

Crystal Mountain Resort Wedding Services

Base Area

June-September 2019

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Nestled in the Mount Baker-Snoqualmie National Forest are the peaks of Crystal Mountain. This skier's paradise transforms into a summer oasis featuring scenic hiking trails, mountain biking, and an abundance of wildlife and natural scenery. New in 2011, Crystal Mountain features the only gondola in the state, taking visitors up to 6,872 feet above sea level. You may find your breath taken away, not by not the altitude - it's the scenery! From majestic Mt. Rainier to the panoramic splendor that includes the peaks of Mt. Adams, Mt. St. Helens, Mt.

Baker and Mt. Hood, the view from the summit of
Crystal Mountain is unlike any other.

We sincerely thank you for choosing Crystal Mountain Resort for your event.

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*Consuming raw or undercooked foods may increase risk of food borne illness.

*Denotes menu items that are undercooked or Cooked to order throughout the menu.



General Information

Critical Dates and Times

Menu selections, details, and estimated attendance counts are due three weeks in advance. Final attendance must be guaranteed with payment no later than two calendar weeks prior to the event.

All meals are served at the specified serving time and will be left out for no more than two hours per Pierce County Health Department requirements. All functions must be concluded by 12am with last call 30 minutes prior to event end time and may last no longer than eight hours. A fee of \$500.00 will be assessed for any function extending past 12AM. 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 your request.

Deposits and Payment Schedule

A non-refundable 50% payment on your venue package is required to reserve rental space upon booking. The remaining balance is due 60 days prior to your event, along with a non-refundable 50% payment on your catering minimum. If payment is not received, your event may be subject to cancellation. The remaining guaranteed catering charges are due, along with your guaranteed guest count, two weeks in advance to your event. The final balance of any remaining charges from your event will be due at the conclusion of the event. Late payments will be assessed a \$25.00 fee per day.

Outside Food and Beverage

Crystal Mountain Resort must provide all food and beverage served on premise, with the exception of wedding cakes. All food and beverage is property of Crystal Mountain Resort and may not be removed from any function by a guest or host. There is a significant health risk involved with taking food to-go and Crystal Mountain Resort does not accept any liability for this activity.

Washington state laws prohibit guests from bringing alcoholic beverages into a duly-licensed establishment during any part of your event including setup, teardown, rehearsal dinners and wedding-day events.



Host Responsibility

The responsible paying party (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. Crystal Mountain is not liable for loss, theft, or damage to property belonging to our guests.

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 Resort. The host is responsible for ensuring the proper disposal of waste and recyclables generated by the event and its attendees, including during set-up and dismantle time frames associated with the event. At the conclusion of the event, the venue and surrounding areas must be cleaned and returned to a condition equal or better than the condition prior to the onset of event activities. Failure to perform adequate clean-up and/or repair damages to Crystal Mountain property and facilities will result in billing the host at full cost recovery rates for clean-up and/or repair. Crystal Mountain Resort is on U.S. Forest Service Land. All federal, state, and county laws apply.

Cancellations

Because of our location, it takes a lot of advance planning and ordering to make your scheduled events a success. If a function is cancelled within 60 days of your event, all payments made for venues and catering will be forfeited.

Pricing, Services, and Guarantees

All pricing is **subject to change**. Prices are guaranteed only after the Banquet Event Orders (BEOs) have been signed and returned to the Banquet coordinator two weeks prior to the scheduled function.

Billing will be based on the guaranteed count or the actual number of guests, whichever is greater. If your event exceeds the guaranteed number of guests agreed upon in the signed BEO, Crystal Mountain Resort will make an effort to provide your additional guests with your chosen menu or a comparable selection

Banquet charges are applied to a master bill unless prior arrangements have been made. We accept most major credit cards.

All food and beverage pricing is subject to a gratuity and 7.9% Washington sales tax. Gratuity is calculated at 20% for all food and beverages. Gratuity applies to Food and Beverage charges only. All pricing includes a 2% U.S. Forest Service fee.



Banquet Venues

Event spaces are assigned based on the number of anticipated guests. If projected counts increase or decrease, Crystal Mountain reserves the right to change the location to one that is more suitable for the event if necessary. If outdoor events are scheduled, the staff will need to make the weather call by **10:00AM on the morning of the event**. If you choose to proceed against our recommendation and inclement weather occurs, you will be assessed an additional set up/break down fee based on the pricing of the venue and the additional venue fee.

