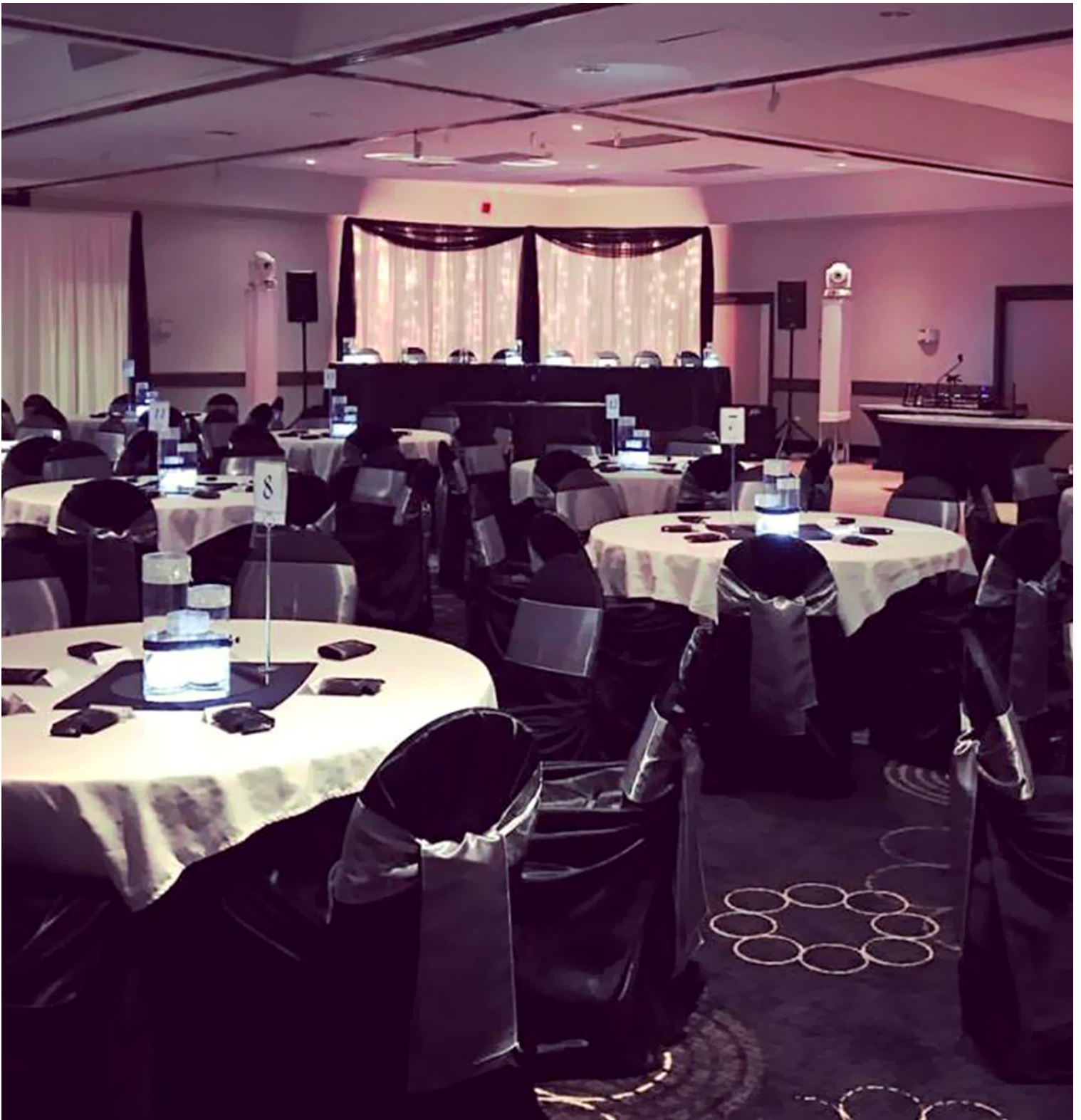




3130 Victoria Ave. Brandon, MB
Direct Line 204.726.1171

2017

Banquet and Catering Menu



GATHERING PLACE

With over 10,000 square feet of meeting space, Clarion Hotel & Suites is ideally suited for your next business or social function. Whether you require space for a meeting of five, or banquet facilities for 500, we can accommodate you.

