



weddings 2022 + 2023



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in the heart of cb



the center wedding package: \$15,000

Celebrate the best day of your life in the heart of Crested Butte! When you book your wedding at the Center, we reserve the entire Center building exclusively for your event. We can accommodate groups of up to 200, and can host both your ceremony and reception at the Center. *Due to our busy summer schedule, the Center is not able to accommodate wedding bookings during the month of July.*

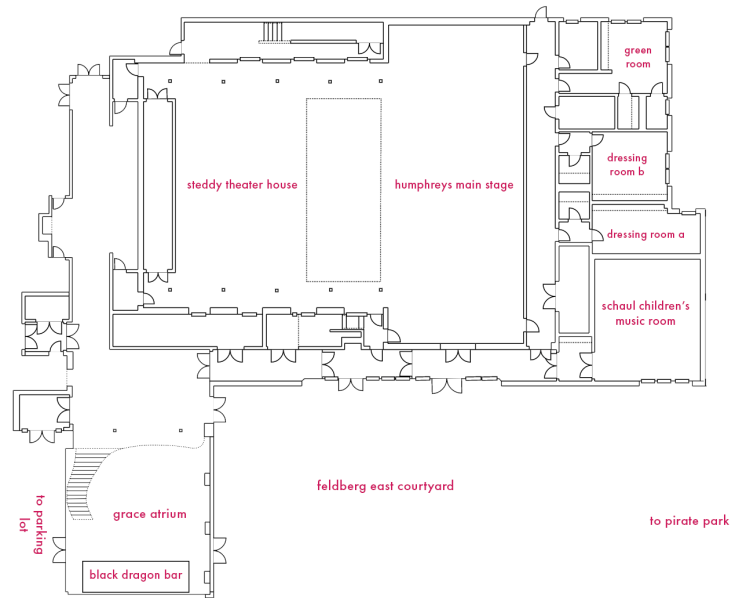
inclusions

- Exclusive use of the Center for the Arts building from 8 am-midnight the day of your event (includes set-up and clean-up) for ceremony and reception or reception only. Spaces include:
 - Steddy Theater (seats up to about 200 for a reception)
 - Backstage spaces: Green Room, 2 Dressing Rooms, Catering Prep Area
 - Feldberg East Courtyard
 - Grace Atrium and Miller Upper Lobby
 - Jones Performance Hall
 - Kinder Padon Gallery
 - King Community Room, Hawk Visual Arts Classroom, and Comiskey Family Terrace
- One-hour rehearsal the week of your event (schedule dependent - if your ceremony is at the Center)
- Chairs and tables as available from the Center's inventory
- Basic bar glassware as available from the Center's inventory
- Basic tech package
- Custom message on the Center's marquee
- Trash and recycling removal
- Onsite staff:
 - Venue manager
 - Bar staff (number of bartenders depends on guest count and menu, usually one bartender per 50 guests)
- Details meeting the week of the wedding with you, your planner, and any other relevant vendors

