

Banquet & Conference Services



Fresh, Healthy, Local


CRYSTAL
MOUNTAIN



Table of Contents:

Critical Dates & Times.....	3
Pricing & Services	3
Miscellaneous	3
Banquet & Meeting Rooms.....	4
Peak Performance	4
Dietary Restrictions	4
Specialty Menus	4
Team Building.....	4
Breaks & Snacks.....	6-7
Breakfast	9
Lunch.....	11-12
Hors d'oeuvres	14-16
Dinner	18-24
Dessert.....	26-27
Bar Selections.....	29-31
Conference Room Dimensions	33-36
Audiovisual.....	37-38





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.

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.



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.

Peak Performance

Crystal offers several ways to bring a healthy balance to your special event. This logo  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 \$65 per participant..

Breaks & Snacks





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  regular and decaffeinated coffee, assorted teas \$6

Morning Beverage Service

Leelanau Coffee®, decaffeinated coffee, and assorted teas
Chilled orange and cranberry juice \$10



Beverages a la Carte

Leelanau Coffee® (regular and decaffeinated)

Pot – 6 mugs. \$17 Gallon – 14 mugs \$30

Assorted Herbal and Regular Tea Selections, each \$2.25

Bottled Water, each. \$3.25

Assorted Juices and Blends, each. \$3.75

Coke® products,

Soda, each \$3

Iced Tea, each \$4.50

Sparkling Water, each \$3.50

Iced Tea

Hot Chocolate

Lemonade

Hot or Cold Spiced Cider


Orange Juice

Milk




16 servings \$28 50 servings. \$75



Bakery & Breakfast a la Carte

Assorted Muffins \$38 per dozen
Assorted Danish \$38 per dozen
Assorted Scones \$40 per dozen
Flaky Croissants & Preserves \$38 per dozen
Deli Bagels with Cream Cheese \$40 per dozen
Slices of Banana Bread \$24 per dozen
Individual Greek Yogurts \$3.25 each
 Hard-Boiled, Local, Free-Range Eggs \$30 per dozen
Ham, Spinach, & Cheddar Quiche \$38 per dozen
Ham, Egg, & Cheese Croissant \$48 per dozen
Sausage, Egg, & Cheese English Muffin \$48 per dozen

Snacks a la Carte

 Whole Fresh Apples, Bananas, & Oranges \$2 each
 Fresh Fruit Kabobs with Yogurt Dip \$36 per dozen
 Crystal Energy Bars \$5 each
Individual Bags of Chips or Pretzels \$3 each
Assortment of Fresh Gourmet Cookies \$30 per dozen, 2 dozen minimum
Fresh Chocolate Chip Cookies \$30 per dozen, 2 dozen minimum
Fudge Brownies \$32 per dozen
Lemon Bars or Cherry Bars \$27 per dozen

Dry Snacks a la Carte (serves 25 people)

Homemade Potato Chips & French Onion Dip \$30
Popcorn \$50
Crystal's Trail Mix \$45
Party Mix \$30
Mixed Nuts \$50
Tortilla Chips & Salsa \$40
Pretzels \$25

The All Day Break \$26 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 \$16 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 \$13 per person

Movie theater style popcorn, nacho station, pico de gallo, spiced queso, Twizzlers, M&Ms, Skittles, and cold assorted sodas

Sweet Tooth \$13 per person

Chocolate-Covered Raisins, Snickers, Gummy Bears, Skittles, M&Ms, Reese's Cups, and cold assorted sodas and bottled water

Breakfast





Continental Breakfasts

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

The Continental

Sliced fruit tray, assorted muffins, Danish, bagels, fruit preserves, cream cheese, and butter \$17



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 \$19

Plated Breakfasts

- All breakfasts include choice of bacon or sausage, Leelanau Coffee®, assorted tea, chilled juices, and local Cream Cup Dairy milk.

The Rise & Shine

Scrambled eggs and shredded Michigan cheddar cheese, breakfast potatoes, and a buttermilk biscuit \$21

Cinnamon Swirl French Toast

Served with local Denny Sparks maple syrup, sliced strawberries, whipped cream, and butter \$21

Individual Breakfast Quiche

Chorizo, spinach, and feta or roasted tomato, spinach, and Swiss cheese, breakfast potatoes \$22

Traditional Eggs Benedict

Soft-poached farm eggs, toasty English muffin, chive hollandaise, breakfast potatoes \$24

Breakfast Buffets

- Breakfast buffets are served for one hour and available for groups of 20 or more.
- All breakfasts include Leelanau Coffee®, assorted tea, chilled juices, and local Cream Cup Dairy milk.

