Crystal Lake Resort

The Jones family acquired this historic property in 1993, with the vision of restoring it to its former grandeur. Crystal Lake, once a stop on the narrow gauge railroad, has always been a destination for a beautiful and relaxing "rest" stop. It continues to be our mission to provide a leisurely atmosphere and unique experience for our guests.

To that end...

Relax & Enjoy
Coffee Breaks

100% Colombian Coffee, Decaffeinated Coffee and Teas...........1.75
Fresh Orange or Grapefruit Juice..............1.75
Whole Fresh Fruit Display..................1.75
Sliced Fresh Fruit Display...............2.75
Assorted Danish....................2.00
Individual Yogurts with Granola...........2.00
Gourmet Bagels with Cream Cheese..........2.00
Display of Assorted Muffins..............2.25
Soft Drinks (Coca-Cola Products)..........1.75
(Pepsi Products available upon request)
Lemonade or Iced Tea.....................1.75
Sparkling and Non-Sparkling Waters........1.75
Assortment of Flavored Iced Teas and Fruitopia........2.00
Assorted Home Baked Cookies..............2.00
Granola Bars...........................2.00
Premium Ice Cream Bars and Frozen Fruit Bars..........3.00
Fresh Strawberries with Crème Fraiche........2.50
Awesome Brownies.....................2.50
Assorted Candy Bars..................2.00
Assorted Desserts...................3.75
Fruit Smoothies......................2.50

Please add 19% service charge and 4.3% sales tax to all pricing.
There is a $20.00 minimum service charge per food and beverage function.
Breakfast Plates

BREAKFAST BUFFETS
All Breakfast Buffets feature 100% Colombian Coffee,
Decaffeinated Coffee and Teas

HEART HEALTHY BREAKFAST
Fresh Orange and Grapefruit Juice
Strawberry and Banana Display
Fresh Fruit Smoothies
Freshly Baked Muffins with Assorted Jellies and Butter
Scrambled Tofu or No-Cholesterol Eggs
Warm Apple and Raisin Crepes
9.95 Per Person

THE RANCH BUFFET
Fresh Orange and Grapefruit Juice
Sliced Melons and Seasonal Fruits
Breakfast Bakeries and Assorted Jellies
Scrambled Eggs
Crisp Bacon and Sausage
Pan Fried Breakfast Potatoes
11.95 Per Person

THE CRYSTAL LAKE SOPHISTICATE
Fresh Orange and Grapefruit Juice
Seasonal Melons and Fruit
Sliced Bagels and Smoked Trout Display
Capers, Chopped Eggs and Flavored Cream Cheese, Onions and Tomatoes
12.95 Per Person

ADD TO ANY OF THE ABOVE BREAKFASTS TO CREATE YOUR OWN SUPREME BUFFET...
Chef Carved Honey Baked Ham.............3.95
Western Style Frittata.................. 1.95
Buttermilk Biscuits and Country Style Gravy...........2.50
Bagels and Flavored Cream Cheeses.............2.00
Cinnamon French Toast with Maple Syrup...........2.00
Fresh Fruit Smoothies.............2.50
Eggs Benedict.............2.95
(Prized Per Person)
Luncheon Buffet

SOUTHWESTERN FIESTA
Tri-Color Tortilla Chips and House-Made Salsa
Chicken and Asadero Cheese Quesadillas
Build-Your-Own-Fajita Bar: Seasoned Grilled Sirloin or Chicken
Mexican Style Rice and Barracho Black Beans
Flour and Corn Tortillas
Pecan Pralines
16.95 Per Person

WESTERN PACIFIC LUNCH
Butter Lettuce and Hearts of Palm, Crispy Noodles
and Sesame Soy Dressing
Curried Shrimp and Sautéed Vegetables over Linguine
Trout River Grill's Sourdough Bread
Fresh Berries and Cream
15.95 Per Person

LAKESIDE BBQ
Cole Slaw and Potato Salad
Burgers and Brats (Veggie Burgers available)
Cowboy Baked Beans
Sliced Fruit Display
Green Apple Crisp
13.95 Per Person

