

Crystal Mountain Hotels



Summer Group Sales Kit 2015



(360) 663-2262 • www.crystalhotels.com • (888) 754-6400

Crystal Mountain Hotels Group Sales Kit
Welcome



Dear Guest,

Thank you for your interest in hosting your Group Event with us here at Crystal Mountain Hotels and the Alpine Inn Restaurant!

Combining subtle sophistication and elegance with a view produces an unforgettable dining experience. Our excellent kitchen team coordinates skillfully prepared cuisine with extraordinary service, making your event unique and simply unforgettable.

We specialize in all-inclusive corporate and social events bringing together comfortable and cozy lodging, casual fine dining, intimate gathering areas for meetings and other functions, and a multitude of outdoor activities to keep you and your group engaged for days!

Bringing your event to Crystal Mountain Hotels will enable you to relax, have fun and leave the rest to us! Let us help you create memories that you and your group are not soon to forget!

Sincerely,

*Dee Patterson
General Manager*

Crystal Mountain Hotels
Summer Group Sales Kit

Table of Contents

Venues and Policies
Page 4

Planning Checklist
Page 5

Breakfast at the Alpine Inn
Page 7

Lunch at the Alpine Inn
Page 8

Trail Lunches
Page 9

Dinner Appetizers
Page 10

Plated Dinners
Page 11

Chinook Dinner Buffet
Page 12

Rainier Dinner Buffet
Page 13

Party Appetizers
Page 14

Outdoor BBQ's
Page 15

Meeting Service Menu
Page 16

Lodging Information
Page 17

Lodging Location Information
Page 18

Group Event Planning Sheet
Page 19

Crystal Mountain Hotels Group Sales Kit
Venues & Policies

VENUES

ALPINE INN RESTAURANT

A full-service restaurant at the base of the slopes of beautiful Crystal Mountain. Nestled back in the trees, you will find a quiet, casual atmosphere with sophisticated cuisine and superb views of the surrounding woodlands.
Capacity 95

SNORTING ELK CELLAR

An old-style Bavarian Rathskeller, the Snorting Elk Cellar is our full-service bar and deli. Specializing in northwest microbrews, signature cocktails and local wines, The 'Elk is a great gathering place for drinks and laughs with friends and colleagues. Capacity 100

SNORTING ELK POWDER ROOM

Inside our Bavarian Rathskeller, is our NEW meeting and party room. A great place to hold smaller, intimate meetings, as well as a place to hold parties, watch the Seahawks play or your own VIP space for you and your friends to enjoy! Capacity—20-30 (dependent on event—\$250 nonrefundable deposit)

QUICKSILVER LOBBY

If your group decides to book, in its entirety, our Quicksilver Lodge, you will be given exclusive access to the Quicksilver Lobby. Complete with a large stone fireplace and comfortable seating, this is the perfect place to hold an intimate cocktail party or informational presentation. Capacity 50

ALPINE INN LAWN

For events in need of outdoor flavor, we can accommodate your group on the lawn in front of the Alpine Inn. Under our large party tent*, your group can gather for meetings, presentations, dinner, bbq's and drinks!
Estimated Capacity 200
*rental fees apply

POLICIES

CONTRACTS & DEPOSITS

In order to secure the date of an event, deposits are required in the amount of the first night of your group's collective lodging. For events which consist of catering only, a \$500.00 non refundable deposit will be required. In addition, we will require a signed Group Event Contract.

CANCELLATIONS

All Group Event Deposits are held on a minimum 30-day cancellation policy. Cancellations within 30 days of the event, the full contracted amount will be required for payment.

TAXES & FEES

Service Fee in the amount of 18%, a 9.8% lodging tax and a 4.5% CM & USFS fee, and 7.8% sales tax and a 4.0% CM & USFS fee is automatically added to all group events.

MINIMUM GUEST REQUIREMENTS

All groups must have 30 or more guests to qualify for our dinner buffets and 20 or more guests to qualify for our breakfast buffet, lunch buffets, plated dinners and our private cocktail parties. For Group Events for smaller parties, please talk to Group Sales & Event Coordinator.