Scrambled Egg Bar

Scrambled eggs, shredded Michigan cheddar cheese, scallions, house salsa, bacon, sausage, breakfast potatoes, sliced fruit, and assorted toast \$21

Pancakes & Eggs

Fluffy hotcakes, local maple syrup, scrambled eggs with cheese, bacon, sausage, sliced fruit, whipped cream, butter \$21

French Toast & Eggs

Cinnamon Swirl French toast, local Denny Sparks maple syrup, scrambled eggs with cheese, bacon, sausage, sliced fruit, whipped cream, butter \$22

Grand Breakfast

Scrambled eggs, pancakes, French toast, omelet station, bacon, sausage, breakfast potatoes, steel-cut oatmeal with dried cherries, brown sugar, and skim milk, fresh homemade dried cherry granola, sliced fruit, and assorted toast \$28

Buffet Enhancements

- Add a professionally attended station to your event to complete the perfect buffet.
- There will be a \$75 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 \$8.50

Greek Yogurt Parfait Bar

Homemade cherry granola, fresh blueberries, strawberries, and raspberries, toasted coconut \$9

Steel-Cut Oatmeal

Local honey, brown sugar, assorted dried fruits, and toasted nuts with fresh cream and milk \$6

Turkey Sausage

\$4

Eggs Benedict

\$8

Lunch





Hot Plated Entrees

- Includes iced tea, lemonade, coffee, and tea service. All entrees include a Market Greens or Caesar salad, rolls and butter, chef's choice of vegetable and starch, and your choice of dessert. Choices include brownies, lemon bars, or assorted cookies.
- Please choose one entree. For each additional entree requested, a surcharge of \$2 per person will be applied. Limit of two entrees, not including vegetarian.
- Add a cup of soup for an additional \$7 per person.

Chicken Saltimbocca

Pan-fried airline chicken breast, prosciutto, fresh sage, pecorino cheese, lemon Marsala pan sauce \$29

Chicken & Forest Mushrooms

Char-grilled airline chicken breast, sauteed mushroom Boursin supreme sauce \$27

Grilled New York Strip

Roasted tomato herb butter \$34

Beef Tenderloin Tips

Seared beef tenderloin, cremini mushrooms, onions, Cabernet demi glace \$34

Coconut-Crusted Walleye

Seared and baked Great Lakes fish, jalapeno mango salsa \$29



Blackened Scottish Salmon

Pan-seared, hoisin glaze, fresh pineapple mango pico \$32

Cold Plated Entrees

- Includes iced tea, lemonade, coffee, and tea service, and your choice of dessert. Choices include brownies, lemon bars, or assorted cookies.
- Sandwiches are served with your choice of fresh fruit or homemade potato chips.



Chicken Caesar Wrap

Grilled chicken, Parmesan, romaine, Caesar dressing \$21



Torn Bibb Salad

Soft-boiled eggs, peppered bacon, candied pecans, blue cheese, sliced apples, cherry mustard vinaigrette \$18



Crystal Cobb

Skewered and grilled shrimp, avocado, tomato, red onion, hard-boiled eggs, chopped bacon, shredded Michigan cheddar or blue cheese \$22

Turkey Club Wrap

Turkey, bacon, romaine, green onion, tomato, cheddar, mayo \$21

Cherry Chicken Salad Croissant

Leelanau dried cherries, lettuce, tomato, onion, soft croissant \$22

The Ridge Runner

Shaved smoked turkey, sharp cheddar cheese, lettuce, tomato, mayo, artisan bread \$21

Roast Beef Ciabatta

Shaved roast beef, Boursin, caramelized onion, arugula \$23

Box Lunches

- All items presented in grab & go boxes. 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 a Crystal Energy bar, and fresh fruit salad \$20

Ham Club Croissant

Smoked ham & salami, lettuce, tomato, onion, Swiss \$20

Chicken Caesar Wrap

Grilled chicken, Parmesan, romaine lettuce, Caesar dressing \$20

Turkey Club Wrap

Turkey, bacon, romaine lettuce, green onion, tomato, cheddar, mayo \$20



Red Pepper Avocado Wrap

Roasted red pepper, avocado, pickled onions, carrots, cucumbers, sriracha hummus \$20

The Ridge Runner

Shaved smoked turkey, sharp cheddar cheese, lettuce, tomato, artisan bread \$20

Roast Beef Ciabatta

Shaved roast beef, Boursin, caramelized onion, arugula \$22



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.
- Buffet luncheons are available for dinner with a \$5 upcharge.