RIVER ROUND UP
Seafood Chowder
Cucumber and Onion Salad
Pan Fried Trout or BBQ-Pineapple Glazed Chicken
Green Chili Hash Browns
Cornbread/Rolls and Butter
Strawberry Rhubarb Tart
16.95 Per Person

MOUNTAIN DELI
Pasta Salad and Fresh Fruit Salad
Display of Assorted Deli Meats and Cheeses
Relish Tray and Condiments
Fresh Baked Breads and Rolls
Home-made Brownies
14.95 Per Person

Please add 19% service charge and 4.3% sales tax to all pricing.
There is a $20.00 minimum service charge per food and beverage function.
Plated Lunches

THE CRYSTAL LAKE COOLER
Chilled Gazpacho
Seafood and Spicy Sausage Paella
Select Sliced Fruits
Assorted Rolls and Butter
Mixed Berry Sorbet
16.95 Per Person

THE RANCH ROAMER
Salad of Mixed Field Greens with Toasted Almonds
and Mango Vinaigrette
Blackened Chicken Breast with a Cumin Cream Sauce
Wild Rice Pilaf and Vegetable of the Day
Assorted Rolls and Butter
Cheesecake with Raspberry Puree
14.95 Per Person

THE COLORADO CACHE
Tomato and Cucumber Salad, Peppercorn Ranch Dressing
Open Face Roast Beef on French Bread
Peppers, Onions, Mushrooms and Provolone Cheese
Shoestring Potatoes
Peach Pie with Vanilla Ice Cream
13.95 Per Person

THE LIGHT CREEEL
Trout Au Gratin with Crostini
Seafood Bisque
Grilled Shrimp Caesar with Garlic Croutons
Trout River Grill's Sourdough Bread
Mixed Berry Sorbet
15.95 Per Person

BORDER FEAST
Chips and Homemade Salsa
Potato and Corn Chowder
Chili Dusted Trout Tacos with Black Bean Salsa
Cilantro Lime Coleslaw
Smoked Poblano and Onion Chutney
Caramel Flan
15.95 Per Person
Box Lunch

All Boxed Lunches include Bottled Water or Canned Soft Drinks

THE FISHERMAN’S REEL
Thin Sliced Roast Beef, Provolone, Tomato and Onion on French Bread
Potato Salad
Whole Fresh Fruit
Chocolate Chip Cookies
9.95 Per Person

CRYSTAL LAKE LIGHT
Albacore Tuna or Chunky Chicken Salad on a bed of Romaine Lettuce
Multi-Grain Roll
Whole Fresh Fruit
Granola Bar
8.95 Per Person

MIDDLE EAST FEAST
Falafel Patties with Cucumber Sauce
Roasted Red Pepper Hummus and Pita Bread
Tabouli
Saffron Rice
Baklava
10.95 Per Person

THE GOBBLER
Roasted Turkey and Swiss Wrap with Shredded Cabbage and Dijonnaise
Tortilla Chips
Whole Fresh Fruit
Chocolate Brownie
9.95 Per Person

THE NIBBLER
Mediterranean Pasta Salad
Broad Wafer Crackers with Sliced Cheeses and Assorted Deli Meats
Ripe Red Grapes, Carrot and Celery Sticks
Granola Bar
8.95 Per Person

RANCH ROMANCE
House Smoked Trout
Fresh Whole Baguette
Roasted Pepper Cream Cheese
Assorted Fruits
Chocolate Kisses
1/2 Bottle of Select House Wine
All in a Crystal Lake Picnic Basket
35.00 for Two

All boxed lunches are available for delivery with a minimum six lunch order.
Please add 19% service charge and 4.3% sales tax to all pricing.
Plated Dinners

Dinner Entrees feature Chef Selected Vegetable and Starch, Trout River Bread with Olive Oil, 100% Colombian Coffee, Decaffeinated Coffee or Iced Tea. These menus are samples from previous events and are to be used mainly as a guideline for planning your event. The Trout River Grill can customize your menu to suit most tastes and conform to a wide range of budgets.

