
◆◆◆◆◆

Winter Groups and Events

◆◆◆◆◆



For all your winter getaways

Crystal Mountain Hotels

Alpine Inn, Village Inn, & Quicksilver Lodge
Alpine Inn Restaurant & Snorting Elk Cellar

(360) 663-2262 www.crystalhotels.com



Table of Contents

Welcome - Page 3

Venues - Page 4

Policies - Page 5

Planning Checklist - Page 6

Menu Selections - Page 8

Breakfast at the Alpine Inn- Page 9

Lunch at the Alpine Inn - Page 10

Snorting Elk Pizza - Page 11

On the Trail - Page 12

Dinner Appetizers - Page 11

Plated Dinner Options - Page 12

Chinook Dinner Buffet - Page 13

Rainier Dinner Buffet - Page 14

Party Appetizers - Page 15

Meeting Service Menu - Page 16

Lodging Information - Page 17

Lodging Locations Information - Page 18

Group Event Planning Sheet - Page 19

Welcome

Dear Guest,

Thank you for your interest in hosting your group event with us at Crystal Mountain Hotels and the Alpine Inn Restaurant!

We specialize in all inclusive corporate and social events by bringing together comfortable slope-side lodging, casual fine dining, and intimate gathering areas for meetings and other functions. By combining subtle sophistication and elegance with a view we strive to create an unforgettable experience!

Sincerely,

Dee Patterson

General Manager

Venues



Alpine Inn Restaurant: A full service restaurant at the base of the beautiful Crystal Mountain Resort. Nestled back into the trees you will find a quiet, casual atmosphere with a beautiful view of the surrounding woodland area.
Standard linens are included complementary, white linens are an extra fee.
Capacity 95

Alpine Inn Restaurant Daytime Reception: \$500.00 (finished by 4:30)

Alpine Inn Restaurant Night Reception: \$1000.00 Sunday-Thursday
\$1700.00 Friday-Saturday



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 reminiscing with friends and family.
Capacity 100



Powder Room: Our Meeting Room, the Powder Room is located off to the side of the Snorting Elk Cellar. This private room offers you an area to hold a small meeting or cocktail hour with the convenience of being in the bar and next to the Alpine Inn Hotel.
Capacity 25



Alpine Inn Lawn: The Alpine Inn Lawn is set away from the main Restaurant, and is perfect for gatherings in a casual and beautiful outdoor setting.

Party Tent rental: \$1000.00
Capacity 200



Quicksilver Lobby: If your group decided to book, in its entirety, the 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 a gathering with family and friends.
Capacity 50.

Must rent entire hotel for use.

Policies

Contracts and Deposits

In order to secure the date of an event, deposits are required in the amount of the first night of your groups collective lodging. For events which consist of catering only, a \$500.00 deposit will be required.

In addition, we will require a signed Group Event Contract.

Cancellations

All Group Event Deposits are held on a 30 day cancellation policy. If you contact us 30 or more days prior to the event, you will be entitled to a refund minus 10% as a cancellation fee. Within 30 days of the event the full contracted amount will be required for payment.

Service Fees and Taxes

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 and lunch buffets and cocktail parties. If you have a group event for a smaller party please talk with our Group and Events Coordinator.

Planning Checklist

Rooming assignment lists

We will need a rooming assignment list from the Group's Organizer ONE WEEK prior to your event. We will provide a blank spreadsheet that lists all of your group's reserved rooms with space for you to fill in your participants' names.

Greetings & Checkin

If you would like and 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 starts at 2:00pm

Transportation and Parking

It is important to let the Group Coordinator know how your group will be arriving; either together with collective transportation or in individual vehicles. Each vehicle will be issued a parking pass upon check in and group members will be shown where to park. Please note that parking is limited.

Audio/Visual Necessities

Any computers, microphones, or specialty audio/visual equipment will need to be provided by the group. The hotels will be able to provide a free-standing projector screen and projector. Let our Group Coordinator know if your event requires a screen or projector, rental fees apply.

Meeting Set-Up

We are able to accommodate almost any desired meeting configuration in our venues. Discuss with our Group Coordinator, in advance, which meeting set-up your group will be requiring.

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 that our kitchen staff can plan to provide you with your requested meal choices.

