

# CRYSTAL DINE

**2024**

*prices are subject to change*



# CRYSTAL **PLATED**

# CRYSTAL **BUFFET**

<p><b>BRONZE</b> \$46/adult</p> <p>see Crystal Children for plated options</p>	<p>choice of</p> <ul style="list-style-type: none"> <li>• two hors d'oeuvres</li> <li>• salad</li> <li>• one entrée</li> <li>• seasonal vegetable</li> <li>• starch</li> </ul> <p>complimentary cake cutting and service</p>	<p><b>BRONZE</b> \$54/adult</p> <p>\$16/per child ages 3-12</p>	<p>choice of</p> <ul style="list-style-type: none"> <li>• two hors d'oeuvres</li> <li>• plated or buffet salad</li> <li>• chicken and fish or beef</li> <li>• seasonal vegetable</li> <li>• starch</li> </ul> <p>complimentary cake cutting and service</p>
<p><b>SILVER</b> \$56/adult</p> <p>see Crystal Children for plated options</p>	<p>choice of</p> <ul style="list-style-type: none"> <li>• one culinary presentation</li> <li>• two hors d'oeuvres</li> <li>• salad</li> <li>• two entrées</li> <li>• seasonal vegetable</li> <li>• starch</li> </ul> <p>complimentary cake cutting and service</p>	<p><b>SILVER</b> \$64/adult</p> <p>\$16/per child ages 3-12</p>	<p>choice of</p> <ul style="list-style-type: none"> <li>• one culinary presentation</li> <li>• two hors d'oeuvres</li> <li>• plated or buffet salad</li> <li>• chicken, fish, and beef or pork</li> <li>• seasonal vegetable</li> <li>• starch</li> </ul> <p>complimentary cake cutting and service</p>
<p><b>GOLD</b> \$68/adult</p> <p>see Crystal Children for plated options</p>	<p>choice of</p> <ul style="list-style-type: none"> <li>• two culinary presentations</li> <li>• three hors d'oeuvres</li> <li>• salad</li> <li>• two entrées or one duo entrée</li> <li>• seasonal vegetable</li> <li>• starch</li> </ul> <p>champagne toast</p> <p>complimentary cake cutting and service</p>	<p><b>GOLD</b> \$74/adult</p> <p>\$16/per child ages 3-12</p>	<p>choice of</p> <ul style="list-style-type: none"> <li>• two culinary presentations</li> <li>• three hors d'oeuvres</li> <li>• salad</li> <li>• chicken, fish, and beef or pork</li> <li>• seasonal vegetable</li> <li>• two starches</li> </ul> <p>champagne toast</p> <p>complimentary cake cutting and service</p>
<p><b>PLATINUM</b> \$84/adult</p> <p>see Crystal Children for plated options</p>	<p>choice of</p> <ul style="list-style-type: none"> <li>• three culinary presentations</li> <li>• four hors d'oeuvres</li> <li>• salad</li> <li>• two plated entrées or one duo entrée</li> <li>• seasonal vegetable</li> <li>• starch</li> </ul> <p>champagne toast</p> <p>choose one Crystal Finale for a late night snack</p> <p>complimentary cake cutting and service</p>	<p><b>PLATINUM</b> \$90/adult</p> <p>\$16/per child ages 3-12</p>	<p>choice of</p> <ul style="list-style-type: none"> <li>• two culinary presentations</li> <li>• four hors d'oeuvres</li> <li>• salad</li> <li>• chicken, fish, and beef or pork</li> <li>• seasonal vegetable</li> <li>• two starches</li> </ul> <p>champagne toast</p> <p>choose one Crystal Finale for a late night snack</p> <p>complimentary cake cutting and service</p>

Prices do not include 21% service charge and 6% sales tax.

