

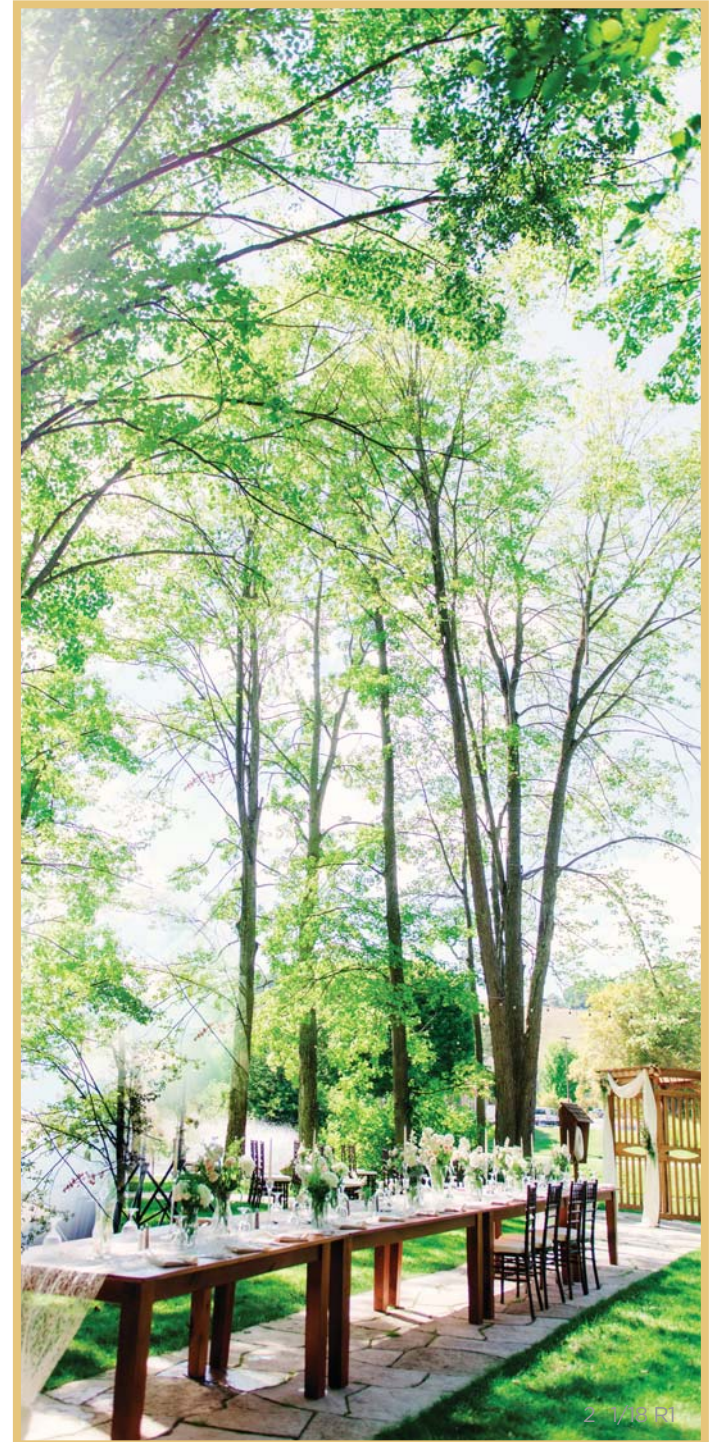
CRYSTAL MOUNTAIN WEDDING PACKAGES





Table of Contents

General Information	3-5
Package Pricing	6
Culinary Presentations.	7
Hors d'oeuvres.	8
Salads & Soup	9
Entree Selections	10
Duo Entrees	11
Children's Plated Menu.	11
Accompaniments	12
Reception Enhancements.	13
Sweet Endings	14
Late Night Snack Packages	15
Package Bar Pricing.	16
Hosted & Cash Bar Service	17-18
Rehearsal Dinner Options	19
Morning After	20





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, 50 downhill slopes, 30km of cross-country trails, the award-winning Crystal Spa, the Michigan Legacy Art Park, multiple wedding ceremony and reception sites, and IACC-approved conference facilities.

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)

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.

Petriz Pond

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 deck 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

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, 220 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, 120 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, (120 guests under the tent - 150 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.

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 three (3) business days prior to your event. The guarantee is not subject to reduction after the 72-hour 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. Crystal Mountain does not allow the sale of shots of liquor for the contracted events.