Lunch Buffet Additions

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

MINI SALAD BAR: Includes Parmesan potato salad, coleslaw, mixed greens, cherry tomatoes, baby carrots, broccoli florets, crumbled bacon, shredded colby cheese, sliced cucumbers, croutons, French, low-fat Italian, and ranch dressings \$8

HOMEMADE SOUP: Choose one of the following: Roasted Pepper & Tomato Basil Bisque, Cream of Potato & Leek, Chicken Noodle, Beef Barley, Roasted Butternut Squash \$7 or Homemade Chili \$8



Peak Deli Buffet

Fresh fruit salad, bowl of market greens salad, homemade ranch & cherry vinaigrette, house-baked whole-grain rolls, tomato tortillas, cherry chicken salad, sliced turkey, and tuna salad. Served with cheddar and Swiss cheese, lettuce, sliced tomatoes, onions, and dill pickle spears. Greek yogurt cheesecake with a granola crust or citrus panna cotta with fresh berries \$25

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 \$25

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 \$22

Latin Feast

Homemade tomato salsa & queso blanco dip, fresh fried corn tortilla chips, Spanish carne molida, Mexican adobo chicken, soft flour & crunchy corn shells, Spanish rice, sauteed peppers & onions, shredded lettuce, diced tomatoes, sour cream, shredded cheddar, charred corn esquites salad, vegetarian refried beans, and churros with cinnamon whipped cream \$27

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 \$28

Asia Market Express

Vegetarian spring rolls and plum sauce, stir-fried Asian vegetables, Szechuan beef, General Tso's chicken, fried rice, lemon bars. Choice of soup: hot and sour **OR** egg drop soup \$28

Crystal's "Open Pit" Barbecue

Field greens salad with assorted dressings, Parmesan potato salad, sweet corn elotes, fruit salad, dry-rub cherry barbecue pork, char-grilled barbecue chicken, fresh apple and cabbage vinegar slaw, pretzel bakery buns, and fruit cobbler \$30

Hors d'oeuvres





Assorted Dips & Spreads

- Group minimum of 10 people.

Spinach & Artichoke Dip

with pita chips and crackers \$4 per person

Honey, Brie, & Apple Spread

with pita chips \$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 \$8 per person

Mexican Dips

Guacamole, salsa verde, salsa roja, queso, and black bean dip with natural white corn tortilla chips \$7 per person

Homemade Potato Chips & French Onion Dip

\$2 per person

Chilled Hors d'oeuvres

- We recommend 4-6 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.

\$68/25 Pieces

Hoisin Chicken Wonton Cups

with cilantro

Roasted Tomato & Basil Crostini

with Boursin

Dried Cherry Phyllo Tartlet

with goat cheese

Smoked Whitefish Mousse

on crostini with micro basil

\$78/25 Pieces

Antipasto Skewers

with salami, mozzarella, tomato, Cipollini onion

Smoked Norwegian Salmon & Boursin Crostini

with fresh dill & caviar

Sesame-Crusted Tuna Wonton Crisp

with chipotle aioli & wakame

Seared Flank Steak Croustade

with Boursin, caramelized onion, & microgreens

Hot Hors d'oeuvres

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

\$68/25 Pieces

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

\$74/25 Pieces

Artichoke & Boursin Cheese Bites

Pear & Brie Phyllo Rolls

Thai Vegetable Spring Rolls

with sweet chili dipping sauce

*Grilled Chicken Satay

with peanut chili glaze

\$78/25 Pieces

Asparagus & Asiago/Blue Cheese Phyllo

with lemon tarragon aioli

*Coconut Shrimp

with sweet chili dipping sauce

*Grilled Beef Satay

with peanut chili glaze

\$84/25 Pieces

Bacon-Wrapped Jumbo Shrimp

with chipotle honey glaze

*Maryland Blue Crab Cakes

with chipotle lime aioli

Duck Wontons

with sweet soy scallion dipping sauce

Bacon-Wrapped Scallops

Lamb Chop Lollipops

with cranberry mint chutney



Culinary Presentations

Artisan Cheese Board

Chef's selection of gourmet cheeses with grapes, berries, and flatbread crackers \$10 per person

Charcuterie & Cheese

Chef's selection of gourmet artisan cheeses, specialty charcuterie, grapes and berries, artisan preserves, & assorted medley crackers \$13 per person



Fruit & Berries

A display of pineapple, cantaloupe, honeydew melon, strawberries, grapes, and berries with French vanilla yogurt dip \$8 per person



Farmers Harvest Crudités

Fresh vegetables, roasted red pepper hummus, and ranch dip \$7 per person

Brie en Croûte

Creamy French Brie wrapped in puff pastry with Michigan apples, served warm with Michigan cherry glaze, 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 \$10 per person



Mediterranean Antipasto Display

Grilled seasonal vegetables, balsamic glaze, olives, feta cheese, hummus, roasted eggplant, and warm pita bread \$8 per person

Jumbo Tiger Shrimp Cocktail

Served chilled on ice with spicy horseradish cocktail sauce and fresh lemon wedges \$38 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 \$75 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 \$27

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 \$15

Potato Bar

Roasted garlic mashed potatoes, herb-roasted fingerling potatoes, roasted sweet potato fries, goat cheese, cheddar cheese, bacon, chives, and truffle oil \$20

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 \$24

Risotto Station

Chef attended, jumbo shrimp, andouille, wild mushrooms, chives, roasted butternut squash, roasted tomato, stock, cream, Parmesan, Asiago blend \$24

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, choice of a Market Greens or Caesar salad, 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 \$7 per person.

