CRYSTAL MOUNTAIN WEDDING PACKAGES
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General Information
Located in the heart of Benzie County, Crystal Mountain is the Midwest’s premier four-season family resort featuring some of the finest accommodations northern Michigan has to offer – 36 holes of championship golf, 58 downhill slopes, 25km of cross-country trails, the award-winning Crystal Spa, the Michigan Legacy Art Park, and multiple wedding ceremony and reception sites.

Lodging
Crystal Mountain serves as a destination wedding location for many couples and their guests. Our property boasts over 250 hotel rooms, suites, condos, townhomes and resort residences, all nestled against the backdrop of beautiful northern Michigan. Group rates are offered to all guests associated with a Crystal Mountain wedding reception. Prime time wedding bookings require a minimum two or three-night stay. Crystal Mountain offers the group lodging rate to phone in or online reservations, but does not block rooms due to the large variety of accommodation types. Please ask your guests to book their rooms early! Crystal Mountain does not guarantee availability. Save the date letters that include lodging information are recommended.

Complimentary Lodging
One complimentary hotel unit will be provided for the bride & groom on their wedding night, with a minimum guarantee of 100 dinner guests. An upgrade will be provided to the complimentary hotel unit with a minimum guarantee of 50 room nights generated.

Event Space
Crystal Mountain has outdoor and indoor event space that can be used as ceremony, reception, rehearsal dinner, and/or farewell brunch locations. 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 set up. These may require revisions of rental rates, set up, or labor fees. Outdoor events require a back-up indoor space in case of inclement weather.

Wedding Ceremony Locations:
Ceremony locations may be booked privately for a maximum of two hours.

Mountain Top Deck (Available June – October only), 250 guests
This area has spectacular views that overlook the Betsie River Valley, Mountain Top Townhomes, and Crystal’s core area. It is located immediately off of the Crystal Clipper chairlift. The area surrounding the small decks and lift is wood-chipped. The Crystal Clipper chairlift will transport guests up to and from the ceremony site; a member from Crystal’s recreation department will be on hand to assist guests on and off the chairlift. Limited shuttle service is available to transport elderly or fearful guests upon request. Cost includes two-hour private use of the Crystal Clipper chairlift.

Petritz Pond, 200 guests
This semi-private area is located next to the Cottages at Water’s Edge & Wintergreen condominiums, connected by a quaint wooden bridge. The pond contains a dock perfect for pictures and a water fountain for background serenity. This location is within walking distance to the Crystal Center and the Lodge.

Michigan Legacy Art Park Amphitheater, 140 guests
Located on the backside of the mountain, the Jessie Frohlich Amphitheater holds up to 140 people in its curved wooden benches. This unique Robin Hood-like setting is located along a path in a beautiful 30-acre forest among dozens of artwork pieces. A small lot is available for parking.

Wedding Reception Locations
Reception locations are guaranteed available to the party after 1:00pm the date of the event. In the case that the event space is available earlier we will try to accommodate early entry.

Northwest Territories, 200 guests
The Northwest Territories room has a graciously appointed pre-function area known as Northern Lights. Wrapped around this area your guests will be able to enjoy a 120' slope side terrace for a breath of
fresh air. Northwest Territories is one of Crystal’s most versatile rooms, has a spotlight and auto-dimming lighting system and full in-room audio-visual capabilities.

_Hudson Bay, 100 guests_
Perched atop the upper level of the Crystal Center, Hudson Bay is where you will want your intimate Up North wedding reception. Hudson Bay has a spotlight and auto-dimming lighting system and full in-room audio-visual capabilities. This room has an adjoining pre-function area called Lake Harbor, which is the perfect place for cocktails and hors d’oeuvres. Your guests will enjoy hand-painted murals, unique Up North décor, a polished granite bar, a warming copper-plated fireplace, and alcoves filled with comfy arm chairs and sofas. Lake Harbor overlooks the slopes… beautiful both in the winter and summer!