Choose from the Regency Ballroom, Kensington Hall and Wellington Rooms.
Two hospitality rooms and our private boardroom.

LOFT PARTIES at HOUSTONS

The Loft located in the upper section of Houstons can be rented exclusively for your private function. The loft has two pool tables, a private bar, its own sound system, two - 12 projection TV's and seating for 50 people. A moveable sound barrier has been added to ensure quiet comfort for your guests. Clarion Hotel & Suites is the exclusive caterer for Houstons Loft and anything on the Clarion Hotel & Suites banquet menu can be catered to the Loft.

Why pay for the rental of a band, hassle of the liquor permit, security and serving personnel when booking your function. Let us take care of all the details so you can entertain your guests.

- Can be booked any day up until 9:30 pm
- No outside food or beverages can be brought into the Houstons Loft
- Guests arriving after 10pm will be required to pay the cover-charge
 - No one under the age of 18 will be permitted
 - \$200 Rental Fee

All details and bookings of the Loft at Houstons are taken by the Sales and Catering Manager of Clarion Hotel & Suites.

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SERVED BREAKFAST

EXECUTIVE BREAKFAST

Bacon, sausage links or ham, scrambled egg, breakfast potatoes, pancakes or French toast, fresh baked croissants.

FRENCH TOAST OR PANCAKES

Cinnamon French toast or Buttermilk pancakes served with 3 strips of bacon, whipped butter and Maple syrup.

CHEF'S BREAKFAST

Chef's omelete, 2 strips of bacon, 2 sausage links and hash browns, served with a warm croissant.

EGGS BENEDICT

Two poached eggs over back bacon on a toasted English muffin topped with Hollandaise sauce, served with hash browns or a fresh fruit cup.

BREAKFAST BUFFETS

THE DELUXE CONTINENTAL BUFFET

An assortment of muffins and other pastries (1 per person), cold cereal, fresh fruit and yogurt.

BREAKFAST BUFFET

Scrambled eggs or omelete, bacon, sausage, hash browns, assorted pastries, and a fresh fruit tray.

All Breakfasts include coffee, tea and orange juice.

BREAK TIME

Pastry or Muffin *(assorted)*

Croissant with Assorted Fruit Spreads

Gourmet Cookie

Nutri Grain Bar *(assorted)*

Whole Fresh Fruit

Ice Cream Bar

Mini Donuts *(assorted)*

Fresh Fruit Trays

International Cheese Platters

BEVERAGES

(48 hour pre-order)

Coffee or Tea

Juice *(assorted)*

Soft Drink *(assorted)*

Bottled Water

2% Milk *(250ml)*

Chocolate Milk *(250ml)*

Non-Alcoholic Punch *(per bowl)*

LUNCH BUFFETS

Minimum 20 guests. All lunch buffets include Chef's choice dessert, coffee and tea.

HOT LUNCH

The Hot Lunch Buffet includes your choice of Entrée, Chef's choice salads, starch and vegetable, pickle tray, lunch rolls, and a fresh fruit tray.

ENTREES

(Choice of one)

Teriyaki Chicken

Chicken Parmesan

Sweet & Sour Meatballs



Sliced Roast Beef with demi-glaze

Pork Loin with Mushroom Sauce

SOUP, SALAD, SANDWICH

Assorted cold sandwiches, a small variety of wraps, Dill pickles, Chef's choice soup, Italian tossed salad, Caesar salad and vegetables and dip.