# CRYSTALPRESENTATIONS

## *chilled*

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**ARTISAN CHEESE BOARD** chef's selection of gourmet cheeses with fresh grapes, berries, and flatbread crackers

**CHARCUTERIE & CHEESE** chef's selection of gourmet artisan cheeses, specialty charcuterie, grapes, berries, fig preserves, and assorted crackers

**FRUIT & BERRIES** a display of pineapple, cantaloupe, honeydew melon, strawberries, grapes, and berries with French vanilla yogurt dip

**FARMERS HARVEST CRUDITÉS** seasonal fresh vegetables, roasted red pepper hummus, and ranch dip

**MEXICAN DIPS** guacamole, salsa verde, salsa roja, queso, and black bean dip with natural white corn tortilla chips

**ANTIPASTO** a variety of olives, Boursin-stuffed peppadew, roasted tomatoes, pepperoncini, balsamic grilled squash, onions & asparagus, peppers, hummus, grain mustard, and pesto

**MEDITERRANEAN ANTIPASTO** grilled seasonal vegetables, balsamic glaze, olives, feta cheese, hummus, roasted eggplant, and warm pita bread

## *warm*

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**BLUE CRAB & GOUDA FONDUE** blue crab immersed in a cheesy fondue with fresh fried pita chips

**BRIE EN CROÛTE** creamy French Brie wrapped in puff pastry with Michigan apples, served warm with glazed figs, fresh berries, and assorted crackers





# CRYSTAL HORS D'OEUVRES



*warm*

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**COCONUT SHRIMP** with sweet chili dipping sauce

**BACON-WRAPPED SCALLOPS**

**DUCK WONTONS** with sweet soy scallion dipping sauce

**KIELBASA IN PUFF PASTRY** with stone-ground mustard

**GRILLED BEEF SATAY** with peanut chili glaze

**PEAR & BRIE CRISP PHYLLO ROLLS**

**ARTICHOKE & BOURSIN CHEESE BITES**

**GRILLED CHICKEN SATAY** with peanut chili glaze

**THAI VEGETABLE SPRING ROLL** with sweet chili dipping sauce

*chilled*

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**HOISIN CHICKEN WONTON CUPS** with cilantro

**ROASTED TOMATO & FRESH BASIL CROSTINI** with Boursin cheese

**DRIED CHERRY PHYLLO TARTLET** with goat cheese

**SMOKED WHITEFISH MOUSSE CROSTINI** with micro basil

**SMOKED NORWEGIAN SALMON & BOURSIN CROSTINI** with fresh dill and caviar

**SESAME-CRUSTED TUNA WONTON CRISP** with chipotle aioli and wakame

**SEARED FLANK CROUSTADE** with Boursin, caramelized onion, and microgreens

*Additional \$25/server per hour for butlered hors d'oeuvres.  
One server per 50 people is recommended.*



# CRYSTALBEGINNINGS

## *salads*

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### **CAESAR**

romaine lettuce, shaved Parmesan, cherry tomatoes, focaccia croutons, Caesar dressing

### **MARKET GREENS**

crisp cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, choice of dressing

### **CRYSTAL CAPRESE**

beefsteak tomatoes, roasted beets, mozzarella, fresh basil, candied pistachios, baby greens, 18-year balsamic reduction & gremolata oil drizzle

### **BABY SPINACH**

soft-boiled egg, bacon, candied pecans, dried cherries, tarragon mustard vinaigrette

### **CRYSTAL CHOP SALAD**

organic bibb & romaine, green onions, cherry tomatoes, egg, Cajun candied almonds, diced cucumber, blue cheese, red wine vinaigrette

## *SOUPS | \$5/guest*

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A homemade soup course can be added

### **ROASTED TOMATO BASIL BISQUE**

### **CREAM OF POTATO & LEEK**

### **CHICKEN NOODLE**

### **BEEF BARLEY**

### **ROASTED BUTTERNUT SQUASH**





# CRYSTAL **ENTRÉES**



# CRYSTAL **ENTRÉES**

## *poultry*

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### **CHICKEN & FOREST MUSHROOMS**

char-grilled chicken breast, sautéed mushroom Boursin supreme sauce

### **ROASTED CHICKEN CAPRESE**

fresh mozzarella, cherry tomato & basil relish, balsamic reduction

### **CHICKEN WELLINGTON** *(plated only)*

puff pastry-wrapped chicken breast, asparagus, mushroom & onion duxelle, apple & Brie cream

## *beef & pork*

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### **BISTRO STEAK**

wild mushroom demi-glace or Gorgonzola artichoke cream sauce

### **CHAR-GRILLED FILET OF BEEF**

center-cut, cognac green peppercorn demi-glace  
*available for Gold & Platinum plated packages only*

