Banquet and Conference Services

Fresh, Healthy, Local
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Critical Dates & Times

Menu selections, details, and estimated attendance counts are due two weeks in advance. A final attendance count must be communicated no later than three business days prior to the event.

Events guaranteed for Saturday and Sunday need to have a guarantee by 12 noon on Tuesday. Billing will be based on the guaranteed count or the actual number of guests, whichever is greater.

Please stay within the agreed-upon time frame for your function. Contact us immediately if your schedule changes and we’ll make every effort to accommodate the request.

Hospitality unit functions must be concluded by 11pm in consideration of other resort guests. All functions in the Lodge or Crystal Center must be concluded by 1am, with the room vacated by 1:30am.

Pricing & Services

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.

All food and beverages must be provided by Crystal Mountain. Michigan state laws prohibit guests from bringing their own alcoholic beverages into a duly-licensed establishment.

All meals are served at a specified serving time and will be left out for no more than one hour. Food prepared is to be consumed at the function and may not be removed from the event.

All prices are per person. There will be a $50 charge for groups less than 10 people on Refreshment & Continental breaks. There will be a $100 charge for groups less than 20 people for breakfast, lunch, or dinner entrées or buffets.

There will be no additional charge for vegetarian dishes with prior notice. Last minute additions will require an extra entrée charge.

Banquet charges are applied to a master bill unless prior arrangements have been made.

We accept most major credit cards. Groups requesting tax-exempt status must submit the appropriate documentation prior to the event.

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.
Banquet & Meeting Rooms

Function rooms are assigned based on the number of anticipated guests. If projected counts increase or decrease, Crystal Mountain reserves the right to change the function room to one more suitable for the event. Crystal Mountain management reserves the right to limit the noise level in function rooms.

No items may be attached to walls, ceilings, or floors in any public space or function room without the prior consent of the Crystal Mountain conference or banquet staff.

All resort buildings at Crystal Mountain are smoke free as of November 1, 2007. Smoking will only be permitted in designated outdoor areas.

The host agrees to conduct the function in full compliance with resort rules and applicable state and federal laws. Crystal Mountain reserves the right to refuse any booking it considers inappropriate or inconsistent with the values, well-being, or reputation of Crystal Mountain.

Outdoor dining space is available for an additional setup charge. Ask your Conference Services Manager for details.

Miscellaneous

The host assumes full responsibility for the conduct of all guests in attendance and for damage to any part of Crystal Mountain premises or for theft of Crystal Mountain property. This also applies to hospitality unit functions. Crystal Mountain is not liable for loss, theft, or damage to property belonging to our guests.

Peak Performance

Crystal offers several ways to bring a healthy balance to your special event. This logo \( \text{PEAK} \) indicates items that focus on using natural ingredients with a balance of proteins, starches, and fruits and vegetables. The Crystal Mountain culinary team is dedicated to providing healthy and tasteful dishes that are prepared from the freshest and least processed ingredients available. These innovative dishes offer an ideal dietary balance of healthy fats, carbohydrates, and lean protein prepared in lighter portion sizes. Sit back, relax, and reward yourself with Crystal’s take on healthier eating.

Dietary Restrictions

Food Allergies: Our chefs are trained to understand the needs and special requirements of those afflicted by food allergies and intolerance for specific components of common foods. Our goal is to provide these guests with a delicious and thoughtfully prepared meal. Please communicate in advance the needs and restrictions of those guests and we will ensure that their meal is not an afterthought.

Vegetarian and Vegan Meals: We understand that in every group of practically any size there will be at least one guest who maintains a meat-free diet. In order to provide these guests with a meal that is in every way as well presented and conceived as the rest of the group, we will need to know some things in advance. First, there are varying degrees of vegetarians that range from those who consume dairy products to those who will not eat honey. We will need to know if these guests fit into one of two categories: Vegetarian (will eat dairy products) or Vegan (will not eat dairy products).

Vegetarian and gluten-free meals provided for special dietary needs are available at the same price as your regular entrée.

Specialty Menus

Special Event Planning: Do you have a unique theme for your event or a special menu you would like to serve for your family reunion or wedding? The Crystal Mountain culinary team and event planners have the experience and expertise to take an idea and create a successful event. Sit down with our chefs, and together we can create a menu that is tailored to your tastes and your budget.
Team Building

Salsa! Salsa! Salsa! (and a little salt on the rim): The list of ingredients used in salsas today is as far reaching as your imagination. From traditional pico de gallo to pineapple-citrus salsa, we will give you the essentials and then turn you loose to create a winner. Just to make sure you are in the right frame of mind we throw in the ingredients to create the perfect margarita and share over 25 delicious margarita recipes.

Classes are one and a half to two hours and require at least ten participants with a maximum of sixty participants. Groups are divided into teams of four to six people. Cost is $55 per participant.

MOUNTAIN LEG RACE - Designed after The Amazing Race Reality TV Show, the group will randomly be split up into teams. The team challenge is to work together efficiently and effectively, making wise choices while following a series of clues around the mountain and completing tasks. Teams will race to check-in points for refreshments and regrouping. Each team will receive points based on the order in which they arrive at each check-in location. The team with the most points at the end of the race wins the trophy. The goal is to finish all tasks! The fun is to finish first!

Cost: starting at $1500 for up to 30 participants, $25 for each additional participant, 2-hour event

CRYSTAL CRAZY OLYMPICS - Show your team spirit with these Crazy Olympics. Olympic event includes an opening ceremony, zany games and relays, such as the Western relay, goofy golf, and duck soup to name a few. The event wraps up with a wacky award ceremony to present medals.

Cost: starting at $550 for up to 50 participants, $15 for each additional participant, 2-hour event

CAMPFIRE - Wrap up your day around a crackling campfire! Our Team Adventure staff will build and tend the fire, supply the seating and marshmallows. Campfires are available in common areas around the resort.

Cost: $125 for up to 2 hours; $175 for up to 2 hours if requiring a portable fire pit

EDGE ADVENTURE COURSE - Crystal Mountain’s newest addition is designed to test your limits. Participants will traverse a Rickety Bridge, jump from Swing to Swing, and balance upon a wire over the Burma Bridge all before stepping out onto the 130-foot zip line across the pool deck. Reserve a 1-hour block, weather permitting. Participants must be at least 52” tall and weigh between 50-250 pounds. Closed-toe shoes required.

Cost: $200 for up to one hour, $100 for each additional hour (can accommodate approximately 15 participants per hour)

Cost: $12 per person with advance reservation during public hours

OUTDOOR LASER TAG - Compete in an exciting session of outdoor laser tag. Minimum age for play is 8 years. Outdoor gear and closed-toe shoes (or boots for winter season) are highly recommended.

Cost: 30-minute session starting at $150 for up to 12 participants, $12 for each additional participant; 60-minute session starting at $250 for up to 12 participants, $15 for each additional participant

PHOTO SCAVENGER HUNTS - Capture an image that fulfills the scavenger hunt requests. Share your photos and win a prize.

Cost: starting at $100 for up to 10 participants, $5 for each additional participant

For the full list of activities, please contact your Conference Services Manager.
Spa & Wellness - Corporate Relief Menu

Our Corporate Relief Menu offers a number of ways to enhance your meeting experience with Spa & Wellness. A spa coordinator will work closely with your group planner to offer services specific to your needs and attend to every detail to ensure your stay is relaxing and rejuvenating.

CHECK-IN EVENTS - Chair Massage or Mini-Spa Service Stations make a classy addition to your group’s registration period.
- $85 per hour per station plus gratuity & service fee
- Station Options: Chair Massage or Hand & Arm Massage
- Flat $25 set up fee applies.
- Cancellation Policy: 100% if cancelled less than 72 hours in advance.