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



Menu

Selections



Breakfast at the Alpine Inn

Paradise Breakfast Buffet

\$12 Per Person - 20 Guest Minimum

- Scrambled Eggs
- Bacon
- Potatoes O'Brien
- Biscuit
- Assorted Fresh Fruit
- Cold Cereal With Milk
- Assorted Mini Muffins
- Coffee, Tea, & Juice

Sunrise Continental Breakfast

\$7 Per Person - No Guest Minimum

- Cold Cereal With Milk
- Fruit Selection
- Biscuit
- Assorted Mini Muffins
- Coffee, Tea & Juice

Ala Carte Breakfast Items

(Add On 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
Bagels or English Muffins	\$ 1.00 per person
Biscuits & Gravy	\$1.75 per person
Breakfast Sausage Links	\$2.00 per person
Top Sirloin Steak	\$4.00 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)

Lunch at the Alpine Inn

Mountain High Hot Luncheon Buffet

\$24 per person - 20 Guest Minimum

- Mixed Green Salad - Cucumber - Grape Tomato - House Vinaigrette
- Asian Pasta Salad
- Assorted Fresh Fruit Bowl

Choice of Two Entrees

- Mixed Vegetable in Stir Fry Sauce with Vegetarian "Chicken" or Tofu
- Baked Salmon Filet with Creamed Garlic - Dill Sauce
- Baked Cod Fillet with Honey Dijon Sauce
- Broiled Tilapia with Coconut Curry Sauce
- Grilled Pork Chop with Sautéed Mushrooms
- Beef Bourgeon - Tender Beef with Onions and Mushrooms in a Burgundy Wine Sauce
- Chicken Champagne - Chicken Breasts with Mushrooms and Grapes in a Creamy Champagne Sauce
- Sesame Baked Chicken Breast with Sweet Thai Chili Sauce
- Tuscan Chicken - Chicken Breast with Ham and Provolone Cheese in a Garlic, Thyme, and Lemon Sauce with Sun - Dried Tomatoes and Olives

Assorted Cookies or Brownies

Coffee, Tea, & Soda

Ala Carte Lunch Items

(Add ons only - No Substitutions)

Soup Du Jour \$2.50 per person
Homemade Chili\$3.50 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: COMSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

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

Signature Snorting Elk Deli Buffet

\$16 Per Person - 20 Guest Minimum

Choose Any 3 Sandwiches

- Chicken Schnitzel: House Breaded Chicken Cutlet with Homemade Special Sauce and Red Barrel Cabbage.
- Snorting Elk Italian: Salami, Provolone, Mayo, Lettuce, Tomatoes, Onion, Peppercini, Cucumber, Italian Vinaigrette on an Alpine Roll.
- Turkey BLT: Turkey, Bacon, Lettuce, Tomato, Mayo, on an Alpine Roll
- Beefeater French Dip: Roast Beef and Swiss Cheese with Au Jus on an Alpine Roll.
- Tuna Melt: Tuna Salad, Tomatoes, Onion, Cheddar Cheese on Wheat Bread
- Ruben: Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island Dressing on Grilled Rye
- Veggie Elkster: Swiss Cheese, Cream Cheese, Avocado, Tomatoes, Cucumbers, Onion, Lettuce, Carrots, Sunflower Seeds on Wheat Bread.

Served with Tim's Original Potato Chips, Cookies or Brownies, Coffee, Tea, and Soda

Ala Carte Lunch Items

(Add On Only - No Substitutions)

Soup Du Jour \$3.50 per person
Homemade Chili \$4.00 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)

Lunch at the Alpine Inn

Snorting Elk Pizza Party

20 Guest Minimum

Select and Four of our Signature Pizzas from our Menu.
(one 15 inch pizza serves 2-2.5 people)

Classic Cheese: \$18	Tomato Sauce, Mozzarella, and Parmesan
Mogul Madness: \$25	Tomato Sauce, Cheese, Pepperoni, and more Pepperoni.
Exterminator: \$28	Tomato Sauce, Mozzarella, Fennel Sausage, Pepperoni, Salami, Ham, Black Olives, Peppers, Onion, and Fresh Herbs.
East Peak: \$26	Garlic Cream Sauce, Feta, Tomatoes, Red Onion, Black Olives, Spinach and Pine Nuts.
Boondoggle: \$26	Thai Peanut Sauce, Chicken, Red Onion, Cheese, Shredded Carrots, Cilantro.
Green Valley: \$25	Tomato Sauce, Cheese, Mushroom, Peppers, Tomatoes, Broccoli, Onion.
Chinook Express: \$24	Tomato Sauce, Cheese, Ham, and Pineapple.

