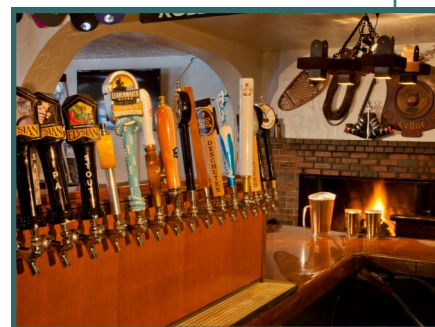


Crystal Mountain Hotels

WINTER 2017-2018

Group Sales Information



CRYSTAL MOUNTAIN
HOTELS

(360) 663-2262 • www.crystalhotels.com

Crystal Mountain Hotels Group Sales Kit
Welcome



Dear Guest,

Thank you for your interest in hosting your Group Event with us here at Crystal Mountain Hotels and the Alpine Inn Restaurant!

Combining subtle sophistication and elegance with a view produces an unforgettable dining experience. Our Alpine Inn Restaurant team coordinates skillfully prepared cuisine with extraordinary service, making your event unique and simply unforgettable.

We specialize in all-inclusive corporate and social events bringing together comfortable slopeside lodging, casual fine dining, intimate gathering areas for meetings and other functions and a multitude of outdoor activities to keep you and your group 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 and your group are not soon to forget!

Sincerely,

*Dee Patterson
General Manager*

Crystal Mountain Hotels Group Sales Kit
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Crystal Mountain Hotels Group Sales Kit
Venues & Policies

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.

Alpine Inn Restaurant Daytime Rental

\$500.00 (out by 4:30)

Alpine Inn Restaurant Night Rental

\$1000.00 (Sun-Thurs non holiday)

\$1700.00 (Fri-Sat & holiday)

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.

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, piano and comfortable seating, this is the perfect place to hold an intimate cocktail party or informational presentation.

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

POLICIES

CONTRACTS & DEPOSITS

In order to secure the date of an event, deposits are required in the amount of the first night of your group's 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.

TAXES & FEES

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 our private cocktail parties. Group Events for smaller parties please talk to Group Sales & Event Coordinator.

**Crystal Mountain Hotels Group Sales Kit
Planning Checklist**

ROOMING ASSIGNMENT LISTS

We will need to gather from the group's organizer a list of rooming assignments ONE WEEK prior to your event. We will provide a blank spreadsheet listing all your group's reserved rooms with space for you to list your participants' names.

GREETINGS & CHECKIN

If you would like any 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 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.

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 use a screen or projector, rental fee applies.

MEETING SET-UP

We are able to accommodate almost any desired meeting configuration in each of our venues. Discuss with our Group Coordinator, in advance, which meeting set-up your group will be requiring (i.e. classroom, auditorium, etc.)

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 our kitchen staff can plan to provide you with your requested meal choices the best possible service.

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

Menu Selections



CRYSTAL MOUNTAIN
HOTELS

Crystal Mountain Hotels Group Sales Kit
Breakfast at the Alpine Inn

Paradise Breakfast Buffet

\$12 PER PERSON

20 GUEST MINIMUM

SCRAMBLED EGGS
BACON
POTATOES O'BRIEN
BISCUIT
ASSORTED FRESH FRUIT BOWL
COLD CEREAL W/MILK
ASSORTED MINI MUFFINS
COFFEE, TEA & JUICE

Sunrise Continental Breakfast

\$7 PER PERSON

20 GUEST MINIMUM

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

Ala Carte Breakfast Items

(ADD ONS ONLY—NO SUBSTITUTIONS)

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)

Crystal Mountain Hotels Group Sales Kit
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 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 BOURGEOIS 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

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

Crystal Mountain Hotels Group Sales Kit
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.
COFFEE, TEA & SODA**

Signature Snorting Elk Deli Buffet

\$16 PER PERSON
20 GUEST MINIMUM

Select any **THREE** of our Signature Snorting Elk Sandwiches from our Menu
**SERVED WITH TIMS ORIGINAL POTATO CHIPS
COOKIES OR BROWNIES.
COFFEE, TEA & SODA**

CHICKEN SCHNITZEL

HOUSE BREADED CHICKEN CUTLET WITH HOMEMADE SPECIAL SAUCE AND RED BARREL CABBAGE.

