

CRYSTAL DINE

2026

prices are subject to change



CRYSTAL**PLATED**

CRYSTAL**BUFFET**

<p>BRONZE \$48/adult</p> <p><i>see Crystal Children for plated options</i></p>	<p><i>choice of</i></p> <ul style="list-style-type: none"> • two hors d'oeuvres • salad • one entrée • seasonal vegetable • starch <p>complimentary cake cutting and service</p>	<p>BRONZE \$56/adult</p> <p>\$18/per child ages 3-12</p>	<p><i>choice of</i></p> <ul style="list-style-type: none"> • two hors d'oeuvres • plated or buffet salad • chicken and fish or beef • seasonal vegetable • starch <p>complimentary cake cutting and service</p>
<p>SILVER \$59/adult</p> <p><i>see Crystal Children for plated options</i></p>	<p><i>choice of</i></p> <ul style="list-style-type: none"> • one culinary presentation • two hors d'oeuvres • salad • two entrées • seasonal vegetable • starch <p>complimentary cake cutting and service</p>	<p>SILVER \$67/adult</p> <p>\$18/per child ages 3-12</p>	<p><i>choice of</i></p> <ul style="list-style-type: none"> • one culinary presentation • two hors d'oeuvres • plated or buffet salad • chicken, fish, and beef or pork • seasonal vegetable • starch <p>complimentary cake cutting and service</p>
<p>GOLD \$71/adult</p> <p><i>see Crystal Children for plated options</i></p>	<p><i>choice of</i></p> <ul style="list-style-type: none"> • two culinary presentations • three hors d'oeuvres • salad • two entrées or one duo entrée • seasonal vegetable • starch <p>champagne toast complimentary cake cutting and service</p>	<p>GOLD \$78/adult</p> <p>\$18/per child ages 3-12</p>	<p><i>choice of</i></p> <ul style="list-style-type: none"> • two culinary presentations • three hors d'oeuvres • salad • chicken, fish, and beef or pork • seasonal vegetable • two starches <p>champagne toast complimentary cake cutting and service</p>
<p>PLATINUM \$88/adult</p> <p><i>see Crystal Children for plated options</i></p>	<p><i>choice of</i></p> <ul style="list-style-type: none"> • two culinary presentations • four hors d'oeuvres • salad • two plated entrées or one duo entrée • seasonal vegetable • starch <p>champagne toast choose one Crystal Finale for a late night snack complimentary cake cutting and service</p>	<p>PLATINUM \$95/adult</p> <p>\$18/per child ages 3-12</p>	<p><i>choice of</i></p> <ul style="list-style-type: none"> • two culinary presentations • four hors d'oeuvres • salad • chicken, fish, and beef or pork • seasonal vegetable • two starches <p>champagne toast choose one Crystal Finale for a late night snack complimentary cake cutting and service</p>

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

CRYSTAL PRESENTATIONS

chilled

ARTISAN CHEESE BOARD VG 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 and berries, artisan preserves, and assorted crackers

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

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

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

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

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

warm

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

BRIE EN CROÛTE VG creamy French Brie wrapped in puff pastry with Michigan apples, served warm with Michigan cherry glaze, berries, and assorted crackers



CRYSTAL HORS D'OEUVRES



warm

COCONUT SHRIMP with sweet chili dipping sauce

BACON-WRAPPED SCALLOPS GF

DUCK WONTONS with sweet soy scallion dipping sauce

KIELBASA IN PUFF PASTRY with stone-ground mustard

GRILLED BEEF SATAY GF with peanut chili glaze

PEAR & BRIE CRISP PHYLLO ROLLS VG

ARTICHOKE & BOURSIN CHEESE BITES VG

GRILLED CHICKEN SATAY GF with peanut chili glaze

THAI VEGETABLE SPRING ROLL V with sweet chili dipping sauce

chilled

HOISIN CHICKEN WONTON CUPS with cilantro

ROASTED TOMATO & FRESH BASIL CROSTINI VG with Boursin cheese

DRIED CHERRY PHYLLO TARTLET VG 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