REJUVENATION BREAKS - Relaxation Stations featuring chair massages during meeting breaks rejuvenate and refresh attendees for their next session. Ask about adding a sponsorship to massage stations to promote your brand during breaks or lunches.
- $85 per hour per station plus gratuity & service fee
- Station Options: Chair Massage, Wrist Relief, Aromatherapy, Handshake Maintenance & Eye Revive
- Flat $25 set up fee applies.
- Cancellation Policy: 100% if cancelled less than 72 hours in advance.

WAKE UP! - Start off the day with a group hike, fitness class, or yoga session. A great way to start the morning! Add a Stretch Break led by one of our certified trainers to a mid-afternoon meeting to wake up your team.
- Group Fitness Class, 50-min Boot Camp, Yoga, or Total Core: $50 per 10 people
- Large Group Yoga Class in Crystal Center, 50 min: $100 per 20 people
- Group Mountain Hike or Guided Run, 50 min (April – Nov): $50 per 15 people
- Stretch Break, 15 min
- Cancellation Policy: 100% if cancelled less than 72 hours in advance.

SPA RECEPTIONS - Welcome your attendees to Crystal Spa for an opportunity to network in a relaxed setting while indulging in mini services after a long day of meetings. Starting at $300
- Max 50 guests
- Cancellation Policy: 50% for cancellations within 30 days. 100% for cancellations within 14 days.
- Amenity Access, Mini Spa Services and Food & Beverage can be included for additional fees.

SPA SERVICES - Treat your attendees to time away from hectic pace of daily schedules. Our Corporate Spa Packages are designed specifically for our busy meeting guest and are available for groups master billing services for twelve or more guests.
- Quick Fix Package - Each attendee receives their choice of two mini spa experiences - chair massage, wrist relief massage, foot moisturizing treatment, age corrective hand renewal, or collagen facial mask. Includes access to enjoy spa amenities during the group time block.
  - $45 per person plus gratuity and service fee
- Stress Buster Package - Each attendee receives their choice of one 40-minute spa service—relaxation massage, customized facial, healing sleep experience, or spa pedicure. Includes access to spa amenities during the group time block, organic teas, and snacks. Wine and craft beer may be added on for an additional fee.
  - $75 per person plus gratuity and service fee
- Corporate Detox Package - Each attendee receives their choice of one 80-minute spa service—relaxation massage, customized facial, spa pedicure or spa manicure. Includes access to spa amenities for the day, organic teas and snacks, and one antioxidant packed Matcha Shot or Iced Matcha per guest. Wine, craft beer, and service enhancements may be added on for an additional fee.
  - $135 per person plus gratuity and service fee
- Cancellation Policy: 100% if cancelled less than 72 hours in advance.

Cancellation Policy: 100% if cancelled less than 72 hours in advance.
SPA BUYOUTS - The ultimate give back to your team! Reserve the spa as your own private space to relax or meet, exclusively for your attendees. Full- or half-day option available; includes up to 124 total 50-minute spa treatments.

- Spa Buyout pricing includes gratuity.
- Cancellation Policy: 50% for cancellations within 30 days. 100% for cancellations within 14 days.

FULL DAY, 8 Hours: $12,000 Includes up to 124 total 50-minute treatments:
- 63 Customized Massages, 7 Body Treatments, 24 Organic Facials, 30 Pedicures or Manicures

HALF DAY, 4 Hours: $6,500 Includes up to 68 total 50-minute treatments:
- 36 Customized Massages, 4 Body Treatments, 12 Organic Facials, 16 Pedicures or Manicures

SPA CREDITS - Provide each of your attendees with a master billed credit to spend at Crystal Spa. They simply book their own services and are responsible for any remaining balance. Available in any dollar amount.

GIFT CERTIFICATES - Give the ultimate gift of appreciation to your executives, team leaders, or attendees. Spa Gift Certificates are perfect for employee rewards, incentives, perks, raffles, stress management, or just to say ‘good job’! Available in any dollar amount.

CUSTOMIZED GROUP OFFERING - A customized treatment or special can be created just for your group. Attendees are welcome to enjoy these spa services on their own time and expense.

An 18% gratuity and 2% spa services fee will be added to all spa services.
# Refreshment Breaks

The Coffee Break & Morning Beverage Service are based on four hours of service. Pricing is per person.

## Coffee Break
Leelanau Coffee Roasting Company's regular and decaffeinated coffee, assorted teas $6

## Morning Beverage Service
Leelanau Coffee®, decaffeinated coffee, and assorted teas
Chilled orange and cranberry juice $8

## Beverages a la Carte

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Leelanau Coffee® (regular and decaffeinated)</td>
<td></td>
</tr>
<tr>
<td>Pot – 6 mugs</td>
<td>$14.00</td>
</tr>
<tr>
<td>Gallon – 14 mugs</td>
<td>$25.00</td>
</tr>
<tr>
<td>Assorted Herbal and Regular Tea Selections, each</td>
<td>$2.25</td>
</tr>
<tr>
<td>Bottled Water, each</td>
<td>$2.75</td>
</tr>
<tr>
<td>Assorted Juices and Blends, each</td>
<td>$2.75</td>
</tr>
<tr>
<td>Coke® products, each</td>
<td>$2.50</td>
</tr>
<tr>
<td>Iced Tea</td>
<td></td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td></td>
</tr>
<tr>
<td>Lemonade</td>
<td></td>
</tr>
<tr>
<td>Hot or Cold Spiced Cider</td>
<td></td>
</tr>
<tr>
<td>Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td></td>
</tr>
<tr>
<td>16 servings</td>
<td>$25.00</td>
</tr>
<tr>
<td>50 servings</td>
<td>$60.00</td>
</tr>
</tbody>
</table>
Break Service by the Dozen

- Slices of banana bread
- Whole fresh fruit (apples, bananas, and oranges)
- Granola bars
- Chocolate chip cookies
- Fudge brownies
- Luscious lemon bars
- Bags of hot buttered popcorn
- Hard-boiled, local, free-range eggs

$21 PER DOZEN

- Assorted pastries
- Assorted scones
- Assorted muffins
- Flaky croissants and preserves
- Individual Greek yogurts
- Chocolate-dipped strawberries
- Chocolate-dipped Oreo cookies
- Assortment of fresh gourmet cookies
- Assorted candy bars

$29 PER DOZEN

- Jumbo cinnamon rolls
- NY bagels with cream cheese and whipped butter
- Ham, spinach, & cheddar quiche
- Fresh fruit kabobs with yogurt dip
- Assorted cold cereals and milk
- Crystal energy bars
- Assorted chocolate truffles

$36 PER DOZEN

- Ham and egg croissant with cheese
- Sausage and egg biscuit with cheese
- Bacon and egg english muffin with cheese
- Ham and egg bagel with cheese
- Ice cream novelties

$48 PER DOZEN
The All-Day Break  $22 per person

Morning
Freshly baked muffins and scones with whipped butter, honey, and fruit preserves
Fresh fruit display and individual Greek yogurts
Leelanau Coffee®, regular and decaffeinated coffee, and assorted teas

Mid-Morning
Continued coffee service
Assorted Coke products and bottled water
Whole fresh seasonal fruit

Afternoon
A selection of freshly baked chocolate chip cookies and brownies
Assorted Coke products and bottled water

Crystal Rejuvenation  $14 per person
Seasonal fruit skewers, yogurt dipping sauce, make-your-own trail mix (assorted peanuts, cashews, almonds, pistachios, dried cranberries, golden raisins, dried cherries, white and dark chocolate chunks), infused water, and iced green tea

Movie Time  $12 per person
Movie theater style popcorn, caramel corn, nacho station, jalapenos, pico de gallo, spiced queso, Twizzlers, M&Ms, Skittles, and icy cold assorted sodas

Sweet Tooth  $12 per person
Chocolate-Covered Raisins, Snickers, Gummy Bears, Skittles, M&Ms, Reese’s Cups, and icy cold assorted sodas and bottled water

Assorted Snacks
(serves 25 people)
Homemade potato chips & French onion dip $50
Parmesan pretzel bites & mustard dip $75
Popcorn $20
Crystal’s trail mix $45
Party mix $30
Honey-roasted peanuts $23
Breakfast
Continental Breakfasts

• Based on two hours of service.
• All continentals include Leelanau Coffee®, assorted tea, and chilled juices.