_James Bay, 300 guests_
Located on the lower level of the Crystal Center, James Bay Hall is the perfect location for a warm, candle-lit reception. James Bay Hall allows your imagination and decoration ideas to run wild; it is simply a blank slate waiting for your unique touch. This room has a spotlight and dimming lighting system.

_MountainView Lodge & Pavilion Tent, (180 guests under the tent - 130 guests in Lodge)_
Invite your guests to enjoy the comfort of the MountainView Lodge, located at the base of the ski slopes. The grand high-pitched ceiling and wall of windows allows for the room to be flooded with natural light. Outside your guests are welcome to enjoy cocktails and hors d’oeuvres under the Lodge Pavilion Tent. This is the spot to enjoy the warm glow of the Northern Michigan summer sun, the neatly manicured lush green grass of the Lodge Lawn and overflowing pots of flowers… a perfect compliment to an outdoor wedding ceremony. This location is only available until 11:00 pm due to Crystal Mountain’s quiet-hour policy. Please note that additional fees for an outdoor dance floor may apply.

_Outdoor Venues_
In the case of inclement northern Michigan weather, all outdoor events have alternative inside space reserved. The day of the event, your Coordinator will be in contact with you if weather is a concern and a call to move the event will need to be made three hours prior to the event start time to avoid additional set-up fees. As a courtesy to all of our guests at Crystal Mountain, there are curfews for our outdoor function areas of 11:00 pm. If the group would like to extend their party past curfew, you can book an After-Glow Party indoor location for an additional room rental fee.

_Inclement Weather Policy_
In the event of inclement weather, a decision regarding the location of events must be made between the client and the Event 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 & 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 set-up 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 & 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 the State of Michigan health laws.

In addition to the Coordinator, a Banquet Captain will be on-hand throughout the evening to accommodate all of your guests during your reception. The Coordinator arrives during set-up 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 will host your private menu tasting by appointment only. Some dates do not apply. Complimentary admission to one tasting is provided for the bride & groom; additional guests who want to taste may be subject to a fee.

**Décor**
Included in the cost of room rental are tables, chairs, standard white, black or ivory linens for table cloths (double draped however these are NOT floor length) and colored napkins of your choice, china, silver, stemware, 9’ x 18’ dance floor, and two (2) to three (3) votive candles on each table. We can obtain larger dance floors 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 table cloths and overlays must be at the resort 24 hours prior to the event. All décor 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 décor items or merchandise left in the event space before or after your function, i.e. gifts, card box, décor, 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.
Plated Meals

Bronze
- Choice of two hors d’oeuvre selections
- Choice of salad
- Choice of one plated entrée
- Complimentary cake cutting and service
  
  $43 per guest

Silver
- Choice of one culinary presentation
- Choice of two hors d’oeuvre selections
- Choice of salad
- Choice of two plated entrées
- Complimentary cake cutting and service
  
  $50 per guest

Gold
- Choice of two culinary presentations
- Choice of four hors d’oeuvre selections
- Choice of salad
- Choice of two plated entrées or one duo entrée
- Champagne toast
- Complimentary cake cutting and service
  
  $59 per guest

Platinum
- Choice of three culinary presentations
- Choice of four hors d’oeuvre selections
- Choice of salad
- Choice of two plated entrées or one duo entrée
- Champagne toast
- Farewell continental breakfast
- Complimentary cake cutting and service
  
  $69 per guest

Buffet Meals

Choice of two hors d’oeuvre selections
Choice of salad
Choice of one plated entrée
Complimentary cake cutting and service

$43 per guest

Choice of four hors d’oeuvre selections
Choice of salad
Choice of two plated entrées or one duo entrée
Champagne toast
Complimentary cake cutting and service

$54 per adult  •  $16 per child ages 3-12

Choice of three culinary presentations
Choice of four hors d’oeuvre selections
Choice of salad
Choice of two plated entrées or one duo entrée
Champagne toast
Farewell continental breakfast
Complimentary cake cutting and service