Menu Tasting:

Crystal Mountain will host your private menu tasting by appointment only. Some dates do not apply. Complimentary admission to one tast-

ing 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 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 & Buffet Meals

Plated Meals

- Bronze** Choice of two hors d'oeuvre selections
Choice of salad
Choice of one plated entrée
Complimentary cake cutting and service
\$38 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
\$45 per guest
- Gold** Choice of two culinary presentations
Choice of four hors d'oeuvre selections
Choice of upgraded salad
Choice of two plated entrées or one duo entrée
Champagne toast
Complimentary cake cutting and service
\$54 per guest
- Platinum** Choice of two culinary presentations
Choice of four hors d'oeuvre selections
Choice of upgraded salad
Choice of two plated entrées or one duo entrée
Custom-labeled L. Mawby champagne toast
Morning after continental
Complimentary cake cutting and service
\$64 per guest

Buffet Meals

- Choice of two hors d'oeuvre selections
Choice of plated or buffet salad
Chicken and fish or beef selection
One seasonal vegetable selection
One starch selection
Complimentary cake cutting and service
\$42 per adult • \$16 per child ages 3-12
- Choice of one culinary presentation
Choice of two hors d'oeuvre selections
Choice of plated or buffet salad
Chicken, fish, and beef or pork selection
One seasonal vegetable selection
One starch selection
Complimentary cake cutting and service
\$49 per adult • \$16 per child ages 3-12
- Choice of one culinary presentation
Choice of four hors d'oeuvre selections
Choice of upgraded salad
Chicken, fish, and beef or pork selection
One seasonal vegetable selection and two starch selections
Champagne toast
Complimentary cake cutting and service
\$58 per adult • \$16 per child ages 3-12
- Choice of three culinary presentations
Choice of four hors d'oeuvre selections
Choice of upgraded salad
Chicken, fish, and beef or pork selection
One seasonal vegetable selection and two starch selections
Custom-labeled L. Mawby champagne toast
Morning after continental
Complimentary cake cutting and service
\$68 per adult • \$16 per child ages 3-12



Chilled Presentations

Artisan Cheese Board

Chef's selection of imported and Michigan cheeses with fresh grapes, berries, and flatbread crackers

Seasonal Fresh Fruit & Berries

A display of pineapple, cantaloupe, honeydew melon, strawberries, grapes, and seasonal berries with French vanilla yogurt dip

Farmers Harvest Crudités

Seasonal fresh vegetables, roasted red pepper hummus, and ranch dip

Mexican Dips

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

Sliced Smoked Atlantic Salmon

Brunoise red onion, Boursin, chopped capers, dill, chopped boiled egg, and garlic crostini

Antipasto Display

A variety of olives, pepperoncini, grilled asparagus & squash, Genoa salami, prosciutto, grainy mustard, whipped Boursin, fresh mozzarella, grapes, & flatbread crackers, focaccia with Fustini's balsamic vinegar, olive oil, butter, & Parmesan

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, fresh berries, and assorted crackers





Chilled Bites

Hoisin Chicken Wonton Cups
with roasted garlic aioli and cilantro

Roasted Tomato & Fresh Basil Crostini

Antipasto Skewer
with salami, grape tomatoes, and cipollini onions

Triple Cream Brie & Dried Cherry Chutney
Croustade

Caprese Skewer
with grape tomatoes, organic basil, and mozzarella pearls

Smoked Whitefish Mousse on Crostini

Curried Apple & Spring Pea Chicken Salad
served in a Belgian endive

Smoked Norwegian Salmon & Boursin Crostini
with fresh dill and caviar

Seesame-Crusted Tuna Wonton Crisp
with chipotle aioli and wakame

Seared Flank Croustade
with Boursin, caramelized onion, and micro greens

Warm Bites

Coconut Shrimp
with sweet chili peanut dipping sauce

Crab-Stuffed Mushroom Caps

Peking Duck Potstickers
with sweet soy scallion dipping sauce

Kielbasa in Puff Pastry
with stone-ground creamy mustard

Grilled Beef Satay
with peanut chili glaze

Broiled Mushroom Caps
with sage and sausage duxelle and a Parmesan crust

Spinach & Feta Phyllo Triangles

Wild Mushroom Croustades
with fontinella cheese

Grilled Chicken Satay
with peanut-chili glaze

Thai Vegetable Spring Roll
with plum sauce

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



Crystal Caesar

Crisp hearts of romaine, garlic croutons, crispy capers, shaved Parmesan, and creamy Caesar

Market Greens

Crisp cucumbers, grape tomato, shaved red onion, carrots, garlic croutons, candied sunflower seeds, and choice of dressing

Beets Caprese

Salt-roasted beets, sliced tomatoes, buffalo mozzarella, sweet basil, balsamic syrup, sea salt, and fresh cracked pepper