CAESAR

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

MARKET GREENS VG

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

CRYSTAL CAPRESE GF, VG

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

BABY SPINACH GF

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

CRYSTAL CHOP SALAD GF, VG

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

soups | \$7/guest

A homemade soup course can be added

ROASTED TOMATO BASIL BISQUE GF, VG

CREAM OF POTATO & LEEK GF

CHICKEN NOODLE

BEEF BARLEY

ROASTED BUTTERNUT SQUASH GF, VG



CRYSTAL **ENTRÉES**



CRYSTAL ENTRÉES

poultry

CHICKEN & FOREST MUSHROOMS GF

char-grilled chicken breast, sautéed mushroom Boursin supreme sauce

ROASTED CHICKEN CAPRESE GF

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

BISTRO STEAK GF

wild mushroom demi-glace or Gorgonzola artichoke cream sauce

CHAR-GRILLED FILET OF BEEF GF

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

LEELANAU PORK TENDERLOIN GF

bacon-wrapped, seared with cherry apple ginger chutney

CHOICE OF VEGETABLE

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

fish

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 GF

pan seared, crab lemon butter sauce

COCONUT-CRUSTED WALLEYE

seared and baked Great Lakes fish, jalapeno mango salsa

vegetarian

VEGETABLE PAELLA GF, VG

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

HONEY BEET RAVIOLI VG

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

SUMMER ZUCCHINI PASTA GF, V

zucchini, yellow squash, roasted red peppers, spinach, shiitake mushrooms, coconut curry

CHOICE OF STARCH

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

CRYSTALDUETS

duo entrées

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 GF

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

PETIT FILET | JUMBO SHRIMP GF

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 GF

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 | \$17/child

For ages 3-12. Children ages 0-2 are free. 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

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

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

FILET MIGNON GF / \$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 GF / \$200, serves 30

with cranberry-orange relish and natural pan jus

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

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

TOP ROUND OF BEEF GF / \$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

SEAFOOD SAUTÉ / \$28/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 / \$24/guest

choice of two:

- farfalle bowtie pasta with grilled chicken, sweet peas, button mushrooms, 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

RISOTTO STATION GF / \$24/guest

chef attended, jumbo shrimp, andouille, wild mushrooms, chives, roasted butternut squash, roasted tomato, stock, cream, Parmesan, Asiago blend

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 GF, VG / \$12/guest

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

ICE CREAM SOCIAL GF, VG / \$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 VG / \$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 / \$20/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 / \$15/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 / \$18/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 / \$12/guest

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

PIZZA, BREADSTICKS, & WINGS / \$18/guest

with assorted toppings, plain & cheesy breadsticks, boneless chicken wings, marinara, ranch and/or blue cheese

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 / \$49 per guest
- seared Atlantic salmon / \$39 per guest
- surf & turf / \$56 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

dessert:

- strawberry shortcake with whipped cream

TASTE OF TUSCANY / \$46/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:

- tiramisu

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 | \$44/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 | \$39/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 VG

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

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CRYSTALDRINKS

package bar service

All guests 21+ years of age will be included in the Package Bar Service.
Guests under 21 years of age will be included in the Non-Alcoholic Package.

CALL BRANDS

Platinum 7X, Tito's, Malibu, Bacardi, Captain Morgan, Beefeater, Johnny Walker Red, Jim Beam, Seagram's 7, Jack Daniels, Monte Alban Reposado, Amaretto, Coffee Liqueur, Ryan's Irish Cream, Orange Liqueur, and Peach Schnapps; up to eight selections of beer, seltzers, or hard cider, and call wines by the glass. Add a specialty mocktail for \$2 per guest.