Crystal Mountain Hotels Group Sales Kit
Planning Checklist

ROOMING ASSIGNMENT LISTS

We will need to gather from the group's organizer a list of rooming assignments TWO WEEKS prior to your event. We will provide a blank spreadsheet listing all your group's reserved rooms with space for you to list your participants' names.

GREETINGS & CHECKIN

If you would like any special recognition for your group upon arrival, be sure to let our Group Coordinator know in advance. We are able to place room baskets or other special items in each room for each member of your group, as long as they are dropped off in advance.

Check-in is any time after 2:00pm.

TRANSPORTATION & PARKING

It is important to let the Group Coordinator know how your group will be arriving: either together with collective transportation or in individual, personal vehicles. Each vehicle will be issued a parking pass upon check-in and each group member will be shown where to park.

AUDIO/VISUAL NECESSITIES

WI-FI access is available in several locations. The hotels will be able to provide a free-standing projector screen and a digital projector. Any computers, microphones or other audio/visual equipment will need to be provided by the group. Let our Group Coordinator know if your event requires use of the projector screen and projector.

MEETING SET-UP

We are able to accommodate almost any desired meeting configuration in each of our venues. Discuss with our Group Coordinator, in advance, which meeting set-up your group will be requiring (i.e. classroom, auditorium, etc.)

MENU SELECTION

We request that you submit your group members' entrée selections TWO WEEKS prior to your event that includes a plated dinner. This is to ensure our kitchen staff can plan to provide you with your requested meal choices the best possible service.

Menu Selections




CRYSTAL MOUNTAIN
HOTELS

Crystal Mountain Hotels Group Sales Kit
Breakfast at the Alpine Inn

Paradise Breakfast Buffet

\$12 PER PERSON

20 GUEST MINIMUM

SCRAMBLED EGGS
SAUSAGE
POTATOES O'BRIEN
BISCUIT
ASSORTED FRESH FRUIT BOWL
COLD CEREAL W/MILK
ASSORTED MINI MUFFINS
COFFEE, TEA & JUICE

Sunrise Continental Breakfast

\$7 PER PERSON

NO GUEST MINIMUM

COLD CEREAL W/MILK
FRUIT SELECTION
BISCUIT, ASSORTED MINI MUFFINS
COFFEE, TEA & JUICE

A la Carte Breakfast Items

(ADD ONS ONLY—NO SUBSTITUTIONS)
BASED ON ENTIRE PARTY

OATMEAL	\$1.00 per person
PANCAKES	\$1.50 per person
FRENCH TOAST	\$1.50 per person
YOGURT & GRANOLA	\$1.50 per person
BISCUITS & GRAVY	\$1.75 per person
BACON	\$2.00 per person
TOP SIRLOIN STEAK	\$4.00 per person
CHICKEN-APPLE SAUSAGE LINKS	\$2.50 per person

PLEASE ADD 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee
FULL BEVERAGE SERVICE IS AVAILABLE

(PLEASE NOTE: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Crystal Mountain Hotels Group Sales Kit
Lunch at the Alpine Inn

Mountain High Hot Luncheon Buffet

\$24 PER PERSON

20 GUEST MINIMUM

MIXED GREEN SALAD

Cucumber • Grape Tomato • House Vinaigrette

HOUSE PASTA SALAD

ASSORTED FRESH FRUIT BOWL

CHOICE OF 2 ENTRÉES

MIXED VEGETABLE IN STIR FRY SAUCE WITH VEGETARIAN “CHICKEN” OR TOFU

BAKED SALMON FILET WITH CREAMED GARLIC-DILL SAUCE

BAKED COD FILET WITH HONEY-DIJON SAUCE

BROILED TILAPIA WITH COCONUT-CURRY SAUCE

GRILLED PORK CHOP WITH SAUTEED MUSHROOMS

**BEEF BOURGEOIS TENDER BEEF WITH ONIONS AND MUSHROOMS IN A BURGUNDY
WINE SAUCE**

**CHICKEN CHAMPAGNE BREASTS OF CHICKEN WITH MUSHROOMS AND GRAPES IN A
CREAMED CHAMPAGNE SAUCE**

SESAME BAKED CHICKEN BREAST WITH SWEET THAI CHILI SAUCE

**TUSCAN CHICKEN BREAST OF CHICKEN WITH HAM & PROVOLONE CHEESE IN A
GARLIC, THYME AND LEMON SAUCE WITH SUN-DRIED TOMATOES AND OLIVES**

