

**Crystal Peak
Special Events Facility
Wedding Package**



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Crystal Peak – Wedding Package

Wedding Package Includes:

The Entire Property Private for your Special Day. Unlimited Hand Passed Hors d'oeuvres 10 kinds, Field Green Salad, Freshly Baked Dinner Rolls, Choice of Four Entrees for Sit Down Meal or Grand Buffet, 100% Columbian Coffee, Herbal Teas, Four and a half Hour Premium Open Bar Service. Also Included is Ivory Table Linens & Napkins. Colored Napkins and Over Lays Available in Many Colors. Colored Entrée Plates or White Wedding China. Hurricane or Votive Candles. A Formal Tasting and Presentation with our Chef and Staff at Which you will Get to See and Taste the Food that will be Served on your Wedding Day. This Tasting will Make Planning Your Wedding Menu Easy, Enjoyable and Relaxing!! Vegan and Special Dietary options are available

Your price is guaranteed not to change prior to your wedding date. Package Price \$93.00- includes Service Charges (gratuities) State Sales Tax Added to Billing so your total cost is \$99.84 per guest

We are very happy to give you an exact quote all we need to know is your guest count and if your ceremony will be on-site, minimum guest counts, and seasonal discounts listed on page #8

Booking Details:

\$1000 deposit required to reserve your date it may be split in two \$500 payments

Prices listed are cash prices Visa and Master Card add 2.5% American Express add 3%

Our hors d'oeuvres are produced on the premises providing uniqueness to your guests. They are produced in an unlimited quantity to satisfy anyone's appetite; they are also produced while the event is going on so any hors d'oeuvres that are more popular we can naturally prepare more of. This takes out any guesswork or worry for you about which items will be more popular. They will be hand passed on beautiful platters.

Hors d'oeuvres-passed in separate cocktail Area:

All Ten Hors d'oeuvres passed in unlimited quantities

- Spicy Andouille Bruschetta with a Mesquite Barbecue Sauce
- Southwestern Meatballs with a Cheddar and Chipotle Fondue
- Wild Mushrooms with Fresh Herbs and Romano Cheese Baked in a Savory Puff Pastry
- Vegetable Thai Spring Rolls with a Thai Dipping Sauce
- Grilled Steak Crostini with Boursin Cheese and Roasted Peppers
- Slow Roasted Tomato and Fresh Mozzarella Bruschetta with Pesto
- Pulled Pork with Caramelized Onion and Sharp Cheddar in Corn Shells
- Smoked Chicken, Sundried Tomato and Artichoke Flatbreads
- Crystal Peak Buffalo Chicken and Blue Cheese Tarts
- Florida Rock Shrimp Baked in Filo Cups with Organic Spinach and Brie Cheese

Specialty Hors d'oeuvres at Additional Cost Of \$4 Per Person Choose two:

- Koby Beef Franks in a Blanket with Dijon Honey dipping Sauce
- Crispy Cajun Chicken Skewers with a Creole Aioli
- Angus Steak on a Stick with a Horseradish Sour Cream Sauce
- Oven Roasted Crab Stuffed Mushroom Caps
- Oven Roasted Spinach-Asiago Stuffed Mushroom Caps
- Angus Sliders with Caramelized Onions, Smoked Bacon Cheddar and Slider Sauce
- Lump Crab Cakes with Lemon Caper Aioli
- Chicken Satay skewers with Thai Peanut Sauce with Roasted Peanuts and Green Onion
- Grilled Pancetta Basil Wrapped Gulf Shrimp +\$1.00
- Tuna and Salmon Sushi with a Wasabi Ginger Aioli +1.00
- Seared Sea Scallops with a Citrus Rosemary Drizzle (can be bacon wrapped) +\$1.00

Pasta Course Optional+\$2.50 per guest:

We can prepare many pasta combinations we will discuss and create your custom choice

Salad Course:

Mixed Field Greens with Garden Vegetables and Balsamic Vinaigrette served with Freshly Baked Dinner Rolls and Butter

Crystal Peak Plated Sit Down Dinner Options

Please select one Entrée from each category for Your Guests (4) Selections (Items in each category with additional cost indicated by + and amount of additional cost)

Crystal Peak Meat Selections:

