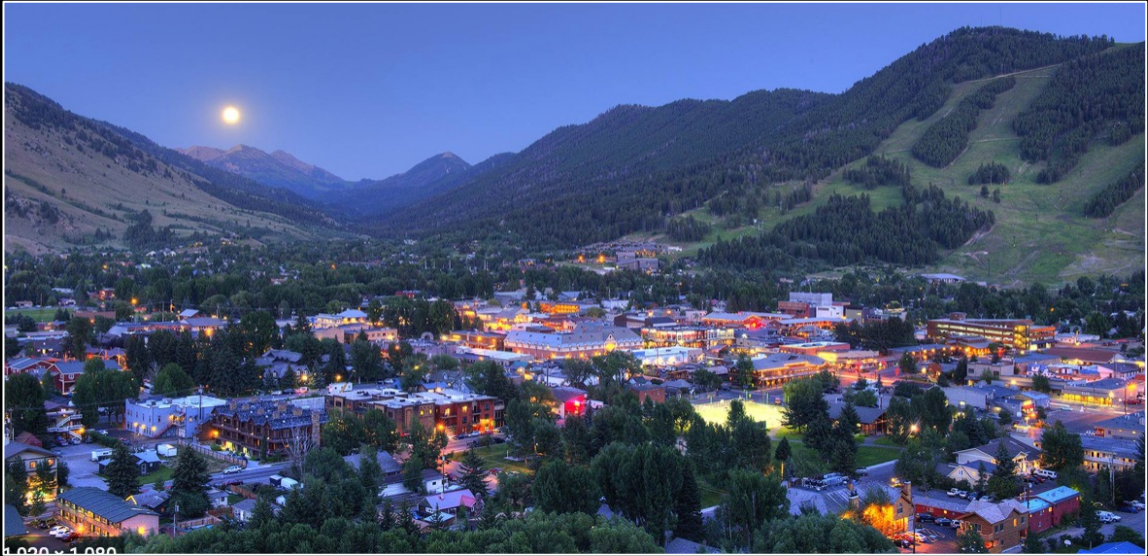




Modern Eclectic Cuisine in the heart of charming Downtown Jackson Hole. Serving fresh, flavorful dishes using local ingredients & our farm products.



72 South Broadway
Jackson Hole, Wyoming
Ali Gul: agul@gathergroupllc.com





LARGE PARTIES & PRIVATE EVENT SPACES

Full Buyout

Winter | 100 seated | 120 cocktail
Summer + Patio | 130 Seated | 150 cocktail

Private Dining Room (“PDR”)

Winter/Summer | 28 seated

PDR + South Dining - Semi-Private

Winter/Summer | 70 seated
**Option to rent bar*

North Dining Semi-Private

Winter/Summer | 30 seated
**Option to rent bar*

Front Patio

Summer | 24 seated

Front Corner Patio

(Cannot Combine Patios)
Summer | 12 seated



Full Restaurant Buy-Out

The entire restaurant can be private & exclusive to your group for an unforgettable experience in historic downtown Jackson Hole.

Private Dining Room

Our private dining room is great for parties who may want a more private experience to separate themselves from the hustle and bustle of our restaurant but still experience our restaurants' exciting ambiance and vibe! Perfect for meetings and intimate dinners.





South Dining - Semi-Private

This space offers an setting that gives your party a separate area of the restaurant. Occupying this space evokes the feeling of being a part of the dining and bar scene, while having your own area to fully enjoy the essence of your party.