The Continental
Selection of fresh baked muffins and Danish served with fruit preserves, cream cheese, and butter $12

Executive Continental
Sliced fruit tray, individual yogurts, and a selection of fresh baked muffins, bagels, and Danish served with fruit preserves, cream cheese, and butter $14

Peak Continental
Steel-cut oatmeal with dried cherries, brown sugar, and skim milk, fresh homemade dried cherry granola, fruit & berry display, Greek vanilla yogurt, and whole-grain bagels served with fruit preserves and cream cheese $14

Breakfast Buffets

• Breakfast buffets are available for groups of 20 or more.
• All breakfasts include Leelanau Coffee®, assorted tea, chilled juices, and local Cream Cup Dairy milk.
• Each breakfast served with four total accompaniments (choices on next page).

Scrambled Egg Bar
Scrambled eggs with herbed mushrooms, shredded Michigan cheddar, scallions, house salsa, homemade breads, flour tortillas, fruit preserves, and whipped butter $16

Cinnamon Swirl French Toast
Warm local Denny Sparks maple syrup, whipped cream, and butter $15

Pancakes & Eggs
Fluffy hotcakes, local maple syrup, scrambled eggs with cheese, house salsa, scallions, whipped cream and butter $15
**BUFFET ACCOMPANIMENTS**

(Select One)
- Assorted cereals - local 2% and skim milk
- Individual Greek yogurts - served with homemade cherry granola
- Assorted pastries and Danish
- Steel-cut oatmeal, brown sugar, milk, dried cherries
- Fresh fruit and berry display with honey Greek yogurt dip

(Select One)
- American fried potatoes
- Potatoes O’Brien
- Golden shredded hash browns

(Select Two)
- Sausage links
- Grilled smoky ham
- Crisp bacon strips
- Turkey sausage
- Vegetarian patties

**BUFFET ENHANCEMENTS**

Add a professionally attended station to your event to complete the perfect buffet. There will be a $50 charge per chef-attended station (charged in one-hour increments with a minimum of 2 hours).

**OMELET STATION**
Farm-fresh egg omelets made to order, accompanied with ham, sautéed mushrooms, peppers, tomatoes, scallions, cheddar cheese, pickled jalapeños, and fresh salsa $6

**BELGIAN WAFFLE STATION**
Malted waffles prepared to order and served with a strawberry compote, butter, maple syrup, and whipped cream $8

**GREEK YOGURT PARFAIT BAR**
Homemade cherry granola, fresh blueberries, strawberries, and raspberries, chocolate chips, toasted coconut $7

**STEEL-CUT OATMEAL**
Local honey, brown sugar, assorted dried fruits, and toasted nuts with fresh cream and milk $3

**SMOKED SALMON DISPLAY**
Lemon wedges, capers, chopped egg whites and yolks, diced red onion and cucumbers, whipped Boursin $8
Plated Breakfasts

All breakfasts include Leelanau Coffee®, assorted tea, chilled juices, local Cream Cup Dairy milk, and choice of one side.

The Rise & Shine
Scrambled eggs and shredded Michigan cheddar cheese, breakfast potatoes, and a buttermilk biscuit $14

Cinnamon Swirl French Toast
Served with local Denny Sparks maple syrup, sliced strawberries, whipped cream, and butter $12

Breakfast Burrito
Flour tortilla, scrambled eggs, housemade chorizo, breakfast potatoes, onions, rojo adobo sauce, cheddar, salsa, sour cream $14

Individual Breakfast Quiche
Chorizo, spinach, and feta or roasted tomato, spinach, and Swiss cheese, breakfast potatoes $13

Traditional Eggs Benedict
Soft-poached farm eggs, toasty English muffin, chive hollandaise, breakfast potatoes $16

Plated Accompaniments

(Select One)

Sausage links
Grilled smoky ham
Crisp bacon strips
Turkey sausage
Vegetarian patties
Plated Luncheons

- Please choose one entrée. For each additional entrée requested, a surcharge of $2 per person will be applied. Limit of two entrées, not including vegetarian.
- All plated luncheons include a Market Greens salad with crisp cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, and choice of dressing, chef’s choice of vegetable, freshly baked house rolls, butter, a non-alcoholic beverage, and your choice of dessert. Choices include brownies, lemon bars, or assorted cookies.
- Add a cup of soup for an additional $3 per person.

Hot Entrées

Chicken Piccata
Pan-fried cutlet, charred sweet corn and vintage cheddar polenta, charred lemon caper sauce $20

Chicken & Forest Mushrooms
Char-grilled French-cut chicken, leek and fennel Parmesan risotto, sautéed mushroom Boursin supreme sauce $21

Grilled Strip Steak
Smoked blue cheese potatoes, roasted creminis, balsamic demi-glace $26

Dutch Oven Beef Stew
Braised flat iron and prosciutto, pearl onions, carrots, garlic cloves, cremini and Cabernet thyme reduction, roasted garlic mashed potatoes $22

Seared Pork Steak
Salt and sugar “dry” brined overnight, balsamic caramelized pearl onions, pancetta pork jus, roasted garlic mashed potatoes $18

Truffle Butter Crumb Walleye
Seared and baked Great Lakes fish, sweet potato sausage hash, tri-color tomato basil relish $22

Pea Blackened Scottish Salmon
Pan-seared, hoisin glaze, sweet potato sausage hash, fresh pineapple mango pico $20

Spinach & Marscapone Ravioli
Sautéed sun-dried tomatoes, basil, and pine nuts, cippolini onions, smoked Gouda mushroom Mornay $20

Pea Grilled Vegetables & Balsamic
Asparagus, carrots, cauliflower, warm lentil and chevre cilantro salad, balsamic reduction $20
Cold Plated Entrées

- Cold plated luncheons include a non-alcoholic beverage and a dessert. Choices include brownies, lemon bars, or assorted cookies.
- Sandwiches are served with your choice of fresh fruit or homemade potato chips.
- Add a cup of soup for an additional $3 per person.

**Chicken Caesar Wrap**
Grilled chicken, Parmesan, romaine, Caesar dressing $13

**Torn Bibb Salad**
Soft-boiled eggs, peppered bacon, candied pecans, blue cheese, sliced apples, cherry mustard vinaigrette $12

**Crystal Cobb**
Skewered and grilled shrimp, avocado, tomato, red onion, hard-boiled eggs, chopped bacon, shredded Michigan cheddar or blue cheese $17

**Turkey Club Wrap**
Turkey, bacon, romaine, green onion, tomato, cheddar, mayo $13

**Cherry Chicken Salad Croissant**
Leelanau dried cherries, lettuce, tomato, onion, soft croissant $13

**Ridge Runner**
Shaved smoked turkey, sharp cheddar cheese, lettuce, tomato, homemade artisan bread $13
Luncheon Buffets

- Buffet luncheons are available for groups of 20 or more, with the exception of the Deli Buffet, which has a group minimum of 10 people.