- Grilled New York Strip Steak with Crispy Onions and Béarnaise Sauce
- Grilled New York Strip Steak with Crispy Onions and Crystal Peak's Steak Sauce
- Grilled New York Strip Steak with Caramelized Onion and Portobello Mushroom Demi Glaze
- Tuscan New York Strip, Caramelized Onions, Roasted Peppers, Olives, Mushrooms & Plum Tomatoes
- Blackened New York Strip with Crispy Onions and a Horseradish Sour Cream Sauce
- Gorgonzola Crusted New York Strip Steak with Crispy Onions and a Rosemary Demi Glaze +\$1.00
- Steak Au Poivre- Pepper Crusted Flamed w Brandy w/a Hint of Dijon, Cream and Demi Glaze +\$1.00
- Grilled Kansas City Angus Strip Steak "Bone In" with a Truffle Shiitake Demi Glaze +\$6.00
- Grilled CBA* New York Strip Steak with Caramelized Onion and Portobello Mushroom Demi +\$3.00
- Gorgonzola Crusted CBA* Angus New York Strip Steak with Crispy Onions and a Rosemary Demi +\$3.00
- Grilled CBA* New York Strip Steak with Mesquite Barbecue Shrimp and Fire Roasted Onions +\$6.00
- Grilled CBA* New York Strip Steak with Lump Crab, Pencil Asparagus and Béarnaise Sauce +\$5.50
- **Surf and Turf-Add Two Crab Stuffed Jumbo Shrimp to any Steak \$4.50**

***CBA – Is a Certified Black Angus Program Guaranteeing Tenderness and Superior Flavor**

- Pork Parmesan with Slow Roasted Tomato and Fresh Mozzarella
- Oven Roasted Apple Cranberry Stuffed Pork Tenderloin with a Cider Demi Glaze
- Gorgonzola Pear Stuffed Pork Tenderloin with a Cranberry Port Wine Glaze
- Oven Roasted Prime Rib of Beef with Natural Juices and Crispy Onions +\$5.00
- Braised Short Ribs with a Rosemary Cabernet Reduction +\$4.50
- Grilled Filet Mignon with Caramelized Onions and Portobello Mushrooms +\$6.00
- Grilled Gorgonzola Crusted Filet Mignon with Rosemary Demi Glaze and Crispy Onions +\$6.00
- Grilled Filet Mignon with Lump Crab, Pencil Asparagus and Béarnaise Sauce +\$7.50
- Grilled Colorado Lamb Chops with a Truffle Shiitake Demi Glaze +\$5.00
- Oven Roasted Dijon Crusted Rack of Lamb with a Rosemary Demi Glaze +\$9.00
- Pan Seared Medallions of Veal with Portabellas and Marsala Wine sauce +\$4.00
- Grilled Veal (Rack) Chop with a Truffle Shiitake Mushrooms Sauce +\$10.00

Crystal Peak Poultry Selections:

- Herb Seared Breast of Chicken with Slow Roasted Tomatoes and Portobello Mushrooms
- Oven Roasted Breast of Chicken with a Wild Mushroom Champagne Shallot Cream Sauce
- Pan Seared Chicken with Roasted Portobello Mushrooms in a Marsala wine Sauce
- Grilled Blackberry BBQ Breast of Chicken with Roasted Pecans
- Romano Crusted Breast of Chicken with Roasted Tomatoes and Fresh Mozzarella
- Chicken Piccata Pan Seared Medallions with Capers White Wine Fresh Lemon Juice and Parsley
- Basil Chicken with Crispy Portobellos, Roasted Peppers, Fresh Mozzarella and a Marsala Wine Sauce
- Grilled Caribbean Jerk Chicken with a Hawaiian Pineapple Mango Salad
- Lemon Chicken Lightly Battered with Artichokes and Fresh Tarragon in a Lemon Butter Sauce
- Apple, Cranberry, Sweet Sausage and Gorgonzola Stuffed Breast of Chicken with a Cider Cream
- Sharp Cheddar and Smoked Ham Filled Crispy Chicken with a Tarragon Cream Sauce +\$2.00
- Prosciutto Crusted Boursin Topped Breast of Chicken with a Champagne Shallot Cream +\$2.00
- Asiago Crusted Breast of Chicken with Asparagus & Lump Crab Hollandaise +\$2.75
- Oven Roasted Duckling with a Blood Orange Ginger Glaze +\$5.50

Crystal Peak Seafood Selections:

- Crispy Cornmeal Crusted Catfish "BLT"* with a Sweet Corn Aioli *Applewood Bacon-Leeks and Truffle
- Crispy Lemon Herb Crusted Tilapia with Saffron Sauce
- Crab Crusted Filet of Tilapia with a Sherry Lobster Cream
- Sesame Seared Tilapia with a Citrus Pineapple and Mango Salad
- Crab Crusted stuffed Filet of Sole with a Sherried lobster Cream
- Romano Crusted Flounder with a Citrus and Tomato Aioli
- Pan Seared Maryland Crab Cakes with a Lemon Caper Aioli
- Shrimp and Scallop in a Scampi Cream with Seasonal Vegetables over White Rice
- Oven Roasted Salmon Filet with a Tomato-Basil & Saffron Aioli +\$2.00
- Basil Seared Salmon Filet with a Roasted Pepper Salad +\$2.50
- Oven Roasted Crab Crusted Salmon with a Saffron Sauce +\$2.50
- Sesame Seared Salmon with a Mango-Golden Pineapple Salsa +\$3.00
- Grilled Mahi Mahi with a Lemon- Caper-Fresh Chive-Chardonnay- Butter Sauce +\$3.00
- Grilled East Coast Swordfish with Lump Crab - Rock Shrimp and Lemon Saffron Sauce +\$5.00
- Crab Stuffed Jumbo Shrimp with a Lemon Butter Sauce +\$4.00
- Sesame Crusted Yellowfin Tuna Served Medium Rare with a Mango Pineapple Salsa +\$7.00

Crystal Peak Pasta and Vegetarian Selections:

- Penne Pasta with Slow Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Kalamata Olives, Fresh Basil and Sini Romano Cheese
- Farfalle Pasta with Grilled Seasonal Vegetables, Grape Tomatoes, Extra Virgin Olive Oil, and Pesto
- Rigatoni Pasta Tossed w/ Roasted Peppers, Cremini Mushrooms, & Spinach in a Gorgonzola Cream
- Penne Ala Vodka with a Spinach-Feta Stuffed Tomato and Shaved Romano Cheese
- Crystal Peak's Truffle Baked Macaroni and Cheese with Cherry Wood Smoked Bacon
- Penne Pasta tossed with Sweet Sausage, Broccoli Rabe and Sini Romano
- Oven Roasted Seasonal Vegetable Lasagna with Tuscan Grilled Peasant Bread +\$2.00
- Tri Color Tortellini Tossed in an Asiago-Truffle Cream with Roasted Oak Tree Shiitakes, Baby Spinach, Tomato Fondue and Sugar Snap Peas +\$1.00
- Oven Roasted Vegetarian Wellington with a Roasted Tomato sauce over Creamy Orzo +\$3.00

A Combination Dinner-One Choice for Entire Wedding is Also Available:

Select any Two Entrees from the Wedding Package and our Chef/Owner will help you choose appropriate starch, vegetable and sauces to make any entrees selected enhance each other. It is then beautifully garnished and served to each guest. If you would like to select this feature, a \$1.00 per person fee applies.

*Vegetarian options are always available with the combination dinner.

Grand Buffet Options:

(Items with additional cost indicated by + and amount of additional cost)

"Chef" Carving Station:

Select Two Carving Station Items – 1Beef 1 Other

- Oven Roasted Spice Rubbed New York Strip Loin with a Caramelized Onions & Portobellos
- Oven Roasted New York Strip Loin with Béarnaise Sauce
- Oven Roasted New York Strip Loin with a Horseradish Sour Cream Sauce
- Blackened New York Strip with a Horseradish Sour Cream Sauce
- Asian Marinated Strip Steak with a Pineapple Hoisin Barbecue Sauce
- Certified Black Angus Strip Loin Split and Roasted with Fresh Rosemary, Garlic and Thyme +\$3.00
- Herb Roasted Turkey Breast with a Cranberry Ginger Relish
- Virginia Smoked Ham; Honey Dijon Glazed
- Black Berry Barbecued House Smoked Pork Loin
- Apple-Cranberry Stuffed Pork Loin with a Green Apple sauce

- Gorgonzola and Spinach Stuffed Pork Loin with a Pomegranate Rosemary Glaze
- Gorgonzola Pear Stuffed Pork Loin with a Cranberry Port Wine Glaze
- Grilled Asian Hoisin Barbecued Pork Tenderloin +\$1.00
- Rosemary Garlic Rubbed Lamb with a Red Wine Demi Glaze +\$2.00
- Sesame-Ginger Glazed Crystal Peak Smoked Duck Breast with a Cranberry Relish +\$3.00
- Spice Rubbed Tenderloin of Beef with Horseradish Sauce +\$3.00
- Oven Roasted Prime Rib with Bearnaise Sauce +\$4.00