\$2 additional per guest

Baby Spinach

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

\$2 additional per guest

Farmer's Chop Salad

English peas, roasted MI corn, hard-boiled egg, MI cheddar, julienne carrots, beets, tomatoes, and herbed creamy ranch

\$2 additional per guest

Homemade Soup

Add a soup course for \$3 per guest

Roasted Tomato Basil, Southwest Chicken, Creamy Broccoli & Cheese, Cream of Mushroom, Loaded Potato, Chicken Noodle, or Roasted Butternut Squash Bisque





Poultry

Grilled Chicken & Forest Mushrooms

Apple-brined boneless breast of chicken with a wild mushroom supreme sauce

Roman Chicken Saltimbocca

Pan-fried natural chicken cutlets topped with thin prosciutto, fresh sage, percorino cheese, and lemon Marsala pan sauce

Herb-Brined Chicken

Seared with Traverse cherry and apple chutney

Beef, Pork, & Lamb

Grilled Sirloin Filet

USDA choice beef with wild mushroom port demi-glace or Gorgonzola artichoke cream sauce

*Char-Grilled Filet of Beef *(available for 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

*Rack of Lamb *(available for Platinum package only)*

Coffee barbeque rubbed then roasted, apricot chutney and minted demi-glace

**These entree items can be added to bronze, silver, or gold package for an additional market price surcharge.*

Fish

Seared Atlantic Salmon

Five-spice seared and hoisin glazed, served with pineapple pico de gallo

Parmesan and Panko-Crusted Whitefish

Basil pesto rubbed, roasted tomato beurre blanc

Blackened Swordfish

Minted watermelon salsa, vanilla bean beurre blanc

*Honey Pecan-Dusted Walleye *(available for Platinum package only)*

Great Lakes fish, lump crab and caper meuniere sauce

Vegetarian

Vegetable Paella

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

Chiles Rellenos

Black bean sofrito, charred tomato chipotle salsa, and spanish rice

Orecchiette

Cipollini onion, roasted tomato, Greek olives, roasted garlic, artichokes, Asiago cheese, and Marsala herb pan sauce

Quinoa-Stuffed Pepper

Southwest vegetable quinoa with crumbled feta and cilantro lime coulis

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



Duo Entrées

Blackened Swordfish & Petit Sirloin Filet

Minted watermelon salsa, vanilla bean beurre blanc, and sirloin filet with wild mushroom port demi-glace

Atlantic Salmon & Chicken with Forest Mushrooms

Five-spice seared and hoisin glazed salmon with pineapple pico de gallo and apple-brined boneless breast of chicken with a wild mushroom supreme sauce

Petit Filet & Jumbo Shrimp

(available for Gold & Platinum package only)

Grilled beef filet wild mushroom port demi-glace and skewered and blackend jumbo tiger shrimp with pineapple salsa

Petit Sirloin & Herb-Brined Chicken

Char-grilled beef sirloin with wild mushroom port demi-glace and herb-brined chicken with Traverse cherry and apple chutney

Children's Plated Menu

All children's entrées are served with applesauce, vegetable, and a choice of local milk or juice.

Choice of one entrée:

Homemade Orecchiette & Cheese

Chicken Tenders with ranch & Tater Tots

Spaghetti & Meatballs

Mini Pizzas

\$16



Vegetable Selections

- Seasonal local vegetables
- Sauteed green bean & julienne carrots
- Julienne summer vegetables
- Grilled squash, zucchini, red onion, and 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





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

\$18 per guest

Potato Bar

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

\$16 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

\$12 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
\$18 per guest

There will be a \$50 charge for any chef-attended station (charged in one-hour increments).

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). All carving stations are accompanied by house-made rolls.

Prime Rib of Beef (serves 25)

Garlic and salt crusted, served with Cabernet jus lie and horseradish aioli • \$350

Filet Mignon (serves 20)

Roasted whole with fresh herbs, garlic, and sea salt, served with a wild mushroom demi-glace and horseradish aioli • \$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

Steamship (serves 100)

Garlic and rosemary rubbed steamship of beef • \$575



Apple Cider Bar

Michigan warm apple cider, homemade glazed and cinnamon donut holes, caramel, and cinnamon sticks. Refreshed for 2 hours.

\$6 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.

\$7.50 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

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.

\$12 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.

\$9 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 Tartlets

\$10 per guest





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

\$12 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

\$10 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

\$10 per guest

Parmesan Pretzel Bites Station

Mini soft pretzel rolls coated in Parmesan cheese served with house cheddar Mornay and yellow or Dijon mustard

\$6 per guest





House Brands

Vodka, Rum, Spiced Rum, Gin, Whiskey, Bourbon, Brandy, Tequila, Almond Liqueur, Coffee Liqueur, Irish Cream, Orange Liqueur, and Peachtree Schnapps. Up to 6 selections of bottled beer (5 domestic, 1 specialty) and house wines by the glass.

