

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, Champagne Toast, Four and a half Hour Premium Open Bar Service. Also Included is Ivory Table Linens, Napkins and Linen Chair Covers, Colored Napkins and Over Lays Available in Most 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!!

Your prices are guaranteed through 2018

Package Price Eighty Dollars includes Service Charges (gratuities)

State Sales Tax Added to Billing

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 are automatically produced in larger volume. This takes out any guesswork or worry for you about which items your guests will like. The amounts of hors d'oeuvres are naturally adjusted by requests from your guests on your wedding day. They will be passed in a separate cocktail room except when that room is needed for onsite ceremonies due to inclement weather

### Hors d'oeuvres-passed in separate cocktail room (see above)

All Ten Hors d'oeuvres passed in unlimited quantities

- Spicy Andouille Bruschettas 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 Crustini with Boursin Cheese and Roasted Peppers
- Slow Roasted Tomato and Fresh Mozzarella Bruschettas with Pesto
- Oven Roasted Sausage and Gorgonzola Stuffed Mushroom Caps
- 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

- Pulled Pork with Hickory BBQ Sauce and Sharp Cheddar
- Crispy Thai Spring Rolls with a Sweet and Sour Thai Dipping Sauce
- Seared Sea Scallops with a Passion Fruit Drizzle (can be bacon wrapped)
- 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 Shrimp (u-15 gulf white shrimp)+\$ 1.00
- Tuna and Salmon Sushi with a Wasabi Ginger Aioli +2.00

All of our Hors d'oeuvres are passed butler style on beautifully colored platters. Only one type of hors d'oeuvre is passed per platter as we have found a waiter with 6-8 hors d'oeuvres on their platter spends more time repeating the hors d'oeuvre than passing them. There are many passers with all the selections.

### 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 Bread 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

- Sliced Oven Roasted Apple Cranberry Stuffed Pork loin with a Cracked Pepper Cider Demi Glaze
- Romano Crusted Pork loin with a Tomato Fondue and Fresh Mozzarella
- Oven Roasted Apple Cranberry Stuffed Pork Tenderloin with a Cracked Pepper Cider Demi Glaze
- Grilled New York Strip Steak with Béarnaise Sauce
- Grilled New York Strip Steak with Crispy Onions and Crystal Peak's Steak Sauce
- Tuscan Roasted Top Sirloin with Oven Roasted Portabellas and a Marsala Wine Sauce
- Cajun Crusted Sliced New York Strip with a Horseradish Tarragon Sauce
- Mushroom- Bacon - Blue Cheese Stuffed Sirloin Strip Steak with Cabernet-Oven Roasted Tomato Sauce
- Shrimp- Crab Stuffed Sirloin Strip steak with Béarnaise Sauce
- Gorgonzola Pear Stuffed "Rack" Pork Chop with a Cranberry Port Wine Glaze
- Grilled New York Strip Steak with Caramelized Onion and Portobello Mushroom Demi Glaze
- Gorgonzola Crusted New York Strip Steak with Crispy Onions and a Rosemary Demi Glaze
- Tuscan New York Strip, Caramelized Onions, Roasted Peppers, Olives, Mushrooms & Plum Tomatoes
- Steak Au Poive; Pepper Crusted Flamed with Brandy with a Hint of Dijon, Cream and Demi Glaze +\$2.00
- Grilled Colorado Lamp Chops with a Truffle Shiitake Demi Glaze +\$2.00