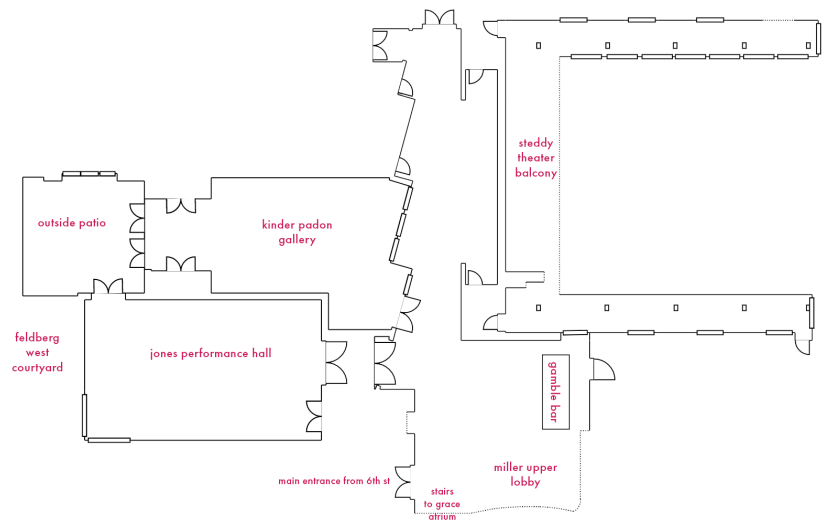


the center

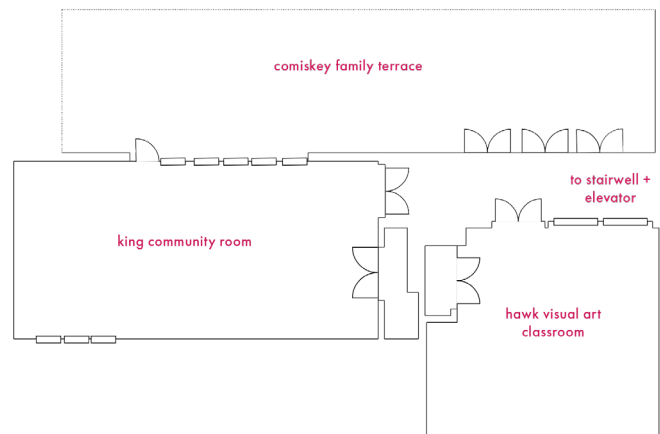
floor 1



floor 2



floor 3





getting ready

dressing rooms (2)

Makeup mirrors with LED lights
Makeup counters
Mini fridge + coffee maker
Adjacent single-stall bathrooms



green room

Washer + dryer
ADA accessible shower
Mini fridge, coffee maker, dishwasher
Sink and countertop area



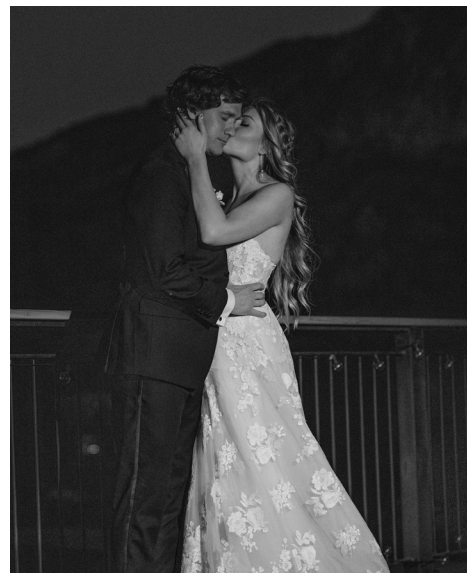
getting ready packages

Enhance your wedding day by adding one of these pampering packages for you and your closest friends and family as you get ready for your big day.

- Seasonal cheese + charcuterie platter from CB's Personal Chefs | \$30 per person
- Ready room snack pack: assorted chips, trail mix, granola bars, sparkling water | \$25 per person
- Mimosas: \$38 per bottle of bubbly (Riondo Prosecco) + \$12 per carafe of orange juice
- Bucket of Beer: \$45 per bucket of 6 local Irwin Brewing Co. beers



first look + family photos



comiskey family terrace

With an unparalleled panoramic view of Paradise Divide and the Butte, the Terrace is an incredible spot for your first look, photos, or even your ceremony and cocktail hour for weddings of 50 guests or fewer.



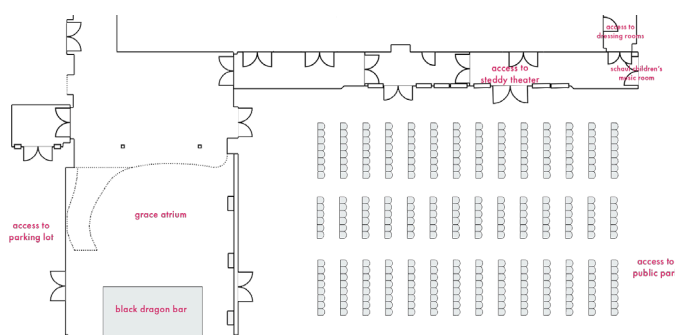


ceremony



feldberg east courtyard or off-site

For those who are looking for simplicity, look no further. Reduce your guests' travel and spend more time together by hosting your ceremony in the Center's Feldberg East Courtyard, a 3,500-square-foot outdoor space that can comfortably seat 250+. Get married with either the stunning Grace Atrium or a view of Mount Crested Butte behind you, and get the party started right by welcoming your guests directly into the Grace Atrium for cocktails after you say, "I do!"