WHAT A PIZZA

(3 slices per guest)

Assortment of thin crust pizzas with a variety of toppings, Chef's choice pasta, Caesar salad, Italian tossed salad and vegetables and dip.

PASTA BUFFET

Your choice of two pasta dishes, served with garlic bread sticks, Caesar salad, Italian tossed salad and a pickle tray.

PASTAS

(Choice of two)

Chicken Penné Alfredo



Beef Lasagna | Vegetarian Lasagna

Baked Spaghetti and Meatballs

Mushroom Ravioli

Penné Rose

LUNCHEONS

All luncheons include Chef's choice dessert, coffee and tea.



BEEF AND CHEDDAR KAISER

Thinly sliced roast beef with melted Cheddar cheese on a Kaiser bun. Served with Italian tossed salad.



THREE CHEESE LASAGNA

Meaty beef lasagna with rich tomato sauce, Mozzarella, Parmesan and cottage cheese. Served with Italian tossed salad and a wedge of garlic toast.

SOUP AND BUNWICH

Chef's choice soup of the day, served with Chef's choice topping on a Kaiser bun.

CHICKEN CLUBHOUSE WRAP

Seasoned chicken breast, with bacon, lettuce, tomato, cheddar cheese and mayonnaise all wrapped in a flour tortilla. Served with Italian tossed salad.

BACON & CHEDDAR CHICKEN BURGER

A chicken breast served with bacon, cheddar, lettuce, tomato, and mayonnaise on a Kaiser bun. Served with Italian tossed salad.

CHICKEN CAESAR SALAD

Romaine lettuce tossed in a creamy Caesar dressing with croutons, bacon bits and Parmesan cheese. Topped with a grilled chicken breast and a lemon wedge.



TACO SALAD

Mixed greens topped with Mexi-Ranch dressing, served in a taco bowl with fresh tomato, green onions, black olives, a three cheese blend, a grilled chicken breast, salsa and sour cream.

LUNCH ENTREES

All lunch entrées include Chef's choice potato, vegetables, your choice of dessert, coffee and tea.

CERTIFIED ANGUS BEEF® BRAND HOT BEEF SANDWICH

A generous portion of slowly roasted beef, served on a piece of French bread topped with a rich demi glaze.

CERTIFIED ANGUS BEEF® BRAND POT ROAST

A pot roast cooked over braised root vegetable and served with mashed potatoes in a Yorkshire Pudding bowl.

TERIYAKI CHICKEN

A seasoned chicken breast marinated in Teriyaki sauce, and grilled.

CHICKEN PARMIGIANA

A grilled, seasoned chicken breast topped with a rich tomato sauce, Mozzarella and Parmesan cheese.

MUSHROOM PORK CHOPS

Two centre cut pork chops seasoned and smothered in mushroom sauce.

ROAST PORK LOIN

Grade "A" pork loin seasoned and roasted in the oven and topped with a rich demi-glaze.

DESSERTS

(Choice of one)

Black Forest Cake | Carrot Cake | Strawberry Shortcake | Cherry Pie

SERVED DINNER SELECTIONS

All entrées are served with our signature bread basket, your choice of Italian tossed salad or Caesar salad, choice of starch, two vegetables, dessert, with coffee and tea.

Add a chef's soup to your meal for 1.50.

CHICKEN CORDON BLEU

A tender breast of chicken stuffed with ham and Swiss cheese.

ROAST PRIME RIB

We offer the finest prime rib slowly roasted to seal all natural juices.

MARINATED PORK LOIN

A succulent pork loin marinated in our chef's special blend of spices.



ROAST BARON OF BEEF

A generous portion of tender inside round Certified Angus Beef® Brand roast, served with a rich beef gravy.

BACON WRAPPED PORK TENDERLOIN

A 6oz. pork tenderloin wrapped in smoked bacon with a Red Bordeaux wine and mushroom reduction.

