



weddings 2024



center for the arts | 606 6th street | po box 1819 | crested butte co 81224 | 970.349.7487 | crestedbuttearts.org

tracy hastings
event manager

weddings@crestedbuttearts.org
970.349.7487 x 709



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.

inclusions

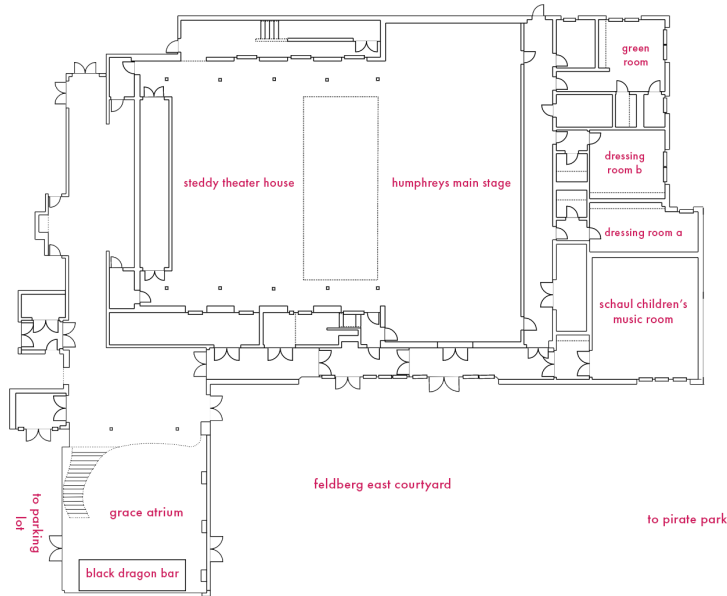
- Exclusive use of the Center for the Arts building from 8 am-midnight the day of your event (includes set-up and clean-up) for ceremony and reception or reception only. Spaces include:
 - Steddy Theater (seats up to about 200 for a reception)
 - Backstage spaces: Green Room, 2 Dressing Rooms, Catering 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 60 guests)
- Details meeting the week of the wedding with you, your planner, and any other relevant vendors

Due to our busy summer schedule, the Center is not able to accommodate wedding bookings during the month of July.

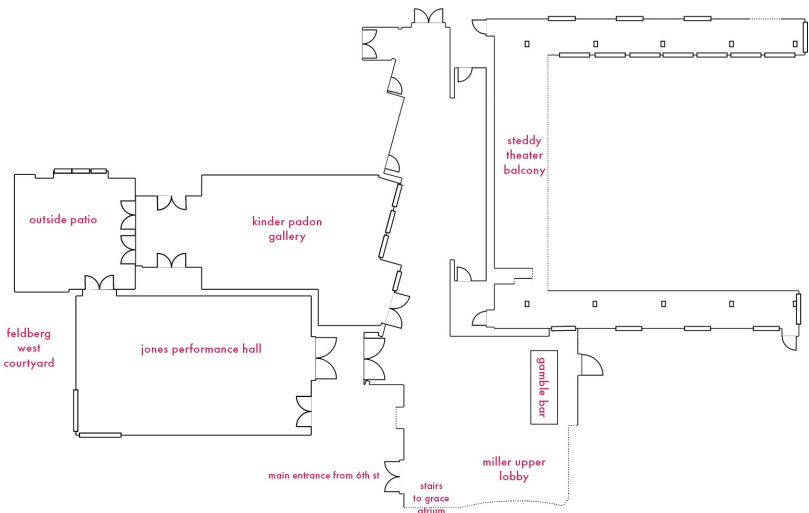


the center

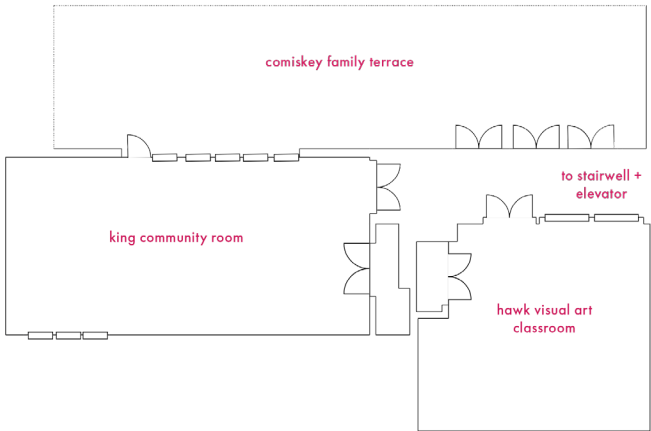
first floor



second floor



third floor





getting ready

dressing rooms (2)

