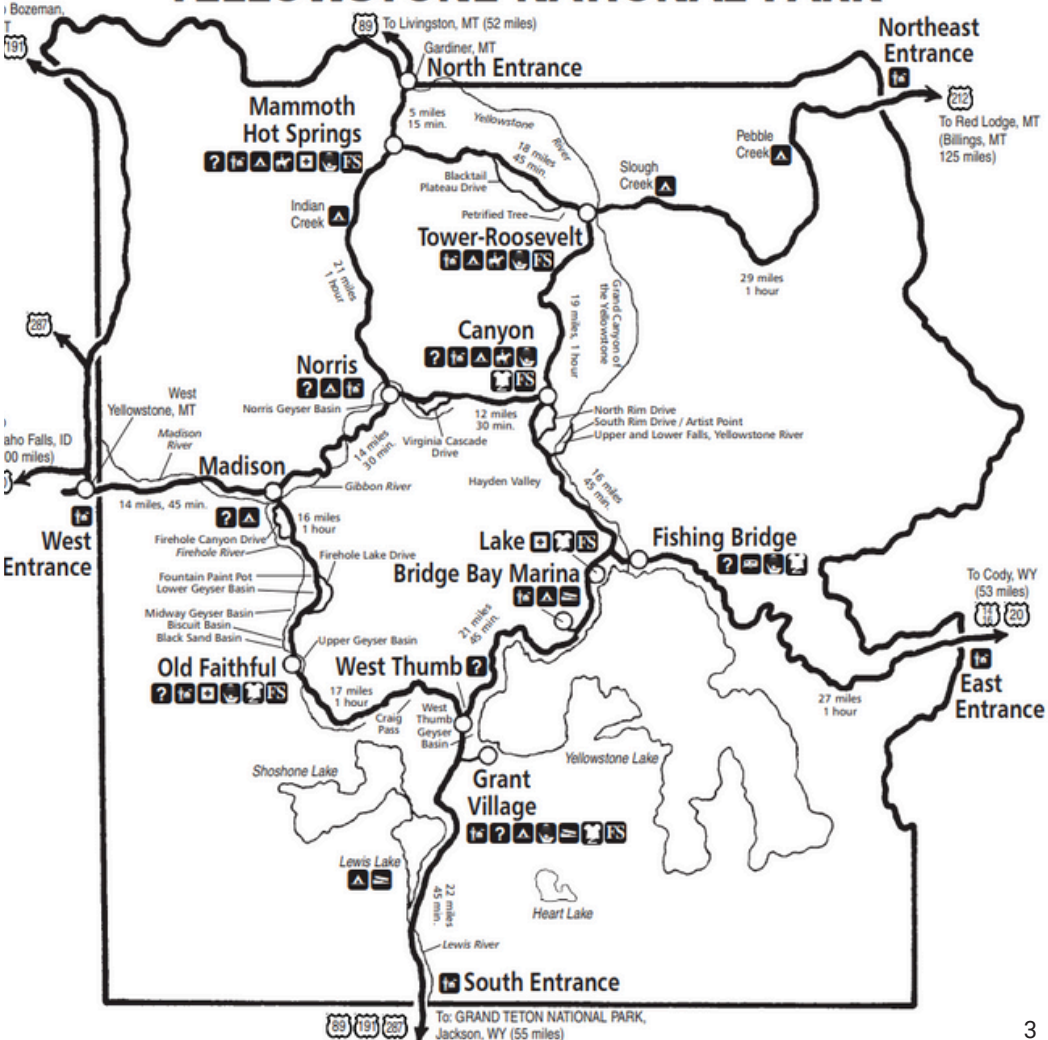
Banquets and Conference Services
(307) 344-5519
ynpcs@xanterra.com

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

national park service

Special Use Permits Office
(307) 344-2110
yell_sup@nps.gov
<http://www.nps.gov/yell/planyourvisit>