### Meat Items Continued

Grilled Black Angus New York Strip Steak with Caramelized Onion and Portobello Mushroom Demi +\$2.00  
Pan Seared Medallions of Veal with Portabellas and Marsala Wine sauce +\$2.00  
Gorgonzola Crusted Black Angus New York Strip Steak with Crispy Onions and a Rosemary Demi +\$2.00  
Oven Roasted Prime Rib of Beef with Natural Juices and Crispy Onions +\$3.50  
Braised Short Ribs with a Rosemary Cabernet Reduction +\$3.50  
Black Angus New York Strip Steak with Mesquite Barbecue Shrimp and Fire Roasted Onions+ \$3.50  
Grilled Filet Mignon with Caramelized Onions and Portobello Mushrooms +\$3.50  
Grilled Gorgonzola Crusted Filet Mignon with Rosemary Demi Glaze and Crispy Onions +\$3.50  
Grilled Filet Mignon with Lump Crab, Pencil Asparagus and Béarnaise Sauce +\$4.50  
Grilled Kansas City Strip Steak "Bone In" with a Truffle Shiitake Demi Glaze +\$5.00  
Oven Roasted Double Cut "Bone In" Prime Rib of Beef with Natural Juices and Crispy Onions +\$5.00  
Oven Roasted Dijon Crusted Rack of Lamb with an Apple Mint Demi Glaze +\$6.00  
Grilled Veal (Rack) Chop with a Truffle Shiitake Mushrooms Sauce +\$6.00

Add Two Crab Stuffed Jumbo Shrimp to any Steak \$4.50

### 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  
Macadamia Crusted Breast of Chicken with Grilled Pineapple and a Ginger Teriyaki Glaze +\$1.50  
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 Orange Ginger Fig Sauce +\$4.00  
Lobster & Crab Stuffed Chicken with Skewered Rosemary Shrimp and Saffron Hollandaise +\$5.00

### Crystal Peak Seafood Selections

Oven Roasted Catfish "BLT" with a Sweet Corn Aioli  
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

### Crystal Peak Seafood Selections Continued

- 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  
Crispy Shrimp Spring Rolls with Jasmine Rice, Stir-Fry Vegetables and Ginger Dipping Sauce \$3.00  
Basil Seared Mahi Mahi with Tomatoes, Toasted Pine Nuts and Artichokes +\$3.00  
Shrimp Crusted Mahi Mahi with a Saffron-Tomato Cream +\$3.50  
Grilled Citrus BBQ Skewered Gulf Shrimp and Dry Sea Scallops +\$4.00  
Grilled East Coast Swordfish with Lump Crab - Rock Shrimp and Lemon Saffron Sauce +\$4.00  
Crab Stuffed Jumbo Shrimp with a Lemon Butter Sauce +\$4.00  
Pan Roasted Artic Char with Citrus Glazed Pearl Onions and Crispy Shiitakes +\$4.00  
Wild Striped Bass with Crispy Shallots and a Mango Citrus Beurre Blanc (June -Oct) +\$5.00  
Sesame Crusted Yellow Fin Tuna Served Rare with a Mango Pineapple Salsa +\$5.00  
Pan Seared Organic Salmon with a Lemon Caper Beurre Blanc +\$5.00  
Oven Roasted Hand Picked Maine Lobster Cakes with a Lemon Truffle Aioli +\$6.75

### 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  
Fusilli Pasta Tossed w/ Roasted Peppers, Crimini 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  
Goat Cheese Raviolis, Tossed with Sweet Corn, Oven Dried Tomatoes, Asparagus, Crispy Pancetta and Toasted Pine Nuts in Roasted Garlic Cream +\$2.00  
Oven Roasted Seasonal Vegetable Lasagna with Tuscan Grilled Peasant Bread +\$2.00  
Three Cheese Ravioli with Grilled Eggplant, Kalamata Olives, Roasted Peppers, Crispy Shallots, Fresh Basil a Romano Cream with Fresh Mozzarella Cheese +\$2.00  
Tri Color Tortellini Tossed in an Asiago-Truffle Cream with Roasted Oak Tree Shiitakes, Baby Spinach, Tomato Fondue and Sugar Snap Peas +\$2.00  
Oven Roasted Vegetarian Wellington with a Roasted Tomato sauce over Creamy Orzo +\$2.00

