



Crystal Lake
Special Functions
2025

100 Broncos Highway Mapleville, RI 02839



Welcome to Crystal Lake,
Where your event dreams come to life. Our versatile and elegant space is designed to accommodate a wide range of styles, from rustic charm to sophisticated elegance. Our newly redesigned Waterfront ballroom can be transformed into the perfect setting for your unforgettable celebration.

About *Crystal Lake*

Discover the serene beauty and unparalleled charm of Crystal Lake Golf Course, where stunning views meet exceptional service.

Our Space

Nestled in the heart of Mapleville, Crystal Lake offers a newly renovated and beautifully designed space. Our Waterfront Ballroom boasts a harmonious blend of modern architecture and classic elegance while overlooking the breathtaking Crystal Lake. Our Ballroom can be divided into 2 event spaces. The adjacent Wisteria room and the upstairs Member's lounge are beautiful choices for smaller events.

Event Spaces

Full Waterfront Ballroom
Front Half Ballroom
Back Half Ballroom
Wisteria Room
Member's Lounge

Discover Our Space



Waterfront Ballroom with Patio Access



Member's Lounge
With Patio Access



Wisteria Room
(No Patio)



Booking PROCESS

1

Confirming Availability, Reservation, Contract Signing, and **\$100** Initial Deposit Payment

2

Review our menu and napkin choices

3

14 days prior to your event all food and beverage choices and an estimated count are due

4

10 days prior to your event a final count is due

5

Final invoice payment can be made on the day of your event. We accept cash, credit, or checks made to:
Crystal Lake Tavern

We look forward to working with you!



ROOM RENTAL AND FOOD MINIMUM

Pricing

2025



VENUE RATES AND FOOD MINIMUMS

Waterfront Ballroom Full

Monday- Thursday No Room Fee

Food & Beverage Minimum \$2,500

Friday- Sunday \$550 Room Fee

Food & Beverage Minimum \$3,000

Front Half Ballroom (up to 45 guests)

Monday- Thursday No Room Fee

Food & Beverage Minimum \$1,000

Friday- Sunday \$250 Room Fee

Food & Beverage Minimum \$1,200

Back Half Ballroom (up to 80 guests)

Monday- Thursday No Room Fee

Food & Beverage Minimum \$1,000

Friday- Sunday \$350 Room Fee

Food & Beverage Minimum \$1,300

All Special Event Bookings include the following:

- Standard Length Tablecloths
- Napkin Color Choice (see last page for colors)
- Glassware, Flatware and China
- White Crossback Chairs
- Professionally Dressed Banquet Staff
- 4 hours of event time
- 1 hour for setup prior to your event

Bartenders available upon request

Bartender Fee:

A bartender fee of \$150 will be applied to parties with less than 65 guests aged 21+

Wisteria Room (up to 45 guests)

Monday- Thursday No Room Fee

Food & Beverage Minimum \$1,000

Friday- Sunday \$250 Room Fee

Food & Beverage Minimum \$1,200

Member's Lounge (up to 45 guests)

Monday- Thursday No Room Fee

Food & Beverage Minimum \$1,000

Friday- Sunday \$350

Food & Beverage Minimum \$1,200

All rental pricing is based on a 4 hour event window. Additional hours can be added for a fee of \$300 per hour.

2025
SPECIAL FUNCTION
Menu

Our food and beverage menu is designed to make your menu selection process as easy as possible.

Custom packages are available upon request!

Allergies?

Please make the event manager aware of any allergies or intolerances.

We take pride in making sure that you and your guests feel safe and included if there are specific food related needs.

Vegan and Vegetarian Chef's Choice Entrees and Childrens Meals are Always Available

Let's Get it Started...

Stationary and Passed Hors D'oeuvres

Stationary Presentations

Fresh Fruit Display with Yogurt Dip \$4.25pp

Vegetable Crudite \$4.00pp

Classic Cheese and Crackers \$4pp

Gourmet Cheese & Crackers \$6pp

Imported Meats and Cheeses \$10pp

Classic Hors D'oeuvres | 4 pp

Caprese Skewers | Bruschetta bites | Spanakopita

Vegetable Stuffed Mushrooms | Cocktail Franks | Chicken Teriyaki

Classic Eggrolls | Southwest Eggrolls | Buffalo Chicken Bites

Mac & Cheese Bites | Fried Cheese Ravioli | Crab Rangoon

Premium Hors D'oeuvres | 5 pp

Mini Beef Wellington | Shrimp Cocktail Shooters | Baked Brie & Raspberry Tart

Bacon Wrapped Scallops | Seafood or Sausage & Blue Cheese Stuffed Mushrooms

Steak Teriyaki | Mini Crab Cakes | Chicken & Waffles

A 20% house charge and 8% tax is added to all invoices

Buffet Menu

Rise and Shine \$26 pp

Fresh Fruit Presentation | Assorted Breakfast Pastries | Scrambled Eggs

Toasting Station | Home Fries | Bacon & Sausage | Belgian Waffles **or** French Toast

