Your Special Day Awaits...

Crystal Mountain Hotels

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

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

Congratulations!

Thank you for your interest in holding your wedding with Crystal Mountain Hotels and the Alpine Inn Restaurant!

Combining subtle sophistication and elegance with a view produces an unforgettable experience. Our chefs help coordinate your day and offer skillfully prepared cuisine along with extraordinary service, making your event unique and simply unforgettable.

We specialize in all-inclusive weddings, ceremonies and receptions, bringing together comfortable slopeside lodging, casual fine dining and a multitude of outdoor activities to keep you and your guests 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, your family and your guests are not soon to forget!

Sincerely,

Dee Patterson
General Manager

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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 and mountains. Capacity 95

Alpine Inn Restaurant Daytime Reception
$500.00 (out by 4:30)
Alpine Inn Restaurant Night Reception
$1000.00 (Sun.-Thurs.)
$1700.00 (Fri-Sat)

SNORTING ELK CELLAR

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

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, comfortable seating, this is the perfect place to hold cocktail reception or gathering with family and friends. Capacity 50

Must Rent entire hotel for use. For current rates please call.

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 wedding reception will take on intimate feel and provide years of memories. Estimated Capacity 200

Outdoor Party Tent Rental $1000.00

POLICIES

CONTRACTS & DEPOSITS

In order to secure the date of an event, a NON-REFUNDABLE $500 deposit required to hold your date.. In addition, we will require a signed Group Event Contract.

CANCELLATIONS

All wedding events are held on a 60-day cancellation policy. Within 60 days of the event, the full contracted amount will be required for payment.

SERVICE FEES & TAXES

20% service fee, 7.8% food tax and a 4.0% CM & USFS fee and 9.8% lodging tax and a 4.5% CM & USFS fee are added to all wedding events.

MINIMUM GUEST REQUIREMENTS

We do require 40 guests minimum to qualify for a buffet-style reception. Less than 40 would require you to gather entrée selections in advance and have a plated dinner reception. If you have 15 guests or less, you might consider one of our all-inclusive Elopement Packages!

Venue Pictures

Alpine Inn Restaurant white linen service (extra fee) or normal burgundy linen (no fee)

Snorting Elk Cellar

Quicksilver Lobby (set up fees apply)

Alpine Inn Lawn with Outdoor Tent (rental & set up fees apply)

CEREMONIES

For weddings inviting 50 or more people, the most popular venue option is the lawn in front of the Alpine Inn. For weddings under 50, the fireplace in the Quicksilver Lodge can be used. Simple ceremonies with few guests can be held anywhere on the mountain by our on-site officiant.

RECEPTIONS

There are several venues in which to hold your reception. Indoor receptions may be held in the Alpine Inn Dining Room or downstairs in the legendary Snorting Elk Cellar! Outdoor receptions can be held on the Alpine Inn Lawn under our 30'x75' white wedding and party tent.

GUEST LODGING

Your guests may call and book individually and mention they are attending your wedding in order to receive discounted group hotel rates. At the time of your deposit, we can also place a block-hold on rooms for you, your family and your wedding party.

GREETINGS & CHECKIN

We are able to place personalized room baskets or other special items in each room for each of your guests 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.

REHEARSAL DINNERS & BRUNCHES

We are able to put together several different types of rehearsal dinners to suit your group the evening before your wedding day. Some options are seasonal such as pizza parties and barbeques. We can also put together a brunch for the morning after your wedding day for those guests who stayed overnight.

SPECIAL TOUCHES

We are able to help you coordinate the special touches of your wedding such as photography, entertainment, flowers, transportation and beauty.
(See page 12 of this kit for detailed contact information for local vendors.)

What are you wanting to plan with us...

Rehearsal Dinner

- Choose your date & location
- $500.00 deposit needs to be made to hold your date (deposit applied toward dinner)
- Final menu selections made 2 weeks out
- Final payment due at completion of event
- Bonus your guests get lowest lodging rate

Farewell Brunch

- Choose your date & location
- $500.00 deposit needs to be made to hold your date (deposit applied toward brunch)
- Final menu selections made 2 weeks out
- Final payment due at completion of event
- Bonus your guests get lowest lodging rate

Wedding Reception

- Choose your date & location
- $500.00 deposit needs to be made to hold your date (deposit applied toward dinner)
- Final menu selections made 2 weeks out
- Final payment due at completion of event
- Bonus your guests get lowest lodging rate

* Please see the Wedding Reception Page for more specific's

Wedding Ceremony

- Choose your date & location
- $500.00 deposit needs to be made to hold your date
- Select your officiant, choose from our locals or bring your own
- Final payment due at completion of event

Everything...Rehearsal Dinner, Wedding Ceremony, Wedding Reception, Farewell Brunch

- See above for how to confirm
- Note that only 1 deposit will be necessary (deposits will vary)

ONLY Lodging for your wedding

- Choose either GROUP BLOCK or GROUP CODE
- Group Block requires financial guarantee, insures will have all rooms you choose and all together, you have choice of paying for your guests or having them pay, but you are responsible for all rooms not taken
- Group Code has NO financial guarantee, allows guests to call and pay for their own rooms and receive discounted rate