Lunch Buffet Additions
(group minimum of 20 for salad bar and soup additions)

MINI SALAD BAR: Includes Parmesan potato salad, coleslaw, mixed greens, grape tomatoes, baby carrots, broccoli florets, crumbled bacon, shredded colby cheese, sliced cucumbers, croutons, French, low-fat Italian, and ranch dressings $6

HOMEMADE SOUP: Choose one of the following: Roasted Pepper & Tomato Basil Bisque, Cream of Potato & Leek, Chicken Noodle, Beef Barley, or Roasted Butternut Squash $4

Peak Deli Buffet
Fresh fruit salad, bowl of market greens salad, homemade ranch & cherry vinaigrette, premium cut delicatessen style ham, smoked turkey, & Ebel’s roast beef, assorted breads, sliced cheeses, LTO, dill pickle spears, homemade potato chips, and assorted cookies OR house-baked fudge brownies $22

Cold Cuts Deli
Fresh fruit salad, grain mustard potato salad, bowl of market greens salad, homemade ranch & cherry vinaigrette, premium cut delicatessen style ham, smoked turkey, & Ebel’s roast beef, assorted breads, sliced cheeses, LTO, dill pickle spears, homemade potato chips, and assorted cookies OR house-baked fudge brownies $20

Soup & Salad Bar
Mixed greens & romaine lettuce, diced grilled chicken, cherry tomatoes, red onion, cucumbers, broccoli florets, boiled eggs, dried cherries, sunflower seeds, cheddar, blue cheese, focaccia croutons, homemade ranch & cherry vinaigrette, choice of two soups: Tomato Basil Bisque, Cream of Potato & Leek, Chicken Noodle, or Beef Barley, and assorted cookies OR house-baked fudge brownies $18

Latin Feast
Homemade tomato salsa & Queso blanco dip, fresh fried corn tortilla chips, Spanish carne molida, Mexican adobo chicken, soft flour & crunchy corn shells, sauteed peppers & onions, shredded lettuce, diced tomatoes, sour cream, shredded cheddar, charred corn esquites salad, vegetarian refried beans, and cinnamon apple crispitos $22

Little Italy
Tuscan Caesar salad bar, tossed tomato mozzarella caprese salad, garlic butter ciabatta rolls, grilled chicken piccata cutlet with charred lemon caper sauce, homemade meat lover’s lasagna, grilled fresh vegetable medley, and classic Italian tiramisu & mini cannolis $24

Asia Market Express
Vegetarian spring rolls and plum sauce, stir-fried Asian vegetables, Szechuan beef, General Tso’s chicken, fried rice, toasted coconut ice cream with vanilla wafer. Choice of soup: hot and sour OR egg drop soup $20

Crystal’s “Open Pit” Barbecue
Field greens salad with assorted dressings, Parmesan potato salad, sweet corn elotes, fruit salad, dry-rub cherry barbecue pork brisket, char-grilled barbecue chicken, fresh apple and cabbage vinegar slaw, pretzel bakery buns, and fruit cobbler $26
Boxed Lunches

• All items presented in brown grab & go boxes or setup Market style. Individual condiments, napkins, plastic utensils, Great Lakes potato chips, whole fruit, cookie, and ice-cold non-alcoholic beverages.
• Select up to two lunch varieties for your group. If selecting more than two lunch types, a $1 charge per person per extra variety will be applied.

**Peak “Boxed Lunch”**
Smoked turkey wrap with avocado, cucumber, lettuce, tomato, feta, hummus, and honey herb vinaigrette. Served with bottled water or iced tea, a Crystal Energy bar, and fresh fruit salad. $16

**Ham Club Croissant**
Smoked ham & salami, lettuce, tomato, onion, Swiss $15

**Chicken Caesar Wrap**
Grilled chicken, Parmesan, romaine lettuce, Caesar dressing $16

**Turkey Club Wrap**
Turkey, bacon, romaine lettuce, green onion, tomato, cheddar, mayo $16

**Roasted Chickpea Wrap**
Honey lemon vinaigrette roasted chickpeas & cauliflower, tomato, green onion, cilantro $16

**The Ridge Runner**
Shaved smoked turkey, sharp cheddar cheese, lettuce, tomato, homemade artisan bread $16

**Options**
Chips may be substituted for an additional $1 charge.

- Parmesan redskin potato salad
- Mediterranean pasta salad
- Vegetable crudité with hummus
- Fresh apple & cabbage vinegar slaw
Hors d'oeuvres
Assorted Cold Dips & Spreads

- Group minimum of 10 people.

**Spinach & Artichoke Dip**
with pita chips and crackers $3 per person

**Gorgonzola-Walnut-Goat Cheese Spread**
with assorted crackers $4 per person

**Roasted Red Pepper Hummus**
with pita chips $3 per person

**Smoked Cheddar-Ale Spread**
with assorted crackers $4 per person

**Smoked Whitefish Spread**
with flatbread crackers $5 per person

**Trio of Dips**
Hot spinach & artichoke, roasted red pepper hummus, and smoked whitefish with pita chips and flatbread crackers $7 per person

**Mexican Dips**
Guacamole, salsa verde, salsa roja, and black bean dip with natural white corn tortilla chips $3 per person

**Homemade Potato Chips & French Onion Dip**
$2 per person
Hors d’oeuvres

- We recommend 7-9 pieces per person per hour.
- Items may be butlered to your guests for an additional $25.00 service fee for each server per hour.
- We recommend one server per 50 guests.

Chilled

Hoisin chicken wonton cups with cilantro
Roasted tomato & fresh basil crostini with Boursin
Dried cherry croustade with triple-cream Brie
Melon cube & prosciutto skewers with fresh basil
Smoked whitefish mousse on crostini with micro basil
$60/25 Pieces

Curried apple & spring pea chicken salad in Belgian endive
Smoked Norwegian salmon & Boursin crostini with fresh dill & caviar
Seasame-crusted tuna wonton crisp with chipotle aioli & wakame
Seared flank steak croustade with Boursin, caramelized onion, & microgreens
$70/25 Pieces
Hors d’oeuvres (continued)

- Selected items “*” may be butlered to your guests for an additional $25.00 service fee for each server per hour.

Warm

Kielbasa in puff pastry with stone-ground mustard
Plain or buffalo wings with crisp celery, ranch, or blue cheese
Honey cherry BBQ meatballs (50 pieces)
Crispy vegetarian potstickers with sweet soy scallion sauce
$60/25 Pieces

Braised beef empanadas, chimichurri
Artichoke & Boursin cheese bites
Pear & Brie crisp phyllo rolls
Thai vegetable spring roll with sweet chili dipping sauce
*Grilled chicken satay with peanut chili glaze
$65/25 Pieces

Peking duck potstickers with sweet soy scallion dipping sauce
Thai curry vegetable samosas
*Coconut shrimp with sweet chili dipping sauce
*Grilled beef satay with peanut chili glaze
$70/25 Pieces

Bacon-wrapped jumbo shrimp with chipotle honey glaze
*Maryland blue crab cakes with chipotle lime aioli
Maui shrimp spring rolls with sweet soy glaze
Crab-stuffed mushroom caps
Lamb chop lollipops with parsley mint pesto
$75/25 Pieces
Culinary Presentations

**Artisan Cheese Board**
Chef's selection of gourmet cheeses with fresh grapes, berries, and flatbread crackers $6 per person

**Charcuterie & Cheese**
Vintage aged cheddar, Maytag Blue, Boursin cheese balls, specialty "smoking goose" charcuterie, grapes & berries, figs, preserves, & assorted crackers $8 per person