Salads

- Upgrade your salad for an additional \$5 per person.

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

Entrées

Chicken & Forest Mushrooms

Char-grilled chicken breast, sauteed mushroom Boursin supreme sauce \$32

Roasted Chicken Caprese

Fresh mozzarella, cherry tomato & basil relish, balsamic reduction \$33

Chicken Wellington

Puff pastry wrapped chicken breast, asparagus, mushroom, & onion duxelle, apple & Brie cream \$34

Bistro Steak

Wild mushroom demi-glace or Gorgonzola artichoke cream sauce \$42

Char-Grilled Filet of Beef

Center cut, cognac green peppercorn demi-glace 6oz \$47, 8oz \$58

Beef Tenderloin Tips

Seared beef tenderloin, cremini mushrooms, onions, Cabernet demi-glace \$36

Leelanau Pork Tenderloin

Bacon-wrapped and seared, cherry apple ginger chutney \$34



Blackened Scottish Salmon

Pan seared, hoisin glaze, fresh pineapple mango pico \$39

Parmesan & Panko-Crusted Whitefish

Basil pesto rubbed, roasted tomato beurre blanc \$36

Blackened Red Snapper

Pan seared, crab lemon butter sauce \$38

Coconut-Crusted Walleye

Seared and baked Great Lakes fish, jalapeno mango salsa \$37

Vegetable Paella

Saffron-infused risotto, roasted mushrooms, tomatoes, artichokes, squash, zucchini, spring peas, and fresh shaved Parmesan \$23

Honey Beet Ravioli

Goat cheese, sauteed roasted garlic, mushrooms, almonds, basil, Pecorino Romano, wine sauce \$25



Summer Zucchini Pasta

Zucchini, yellow squash, roasted red peppers, spinach, shiitake mushrooms, coconut curry \$23



Entrées (continued)

Duo Entrées

Filet Mignon & Lobster

Grilled tenderloin of beef with wild mushroom demi-glace and herb-seared Maine lobster tail with drawn butter \$75

Petit Filet Mignon & Jumbo Shrimp

Grilled beef filet with wild mushroom demi-glace and skewered and blackened jumbo tiger shrimp with pineapple salsa \$65

Sirloin & Shrimp

Skewered and blackened jumbo tiger shrimp with pineapple salsa and grilled sirloin filet with wild mushroom demi-glace \$48

Sirloin & Chicken & Forest Mushrooms

Char-grilled beef sirloin with wild mushroom demi-glace and a char-grilled chicken breast with sauteed mushroom Boursin supreme sauce \$42

Children's Menu

Plated Dinners

Price includes choice of two entrées below. All children's entrées 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

\$17

Children's Buffet

Homemade mac & cheese, chicken tenders, spaghetti & meatballs, mini pizzas, sliced apples, vegetable, and a choice of milk or juice (ages 12 and under)
\$17/child, minimum 20 children



Dinner Buffets

- Buffet dinners are available for groups of 20 or more.
- Meals are based on one hour. For an additional 30 minutes, add \$2 per person.
- Children's pricing for buffets: age 2 and under free, ages 3-12 \$17.
- All dinner buffets are served with freshly baked rolls, butter, non-alcoholic beverage, and dessert.
- Add an additional starch for an additional \$3 per person.

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 & 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 \$42

Crystal's Favorites

Baby Spinach Salad with soft-boiled egg, bacon, candied pecans, dried cherries, and tarragon mustard vinaigrette • Bistro Steak with wild mushroom demi-glaze or Gorgonzola cream • Blackened Scottish Salmon with hoisin glaze & fresh pineapple mango pico • Chicken & Forest Mushrooms, grilled with sauteed mushroom Boursin supreme sauce • Roasted Garlic Mashed Potatoes • Chef's selection of grilled vegetables • New York Cheesecake with graham cracker crust, Leelanau tart cherry sauce, and whipped cream \$50



Taste of Tuscany

Italian-style salad bar to include mixed greens, garbanzo beans, mozzarella pearls, sliced salami, banana peppers, tomatoes, cucumbers, olives, garlic ciabatta rolls • 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 \$44



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 dressing • 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 \$37



Dinner Buffets (continued)

Create the Perfect Dinner Buffet

Two entrées \$44

Three entrées \$48

Meals are based on one hour. For an additional 30 minutes, add \$2 per person.

Served with freshly baked rolls, butter, and a non-alcoholic beverage.

Please choose one dessert from the House Dessert Selections.

Add an additional starch for an additional \$3 per person.

