



CRYSTAL  
MOUNTAIN

# WEDDING PACKAGES



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# 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  
*\$46 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  
*\$55 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  
*\$65 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  
*\$75 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  
*\$50 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  
*\$58 per adult • \$16 per child ages 3-12*

Choice of one culinary presentation  
Choice of four hors d'oeuvre selections  
Choice of salad  
Chicken, fish, and beef or pork selection  
One seasonal vegetable selection and two starch selections  
Champagne toast  
Complimentary cake cutting and service  
*\$70 per adult • \$16 per child ages 3-12*

Choice of two culinary presentations  
Choice of four hors d'oeuvre selections  
Choice of salad  
Chicken, fish, and beef or pork selection  
One seasonal vegetable selection and two starch selections  
Champagne toast  
Farewell continental breakfast  
Complimentary cake cutting and service  
*\$80 per adult • \$16 per child ages 3-12*

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

# CULINARY PRESENTATIONS

## CHILLED PRESENTATIONS

### Artisan Cheese Board

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

### Charcuterie & Cheese

Chef's selection of gourmet artisan cheeses, specialty charcuterie, grapes, 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

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

### Antipasto Display

A variety of olives, Boursin-stuffed peppadew, roasted tomatoes, pepperoncini, balsamic grilled squash, onions & 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, fresh berries, and assorted crackers





# HORS D'OEUVRES

## CHILLED BITES

**Hoisin Chicken Wonton Cups**  
with cilantro

**Roasted Tomato & Fresh Basil Crostini**  
with Boursin

**Dried Cherry Phyllo Tartlet**  
with goat cheese

**Smoked Whitefish Mousse Crostini**  
with micro basil

**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 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.*



# SALADS & SOUPS

## SALADS

### 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

## SOUPS

### 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*



# ENTRÉE SELECTIONS

## 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

## BEEF & PORK

### Bistro Steak

Wild mushroom demi-glacé 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-glacé

### 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 & 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





# DUO ENTRÉES & CHILDREN'S MENU

## 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 one entree 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

\$16





# ACCOMPANIMENTS

## 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



# RECEPTION ENHANCEMENTS

## 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

*\$26 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

*\$20 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

*\$15 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

*\$22 per guest*

*There will be a \$50 charge for any chef-attended station (charged in one-hour increments with a minimum of 2 hours).*

## 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





# SWEET ENDINGS

## APPLE CIDER BAR

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

*\$10 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.

*\$12 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*

## 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*

*There will be a \$50 charge for any chef-attended station (charged in one-hour increments with a minimum of 2 hours).*

## ICE CREAM SOCIAL

Hand-scooped chocolate and vanilla 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.

*\$16 per guest*





# LATE NIGHT SNACK PACKAGE

## 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

*\$17 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

*\$13 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

*\$17 per guest*

## PARMESAN PRETZEL BITES STATION

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

*\$10 per guest*

## PIZZA

With assorted toppings *\$15 per guest*





# PACKAGE BAR PRICING

## 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, Ryan's Irish Cream, Orange Liqueur, and Peach Schnapps. Up to 7 selections of bottled beer (4 domestic, 3 specialty) and call wines by the glass.

One Hour	\$18 per guest
Two Hours	\$25 per guest
Three Hours	\$34 per guest
Four Hours	\$41 per guest
Five Hours	\$46 per guest
Six Hours	\$53 per guest

Under 21 non-alcoholic bar package \$8 per guest includes assorted soda & juice.

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

## 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 Peach Schnapps. Up to 7 selections of bottled beer (4 domestic, 3 specialty) and premium wines by the glass.

One Hour	\$25 per guest
Two Hours	\$36 per guest
Three Hours	\$43 per guest
Four Hours	\$51 per guest
Five Hours	\$58 per guest
Six Hours	\$65 per guest

Under 21 non-alcoholic bar package \$8 per guest includes assorted soda & juice.

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



# HOSTED & CASH BAR SERVICE

## 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, Ryan's Irish Cream, Orange Liqueur, and Peach Schnapps • *\$7.50 per drink*

### Wine

*Crystal Mountain Exclusively Labeled Wines by Rutherford Ranch*  
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon • *\$7.50 per glass*

Black Star Farms Arcturos Late Harvest Riesling  
Knotty Vines 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 Peach Schnapps • *\$9 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 • *\$9 per drink*

Prices do not include 21% service charge and 6% sales tax.  
(Additional pricing by consumption also available.)  
Total sales less than \$500 will result in a \$300 setup charge to the host.





# HOSTED & CASH BAR SERVICE

## BEER SELECTIONS

### Bottled Beer

Domestic – \$5

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Imported – \$6

Modelo

Heineken

Heineken 0.0 (NA)

Labatt

Craft – \$6.50

Bell's Two Hearted

Bell's Oberon (seasonal)

Founder's All Day IPA

Stormcloud Rainmaker

Hard Seltzer – \$6

White Claw

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

Total sales less than \$500 will result in a \$300 setup charge to the host.

### 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, Founders All Day IPA, Stormcloud Rainmaker



# REHEARSAL DINNER OPTIONS

Buffet dinners are available for groups of 20 or more.

## 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 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

*\$40 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 • *\$44 per guest*

Seared Atlantic Salmon • *\$33 per guest*

Surf and Turf (New York Strip and four-ounce Grilled Atlantic Salmon Filet) • *\$48 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

*\$42 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

*\$36 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.*

# FAREWELL BREAKFAST

## THE CONTINENTAL

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

Leelanau coffee, assorted tea, and juice

*Bronze \$13 per guest      Gold \$9 per guest*

*Silver \$11 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 \$18 per guest      Gold \$14 per guest*

*Silver \$15 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 \$18 per guest      Gold \$14 per guest*

*Silver \$15 per guest      Platinum \$6 per guest*

## UPGRADES

### Bloody Mary Bar

Your choice of vodka, a variety of mixers, and classic and unique garnishes • *\$10 per drink*

### Mimosas

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





# GENERAL INFORMATION

## 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.

## 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. For all outside events, once a weather decision is made, that decision is final.

## Wedding Ceremony Locations:

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

### *MountainTop Deck (Available June – October only), 250 guests*

This area has spectacular views that overlook the Betsie River Valley, MountainTop 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, 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 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, 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. 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

# GENERAL INFORMATION

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 Event Services Manager will be in contact with you if weather is a concern and a call to move the event will need to be made six 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.

## 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 Event Services Manager, a Banquet Captain will be on-hand throughout the evening to accommodate all of your guests during your reception. The Event Services Manager 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.

# GENERAL INFORMATION

## **Menu Tasting**

Crystal Mountain will host two group tastings each year. One will be in the fall and one in the spring. 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 (indoor locations only), 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.