**Seasonal Fresh Fruit & Berries**
A display of pineapple, cantaloupe, honeydew melon, strawberries, grapes, and seasonal berries with French vanilla yogurt dip $6 per person

**Farmers Harvest Crudités**
Seasonal fresh vegetables, roasted red pepper hummus, and ranch dip $5 per person

**Brie en Croûте**
Creamy French Brie wrapped in puff pastry with Michigan apples, served warm with glazed figs, fresh berries, and assorted crackers $95 per wheel

**Antipasto Display**
A variety of olives, Boursin-stuffed peppadew, roasted tomatoes, pepperoncini, balsamic grilled squash, onions & asparagus, peppers, hummus, grain mustard, pesto $8 per person

**Mediterranean Antipasto Display**
Grilled seasonal vegetables, balsamic glaze, olives, feta cheese, hummus, roasted eggplant, and warm pita bread $6 per person

**Jumbo Tiger Shrimp Cocktail**
Served chilled on ice with spicy horseradish cocktail sauce and fresh lemon wedges $36 per dozen shrimp

**Blue Crab & Gouda Fondue**
Rich chunks of crab immersed in a cheesy fondue with pita chips $190 per 25 people
Reception & Dinner Enhancements

• Choose one or more to complement your reception or dinner buffet.
• There will be a $50 charge for any chef-attended station (charged in one-hour increments with a minimum of 2 hours).

Seafood Sauté
Maryland lump blue crab cakes, jumbo tiger shrimp, and sea scallops sautéed before your eyes served with spicy horseradish sauce, pineapple citrus melon salsa, chipotle lime aioli, and savoy cabbage slaw $24

Caesar Salad
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 $12

Potato Bar
Roasted garlic mashed potatoes, herb-roasted fingerling potatoes, roasted sweet potato fries, goat cheese, cheddar cheese, bacon, chives, and truffle oil $16

Pasta Station (select 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
Accompanied by Italian breadsticks, chili flakes, and shaved Parmesan $18
Dinner
Plated Dinners

• Please choose one entrée. If you would like to add an additional entrée, all selections will be charged at the higher price. Limit of two entrées. Additional entrées will be a surcharge of $5 per person.
• Your complete dinner includes freshly baked rolls, a non-alcoholic beverage selection, one salad choice, and the chef’s choice of vegetable and starch.
• For dessert, please choose one item from our ‘House Dessert Selections’.
• Add a cup of soup for an additional $3 per person.

Salads

Tuscan Caesar
Romaine & Tuscan lettuce, shaved Parmesan, cherry tomatoes, focaccia croutons, Caesar dressing

Market Greens
Crisp cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, and choice of dressing

Crystal Caprese
Beefsteak tomatoes, roasted beets, mozzarella, fresh basil, candied pistachios, baby greens, 18yr balsamic reduction & gremolata oil drizzle

Baby Spinach
Soft-boiled egg, bacon, candied pecans, dried cherries, and tarragon mustard vinaigrette

Crystal Chop Salad
Organic bibb & romaine, green onions, cherry tomatoes, egg, Cajun candied almonds, diced cucumber, blue cheese, red wine vinaigrette

House dressings include blue cheese–peppercorn, tarragon mustard vinaigrette, white balsamic cherry vinaigrette, classic Caesar, California French, homemade ranch, and red wine vinaigrette.
Entrées

Poultry

**Chicken & Forest Mushrooms**
Char-grilled French-cut chicken, leek, mushroom, and fennel risotto, sauteed mushroom Boursin supreme sauce $28

**Roasted Chicken Caprese**
Fresh mozzarella, grape tomato & basil relish, balsamic reduction, roasted garlic mashed potatoes $29

**Chicken Wellington**
Puff pastry wrapped chicken breast, asparagus, mushroom, & onion duxelle, apple & Brie cream $28

Beef & Pork

**Bistro Steak**
8oz, roasted garlic mashed potatoes, morel mushroom port demi-glace or Gorgonzola artichoke cream sauce $34

**Char-Grilled Filet of Beef**
Center cut, dauphinoise potatoes, cognac green peppercorn demi-glace 6oz $38, 8oz $45

**Dutch Oven Beef Stew**
Braised flat iron and prosciutto, pearl onions, carrots, garlic cloves, cremini and Cabernet thyme reduction, roasted garlic mashed potatoes $29

**Leelanau Pork Tenderloin**
Bacon-wrapped and seared, leek, mushroom, and fennel risotto, cherry apple ginger chutney $28

Fish

**Blackened Scottish Salmon**
Pan-seared, hoisin glaze, sweet potato sausage hash, fresh pineapple mango pico $32

**Parmesan & Panko-Crusted Whitefish**
Basil pesto rubbed, roasted garlic mashed potatoes, roasted tomato beurre blanc $28

**Blackened Red Snapper**
Andouille cheddar polenta, crab lemon butter sauce $34

**Truffle Butter Crumb Walleye**
Seared and baked Great Lakes fish, sweet potato sausage hash, tri-color tomato basil relish $31

Vegetarian

**Vegetable Paella**
Saffron-infused risotto, roasted mushrooms, tomatoes, artichokes, squash, zucchini, spring peas, and fresh shaved Parmesan $20

**Vegetable Strudel**
Grilled vegetables & Boursin wrapped in phyllo dough, tomato pepper coulis $22

**Honey Beet Ravioli**
Goat cheese, sauteed roasted garlic, mushrooms, almonds, basil, Pecorino Romano, wine sauce $22

**Quinoa-Stuffed Pepper**
Southwest vegetable quinoa with crumbled feta and cilantro lime coulis $20
Dinner

Entrées (continued)

Duo Entrées

**Filet Mignon & Lobster**
Grilled tenderloin of beef with wild mushroom port demi-glace and herb seared Maine lobster tail with drawn butter $57

**Petit Filet Mignon & Jumbo Shrimp**
Grilled beef filet with wild mushroom port demi-glace and skewered and blackened jumbo tiger shrimp with pineapple salsa $53

**Sirloin & Shrimp**
Skewered and blackened jumbo tiger shrimp with pineapple salsa and grilled sirloin filet with wild mushroom port demi-glace $38

**Sirloin & Herb-Brined Chicken**
Char-grilled beef sirloin with wild mushroom port demi-glace and a braised chicken breast with Traverse cherry and apple chutney $34

Children’s Menu

Plated Dinners
Price includes choice of two entrées below. All children’s entrées are served with applesauce, vegetable, and a choice of milk or juice. (ages 12 and under)

**Homemade Orecchiette & Cheese**

**Chicken Tenders with Ranch & Tater Tots**

**Spaghetti & Meatballs**

**Mini Pizzas**

$16

Children’s Buffet
Homemade macaroni & cheese, chicken tenders, spaghetti & meatballs, mini pizzas, applesauce, vegetable, and a choice of milk or juice (ages 12 and under)

$16/child, minimum 20 children
Dinner Buffets

• Buffet dinners are available for groups of 20 or more.
• Children's pricing for buffets: age 2 and under free, ages 3-12 $16.
• All dinner buffets are served with freshly baked rolls, butter, non-alcoholic beverage, and dessert.