### **LEELANAU PORK TENDERLOIN**

bacon-wrapped, seared with cherry apple ginger chutney

### **CHOICE OF VEGETABLE**

- seasonal local vegetables
- sautéed green beans & julienne carrots
- julienne summer vegetables
- grilled squash, zucchini, red onion, & peppers

## *fish*

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### **BLACKENED SCOTTISH SALMON**

pan seared, hoisin glaze, fresh pineapple mango pico

### **PARMESAN & PANKO-CRUSTED WHITEFISH**

basil pesto rubbed, roasted tomato beurre blanc

### **BLACKENED RED SNAPPER**

pan seared, crab lemon butter sauce

### **COCONUT-CRUSTED WALLEYE**

seared and baked Great Lakes fish, jalapeno mango salsa

## *vegetarian*

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### **VEGETABLE PAELLA**

saffron-infused risotto, roasted mushrooms, tomatoes, artichokes, squash, zucchini, spring peas, fresh shaved Parmesan

### **HONEY BEET RAVIOLI**

goat cheese, sautéed roasted garlic, mushrooms, almonds, basil, Pecorino Romano, wine sauce

### **QUINOA-STUFFED POBLANO**

Southwest vegetable quinoa with crumbled feta, cilantro lime coulis

### **CHOICE OF STARCH**

- saffron couscous pilaf
- roasted garlic mashed potatoes
- mushroom & roasted tomato risotto
- cherry & pecan wild rice pilaf
- roasted red bliss potatoes with rosemary & thyme



# CRYSTALDUETS

## *duo entrées*

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### **COCONUT-CRUSTED WALLEYE | PETIT SIRLOIN FILET**

seared and baked Great Lakes fish, jalapeno mango salsa; sirloin filet with wild mushroom demi-glace

### **BLACKENED SCOTTISH SALMON | CHICKEN & FOREST MUSHROOMS**

Pan seared, hoisin glaze, fresh pineapple mango pico; char-grilled chicken breast, sautéed mushroom Boursin supreme sauce

### **PETIT FILET | JUMBO SHRIMP**

grilled beef filet with wild mushroom demi-glace; skewered and blackened jumbo tiger shrimp with pineapple salsa  
*available for Gold & Platinum packages only*

### **PETIT SIRLOIN | ROASTED CHICKEN CAPRESE**

char-grilled beef sirloin with wild mushroom demi-glace; roasted chicken with fresh mozzarella, cherry tomato & basil relish, balsamic reduction



# CRYSTALCHILDREN



## *children's plated menu | \$16/child*

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*For ages 12 and under. Price includes choice of one entrée. All children's entrées are served with apple slices, vegetable, and a choice of milk or juice.*

### **HOMEMADE MACARONI & CHEESE**

### **CHICKEN TENDERS WITH RANCH DRESSING & FRENCH FRIES**

### **SPAGHETTI & MEATBALLS**

### **MINI PIZZAS**



# CRYSTAL ENHANCEMENTS

## *chef's butcher block*

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**PRIME RIB OF BEEF** / \$550, serves 25

garlic and salt crusted, with Cabernet jus lié and horseradish sauce

**FILET MIGNON** / \$450, serves 20

roasted whole with fresh herbs, garlic, and sea salt, with a wild mushroom demi-glace and horseradish sauce

**WHOLE ROASTED BREAST OF TURKEY** / \$200, serves 30

with cranberry-orange relish and natural pan jus

**HONEY-GLAZED HAM** / \$275, serves 75

brown sugar, honey, and Dijon-glazed ham with a cherry-peach chutney and stone-ground mustard

**TOP ROUND OF BEEF** / \$350, serves 50

garlic and rosemary rubbed, au jus, horseradish sauce

all served with ciabatta rolls

*Chef-attended carving station: \$75/hour, minimum 2 hours.*



# CRYSTAL ENHANCEMENTS

## stations

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### **SEAFOOD SAUTÉ** / \$26/guest