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, cherry tomato & basil relish, balsamic reduction

Chicken Saltimbocca – Pan-fried chicken breast, thin prosciutto, fresh sage, pecorino cheese, lemon Marsala pan sauce

Chicken & Forest Mushrooms – Char-grilled chicken breast, sauteed mushroom Boursin supreme sauce

Leelanau Pork Tenderloin – Bacon-wrapped and seared, cherry apple ginger chutney

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


Beef Tenderloin Tips – Seared beef tenderloin, cremini mushrooms, onions, Cabernet demi-glace

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

Parmesan & Panko-Crusted Whitefish – Basil pesto rubbed, roasted tomato beurre blanc

Blackened Red Snapper – Pan seared, lemon crab butter sauce

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

 Summer Zucchini Pasta – Zucchini, yellow squash, roasted red peppers, spinach, shiitake mushrooms, coconut curry

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 \$75 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

Top Round of Beef (serves 50)

Garlic and rosemary rubbed, au jus, horseradish sauce \$350





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 \$17.
- There will be a \$75 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, sauteed 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

\$37 lunch / \$42 dinner

The Backyard Cookout

Market Greens 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

\$28 lunch / \$33 dinner

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

New York Strip \$42 lunch / \$47 dinner

Grilled Atlantic Salmon \$32 lunch / \$37 dinner

Surf & Turf (New York Strip and four-ounce Grilled Atlantic Salmon Filet)

\$48 lunch / \$54 dinner

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

\$34 lunch / \$39 dinner





Pizza & Sub Parties

- Children's pricing for buffets: age 2 and under free, ages 3-12 \$17.

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 lunch / \$23 dinner

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 lunch / \$21 dinner

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 \$26 lunch / \$30 dinner



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

Premium Dessert Selections

- Add \$4 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

Graham cracker crust, Leelanau tart cherry sauce with whipped cream



Lemon Panna Cotta

Shortbread cookie, fresh berries, and raspberry coulis

- Add \$10 per guest

Ice Cream Social

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

- Add \$12 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 \$75 charge for any chef-attended station (charged in one-hour increments with a minimum of 2 hours)).*



Chocolate Fondue

Dark Belgian chocolate with a choice of six of the following accompaniments. \$14 per guest, additional accompaniments \$1 per item per guest.

Strawberries	Ladyfingers
Pineapple	Peanut butter cookies
Bananas	Oreo cookies
Apples	Almond shortbread
Angel food cake	Pretzels
Marshmallows	Mini cream puffs
Brownies	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 Shooters
\$16 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.
\$12 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.
- Total sales less than \$500 will result in a \$300 setup charge to the host.
- Multiple bar location setups will result in a \$250 charge.

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 call or premium level liquor and wine.

Cash Bar Service

- Individuals with the group pay per drink. Gratuities are the responsibility of each guest.
- We will offer a variety of call and premium level liquor for your guests.



Call Liquor Brands

Platinum 7X, Tito's, Malibu, Bacardi, Captain Morgan, Beefeater, Johnny Walker Red, Jim Beam, Seagrams 7, Jack Daniels, Monte Alban Reposado, Amaretto, Coffee Liqueur, Ryan's Irish Cream, Orange Liqueur, and Peach Schnapps • \$7.50 per drink

Premium Liquor Brands

Ketel One, Tito's, Malibu, Bacardi, Tanqueray, Corazon Blanco, Dewar's, Maker's Mark, Crown Royal, Jameson, Amaretto Di Saronno, Kahlua, Bailey's Irish Cream, Orange Liqueur, and Peach Schnapps • \$9 per drink



Beverage Selection (continued)

Wine Selection

Crystal Mountain Exclusively Labeled Wines by Rutherford Ranch

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon

- \$8 per glass

Black Star Farms Arcturos Late Harvest Riesling
Havenscourt Pinot Noir

- \$9 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.crystallmountain.com/your-visit/dining>

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)

Bottle Beer

Domestic \$5

Bud Light
Coors Light
Michelob Ultra
Miller Lite

Imported \$6

Modelo
Heineken
Stella Liberte NA
Labatt

Craft \$6.50

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

Hard Seltzer \$7

White Claw

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

Draft Beer

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

Domestic – \$350 • Imported – \$450 • Craft – \$575

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

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



Banquet & Conference Facilities



Crystal Center

Crystal Center Conference Rooms

Northwest Territories

Sections: A, B & C, 3,082 sq. ft. (67' x 46')

8' x 10' Rear projection screen

Theatre 350

Banquet. 240-300

Classroom 130 ergonomic
200 classic chairs

Northwest Territories

Sections: A or B & C, 1,518 sq. ft.
(33' x 46')

Theatre 160

Banquet. 140

Classroom 60 ergonomic
. 90 classic chairs

Conference. 48

U-Shaped. 42

Arctic Bay

713 sq. ft. (23' x 31')

Theatre 80

Banquet. 60

Classroom 30 ergonomic
. 45 classic chairs

Conference. 30

U-Shaped. 22

Northwest Territories

Sections: B or C, 759 sq. ft. (33' x 23')