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)

On the Trail

Hungry Skier Trail Lunches

\$12 Each

- Deli Sandwich (Turkey, Ham, Roast Beef, Turkey BLT or Veggie)
- Granola Bar
- Chips
- Muffin
- Bottled Water
- Apple

Rest Stop Trail Snacks

\$5.50 Each

- Granola Bar
- Piece of Fruit
- Cookie
- Bottled Water



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)

Dinner at the Alpine Inn

Dinner Appetizers

Select any 4 items per party

- Mini Crab Cakes with Sweet & Sour Sauce
20 cakes: \$35 • 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: \$146.20 • 240 Prawns: \$264
- Warm Spinach Artichoke Dip, Served with Tortilla Chips
\$2.20 Per Person
- Chicken Chutney 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 Reuben Sandwiches
\$1.30 Each
- Oysters on the Half-Shell Sashimi Style
\$2.00 Each

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)

Dinner at the Alpine Inn

Plated Entrée Dinner Options

\$30.00 Per Person 20-40 Guests

Choice of 3 Entrees:

- Chicken Champagne: Chicken Breasts with Brie Cheese, Creamy Champagne Sauce, Mushrooms, and Grapes.
- Broiled Salmon Steak: Served with Herbed Aioli
- Roast Prime Rib: 9 oz cut of Slow Roasted Prime Rib
- Assorted Vegetable Stir Fry: Fresh Vegetables with a Stir Fry Sauce Served Over Rice, Tofu is Available.
- Sesame Baked Chicken Breast: With Baby Bok Choy and Sweet Thai Chili Sauce
- 9 oz Cut New York Striploin: Grilled New York Striploin Topped With Sautéed Mushrooms
- Broiled Tilapia Filet: With Coconut Curry Sauce
- Tuscan Chicken: Chicken Breast with Ham and Provolone Cheese in a Garlic, Thyme, and Lemon Sauce with Sundried Tomato and Olives.

All Entrée's are Served with Roasted Red Bliss Potatoes and Vegetable Du Jour.

Dinner Includes House Salad, Chocolate Cake, Coffee, Tea, and Soda.

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)

Dinner at the Alpine Inn

Chinook Dinner Buffet

\$29.00 Per Person - 40 Guest Minimum

Choose One Hot Vegetable

Steamed Broccoli
Steamed Green Beans
Steamed Mixed Vegetables
Honeyed Carrots
Season Vegetable De Jour

Choose One Hot Starch

Steamed Rice
Macaroni and Cheese
Rice Pilaf
Roasted Red Bliss Potatoes
Scalloped Potatoes

Choose Two Hot Entrees

Baked Pacific Cod Fillet - Cod Fillet With Herb Aioli
Mixed Vegetables in Stir Fry Sauce, Tofu is Available Upon Request.
Broiled Tilapia- Broiled Tilapia Fillets with Coconut-Curry Sauce
Grilled Pork Chop- with Sautéed Mushrooms
Tuscan Chicken - Chicken Breast with Ham and Provolone Cheese in a Garlic, Thyme, and Lemon Sauce with Sun-Dried Tomatoes and Olives
Beef Bourguignon - Tender Beef with Onions and Mushrooms in a Burgundy Wine Sauce
Beef Tips Marsala - Beef Tips with Mushrooms in a Marsala Wine Reduction

Mixed Green Salad with House Vinaigrette Dressing
House Pasta Salad
Dinner Rolls
Fresh Fruit and Assorted Cheese Display
Desert Chocolate Cake
Coffee, Tea, & Soda

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)

Dinner at the Alpine Inn

Rainier Dinner Buffet

\$33.00 Per Person - 40 Guest Minimum

Meat Carving Station: Roast Prime Rib or Blue Ribbon Black Angus Beef with Au Jus

Choose One Hot Vegetable

Steamed Mixed Vegetables
Season Vegetable De Jour
Steamed Broccolini and Carrots
Oven Roasted Vegetables

Choose One Hot Starch

Rice Pilaf
Wild Rice Medley
Buttered Egg Noodles
Roasted Red Bliss Potatoes
Scalloped Potatoes

Choose One Hot Entrees

Baked Pacific Salmon Fillet - Salmon Fillet With Herb Aioli
Baked Pacific Cod Fillet - Pacific Cod Fillet with Herb Aioli
Mixed Vegetables in Stir Fry Sauce, Tofu is Available Upon Request.
Grilled Pork Chop - with Sautéed Mushrooms
Tuscan Chicken - Chicken Breast with Ham and Provolone Cheese in a Garlic, Thyme, and Lemon Sauce with Sun-Dried Tomatoes and Olives
Chicken Champagne - Chicken Breast with Brie Cheese, Creamy Champagne Sauce, Mushrooms and Grapes
Beef Bourguignon - Tender Beef with Onions and Mushrooms in a Burgundy Wine Sauce
Beef Tips Marsala - Beef Tips with Mushrooms in a Marsala Wine Reduction

