# Group Catering Menu

2018

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Updated: 09/19/2017
Group Dining Details
We look forward to hosting your group or event. Crystal Mountain Resort must provide all food and beverages served to any group or event on premise. Absolutely no outside food or beverages may be brought in for group functions.

Winter Group Banquet Options
Available Mon-Thurs Only, Daily starting March 2, 2018

<table>
<thead>
<tr>
<th>Venue</th>
<th>Half day (3 hours)</th>
<th>Full day (Up to 8 hours)</th>
<th>Food and Beverage Minimum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chapel/Multi-purpose room 15-100 people</td>
<td>$250</td>
<td>$500</td>
<td>N/A</td>
</tr>
<tr>
<td>Heritage Level 15-75 people</td>
<td>$250</td>
<td>$500</td>
<td>N/A</td>
</tr>
<tr>
<td>Chinook Level 15-150 people</td>
<td>$250</td>
<td>$500</td>
<td>N/A</td>
</tr>
</tbody>
</table>

Rentals
Presentation Screen: $75
P/A System (venue specific & dependent): $100
HD Projector (2,700 Lumens) without A/V technician: $300 (inquire for tech pricing)

Staffing/Services
Bartender/cocktail server fee: $50
Open (hosted) beer/wine service: setup waived with minimum $100 in required sales
Cash (no host) beer/wine service: $50 setup fee with a minimum $100 in guaranteed sales
Liquor Bar service: $125 setup fee with a minimum of $250 guaranteed sales

Libations
The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. Crystal Mountain, as licensee, is responsible for the administration of these regulations. It is therefore a policy that liquor, wine or beer that is served on premise is to be purchased from Crystal Mountain Resort. Consumption of all alcohol is permitted in licensed areas only to include private contracted venues. Please be aware that Crystal Mountain practices responsible hospitality. Anyone who appears to be under 35 years of age will be asked to supply proper identification. Anyone appearing intoxicated will not be served.

Guarantees & Deposit
All catering items must be ordered, with a guaranteed count, a minimum of 5 days in advance and charged to master account. A non-refundable 50% payment is required upon booking with remaining charges due at the conclusion to your event. Billing will be based on the guaranteed count or the actual number of guests, whichever is greater.

Tax & Gratuity
Automatic 20% gratuity and 7.9% tax will be added to all banquet services.
Alcoholic Beverages

Craft Beer
Crystal Mountain Amber, Seasonal IPA, Hefeweizen or Current Rotating Selections
$450 per keg (serves approx. 124 glasses)

Domestic Beer
Budweiser, Coors Light, PBR, Rainier
$350 per keg (serves approx. 124 glasses)

Call Liquor
$8 per drink, double $12 per drink

Premium Liquor
$10 per drink, double $15 per drink

House Wine
Red, white or sparkling $8 per glass, $22.00 per bottle

Non-Alcoholic Beverages

Soda
$8.00 per pitcher (Coca Cola, Sprite, Diet Coke or Lemonade)

Coffee
(Decaf & Regular) $25.00 per gallon

Hot Cocoa /Apple Cider
$20.00 per gallon

Appetizers and Trays
Prepared for approximately 25 guests

Wine and Cheese Tray: $55.00
An array of mild and aged cheeses served with an assortment of specialty crackers.
House wine available, to be charged on consumption. $22 per bottle

Stuffed Mushrooms: $75.00
Stuffed with a creamy blend of spinach, walnuts and brie.

Baked Goat Cheese Tarts: $75.00
Flakey tarts filled with herbed goat cheese.

Crudités with Dip Tray: $100.00
Crisp garden vegetables paired with sour cream ranch dip.

Fresh Fruit Tray: $100.00
A selection of fresh seasonal melons, berries and citrus fruit.

Meat and Cheese Tray: $150.00
A decorative array cheeses and an assortment of deli meat, accompanied by stone ground mustard, pickles and an assortment of specialty crackers.
**Plated Breakfast/Brunch Options**

Available between 7am and 11am. Maximum 2 hours.

Each of our plated breakfasts includes juice, regular and decaf coffee.

**Mountain Breakfast: $16.50 per guest**
Farm fresh scrambled eggs or breakfast frittata, seasoned breakfast potatoes, crisp bacon or flavorful pork sausage and preset fresh fruit cup, pastries and muffins.

**Mount Rainier French Toast: $16.00 per guest**
Cinnamon and vanilla accented French toast topped with whipped butter and maple syrup alongside your choice of ham steak, bacon or sausage and a preset fresh fruit cup.

**Smoked Salmon Benedict: $21.00 per guest**
Alderwood smoked Alaskan salmon on a toasted English muffin with poached eggs and citrus hollandaise sauce.

**Boxed Breakfast: $15.00 per guest**
For groups on the go with no time to sit down, we suggest a boxed breakfast. Whole fresh fruit, individual yogurt, bagel with cream cheese and a bottle of orange juice. Napkin, spoon and knife included.

**Breakfast/Brunch Buffets**

Available between 7am and 11am. Maximum 2 hours.

