



Crystal Wedding Package

all inclusive package amenities

Choice of Outdoor or Indoor Gallery
Ceremony & Reception

Tables, chairs, plates, stemware, flatware

5-hour premium all-inclusive bar package

Champagne toast

Tableside wine service

Personal Event Manager for wedding coordination

A special day-of Couples Gift from Crystal Bridges

Complimentary food/beverage tasting

All event service staff

Customizable seating arrangements/room design

Two ready-rooms on day of

Exclusive private access to the museum's art galleries

Party lighting

Private dining includes three-course meal

Access to our grounds and indoor common areas for
one-of-a-kind photography

A/V tech and support

Complimentary wifi

Labor (set-up; break-down)

Preferred parking for Bridal Party

cocktail hour

Five-hour premium bar service

House-made peppadew cheese spread & cheese curd display with assorted crackers and breads

Choice of four butler-passed hors d'oeuvres

Bruschetta with dried figs, gorgonzola cheese, walnuts & honey

Crispy Blue Crab Cake with southern remoulade & fresh dill

Beef Tenderloin on crostini with pink peppercorn aioli

Sea Scallop wrapped in bacon

Smoked Arkansas Trout Paté on crisp wonton with cucumber & chives

Caprese Skewer with cherry tomato, fresh mozzarella, basil & balsamic glaze

Endive Leaves with chevre, almonds & clover honey

Spanokopita Pastry, classic Greek pastry filled with spinach & cheese

dinner reception

Choice of one plated salad

Harvest Salad with field greens, apples, dried blueberries, toasted pecans & chevre, tossed in a maple balsamic vinaigrette

Farmers Market Salad with mixed baby lettuce and shaved seasonal vegetables served with herbed balsamic or buttermilk chive dressing

Bibb & Sweet Pea salad with fresh mint, baby peas, and snap peas with pink peppercorn dressing

Classic Caesar with romaine lettuce & shaved parmesan, and croutons served with creamy caesar dressing

dinner entrees

Accompanied by assorted baked breads with whipped butter

Choice of two

Wine Braised Beef Short Rib, portobello mushrooms, pearl onions & carrots served with Yukon gold potatoes

Flame Grilled Angus Beef Tenderloin Filet with rosemary-cabernet demi glace, garlic whipped potatoes, tomato & zucchini

Roasted Alaskan Salmon with white wine beurre blanc, topped with julienned vegetables & chantilly purée of potato

Roasted Southern Sweet Tea-Brined Chicken Breast with pepper peach compote, with halved sweet potato & fresh green beans

Roasted Poblano Chile stuffed with whole-grain blend & smoked gouda cheese with brown beans & roasted tomato vinaigrette

+ Freshly brewed coffee and tea selection | Complimentary champagne toast | Complimentary cake cutting

\$135++ per person

Prices subject to taxable service charge and applicable sales tax.
Site rental fees & food and beverage minimums apply. No substitutions please.