ASSORTED COOKIES or BROWNIES

COFFEE, TEA & SODA

A la Carte Lunch Items

(ADD ONS ONLY—NO SUBSTITUTIONS)

SOUP DU JOUR \$3.50 per person

HOMEMADE CHILI \$4.50 per person

PLEASE ADD 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee

FULL BEVERAGE SERVICE IS AVAILABLE

(PLEASE NOTE: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Crystal Mountain Hotels Group Sales Kit
Lunch at the Alpine Inn

Snorting Elk Deli Buffet

\$13 PER PERSON

20 GUEST MINIMUM

**MINIATURE SANDWICHES-TURKEY, HAM AND ROAST BEEF WITH CHEESE, LETTUCE
TOMATO AND CONDIMENTS.
SERVED WITH A MIXED GREEN SALAD
COOKIES OR BROWNIES.
COFFEE, TEA & SODA**

Signature Snorting Elk Deli Buffet

\$16 PER PERSON

20 GUEST MINIMUM

Select any **THREE** of our Signature Snorting Elk Sandwiches from our Menu
**SERVED WITH TIMS ORIGINAL POTATO CHIPS
COOKIES OR BROWNIES.
COFFEE, TEA & SODA**

CHICKEN SCHNITZEL

HOUSE BREADED CHICKEN CUTLET WITH HOMEMADE SPECIAL SAUCE AND RED BARREL CABBAGE.

SNORTING ELK ITALIAN

SALAMI, PROVOLONE, MAYO, LETTUCE, TOMATOES, ONIONS, PEPPERONCINI, CUCUMBERS, ITALIAN
VINAIGRETTE ON ALPINE ROLL

TURKEY BLT

TURKEY, BACON, LETTUCE, TOMATO, MAYO, ON SOURDOUGH BREAD

BEEFEATER FRENCH DIP AU JUS

ROAST BEEF AND SWISS CHESSE ON ALPINE ROLL

TUNA MELT

TUNA SALAD, TOMATOES, ONION, CHEDDAR CHEESE ON WHEAT BREAD

RUEBEN

CORNED BEEF, SWISS CHEESE, SAUERKRAUT, 1000 ISLAND DRESSING ON GRILLED RYE

VEGGIE ELKSTER

SWISS CHEESE, CREAM CHEESE, AVOCADO, TOMATOES, CUCUMBERS, ONIONS, LETTUCE, CARROTS, SUN-
FLOWER SEEDS ON WHEAT BREAD

A la Carte Lunch Items

(ADD ONS ONLY—NO SUBSTITUTIONS)

SOUP DU JOUR	\$3.50PER PERSON
HOMEMADE CHILI	\$4.50PER PERSON

PLEASE ADD 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee
FULL BEVERAGE SERVICE IS AVAILABLE
(PLEASE NOTE: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Crystal Mountain Hotels Group Sales Kit
Trail Lunches

Picnic Box Lunch
\$17.50 EACH
20 guest minimum

VEGGIE ELKSTER

SWISS CHEESE, CREAM CHEESE, AVOCADO, TOMATOES, CUCUMBERS, ONIONS, LETTUCE, CARROTS, SUNFLOWER SEEDS ON WHEAT BREAD

TURKEY BLT

TURKEY, BACON, LETTUCE, TOMATO, MAYO, ON SOURDOUGH BREAD

SNORTING ELK ITALIAN

SALAMI, PROVOLONE, MAYO, LETTUCE, TOMATOES, ONIONS, PEPPERONCINI, CUCUMBERS, ITALIAN VINAIGRETTE ON ALPINE ROLL

CHICKEN SCHNITZEL

HOUSE BREADED CHICKEN CUTLET WITH HOMEMADE SPECIAL SAUCE AND RED BARREL CABBAGE

CHOOSE ONE SANDWICH. COMES WITH CHIPS, MUFFIN, FRUIT & SNORTING ELK WATER POUCH

Hungry Hiker Trail Lunches
\$13 EACH

DELI SANDWICH~(TURKEY, HAM, ROAST BEEF, VEGGIE),
GRANOLA BAR, CHIPS, MUFFIN, SNORTING ELK WATER POUCH & FRUIT

Rest Stop Trail Snacks
\$6.50 EACH

GRANOLA BAR, PIECE OF FRUIT, COOKIE & SNORTING ELK WATER POUCH

Crystal Mountain Hotels Group Sales Kit
Dinner at the Alpine Inn

Dinner Appetizers
(Select any 4 Items Per Party)