Maryland lump blue crab cakes, jumbo tiger shrimp, and sea scallops sautéed tableside, served with spicy horseradish sauce, pineapple citrus melon salsa, chipotle lime aioli, and savory cabbage slaw

### **POTATO BAR** / \$20/guest

roasted garlic mashed potatoes, herb-roasted fingerling potatoes, roasted sweet potato fries, goat cheese, cheddar cheese, bacon, chives, and truffle aioli

### **CAESAR SALAD STATION** / \$15/guest

crisp hearts of romaine, garlic croutons, freshly grated Parmigiano-Reggiano cheese, and our classic Caesar dressing tossed to order and topped with your choice of grilled chicken breast, seared garlic shrimp, imported olives, and roasted tomatoes



### **PASTA STATION** / \$22/guest

choice of two:

- farfalle bowtie pasta with grilled chicken, sweet peas, button mushroom, and alfredo with fresh herbs
- penne pasta with shrimp, diced bell peppers, diced tomatoes, and pesto cream with fresh herbs
- cheese tortellini with smoked bacon, fresh spinach, roasted zucchini, and smoked marinara with fresh herbs
- orecchiette with three-cheese Mornay, topped with spinach, roasted tomatoes, and your choice of grilled andouille sausage or grilled chicken

served with Italian breadsticks, chili flakes, and shaved Parmesan

*Chef-attended stations: \$75/hour, minimum 2 hours.*



# CRYSTALSWEETS

## **APPLE CIDER BAR** / \$10/guest

Michigan warm apple cider, homemade glazed and cinnamon donut holes, caramel, and cinnamon sticks (refreshed for 2 hours)

## **CANDY APPLE BAR** / \$12/guest

three kinds of local apple slices, hot caramel, hot fudge, nuts, sprinkles, Nutella, peanut butter, M&Ms, crushed pretzels; includes skewer sticks to create your own candy apple (refreshed for 2 hours)

## **S'MORES BAR** / \$12/guest

a variety of mini s'more desserts including peanut butter s'mores bars, s'mores trifle, s'mores Rice Krispies, s'mores cups, and s'mores cupcakes (refreshed for 2 hours)

## **BANANAS FOSTER FLAMBÉ** / \$12/guest

bananas flambéed with dark rum, brown sugar, and butter, served over premium vanilla ice cream (chef-attended)

## **ICE CREAM SOCIAL** / \$10/guest

hand-scooped chocolate and vanilla bean ice cream, warm fudge and caramel, fresh sliced strawberries, peanuts, sprinkles, M&Ms, and whipped cream

## **MINI DESSERT STATION** / \$16/guest

includes up to four of the following: chocolate oblivion, NY-style cheesecake, tiramisu, homemade carrot cake cupcakes, assorted crème brulée, graham strawberry parfaits, and key lime shooters

*Chef-attended stations: \$75/hour, minimum 2 hours.*





# CRYSTAL FINALE

## **SLIDER STATION** / \$17/guest

slow-braised barbecue pulled pork and grilled Angus beef sliders on mini pretzel and bakery buns, served with cilantro cabbage slaw, sliced tomatoes, lettuce, dill pickles, caramelized onion, shredded Michigan cheddar, ketchup, Dijon mustard, and mayonnaise

## **CHICAGO-STYLE HOT DOG STATION** / \$13/guest

steamed poppyseed buns, Vienna all-beef, natural-casing dogs, yellow mustard, neon green sweet relish, chopped onion, tomato wedges, pickle spears, sport peppers, and celery salt; with homemade potato chips



## **STREET TACOS** / \$17/guest

chipotle pork carnitas, pulled chicken tinga, warm corn & flour tortillas, feta cheese, pico de gallo, roasted tomatillo salsa, corn salad, jalapeno criolla slaw

## **PARMESAN PRETZEL BITES STATION** / \$10/guest

mini soft pretzel rolls with Parmesan cheese, served with house cheddar Mornay sauce and yellow or Dijon mustard

## **PIZZA** / \$15/guest

with assorted toppings



# CRYSTAL REHEARSAL

## STEAK FRY

market greens salad: cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, homemade ranch and cherry vinaigrette, homemade rolls, whipped butter