### 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 option is always available with the combination dinner.

## Grand Buffet Options

### Buffet Add Two Carving Station Items

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

#### "Chef" Carving Station:

Black Berry Barbecued House Smoked Pork Loin  
Herb Roasted Turkey with a Cranberry Ginger Relish  
Virginia Smoked Ham; Honey Glazed with a Dijon Mustard  
Gorgonzola Pear Stuffed Pork Loin with a Cranberry Port Wine Glaze  
Apple-Cranberry Stuffed Pork Loin with a Green Apple sauce  
Gorgonzola and Spinach Stuffed Pork Loin with a Pomegranate Rosemary Glaze  
Oven Roasted New York Strip Steak with Béarnaise Sauce  
Oven Roasted New York Strip with a Horseradish Sour Cream Sauce  
Cajun Crusted Sliced New York Strip with a Horseradish Tarragon Cracked Pepper Sauce  
Mushroom- Bacon - Blue Cheese Stuffed Sirloin Strip Steak with Cabernet-Oven Roasted Tomato Sauce  
Shrimp- Crab Stuffed Sirloin Strip steak with Béarnaise Sauce  
Asian Marinated Strip Steak with a Pineapple Hoisin Barbecue Sauce  
Grilled Spice Rubbed New York Strip Steak with a Caramelized onion Portobello Demi Glaze +\$ 1.50  
Grilled Asian Cashew Barbecued Pork Tenderloin +\$2.00  
Rosemary Garlic Rubbed Lamb with a Red Wine Demi Glaze +\$3.00  
Black Angus Strip Loin Split and Roasted with Fresh Rosemary, Garlic and Thyme +\$3.00  
Sesame-Ginger Glazed Crystal Peak Smoked Duck Breast with a Cranberry Relish +\$3.00  
Spice Rubbed Tenderloin of Beef with Horseradish Sauce +\$4.00

#### Salads: Please Choose One

Caesar Salad with Herb Croutons, 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

#### 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  
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

## Hot Food Stations Continued

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  
Vietnamese Barbecued Pork, Beef or Chicken Over Rice Noodles with Bean Sprouts and Green Onion  
Cashew Pork with Roasted Cashews Red Peppers over White Rice  
Hoisin Beef Stir-Fry with Gingered Broccoli and Jasmine Rice  
Pan Seared Lump Maryland Crab Cakes with a Lemon-Chive Aioli  
Rock Shrimp, Bay Scallops and Smoked Salmon in a Tomato -Vodka Cream Over Pasta  
Rock Shrimp and Sea Scallops with Seasonal Vegetables in an Asiago Cream Tossed with Pasta  
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  
Basil Seared Mahi Mahi with a Roasted Pepper Salad+ 1.00  
Crab stuffed Filet of Sole with a Saffron sauce +1.00  
Crab Crusted Salmon with a Saffron Sauce +\$ 1.00  
Basil Roasted Salmon with a Tomato and Saffron Aioli +\$ 1.00  
Ginger Sesame Seared Salmon Filet with a Pineapple-Mango Salsa +\$2.00  
Crab Stuffed Gulf Shrimp with a Lemon Butter Sauce +\$2.50  
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  
Fussilli 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

There are many styles, flavors and fillings to choose from. Cake flowers will be supplied by your florist.

We do not incorporate a cake cutting charge if you wish to choose your own baker.

Recommended Baker Tara, Cakes Unlimited 860-482-7060

## 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 bride and groom in order to make choosing your final menu enjoyable, delicious and relaxing!! You will be given the opportunity to create, 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 and we will need to know at time of scheduling.