For those who are looking for something different, check out these off-site ideas:

- **Churches:** Union Congregational Church (403 Maroon); Queen of All Saints Catholic Church (401 Sopris); Oh Be Joyful Church (625 Maroon) – *all within walking distance*
- **Outdoor:** CB Land Trust locations (Gunsight Bridge, Woods Walk, Peanut Lake); Mountain Wedding Garden (Mount CB); Town Ranch (998 Ninth St.)
- Or, ask your wedding planner for additional suggestions!

Please note that the Feldberg East Courtyard is an outdoor, gravel space that is not tented or covered to protect against inclement weather, however, you may hire a rental company to set up a tent. Rental of the Grace Atrium is required for use of the courtyard. Only acoustic or recorded music and speaking at a reasonable level is allowed in the East Courtyard, and all amplified sound must conclude by 8:00 p.m. The Feldberg East Courtyard is adjacent to a public playground and pavilion.



reception

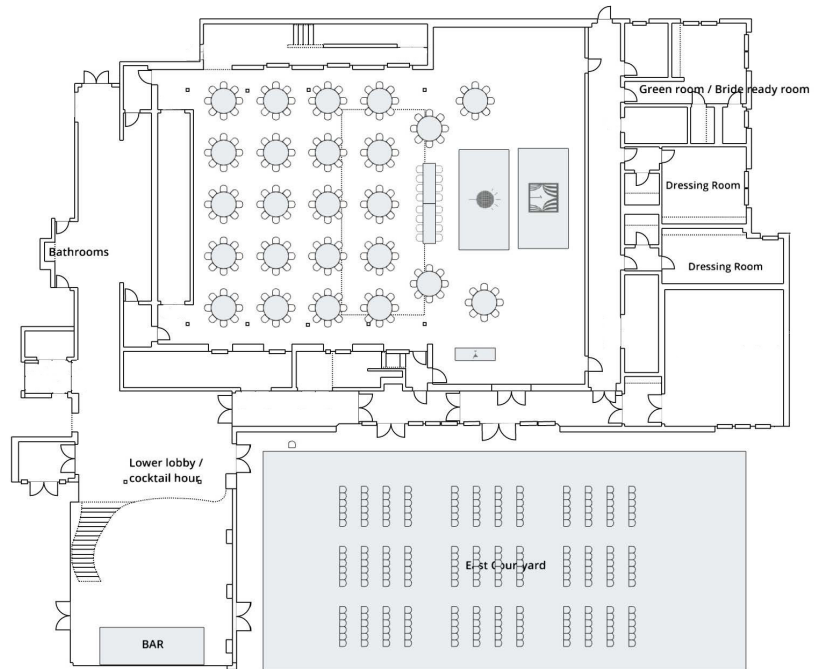
the steady theater

seated dinner: 200 | flat floor standing room: 350

The Steddy Theater is a unique and beautiful indoor space for your dinner and dance party on your special day! From sprung mesquite-wood flooring to wood paneling and state-of-the-art audio-visual equipment for the dance party of your dreams, the Steddy Theater will wow your guests for a night to remember.

details

- Theatre seating platform fully retracted
- Orchestra pit in flat, floor-level position
- Seating at 5' round tables for up to 200 guests (208 shown)
- Includes 28 moveable seats in the second floor side balconies and 44 fixed seats in the center balcony



banquet seating, as shown above right for 160



furnishings + staffing

chairs + tables

- 300 mahogany resin folding chairs with black seat pads
- 18 black plastic artist's stools with backs
- 12 black wooden stools
- 40 padded theatre chairs with green fabric seats, maple backs, and black metal arms
- 20- 8' rectangular banquet tables
- 12- 60" round tables
- 16- 72" round tables
- 10- 24" cocktail tables (30" height or 42" height)
- 2- 30" cocktail tables (42" height)



Chairs and tables in the Center's inventory are available for use with your space rental. You are responsible for specialty hardware or any tables or chairs needed in addition to these.

table settings

The Center will set up and break down all Center-owned tables and chairs per your specifications. However, the Center does not provide plates, flatware, napkins, linens, florals, décor, etc. – these will need to be rented or otherwise brought in.

bar glassware

Basic bar glassware is included with your bar purchases. Glassware includes basic water goblets, and rocks, pint, wine, and highball glasses. Number of glasses is limited to the existing stock in the Center's inventory; please inquire for more details.

staffing

- Bartender*: \$30/hour
- Coat Check: \$30
- Security Lead: \$80
- Security Staff: \$30

All hourly rates will be billed at a minimum of 3 hours.