MANITOBA ROAST TURKEY

Slices of white and dark turkey with sage and onion dressing.

CHICKEN OSCAR

A 6oz. chicken breast topped with crab, baby shrimp, asparagus and Hollandaise sauce.

CHICKEN AND RIBS

A half rack of baby back ribs slow cooked in our Chef's BBQ marinade, served with a 4oz. chicken breast. Choose between BBQ or Honey Garlic sauce.

BABY BACK RIBS

Tender ribs slow cooked in our Chef's BBQ marinade, broiled and finished with your choice of BBQ or Honey Garlic sauce.

DILL SALMON

A mouthwatering 6oz salmon in our creamy dill sauce.

CERTIFIED ANGUS BEEF® BRAND TENDERLOIN

Beef tenderloin seasoned with herbs and spices, then cooked to medium well, accompanied by a rich demi-glaze.

CERTIFIED ANGUS BEEF® BRAND SIRLOIN

An 8oz. Certified Angus Beef® Brand sirloin steak seasoned and grilled to perfection.

STARCH

(choice of one)

Oven Roasted
White and Wild Rice
Baby Potatoes with Dill
Mashed Potatoes (Garlic or Regular)

FRESH VEGETABLES

(choice of two)

Mixed Vegetables Medley
Broccoli Au Gratin
Honey Glazed Carrots
Cauliflower Au Gratin
Asparagus (seasonal)

DESSERTS

(choice of one)

Strawberry Shortcake
Black Forest Cake
New York Cheesecake
Strawberry, Blueberry, Chocolate
Blueberry Crème Brûlée Martini
Chocolate Mousse Torte

THE ROYAL BUFFET

*The Royal Buffet is the "Show Stopper" of buffets. It offers a wide selection for all to enjoy.
Minimum 50 guests.*

CENTERPIECES CARVED BY THE CHEF

(Choice of one)

Certified Angus Beef® Brand Carved Oven Roast Beef
Country Glazed Ham
Oven Roasted Turkey with Dressing
Carved Manitoba Seasoned Pork Loin
Carved Slow Roasted Prime Rib
 New York Striploin Buffet

HOT ENTREE SELECTION

(Choice of two)

Sweet & Sour Pork | Glazed Teriyaki Chicken | Sweet & Sour Meatballs or Swedish Meatballs
Perogies | Cabbage Rolls | Roast Chicken

STARCH

(Choice of one)

Scalloped Potatoes
Mashed Potatoes
Oven Roasted Potatoes
Baby New Potatoes
White and Wild Rice

VEGETABLES

(Choice of two)

Honey Glazed Carrots
Broccoli Au Gratin
Fresh Mixed Vegetables
Asparagus (seasonal)
Broccoli and Mushrooms
Zucchini, Pepper Stir-Fry
Cauliflower Au Gratin

SALAD PRESENTATION

Fresh Tossed Salad | Potato Salad,
Marinated Vegetable Salad | Macaroni Salad
Coleslaw | Broccoli Salad

ASSORTMENT OF COLD TRAYS

Assorted Cold Cuts | Cheese Tray
Fresh Garden Vegetables | Pickle Tray

DESSERT ISLAND

Fresh Sliced Fruit Tray | Assorted Tortes, Cakes, Pies | Various Dainties | Selection of Cheesecakes
Dinner Rolls and Butter | Coffee and Tea

A minimum of 50 guests are required for the Royal Buffet. Extra hot items are available for a charge of \$3 per guest.

CHILDREN'S MEALS

All Children's meals are served with a Child's dessert and a beverage.

Cheese Pizza | Macaroni and Cheese | Chicken Fingers and Fries

CATERING

If you're planning a spring or summertime event, such as a golf tournament, outdoor wedding, or staff get-together, The Clarion Hotel & Suites would be pleased to be associated with your event. We will supply all cutlery, flatware and table linen for your event. From 25 to 500, our catering expertise can accommodate your function with experienced and well-trained serving personnel.