*choice of  
one entrée:*

- New York strip steak / \$45 per guest
- seared Atlantic salmon / \$35 per guest
- surf & turf / \$51 per guest  
*(New York strip & four-oz. grilled Atlantic salmon filet)*

*served with:*

- baked potatoes with sour cream, butter, chopped scallion
- grilled corn on the cob
- strawberry shortcake with whipped cream

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## TASTE OF TUSCANY / \$42/guest

Italian-style mixed greens salad bar with choice of two dressings, an antipasti presentation with a variety of olives, pepperoncini, grilled asparagus & squash, Genoa salami, prosciutto, grain mustard, whipped Boursin, fresh mozzarella, grapes, and flatbread crackers

*choice of  
two entrées:*

- Tuscan-rubbed Angus bistro steak with sun-dried tomato rosemary butter
- Meat Lover's Lasagna with natural beef, fennel sausage, salami, and house basil marinara
- Parmesan Reggiano Alfredo with grilled chicken, spinach, roasted garlic, bacon, red pepper oil, and Parmesan
- chicken saltimbocca with prosciutto, fresh sage, pecorino cheese, and lemon Marsala pan sauce

*dessert:*

- tiramisù

*Chef-attended stations: \$75/hour, minimum 2 hours. \$200 grill delivery charge for events not in Crystal Mountain dining facilities. Buffet dinners are available for groups of 20 or more.*





# CRYSTAL REHEARSAL



## **NORTH COUNTRY BUFFET** | \$40/guest

market greens salad bar with assorted toppings, ranch, balsamic vinaigrette, and Thousand Island dressings

*choice of  
two entrées:*

- BBQ pulled pork with mini pretzel buns
- slow-cooked BBQ brisket with mini pretzel buns
- cherry BBQ glazed ribs
- grilled BBQ chicken
- Southern fried chicken

*choice of two  
accompaniments:*

- minted fruit salad
- grilled corn on the cob
- smoked cheddar mac n' cheese
- Parmesan redskin potato salad
- Southern-style baked beans
- sautéed green beans & julienne carrots
- roasted garlic mashed potatoes
- fresh homemade potato chips

*choice of  
one dessert:*

- homemade fudge brownies
- white chocolate raspberry bread pudding with caramel rum sauce
- Michigan seasonal fruit crisp
- build-your-own strawberry shortcake

## **NORTHERN MICHIGAN FISH FRY** | \$37/guest

market greens salad with crisp cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, homemade ranch and cherry vinaigrette, homemade rolls, whipped butter

crisp fried Great Lakes whitefish or walleye, house-made remoulade, lemon wedges

*served with:*

- grilled corn on the cob
- creamy cabbage vinegar slaw
- Southern-style baked beans
- warm cherry or apple cobbler with ice cream

*Chef-attended stations: \$75/hour, minimum 2 hours. \$200 grill delivery charge for events not in Crystal Mountain dining facilities. Buffet dinners are available for groups of 20 or more.*





# CRYSTALFAREWELL

## CONTINENTAL

sliced fruit tray, assorted muffins, Danish pastries, bagels, fruit preserves, cream cheese, butter, Leelanau Coffee, assorted tea, and juice

Bronze / \$16 per guest

Silver / \$14 per guest

Gold / \$12 per guest

Platinum / \$10 per guest

## SCRAMBLED EGG BAR

scrambled eggs, shredded Michigan cheddar cheese, scallions, house salsa, bacon, sausage, breakfast potatoes, sliced fruit, assorted toast, Leelanau Coffee, assorted tea, juice, and milk

Bronze / \$20 per guest

Silver / \$17 per guest

Gold / \$16 per guest

Platinum / \$12 per guest

## PANCAKES & EGGS

fluffy hotcakes, local maple syrup, scrambled eggs with cheese, bacon, sausage, sliced fruit, whipped cream, butter, Leelanau Coffee, assorted tea, juice, and milk