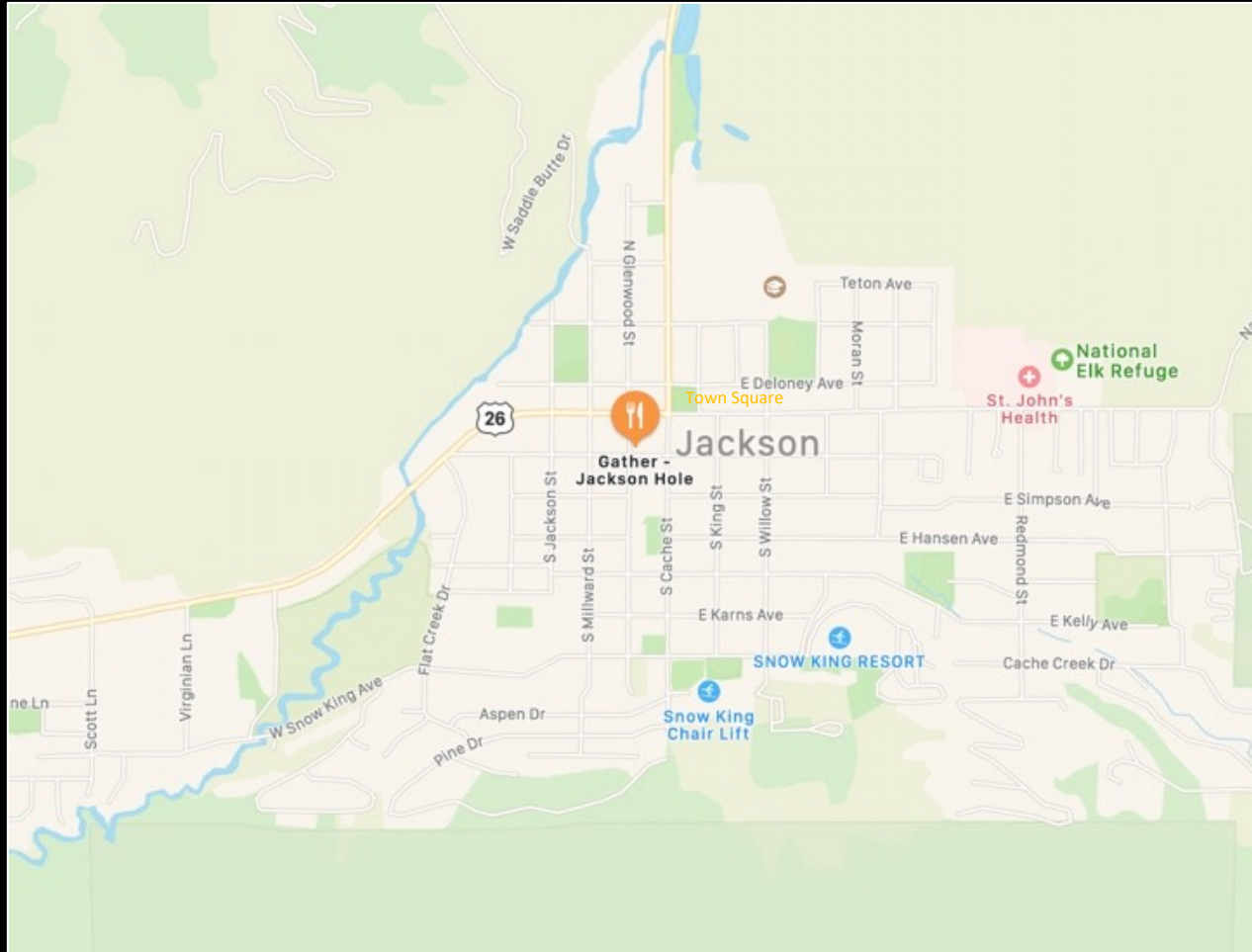
PDR + North Dining Room - Semi-Private

For larger dinner parties, we can combine our private dining room and partition off half of our dining room to accommodate seated dinner parties or cocktail receptions.