Theatre 70

Banquet. 60

Classroom 30 ergonomic
. 45 classic chairs

Conference. 28

U-Shaped. 24

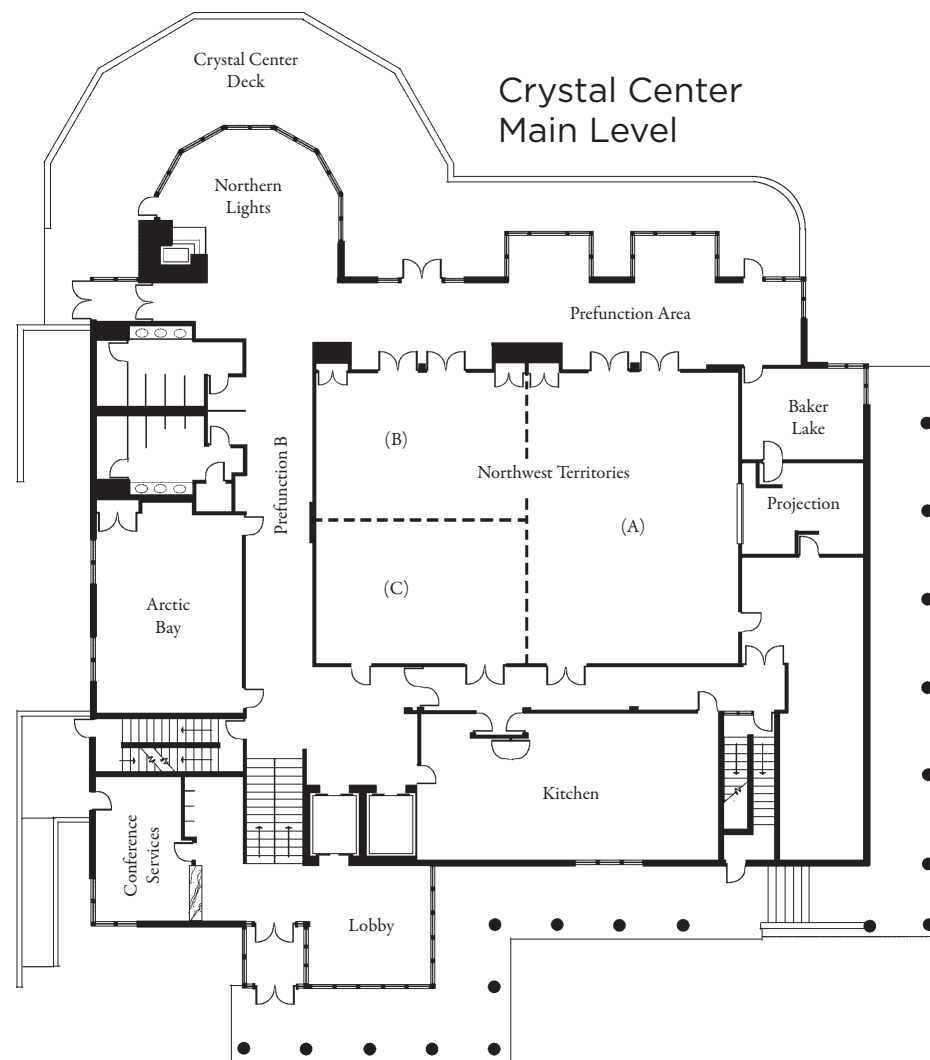
Baker Lake

300 sq. ft. (20' x 15')

Theatre 35

Banquet. 24

Conference. 14



Crystal Center

Crystal Center Conference Rooms

Hudson Bay

Sections: A & B 1,738 sq. ft. (44' x 39')

Theatre 200
 Banquet. 140-180
 Classroom 72 ergonomic
 100 classic chairs
 U-Shaped. 34

Hudson Bay

Sections: A or B 858 sq. ft. (22' x 39')

Theatre 80
 Banquet. 60-80
 Classroom 36 ergonomic
 54 classic chairs
 Conference. 24
 U-Shaped. 22