FULL BAR AND WINE SELECTION AVAILABLE

FROM THE LAKE

Seafood Crepes with a Dill Crème Fraiche
Warm Spinach Salad with Pancetta Vinaigrette
Pan Roasted Colorado Trout with a Lemon Herb Sauce
Torte Tiramisu
21.95 Per Person

ON THE RANGE

Roasted Red Pepper And Mozzarella with Fresh Basil
Wild Mushroom Barley Soup
Prime Rib of Beef, au jus
Chocolate Brulee
26.95 Per Person

RIVER ELEGANCE

Individual Trout Trio
Award Winning Caesar Salad
Bacon Wrapped Jumbo Prawns with Amaretto Glaze
Marinated Apricot Flambe with Vanilla Ice Cream
29.95 Per Person

MOUNTAIN BOUNTY

Trout Au Gratin with Crostini
Mixed Field Greens with Raspberry Vinaigrette
Rotisserie Elk Loin with Pomegranate Sauce
Chocolate Pecan Pie
27.95 Per Person

RANCHO RIO GRILL

Chicken Chipotle Tostada
Green Chili Posole
Char-Grilled New York Strip Steak
Caramel Flan with Mixed Berries
32.95 Per Person

GO WILD

Grilled Polenta with Wild Mushrooms
Roasted Asparagus and Fennel Salad
Mixed Game Plate of Lamb, Elk and Duck
Double Chocolate Torte with Raspberry Sauce
37.95 Per Person

GOLD MEDAL CATCH

Fresh Lump Crab Cakes with Red Pepper Rouille
Chilled Potato Leek Soup with Pancetta Crisps
- Choice of Entree -
Grilled Filet Mignon stuffed with Pine Nuts and Poblano Chutney
Seared Ahi Tuna with Wasabi Cream and Pickled Ginger
Rosemary Crusted Rack of Lamb with Mint Salsa
Jumbo Pan Seared Scallops over Creamy Mustard Couscous
Flaming Custard à la Grand Marnier
39.95 Per Person
Receptions

COLD APPETIZERS
(Priced Per 50 Pieces)
Jumbo Gulf Shrimp (16-20 per pound)..........100.00
Medium Gulf U-Peel-Um Shrimp (36-40 per pound)........85.00
Fancy Assorted Canapes (Minimum order of 100).........130.00
Mini Assorted Sandwiches (Roast Beef, Turkey and Ham)......70.00
Assorted Fruit and Cheese Display........3.50 Per Person
Japanese Sushi Rolls with Oriental Sauces and Ginger.....100.00
Antipasto Display........6.95 Per Person
Roasted Peppers, Fresh Mozzarella, Tomatoes, Olives, Pepperoni,
Cured Sausage, Breadsticks and Red Bell Pepper Dipping Sauce

HOT APPETIZERS
(Priced Per 50 Pieces)
Buffalo Style Chicken Wings, Blue Cheese Dipping Sauce......60.00
Spicy Vegetable Potstickers with Soy Sauce.........48.00
Chicken Satay with Peanut Sauce........86.00
Southwest Chicken Empanadas with Salsa for Dipping.......56.00
Crab Rangoon with Sweet and Sour Sauce........42.00
Petite Quiche Assortment........100.00

Please add 19% service charge and 4.3% sales tax to all pricing.
There is a $20.00 minimum service charge per food and beverage function.
Chef Attended Stations

ROAST PRIME RIB OF BEEF
Served with Mini Rolls and Horseradish Sauce
(Serves 25)...........150.00

RESORT SMOKED COLORADO TROUT
Served with Toast Points and Dill Crème Fraiche
(Serves 50)..........180.00

HONEY GLAZED HAM
Served with Mini Rolls and Honey Mustard
(Serves 50)..........180.00

ROASTED PORK LOIN
Served with Mini Rolls and Mango Salsa
(Serves 25)..........120.00

STUFFED WHOLE ROASTED TURKEY
Served with Mini Rolls and Whipped Cranberry Cream Cheese
(Serves 25)..........120.00

CAESAR SALAD STATION
Traditional Accompaniments
(Per Person)........4.95

Assorted Dry Snacks
(Priced Per Bowl)

Pretzels............4.00
Potato Chips..........4.00
Tortilla Chips........4.00
Mixed Nuts............6.00

Assorted Dips (Per Bowl)........5.00
Tomato Salsa, Black Bean, Blue Cheese, Guacamole or Ranch
Dear Guest,

Thank you for your interest in the Crystal Lake Resort and the Trout River Grill for your special event.