Bronze / \$20 per guest

Silver / \$17 per guest

Gold / \$16 per guest

Platinum / \$12 per guest

## BLOODY MARY BAR | \$10/drink

your choice of vodka, variety of mixers, and classic and unique garnishes

## MIMOSAS | \$10/drink

sparkling wine with fresh squeezed orange juice



# CRYSTAL DRINKS

**2024**

*prices are subject to change*





# CRYSTALDRINKS

## *package bar service*

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### **CALL BRANDS**

Absolut, Tito's, Malibu, Bacardi, Captain Morgan, Beefeater, Johnny Walker Red, Jim Beam, Seagram's 7, Jack Daniels, Jose Cuervo Especial Gold, Amaretto Di Saronno, Kahlua, Ryan's Irish Cream, Orange Liqueur, and Peach Schnapps; up to seven selections of bottled beer (4 domestic, 3 craft and import) and call wines by the glass.

one hour	\$18 per guest
two hours	\$25 per guest
three hours	\$34 per guest
four hours	\$41 per guest
five hours	\$46 per guest
six hours	\$53 per guest

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### **PREMIUM BRANDS**

Ketel One, Malibu, Bacardi, Tanqueray, 1800 Silver, J&B, Maker's Mark, Crown Royal, Seagram's VO, Canadian Club, Amaretto Di Saronno, Kahlua, Bailey's Irish Cream, Orange Liqueur, and Peach Schnapps. Up to seven selections of bottled beer (4 domestic, 3 craft and import) and premium wines by the glass.

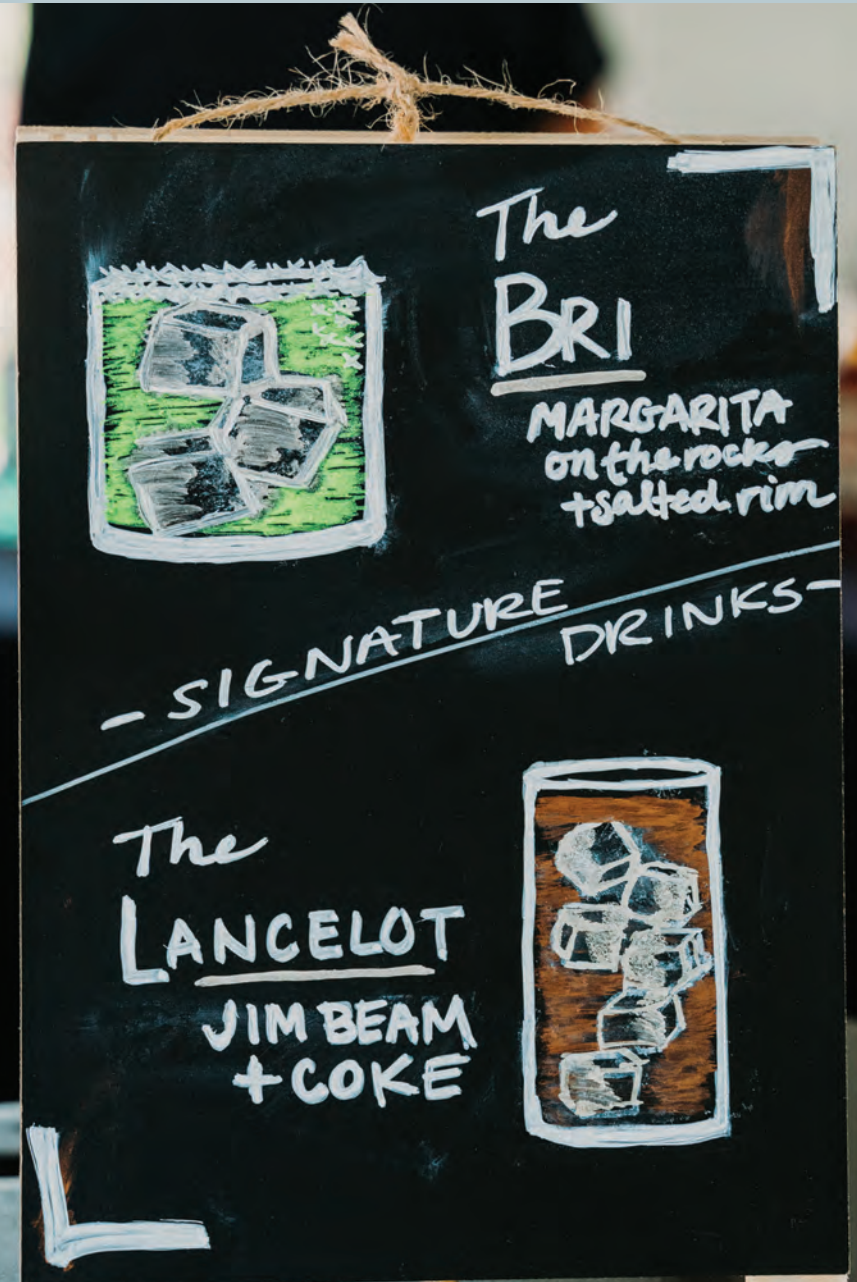
one hour	\$25 per guest
two hours	\$36 per guest
three hours	\$43 per guest
four hours	\$51 per guest
five hours	\$58 per guest
six hours	\$65 per guest