Cape Dorset

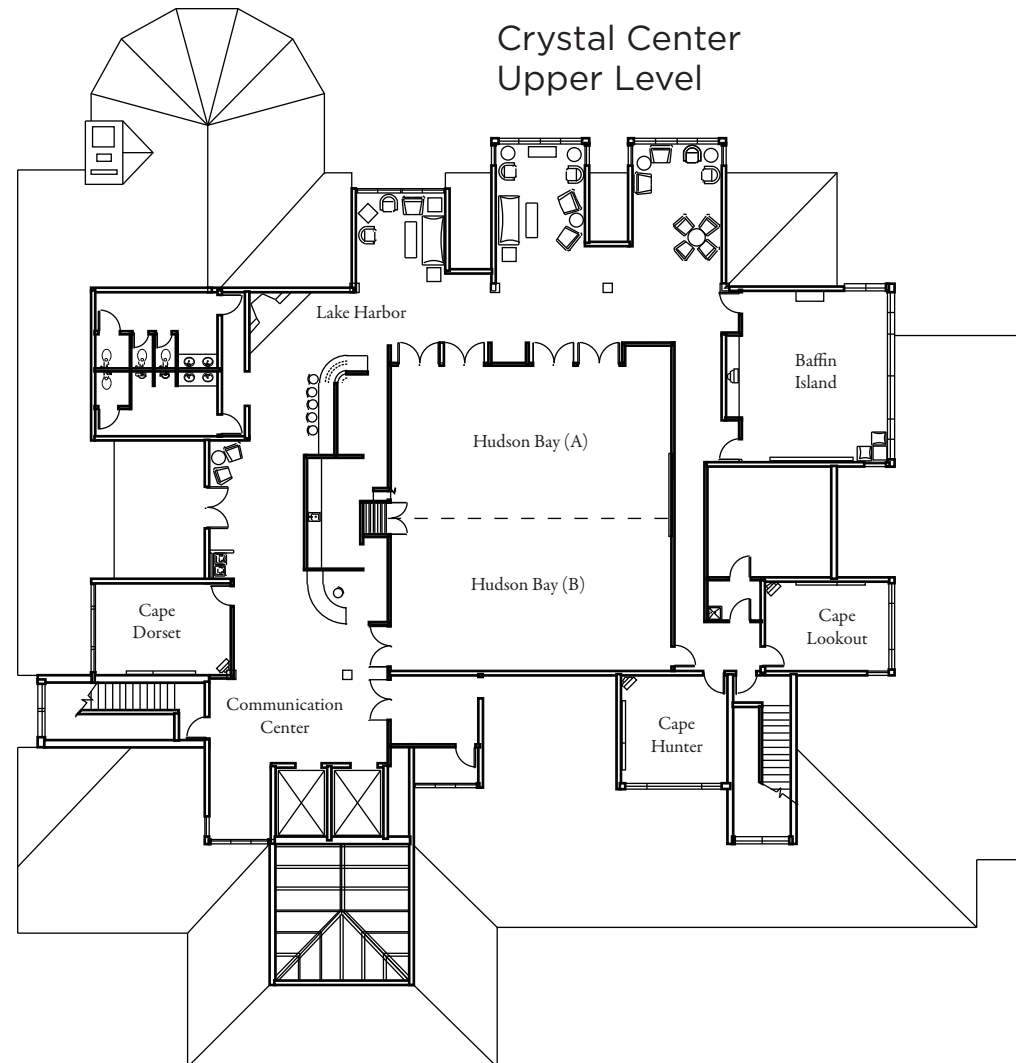
247 sq. ft. (13' x 19')

Theatre 24
 Conference. 14

Baffin Island

667 sq. ft. (23' x 29')

Conference. 14



Crystal Center

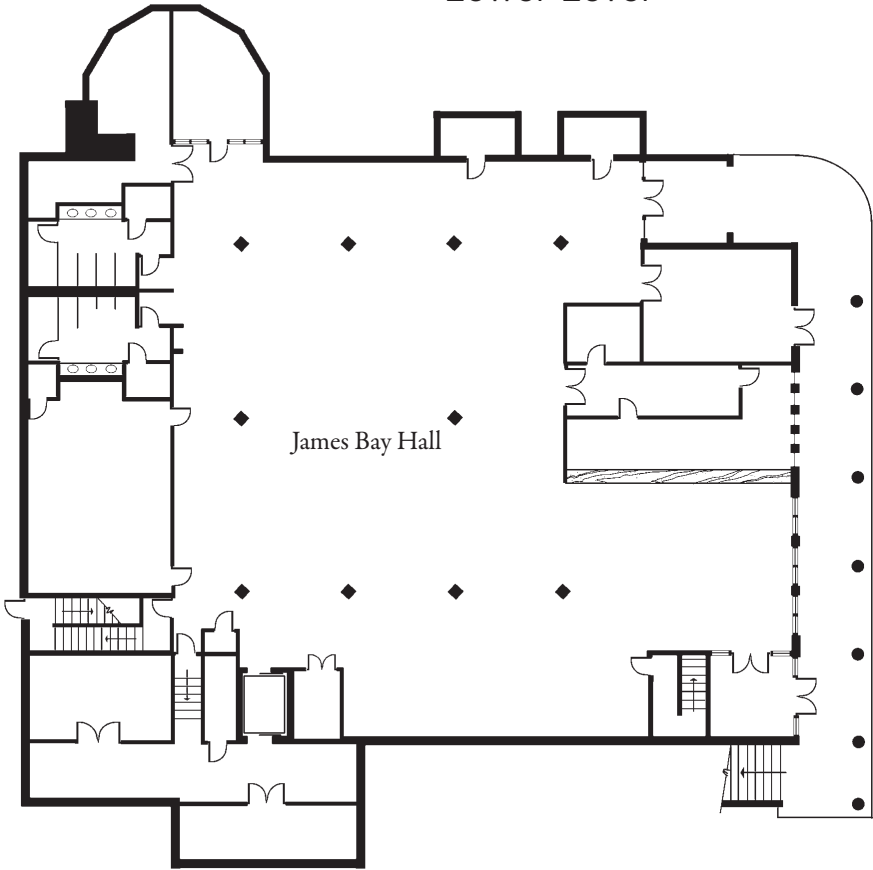
Crystal Center Conference Rooms

James Bay Hall
6500 sq. ft.