Salads: Please Choose One

Served with Freshly Baked Dinner Rolls and Butter

- Caesar with Herb Croutons, Salad Kalamata Olives and Plum Tomatoes
- Spinach Salad with Bacon, Red Onion, Chopped Egg, Croutons, Tomatoes and a Cider Vinaigrette
- Baby Arugula Tossed with Crumbled Feta, Smoked Bacon, Ripe Mango, Vidalia Onion, Toasted Almonds and English Cucumbers in a Lemon-Dill Dressing
- Marinated Tomato, Sliced Bermuda Onion, Artichoke and Fresh Mozzarella Salad (June-Oct)
- Field Green Salad with Garden Vegetables and Balsamic Vinaigrette
- Field Green Salad with Dried Cranberries and Crumbled Gorgonzola with a Cider Vinaigrette
- Chop Salad- Crisp Iceberg, Applewood Smoked Bacon, Grape Tomato, Herb Croutons, Fresh Chives and Creamy Blue Cheese Dressing

Hot Food Station: Choice of Three

- Herb Seared Chicken with Shiitake Mushrooms in a Champagne Shallot Cream Sauce
- Basil Seared Chicken with Portobello Mushrooms and Slow Roasted Tomatoes
- Romano Crusted Breast of Chicken with Roasted Tomatoes and Fresh Mozzarella
- Chicken with Roasted Root Vegetables, Kalamata Olives, Plum Tomatoes and Fresh Thyme
- Grilled Caribbean Jerk Chicken with a Hawaiian Pineapple Mango Salad
- Chicken Piccata Pan Seared Medallions with Capers White Wine Fresh Lemon Juice and Parsley
- Thai Cashew Chicken with Green Onions and Roasted Peanuts
- Pan Seared Chicken with Roasted Portobello Mushrooms in a Marsala wine Sauce
- Spicy Chicken Creole with Bell Peppers, Native Tomato and Andouille Sausage
- Lemon Chicken Lightly Battered with Artichokes and Fresh Tarragon in a Lemon Butter Sauce
- Oven Roasted Breast of Chicken with Prosciutto and Warm Goat Cheese +1
- Chicken, Pork or Beef Curry with Jasmine Rice, Green Onion and Roasted Peanuts
- Crispy Pork Parmesan with Slow Roasted Tomatoes and Fresh Mozzarella
- Oven Roasted Sausage and Peppers
- Pan Seared Lump Maryland Crab Cakes with a Lemon-Chive Aioli
- Seafood Jambalaya -Rock Shrimp, Bay Scallops and Mussels with Spicy Andouille Sausage, Bell Peppers and Vidalia Onions in a Spicy Plum Tomato Sauce over Rice
- Sesame Seared Tilapia with a Pineapple-Mango Salsa
- Crispy Lemon Herb Crusted Tilapia with Saffron sauce
- Crab Crusted Filet of Tilapia with a Sherry Lobster Cream
- Blackened Louisiana Catfish with a Tomato Citrus Butter Sauce
- Basil Seared Mahi Mahi with a Roasted Pepper Salad+1.50
- Crab stuffed Filet of Sole with a Saffron sauce +1.00
- Crab Crusted Salmon with a Saffron Sauce +\$1.50
- Basil Roasted Salmon with a Tomato and Saffron Aioli +\$1.50
- Ginger Sesame Seared Salmon Filet with a Pineapple-Mango Salsa +\$1.50
- Crab Stuffed Gulf Shrimp with a Lemon Butter Sauce +\$1.50
- Shrimp and Scallop in a Scampi Cream with Seasonal Vegetables over White Rice
- Rock Shrimp, Bay Scallops and Smoked Salmon in an Asiago Cream Tossed with Bow Tie Pasta
- Penne Pasta with Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Fresh Basil and Romano