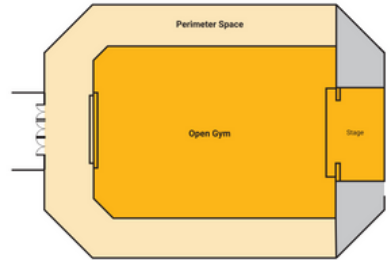
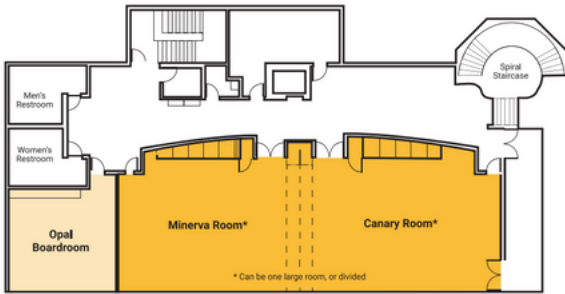
YELLOWSTONE NATIONAL PARK



EVENT SPACE

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
Only available in January, February, September, October, and November		



Recreation Halls have 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.

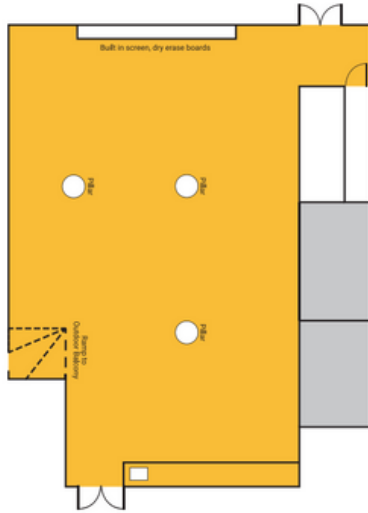
Capacities listed are for reception or theater arrangements.
Half Days are less than 4 hours.



EVENT SPACE

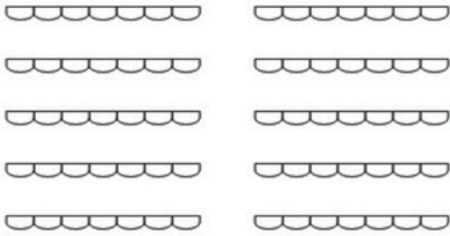
Old Faithful

	ROOM RENTAL Full Day Half Day	Maximum Capacity
OLD FAITHFUL SNOW LODGE Meeting Room	\$300 \$180	80

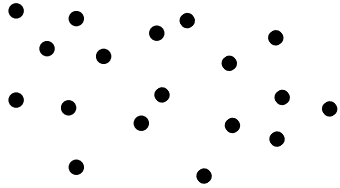


ROOM SET UP

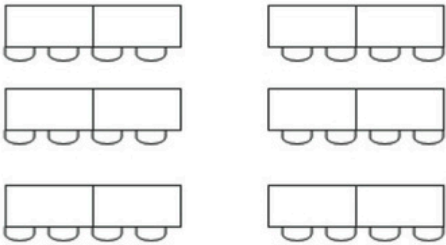
Most spaces can be set up in any of the following arrangements. Capacities vary depending on arrangement.



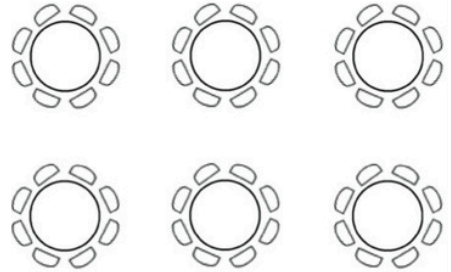
Theater



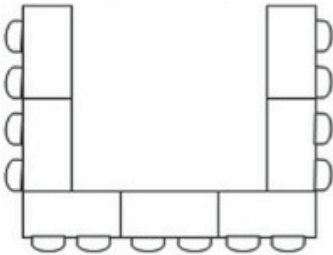
Reception



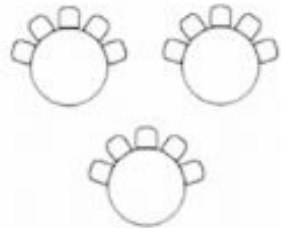
Classroom



Banquet



U-Shape



Crescent Rounds



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 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.