$69 per guest

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

**Artisan Cheese Board**
Chef’s selection of gourmet cheeses with grapes, berries, and flatbread crackers

**Charcuterie & Cheese**
Chef’s selection of gourmet artisan cheeses, specialty charcuterie, grapes, berries, fig preserves, and assorted medley crackers

**Fruit & Berries**
A display of pineapple, cantaloupe, honeydew melon, strawberries, grapes, and berries with French vanilla yogurt dip

**Farmers Harvest Crudités**
Fresh vegetables, roasted red pepper hummus, and ranch dip

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

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

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

Warm Presentations

**Blue Crab & Gouda Fondue**
Rich chunks of 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, berries, and assorted crackers
Chilled Bites

- Hoisin Chicken Wonton Cups with cilantro
- Roasted Tomato & Fresh Basil Crostini with Boursin
- Dried Cherry Croustade with triple-cream Brie
- Smoked Whitefish Mousse Crostini with micro basil
- Smoked Norwegian Salmon & Boursin Crostini with fresh dill and caviar
- Seame-Crusted Tuna Wonton Crisp with chipotle aioli and wakame
- Seared Flank Croustade with Boursin, caramelized onion, and microgreens

Warm Bites

- Coconut Shrimp with sweet chili dipping sauce
- Crab-Stuffed Mushroom Caps
- Peking Duck Potstickers 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

There is an additional fee of $25 per server per hour for butlered hors d’oeuvres. We recommend one server per 50 people.
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, 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

Homemade Soup
Add a soup course for $4 per guest
Roasted Tomato Basil Bisque, Cream of Potato & Leek, Chicken Noodle, Beef Barley, or Roasted Butternut Squash
Poultry

**Chicken & Forest Mushrooms**
Char-grilled chicken breast, sauteed 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

**Bistro Steak**
Wild mushroom demi-glace or Gorgonzola artichoke cream sauce

*Char-Grilled Filet of Beef (plated option only, available for Gold & Platinum package only)*
Center-cut, cognac green peppercorn demi-glace

**Leelanau Pork Tenderloin**
Bacon-wrapped and seared with cherry apple ginger chutney

**Andouille-Stuffed Michigan Pork Loin**
Traverse cherry peach chutney

Fish

**Blackened Scottish Salmon**
Pan-seared, hoisin glaze, fresh pineapple mango pico

**Parmesan and 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

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

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

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

*This entree item can be added to the bronze or silver package for an additional $12 surcharge.*

Vegetarian options will be available at no extra charge for your guests with special dietary needs.
Duo Entrées

Coconut-Crusted Walleye & Petit Sirloin Filet
Seared and baked Great Lakes fish, jalapeno mango salsa, and sirloin filet with wild mushroom demi-glace

Blackened Scottish Salmon & Chicken & Forest Mushrooms
Pan-seared, hoisin glaze, fresh pineapple mango pico and char-grilled chicken breast, sauteed mushroom Boursin supreme sauce

Petit Filet & Jumbo Shrimp
(available for Gold & Platinum package only)
Grilled beef filet wild mushroom demi-glace and skewered and blackend jumbo tiger shrimp with pineapple salsa

Petit Sirloin & Roasted Chicken Caprese
Char-grilled beef sirloin with wild mushroom demi-glace and roasted chicken with fresh mozzarella, cherry tomato & basil relish, balsamic reduction

Children’s Plated Menu
Price includes choice of two entrees below. All children’s entrees are served with apple slices, vegetable, and a choice of milk or juice. (ages 12 and under)

Homemade Macaroni & Cheese
Chicken Tenders with Ranch & French Fries
Spaghetti & Meatballs
Mini Pizzas

$16
Vegetable Selections
Seasonal local vegetables
Sautéed green beans & julienne carrots
Julienne summer vegetables
Grilled squash, zucchini, red onion, & peppers

Starch Selections
Saffron couscous pilaf
Roasted garlic mashed potatoes
Mushroom & roasted tomato risotto
Cherry & pecan wild rice pilaf
Roasted red bliss potatoes with rosemary & thyme

Accompaniments
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 savory cabbage slaw
$24 per guest