On most summer days our indoor venues are naturally cool because of our alpine setting but on exceptionally sunny and hot days, our venues can be warm. We do our best to cool these indoor venues with circulating air but we do not have air conditioning capabilities in any of our venues.

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 Banquet coordinator.

Fireworks (including sparklers), **candles**, birdseed, sparkles, confetti and other such materials are not permitted anywhere at the resort.

Crystal Mountain does not provide ladders, extension cords or other tools for guest use during setup and clean up.

All resort buildings and venues (i.e.: sundeck, summit platform, east peak plaza) at Crystal Mountain are smoke free. Smoking will only be permitted in designated outdoor areas.



Venues/Fees

Mt. Rainier Package	50 to 150	151+			Food & Bev. Minimum	
Summit Ceremony with choice of Base Area Reception						
Saturday	\$8,000	\$25 pp			\$6,000	
Sunday	\$7,000	\$25 pp			\$4,500	
Monday- Friday	\$6,000	\$25 pp			\$4,000	
Second Base Area Venue	\$1,500					
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Crystal Mountain Package	50 to 150	151- 200	201- 250			Food & Bev. Minimum
Base Ceremony with choice of Base Area Reception						
Saturday	\$6,000	\$6,500	\$7,000			\$6,000
Sunday	\$5,500	\$6,000	\$6,500			\$4,500
Monday- Friday	\$4,000	\$4,750	\$5,500			\$4,000
<hr/>						
Mt. Rainier Platform	Up to 150	151+				
Summit Ceremony Only						
Saturday	\$6,000	\$25 pp				
Sunday	\$5,500	\$25 pp				
Monday-Friday	\$5,000	\$25 pp				
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Base Area Reception Only	50 to 150	151- 200	201- 250			Food & Bev. Minimum
Saturday-Sunday	\$5,500	\$6,000	\$6,500			\$6,000
Monday-Friday	\$3,500	\$4,250	\$5,000			\$4,500

Pricing subject to change



Beverages & 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. Because of these rules, we ask that the host or invitees **not bring outside alcoholic beverages into an event.**

Consumption of all alcohol is permitted in licensed areas only to include private contracted venues. Anyone who appears to be under 35 years of age will be asked to supply proper identification. Anyone appearing intoxicated will not be served.

The base of Crystal Mountain Resort rests at 4,400 feet above sea level. Our summit elevation is 6,872 feet. Please be advised that consuming libations at this altitude requires special consideration.

Bar Set Up Options

Two types of bar service arrangements are available to our guests: a cash (no host) bar and an open (hosted) bar. One bartender qualified to serve 100 people will be provided per bar. Additional bartenders may be provided for larger groups with anticipated needs for \$50.00 per hour. Any additional (satellite) bar requires \$150 fee. Cocktail service is available for \$50.00 per staff per hour.

Cash Bar

\$125 liquor setup fee, with a minimum of \$250 guaranteed sales. The master bill will be charged the difference to meet the guaranteed minimum if necessary. Guests are responsible for payment of their own drink purchases and gratuities. We will offer a variety of call and premium level liquors for your guests. Optional wine only cash bar service requires \$50 setup fee and \$100 minimum in sales.

Open Bar Service

Drinks are charged to the host's account, which is set up prior to your event. This service is offered based on consumption, and includes standard gratuity of 20%. \$125 liquor setup fee, with a minimum of \$250.00 in sales is required on banquet bars. The master bill will be charged the difference to meet the guaranteed minimum if necessary. Our bartenders will provide a fully stocked bar with your choice of either call or premium brands of liquor.



Cocktails & Beer

Spirits and Individual Drinks

Hosted spirits can be served until a certain time or dollar amount limit.

Call Liquor: Single \$8 double \$12 (examples: *Stoli Vodka, Tanqueray Gin, Crown Royal, Hornitos Tequila)

Premium Liquor: \$10 double \$15 (examples: *Grey Goose, Bombay Gin, Makers Mark, Glenfiddich 12)

*Selections may vary

Signature Drinks & Custom Cocktails

All signature drinks are pre-made with call level liquors, served with an appropriate garnish and billed at \$90 per premade gallon (sixteen, 8 ounce servings). We are also pleased to design a custom signature cocktail for your wedding or event, prices vary per custom cocktail

Sparkling Basil and Mint Cocktail

Fresh mint and basil infused vodka with Martinelli's sparkling apple cider

Crystal Summer:

House made cucumber infused lemonade with gin

Alpenglow

Muddled blueberries, mint and lime in rum and blueberry simple syrup topped with club soda

Mountain Mule

Jameson with ginger beer, a dash of bitters, a splash of fresh lime juice, garnished with a lime wedge

Draft Beer

All Keg beers are special order items and billed to a master account and not billed on consumption.