Coffee & Tea Station | Chilled Assorted Juices

Let's Do Brunch \$29 pp

Fresh Fruit Presentation | Assorted Breakfast Pastries | Home Fries

Scrambled Eggs or Frittata (Plain or with Cheese)

Cream Cheese and Berry Preserve Stuffed French Toast **or**

Belgian Waffles served with Berries & Whipped Cream

Choose 2 Breakfast Meats:

Virginia Baked Ham | Bacon | Sausage

Choose 1 Pasta Dish:

Chicken Broccoli Penne Alfredo | Cheese Tortellini Alfredo

Cheese Tortellini Marinara | Penne alla Vodka

Choose 3 Petite Sandwiches :

Tuna Salad, Chicken Salad, Turkey, Roastbeef, Ham

Coffee & Tea Station | Chilled Assorted Juices

A 20% house charge and 8% tax is added to all invoices

Brunch Royale \$36.95 pp

Fresh Fruit Presentation | Assorted Breakfast Pastries
Field Greens Salad | Home Fries
Scrambled Eggs or Frittata (Plain or with Cheese)

Choose 1 from below:

Waffle Brule Casserole
Cream Cheese and Berry Preserve Stuffed French Toast
Belgian Waffles served with Berries & Whipped Cream

Choose 2 Breakfast Meats:

Virginia Baked Ham | Bacon | Sausage

Choose 1 from Below:

Chicken Broccoli Penne Alfredo | Cheese Tortellini Alfredo
Cheese Tortellini Marinara | Penne alla Vodka
Penne Marinara | Rice Pilaf

Choose 2 Entree Choices:

Baked Stuffed Chicken | Chicken Francese | Chicken Marsala
Baked Stuffed Sole | Pork Roast

Choose 1 vegetable below:

Brown Butter Green Beans | Maple Glazed Carrots | Zucchini Medley

Brunch Hors D'oeuvres Package \$12pp

Elevate your brunch package with an assortment of premium passed Hors D'oeuvres

Choose 3 from below

Mini Beef Wellington | Shrimp Cocktail Shooters | Baked Brie & Raspberry Tart
Bacon Wrapped Scallops | Seafood or Sausage & Blue Cheese Stuffed Mushrooms
Steak Teriyaki | Mini Crab Cakes | Chicken & Waffles

Buffet Menu

Mama Mia \$25 pp

Choose 1 Salad:

Caesar Salad | Field Greens Salad

Choose 2 Pasta Selections:

Penne Alfredo with Broccoli | Penne Alla Vodka | Cheese Tortellini Marinara

Cheese Tortellini Alfredo | Baked Ziti | Pasta Primavera

Choose 3 Pizza Selections:

Cheese | Pepperoni | Vegetable | Meat Lovers | BBQ Chicken

Buffalo Chicken | Chicken Alfredo | Hawaiian | Chicken Bacon Ranch

Assorted Cookies & Brownies

Coffee & Tea Station

Bon Appetit \$27 pp

Warm Garlic Knots

Choose 1 Salad:

Caesar Salad | Field Greens Salad

Choose 2 Pasta Selections:

Penne Alfredo with Broccoli | Penne Alla Vodka | Cheese Tortellini Marinara

Cheese Tortellini Alfredo | Baked Ziti | Pasta Primavera

Choose 3 Pizza Selections:

Cheese | Pepperoni | Vegetable | Meat Lovers | BBQ Chicken

Buffalo Chicken | Chicken Alfredo | Hawaiian | Chicken Bacon Ranch

Choose 3 Petite Sandwiches:

Tuna Salad, Chicken Salad, Turkey, Roastbeef, Ham, Grilled Cheese Triangles

Assorted Cookies & Brownies

Coffee & Tea Station

Add Soup +\$2 pp Italian Wedding | Minestrone | Broccoli Cheddar | Chicken Soup | Tomato Basil