BBQ CHICKEN AND RIBS

(Minimum 25 Guests)

BBQ Chicken and Ribs

Fresh Tossed Salad | Potato Salad,
Coleslaw | Macaroni Salad | Bean Salad
Vegetable Tray | Pickle Tray

STARCH

(Choice of one)

Baked Potato | Mashed Potatoes
Oven Roasted Potatoes | Rice Pilaf

Honey Glazed Carrots
Corn on the Cob
Dinner Rolls and Butter

Assorted Dainties, Cake and Pies
Coffee and Tea

CHRISTMAS BUFFET

(Holiday Season Only -Minimum 25 Guests)

Roast Turkey and Stuffing

Swedish Meatballs
Perogies and Sour Cream
Garlic Smashed Potatoes
Fresh Mixed Vegetables

Dinner Rolls and Butter
Coleslaw | Tossed and Potato Salad
Assorted Dainties, Cake and Pies

Coffee and Tea

PREMIER DINNER BUFFET

(Minimum 25 Guests)

Tossed Salad
Two Chef's Choice Salads
Chef's Choice Starch and Vegetable
Pickle Tray | Dinner Rolls and Butter

ENTREE

(Choice of one)

Roast Pork Loin in Mushroom Sauce
Roast Chicken | Glazed Ham
 Sliced Roast Beef

HOT ITEM

(Choice of one)

Swedish Meatballs | Perogies
Cabbage Rolls | Teriyaki Chicken

Fresh Fruit Tray | Assorted Dainties
Coffee and Tea

RECEPTION AND TEA PACKAGES

CARVERIES

(priced per guest)

All carveries are accompanied by fresh buns and condiments.



Roast Beef

Roast Herb Pork Loin



Beef Tenderloin

APPETIZER ASSORTMENTS

(priced per dozen)

Hot Assortment A

Potato Bites | Chicken Wings | Fried Ravioli

Hot Assortment B

Mozza Sticks | Onion Rings | Buffalo Chicken Bites

Cold Appetizer Assortment

Devilled eggs | Cream Cheese Stuffed Strawberries
Crab Salad Crustini

Seafood Assortment

Bacon Wrapped Scallops | Smoked Salmon Canape | Breaded Shrimp

A LA CARTE

(priced per dozen)

Kabobs



Teriyaki Beef

Thai Chili Chicken

Sweet & Sour Pork

Assorted

Breaded Shrimps

Pot Stickers

Mozza Sticks

Jalapeño Poppers

Spinach Dip & Pita

Potato Skins

Shrimp Cocktail

Chicken Wings

Bacon Wrapped Scallops

Fried Ravioli

DIP PLATTERS

PUMPERNICKEL & SPINACH DIP

(served with dinner rolls)

THREE CHEESE CRAB DIP

(served with tortilla chips)

RECEPTION PLATTERS

(priced per guest)

INTERNATIONAL CHEESE PLATTERS

(served with crackers)

ANTIPASTO PLATE

FRESH FRUIT TRAY

RAW VEGETABLE AND DIP TRAY

CHOCOLATE FOUNTAIN

(served with fresh fruit)

ASSORTED DAINTIES

EVENING LUNCHESES COFFEE and TEA PACKAGES

Late Lunch

After 10:00 PM

Assorted Cold Cuts | Cheese Tray,
Pickle Tray, | Dinner Rolls | Coffee and Tea

Baked Ham

Available after 10:00 pm ONLY

Glazed Ham Served Hot | One Salad
Buns | Coffee and Tea

Pizza and Salad

Available after 10:00 pm ONLY

Hospitality Assortment

Pick two of the following:

Nachos and Salsa | Chips and Dip | Pretzels | Peanuts

Tea Luncheon 1

Assorted Sandwiches | Pickle Tray | Dainties | Coffee and Tea

Tea Luncheon 2

Assorted Sandwiches | Cheese Tray
Pickle Tray | Fruit Tray | Dainties | Coffee and Tea

SPECIALTY MENU

*All specialty entrées are served with, salad, dessert, coffee and tea.
Pricing available upon request.*

VEGETARIAN SELECTIONS

Grilled Portabella Steak

A plump Portabella steak drizzled with a balsamic reduction and Chef's choice of starch and vegetable.