SNORTING ELK ITALIAN

SALAMI, PROVOLONE, MAYO, LETTUCE, TOMATOES, ONIONS, PEPPERCINI, CUCUMBERS, ITALIAN
VINAIGRETTE ON ALPINE ROLL

TURKEY BLT

TURKEY, BACON, LETTUCE, TOMATO, MAYO, ON SOURDOUGH BREAD

BEEFEATER FRENCH DIP AU JUS

ROAST BEEF AND SWISS CHEESE ON ALPINE ROLL

TUNA MELT

TUNA SALAD, TOMATOES, ONION, CHEDDAR CHEESE ON WHEAT BREAD

RUEBEN

CORNED BEEF, SWISS CHEESE, SAUERKRAUT, 1000 ISLAND DRESSING ON GRILLED RYE

VEGGIE ELKSTER

SWISS CHEESE, CREAM CHEESE, AVOCADO, TOMATOES, CUCUMBERS, ONIONS, LETTUCE, CARROTS,
SUNFLOWER SEEDS ON WHEAT BREAD

Ala Carte Lunch Items

(ADD ONS ONLY—NO SUBSTITUTIONS)

SOUP DU JOUR	\$3.50 PER PERSON
HOMEMADE CHILI	\$4.50 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: CONSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Crystal Mountain Hotels Group Sales Kit
Lunch at the Alpine Inn

Snorting Elk Pizza Party
20 GUEST MINIMUM

Select any FOUR of our Signature Pizzas from our Menu
(One 15 inch pizza serves 2-2.5 people)

Includes:
Tossed Salad with House Vinaigrette
Pitchers of Soda Pop

CLASSIC CHEESE	\$18
TOMATO SAUCE, MOZZARELLA AND PARMESAN	
MOGUL MADNESS	\$25
TOMATO SAUCE, CHEESE, PEPPERONI AND MORE PEPPERONI	
EXTERMINATOR	\$28
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
CHICKEN, THAI PEANUT SAUCE, 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)

Crystal Mountain Hotels Group Sales Kit
On the Trail

Meals Offered TO~GO

Hungry Skier Trail Lunches
\$12 EACH

DELI SANDWICH-(TURKEY, HAM, ROAST BEEF, TURKEY BLT, 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)

Crystal Mountain Hotels Group Sales Kit
Dinner at the Alpine Inn

Dinner Appetizers
(Select any 4 Items Per Party)

MINI CRAB CAKES WITH SWEET & SOUR SAUCE
20 CAKES \$33 • 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 \$145.20 • 240 PRAWNS \$264

WARM SPINACH ARTICHOKE DIP, SERVED WITH TORTILLA CHIPS
\$2.20 PER PERSON

CHUTNEY CHICKEN 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, PROVALONE CHEESE, MUSTARD & PEPPEROCINNI 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 REUBENS
\$1.30 EACH

OYSTERS ON THE HALF-SHELL WITH LEMON AND COCKTAIL SAUCE
\$1.75 EACH

SCALLOPS 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)

Crystal Mountain Hotels Group Sales Kit
Dinner at the Alpine Inn

Plated Entrée Dinner Options

\$30.00 PER PERSON

20-40 GUESTS

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

ALL ENTRÉE'S ARE SERVED WITH ROASTED RED BLISS POTATOS AND VEGETABLE DU JOUR.
DINNER INCLUDES HOUSE SALAD AND CHOCOLATE CAKE, COFFEE, TEA AND SODA

CHOOSE ANY 3 OF THE ABOVE ENTREES FOR YOUR GROUP TO SELECT

ALL INDIVIDUAL ENTRÉE SELECTIONS MUST BE MADE IN ADVANCE OF EVENT

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)