### Beverage Service

#### Full Service Four and a Half Hour Open Bar

Tito's Vodka	Cutty Sark Scotch	Tangeray Gin
Flavored Vodka (many flavors)	Johnny Walker Red Scotch	Burnet Gin
Pride and Clark Vodka	Black Prince Scotch	Booker's Gin
Sky Vodka	Zapatta Tequila	Sloe Gin
Jim Beam Bourbon	Jack Daniels Whiskey	Anisette
Bacardi Lite Rum	Canadian Club Whiskey	Sambuca
Castillo Rum	Four Roses Bourbon	Seagrams 7
Coco Reef Coconut Rum	Ten High Bourbon	Crème De Menthe
Captain Morgan's Rum	Apricot Brandy	Crème De Cacao
Devonshire Irish Cream	Sweet Vermouth	Dry Vermouth
Café Aztec(Coffee Liquor)	Honey Dew Melon	Triple Sec
Amaretto	Peachtree	Apple Pucker
	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; Chardonnay, Merlot, Cabernet Sauvignon, Syrah, White Zinfandel  
Beer: Yuengling, Yuengling Lite, Heineken, Blue Moon Top, Harpoon, and Four Seasonal Micro

Brew additions

### Champagne Toast included with open bar

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 non alcoholic beverages

If you have met the required room minimum, children under the age 10 with a substituted meal of chicken fingers and fruit or pasta with butter and cheese or red sauce) will have a reduced charge of @\$55

Saturday Minimum Guest count for Entire Property - 125 Adult Guests

Friday and Sunday Minimum guest count for Entire - 85 Adult Guests

If you are under the Friday and Sunday minimum but have 65 or more guests there is a \$350.00 room fee if under 65 guests there is a \$500 room fee applied but you only pay for number of guests who attend your wedding

[Additional Hour for Wedding Receptions is available at a \\$350 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.](#)

### Other Options Available

House made Gourmet Cup Cakes any flavor combination you wish \$2.50 per guests.

[A great substitute for your wedding cake](#)

Edible Flowers for Entrees, Buffet and Hors d'oeuvres plates are \$18.00 per 50 guests.

Assorted Cheese and Fresh Fruit Display; Out During Cocktail Hour - \$2.95 per person

Passed Petit Fours (Miniature Pastries) - Chocolate Eclairs, Cream Puffs, Berry Tartlets, Lemon

Squares, Belgium Chocolate Brownies & Chocolate Covered Strawberries \$3.95 per person

Chocolate Covered Strawberries \$2.95 per person

Chocolate Covered Strawberries, Pineapple, Bananas, Marsh Mellowes, Clementines & Oreos \$3.95

Ice Cream Bar Four Flavors of Ice Cream and Ten toppings \$4.95

Dessert Station; A Plated Selection of Seasonal Freshly Baked Desserts of your Choice Garnished and Served with Sauces \$5.95

Late Night Flat Bread Pizza Station \$2.95

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

### Four Course Rehearsal Dinner Menu

\$40.00 per person includes service Charge. Sales tax added

Minimum 25 guests (we can do small parties with a \$100 server fee)

#### 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 count required 10 days before event)

- Sesame Seared Tilapia with a Ginger Pineapple Salad
- Seared Arctic Char with Humus and lemon Caper Butter
- 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
- Gorgonzola and Spinach Stuffed Pork Loin with a Pomegranate Rosemary Glaze
- Crispy Roasted Chicken with a Blackberry BBQ Sauce
- Macadamia Crusted Chicken with Grilled Pineapple and teriyaki Glaze
- Any Pasta from the buffet selections on page#7

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

## Ceremonies at Crystal Peak

There is no site fee

When your ceremony is on site there is a \$450 staffing fee since staff must arrive one and a half hours earlier than normal. This fee also includes additional air conditioning cost and our help in decorating the arch and ceremony area if it is not being done by your florist or family. Also include is our assistance with your ceremony rehearsal on the Thursday before your wedding. On the day of your wedding our staff will guide you through the day starting with the ceremony. 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 on 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 due to mother nature

(Prices subject to sales tax)

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

10% Discount or Choice of Entire Facility given on Friday Night and Sunday  
(minimum guest count required)

Holiday weekend Sundays are excluded.

10% Discount given November 1st through April 15<sup>th</sup> any day of the week

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-Tavern off the Green-Owner/Chef John G. Roller

Owner Jennifer L. Roller

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