** if you would like to hire bar staff in addition to the one bartender per 50 guests included in your package.*





eat, drink, + be merry



plan your perfect day.

catering

We know how important choice is when it comes to food! Couples may hire any caterer they wish, as long as that caterer can provide a catering business license and proof of insurance.

bar

Because the Center holds a liquor license, we are unable to allow you to bring in your own alcohol. However, we will provide full bar service for your event including basic glassware and custom signature cocktails, and can special-order liquor, beer, and wine just for you. We offer bar pricing by the bottle/keg or by the glass/drink. As a courtesy to the bar staff, a 20% gratuity will be added to your bar invoice.

planner

We do require that all couples holding a wedding or rehearsal dinner at the Center hire a professional wedding planner. A great planner will not only help you make all the important decisions as you plan, but will also ensure that everything runs smoothly so you can relax and enjoy the best day of your life!



dance your heart out

center technical packages

If you're a music-lover, the Center's Steddy Theater is the perfect place for a dance party to celebrate! Our technical staff can work with your DJ or band to dial in our state-of-the-art theatre lighting and sound equipment to make sure it's a night you'll remember forever.

basic tech package: included

- Two (2) microphones for reception
- Your device plugged in to play music through the Center's state-of-the-art audio equipment
- Ability to show your slideshow on TVs throughout building
- Basic dance floor lighting
- 1 Center technician present during the duration of Event

basic plus tech package: \$500

- Two (2) microphones for reception
- Microphone and speakers for ceremony
- Your device plugged in to play music through the Center's state-of-the-art audio equipment OR
- Ability and support for DJ to plug into the Center's audio equipment
- Ability to show your slideshow on TVs throughout building
- Basic dance floor lighting
- 1 Center technician present during the duration of Event

live band tech package: \$1,200-\$3,200

- Custom set-up depending on needs of your band
- May include backline support, use of Center audio and lighting equipment, technicians to run sound and lights, load-in and load-out, etc.
- A custom quote will be provided after our technical staff reviews your band's contract and rider

specialty tech package: \$3,200+



The Center allows bands/DJs to bring all of their own equipment (microphones, speakers, amps, monitors, instruments, etc.) into the venue. In this case, the Center will have one technician onsite (included in your wedding package) to troubleshoot audio or lighting issues if they arise, and provide dance floor lighting and anything else included in the basic tech package, as needed. However, should your music vendor need backline support or use of Center theatre equipment, additional fees will apply.



bar information

policies

Per state and county regulations, service and consumption of alcoholic beverages at the Center is only permitted through the Center's on-premise liquor license.

For hosted or partially hosted bars, a service fee of 20% and Town of Crested Butte sales tax of 9.4% will be added to your final invoice.

Bar minimums are required for all bar options, with a \$250 sales minimum per hour required for all hours of bar service.

inclusions

- Basic bar glassware as available from the Center's inventory (rocks, pint, wine, and highball glasses)
- Approximately one bartender per 50 guests (depending on menu and guest count). You may hire additional bartenders for \$25 per hour.

pricing options

cash bar

Attendees or guests purchase drinks individually.

hosted bar

The host pays for guest beverages. The Center can bill for beverages on consumption either by the bottle or by the glass, or on a per-person basis. Per-person pricing applies to all attendees over 21 years of age, regardless of consumption.

partially hosted bar

Some groups may wish to offer a partially hosted bar, limiting the amount that the host pays for guest beverages. The Center offers several versions of a partially hosted bar:

- Limit the open bar to an allotted amount of time. The bar can transition to a cash bar for the remainder of the event, or close.
- Distribute drink tickets to guests, which are redeemable for hosted beverages. Additional beverages are available for guests to purchase.
- Offer guests a limited menu of hosted beverages (eg beer and wine hosted, cocktails available for purchase).