Makeup mirrors with LED lights

Makeup counters

Adjacent single-stall bathrooms



green room

Washer + dryer

ADA accessible shower

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. *Pricing available upon request.*

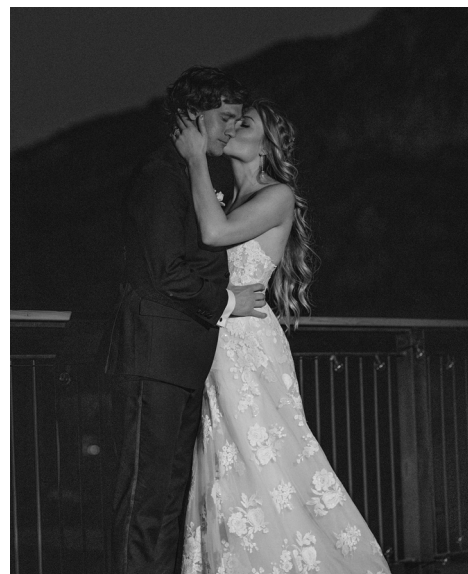
- Seasonal cheese + charcuterie platter from CB's Personal Chefs
- Ready room snack pack: assorted chips, trail mix, granola bars, sparkling water
- Mimosas: Bottles of bubbly and carafes of orange juice
- Bucket of Beer: Featuring local Irwin Brewing Co. beers



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.



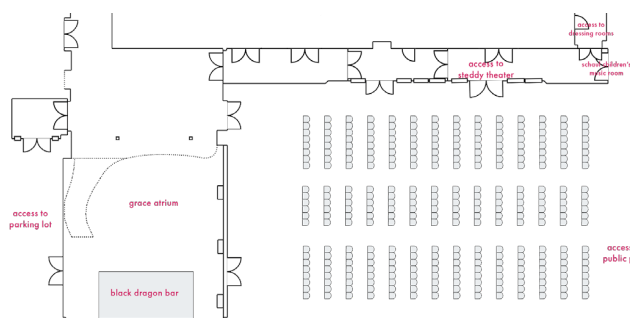


ceremony



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 Crest- ed 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