A standard, full-sized keg (15.5 gallons) serves approx. 124 pints

1/6 barrel keg serves approx. 42 pints

Craft keg: \$450.00 Craft 1/6 Barrel: \$225

Domestic keg \$350.00

16oz Rainier cans: \$5 per can, minimum 1 case

Recommended West Coast Craft Breweries:

Deschutes, Elysian, Georgetown, Mac N Jacks, Pyramid, Sierra Nevada, Ninkasi, 10 Barrel, Alaskan, Stone, Red Hook, New Belgium, Firestone, Hub, Lagunitas, Schilling Cider, Seattle Cider, Incline Cider, Two Towns Cider, and more. Please inquire about your favorite beer or brewery.

Popular draft beer/cider options: Available in 1/2 or 1/6 barrels

Crystal Mountain Amber, Immortal IPA, Manny's Pale Ale, Black Butte Porter, Mac N Jacks African Amber, Seattle Cider Semi-Sweet, Hazy Little Thing

Recommended Domestic Beers: Available in full-sized kegs only (1/2 barrel)

Budweiser, Bud Light, Coors Light, Rainier, Kokanee, Pabst Blue Ribbon



Wine, Toasts & Non-alcoholic Beverages

Wine

In addition to our House Wines, we have an extraordinary selection of wines available through our distribution network. We can special order your favorite wines to create a perfect pairing for your meal. Please discuss your preference with our Banquet coordinator. Special order wines will be charged based on order. Our House Wines are available based on consumption.

House Wines: Proletariat Chardonnay, King Estate Acrobat Pinot Gris, King Estate Acrobat Pinot Noir and Waterbrook Cabernet Sauvignon

Per bottle: \$22 / per glass: \$8

Sparkling Wine: Segura Viudas

Per bottle: \$24/ per flute: \$8.50

One Bottle = 5 glasses

Sparkling Toast

A sparkling toast is a wonderful way to toast your wedding and is available at the base area during a reception or ceremony. Sparkling wine must be consumed in designated areas only and cannot leave private contracted venues.

A sparkling toast includes a single 2oz pour of sparkling wine or sparkling cider for \$3.50 per guest. Crystal Mountain can provide full pours of sparkling wine to your guests after your ceremony or reception at the standard bottle rate (charged based on consumption. There will be a \$50 per hour service fee for butlered wine or sparkling wine).

Non-Alcoholic Beverages

Complimentary non-alcoholic beverages (fountain soda) are served during meal service. Additional beverages may be purchased as follows:

Assorted Teas \$2.50 each

Coffee: Decaf & Regular (includes cream and sweeteners) \$25.00 per gallon

Hot Cocoa /Apple Cider \$20.00 per gallon

Fruit Juice/Iced Tea/Lemonade \$20.00 per gallon

One Gallon = approximately sixteen 8oz servings



Dietary Requirements

Crystal Mountain offers several ways to bring a healthy balance to your special event. The Crystal Mountain Culinary Team is dedicated to providing healthy and flavorful dishes that are prepared from the freshest ingredients available. Crystal Mountain is proud to use oil with zero trans fats.

Our chef is 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 the needs and restrictions of guests with food allergies during the menu planning process so that we may ensure that their meal is not an afterthought.

We understand that in every group of practically any size there will be at least one guest who maintains a meat-free or gluten-free diet. In order to provide these guests with a meal that is as well presented as the rest of the group, we require this information in advance.



Menu Options

Your reception meal may be presented the following ways:

Buffet

A buffet style dinner consists of one menu presented at buffet tables where guests may serve themselves during the reception. We setup double-sided buffets for all functions unless requested otherwise. There is also an opportunity to have our chef serve your guests their choice of main proteins for a \$50 attendant charge.

We usually find it best to calculate food quantities based on your guest count with 15% additional. We advise this because when menu options are presented, some guests will take smaller portions of each, however many guests will take a full serving of each and/or treat a buffet as an all-you-can eat event. You know your guests best, so please be sure to allot for the increase in consumption to avoid a shortage in food options.

A pre-set plated salad option is available for a \$1.00 per plate charge as an added service to a buffet style meal.