bar menu

per-person pricing

		first 2 hours	each subsequent hour
beer + wine	Domestic + House Beer		
	House Wine (2 white, 2 red)	\$35	\$10
	House Non-Alcoholic		
house bar	Domestic + House Beer		
	House Wine (2 white, 2 red)	\$45	\$13
	House Liquor		
	House Non-Alcoholic		
premium bar	Domestic + House Beer		
	Premium Wine (2 white, 2 red)	\$50	\$15
	Premium Liquor		
	House Non-Alcoholic		
	Premium Non-Alcoholic		
top-shelf bar	Domestic + House Beer		
	Top-Shelf Wine (2 white, 2 red)	\$65	\$18
	Top-Shelf Liquor		
	House Non-Alcoholic		
	Premium Non-Alcoholic		

Per-person pricing is not negotiable and applies to each guest aged 21+ regardless of actual consumption. Pricing does not include tax, gratuity, champagne toasts, or table service during dinner. Hosted bars are limited to a maximum of 6 hours. No shots, doubles, or neats are served at hosted bars. Bartender(s), bar set-up at the Gamble and/or Black Dragon Bar(s), and basic bar glassware are included. A gratuity and service fee of 20% and Town of Crested Butte sales tax of 9.4% will apply to the total invoice. Prices and menu items are subject to change at any time. Menu selections are due one month before the event.

non-alcoholic

Coke Diet Coke Sprite Ginger Ale	Red Bull Sugar-Free Red Bull
Club Soda Tonic Lemonade	Premium Sparkling Mineral Water
Orange, Grapefruit, Pineapple Juices	
\$3 each	\$4 each

For parties of fifty or more with a hosted bar, select non-alcoholic beverages from the menu are provided at no additional cost for all guests. For parties of fewer than fifty, non-alcoholic beverages are available to be hosted or purchased by guests on consumption, or for a flat, hosted fee of \$2 per guest for unlimited non-alcoholic beverages.

beer

domestic	\$6 can	craft	\$8 pint
Pabst Blue Ribbon		Irwin Teocalli Mexican Lager	
Coors Light Coors Banquet		Irwin Hazy IPA	
Miller High Life White Claw Hard Seltzer		Zuni Street Brewing Queen Kolsch	
		Irwin Amber's Lager	
		Select varies by season	

Listed prices do not include tax or service fees. Menu items and prices are subject to change at any time.



bar menu

wine

bar manager's picks

\$8 glass | \$26 bottle

includes at least 2 whites + 2 reds

house

\$9 glass | \$28 bottle

Campo Viejo Cava Brut
Mionetto Prestige Prosecco Brut

Barone Fini Pinot Grigio
Ruffino Lumina Pinot Grigio
Ferrari Carano Fume Blanc
Oyster Bay Sauv Blanc

Charles Smith Eve Chardonnay
Toad Hollow Chardonnay

Charles Smith Band of Roses Rosé
Chateau Campuget Tradition Rosé

Knotty Vines Pinot Noir
Love Noir Pinot Noir

Josh Cellars Cab Sauv Craftsman
Knotty Vines Cab Sauv
Robert Mondavi Private Select Cab Sauv

7 Moons Red Blend
Monte Antico Toscana
Mouton Cadet Red

premium

\$12 glass | \$42 bottle

Gratien & Meyer Cremant Loire Brut
Mionetto Avant-garde Prosecco Brut

Tenuta Polvaro Pinot Grigio
Jolivet Attitude Sauv Blanc
Kim Crawford Sauv Blanc

Chalk Hill Chard Sonoma Coast
Sea Sun Chard
Cave de Lugny Macon "Le Charme"

Fleurs de Prairie Languedoc Rosé
Justin Rosé

Acrobat Pinot Noir
Banshee Pinot Noir
Sea Sun Pinot Noir

Charles Smith Cab Sauv
Imagery Cab Sauv
Sebastiani Cab Sauv

Clos de Los Siete
Ogier Heritages Cotes du Rhone
Z Alexander Brown Red Blend

top-shelf

\$16 glass | \$56 bottle

Mumm Napa Blanc de Blanc
Mumm Napa Brut Prestige
Luc Belaire Brut Gold

Follow Pinot Grigio
Dry land Sauv Blanc
Groth Sauv Blanc

Girard Chardonnay
Mer Soleil Silver Chard (Unoaked)
Mer Soleil Chard Reserve
The Calling Chard
Rodney Strong Chard Chalk Hill