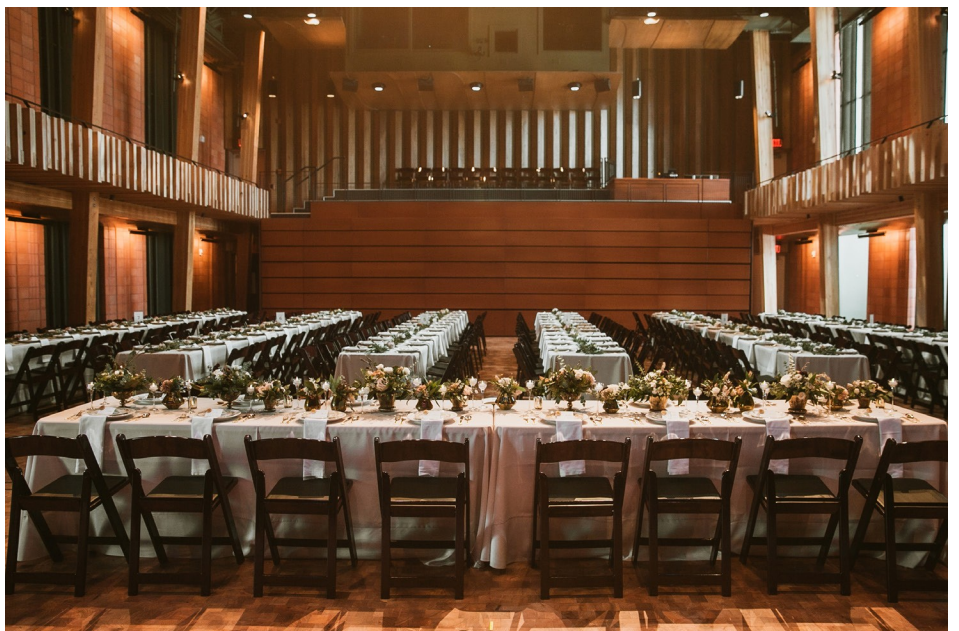
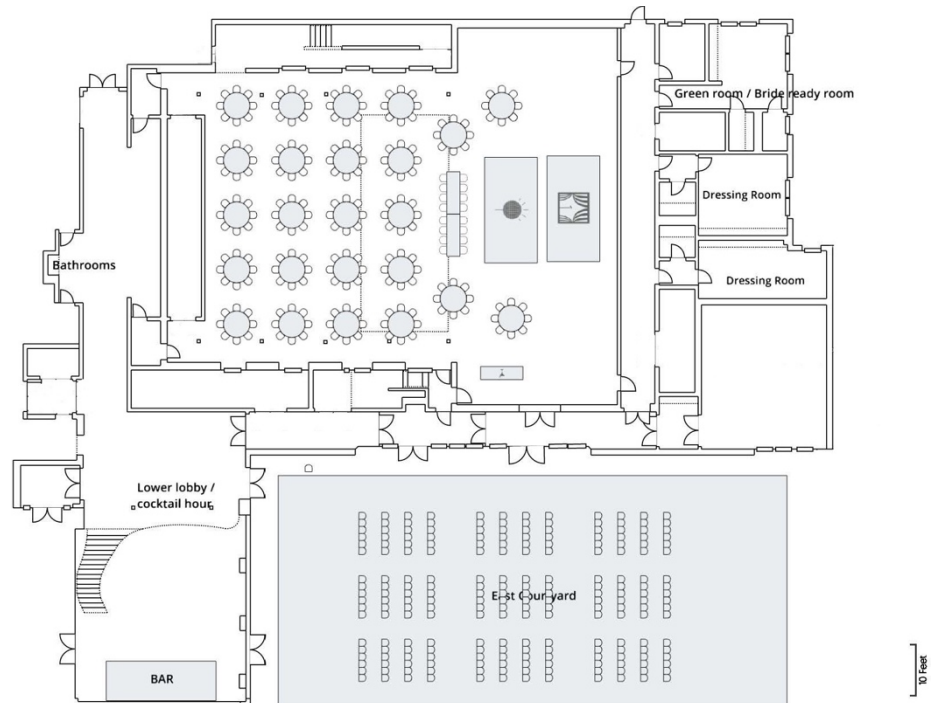
the steady theater

seated dinner: 300 | 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 300 guests (208 shown)
- Includes 28 moveable seats in the second-floor side balconies and 44 fixed seats in the center balcony





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 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

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

- Bartender*: \$35/hour
- Coat Check: \$40/hour
- Security: \$40/hour
- Tech Staff: \$50/hour

** 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. We just ask each caterer to provide a catering business license and proof of insurance.

bar

The Center holds a performing art on-premise liquor license, and is unable to allow you to bring in your own alcohol. The Center can furnish a full bar for your event including glassware and signature cocktails in premium & top shelf packages. As well as special-order beer or wine on a per case basis. We offer bar pricing by the bottle for premium & top shelf packages or by the glass/drink for house packages. The Center does not offer wholesale cost on any bar package or specialty order. A 22% gratuity will be added to all bar invoices.

planner

We 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
- Ability to show your slideshow on TVs throughout building
- 1 Center technician present during the duration of Event
- 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
- Basic dance floor lighting

live band tech package: pricing upon request

- 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

The Center allows bands/DJs to bring all 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-premises arts liquor license.