Plated Service

Plated service is an excellent way to increase the sophistication of your event, and is allowable for events with **less** than 200 guests. Servers deliver individual plates of food to your guests at their table. This service requires guests RSVP with entrée preference prior to the finalized menu due date. This method requires extra planning in RSVPs and seating arrangements. For plated meal service, we require table assignments a minimum of two days prior with meals listed for all guests (i.e.: Table 1- 2 chicken, 5 beef, 1 vegetarian).

Plated service is available for an additional \$5 per guest with the base price determined by the menu options you select (either the Queen or the King menu). Price includes plated salad and entrée, additional kitchen staff, and servers.

Children's Options

For our guests under the age of 10, we offer the following menu options: \$15.00 per child.

Choice of one children's entrée selection for the group

Options include grilled cheese, chicken tenders or buttered noodles. Each is served with apple slices, carrot sticks and a fresh roll. Please specify quantity, as entrees are individually plated. The children's entrée does not include a salad.



The Queen Menu

\$42 Buffet/\$47 Plated (per guest)

All entrées include bread and butter and chef's selection of fresh seasonal vegetables

Salad Options-Select one -or- Upgrade to King Menu salad for \$5 per guest

Raspberry and Walnut Salad: GF

Mixed greens tossed 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
Anchovies available upon request*

House Salad: GF

Mixed greens, tomato, cucumber and carrot with our house vinaigrette

Starch Options-Select up to two

Gnocchi with Brown Butter

Roasted Yukon Gold Potatoes GF

Garlic Mashed Potatoes GF

Potato Au Gratin GF

Herb and Vegetable Rice Pilaf

Quinoa and Wild Rice Blend GF

Protein Options- Select up to two

Herb Baked Chicken: GF

Baked chicken with our chef's special blend of herbs and spices cut into quarters

Tuscan Style Bruschetta: GF

Baked Airline chicken breast topped with fresh tomato Bruschetta and a delectable balsamic reduction

Portobello Mushroom Marsala Chicken:

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

***Grilled Top Sirloin:** GF

8oz Steak topped sautéed mushrooms and onions, capped with our house made steak compound butter

***Pacific Wild Caught Salmon with Apple Fennel Relish:** GF

Grilled salmon topped with an apple fennel relish

***Shrimp Scampi:**

Shrimp sautéed with white wine, garlic, lemon, and butter on a bed of linguini (approx.: six shrimp per guest)

***Pork Osso Bucco:**

Braised pork shank in a traditional veal demi-glace

***Roasted Pork Loin:**

Tender roasted pork loin with our house made apple chutney

GF = Gluten Free



The King Menu

\$58 Buffet/\$63 Plated (per guest)

All entrées include bread and butter and chef's selection of fresh seasonal vegetables

Salad Options-Select one from either the King or Queen Buffet

Washington Apple and Pecan Salad:

Fresh gourmet salad greens tossed in apple honey vinaigrette. Tossed with sliced apples, goat cheese crumbles and candied pecans


Poached Pear Salad: Available plated only. Can be pre-set for buffet style meal.

A D'anjou pear lightly poached in a spiced wine and served with fresh salad greens and cambozola cheese. Topped with a sweet balsamic glaze and candied walnuts

Starch Options-Select up to two

Gnocchi with Brown Butter

Roasted Yukon Gold Potatoes 

Garlic Mashed Potatoes 

Potato Au Gratin 

Herb and Vegetable Rice Pilaf

Quinoa and Wild Rice Blend 

Protein Options- Select up to two from either the King or Queen Buffet

Champagne Chicken:

Boneless, skinless chicken breast pounded thin, then sautéed and finished with a Champagne, shallot and cream sauce. Topped with lemon zest and baby chives

*Mango and Macadamia Encrusted Halibut:

Pan seared halibut encrusted with a sweet mango puree and crushed macadamia nuts. Finished with a ciboulle cream sauce

*Grilled Rack of Lamb:

A petite rack of lamb rubbed with crushed pepper and grilled. Served with a mint infused yogurt sauce

*Braised Short Ribs:

Short ribs slowly braised in a wine and veal reduction then finished with toasted rubbed sage

*Filet Mignon with Truffle Butter:

Pan seared or grilled 8oz filet mignon with truffle butter

*Filet mignon al la Oscar: (add \$5 per guest for this item)

6oz filet mignon pan seared topped with fresh sautéed crab, herbs and hollandaise sauce

*Chef Carved Slow Roasted Prime Rib (requires carving station)

8oz cut of Prime Rib served with au jus and horseradish cream sauce

*Sliced Beef Tenderloin:

Herb rubbed beef tenderloin seared then roasted. Topped with a savory veal demi-glaze

 = Gluten Free



Vegetarian Entrées \$42 per guest

May be added in addition to the protein selections

Served pre-plated, per individual guest. Choose one vegetarian entrée for the group

Entrée Selections- Select one

Roasted Vegetable Tarts:

Two Savory tarts filled with a roasted blend of eggplant, zucchini, squash, peppers, and mushrooms. Finished with a roasted crumble of goat cheese and a reduction of balsamic vinegar

Pasta with Sautéed Vegetables:

Orecchiette pasta cooked al dente. Tossed with sautéed spinach, asparagus, cherry tomatoes, Kalamata olives, and basil. Topped with grated parmesan. Optional gluten-free penne noodles 

Portobello Mushroom Wellington:

Caramelized onions, roasted red peppers, goat cheese, and Portobello mushrooms baked in flaky puff pastry and topped with sundried tomato Demi-glaze

Appetizers Trays and Displays

Serves approximately 50 guests. Orders are only available in multiples of 50.

Meat, Cheese, and Vegetable Display:

A beautiful towering array of cured meats, crisp vegetables, domestic and imported cheeses, specialty crackers, and marinated vegetables. Served with ranch, hummus, and bleu cheese for dipping \$350

Crudités with Dip Tray:

Crisp garden vegetables paired with sour cream ranch dip \$225

Fresh Fruit Tray:

A selection of fresh seasonal melons, berries and citrus fruit. \$200

Domestic and Imported Cheese Tray:

A decorative array of mild and aged cheeses accompanied by an assortment of specialty crackers \$300

***PNW Smoked Salmon Tray:**

Pacific Northwest Salmon display with lemon, capers, gourmet crackers, tomato, red onion, egg, and Remoulade sauce \$320

 = Gluten Free



Hors D'oeuvres

Prices per 50 pieces. Add \$50 per hour for hand passed service.

We recommend at least 2-3 pieces per guest.

Hot Appetizers

Lamb Lollipops:

Seared rack of lamb sliced into individual riblets and served with a toasted fennel aioli \$160

Bacon Wrapped Scallops:

Grilled scallops wrapped in thick cut bacon \$250

Baked Brie Purse:

D'anjou pears lightly poached in syrup and then wrapped with creamy brie in a flaky pastry shell and baked \$180

Roasted Bacon Wrapped Apple:

Slices of Washington Apples wrapped in bacon and roasted to fork tenderness. Drizzled with a spiced honey \$140

Prosciutto Wrapped Asparagus:

Asparagus stalks wrapped with lemon zest cream cheese and prosciutto \$140

Spanakopita:

Seasoned spinach and feta wrapped with a baked, flaky pastry shell. Served with lemon infused yogurt \$140

Bleu Cheese & Bacon Stuffed Mushrooms:

Bleu cheese crumbles with bacon and herb stuffing in large button mushroom caps \$125

Dungeness crab Stuffed Mushrooms:

Large button mushroom caps stuffed with Dungeness crab and herb stuffing \$160

Sweet and Spicy Chicken Wings:

Chicken wings tossed in our house made sweet and spicy sauce. Served with bleu cheese dressing \$125

Chilled Appetizers

Deviled Eggs:

Classic deviled eggs topped with prosciutto \$75

Caprese Crostini:

Toasted crostini topped with fresh basil, and tomato \$150

Baked Chèvre Tart:

Creamy goat cheese in a baked tart drizzled in honey \$150

Smoked Salmon Crostini:

Smoked salmon with dill cream cheese on a toasted crostini \$180

Seasonal Fruit Mini Kabobs:

Fresh seasonal fruit skewered. Served with a lemon yogurt \$140

Shrimp Cocktail:

Classic shrimp cocktail served with our house made cocktail sauce \$225

Salami and Ricotta Crostini:

Dry Salami with creamy herb ricotta cheese on a toasted crostini \$180

Late Night Snacks

Pricing per serving, service available until 10:30 pm
Minimum 25 Servings per platter.