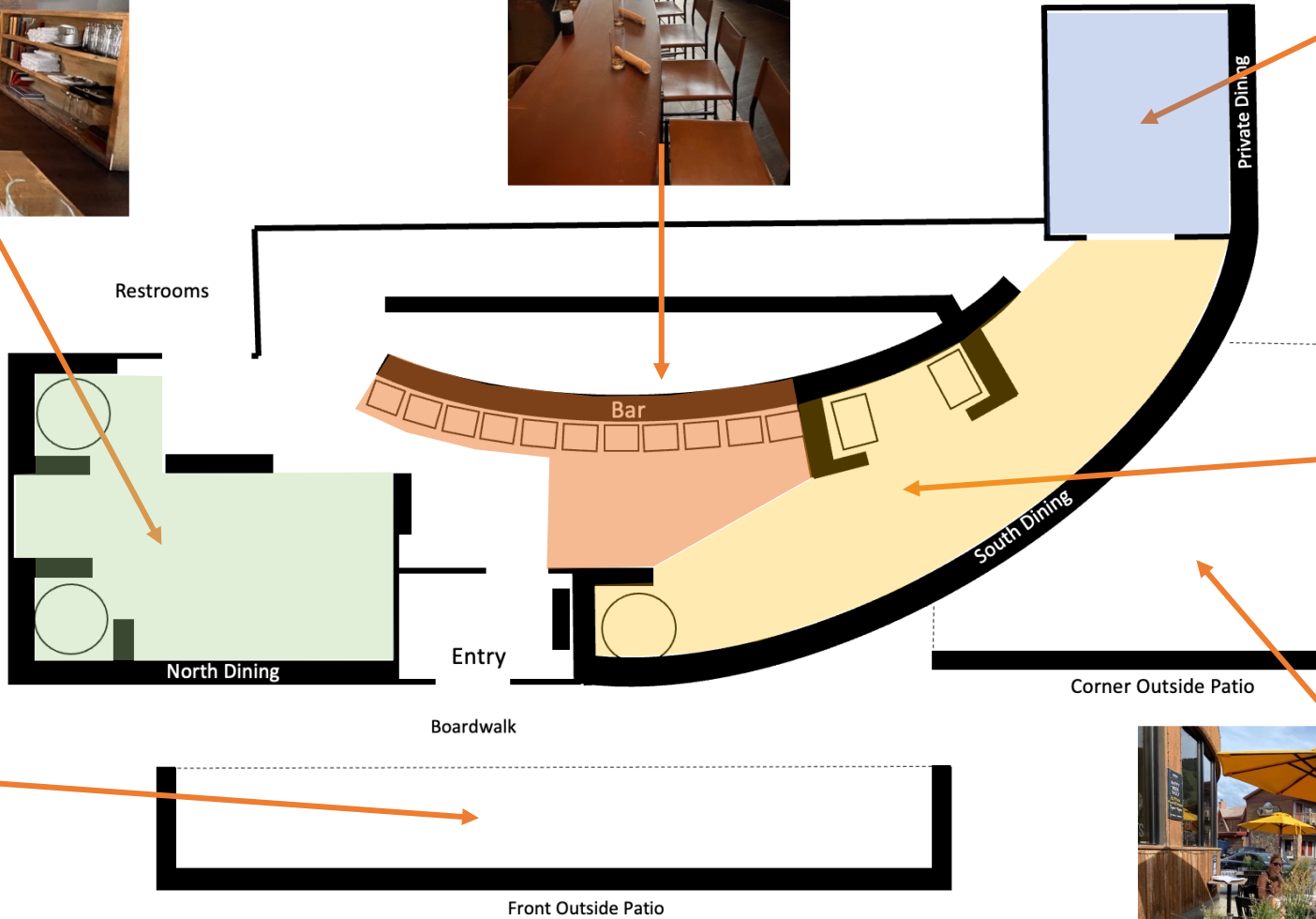
This space offers plenty of room for guests to mix and mingle yet have a large sit-down dinner.

Outdoor Front Patio Looking for a reason to spend more time outside enjoying the weather? Our patio is perfect for hosting an al fresco dinner. Enjoy the outdoor activity of downtown Jackson and the amazing views of Snow King Mountain while dining on our front patio. Perfect for late spring & summer gatherings, you'll be in the perfect spot to soak in the excitement.





Centrally located in the downtown known for its historic charm & shopping. 10 Minutes from the airport and walking distance to hotels.