MINI CRAB CAKES WITH SWEET & SOUR SAUCE
20 CAKES \$33 • 40 CAKES \$60.50 • 80 CAKES \$110

BAKED BRIE WITH APPLES AND ALMONDS, SERVED WITH TOAST POINTS
1/2 WHEEL \$27.50 (SERVES 8-12)
WHOLE WHEEL \$49.50 (SERVES 16-24)

GRILLED PRAWNS, SERVED WITH HERB AIOLI
60 PRAWNS \$79.20 • 120 PRAWNS \$145.20 • 240 PRAWNS \$264

WARM SPINACH ARTICHOKE DIP, SERVED WITH TORTILLA CHIPS
\$2.20 PER PERSON

MANGO CHUTNEY CHICKEN SALAD IN PHYLLO DOUGH CUPS
20 CUPS \$16.50 • 40 CUPS \$27.50 • 80 CUPS \$52.80

SESAME BAKED CHICKEN ON TOAST ROUNDS WITH PEANUT SAUCE AND ALMONDS
\$0.66 EACH

BRUSCHETTA ~ TOMATO WITH FRESH MOZZARELLA CHEESE & BASIL ON A TOASTED BAGUETTE
\$0.77 EACH

SALAMI, PROVOLONE CHEESE, MUSTARD & PEPPERONCINI ON A CRACKER
\$0.40 EACH

SANTA-FE MARINATED AND GRILLED FLANK STEAK WITH JACK CHEESE & GREEN CHILI ON TOAST
\$1.20 EACH

MINI OPEN~FACED REUBENS
\$1.30 EACH

OYSTERS ON THE HALF-SHELL WITH LEMON AND COCKTAIL SAUCE
\$1.75 EACH

SCALLOPS ON THE HALF-SHELL SASHIMI STYLE
\$2.00 EACH

SESAME BAKED AHI TUNA SERVED
\$MARKET PRICE

PLEASE ADD 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee
FULL BEVERAGE SERVICE IS AVAILABLE
(PLEASE NOTE: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Crystal Mountain Hotels Group Sales Kit
Dinner at the Alpine Inn

Plated Entrée Dinner Options

\$30.00 PER PERSON

20-40 GUESTS

CHICKEN CHAMPAGNE

BREAST OF CHICKEN WITH BRIE CHEESE, CREAMED CHAMPAGNE SAUCE WITH MUSHROOMS AND GRAPES

BROILED SALMON STEAK

SERVED WITH HERBED AIOLI

ROAST PRIME RIB

9 OZ. CUT OF SLOW ROASTED PRIME RIB

ASSORTED VEGETABLE IN STIR FRY SAUCE

WITH TOFU OR VEGETARIAN CHICKEN SERVED OVER RICE

SESAME BAKED CHICKEN BREAST

WITH BABY BOK CHOY AND SWEET THAI CHILI SAUCE

9 OZ. CUT NEW YORK STRIPLOIN

GRILLED AND TOPPED WITH SAUTEED MUSHROOM

BROILED TILAPIA FILET

WITH COCONUT CURRY SAUCE

TUSCAN CHICKEN

BREAST OF CHICKEN WITH HAM & PROVOLONE CHEESE IN A GARLIC, THYME & LEMON SAUCE WITH SUNDRIED TOMATO AND OLIVES

ALL ENTRÉE'S ARE SERVED WITH ROASTED RED BLISS POTATOS AND VEGETABLE DU JOUR.
DINNER INCLUDES BREAD, HOUSE SALAD AND CHOCOLATE CAKE, COFFEE, TEA AND SODA

CHOOSE ANY 3 OF THE ABOVE ENTREES FOR YOUR GROUP TO SELECT

ALL ENTRÉE SELECTIONS MUST BE MADE IN ADVANCE OF EVENT

PLEASE ADD 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee

FULL BEVERAGE SERVICE IS AVAILABLE

(PLEASE NOTE: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Crystal Mountain Hotels Group Sales Kit
Dinner at the Alpine Inn