Enclosed please find some sample menus and other resort information for your review. While we offer a variety of set menus, our chefs can customize your menu to suit most tastes. These sample menus are intended to give a general idea of the variety of options and price. Prices are subject to change due to season, availability of product, market costs and are not locked in until the event contract is signed. A personal consultation with our Event Coordinator will assure that your special event is ideally suited to your desires.

The Trout River Grill is the exclusive resort caterer. No food other than a wedding cake may be brought on site. Crystal Lake must provide and serve all alcohol. Our liquor license prohibits bringing any alcoholic beverages onto or off the resort property. All Colorado laws governing the sale of alcohol are strictly enforced. Health Department regulations prevent the removal of certain food items from the premises.

Facility fees for the various resort venues are as follows: (Does not include food or beverage service)

LODGE: Capacity 30, $600.00 per 4 hours (4 hours $400.00 if all B & B rooms booked)

PAVILION: Capacity 200. (Receptions at Pavilion are Buffet Style only)
- Saturday 6 PM - 11 PM $1500.00
- Saturday 11 am - 4 PM $1200.00
- Friday or Sunday $1000.00 Any 5 hour time period
- Saturday prices apply for all Sundays where Monday is a holiday

WEDDING CEREmONY FEE: $300.00 (Includes set up and breakdown of chairs and any rented fixtures)

The facility fees listed above include service staff, tables and chairs, all necessary china, silverware and standard linens. Any additional items such as dance floors, tents, bands, DJs, flowers, special colored linens, or any additional rental equipment etc. can be arranged at an additional charge.

A deposit of $500.00 is due upon booking your date. This $500 deposit will function as a damage deposit, and /or cancellation fee, and will be applied to the final bill, provided there are no damages. Upon signing your event contract, and selecting your food and beverage items, an additional 50% of the total cost is due. Ninety days prior to the event an additional 25% of the contract cost is due and at that time the 75% deposit becomes non-refundable. The balance due is payable at the end of the event. A 19% gratuity charge will be added to the final Food and Beverage charges, as well as 4.2% sales tax.

When all of the B & B rooms are reserved for your wedding, the bride and groom will receive free lodging on the night of the ceremony. A 2 night minimum stay is required for Friday and Saturdays. Please see resort brochure for B&B prices and policies. We look forward to answering any and all of your questions and making your special event as flawless and memorable as possible.

CRYSTAL LAKE RESORT
Mailing Address: PO Box 529, Pine, Co. 80470

Tel: (303) 838-8408 • Fax: (303) 816-1926 • PO Box 529 • Pine, CO 80470 • www.crystallakeresort.com
BRUNCH MENU 1

(Served from 11:00 am. – 2:00 pm)

Assorted Juices
Fresh Sliced Fruit Tray
Assorted Breakfast Breads & Danish
Smoked Trout Eggs Benedict
OR Scrambled Eggs with Spicy Oven Roasted Bacon & Link Sausages
Hash Brown Potatoes
Cheese Blintzes w/Fruit Sauces
Coffee & Tea Service
$14.95 Per Person

BRUNCH MENU 2

Assorted Juices
Fruit & Cheese Display
Assorted Breakfast Breads & Danish
Eggs Benedict
(Choice of Smoked Trout, or Vegetarian Benedict)
OR Scrambled Eggs with Sweet & Spicy Oven Roasted Bacon & Link Sausages
Hash Brown Potatoes
Waffles w/Assorted Fruit Toppings
Sauteed Vegetables
Carved Ham w/Pineapple Glaze
OR Carved Baron of Roast Beef w/Au Jus
Fresh Baked Rolls & Condiments
Coffee & Tea Service
$19.95 Per Person

BLOODY MARY Bar

Pitchers of Bloody Mary’s & Virgin Mary’s
Assortment of Pickled Vegetables, Celery & Stuffed Olives
$12.95 Per Person (Two Hour Limit)