Mushroom Ravioli

A mushroom blend of stuffed ravioli finished with a classic Alfredo Sauce.

Vegetable Stir-Fry

A lovely assortment of fresh vegetables, pan fried with extra virgin olive oil, ginger, garlic and Teriyaki sauce. Served on a bed of rice.

Vegetarian Tian

Layers of vegetable ratatouille, sautéed spinach and onions topped with a grilled portabella mushroom on a bed of rice.

Vegetable Strudel

Rice with a mixture of grilled vegetables wrapped in phyllo pastry and baked until golden.

GLUTEN FREE SELECTION

Ginger Beef Stir-Fry

Certified Angus Beef® Brand sirloin strips seared with fresh stir-fried vegetables, fresh ginger, garlic in extra virgin olive oil. Served on a bed of rice.

Gluten Free Pizza

A wonderfully light gluten free crust topped with Basil tomato sauce, Mozzarella cheese and two toppings of your choice.

Chicken Rose Pasta

A 4oz. chicken breast sautéed in extra virgin olive oil, fresh minced garlic and shallots. Tossed with gluten free pasta and Rose sauce.

VEGAN MEALS

Tofu Kabobs

Two tofu kabobs with vegetables broiled and seasoned with salt, pepper and extra virgin olive oil. Served with Chef's choice potato and vegetables.

Ginger Stir-Fry

A fresh assortment of vegetables stir-fried with zesty fresh ginger, garlic and extra virgin olive oil. Served on a bed of rice.

BANQUET BAR SERVICE

The Clarion Hotel & Suites uses only the finest quality mixes on all banquet bars, including: Regular and Diet Pepsi products, Clamato and Orange Juice, Caesar Spices, Wedges of Lemon and Lime, Ice, Glasses, Straws and Cocktail Napkins.

BANQUET BAR MENU

(Cash Bar, plus 7% PST & 5% GST) or (Host Bar, plus 7% PST, 5% GST & 15% gratuity)

Domestic Beer Regular Bar Brand Liquor

House Wine, by the glass

Liqueurs (1 oz.)

Spirit Coolers

ADDITIONAL BEVERAGES

Soft Drinks, by the glass

Non-Alcohol Punch (per bowl)

CASH BAR SERVICE

This arrangement is appropriate when drinks are to be sold on an individual basis. The Clarion Hotel & Suites will set up complete arrangements with no charge to the host or organization. For functions with bar sales less than \$350.00 there will be a bartender charge of \$20.00 per hour, with a minimum of 3 hours including 1 hour before and after the function.

HOST BAR SERVICE

This arrangement is appropriate when the Host provides the reception and is paying for the consumption of the guests. Should you wish this arrangement for your function, Clarion Hotel & Suites will set up complete arrangements with no additional charge to the host. For functions with bar sales less than \$350.00 there will be a bartender charge of \$20.00 per hour, with a minimum of 3 hours including 1 hour before and after the function.

Clarion Hotel & Suites allows only qualified Clarion Bartending staff to serve liquor at all functions. We recommend one bartender per 100 guests.