TAKE A BREAK

BEVERAGES

COFFEE OR HOT TEA | 50/gallon

regular, decaffeinated, or a selection of teas

HOT CHOCOLATE | 45/gallon

HOT CIDER | 36/gallon

ICED TEA OR LEMONADE | 26/gallon

JUICE | 36/gallon

orange, apple, cranberry, fruit punch

CANNED WATER | 2.25/can

SOFT DRINKS | 3.00/can

coke, diet coke, sprite, & root beer

INFUSED WATER | 10/gallon

NAKED JUICE SMOOTHIES | 7/bottle



SNACKS

ASSORTED PASTRIES | 30/dozen

BOWL OF WHOLE FRUIT | 35

24 pieces

GRANOLA BARS | 30/dozen

MIXED NUTS | \$74/bowl

serves 50

COOKIES | 26/dozen

BROWNIES | 26/dozen



BREAKFAST BUFFETS

per person

SUNRISE | 28

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

THE OLD FAITHFUL | 28

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

FRENCH COUNTRY | 35

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

GRIDDLE TIME | 30

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

BENNY BAR | 35

Classic eggs benedict, vegetarian florentine benedict, roasted potatoes, and fresh fruit salad

FRITTATA FEAST | 32

sausage, peppers, and onion frittata, bacon, bell pepper, and jalapeño frittata, spinach, mushroom, and swiss frittata, roasted potatoes, fresh fruit salad

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.

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

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 | 30

wild game chili, corn muffins, baked potatoes, sweet potatoes, and salad greens with a selection of toppings

BARBECUE PICNIC | 32

pulled barbecue pork, barbecue brisket, bison bratwurst, caramelized peppers and onions, sauerkraut, selection of buns, your choice of two lunch sides

FAJITA LUNCH BUFFET | 35

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

**Vegetarian option may be requested in advance*

ITALIAN BUFFET | 35

spaghetti and meatballs, chicken alfredo, pesto gnocchi, garlic bread, and your choice of two lunch sides

SIDES

seasonal greens salad
spinach salad
greek salad
caesar salad
quinoa salad
chicken salad
egg salad
pasta salad
home-style potato salad
artisan macaroni & cheese
baked beans
coleslaw
roasted vegetables
roasted potatoes

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

*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.*

served cold

CHICKEN CAESAR

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

CHICKEN CORDON BLEU

roasted chicken, ham, swiss, dijonnaise, 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



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

ON THE MOVE

per person

DELI BOX LUNCHES | 15.95

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

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

BOXED BREAKFAST | 12

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

AFTERNOON SNACK | 5

whole fruit with fresh baked cookies

SOUP SERVICE | 8

seasonal soup, 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 | 50

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

all platters served cold

CRUDITÉS | 7

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

BRUSCHETTA | 7

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

SALSA BAR | 6

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

FRESH SEASONAL FRUIT | 7

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

SMOKED SALMON DIP | 8

with capers, red onion, and flatbread crackers

SMOKED TROUT DIP | 8

with crackers, pickled onion, crispy capers, fine herbs

ARTISAN CHEESE BOARD* | 11

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

**Add artisan meats: prosciutto, soppressata, and salami for 3 per person*

ANTIPASTO BOARD | 8

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

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 cold

DUCK CONFIT CROSTINI | 42

sweet onion jam, gouda

VEGETABLE LETTUCE WRAPS | 29

squash, lemon, herbs, bib lettuce

SMOKED SALMON BITES | 40

with lemon crème fraîche, pickled onion, crispy capers, and flatbread crackers

SMOKED TROUT BITES | 40

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

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

COCKTAIL SHRIMP | 34

with cocktail sauce and lemon wedges

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 glaze

CHICKEN WINGS | 29

with buffalo, barbecue, and ranch



**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*

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, stuffed peppers, Roosevelt baked beans, coleslaw, mashed potatoes, barbecue sauce, chuckwagon corn, and corn muffins