Caesar Salad
House Pasta Salad
Dinner Rolls
Fresh Fruit and Assorted Cheese Display
Dessert Chocolate Cake
Coffee, Tea, & Soda

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)

Cocktail Parties at the Alpine Inn

Party Appetizers

20 Guest Minimum

Tortilla Chips and Salsa.....	\$2.75 Per Person
Vegetable Tray with Bleu Chees Dip.....	\$3.85 Per Person
Fresh Fruit and Cheese Display.....	\$6.60 Per Person
Antipasto Tray.....	\$7.70 Per Person
(Salami, Provolone, Marinated Vegetables, Olives, Bread)	



Party Cocktails and Beverages

Ask our Events Coordinator about the many ways to set up your bar and beverage service

Wine Corkage Fee Per 750ML Bottle.....	\$12.00
Domestic Keg.....	\$400.00*
Micro-Brew Keg.....	\$450.00*
Cider Keg.....	\$450.00*

*Pricing may vary due to the specific selections. For additional pricing please ask our event coordinator.

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)

Meeting Services

Meeting Service

Select one of the Following:

- Tortilla Chips & Salsa
- Granola Bars
- Assorted Cookie Selection

With Apples, Oranges, & Grapes (Seasonally Dependent)
Coffee and Tea

Ala Carte Items

Add on only– no substitutions

Carrots and Broccoli with Ranch Dip...\$1.65 Per Person
Cut Cheese and 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)

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 the lowest Discounted Group Lodging Rates, an accompanying Food Service Contract must be included.

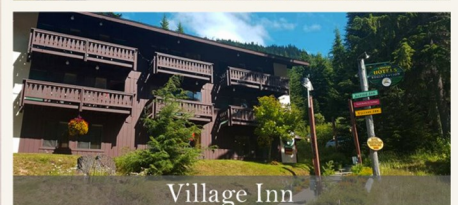
Advance Deposit of the first night is required to hold any reservation.

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 in rooms (no microwaves, crock pots, toasters, etc.)
- Pets are allowed in Village Inn Pet Rooms ONLY (no common areas)
- 3 Adult maximum in any room type
- All guests must be 21 or accompanied by their 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 if you would like a drink or keep all open alcohol in the privacy of your hotel room.



Lodging Descriptions



Alpine Inn

The Alpine Inn is our signature hotel, the Bavarian atmosphere and the convenient location (next to the Alpine Inn Restaurant and within a 3 minute walk of the main resort) makes it very popular. The Alpine Inn also has a wide variety of rooms for even the more complicated of rooming arrangements. It has been kept in it's original Bavarian style so the rooms do not have a t.v, mini fridge, or coffee maker.

Amenities: Wi-fi in the lobby.



Village Inn

The Village Inn has double occupancy rooms making it great for singles or couples. Rooms with a standard queen sized bed have a small balcony attached to them, and the pet friendly queen beds are on the ground floor so they are easy access in and out with your furry, feathered, or scaled companions! Please note that the Village Inn Pet Friendly Rooms are the only rooms we allow pets.

All rooms have a flat screen t.v, mini fridge, coffee maker, and wifi.



Quicksilver Lodge

The Quicksilver Lodge is a wonderful place if you have a large party or are coming with a group of people. This building offers rooms with one queen sized bed, loft rooms with a queen sized bed with two double sized beds in the loft, and the Quicksilver has a large lobby area on the second floor with a large stone fireplace that is perfect for

Planning Sheet

Group Name: _____

Contact Name: _____ Phone _____

Address: _____ Email _____

_____ Fax _____

Date of Event: _____ Nights: _____

Event Description: _____

of Guests: _____ Couples: _____ Families: _____ Singles: _____

Lodging Needs (guest rooms, nights, special things) : _____

Meeting Space Needs: _____

Special Notes: _____

Please fill out form and send it to us and our Group Sales Coordinator will be in touch with you!

Address: **31006 Crystal Mt. Blvd,
Enumclaw, WA 98022**

Email: **groupsales@crystalhotels.com**
Fax: **(360) 663-2394**
Phone: **(360) 663-2262**