Buffet Menu

The Classic

\$28.95 pp

Choose one choice from each line below:

Field Greens | Caesar Salad

Garlic Knots | Dinner Rolls

Penne Marinara or Alfredo | Cheese Tortellini Marinara or Alfredo

Oven Roasted Red Bliss Potato | Garlic Mashed Potatoes

Meatball Marinara | Sausage and Peppers

Seasonal Vegetable Medley | Brown Butter Green Beans | Maple Glazed Carrots

Grilled Chicken (Plain or Alfredo) | Chicken Parmesan

Assorted Cookie & Brownie Tray | Vanilla Ice Cream Scoops

Coffee & Tea Station

The Crystal

\$32.95 pp

Choose one choice from each line below:

Field Greens | Caesar Salad

Garlic Knots | Dinner Rolls

Penne Marinara or Alfredo | Cheese Tortellini Marinara or Alfredo

Oven Roasted Red Bliss Potato | Mashed Red Bliss | Rice Pilaf

Meatballs and Sausage in Marinara | Beef Lasagna

Seasonal Vegetable Medley | Brown Butter Green Beans | Maple Glazed Carrots

Grilled Chicken (Plain or Alfredo) | Chicken Parmesan

Sliced Roast Beef | Herbed Pork Roast

Assorted Cookie & Brownie Tray | Vanilla Ice Cream Scoops

Coffee & Tea Station

A 20% house charge and 8% tax is added to all invoices

Buffet Menu

The Complete

\$35.95 pp

Field Greens **or** Caesar Salad

Garlic Knots **or** Dinner Rolls

Choose 2 entrees (Add a 3rd entree for \$2pp)

Baked Stuffed Chicken | Chicken Francese | Chicken Marsala

Virginia Baked Ham | Baked Seafood Stuffed Sole | Herbed Pork Roast

Sirloin Steak Tips *+ Market pp | Grilled Atlantic Salmon +2pp

Choose 3 Accompaniments

Maple Glazed Carrots | Seasonal Vegetable Medley | Brown Butter Green Beans

Oven Roasted Red Bliss | Mashed Red Bliss | Rice Pilaf

Cheese Tortellini (Marinara or Alfredo) | Penne (Marinara, Alfredo or Pink Vodka)

Choose 1 Dessert

Assorted Cookie & Brownie Tray | Vanilla Ice Cream With Chocolate Sauce

Coffee & Tea Station

Carving Stations

Pork Tenderloin \$6pp

Sirloin \$13pp

Prime Rib \$15pp

Market Changes may affect pricing

Plated Meals

All Plated Entrees are served with Salad, Warm rolls,
starch and vegetable selection and dessert

A split menu fee of \$1 per entree selection is charged (Max. 3 selections)

Choice of:

Field Greens or Caesar Salad

Warm Garlic Knots or Warm Dinner Rolls and Butter

Stuffed Breast of Chicken with Chicken Veloute \$29.95

Chicken Francese with White Wine Lemon Sauce \$30.95

Chicken Marsala with Mushroom Demi Sauce \$30.95

Baked Haddock with Breadcrumbs \$29.95

Pork Roast with Herbed Demi Glace \$30.95

Baked Sole with Seafood Stuffing \$31.95

Grilled Atlantic Salmon with Mango Salsa or Cucumber Dill cream sauce \$32.95

Baked Stuffed Shrimp (4) with Drawn Butter \$34.95

Prime Rib au Jus: market price

7oz. Grilled Filet Mignon with Veal Demi-Glace \$37.95

Surf-N-Turf 5 oz. Grilled Filet & 2 Baked Stuffed Shrimp \$42.95

Starch Selections:

Oven Roasted Red Bliss | Mashed Red Bliss | Rice Pilaf

Vegetable Selections:

Maple Glazed Carrots | Brown Butter Green Beans | Asparagus | Seasonal Mixed Vegetable

Dessert Selections:

Cookie and Brownie Tray | Hot Fudge Sundae

A 20% house charge and 8% tax is added to all invoices

A Little Something Extra...