For hosted or partially hosted bars, a service fee of 22% 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 \$250 sales minimum per hour required for all hours of bar service. In addition, the Center does not permit guests to mix & match bar selections, e.g. two wines from the house category and two from the top shelf category

special orders:

- All beverages, alcoholic or otherwise outside of listed inventory are subject to special order policy as follows
- Special order beverages are available for purchase by the case only
- Per liquor license, guests may not take surplus special-order beverages off premise
- We are happy to calculate the approximate number of cases of special-order beverages needed based on other drink options and guest count
- Special orders apply to cans and bottles only. We are unable to accommodate special orders for keg beer, wine, and cocktails.

inclusions

- Basic bar glassware as available from the Center's inventory (rocks, pint, wine, and highball glasses)
- Approximately one bartender per 60 guests (depending on menu and guest count). You may hire additional bartenders for \$35 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 by the bottle or by the glass (dependent on package selection) or on a per-person basis. Per-person pricing applies to all attendees over 21 years of age. In addition, the Center is unable to offer a hosted bar up to a certain dollar amount.

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 (e.g. beer and wine hosted, cocktails available for purchase).
- The Center does not offer hosted bar packages up to a certain dollar amount.



bar menu

per-person pricing

		First 2 Hours	Each Subsequent Hour
Beer + Wine	House Beer	\$35	\$10
	House Wine (2 white, 2 red)		
	House Non-Alcoholic		
House Bar	House Beer	\$45	\$13
	House Wine (2 white, 2 red)		
	House Liquor		
	House Non-Alcoholic		
Premium Bar wine	House Beer	\$50	\$15
	Premium Wine (2 white, 2 red)		
	Premium Liquor		
	House Non-Alcoholic		
	Premium Non-Alcoholic		
Top-Shelf Bar	House Beer	\$65	\$18
	Top-Shelf Wine (2 white, 2 red)		
	Top-Shelf Liquor		
	House Non-Alcoholic		
	Premium Non-Alcoholic		

Per-person pricing is not negotiable and applies to each guest aged 21+. 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. A gratuity and service fee of 22% and Town of Crested Butte sales tax of 9.4% will apply to the total invoice. Prices and menu items are subject to change. Menu selections are due one month before the event.



bar menu

non-alcoholic

Coke | Diet Coke | Sprite | Ginger Ale
Club Soda | Tonic | Lemonade
Orange, Grapefruit, Pineapple Juices

\$4 each

Crestedbutcha Rotating Selection
Alcohol Free Seltzer
Gosling's Ginger Beer

\$6 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.

beer

can

24oz Pabst Blue Ribbon
24oz Coors Light
White Claw Hard Seltzer

\$10 can

draft

Lager
IPA
Amber/Brown

\$8 pint

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



bar menu

wine

House | \$10 glass

House wines are offered by the glass only

Angeline Chardonnay

Matua Sauvignon Blanc

Angeline Pinot Noir

Angeline Cabernet Sauvignon

Premium | \$60 bottle

Premium wines are offered by the bottle only.

All open bottles are accounted for.

Bravium Chardonnay

Anderson Valley

2020

Mer Soleil

Chardonnay

2021

Charles Krug Sauvignon Blanc

St. Helena

2022

Loveblock

Sauvignon Blanc

2022

Benton Lane Pinot Noir

Willamette Valley

2022

"M" Cabernet Sauvignon

Paso Robles

2019

Simi Cabernet Sauvignon

California

2021

Top Shelf | \$75 bottle

Premium wines are offered by the bottle only.

All open bottles are accounted for.

Chateau St. Jean Chardonnay

Carneros

2021

Groth Sauvignon Blanc

Napa Valley

2022

Patz & Hall Pinot Noir

Sonoma Coast

2018

Louis Latour Bourgogne

Pinot Noir

2021

"M" Cabernet Sauvignon

Paso Robles

2021

Chateau St. Jean Cabernet Sauvignon

Knights Valley

2021

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



bar menu

liquor

house

Svedka Vodka
Spring 44 Gin
Jimador Reposado Tequila
Bacardi Rum | Jim Beam
DeKuyper Orange Liqueur
\$10 each

premium

Tito's Vodka | Roku Japanese Gin
Herradura Silver & Reposado
Jack Daniel's Whiskey | Dewar's Scotch
Montanya Platino Rum | Johnny Walker Black Label
Baileys Irish Cream | Cointreau
\$12 each

top shelf

Grey Goose Vodka | Kyro Pink Gin
Espolon Blanco & Reposado | Montanya Oro Rum
Elijah Craig Bourbon | Rittenhouse Rye
Glenlivet 12 Year | Five Farms Irish Cream
Grand Marnier | Borghetti Coffee Liqueur
\$15 each