FROM OUR WINE CELLAR

WHITE WINE

Copper Ridge | Chardonnay - USA

Ernest & Julio Gallo | Sauvignon Blanc - USA

Pelee Island | Pinot Grigio - Canada

Barefoot | Pinot Grigio - USA

Apothic White | Winemakers Blend - USA

RED WINE

Copper Ridge | Merlot - USA

Ernest & Julio Gallo | Cabernet Sauvignon - USA

Pelee Island | VQA Merlot - Canada

Barefoot | Merlot - USA

Apothic Red | Winemakers Blend - USA

FRUIT WINE

Arbor Mist | USA

Please make your wine selection well in advance of the function as three weeks delivery may be required on some wines. If there is a special selection you would like for your function, all we require is the MLCC number and we would be happy to supply it for you. When ordering a special selection, we require a definite # of bottles you would like ordered and you will be charged for this agreed upon number of bottles.

When ordering wine for a table of eight we recommend one red and one white per table.

TIP

When trying to estimate alcohol consumption, average two drinks per person for the first hour and one drink per person for every hour afterwards.

OUR FACILITIES

AUDIO VISUAL EQUIPMENT

The Clarion Hotel & Suites will provide the following at no additional cost:

*One microphone • Standing podiums • Projection table • Extension cords/power bars • Telephone jack inputs • Coat racks
Ice water and glasses • Draped registration tables • Wastepaper baskets • 12 sections of carpeted risers • 4 sections of low carpeted risers*

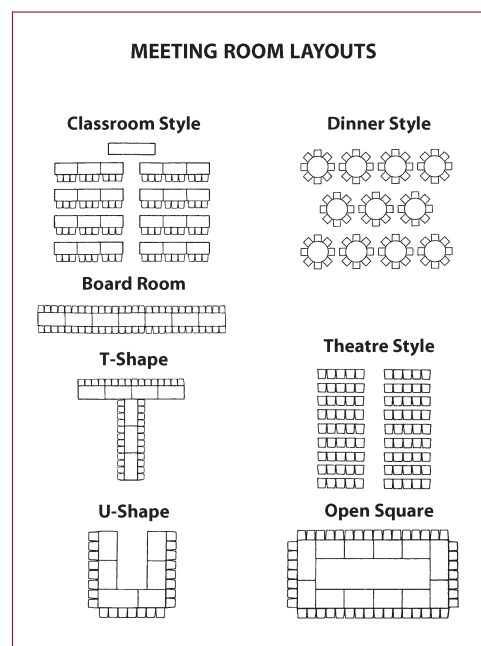
REGENCY AND KENSINGTON SPECIFICATIONS

REGENCY BALLROOM: Height 10' to beam | 12' to ceiling | Entrance 7'4" x 9'

KENSINGTON HALL: Height 10' 6" to ceiling | Entrance 7' x 10'

THE CLARION HOTEL & SUITES OFFERS THE FOLLOWING AUDIO/VISUAL SERVICES (Priced per item):

- High-speed Wireless Internet Service
- Extension Cord
- Flip chart Whiteboard and Markers
- Additional Microphone
- Speaker Phone (Includes Line)
- Screen
- TV/DVD Player
- Lapel/Wireless Microphone
- Data Projector
- Lap-top Computer
- Chair Cover and Sash



Re:Sound Fees – Artists and Record Companies (Subject to 5% GST)

Socan Fees – Music Composers, Authors and Music Publishers of Canada (Subject to 5% GST)

Capacity	Without Dance	With Dance
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

Capacity	Without Dance	With Dance
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