Chinook Dinner Buffet
\$29.00 PER PERSON
40 OR MORE GUESTS

MIXED GREEN SALAD WITH HOUSE VINAIGRETTE DRESSING
HOUSE PASTA SALAD
DINNER ROLLS
FRESH FRUIT AND ASSORTED CHEESE DISPLAY
DESSERT CHOCOLATE CAKE
COFFEE, TEA & SODA
CHOICE OF ONE HOT VEGETABLE
CHOICE OF ONE HOT STARCH
CHOICE OF 2 HOT ENTRÉE'S

VEGETABLE CHOICES

STEAMED BROCOLLI
STEAMED GREEN BEANS
STEAMED MIXED VEGETABLES
HONEYED CARROTS
SEASONAL VEGETABLE DU JOUR

STARCH CHOICES

STEAMED RICE
MACARONNI AND CHEESE
RICE PILAF
BUTTERED EGG NOODLE
ROASTED RED BLISS POTATO
SCALLOPED POTATO

ENTRÉE ITEMS

BAKED PACIFIC COD FILLET WITH HERB AIOLI
MIXED VEGETABLE IN STIR FRY SAUCE WITH VEGETARIAN "CHICKEN" OR TOFU
BROILED TILAPIA WITH COCONUT CURRY SAUCE
GRILLED PORK CHOP WITH SAUTEED MUSHROOMS
TUSCAN CHICKEN-BREAST OF CHICKEN WITH HAM & PROVOLONE CHEESE IN A
GARLIC, THYME AND LEMON SAUCE WITH SUN-DRIED TOMATOES AND OLIVES
CHICKEN A LA BLUE-BREAST OF CHICKEN WITH ARTICHOKE AND MUSHROOMS IN A
MILD BLUE CHEESE SAUCE
BEEF BERGEON-TENDER BEEF WITH ONION AND MUSHROOMS IN A BURGANDY WINE SAUCE
BEEF TIPS MARSALA-BEEF TIPS WITH MUSHROOMS IN A MARSALA WINE REDUCTION SAUCE

PLEASE ADD 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee
FULL BEVERAGE SERVICE IS AVAILABLE
(PLEASE NOTE: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Crystal Mountain Hotels Group Sales Kit
Dinner at the Alpine Inn

Rainier Dinner Buffet

\$33.00 PER PERSON

40 OR MORE GUESTS

CAESAR SALAD

HOUSE PASTA SALAD

DINNER ROLLS

FRESH FRUIT AND ASSORTED CHEESE DISPLAY

DESSERT CHOCOLATE CAKE

COFFEE, TEA & SODA

CHOICE OF ONE HOT VEGETABLE

CHOICE OF ONE HOT STARCH

CHOICE OF 1 HOT ENTRÉE plus

MEAT CARVING STATION: ROAST PRIME RIB OF BLUE RIBBON BLACK ANGUS BEEF WITH AU JUS

VEGETABLE CHOICES

CREAMED SPINACH

STEAMED MIXED VEGETABLES

SEASONAL VEGETABLE DU JOUR

STEAMED BROCCOLINI AND CARROTS

STARCH CHOICES

RICE PILAF

WILD RICE MEDLEY

BUTTERED EGG NOODLE

ROASTED RED BLISS POTATO

SCALLOPED POTATO

ENTRÉE ITEMS

BAKED PACIFIC SALMON FILET WITH HERB AIOLI

BAKED PACIFIC COD FILLET WITH HEB AIOLI

MIXED VEGETABLE IN STIR FRY SAUCE WITH VEGETARIAN "CHICKEN" OR TOFU

GRILLED PORK CHOP WITH SAUTEED MUSHROOMS

TUSCAN CHICKEN-BREAST OF CHICKEN WITH HAM & PROVOLONE CHEESE IN A

GARLIC, THYME AND LEMON SAUCE WITH SUN-DRIED TOMATOES AND OLIVES

CHICKEN CHAMPAGNE-BREAST OF CHICKEN AND BRIE CHEESE, CREAMED CHAMPAGNE SAUCE

WITH MUSHROOMS AND GRAPES

SHRIMP PICATA-BREAST OF CHICKEN WITH CAPERS IN A WHITE WINE & LEMON SAUCE

BEEF BERGEON-TENDER BEEF WITH ONION AND MUSHROOMS IN A BURGANDY WINE SAUCE

BEEF TIPS MARSALA-BEEF TIPS WITH MUSHROOMS IN A MARSALA WINE REDUCTION SAUCE

PLEASE ADD 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee

FULL BEVERAGE SERVICE IS AVAILABLE

(PLEASE NOTE: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Crystal Mountain Hotels Group Sales Kit
Cocktail Parties at the Alpine Inn