Potato Bar
Roasted garlic mashed potatoes, herb-roasted fingerling potatoes, roasted sweet potato fries, goat cheese, cheddar cheese, bacon, chives, and truffle aioli
$18 per guest

Caesar Salad Station
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
$14 per guest

Pasta Station
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
Accompanied by Italian breadsticks, chili flakes, and shaved Parmesan
$20 per guest

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 • $550

Filet Mignon (serves 20)
Roasted whole with fresh herbs, garlic, and sea salt, served with a wild mushroom demi-glace and horseradish sauce • $450

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 • $350

There will be a $50 charge for any chef-attended station (charged in one-hour increments with a minimum of 2 hours).
Apple Cider Bar
Michigan warm apple cider, homemade glazed and cinnamon donut holes, caramel, and cinnamon sticks. Refreshed for 2 hours. $8 per guest

Candy Apple Bar
Three kinds of local apple slices, hot caramel, hot fudge, nuts, sprinkles, Nutella, peanut butter, M&Ms, crushed pretzels. This bar would include skewer sticks that would allow your guests to create their own candy apple. Refreshed for 2 hours. $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. $9 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 premium vanilla ice cream. $10 per guest

Ice Cream Social
Hand-scooped chocolate and vanilla bean ice cream, warm fudge and caramel, fresh sliced strawberries, peanuts, sprinkles, M&Ms, and whipped cream. $10 per guest

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 Shooters $14 per guest

There will be a $50 charge for any chef-attended station (charged in one-hour increments with a minimum of 2 hours).
Slider Station
Slow-braised barbecue pulled pork and grilled Angus beef sliders on mini pretzel and bakery buns, served with cilantro cabbage slaw, sliced tomatoes, lettuce, sliced dill pickles, caramelized onion, shredded MI cheddar, ketchup, Dijon mustard, and mayonnaise
$15 per guest

Street Tacos
Chipotle pork carnitas, pulled chicken tinga, warm corn & flour tortillas, feta cheese, pico de gallo, roasted tomatillo salsa, corn salad, jalapeno criolla slaw
$15 per guest

Chicago-Style Hot Dog Station
Steamed poppyseed buns, Vienna all-beef, natural-casing dogs, yellow mustard, neon green sweet relish, chopped onion, tomato wedges, pickle spears, sport peppers, celery salt, and homemade potato chips
$12 per guest

Parmesan Pretzel Bites Station
Mini soft pretzel rolls coated in Parmesan cheese served with house cheddar Mornay and yellow or Dijon mustard
$8 per guest
Call Brands

Absolut, Tito’s, Malibu, Bacardi Light, Captain Morgan, Beefeater, Johnny Walker Red, Jim Beam, Seagrams 7, Jack Daniels, Jose Cuervo Especial Gold, Amaretto Di Saronno, Kahlua, Carolans Irish Cream, Orange Liqueur, and Peachtree Schnapps. Up to 7 selections of bottled beer (4 domestic, 3 specialty) and call wines by the glass.

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<th>Duration</th>
<th>Price</th>
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<td>One Hour</td>
<td>$25 per guest</td>
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<tr>
<td>Two Hours</td>
<td>$36 per guest</td>
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<tr>
<td>Three Hours</td>
<td>$43 per guest</td>
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<tr>
<td>Four Hours</td>
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<td>Five Hours</td>
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<tr>
<td>Six Hours</td>
<td>$65 per guest</td>
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Under 21 non-alcoholic bar package $4 per guest includes assorted soda & juice.

Premium Brands

Ketel One, Malibu, Bacardi Light, Tanqueray, 1800 Silver, J&B, Maker’s Mark, Crown Royal, Seagrams VO, Canadian Club, Amaretto Di Saronno, Kahlua, Bailey’s Irish Cream, Orange Liqueur, and Peachtree Schnapps. Up to 7 selections of bottled beer (4 domestic, 3 specialty) and premium wines by the glass.