OR

MIMOSA BAR
Pitchers of Champagne & Orange Juice
$12.95 Per Person (Two Hour Limit)
TROUT RIVER BBQ

Home Style Potato Salad
Roasted Corn on the Cob
Baked Beans
CHOICE OF TWO ENTREES (BBQ or Teriyaki Style)
Sliced Flank Steak, chicken Breast, Sliced Pork
Corn Bread w/Honey Butter
Fresh Baked Brownies
Ice Tea & Lemonade
$19.95 Per Person

CRYSTAL LAKE COOK OUT

Pasta Salad & Home Style Potato Salad
Brats w/Sauerkraut
Grilled Burgers – Beef & Vegetarian
Buns and Condiments
Sliced Watermelon
Relish Tray
Potato Chips
Chocolate Chip Cookies
Ice Tea & Lemonade
$16.95 Per Person

COLORADO BBQ

Fresh Fruit Chunks w/A Berry Yogurt Sauce for Dipping
Macaroni Salad
Fresh Colorado Trout – Your Selection
Grilled Buffalo Rib Eyes or Grilled Elk Kabobs
(Served w/BB & Teriyaki Sauce)
Grilled Baked Potatoes
Roasted Corn on the Cob
Rolls & Butter
$24.95 Per Person

VEGETARIAN GRILLED CHOICE SELECTIONS

Vegie Kabobs
Tofu & Vegie Kabobs
Grilled Portabellas (Sandwich or Platter)

Note: These selections can be substituted for meat, poultry or fish
LUNCHEON BUFFETS
(Served from 11:00am - 4:00pm)

Choice of Two Salads
Mixed Field Greens w/ Assorted Dressings
Home Style Potato Salad, Pasta Salad,
Fresh Fruit Salad, Three Bean Salad

Choice of Two Entrée Selections
Grilled Breast of Chicken w/ Pineapple & Teriyaki Sauce
Sliced Marinated Flank Steak w/ Wild Mushroom Sauce
Baked Orange Roughy w/ White Wine Cream Sauce
Chicken Marsala OR Crystal Lake Chicken
Fresh Colorado Trout - Your Selection
Buffalo Stroganoff, Pasta Primavera

Choice of One Starch
Wild Rice w/ Walnuts OR Saffron Rice
Roasted Garlic Whipped Potatoes
Rice Pilaf w/ Wild Mushrooms
Oven Roasted Herb Potatoes

Choice of One Vegetable
Sautéed Vegetable Medley OR Broccoli w/ Lemon Butter
Green Beans w/ Roasted Red Peppers

Colorado Trout Selection
Poached Trout w/ Cream Sauce
Grilled Trout w/ Maitre’d Butter OR Lemon Butter
Sautéed Trout w/ White Wine OR Almondine
Baked Kiwi Trout

Fresh Baked Rolls & Butter
Coffee & Tea Service
$18.95 PER PERSON

$21.95 Per Person with 3 Entrées
APPETIZERS

COLD SELECTION

Assorted Fresh Vegetables w/Spinach Dip  
$2.75 per person
Smoked Trout Pate (w/French bread or Crackers)  
$1.75 per person
Fresh Fruit & Domestic Cheese Display  
$2.50 per person
Fresh Fruit & International Cheese Display  
$3.95 per person

Mini Assorted Sandwiches  
(Ham, Turkey, Roast Beef, Tuna Salad)  
$80.00 per 50
Assorted Canapes  
(Smoked Salmon & Trout with Boursin Cheese & Caviar and Bruschettas)  
$18.00 per doz.
Jumbo Shrimp Cocktail  
$25.95 per doz.
Medium Shrimp Cocktail  
$19.95 per doz.
Southwestern Layered Dip w/tortilla chips  
$20.00 per 8 x 8 portion