Room	Sq. Ft.	Size	Theatre Style	Classroom Style	Boardroom	U-Shape	Open Square	Reception	Reception No. Dance	Rental
Regency Ballroom	5,985	95'x 63'	700	325	•	•	•	350	400	\$2000
1 Section	896	28'x32'	60	24	30	37	44	•	40	\$375
2 Sections	1,792	28'x 64'	120	48	60	65	88	40	80	\$750
3 Sections	2,660	28'x95'	200	120	•	•	•	108	120	\$1000
4 Sections	4,032	63'x64'	300	180	•	•	•	160	150	\$1425
Kensington Hall	1,898	73'x26'	125	56	46	•	•	64	88	\$800
Kensington 1	676	26'x26'	40	20	20	20	24	•	32	\$400
Kensington 2	676	26'x26'	40	20	20	20	24	•	32	\$400
Kensington 3	546	21'x26'	35	20	20	20	24	•	24	\$350
Kensington 1&2	1,352	52'x26'	80	40	42	42	38	•	65	\$500
Kensington 2&3	1,222	47'x26'	70	40	42	42	38	•	65	\$500
Hospitality Rm (163 or 167)	432	18'x24'	25	16	20	12	16	•	24	\$350
Wellington Room	681	29'x23'	50	28	30	24	24	•	40	\$350
Boardroom	216	12'x18'	•	•	15	•	•	•	•	\$300
Kensington Boardroom	143	11'x13'	•	•	6	•	•	•	•	\$150

TERMS AND CONDITIONS

At Clarion Hotel & Suites, service is our number one commitment. Whether this is your first visit with us, or one of the many, you will find that our service is sincere and professional. With our spirit of co-operation, we take pride in ensuring that your event is truly outstanding. So relax in the comforts of Clarion Hotel & Suites, as we cater to your every need.

PRICES : Menu prices do not include PST, GST and 15% gratuity. Prices are also based per person unless otherwise stated. Prices agreed to upon a signed Banquet Function Sheet are binding.

FINAL CONFIRMATION : A guaranteed attendance must be given to the Sales Office 72 hours prior to the event. If no guarantee is given, then the number of guests indicated on the Function Sheet will be their final confirmed number. The charge will be either the guaranteed number, or the number attending, whichever is greater.

FOOD PREPARATION : Will be 2% above the guaranteed attendance.

ROOM ASSIGNMENT : Function rooms are assigned according to the anticipated number of guests. The Clarion Hotel & Suites reserves the right to re-assign rooms.

CLIENTS RESPONSIBILITY : Clients agree to be responsible and reimburse the hotel for any damages done during an event, including costs of excessive clean-up made necessary by the customer, guests, florists, decorators, or other outside agencies.

We request that no rice, confetti or open flames be used on the premises.

FOOD : All food items must be prepared by the Clarion Hotel & Suites. For health and safety purposes the hotel does not allow any food to leave the banquet facilities.

MENU SELECTION : Ten business days prior to the event on menu selection is required for your function. With prior arrangements most special diets can be arranged.

ALCOHOL : The Manitoba Liquor Control Commission Laws govern all functions. The hotel reserves the right to refuse the sale of alcoholic beverages at all times to anyone.

CONVENERS PROPERTY : The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel before, during or after your function, unless prior arrangements have been made.

PAYMENT : When direct billing has been approved, all payments will be due upon receipt. After 30 days the account will be considered past due. All other accounts must pay 100% of the event, 2 weeks prior to the event.

DEPOSIT : A \$500 deposit must be given at the time of booking. A booking is considered tentative until the deposit has been received.

30 DAY CANCELLATION : If the event is cancelled within 30 days of the scheduled date, then the deposit will be non-refundable. A full rental charge will apply if a deposit has not been made. The deposit may be transferable at the discretion of the Clarion Hotel & Suites.

OUR PERSONAL GUARANTEE TO YOU, THE CUSTOMER

- You will receive a telephone response from the Sales Office within two business hours.
- Meeting rooms will be available at the specified time on signed contract.
- Meeting room will be set up as specified on the signed contract.
- Coffee breaks and meals will be served on time as specified in the signed contract.
- Audio/visual equipment will be present and in proper working order.
- Your conference billing will be ready to review at an agreed upon time.
- Your food temperature. (Your cold food will be cold and hot food hot).
- All our staff are trained and professional.

\$500 BANQUET GUARANTEE

Our team will ensure all meetings are set up exactly as specified and all of our hotel's equipment functions correctly, all prearranged special requests are handled expertly, and all meal services are on time or you will receive up to 10% off that service to a maximum of \$500.