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Prices do not include 21% service charge and 6% sales tax. (Additional pricing by consumption also available)
Call Brands

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

Wine
Crystal Mountain Exclusively Labeled Wines by Rutherford Ranch
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon • $7 per glass

Chateau Grand Traverse Late Harvest Riesling
Murphy Goode Pinot Noir • $9 per glass

Premium Brands

Liquor
Ketel One, Malibu, Bacardi Light, Tanqueray, 1800 Silver, J&B, Maker’s Mark, Crown Royal, Seagrams VO, Canadian Club, Amaretto Di Saronno, Kahlua, Bailey’s Irish Cream, Orange Liqueur, and Peachtree Schnapps • $8.50 per drink

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

“Champagne” Toast
Enjoy a celebratory glass of L. Mawby Us sparkling wine with your guests • $8 per guest

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

**Bottled Beer**

Domestic – $4.50
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Sam Adams

Imported – $5.25
- Corona
- Heineken
- Heineken 0.0 (NA)
- Labatt

Craft – $6
- Bell’s Two Hearted
- Bell’s Oberon (seasonal)
- Founder’s All Day IPA
- New Belgium Fat Tire
- Short’s Bellaire Brown
- Stormcloud Rainmaker

Hard Seltzer – $6
- White Claw

**Draft Beer**

Keg sizes are standard American keg or European 5-liter size. Each keg yields approximately 150 twelve-ounce servings.

Domestic – $325.00
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Sam Adams

Imported – $425.00
- Corona
- Heineken
- Heineken 0.0 (NA)
- Labatt

Craft – $550.00
- Bell’s Oberon (seasonal)
- Bell’s Two Hearted
- Founder’s All Day IPA
- Short’s Bellaire Brown
- Stormcloud Rainmaker

Craft suggestions: Bell’s Oberon (seasonal), Bell’s Two Hearted, Founder’s All Day IPA, Short’s Bellaire Brown, Stormcloud Rainmaker

Prices do not include 21% service charge and 6% sales tax.
North Country Buffet
Your dinner includes a Market Greens Salad Bar with assorted toppings, 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 entrees:  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

$36 per guest

The Steak Fry
Choose one of the following entrees. Your dinner is accompanied by a 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, baked potatoes with sour cream, butter, chopped scallion, grilled corn on the cob, and strawberry shortcake with whipped cream

New York Strip • $40 per guest
Seared Atlantic Salmon • $30 per guest
Surf and Turf (New York Strip and four-ounce Grilled Atlantic Salmon Filet) • $44 per guest

Taste of Tuscany
Your dinner includes an Italian-style mixed greens salad bar with choice of two dressings, an antipasti display with a variety of olives, pepperoncini, grilled asparagus & squash, Genoa salami, prosciutto, grain mustard, whipped Boursin, fresh mozzarella, grapes, and flatbread crackers, and tiramisu for dessert.

Choose two entrees: 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 thin prosciutto, fresh sage, pecorino cheese, and lemon Marsala pan sauce

$39 per guest

Northern Michigan Fish Fry
Market Greens salad with crisp cucumbers, cherry tomatoes, shaved red onion, carrots, garlic croutons, candied sunflower seeds, 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

$33 per guest

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.
### The Continental
Sliced fruit tray, assorted muffins, Danish, bagels, fruit preserves, cream cheese, and butter
Leelanau coffee, assorted tea, and juice
Bronze $12 per guest  Gold $8 per guest
Silver $10 per guest  Platinum Included

### 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 $16 per guest  Gold $12 per guest
Silver $14 per guest  Platinum $6 per guest

### Pancakes & Eggs
Fluffy hotcakes, local maple syrup, scrambled eggs with cheese, bacon, sausage, whipped cream, butter, Leelanau coffee, assorted tea, juice, and milk
Bronze $16 per guest  Gold $12 per guest
Silver $14 per guest  Platinum $6 per guest

### Upgrades
**Bloody Mary Bar**
Your choice of vodka, a variety of mixers, and classic and unique garnishes • $9 per drink

**Mimosas**
Sparkling champagne with fresh squeezed orange juice $9 per drink