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

bubble service

- Bubble Service is available in addition to any of our bar packages.
- Bubble service is not included in any Bar Package.
- Champagne toasts are calculated for guests at a 2oz pour per guest.
- Champagne Tower
 - Available upon request
 - Numbers are set- guests will be charged per bottle for the tower itself as well as for any additional bottle opened for the accompanying toast.
- Any requests for specific type of Bubbles are subject to our special-order policies.
- Prices for Bubbles are per bottle only. Any open bottle will be included in the final bar invoice.

House Bubbles	Bar Manager's Choice	\$38/bottle
Premium Bubbles	Gratien & Meyer Cremant de Loire Brut	\$55/bottle
Top Shelf	Luc Belaire Brut Gold Sparkling Wine	\$96/bottle



bar menu

cocktails

cocktails available | \$15

dark + stormy

Bacardi Rum, ginger beer, lime wedge, Gosling's Dark Rum Float

fresh margarita

Tequila, orange liqueur, fresh-squeezed lime + orange juice, house-made simple syrup, salted rim. Optional Grand Marnier Float.

elderflower collins

Gin, St Germain, fresh lemon juice, soda, lemon wheel

ranch water

Silver tequila, lime juice, soda water

moscow mule

Vodka, lime juice, ginger beer with lime wedge

Two specialty cocktails are included in the top-shelf bar package. Specialty cocktails added to premium or house bar packages will be charged at \$15 per cocktail.

If you would like our Bar Manager to design a bespoke cocktail for you, a meeting at least 8 weeks prior to your event is required. The Center does not accept cocktail recipes. (Add \$250 specialty cocktail service fee. Bespoke 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 Bar Manager. Bespoke cocktails may be subject to increased service fees at the discretion of the Bar Manager).



illness policy

updated november 2023

IF YOU'RE SICK, STAY HOME

If you or any member of your party is feeling sick or has symptoms associated with COVID-19, flu, communicable disease or other illness please stay home, and do not come to the Center for the Arts.

Events may implement their own policies for attending their events and it is critical you check with the event you're attending or the event listing to see if any are in place.

ASSUMPTION OF RISK

You must follow all Center for the Arts policies, including health and safety policies and posted instructions while outside and inside of the venue.

An inherent risk of exposure to COVID-19 exists in any public place where people are present. COVID-19 is an extremely contagious disease that can lead to severe illness and death.

By entering the Center for the Arts you 1) acknowledge and voluntarily agree to assume all risks related to exposure to COVID-19 and all strains, mutations and variations thereof, whether known now or in the future, by virtue of your presence at the Center for the Arts and 2) are agreeing to all terms and conditions referred to on your ticket and including compliance with current health and safety policies. These policies are subject to change without notice.

As always, our requirements for entry are subject to change or reversal based on updated data that includes infection rates, transmission data, variant developments, as well as mandates or regulations from federal, state and/or local governments agencies and or instrumentalities.

Artists may require vaccination and/or a negative test on a show/event by show/event basis until further notice. Please continue to check our website for the most up to date information on each show/event.





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
- Rachael Gardner, Crested Butte Events: crestedbutteevents.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

- Leta Maunz, New Moon Salon: newmoonsalon.com
- Natalie Vierling Makeup: natalievierlingmakeup.com
- Aubree Scarff, Gemstone Skincare and Services: gemstone-skincare.com

photo booth

- Brandon Cvilikas, CB Wanderbus: cbwanderbus.com

caterers

- 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: crestedbuttecateringcompany.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
- Alyssa Atzenbeck, Cake Me Away: cakemeawaycolorado.com
- Rachael Coleman, Base Camp Bakery: colemansbakery50@gmail.com



get in touch

tracy hastings

event manager

weddings@crestedbuttearts.org

970.349.7487 x 709

photo credits:

james ray spahn

andrew tower

choate house

third eye photography

christina cernik photography

chris bailey Photography