Add a soup or pasta to your buffet or plated meal choice

Soups

Italian Wedding | 4

Minestrone | 4

Chicken Tortellini | 4

Pumpkin Bisque | 4

N.E Clam Chowder | 5

Lobster Bisque | 7

Pastas

Penne Marinara | 4

Cheese Tortellini Marinara | 4

Penne Pink Vodka | 5

Penne Alfredo | 5

Children's Choices | 20

Chicken Fingers & French Fries

Penna Marinara & Meatball

Cheeseburger & French Fries

Vegetarian & Vegan | 30

Chef's Choice

Vegan & Vegetarian

Meals Available Upon Request

Dessert Upgrades

Warm Brownie Sundae +2pp

Cheesecake +2pp

Caramel, Chocolate, Cherry, Strawberry or Blueberry topping

Seasonal Dessert \$2pp

A 20% house charge and 8% tax is added to all invoices

Stations Menu

*Add a station to any Buffet of Plated Menu
or Choose 2 Station options to create your own buffet!*

Sliders | 14

Choose 2: Pulled pork, Buffalo Chicken or Bacon Cheeseburger
Served with Crisp French Fries

Pizza & Wings | 14

Choose 3: Cheese | Pepperoni | Vegetable | Meatlovers | BBQ Chicken
Choose 2: Asian | Buffalo | BBQ | Plain
Served with sauces for dipping

Loaded Mac & Cheese | 14

Decadent macaroni and cheese with a toppings bar including:
Sour cream, shredded cheddar, bacon bits, chives, jalapeños

BYO Tacos | 15

Choose 2: Seasoned Ground beef, pulled pork, pulled chicken or Steak (+2pp)
Served with hard and soft taco shells and a fresh assortment of toppings
and a side of seasoned rice

Loaded Mashed Potato | 14

Creamy Mashed Potatoes served with a toppings bar including:
Sour cream, shredded cheddar, bacon bits, chives, jalapeños

S'mores | 12

Everyone's Favorite fireside snack. Enjoy your s'mores as an indoor station or
served by our outdoor fire. The perfect way to end any evening.

Cookies & Milk | 12

An assortment of freshly baked cookies and your choice of 2 milk flavors.
Upgrade to Wright's dairy farm milk \$4pp

Bar Offerings

HOST BAR

The host will pay for alcoholic and non alcoholic beverages ordered by their guests. A credit card will be needed to hold the host bar tab and must be cashed out at the end of the event.

A 20% service charge is added

A bartender fee will be applied for any parties with less than 65 guests age 21+

CAP BAR

The host of an event sets a predetermined spending limit for drinks or bar orders. The host chooses the maximum amount they are willing to spend, and once that cap is reached, guests may either pay for their drinks directly or the bar may stop serving. This allows the host to control their expenses

while still providing a fun experience for guests.

A 20% service charge is added

A bartender fee will be applied for any parties with less than 65 guests age 21+

BATCH DRINKS

50 servings per batch

Mimosa \$250

Sangria (Red or White) \$275

OPEN SODA TAB

Soda and Juice \$3pp

Soda, Juice, Shirley Temples \$4pp

A 20% service charge is added



VENUE

Rules

1

Smoking Policy: Smoking is strictly prohibited inside the Clubhouse, ballroom and all interior spaces.

2

Alcohol: No outside alcohol is allowed. Alcohol will only be served responsibly and only to guests of legal drinking age. Any unauthorized sale or distribution of alcohol is strictly prohibited.

3

Décor and Installs: You're welcome to decorate the venue to suit your vision, but please avoid use of any confetti or glitter (including confetti inside balloons.) No adhesive is allowed on any painted surface. No tacks or pins.

4

Capacity Limits: The maximum occupancy for the Rooms must be strictly adhered to for safety reasons. This includes both indoor and outdoor areas.

5

Clean-Up and Waste Disposal: We have a carry in, carry out policy for any waste such as boxes, back drops, welcome signs and seating charts. Please do not leave large items behind or a disposal fee will apply.

6

Damages and Liability: The client assumes full responsibility for any damage caused to the venue's property or equipment during the event.

7

Vendors: All vendors must have proper licensing and provide proof of insurance. Cakes and baked goods may be brought in by serve safe certified and insured bakers only.

8

Gifts, cards and possessions: Crystal Lake and it's staff are not responsible or liable for any cards, gifts or possessions. Please have a responsible party in charge of your items.

Linen Selections

All events include a standard length table cloth
and your choice of napkin color

Upgrade to Floor Length tablecloth \$12 per table

Crystal Lake

NAPKIN COLOR CHOICES





Our Contacts



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