- Penne Pasta tossed with Sweet Sausage, Broccoli Rabe and Sini Romano
- Crystal Peak's Truffle Baked Macaroni and Cheese with Cherry Wood Smoked Bacon
- Farfalle Pasta Tossed with Asparagus, Grape Tomatoes, Pesto and Sini Romano Cheese
- Gemelli Pasta Tossed with Roasted Peppers, Portobellos & Spinach in a Gorgonzola Cream Sauce
- Penne Ala Vodka with Oven Dried Tomatoes, Braised Spinach and Shaved Romano Cheese
- Rigatoni Pasta Tossed with Sweet Corn, Summer Squash, Oven Dried Tomatoes, Basil and Goat Cheese in a Roasted Garlic Cream
- Tricolor Tortellini Tossed in an Asiago Cream with Roasted Oak Tree Shiitakes, Baby Spinach, Tomato Fondue, Snap Peas and Shaved Romano Cheese +1.00

Seasonal Vegetables will be used to Compliment your Hot Food Selections

Wedding Cakes:

Your Wedding Cake is not included in the Package. We know lots of times there is a family member-friend who may make your cake. We do not charge a cake cutting charge if you wish to choose your own baker.

The Deluxe Addition: An additional Ten Dollars per Guest includes

- A Cheese and Fresh Fruit Display will also be added to your Cocktail Hour
- Two Special passed Hors d'oeuvres of your choice will be added to your cocktail hour
- A Signature Drink of Your Choice will be featured on your wedding day
- Your Guests will be treated to Passed Petit Fours (Miniature Pastries) - Chocolate Éclairs, Cream Puffs, Berry Tartlets, Lemon Squares, Belgium Chocolate Brownies & Chocolate Covered Strawberries.

A Formal Tasting and Presentation of the Wedding Menu with our Chef and event coordinators will be given to every Wedding Couple to make choosing your final menu enjoyable, delicious and relaxing!! You will be given the opportunity to taste and see the food for your wedding. Minimum guest count required to qualify for tasting. Couples under the minimum count, may do a tasting at \$100.00. If you wish to bring additional people to your tasting, a \$25.00 per person charge will apply for each extra guest

Beverage Service:

Full Service Four and a Half Hour Open Bar

Tito's Vodka	Cutty Sark Scotch	Tanqueray Gin
Flavored Vodka (many flavors)	Johnny Walker Red Scotch	Bombay Gin
Absolut Vodka	Jameson Irish Whiskey	Seagram's 7
Skyy Vodka	Jack Daniels Whiskey	VO
Bacardi Lite Rum	Canadian Club Whiskey	Sambuca
Castillo Rum	Four Roses Bourbon	Juliana Tequila
Coco Reef Coconut Rum	Jim Beam Bourbon	Crème De Menthe
Captain Morgan's Rum	Apricot Brandy	Crème De Cacao
Devonshire Irish Cream	Sweet Vermouth	Dry Vermouth
Café Aztec(Coffee Liqueur)	Honey Dew Melon	Triple Sec
Amaretto	Peachtree	Apple Pucker
Margarita Mix	Cherry Brandy	Jacques Brandy

Bottle Buy Program: If there is an item you would like on the bar, we will supply it at our exact wholesale price for you.

Wine: House Selections; Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel.

Beer: Selection of popular and local Microbrews.

Champagne Toast: Provided for Bride and Groom \$1.50 additional for other guest or they can toast with the Drinks they have

Bar is closed the last 30 minutes of the event. If you would like the extra half hour of bar service, it is \$3 per person additional

No bar service – (-\$5) – Guests will receive nonalcoholic beverages

If you have met the required room minimum, children under the age 10 with a substituted kids meal like chicken fingers and fries or pasta with butter & cheese or red sauce) will have a reduced charge of @\$65

Other Options Available:

- Pasta Station during Cocktail Hour two kinds with Condiments \$3.95
- Assorted Cheese and Fresh Fruit Display; Out During Cocktail Hour - \$3.95 per person
- Passed Petit Fours (Miniature Pastries) – Chocolate Eclairs, Cream Puffs, Berry Tartlets, Lemon Squares, Belgium Chocolate Brownies, and Chocolate Covered Strawberries \$3.95 per person
- Chocolate Covered Strawberries \$1.95 per person Passed or Served with Your Wedding Cake
- Chocolate Covered Strawberries, Pineapple, Bananas, Marshmallows, Clementines & Oreos \$3.95
- Ice Cream Bar Three Flavors of Ice Cream and Ten toppings \$4.95
- Late Night Flatbread Pizza Station-Three kinds \$3.95
- Late Night Slider Bar Mini Angus Burgers and House Rolls with Assorted Condiments \$3.95
- Iced Tea, Pink Lemonade, and Iced Water Greeting for Ceremony guest \$1.95
- Warm Cookies and Milk, a “Sweet” Way to End the Evening \$3.95