FRONTIER FEAST | 50

bison short ribs, potatoes au gratin, roasted vegetables, mixed greens salad and dinner rolls

OUTLAW | 50

lemon-herb grilled chicken, herb-crust halibut, cauliflower gratin, wild rice pilaf, house salad, 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 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 PORK LOIN | 38

ROAST TURKEY | 35

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

Carving stations include appropriate condiments.

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

DESSERT *per person*

ASSORTED DESSERT BAR | 16

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

bistro cakes | cookies | brownies | éclairs | petit fours | berries with cream | chocolate covered nuts

ASSORTED CHOCOLATES AND PETIT FOURS | 15

FRUIT COBBLER | 10

mixed berry or apple - served with vanilla ice cream

ASSORTED CHEESECAKES | 8

ASSORTED BISTRO CAKES | 8

CARROT CAKE | 8

COOKIES | 6

BROWNIES | 6

There is a 25 person minimum for all carving and 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

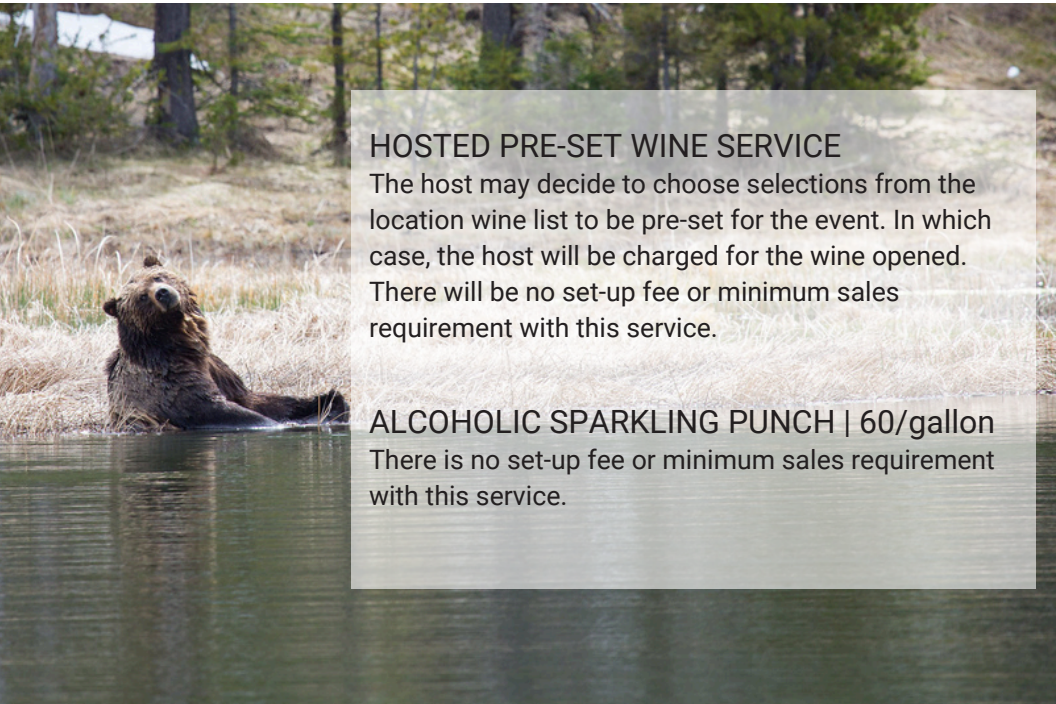
The host may indicate the amount of money to be spent at the bar, once this amount has been reached the bar then converts to a cash bar.

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



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 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.

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.