Cloud Chaser Rosé
Hampton Water Rosé

Raeburn Pinot Noir
Four Graces Pinot Noir
Latour Pinot Noir Bourgogne

Joseph Carr Cab Sauv
Rodney Strong Cab Sauv
Simi Cab Sauv

Conundrum Red
Il Palagio Roxanne Rosso
Ferrari Carano Siena

Listed prices do not include tax or service fees. Menu items and prices are subject to change at any time.



bar menu

liquor

house \$10
Svedka Vodka | Spring 44 Gin
Sauza Tequila | Bacardi Rum
Jim Beam Bourbon | Jack Daniel's Whiskey
Dewar's Scotch | Kahlúa | Juarez Triple Sec

premium \$12
Tito's Vodka
Hornitos Silver + Reposado Tequilas
Montanya Platino Rum | Makers Mark Bourbon
Jameson Irish Whiskey | Johnny Walker Black Label
Bailey's Irish Cream | Cointreau

top-shelf \$15
Ketel One Vodka | Grey Whale Gin
Tequila Ocho Tequila | Montanya Oro Rum
Knob Creek Rye | Basil Hayden Bourbon
Glenlivet 12 Year | Five Farms Irish Cream | Grand Marnier

Listed prices do not include tax or service fees. Menu items and prices are subject to change at any time.

cocktails

cocktails available | \$15

old fashioned

Bourbon, house-made demerara simple syrup, Angostura bitters, orange peel garnish

spiced whiskey sour

Cinnamon infused whiskey, house made sour mix, lemon wedge

dark + stormy

Rum, ginger beer, lime wedge

hemingway daiquiri

Rum, lime juice, simple syrup, lime wedge

tom collins

Grey Whale Gin, house-made demerara simple syrup, fresh lemon juice, soda, lemon wheel

rosemary gin + tonic

Gin, house-made rosemary simple syrup, tonic, lemon wedge

fresh margarita

Tequila, orange liqueur, fresh-squeezed lime + orange juice, house-made simple syrup, salted rim

paloma

Tequila, grapefruit juice, soda, lime wedge, salted rim

ranch water

Tequila, lime juice, simple syrup, topo-chico

earl grey vodka lemonade

Earl grey vodka, lemonade, soda

moscow mule

Vodka, lime juice, ginger beer with lime wedge

gimlet

Gin (or vodka), lime juice, house-made simple syrup, lime wedge

Up to two specialty cocktails from this list are included in the top-shelf per-person bar package. Specialty cocktails added to premium or house bar packages will be charged on consumption at \$15 per cocktail. If you would like our mixologists to design a custom cocktail for you, a meeting at least 8 weeks prior to your event is required. The Center does not accept cocktail recipes. (Add \$250 mixologist service fee. Custom cocktails are not included in any per-person bar packages. Pricing depends on ingredients, complexity, and availability and will be determined after your meeting with our mixologist.)



coronavirus policies

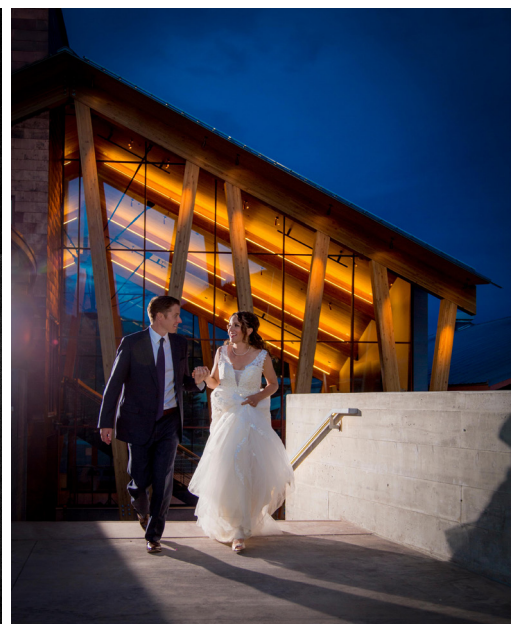
The Center is currently open for events in compliance with Gunnison County and Colorado state public health orders. Effective February 2022, Gunnison County moved to the “green” level on its “coronameter,” which removed all pandemic-related gathering restrictions as well as the mask mandate.