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

PREMIUM BRANDS

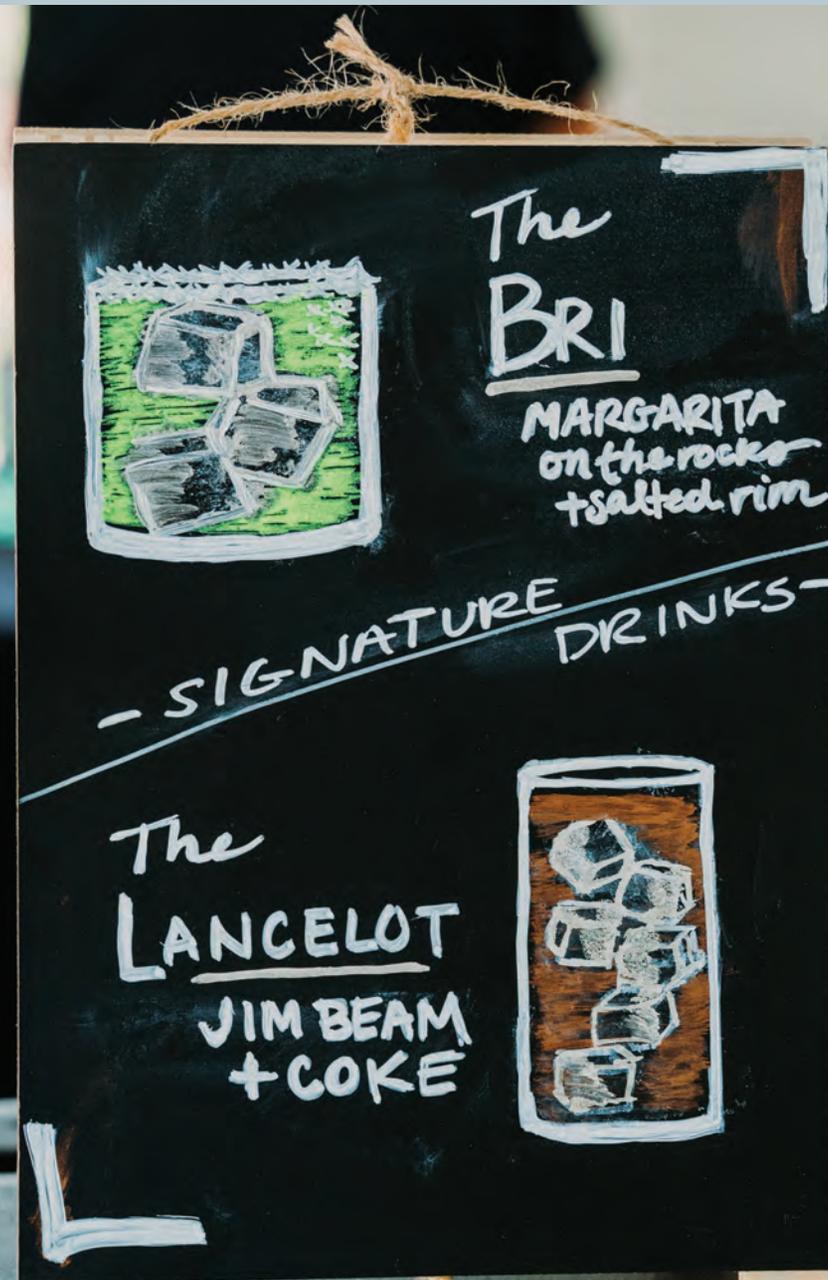
Ketel One, Tito's, Malibu, Bacardi, Tanqueray, Corazon Blanco, Dewar's, Maker's Mark, Crown Royal, Jameson, Amaretto Di Saronno, Kahlua, Bailey's Irish Cream, Orange Liqueur, and Peach Schnapps; up to eight selections of beer, seltzers, or hard cider, premium wines by the glass, and one specialty mocktail.

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

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

CALL BRANDS

liquor | \$7.50/drink

Platinum 7X, Tito's, Malibu, Bacardi, Captain Morgan, Beefeater, Johnny Walker Red, Jim Beam, Seagram's 7, Jack Daniels, Monte Alban Reposado, Amaretto, Coffee Liqueur, Ryan's Irish Cream, Orange Liqueur, and Peach Schnapps

beer

Up to eight selections of beer, seltzers, or hard cider

wine

\$8/glass | Crystal Mountain by Rutherford Ranch
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon

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

PREMIUM BRANDS

liquor | \$9/drink

Ketel One, Tito's, Malibu, Bacardi, Tanqueray, Corazon Blanco, Dewar's, Maker's Mark, Crown Royal, Jameson, Amaretto Di Saronno, Kahlua, Bailey's Irish Cream, Orange Liqueur, and Peach Schnapps

beer

Up to eight selections of beer, seltzers, or hard cider

wine

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

champagne toast | \$10/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, Yuengling

imported / \$6/bottle

Labatt, Modelo

craft / \$6.50/bottle

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

HARD SELTZER/CANNED COCKTAIL

White Claw | \$7/can High Noon | \$8/can Long Drink | \$8/can

HARD CIDER

Blake's Triple Jam / \$7/can

NON-ALCOHOLIC

Stella Liberte NA | \$6

Athletic Brewing Run Wild IPA | \$6.50

Short's Thirst Mutilator Hop Water | \$5

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.

CRYSTALDRINKS



SPECIALTY MOCKTAILS

Tart Cherry Splash

Monin tart cherry syrup, lime juice, ginger beer, garnished with lime & cherry • \$9 per drink

Grapefruit Elderflower Spritz

Monin elderflower syrup, ruby red grapefruit juice, tonic, club soda, garnished with lime • \$9 per drink

No-Jito

Fruit puree, simple syrup, muddled mint, lime juice, topped with club soda, garnished with lime & mint • \$9 per drink

NON-ALCOHOLIC SPARKLING WINE

Zilch Brut Bubbles • \$28 per bottle

*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 three (3) business days prior to your event. The guarantee is not subject to reduction after the 3-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.

Please note: The Wedding Sales and Service Manager is not responsible for the execution of any decor items you bring in. All wedding setup and decorations will be done by hired vendors or the client.

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