Party Appetizers

20 GUEST MINIMUM

(You may select these items along with Dinner Appetizer Items - Total 4 items per party)

WARM SPINACH ARTICHOKE DIP

\$2.20 per person

TORTILLA CHIPS AND SALSA

\$2.75 per person

VEGETABLE TRAY with BLEU CHEESE DIP

\$3.85 per person

CRAB ARTICHOKE DIP

\$4.40 per person

FRESH FRUIT & CHEESE DISPLAY

\$6.60 per person

ANTIPASTO TRAY

Salami, Provolone Cheese, Marinated Vegetables, Olives and Bread

\$7.70 per person

CURED MEAT AND SPECIALITY CHEESE TRAY

\$9.00 per person

Party Cocktails and Beverages

(Ask our event coordinator about the many ways to set up your bar and beverage service)

We offer full service Cocktails, Fine Wines, Northwest Microbrews and specialty beverages.

Our wine corkage fee per 750ml bottle \$12.00

Domestic keg \$350.00

Micro-Brew or Cider Key \$400.00

For additional pricing please ask our event coordinator.

PLEASE ADD 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee
(PLEASE NOTE: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Crystal Mountain Hotels Group Sales Kit
Outdoor Barbeques

Backyard Picnic Barbeque

\$12 per person

40 OR MORE GUESTS

**POTATO SALAD
COLE SLAW
BAKED BEANS
HOT DOGS
HAMBURGER OR CHEESEBURGER
LETTUCE, TOMATO & ONION
CAN SODA & WATER DISPENSER**

Alpine Barbeque

\$18 per person

40 OR MORE GUESTS

**TOSSED SALAD
Cucumber • Grape Tomato • House Vinaigrette
POTATO SALAD
COLE SLAW
BAKED BEANS
MIXED FRUIT BOWL
HOT DOGS
HAMBURGER OR CHEESEBURGER
LETTUCE, TOMATO & ONION
MARINATED & GRILLED CHICKEN BREAST
ASSORTED COOKIE SELECTION
CAN SODA & WATER DISPENSER**

Big Mountain Barbeque

\$29 per person

40 OR MORE GUESTS

**TOSSED SALAD
Cucumber • Grape Tomato • House Vinaigrette
HOUSE PASTA SALAD
COLE SLAW
MIXED FRUIT BOWL
MARINATED CHICKEN BREAST (5 oz.)
MARINATED TOP SIRLOIN STEAK (6 oz.)
SEASONED JUMBO SHRIMP (4 per person)
ASSORTED COOKIE SELECTION
FUDGE BROWNIES
ICE CREAM SANDWICHES
CAN SODA & WATER DISPENSER**

PLEASE ADD 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee • FULL BEVERAGE SERVICE IS AVAILABLE

(PLEASE NOTE: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

OUTDOOR BBQ'S MAY REQUIRE A TENT RENTAL & MAY REQUIRE OTHER RENTALS AT NOMINAL COST.

ALL SET UP WILL BE ARRANGED AND HANDELED BY CMH.

Crystal Mountain Hotels Group Sales Kit
Meeting Service

Meeting Service
20 GUEST MINIMUM

TORTILLA CHIPS & SALSA
GRANOLA BAR or ASSORTED COOKIE SELECTION
APPLES, ORANGES & GRAPES

\$6 per person/per hour

A la Carte Items
(ADD ONS ONLY—NO SUBSTITUTIONS)

CARROTS & BROCOLI WITH RANCH DIP
\$1.65 per person
CUT CHEESE & CRACKERS
\$3.30 per person
MIXED NUTS
\$3.30 per person
ASSORTED MINI MUFFINS
\$1.65 per person

PLEASE ADD 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee
FULL BEVERAGE SERVICE IS AVAILABLE
(PLEASE NOTE: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Crystal Mountain Hotels Group Sales Kit
Lodging Information

LODGING INFORMATION

We welcome you to host a Group Lodging Event with Crystal Mountain Hotels. Our facilities are centrally located and guests can walk to all Crystal Mountain facilities. Our reservations office staff is committed to excellence and professionalism, we are united to serve you and your guests.