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### **NON-ALCOHOLIC PACKAGE** | \$8/guest

under 21 non-alcoholic bar package includes assorted sodas and juices

*If you request wine or beer that we do not normally have available, you will be billed for the full amount requested. A service charge of 21% and 6% sales tax will be added. (Additional pricing by consumption also available.)*



# CRYSTALDRINKS

## *hosted and cash bar service*

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### **CALL BRANDS**

#### **liquor** | \$7.50/drink

Absolut, Tito's, Malibu, Bacardi, Captain Morgan, Beefeater, Johnny Walker Red, Jim Beam, Seagram's 7, Jack Daniels, Jose Cuervo Especial Gold, Amaretto Di Saronno, Kahlua, Ryan's Irish Cream, Orange Liqueur, and Peach Schnapps

#### **wine**

\$7.50/glass | Crystal Mountain by Rutherford Ranch  
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon

\$9/glass | Black Star Farms Arcturos, Late Harvest Riesling,  
Mark West Pinot Noir

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### **PREMIUM BRANDS**

#### **liquor** | \$9/drink

Ketel One, Malibu, Bacardi, Tanqueray, 1800 Silver, J&B, Maker's Mark, Crown Royal, Seagram's VO, Canadian Club, Amaretto Di Saronno, Kahlua, Bailey's Irish Cream, Orange Liqueur, and Peach Schnapps

#### **wine**

Premium wine is available by the bottle; ask for our current list.

#### **champagne toast** | \$9/glass

Enjoy a celebratory glass of L. Mawby Us sparkling wine with your guests.

*Service charge of 21% and 6% sales tax will be added.  
Additional pricing by consumption also available.  
\$300 setup charge will be added on sales of less than \$500.*





# CRYSTALDRINKS



## **BOTTLED BEER**

**domestic** / \$5/bottle

Bud Light, Coors Light, Michelob Ultra, Miller Lite

**imported** / \$6/bottle

Heineken, Heineken 0.0 (NA), Labatt, Modelo

**craft** / \$6.50/bottle

Bell's Two Hearted, Bell's Oberon (seasonal), Founder's All Day IPA, Stormcloud Rainmaker

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## **HARD SELTZER**

**White Claw** / \$7/can

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## **DRAFT BEER**

kegs are standard American size, or European 5-liter, each keg yields approximately 150 twelve-ounce servings

**domestic** / \$350

**imported** / \$450

**craft** / \$575

craft beer suggestions: Bell's Oberon (seasonal), Bell's Two Hearted, Founders All Day IPA, Stormcloud Rainmaker

*Service charge of 21% and 6% sales tax will be added.*

*Additional pricing by consumption also available.*

*\$300 setup charge will be added on sales of less than \$500.*



Room rental rates and food and beverage minimums are dependent on time of year, anticipated guest count and event space. Changes in your initial requirements may necessitate changes in your ceremony and/or reception space(s), times, dates, meals, or setup. These may require revisions of rental rates, setup, or labor fees. Outdoor events require a back-up indoor space in case of inclement weather. For all outside events, once a weather decision is made, that decision is final.

#### **INCLEMENT WEATHER POLICY**

In the event of inclement weather, a decision regarding the location of events must be made between the client and Conference Services Manager no less than six (6) hours prior to the event start time. Should

the client request a location change within six (6) hours of the start of the event, additional setup fees will apply. Crystal Mountain reserves the right to make the final decision on event locations related to weather issues.