Jalapeño Poppers:

Fried jalapeño poppers stuffed with cream cheese and served with ranch dressing for dipping \$4

Tortilla Chips with Salsa:

Crispy corn tortilla chips with our medium spice salsa \$3

Grilled Cheese Triangles:

Classic grilled cheese made with soft white bread and American cheese \$5

Seasoned French Fries:

Crispy fries served with our house made Summit sauce \$4

Fresh Baked Cookies:

A variety of chocolate chip, white chocolate macadamia nut, and oatmeal raisin cookies \$3

Mozzarella Cheese Sticks:

Fried crispy and served with marinara sauce \$6

Onion Rings:

Served with Ranch Dressing \$4

Fresh Baked Soft Pretzels:

Served with assorted mustards and nacho cheese for dipping \$6

Pulled Pork Sliders:

Barbeque pork sliders with our house made sauce \$6

*Cheeseburger Sliders:

Topped with Cheddar cheese and caramelized onions \$6

Whole Pizzas:

Choice of cheese or pepperoni. Cut into 12 slices. \$25 per individual pizza.

Dessert Menu

S'mores: \$3 per guest

Includes roasting sticks. Available with fire pit rental only.

Upgrade chocolate to your favorite candy bar **additional \$2 per guest**

Seasonal Cobbler: \$5 per guest

Seasonal berries or fruit in a warm, house made cobbler. Served with vanilla ice cream

Strawberry Shortcake Bar: \$6 per guest

Fresh strawberries served with pound cake and fresh whipped cream

Ice Cream Sundae Bar: \$6 per guest

Vanilla and dairy free ice cream served with berries, decadent sauces and assorted toppings

Molten Chocolate Lava Cake: Plated only \$8 per guest

Pineapple Upside-Down Cake: Plated only \$8 per guest



CRYSTAL MOUNTAIN BANQUET COST SHEET JUNE- SEPTEMBER 2018

Package Rental Charges (50-150ppl)	Price
Mt. Rainier Package	\$6,000- 8,000
Crystal Mountain Package	\$4,000- 6,000
Mt. Rainier Platform Only	\$5,000-6,000
Base Area Reception Only	\$3,500-5,500
Heritage Level Addition to Venue	\$ 500.00
Each Additional Reception Venue	\$ 1,500.00
Additional fees apply for 151+ guests	
See Wedding Venue Packet & Contract for details	

Banquet Charges (+ Tax + Gratuity)	Price
Grand Wedding Tasting (4/29/18 @ 3pm)- Per person, maximum of 8 guests	\$ 60.00 pp
Butler Service - per hour	\$ 50.00
Additional Staffing per hour	\$ 50.00
Additional Bartender per hour	\$ 50.00
Cake Cutting Service (Includes Tabling Service)	
up to 100 guests	\$ 100.00
over 100 guests	\$2 per person
Cake Tabling Svc. (plates/forks/napkins)	\$ 50.00
Hosted Champagne Toast - Base Area	\$ per bottle
Hosted Champagne Toast - Ceremony	\$ 3.50 pp
Plated Entrée Service, per guest	\$ 5.00
Pre-set or Plated Salad, with buffet	\$ 1.00 pp

Site rates include exclusive use of the location during event. Site fee for events/receptions with catering include basic set-up & break-down, round tables, white fitted linens, napkins, chairs, standard glassware, dinnerware, and silverware. Ceremony site fee includes basic set-up & break-down of banquet chairs.

Furniture Moving Charges (+ Tax)	Price
Wooden Chairs - Indoor venues other than BW \$2.50 per chair; max= 165 chairs	\$ 400.00
Wooden Chairs - Outdoor venues in base area \$3.00 per chair; max= 165 chairs	\$ 480.00
Additional Furniture Moving Per hour	\$ 100.00
<i>All prices includes basic setup and tear down</i>	

Facility Charges (+ Tax)	Price
Microphone, reception venues	\$ 50.00
Background Music, base venues	\$ 50.00
DVD looping, per TV	\$ 50.00
Firepit rental	\$ 175.00
Non-hosted Wine Bar	\$ 50.00
Liquor Bar Set Up Fee	\$ 125.00
Excessive Decoration Clean Up- per hr	\$ 100.00
Gondola Multi-Trip Vendor Ticket**	\$ 30.00

*Microphone, screen & projector only available in certain locations

**Vendor tickets require advance approval and ordering

Financial Due Dates	amount
Site Booking Deposit - at time of signing	50% site pkg
Site Remainder - 60 days prior to event	balance
Banquet Deposit -60 days prior to event	50% bqt fee
Guaranteed Charges- 2 wks prior to event	balance
Final Event Payment - due at conclusion	balance

Planning Due Dates
Finalized Menu Items - 3 weeks prior to event
Finalized Menu Counts - 2 weeks prior to event

**All prices subject to change.
Refer to event contract for actual fees and conditions.**