Great Lakes Buffet
Crystal Caprese Salad with beefsteak tomatoes, roasted beets, mozzarella, fresh basil, candied pistachios, baby greens, 18yr balsamic reduction & gremolata oil drizzle • Parmesan and Panko-Crusted Whitefish with roasted tomato beurre blanc • Chicken and Forest Mushrooms, grilled with sauteed mushroom Boursin supreme sauce • Andouille Stuffed Pork Loin with cherry peach chutney • Herb roasted potatoes • Wild rice pilaf • Chef’s selection of vegetables • Warm cherry crisp with homemade whipped cream $33

Crystal’s Favorites
Baby Spinach Salad with soft-boiled egg, bacon, candied pecans, dried cherries, and tarragon mustard vinaigrette • Bistro Steak with morel mushroom port demi-glace or Gorgonzola cream • Blackened Scottish Salmon with hoisin glaze & fresh pineapple mango pico • Chicken and Forest Mushrooms, grilled with sauteed mushroom Boursin supreme sauce • Roasted garlic mashed potatoes • Chef’s selection of grilled vegetables • New York Cheesecake with walnut praline crust, Leelanau tart cherry sauce, and whipped cream $38

Taste of Tuscany
Focaccia with Fustini’s balsamic vinegar, olive oil, butter, & Parmesan • Italian-style mixed greens salad bar with choice of two dressings • Antipasti display with a variety of olives, pepperoncini, grilled asparagus & squash, Genoa salami, prosciutto, grain mustard, whipped Boursin, fresh mozzarella, grapes, & flatbread crackers • Choose two entrees: Tuscan Rubbed Angus Bistro Steak with sun-dried tomato rosemary butter • Meat Lover’s Lasagna with natural beef, fennel sausage, salami, & house basil marinara • Parmesan Reggiano Alfredo with grilled chicken, spinach, roasted garlic, bacon, red pepper oil, & Parmesan • Chicken Saltimbocca with thin prosciutto, fresh sage, pecorino cheese, & lemon Marsala pan sauce • Tiramisu and Cannolis $39

Peak Buffet
Whole-grain rolls with extra virgin olive oil and balsamic • Market Greens Salad with crisp cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, and choice of dressings • Roasted Chicken Caprese with fresh mozzarella, cherry tomato & basil relish, balsamic reduction • Blackened Scottish Salmon with hoisin glaze & fresh pineapple mango pico • Quinoa and Brown Rice Pilaf with olive oil • Chef’s selection of grilled vegetables • Petite Lemon Panna Cotta with fresh berries and raspberry coulis $32
Dinner Buffets (continued)

Create the Perfect Dinner Buffet
Two entrées $36
Three entrées $39
Served with freshly baked rolls, butter, and a non-alcoholic beverage.
Please choose one dessert from the House Dessert Selections.

Choose One Salad
Market Greens – Crisp cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, and choice of dressing
Tuscan Caesar – Romaine & Tuscan lettuce, shaved Parmesan, cherry tomatoes, focaccia croutons, Caesar dressing
Baby Spinach – Soft-boil egg, bacon, candied pecans, dried cherries, and tarragon mustard vinaigrette

Entrée Choices
Roasted Chicken Caprese – Fresh mozzarella, grape tomato & basil relish, balsamic reduction
Chicken Piccata – Pan-fried cutlets, charred lemon caper sauce
Chicken & Forest Mushrooms – Char-grilled French-cut chicken, sauteed mushroom Boursin supreme sauce
Leelanau Pork Tenderloin – Bacon-wrapped and seared, cherry apple ginger chutney
Bistro Steak – Morel mushroom port demi-glace or Gorgonzola artichoke cream sauce
Dutch Oven Beef Stew – Braised flat iron and prosciutto, pearl onions, carrots, garlic cloves, cremini and Cabernet thyme reduction
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 – Crab lemon butter sauce
Honey Beet Ravioli – Goat cheese, sauteed roasted garlic, mushrooms, almonds, basil, Pecorino Romano, wine sauce
Vegetable Paella – Saffron-infused risotto, roasted mushrooms, tomatoes, artichokes, squash, zucchini, spring peas, and fresh shaved Parmesan
Quinoa-Stuffed Pepper – Southwest vegetable quinoa with crumbled feta and cilantro lime coulis

Choose Two Vegetables
Seasonal local vegetables
Sauteed green beans & julienne carrots
Julienne summer vegetables
Grilled squash, zucchini, red onion, & peppers

Choose One Starch
Saffron couscous pilaf
Roasted garlic mashed potatoes
Mushroom & roasted tomato risotto
Cherry & pecan wild rice pilaf
Roasted red bliss potatoes with rosemary & thyme
Chef's Butchers Block

- Add a professionally attended carving station to truly complete the perfect buffet.
- There will be a $50 charge for any chef-attended station (charged in one-hour increments with a minimum of 2 hours).
- All carving stations are accompanied by ciabatta rolls.

**Prime Rib of Beef (serves 25)**
Garlic and salt crusted, served with Cabernet jus lie and horseradish sauce $350

**Filet Mignon (serves 20)**
Roasted whole with fresh herbs, garlic, and sea salt, served with a wild mushroom demi-glace and horseradish sauce $400

**Whole Roasted Breast of Turkey (serves 30)**
Served with cranberry orange relish and natural pan jus $200

**Honey-Glazed Ham (serves 75)**
Brown sugar, honey, and Dijon-glazed ham served with a cherry peach chutney and stone-ground mustard $275

**Andouille-Stuffed Pork Loin (serves 40)**
Served with cherry apple chutney and stone-ground mustard $225

**Top Round of Beef (serves 50)**
Garlic and rosemary rubbed, au jus, horseradish sauce $275
Summer Barbecues

- Available May-September only.
- If you would like to add an additional entrée, all selections will be charged at the higher price, and the group must provide the grill attendant with a visual cue for each entrée type.
- Served hot off the grill outside. In case of inclement weather, your indoor seating will be determined 2 hours prior to your event.
- All selections include a non-alcoholic beverage.
- Children’s pricing for buffets: age 2 and under free, ages 3-12 $16.
- There will be a $50 charge for any chef-attended station (charged in one-hour increments with a minimum of 2 hours).
- There will be a $200 grill delivery charge for events taking place away from Crystal Mountain dining facilities.

North Country Buffet
Your dinner includes a Market Greens Salad Bar with assorted toppings, homemade ranch, balsamic vinaigrette, and Thousand Island. Choose 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. Choose 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. Choose one dessert: homemade fudge brownies, white chocolate raspberry bread pudding with caramel rum sauce, MI seasonal fruit crisp, build-your-own strawberry shortcake $34

The Backyard Cookout
Tossed garden salad with ranch and French dressings, grilled hamburgers, hot dogs, and brats with all the fixings, baked beans, coleslaw, potato salad or homemade potato chips, and fudge brownies $24

The Steak Fry
Choose one of the following entrées. Your dinner is accompanied by Market Greens salad with crisp cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, and homemade ranch and cherry vinaigrette, homemade rolls and whipped butter, crisp fried Great Lakes whitefish or walleye, house-made remoulade, lemon wedges, grilled corn on the cob, creamy cabbage vinegar slaw, Southern-style baked beans, warm cherry or apple cobbler with ice cream $29

Northern Michigan Fish Fry
Market Greens salad with crisp cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, and homemade ranch and cherry vinaigrette, homemade rolls and whipped butter, crisp fried Great Lakes whitefish or walleye, house-made remoulade, lemon wedges, grilled corn on the cob, creamy cabbage vinegar slaw, Southern-style baked beans, warm cherry or apple cobbler with ice cream $29

Northern Michigan Fish Fry
Market Greens salad with crisp cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, and homemade ranch and cherry vinaigrette, homemade rolls and whipped butter, crisp fried Great Lakes whitefish or walleye, house-made remoulade, lemon wedges, grilled corn on the cob, creamy cabbage vinegar slaw, Southern-style baked beans, warm cherry or apple cobbler with ice cream $29

New York Strip $36
Grilled Atlantic Salmon $26
Surf and Turf (New York Strip and four-ounce Grilled Atlantic Salmon Filet) $40
Pizza & Sub Parties

- Children's pricing for buffets: age 2 and under free, ages 3-12 $12.

