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# THE BRIDGER RESTAURANTS BUILDING

MOUNTAIN RESTAURANT PROTECTS ITS ENVIRONMENT

**T**he Bridger Restaurants Building, which houses the Couloir Restaurant at the Jackson Hole Mountain Resort in Teton Village, Wyo., sits in Grand Teton National Park at the summit of the Bridger Gondola—one of the most picturesque landscapes in the country. The restaurant exercised the utmost care for its mountain environment by choosing sustainable construction materials and serving seasonal cuisine with ingredients from local vendors.

Structural insulated panels were used for the roof, which lessened the need for dimensional lumber. The expanded polystyrene foam within the SIPs is 100 percent recyclable and chlorofluorocarbon-free. Glue-laminated structural members were used in lieu of heavy timbers from old-growth trees that take years to regenerate. Glulams consist of several small-dimensional lumber pieces glued together. They use renewable material, are stronger than timber, and require less wood.


Much of the structural framing was done in

steel; the heavy-gauge steel members contain more than 90 percent recycled content. The metal roof also is made of steel, and can be recycled after its use. Low-E glazing throughout reduces heat gain in the summer and heat loss in the winter. Tinting helps reduce glare, brightness, and extra heat in the restaurant. Operable windows allow for good ventilation and passive cooling.

In place of a traditional cooling system, the building incorporates an evaporative cooling system that uses about 75 percent less energy to cool the air as typical refrigeration systems. Other green construction features include recycled rubber flooring in the lower level, compact fluorescent lamps, and modular carpet that has 100 percent recyclable, PVC-free backing material.

The restaurant's executive chef, Wes Hamilton, assembles a seasonal menu using products from local vendors and from the surrounding states of Idaho, Montana, and Utah. The menu items use only free-range meat and poultry, fresh fish, and

seasonal fruits and vegetables. Restaurant staff are expected to volunteer with local vendors to better understand the "farm to table" process.

Couloir Restaurant is only one part of Jackson Hole Mountain Resort's overall commitment to sustainability. Using a baseline of the 2007–08 ski season, the resort made a commitment to reduce its total water consumption and solid waste generation by 5 percent and reduce its total greenhouse gas emissions due to electricity use, fuel and propane use, hazardous waste generation, and guest car transportation by 10 percent by the beginning of the 2015 calendar year. 

## JACKSON HOLE MOUNTAIN RESORT

Couloir Restaurant / Teton Village, Wyo.  
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