Additional Cost Items are subject to Connecticut sales tax

Ceremonies at Crystal Peak: **There is no site fee**

When your ceremony is on site there is a \$500 staffing fee to cover staffing cost for your rehearsal and the hour and a Half of extra time staff will be assisting you and guests before your ceremony. This fee also includes additional air conditioning cost. The Bride can arrive one Hour prior to the Ceremony. The groom and officiant should arrive one half hour before the ceremony. The guests should arrive 20 minutes prior to the ceremony time. Chairs are available at Two Dollars each which includes setting up and breaking down. In case of inclement weather, the opposite ballroom may be used for the ceremony. This eliminates use of the room for cocktail hour but is a perfect option in case we must move inside due to inclement weather.

We suggest Thursday evening rehearsals or Friday Days before 4:00pm.

Additional Hour for Pre-Ceremony is \$175 for Wedding Receptions is \$400 includes staffing and room fees the additional hour of bar service may be open at \$5.00 per guest. You may run a tab and pay for drinks that are ordered or have a cash bar.

Four Course Rehearsal Dinner Menu:

\$34.00 per person plus service charge and sales tax if under 30 guests \$100 room fee applies

First Course Served Family Style (Choose three)

- Grilled Shrimp Slider with Arugula and Citrus Vinaigrette
- Angus Sliders with Caramelized Onions, Smoked Bacon and Horseradish sauce
- Maryland Crab Cakes with a Lemon Caper Aioli
- Crispy Thai Spring Rolls with a Sweet and Sour Thai Dipping Sauce
- Pulled Pork Quesadillas with Monterey Jack Cheese and Salsa Crème Fraîche
- Crispy Calamari with a Mustard Miso dipping Sauce
- House Buffalo Wings with a Blue Cheese Scallion sauce

Salad Course

- Vegetable Chop Salad with a Gorgonzola Buttermilk Dressing

Choice of Entrees (Choose 3 to be served family style)

- Sesame Seared Tilapia with a Ginger Pineapple Salad
- Scallop and Shrimp Risotto with Pencil Asparagus & Shaved Romano Cheese
- Grilled Asian Marinated Flank Steak with Shiitakes and Pearl Onions
- Grilled New York Strip Steak with Béarnaise Sauce
- Crispy Pork Parmesan
- Meatballs and Sausage and Peppers
- Pan Seared Chicken Piccata in a Lemon Butter Sauce
- Crispy Roasted Chicken with a Blackberry BBQ Sauce
- Any Pasta from the buffet selections on page#7

Freshly Baked Seasonal Dessert Coffee and Tea Service (We will discuss many options with you)

Buffet Examples \$200 staffing fee added if under 30 guests- Tax and gratuity added

- Taste of Italy \$24
- Southern Barbeque \$24
- Asian Stir-Fry \$25
- Taco Fun- Chicken, Beef and Fish toppings with all the condiments \$24
- Pasta Mania 3 kinds with two Salads and Garlic Bread \$22
- Flatbread Pizza, Wings and Caesar Salad Party \$20

Saturday Minimum Adult Guest Count for Entire Property:

May, June, September, and October-125

April, July, August, and November-100

Friday and Sunday Minimum guest count for Entire Property– 85 Adult Guests

Winter minimum November 16th-April 15th 70 guests without fees

If you are under the 85 guests on a Friday or Sunday you will only pay for number of guests who attend your wedding plus the following room/staffing fee 70-84 guests \$400 fee 50-69 guests \$600 fee 40-49 guests \$1000 fee not available on Holiday weekend Sundays which have a 90 person minimum.

10% Food & Beverage (-\$7.58) Discount given per guest November 16th through April 15th any day of the week (100 minimum guest count required) \$83.42 plus tax = \$89.58 total cost per guest. We can also write custom packages for most budgets

Crystal Peak is an Extremely Focused Special Events Facility. Our goals are identical to yours. We strive to make sure every person who visits us leaves us with the feeling they have experienced one of the most special events of their lives. That is what you deserve as our customer, and it is the only thing we will accept for our reputation. If there is anything you desire for your special day do not hesitate to ask.

Crystal Peak Chef-Owner John G. Roller

Our Property is 100% Personally Owned making us very financially secure!