Theatre 400
Banquet. 400
Classroom 300

8 x 8 Exhibits 55
8 x 10 Exhibits. . . . 43

Crystal Center
Lower Level

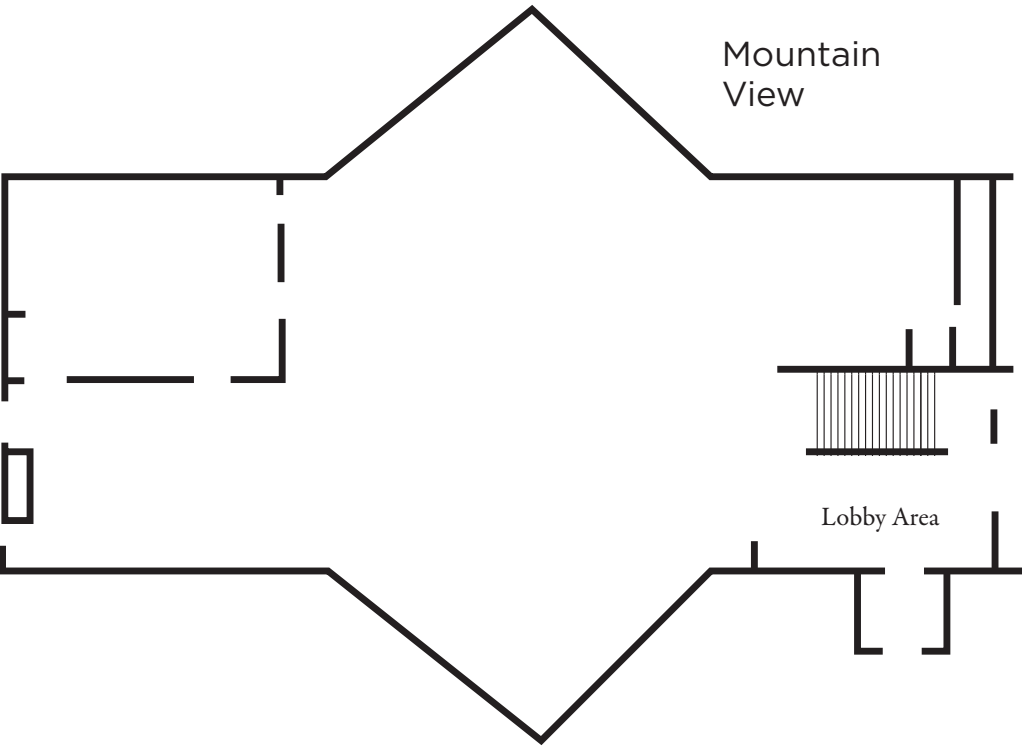


The Lodge

Lodge Conference Room

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

Theatre 160
Banquet. 176



Audio-Visual Services

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 upon request. Additional audio-visual equipment can be rented for an additional fee.

All equipment is rented on a "per room" basis. A fee will apply for any equipment that is damaged or 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 may be responsible for costs incurred as a result of cancelled requests and equipment ordered but not used if not cancelled three business days prior to the event.

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 \$75.00 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

Audio-Visual Cart with Power	\$50
Blu-Ray/DVD Player (portable).	\$50
HDMI Splitter	\$50
39" LCD TV with HDMI	\$100
70" UHD TV with HDMI.	\$150
HDMI Adapter	\$10

Audio-Visual Price List

70" SMART TV	\$150
Portable LCD Projector	\$150
Hard-Wired Internet Connection	\$200
Public Group WiFi	\$200
Private Group WiFi (available only in the Crystal Center)	\$600
Dual Projection & Screens	\$300 day 1 / \$150 added days (Available in Northwest Territories, Hudson Bay, and James Bay)
Audio Converter Box	\$50
Wired Microphone	\$50
Omni-Directional Microphone	\$75
Wireless Microphone (hand held or lavalier)	\$75
Conference Phone	\$100
Outside Phone Line	\$25 plus additional access charges
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)	\$50
A/V Technical Assistant (per hour, one hour minimum)	\$100
IT Technical Assistant (per hour, one hour minimum)	\$150

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)	\$5
Banquet Table 6' or 8' (includes one linen per table).	\$10
60" Round Table (seats 6-8).	\$10
72" Round Table (seats 8-10).	\$10
Outside Heaters.	\$50 per heater