#### **FOOD AND BEVERAGE**

All pricing is subject to change. We reserve the right to make substitutions or add a surcharge should there be a significant change in pricing or product availability.

In order to best serve your guests, a final confirmation of attendance, or guarantee, is required seven (7) business days prior to your event. The guarantee is not subject to reduction after the 7-day deadline. If no



guarantee is received, Crystal Mountain will charge for the expected number of guests indicated on the event order (EO) or the original contract, whichever amount is greater. You will be charged for the actual number of guests served or the guarantee. Guests arriving over and above the guaranteed number and set may be served an alternative menu.

Detailed planning information must be received by Crystal Mountain at least four weeks prior to the event. This includes but is not limited to food and beverage selections and setup requirements. For plated meals with two or more entrée selections, each guest must have their own place card indicating their preferred entrée choice. Final seating arrangements and attendance count must be communicated no later than three business days prior to the event.

A confirmed schedule for the service of the food and beverage must be received at least three business days prior to the event. Food and beverage items will be prepared to be served according to this timeline. Crystal Mountain will not be held responsible for issues with food & beverage service should the client thereafter request or cause a deviation from this timeline. The food prepared is to be consumed at the event and may not be removed from the event due to State of Michigan health laws.

In addition to the Conference Services Manager, a Banquet Captain will be on-hand throughout the evening to accommodate all of your guests during your reception. The Conference Services Manager arrives during setup to ensure the room is properly set, vendors are met and accommodated with any special requests, and any additional information is relayed to the Banquet staff. The Banquet Captain will be on-hand for the duration of the evening to ensure prompt, courteous service throughout the evening until the conclusion of your event.

To ensure safety and comply with state and local health regulations, Crystal Mountain is the only authorized licensee to sell, serve, or furnish liquor, beer, wine or food on the premises, excluding wedding cakes and favors. No food or beverage of any kind is permitted to be brought into any function space at Crystal Mountain.

#### **TAXES AND SERVICE CHARGES**

All food and beverage, audio visual, and equipment needs are subject to a 21% service charge and the current Michigan state sales tax (6%). Room

rental is subject to the current Michigan state sales tax (6%). There is an additional 20% off-site fee for functions outside of the banquet facility. Taxes and service charges are subject to change without notice.

#### **ALCOHOLIC BEVERAGE POLICY**

In Michigan, it is illegal for a person under 21 years of age to purchase, consume or possess alcoholic beverages. Alcoholic beverages may not lawfully be sold, traded or otherwise furnished to a person under the age of 21 years. Crystal Mountain will not serve alcoholic beverages to minors and will require valid identification from all wedding guests, including the bridal party, who wish to purchase or consume alcoholic beverages. No alcohol purchased outside Crystal Mountain will be allowed in Crystal Mountain's function space for consumption.

#### **MENU TASTING**

Crystal Mountain hosts two group tastings each year, in the fall and spring. Complimentary admission to one tasting is provided for the bride & groom. Additional guests may be subject to a fee.

#### **DECOR**

Included in the cost of room rental are tables, chairs, standard white, black or ivory linens for tablecloths (double draped; however these are NOT floor length) and colored napkins of your choice, china, silver, stemware, 9' x 18' dance floor (indoor locations only), and two (2) to three (3) votive candles on each table. Larger dance floors are available for an additional fee. Flowers, decorations, place cards, specialty linens, specialty chairs (covers) and other items may be brought into Crystal Mountain and sourced by an outside vendor. The responsibility for delivery, setup, and timely removal of these items is that of the contract signer, not of Crystal Mountain. All tablecloths and overlays must be at the resort 24 hours prior to the event. All decor items (including flowers, specialty linens, chairs etc.) must be removed from the premises at the end of the event.

Crystal Mountain will not assume responsibility for the damage or loss of any decor items or merchandise left in the event space before or after your function, i.e. gifts, card box, decor, etc. In the unlikely event that any damages to Crystal Mountain should occur as a result of your function, the contract signer shall assume responsibility and all costs associated with these damages.

For additional information on weddings at Crystal Mountain,  
please call our Wedding & Special Events Sales Manager at 844.649.7716