**Pizza**
With assorted toppings, tossed salad with ranch and French dressing, a choice of brownies, cookies, or lemon bars, and a selection of Coca-Cola products $18

**Sub Sandwiches**
Ham, turkey, and roast beef subs with lettuce, tomato, onions, cheese, and condiments, homemade potato chips, tossed salad with ranch and French dressing, your choice of brownies, cookies, or lemon bars, and a selection of Coke products $16

**Pizza & Sub Sandwiches**
A variety of pizzas and sub sandwiches, tossed salad with ranch and French dressing, your choice of brownies, cookies, or lemon bars, and a selection of Coke products $24
Desserts
House Dessert Selections

- Choose one selection below or let our chef select a delicious dessert to complement your dinner.

**Michigan Apple or Cherry Crisp**
Crisp oat top with vanilla ice cream

**Cappuccino Tiramisu**
Salted caramel bourbon sauce

**Double Layer Chocolate Cake**
Luscious, moist chocolate cake with creamy chocolate buttercream and raspberry coulis

**Strawberry Shortcake**
Topped with macerated strawberries and homemade whipped cream

**Carrot Cake**
Moist and delicate carrot cake with cream cheese frosting

**Fresh Berry Parfait** (plated only)
Vanilla yogurt layered with fresh berries in a parfait glass

Premium Dessert Selections

- Add $3 per guest

**Greek Yogurt Cheesecake**
Crisp granola crust, fresh berries, and raspberry coulis

**Crème Brûlée**
Tahitian vanilla bean custard with a caramelized sugar crust and fresh berries

**Chocolate Oblivion Truffle Torte**
Flourless chocolate cake with a layer of raspberry coulis and bittersweet chocolate ganache

**New York Cheesecake**
Walnut praline crust, Leelanau tart cherry sauce with whipped cream

**Lemon Panna Cotta**
Shortbread cookie, fresh berries, and raspberry coulis

- Add $6 per guest

**Bananas Foster Flambé**
Chef attended. Ripe bananas flambéed with dark rum, brown sugar, and butter to make the classic bananas foster, served over vanilla ice cream (There will be a $50 charge for any chef-attended station (charged in one-hour increments with a minimum of 2 hours).

**Ice Cream Social**
Hand-scooped chocolate and vanilla ice cream, warm fudge and caramel, fresh sliced strawberries, peanuts, sprinkles, M&Ms, and whipped cream
**Chocolate Fondue**
Dark Belgian chocolate with a choice of six of the following accompaniments. $12 per guest, additional accompaniments $1 per item per guest.

- Strawberries
- Pineapple
- Bananas
- Apples
- Angel food cake
- Marshmallows
- Brownies
- Ladyfingers
- Peanut butter cookies
- Oreo cookies
- Almond shortbread
- Pretzels
- Mini cream puffs
- Rice Krispie treats

**Mini Dessert Station**
Mini desserts to include up to four of the following: Chocolate Oblivion, NY Style Cheesecake, Tiramisu, homemade Carrot Cake Cupcakes, assorted Crème Brûlée, Graham Strawberry Parfaits, and Key Lime Tartlets $10 per guest

**S’mores Bar**
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. $8 per guest
Beverages
Beverage Selection

• We follow the Michigan liquor guidelines, and all of our bartenders, servers, and captains are T.I.P.S. certified.

Hosted Bar Service
• Host pays for all guests’ beverages and standard gratuity.
• This service is offered based on consumption. All bars include assorted domestic, imported, and Michigan craft beer and your choice of house, call, or premium level liquor and wine.
• Total sales less than $250 will result in a $100 setup charge to the host.
• Multiple bar location setups will result in a $250 charge.

Cash Bar Service
• Individuals with the group pay per drink. Gratuities are the responsibility of each guest.
• Total sales less than $250 will result in a $100 setup charge to the host. We will offer a variety of house, call, and premium level liquor for your guests.

House Liquor Brands
Vodka, Rum, Spiced Rum, Gin, Whiskey, Bourbon, Brandy, Tequila, Almond Liqueur, Coffee Liqueur, Irish Cream, Orange Liqueur, and Peachtree Schnapps • $6.25 per drink

Call Liquor Brands
Absolut, Malibu, Bacardi Light, Captain Morgan, Beefeater, Johnny Walker Red, Jim Beam, Seagrams 7, Jack Daniels, Jose Cuervo Especial Gold, Amaretto Di Saronno, Kahlua, Bailey’s Irish Cream, Orange Liqueur, and Peachtree Schnapps • $7.50 per drink

Premium Liquor Brands
Ketel One, Malibu, Bacardi Light, 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 Peachtree Schnapps • $8.50 per drink
Beverage Selection (continued)

House Wine Selection
Chardonnay, Cabernet Sauvignon, Pinot Grigio, Pinot Noir, Moscato
• $6 per glass

Call Wine Selection
Rodney Strong Chardonnay, Bowers Harbor Pinot Grigio,
Monkey Bay Sauvignon Blanc, Chateau Grand Traverse Late
Harvest Riesling, Tom Gore Cabernet Sauvignon, Murphy
Goode Pinot Noir, Charles Smith Velvet Devil Merlot, Rosatello
Moscato
• $8 per glass

Premium Wine Bottle Selection
Premium wine is available by the bottle. Ask for our current list.

For ideas, check our restaurant wine lists on our Web site dining page.
http://www.crystalmountain.com/about/dining#Restaurants

If you are requesting a wine that we do not normally carry, you will be required to buy the full case.

Party Punches
• Interested in offering a punch? Ask your Conference Services Manager, and we can custom create a beverage for you. Choose a non-alcoholic punch for $30 per gallon. All of our alcoholic punches are made with call-level liquors and are priced at $80 per gallon.
• All punch is priced per prepared gallon and appropriately garnished.
• One gallon yields approximately 20 servings.
### Beverage Selection (continued)

Please choose eight (8) beers from the list below.

<table>
<thead>
<tr>
<th>Bottle Beer Selections</th>
<th>Draft Beer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic $4.50</td>
<td>Keg sizes are standard American keg or European 5-liter size. Each keg yields approximately 150 twelve-ounce servings.</td>
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<tr>
<td>Bud Light</td>
<td>Domestic – $325.00 • Imported – $425.00 • Craft – $550.00</td>
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<tr>
<td>Coors Light</td>
<td>Craft Suggestions: Bell’s Oberon (seasonal), Bell’s Two Hearted, Founder’s All Day IPA, Short’s Bellaire Brown, Stormcloud Rainmaker</td>
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<tr>
<td>Michelob Ultra</td>
<td>Prices do not include 21% service charge and 6% sales tax.</td>
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<tr>
<td>Miller Lite</td>
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<td>Sam Adams</td>
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<td>Import $5.25</td>
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<tr>
<td>Corona</td>
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<td>Heineken</td>
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<td>Labatt</td>
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<td>Labatt Nordic</td>
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<td>Craft $6</td>
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<tr>
<td>Atwater Vanilla Java Porter</td>
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<tr>
<td>Bell’s Two Hearted</td>
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<tr>
<td>Bell’s Oberon (seasonal)</td>
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<tr>
<td>Founder’s All Day IPA</td>
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<tr>
<td>New Belgium Fat Tire</td>
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<tr>
<td>Short’s Bellaire Brown</td>
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<tr>
<td>Stormcloud Rainmaker</td>
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<td>Stormcloud Whiled Away</td>
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Banquet and Conference Facilities