3
Course

MENU

SALAD

MIXED GREEN SALAD GF
Mixed greens, Charred Onions, Cranberries, Bourbon Cranberry Dressing, Goat Cheese

ENTRÉE (Choice of one)

PAN SEARED SALMON GF
Gather Grown Basil Puree, Roasted Leeks, Blistered Cherry Tomatoes, Caramelized Fennel, Fresh Lemon

KOREAN MARINATED STRIPLOIN GF
Wyoming 2 Mile Ranch Striploin, Bone Marrow Fried Rice, Sweet Soy, Cucumber Pineapple Salad

TRUFFLE PASTA
House Made Pasta, Truffle Cream Sauce, Roasted Mushrooms, Shaved Cheese, Arugula, Perfect Egg

DESSERT

JACKSON DONUT HOLES
Drizzled with Blackberry, Vanilla, and Chocolate Sauces



SEATED GROUP MENU

for parties of 12 or more



MENU

4
Course

STARTER

BRUSSELS SPROUTS
White Balsamic Vinaigrette, Shaved Pecorino, Dried Cranberries,
Toasted Pumpkin Seeds

SALAD

MIXED GREEN SALAD GF
Mixed greens, Charred Onions, Cranberries, Bourbon Cranberry Dressing,
Goat Cheese

ENTRÉE *(Choice of one)*

PAN SEARED SALMON GF
Gather Grown Basil Puree, Roasted Leeks, Blistered Cherry Tomatoes,
Caramelized Fennel, Fresh Lemon

KOREAN MARINATED STRIPLOIN* GF
Wyoming 2 Mile Ranch Striploin, Bone Marrow Fried Rice, Sweet Soy,
Cucumber Pineapple Salad

TRUFFLE PASTA

House Made Pasta, Truffle Cream Sauce, *Morning Dew Local* Roasted Mushrooms,
Shaved Cheese, Arugula, Perfect Egg

FRIED CHICKEN

Red Bird Chicken, 3 Cheese Mornay, Cavatappi Noodles, House Made Hot Sauce,
Heirloom Tomato Jam, Texas Pickles

DESSERT

JACKSON DONUT HOLES
Drizzled with Blackberry, Vanilla, and Chocolate Sauces



MENU

STARTER

BRUSSELS SPROUTS

White Balsamic Vinaigrette, Shaved Pecorino, Dried Cranberries, Toasted Pumpkin Seeds

PORK BUNS

Braised Pork Belly, House Made Bun, Kimchi, Pickled Fresno Chiles

SALAD

MIXED GREEN SALAD GF

Mixed greens, Charred Onions, Cranberries, Bourbon Cranberry Dressing, Goat Cheese

ENTRÉE (Choice of one)

PAN SEARED SALMON GF

Gather Grown Basil Puree, Roasted Leeks, Blistered Cherry Tomatoes, Caramelized Fennel, Fresh Lemon

KOREAN MARINATED STRIPLOIN GF

Wyoming 2 Mile Ranch Striploin, Bone Marrow Fried Rice, Sweet Soy, Cucumber Pineapple Salad

TRUFFLE PASTA

House Made Pasta, Truffle Cream Sauce, *Morning Dew Local* Roasted Mushrooms, Shaved Cheese, Arugula, Perfect Egg

FRIED CHICKEN

Red Bird Chicken, 3 Cheese Mornay, Cavatappi Noodles, House Made Hot Sauce, Heirloom Tomato Jam, Texas Pickles

PORK SHANK (GF Option Available)

Snake River Farms Pork, Carrot Puree, Red Rice & Lentils, Tequila Jalapeño Jam, Tortilla

DESSERT

JACKSON DONUT HOLES

Drizzled with Blackberry, Vanilla, and Chocolate Sauces





72 South Broadway
Jackson Hole, Wyoming
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unlimited drink packages

Craft Cocktails, Featured Wines and Imported & Domestic Beers

Seasonal Local and Tap Beer, Featured Red, White, Sparkling & Rosé selections

Unlimited Beer Selections

Limitations apply