Menu Selections

Paradise Breakfast Buffet

$12 PER PERSON
20 GUEST MINUMUM

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 MINUMUM

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

Ala 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 20% 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)

Alpine Inn Farewell Brunch

40 guest minimum
$22 per person

Choose any two Egg Items:

Eggs Benedict (Ham or Crabcake)
Cheese quiche (ham or veggie)
Smoked Salmon capers and cream cheese scramble
smoked salmon and asparagus frittata
Housemade Scrambled Eggs

Choose One Meat Item:

Bacon
Sausage links
Steak
Ham

Choose One Salad:

Waldorf Salad
Mixed Green Salad
Caesar

Choose One Starch	Choose One Sweet Item
Macaroni and Cheese	French Toast
Hash Browns	Pancakes
Prime Rib Hash	Cinnamon Rolls
Potato Casserole	Cheese Blintzes with Strawberry Preserves
Roasted Red Bliss Potatoes	

Fresh Fruit, Bagels, Mini Muffins
Coffee, Tea, Juice

Mimosas
(Bloody Mary available upon request for additional fee)

We invite you to contact our group coodinator about any special requests

Please add 20% 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)

Mountain High Hot Luncheon Buffet

$24 PER PERSON
20 GUEST MINUMUM

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 BORGEON 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

Snorting Elk Deli Buffet

$13 PER PERSON
20 GUEST MINUMUM

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

Ala Carte Lunch Items

(ADD ONS ONLY—NO SUBSTITUTIONS)

SOUP DU JOUR	$3.50 per person
HOMEMADE CHILI	$4.50 per person

PLEASE ADD 20% 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)

Alpine Barbeque

$18 per person
40 GUEST MINUMUM

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 GUEST MINUMUM

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 note that BBQ options are available on the Alpine Lawn & Party tent required for events.
Entrees cooked on the BBQ by chef

PLEASE ADD 20% 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)

Alpine Inn Reception Appetizers

(Select any 4 Items Per Party)

Mini Crab Cakes with sweet & sour sauce
20 cakes $33 • 40 cakes $60.50 • 80 cakes $110

Grilled Prawns, served with Herb Aioli
60 Prawns $79.20 • 120 Prawns $145.20 • 240 Prawns $264

Mango Chutney Chicken Salad in Phyllo Dough Cups
20 Cups $16.50 • 40 Cups $27.50 • 80 Cups $52.80

Warm Spinach Artichoke Dip, Served with Tortilla Chips
$2.20 per person

Bruschetta ~ Tomato with Fresh Mozzarella Cheese & Basil on a Toasted Baguette
$0.77 each

Santa-Fe Marinated and Grilled Flank Steak with Jack Cheese & Green Chili on Toast
$1.20 each

Oysters on the Half-Shell with Lemon and Cocktail Sauce
$1.75 each

Scallops on the Half-Shell Sashimi Style
$2.00 each

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. Ask our event coordinator for pricing and service details.

Our wine corkage fee per 750ml bottle	$12.00
Domestic keg	$400.00
Micro-Brew Key	$450.00

For additional pricing please ask our event coordinator.

Please add 20% 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)

Plated Entrée Dinner Options

$30.00 per person

20 guest minumum

All entrées are served with roasted red bliss potatoes and vegetable du jour.

Dinner includes house salad and chocolate cake with chocolate icing, coffee, tea and soda

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

please choose any 3 of the above options for your group to select from.
All entrée selections must be made in advance of event.

Please add 20% 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)

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	STARCH CHOICES
CREAMED SPINACH	STEAMED RICE
STEAMED MIXED VEGETABLES	MAC N CHEESE
HONEYED CARROTS	RICE PILAF
CHINESE STYLE MIXED VEGETABLE	WILD RICE MEDLEY
SEASONAL VEGETABLE DE JOUR	BAKED POTATO
	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 ALA BLUE-BREAST OF CHICKEN WITH ARTICHOKE AND MUSHROOMS IN A MILD BLUE CHEESE SAUCE
BEEF BORGEON-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 20% 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)

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	STARCH CHOICES
CREAMED SPINACH	RICE PILAF
STEAMED MIXED VEGETABLES	WILD RICE MEDLEY
SEASONAL VEGETABLE DE JOUR	BUTTERED EGG NOODLE
STEAMED BROCOLLINI AND CARROTS	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
CHICKEN ALA BLUE-BREAST OF CHICKEN WITH ARTICHOKE AND MUSHROOMS IN A MILD BLUE CHEESE SAUCE
BEEF BORGEON-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 20% 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)

Alpine Inn Wedding Reception

Includes:

1 HOUR Appetizer Service
White Table Linens
Dinner Buffet
Champagne Toast
Cake Cutting Table

Per-Guest Pricing:

40-80 guests
$44.00/guest

81+ guests
$40.00/guest

Venue Fees:

(fees based in Summer, all winter rental fees are TBD)

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

Alpine Inn Restaurant Night Reception
$1000.00 (Sun.-Thurs.)
$1700.00 (Fri-Sat)

Outdoor Party Tent
$1000.00

PLEASE ADD 20% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee

Alpine Inn Reception Buffet

40 guest minimum

APPETIZERS

FRUIT & CHEESE DISPLAY, SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS,
CHUTNEY CHICKEN SALAD IN PHYLLO CUPS

DINNER

CAESAR SALAD
HOUSE PASTA SALAD
DINNER ROLLS
CHOICE OF ONE HOT VEGETABLE
CHOICE OF ONE HOT STARCH
CHOICE OF ONE HOT ENTRÉE

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

COFFEE, TEA & SODA

VEGETABLE CHOICES	STARCH CHOICES
CREAMED SPINACH	RICE PILAF
SEASONAL VEGETABLE DE JOUR	WILD RICE MEDLEY
STEAMED BROCOLLINI AND CARROTS	BUTTERED EGG NOODLE
ROASTED FRESH ASAPARAGUS	ROASTED RED BLISS POTATO
	SCALLOPED POTATO

ENTRÉE ITEMS

BAKED PACIFIC SALMON FILET WITH HERB AIOLI
BAKED PACIFIC COD FILLET WITH HERB AIOLI
CHICKEN CHAMPAGNE-BREAST OF CHICKEN AND BRIE CHEESE, CREAMED CHAMPAGNE SAUCE WITH MUSHROOMS AND GRAPES
TUSCAN CHICKEN-BREAST OF CHICKEN WITH HAM & PROVOLONE CHEESE IN A GARLIC, THYME AND LEMON SAUCE WITH SUN-DRIED TOMATOES AND OLIVES
SHRIMP PICATA-BREAST OF CHICKEN WITH CAPERS IN A WHITE WINE & LEMON SAUCE
BEEF BORGEON-TENDER BEEF WITH ONION AND MUSHROOMS INA BURGANDY WINE SAUCE
BEEF TIPS MARSALA-BEEF TIPS WITH MUSHROOMS IN A MARSALA WINE REDUCTION SAUCE

WE INVITE YOU TO CONTACT OUR CHEF ABOUT ANY SPECIAL REQUESTS

PLEASE ADD 20% 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)

Special Touches

Photographers

Design Photography & Entertainment
Sterling Ward
Photographer/Disc Jockey
(360) 943-0054

Van Ostrom Photography
58229 112th Street Ct. E
Greenwater, WA 98022
(360) 663-2246
www.vanostrom.com

Lowell Sannes Photography
7318 20th Ave. NW
Seattle, WA 98117
(206) 349-9964
www.lowellsannes.com

Starr Photography
(206) 232-4056
Www.starrphoto.net

Spas & Beauty

Shine Salon & Spa
1710 Railroad Street
Enumclaw, WA 98022
(360) 825-5755
www..com

Serene Day Spa
1402 First Street
Enumclaw, WA 98022
(360) 802-2722
www.serenedayspa.net

Transportation

Bayview Limousine
15701 Nelson Place South
Seattle, WA 98188
(206) 824-6200
www.bayviewlimo.com

Cakes & Bakers

Mike's Amazing Cakes
14820 NE 31st Circle
Redmond, WA 98052
(425) 869-2992
www.mikesamazingcakes.com

Crème de la Crème
440 Olympia Ave. NE
Renton, WA 98056
(425) 282-0329
(206) 241-0249
www.cakesbycremedelacreme.com

Entertainment

Red Herring Band
Jon Garberg
(206) 399-3876
Www.redherringrock.com

Design Photography & Entertainment
Sterling Ward
Photographer/Disc Jockey
(360) 943-0054

Floral

Young's Flowers and Gifts
1527 Cole St.
Enumclaw, WA 98022
(360) 825-4381
www.youngsflowersandgifts.com

Maple Thicket Florist & Gifts
1806 Cole St. #A
Enumclaw, WA 98022
(360) 825-7701

Buds & Blooms
1401 Griffin Ave.
Enumclaw, WA 98022
(360) 825-5321

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 (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 Wedding Planning Sheet and return to our offices.
Our representative will be in touch with you within three business days.
Fax 360-663-2394
Email: GroupSales@crystalhotels.com

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.

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 Wedding Sales Kit
Wedding Planning Sheet

Group Name			
Address			
Contact Name & Title			
Contact Phone			
Fax			
Email			
How Did You Hear About Us?			
Date of Event		**Nights**	
Event Desription (Wedding, Business Meeting, Retreat...)			
# of Guests		**Couples**	
		Singles	
		Families(Adults/Children)	
Food and Beverage/Menu Requests			
Lodging Needs (# guests/room, nights)			
Meeting Space Needs			
Special Notes			

If you would like to complete our Wedding Planning Sheet and return to our offices, our Group Sales Coordinator will be in touch with you within three business days.
Fax 360-663-2394
Email: groupsales@crystalhotels.com
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