CRYS TAL
MOUNTAIN
## Crystal Center

### Crystal Center Conference Rooms

<table>
<thead>
<tr>
<th>Location</th>
<th>Section(s)</th>
<th>Room Size</th>
<th>Theatre</th>
<th>Banquet</th>
<th>Classroom</th>
<th>Conference</th>
<th>U-Shaped</th>
</tr>
</thead>
<tbody>
<tr>
<td>Northwest Territories</td>
<td>A, B &amp; C</td>
<td>3,082 sq. ft. (67' x 46')</td>
<td>8' x 10' Rear projection screen</td>
<td>.350</td>
<td>.240-300</td>
<td>.150 ergonomic</td>
<td>.225 classic chairs</td>
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<td></td>
<td>A or B &amp; C</td>
<td>1,518 sq. ft. (33' x 46')</td>
<td></td>
<td>.160</td>
<td>.140</td>
<td>.36 ergonomic</td>
<td>.52 classic chairs</td>
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<tr>
<td></td>
<td>B or C</td>
<td>760 sq. ft. (33' x 23')</td>
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<td>.70</td>
<td>.60</td>
<td>.36 ergonomic</td>
<td>.52 classic chairs</td>
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<td>713 sq. ft. (23' x 31')</td>
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<td>.35</td>
<td>.24</td>
<td>.32 ergonomic</td>
<td>.48 classic chairs</td>
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<td></td>
<td></td>
<td>300 sq. ft. (20' x 15')</td>
<td></td>
<td>.35</td>
<td>.24</td>
<td>.32 ergonomic</td>
<td>.48 classic chairs</td>
</tr>
</tbody>
</table>

### Notes:
- Theatre sizes are in feet.
- Banquet sizes are in feet.
- Classroom sizes are in feet.
- Conference sizes are in feet.
- U-Shaped sizes are in feet.

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![Crystal Center Main Level Diagram](image-url)
Crystal Center

Crystal Center Conference Rooms

Hudson Bay
Sections: A & B  1,738 sq. ft. (44’ x 39’)
Theatre . . . . . .200
Banquet. . . . . .140-180
Classroom . . . .84 ergonomic
. . . . . . . . . . . . . . . . . .126 classic chairs
U-Shaped . . . . . .34

Hudson Bay
Sections: A or B  859 sq. ft. (22’ x 39’)
Theatre . . . . . . . .80
Banquet. . . . .60-80
Classroom . . . .36 ergonomic
. . . . . . . . . . . . . . . . . .54 classic chairs
Conference . . . . .24
U-Shaped . . . . . .22

Cape Dorset
247 sq. ft. (13’ x 19’)
Theatre . . . . . .24
Conference . . . .14

Baffin Island
514 sq. ft. (21’ x 24’)
Conference . . . .16

Cape Lookout
225 sq. ft. (18’ x 12’)
Theatre . . . . . .20
Conference . . . .10

Cape Hunter
232 sq. ft. (15’ x 15’)
Theatre . . . . . .20
Conference . . . .10
Crystal Center

Crystal Center Conference Rooms

James Bay Hall
6500 sq. ft.

Theatre . . . . . . . . .400
Banquet . . . . . . . . .400
Classroom . . . . . . .300

8 x 8 Exhibits . . . .55
8 x 10 Exhibits . . . .43
The Lodge

Lodge Conference Room

Mountain View
2,500 sq. ft. (50’ x 50’)

Theatre . . . . . .160
Banquet. . . . . .176
We recognize that some groups may supply their own audio-visual equipment. We also recognize that this equipment most often requires additional setup assistance or troubleshooting by our technicians. For this reason, a service charge of $50 per day will be applied.

All meeting rooms come equipped with a lectern, microphone (in larger meeting rooms), and one six-by-six-foot screen. Additional amplification may be rented at an upgraded cost.

All equipment is rented on a “per room” basis. A fee will apply for any equipment that is not returned.

Extensive setups/strikes may require additional labor.

Listed items, prices, and availability are subject to change. Pricing is per day/ per meeting room unless otherwise noted.

Seven days advance notice is required to ensure availability.

Customers will be responsible for costs incurred as a result of cancelled requests (48-hour notice).

Customers will be charged for equipment ordered but not used, unless cancelled prior to setup.

Pricing for additional services and special items are available upon request.

Rates do not include special on-site delivery charges; starting at a $50.00 minimum charge.

Technicians are available to assist in the setup or configuration of customer-owned equipment or to be present during meetings and presentations. Forty-eight hours notice is required to ensure availability, and the cost is $60.00 per hour.

Practice sessions prior to the scheduled presentation must be coordinated with the Conference Services Manager to ensure room and equipment availability. Required A/V equipment, utilized during a practice session, will be billed at the same rates as regular presentation fees at a cost of $60.00 per hour.

For assistance, contact your Conference Services Manager.

Audiovisual and equipment rentals are subject to a 21% service fee.

### Audio-Visual & Meeting Equipment

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>High Intensity Overhead Projector</td>
<td>$25</td>
</tr>
<tr>
<td>Audio-Visual Cart with Power</td>
<td>$50</td>
</tr>
<tr>
<td>DVD Player (portable)</td>
<td>$40</td>
</tr>
<tr>
<td>Portable CD Player</td>
<td>$40</td>
</tr>
<tr>
<td>VGA Splitter</td>
<td>$50</td>
</tr>
<tr>
<td>Flat Panel Computer Monitor</td>
<td>$100</td>
</tr>
<tr>
<td>39” LCD TV with HDMI/VGA</td>
<td>$100</td>
</tr>
<tr>
<td>72” SMART TV</td>
<td>$150</td>
</tr>
<tr>
<td>Portable LCD Projector</td>
<td>$150</td>
</tr>
<tr>
<td>Designated Wired Internet Connection (DSL)</td>
<td>$200</td>
</tr>
<tr>
<td>Big Screen LCD Projector (with A/V Setup Northwest Territories or Hudson Bay)</td>
<td>$250</td>
</tr>
</tbody>
</table>

For assistance, contact your Conference Services Manager.
Audio-Visual Services

Audio-Visual Price List

Audio Converter Box ........................................ $50
Wired Microphone .............................................. $50
Omni-Directional Microphone .............................. $75
Wireless Microphone (hand held or lavaliere) ......... $75
Speaker Phone .................................................... $75
Outside Phone Line ............................................ $75
Portable Audio Mixer ......................................... $100
Portable Sound System
(includes: amp/mixer, 2 speakers, iPod connections, and mic) . $250
Easel - maximum of 10 ....................................... $10
White Board with Markers ................................... $15
Laser Pointer ...................................................... $20
Presenters Mouse ............................................... $25
Banner Hanging (priced per half hour, per staff member). . $30
Flip Chart with Pad, Easel, and Markers
(additional pads of paper $10 per day) .................. $35
A/V Technical Assistant (per hour, one hour minimum) . $60

Exhibit Booths

Skirted Exhibit Display Table 6’ or 8’ (additional day charge $10) . $40
Exhibit Table with Electrical Service ....................... $50
Exhibit Booth
(includes: skirted exhibit display table noted above, plus pipe and drape divider sections [up to 15 booths], add electrical $10/booth . . . $75

Electrical Outlets

Powerstrip ......................................................... $10
Extension Cord .................................................. $10

Dance Floors & Staging

Dance Floor (priced per section, up to 36 - 3’x3’ sections) . . . . $14
Portable Stage with Steps (per section, up to 6 - 4’x8’ sections) . . $25

Rental Equipment

Folding Chair (up to 50) ........................................ $3
Banquet Table 6’ or 8’ (includes one linen per table) .............. $9
60” Round Table (seats 6-8) ...................................... $9
72” Round Table (seats 8-10) .................................... $9
Outside Heaters ............................................... $50 per heater