Includes juice, regular and decaf coffee

**Continental: $12.00 per guest**
Fresh fruit tray, assorted pastries and muffins.

**Healthy Start: $15.00 per guest**
Fresh fruit tray, plain and flavored yogurt, granola and steel cut oatmeal.

**Mountain Breakfast: $16.50 per guest**
Fresh fruit, pastries and muffins, scrambled eggs or breakfast frittata, seasoned breakfast potatoes, crisp bacon, savory sausage and a seasonal fruit display.

**The Crystal: $22.00 per guest**
Fresh fruit, pastries and muffins, scrambled eggs with or without cheese, seasoned breakfast potatoes, crisp bacon, savory sausage, pancakes with warm maple syrup and French toast with strawberries.
**Lunch or Dinner Grab & Go**

**Box Lunch: $18.00 per guest**
Sandwich, (choice of Turkey & Swiss, Ham & Cheddar, Tuna Salad, Vegetarian (roasted red pepper, lettuce, tomato, onion, cucumber, & hummus), house baked cookie, pickle, bag of chips, can soda. Gluten free option available.

**Chef’s Salad Box Lunch: $15.00 per guest ($12 for vegetarian)**
Entrée size Cobb salad, choice of dressing, cookie, can soda.

**Lunch or Dinner Buffet Options**
Includes coca cola, diet coke, and sprite.

**Soup and Salad Buffet: $20.00 per guest**
A choice of 1 soup:
- Tomato Basil Bisque, Pacific Clam Chowder or Beef Chili.
15-30 guests: 1 soup, 30-60 guests: 2 two soups

Mixed greens, shredded carrot, red onions, cucumbers, tomatoes, sliced hard boiled eggs, seasoned croutons, bacon bits and grated cheese. Served with assorted dressings.

**Sandwich Buffet: $21.00 per guest**
Build-your-own sandwich display includes: Deli-style white bread, wheat bread, and sourdough with a variety of sliced deli meats including ham, turkey, and roast beef. Toppings also include, cheddar, Swiss, and pepper jack cheeses, lettuce, tomato, red onion, pickles, Dijon mustard, mayonnaise, and roasted pepper aioli. Served with a mixed greens salad and chips.

Add $1.25 per person for each additional Spread: Hummus, red pepper relish, artichoke cream cheese or chipotle cream cheese.

**Italian Pasta Buffet: $23.00 per guest**
Pasta buffet includes one pasta choice, two sauces, garlic bread and a garden or Caesar salad.
- Pasta: Choice of penne or linguini noodles. Gluten free noodles also available.
- Sauce Choices: Meatball, Italian sausage, Alfredo, roasted garlic, creamy pesto, or marinara.

**Chili and Potato Bar: $23.00 per guest**
Tossed green salad with assorted dressings, traditional or vegetarian chili served with baked russet potatoes. Toppings include: sour cream, bacon bits, green onions, shredded cheese, chives, broccoli, jalapenos, salsa, and butter.

**Classic Pizza Buffet: $25.00 per guest**
Whole pizza’s Choice of: Classic Cheese, Hawaiian, Pepperoni or Veggie), served with a garden salad or Caesar salad.
Lunch or Dinner Buffet Options Cont.

Classic BBQ Buffet: $25.00 per guest
Hot-off-the-grill items served with chips and corn on the cob.
Choose two of the following entrée options:

**Hamburger**
One-third pound USDA 100% choice beef seasoned and grilled. Served with lettuce, tomato, onion, and assorted cheeses with a brioche bun.
Garden burger patties available upon request

**Grilled Chicken Breast**
Served with lettuce, tomato, onion, cheese, and barbeque sauce.

**Hotdog**
Quarter pound all-beef kosher dogs served with sauerkraut, relish, and chopped onion.

**Bratwurst**
German-style banger served with sauerkraut, caramelized onion, and sautéed peppers.

**Fiesta Bar: $27.00 per guest**
Includes ground beef and shredded chicken with the following items: refried beans, Spanish rice, grated cheese, sour cream, guacamole, salsa, shredded lettuce, jalapeños, onions, black olives, tomatoes, and tortilla chips. Select either flour or corn tortillas.

**Plated Dinner Options**
Includes coca cola, diet coke, and sprite

Select one salad and up to two entrees (dessert at additional charge) **$47 per person**

**Raspberry and Walnut Salad**
With dried cranberries, red onion, candied walnuts and raspberry vinaigrette

**Traditional Caesar Salad**
Chopped romaine, parmesan cheese and croutons, tossed in our house made Caesar dressing

**House Salad**
Mixed greens, tomato, cucumber and carrot with our house vinaigrette

**Herb Baked Chicken**
Baked chicken with our chef’s special blend of herbs and spices cut into quarters

**Grilled Top Sirloin**
8oz Steak topped sautéed mushrooms and onions, capped with our house made steak compound butter
Plated Dinner Options Cont.

*Pacific Wild Caught Salmon with Apple Fennel Relish
Grilled salmon topped with an apple fennel relish

*Roasted Pork Loin:
Tender roasted pork loin with our house made apple chutney

Portobello Mushroom Marsala Chicken
Baked Airline chicken breast prepared with Portobello mushrooms, fresh herbs, and Marsala wine sauce.

Desserts
Optional, for an additional $5 per person
Fresh strawberry shortcake, Cheesecake or Chocolate Molten Lava Cake