DEPOSITS & CANCELLATIONS

In order to qualify for Discounted Group Lodging Rates, an accompanying Food Service Contract must be included.

Advance Deposit of the first night is required to hold any reservation.

For cancellations, 30 days notice prior to arrival is required for refund minus 10% cancellation fee.

Cancellations made within 30 days are not refundable, and the full contracted amount must be paid.

Holiday reservations require entire advance payment and may not be cancelled nor refunded.

All rates are subject to change.

HOTELS POLICIES

All rooms are non smoking

No cooking is allowed (no microwaves, crock pots, toasters, etc.)

Pets allowed in Village Inn Pet Rooms ONLY (no common areas)

3 Adults maximum in any room

All guests must be 21 or accompanied by legal guardian

Open Alcoholic Beverages by law are not permitted anywhere in public. This includes lobbies, hallways and parking areas. Please visit the Snorting Elk Cellar or keep all open alcohol in the privacy of your room.

Alpine Inn



Village Inn



Quicksilver Lodge



Please complete our Group Event Planning Sheet and return to our offices.
Our Group Sales & Events Coordinator will be in touch with you within three business days.

Fax 360-663-2394

Email: GroupSales@crystalhotels.com

Crystal Mountain Hotels Group Sales Kit

Lodging Location Information

ALPINE INN



The Alpine Inn is our most cozy and unique lodging facility. The Bavarian atmosphere and convenient location (ski-in, adjacent to restaurant, bar/deli) make this a favorite choice. A variety of room types and sizes allow us to accommodate even the most complicated rooming arrangements. Rooms are maintained with original European styling (no TV/telephone).

Amenities:

WiFi available in lobby area

VILLAGE INN



The comfortable and convenient Village Inn offers both Queen and Twin rooms for 2 guests. Queen rooms include small porches. Now introducing Deluxe Queen Pet Friendly Rooms! The Village Inn is great for smaller groups with mostly couples and/or singles.

Amenities:

TV/DVD, Mini refrigerator, coffee maker, Telephone, Queen Rooms have porch & full bath. WiFi available in room

QUICKSILVER LODGE



The Quicksilver Lodge is our most accommodating facility and is the best bet for larger groups and private events. The Quicksilver has a large lobby with gas fireplace that can be reserved for meetings and events. The entire hotel must be reserved for private access. Large groups can get great lodging rates by booking the entire hotel. King Loft Room can accommodate 1-2 adults, Queen rooms accommodate 1-2 adults and Loft rooms accommodate 3 adults or 2 adults and 2-3 children.

Amenities:

WiFi available in Lobby area, TV/DVD, Mini refrigerator, coffee maker, Telephone, hairdryer & full bath.

Please contact Group Sales Coordinator for Prices.
9.8% lodging tax and a 4.5% CM & USFS fee

Crystal Mountain Hotels Group Sales Kit
Group Event Planning Sheet

Group Name			
Address			
Contact Name & Title			
Contact Phone			
Fax			
Email			
How Did You Hear About Us?			
Date of Event/Time of Event			
# of Nights			
Event Description (Wedding, Business Meeting, Retreat...)			
TOTAL # of			
Guests	Couples	Singles	Families
Food and Beverage/Menu Requests			
Lodging Needs (# guests/room, nights)			
		Quicksilver Lodge	Village Inn Alpine Inn
Meeting Space			
	Alpine Inn Lawn	Quicksilver Lobby	Alpine Restaurant Snorting Elk
Special Notes Please add any additional information about your event we may need to know			

Please complete this Group Event Planning Sheet and return to our offices.
 Our Group Sales & Events Coordinator will be in touch with you within three business days.
 Fax 360-663-2394
 Email: GroupSales@crystalhotels.com