Masks are no longer required at the Center for the Arts, either indoors or outdoors, and events may operate at full capacity with no social distancing requirements. However, following County, State, and Federal recommendations, we do suggest that non-vaccinated individuals continue to wear masks indoors and socially distance as possible. Vaccination cards or proof of a negative COVID test are required for entry to events at the Center.

The Center is still taking some precautions against the spread of the coronavirus. Our HVAC system is extremely efficient and brings in outside air that circulates frequently through the building; we will also continue to run HEPA filters during events. Disposable masks and hand sanitizer for those who need it are also available at the Center. We have multiple outdoor spaces available to rent for those who still seek socially distanced gatherings, and, when weather and events allow, will open doors and windows to maximize outside airflow for indoor events. Our staff continues to follow a sanitation protocol for frequently touched surfaces.

We are in close communication with County Public Health Officials to determine any changes that need to be made to this operating plan.

Please let us know if you have any questions or concerns; our staff is committed to doing our part to ensure that you have a safe and healthy event at the Center!





preferred vendors

planners

- Stephanie Prater, Princess Productions: princessproductionsweddings-events.com
- Ciera Freson, Lucky Penny Events and Rentals: luckypenny.events
- Jamie Booth, Belleview Weddings and Events: belleviewevents.com
- Stephanie Ames, Alpenglow Events: alpengloweventsco.com
- Jacinda Mahan, Kefi Events: kefievents.com

photographers

- Alison White Photography: alisonwhitephotography.com
- Lydia Stern + T Judson, Mountain Magic Media: mountainmagicmedia.com
- Rebecca Ofstedahl, Third Eye Photography: thirdeyephotographycolorado.com
- Nathan Bilow Photography: nathanbilowphotography.com

rentals

- Heather Allyn, Sage Rentals: sagecb.com
- Stephanie Blewett, Alpenglow Events: alpengloweventsco.com
- Ciera Freson, Lucky Penny Events + Rentals: luckypenny.events/rentals

beauty

- Heather Perry, Industry Hair Studio: industryhairstudiocb.com
- Jess Gray, Velveteen Salon: velveteensalon.com
- Natalie Duke Beauty: nataliedukebeauty.com
- Leta Maunz, New Moon Salon: newmoonsalon.com
- Aubree Scarff, Gemstone Skincare and Services: gemstone-skincare.com

photo booths

- Brandon Cvilikas, CB Wanderbus: cbwanderbus.com

caterers

- David Wilkens, The Divvy: thedivvycrestedbutte.com
- Tim Egelhoff Chef Services: timegelhoff.com
- Dana Zobs, Crested Butte's Personal Chefs: crestedbuttespersonalchefs.com
- Denise and Kevin Reinert, Burnell's Food Truck: burnellsfarmhouse.com
- Matt Santor, Crested Butte Catering Company: crestedbuttecatering.com

florists

- Sarah Hausdoerffer, Bramble and Bloom: brambleandbloomfloral.com
- Heather Allyn, FIN + ALLY: finallyco.com
- Keli Massey, Misty Mountain Floral: crestedbutteflorist.com

desserts

- Danielle Riesz Gutter, Wildflour Sweets: wildfloursweets.com
- Meg Antonczyk, The Breadery: breaderycb.com
- Crumb de la Crumb: crumdelacrumbbake.com
- Alyssa Atzenbeck, Cake Me Away: cakemeawaycolorado.com



lucky penny events + rentals



industry hair studio



the breadery

photos by third eye photography



get in touch

tracy hastings
wedding coordinator

weddings@crestedbuttearts.org

970.349.7487 x 709

please note that Tracy works on a part-time basis and typically answers email inquiries and voicemails within 5 business days.

photo credits:

james ray spahn

andrew tower

choate house

third eye photography

christina cernik photography

chris bailey Photography