Crystal Mountain Hotels Group Sales Kit
Dinner at the Alpine Inn

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
CHOICE OF ONE HOT VEGETABLE
CHOICE OF ONE HOT STARCH
CHOICE OF 2 HOT ENTRÉE'S
COFFEE, TEA & SODA

VEGETABLE CHOICES

STEAMED BROCOLLI
STEAMED GREEN BEANS
STEAMED MIXED VEGETABLES
HONEYED CARROTS
SEASONAL VEGETABLE DE JOUR

STARCH CHOICES

STEAMED RICE
MACCARONI AND CHEESE
RICE PILAF
ROASTED RED BLISS POTATO
SCALLOPED POTATO

ENTRÉE ITEMS

BAKED PACIFIC COD FILLET WITH HEB 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 BERGEON-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 18% SERVICE FEE & 7.8% sales tax and a 4.0% CM & USFS fee
FULL BEVERAGE SERVICE IS AVAILABLE

Crystal Mountain Hotels Group Sales Kit
Dinner at the Alpine Inn

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

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

COFFEE, TEA & SODA

VEGETABLE CHOICES

CREAMED SPINACH

STEAMED MIXED VEGETABLES

SEASONAL VEGETABLE DE JOUR

STEAMED BROCCOLLI AND CARROTS

STARCH CHOICES

RICE PILAF

WILD RICE MEDLEY

BUTTERED EGG NOODLE

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 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)

Crystal Mountain Hotels Group Sales Kit
Cocktail Parties at the Alpine Inn

Party Appetizers
20 GUEST MINIMUM

TORTILLA CHIPS AND SALSA
\$2.75 per person

VEGETABLE TRAY with BLEU CHEESE DIP
\$3.85 per person

FRESH FRUIT & CHEESE DISPLAY
\$6.60 per person

ANTIPASTO TRAY
Salami, Provolone Cheese, Marinated Vegetables, Olives and Bread
\$7.70 per person

(You may select these items along with Dinner Appetizer Items - Total 4 items per party)

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.

Our wine corkage fee per 750ml bottle \$12.00
Domestic keg \$400.00*
Micro-Brew Key \$450.00*
Cider Keg: \$450.00*

*Pricing may vary due to 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)

Crystal Mountain Hotels Group Sales Kit
Meeting Service

Meeting Service

TORTILLA CHIPS & SALSA or
GRANOLA BARS or ASSORTED COOKIE SELECTION
WITH APPLES, ORANGES & GRAPES (SEASONALLY DEPENDANT)
COFFEE AND TEA

\$6 per person/hour

Ala Carte Items

(ADD ONS ONLY—NO SUBSTITUTIONS)

CARROTS & BROCOLI WITH RANCH DIP	\$1.65 per person
CUT CHEESE & 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)

Crystal Mountain Hotels Group Sales Kit
Lodging Information

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 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 Group Sales Planning Sheet and return to our offices. Our representative will be in touch with you within three business days.

Fax 360-663-2394

Email: reservations@crystalhotels.com

Crystal Mountain Hotels Group Sales Kit
Lodging Location Information

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 & closest lodging to Mt Rainier Gondola

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 Group Sales Kit
Group Sales Planning Sheet**

Group Name			
Address			
Contact Name & Title			
Contact Phone			
Fax			
Email			
How Did You Hear About Us?			
Date of Event/Time of Event			
# of Nights			
Event Description (Wedding, Business Meeting, Retreat...)			
TOTAL # of Guests			
	Couples	Singles	Families
Food and Beverage/Menu Requests			
Lodging Needs (# guests/room, nights)			
	Quicksilver Lodge	Village Inn	Alpine Inn
Meeting Space			
	Alpine Inn Lawn	Quicksilver Lobby	Alpine Restaurant Snorting Elk
Special Notes Please add any additional information about your event we may need to know			

**Please complete this Group Sales Planning Sheet and return to our offices.
Our representative will be in touch with you within three business days.
Fax 360-663-2394
Email: reservations@crystalhotels.com**