One Hour	\$15 per guest
Two Hours	\$20 per guest
Three Hours	\$26 per guest
Four Hours	\$31 per guest
Five Hours	\$36 per guest
Six Hours	\$40 per guest

Call Brands

Absolut, 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. Up to 6 selections of bottled beer (3 domestic, 3 specialty) and call wines by the glass.

One Hour	\$18 per guest
Two Hours	\$25 per guest
Three Hours	\$31 per guest
Four Hours	\$37 per guest
Five Hours	\$42 per guest
Six Hours	\$47 per guest

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 8 selections of bottled beer (4 domestic, 4 specialty) and premium wines by the glass.

One Hour	\$25 per guest
Two Hours	\$34 per guest
Three Hours	\$43 per guest
Four Hours	\$51 per guest
Five Hours	\$58 per guest
Six Hours	\$65 per guest

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





House Brands

Liquor

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

Wine

Chardonnay, Cabernet Sauvignon, Pinot Grigio, Pinot Noir, Moscato • *\$6 per glass*

Call Brands

Liquor

Absolut, 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*

Wine

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

Premium Brands

Liquor

Ketel One, Malibu, Bacardi Light, Tanqueray, Cuervo 1800, 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 • *\$6 per guest*

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



Beer Selections

Bottled Beer

Domestic – \$4

Bud Light

Coors Light

Miller Lite

Sam Adams

Imported – \$4.75

Corona

Heineken

Labatt

Labatt Nordic

Craft – \$5.50

Atwater Vanilla Java Porter

Bell's Two Hearted

Bell's Oberon (seasonal)

Founder's All Day IPA

New Belgium Fat Tire

Short's Bellaire Brown

Short's Soft Parade

Draft Beer

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

Domestic – \$325.00

Imported – \$425.00

Craft – \$550.00

Craft suggestions: Bell's Oberon (seasonal), Bell's Two Hearted, Founders 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, sauteed green beans & julienne carrots, roasted garlic mashed potatoes, fresh homemade chips

Choose two entrees: BBQ Pulled Pork, Slow-Cooked BBQ Brisket, 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 per guest

The Steak Fry

Choose one of the following entrees. Your dinner is accompanied by Market Greens salad with cucumbers, grape tomato, shaved red onion, carrot, garlic crouton, candied sunflower seed, creamy ranch and cherry vinaigrette, homemade rolls, whipped butter, baked potatoes with sour cream, butter, chopped scallion, baked potato, grilled corn on the cob, and strawberry shortcake with banana whipped cream

New York Strip • *\$36 per guest*

Seared Atlantic Salmon • *\$26 per guest*

Surf and Turf (New York Strip and four-ounce Seared Atlantic Salmon Filet) • *\$40 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, grainy mustard, whipped Boursin, fresh mozzarella, grapes, & flatbread crackers, focaccia with Fustini's balsamic vinegar, olive oil, butter, & Parmesan, and tiramisu and cannolis 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, & 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

\$39 per guest

Northern Michigan Fish Fry

Market Greens salad with cucumbers, grape tomato, shaved red onion, carrot, garlic crouton, candied sunflower seed, creamy 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 per guest

There will be a \$50 charge for any chef-attended station (charged in one-hour increments). There will be a \$200 grill delivery charge for events taking place away from Crystal Mountain dining facilities.



Executive Continental

Fresh cantaloupe, pineapple, strawberries, and grapes
A selection of fresh muffins, bagels, and Danish served
with fruit preserves, cream cheese, and butter
Leelanau coffee and assorted tea

Bronze \$11 per guest Gold \$7 per guest
Silver \$9 per guest Platinum Included

Scrambled Egg Bar

Scrambled eggs with herbed mushrooms, shredded
Michigan cheddar, scallions, house salsa, potatoes
O'Brien, fresh fruit and berry display, sausage and crisp
bacon, homemade breads, fruit preserves, and whipped
butter, Leelanau coffee and assorted tea

Bronze \$14 per guest Gold \$10 per guest
Silver \$12 per guest Platinum \$6 per guest

Pancakes & Waffles

Fluffy hotcakes and Belgian waffles, Traverse cherry and
apple compotes, whipped cream and butter

Bronze \$14 per guest Gold \$10 per guest
Silver \$12 per guest Platinum \$6 per guest

Upgrades

Bloody Mary Bar

Your choice of vodka and a variety of mixers and classic
and unique garnishes • *\$8.50 per drink*

Mimosas

Sparkling champagne with fresh squeezed orange juice
\$8 per drink