HOT SELECTION

Hot & Spicy Buffalo Wings  
$14.00 per doz.
Assorted Mini Quiche  
$14.00 per doz.
Chicken Satay w/Peanut Sauce  
$19.95 per doz.
BBQ OR Sweet & Sour Meatballs  
$12.00 per doz.
Chicken Brochettes w/Vegetables  
$19.95 per doz.
Beef Brochettes w/Vegetables  
$22.95 per doz.
Stuffed Mushrooms (Florentine or Crab)  
$24.00 per doz.
Tiny Broiled Sausages w/Mustard Sauce  
$19.95 per doz.
Small Pizza Canapes  
$15.00 per doz.
Scallops wrapped in bacon  
$24.95 per doz.
Toasted Cheese Logs  
$15.00 per doz.
Rumaki (Chicken Livers w/water chestnuts)  
$20.00 per doz.
DINNER MENUS
(Served After 5:00 pm)

MENU I

Mixed Field Greens w/Assorted Dressings
Fresh Seasonal Fruit Display

Choice of Two Entrees

Marinated Flank Steak w/Mushroom Sauce
OR Herbs d’Provence w/Teriyaki Sauce
Fresh Colorado Trout – Your Selection
Crystal Lake Chicken w/Champagne Sauce
OR Chicken Piccata
Carved Ham w/Honey Mustard
Buffalo or Beef Bourgignonne w/Egg Noodles
Roasted Garlic Whipped Potatoes
Fresh Green Beans Almondine OR w/Onions and Bacon
Warm Rolls & Butter
Coffee & Tea Service
$21.95 Per Person

Colorado Trout Selection

Grilled Trout w/Maitre’d Butter OR Lemon Butter
Sautéed Trout w/White Wine OR Almondine
Baked Trout w/Cream Sauce
Herb-Crusted Trout w/Peppers
Menu 2

Mixed Field Greens w/ Assorted Dressings
Assorted Fresh Vegetables w/ Spinach Dip

Choice of Two Entrees

Roasted Pork Loin w/ Caraway Seeds & Herbs w/ Applesauce
Fresh Colorado Trout – Your Selection
Carved Baron of Beef w/ Au Jus
Roasted Buffalo Or Chicken Marsala
Pasta Primavera

Rice Pilaf w/ Almonds or Garlic w/ mushrooms
Sauteed Vegetable Medley
Warm Rolls & Butter
Coffee & Tea Service
$24.95 Per Person

MENU 3

Fresh Fruit Chunks w/ A Berry Yogurt Sauce for Dipping
Caesar Salad

Choice of Two Entrees

Pan Roasted Duck Breast w/ Orange Sauce
Elk Kabobs w/ Port Wine Demi Glace
Grilled Salmon w/ Teriyaki, Sesame Ginger Sauce
Carved Buffalo OR Beef Prime Rib
Chicken Cacciatore

Twice Baked Potatoes
Broccoli w/ Lemon Butter or w/ Sesame Chili Oil
Warm Rolls & Butter
Coffee & Tea Service
$27.95 Per Person
DISPLAYS

Our Signature House Appetizer: CRYSTAL LAKE PLATTER
Smoked Trout, Grilled honey Glazed Trout, Trout Pate, Served w/French Bread/Crackers
$3.50 Per Person

SMOKED SALMON
Served with Red Onion, Capers, Chopped Hard Boiled Eggs, Cream Cheese, & Crackers
$280.00 (Serves 75-100 People)

PETIT FOUR DISPLAY
Baked Little Cakes Covered with Fondant
$12.95 Per Person

CHOCOLATE COVERED STRAWBERRIES
$12.95 Per Dozen

SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Tortilla Chips w/Salsa</td>
<td>$12.00</td>
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<tr>
<td>Potato Chips w/Dip</td>
<td>$12.00</td>
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<tr>
<td>Pretzels</td>
<td>$8.00</td>
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CHEF’S SPECIAL STATIONS

Roast Prime Rib of Beef
(Serves 25)
Served with Mini Rolls and Horseradish Sauce $150.00

Honey Glazed Ham
(Serves 50)
Served with Mini Rolls and Honey Mustard $180.00

Roasted Pork Loin
(Serves 25)
Served with Mini Rolls and Mango Salsa OR Applesauce $120.00

Resort Smoked Colorado Trout
(Serves 50)
Served with French Bread and Sauce $180.00

Roasted Turkey
(Serves 25)
Served with Mini Rolls & Cranberry Cream Cheese $120.00