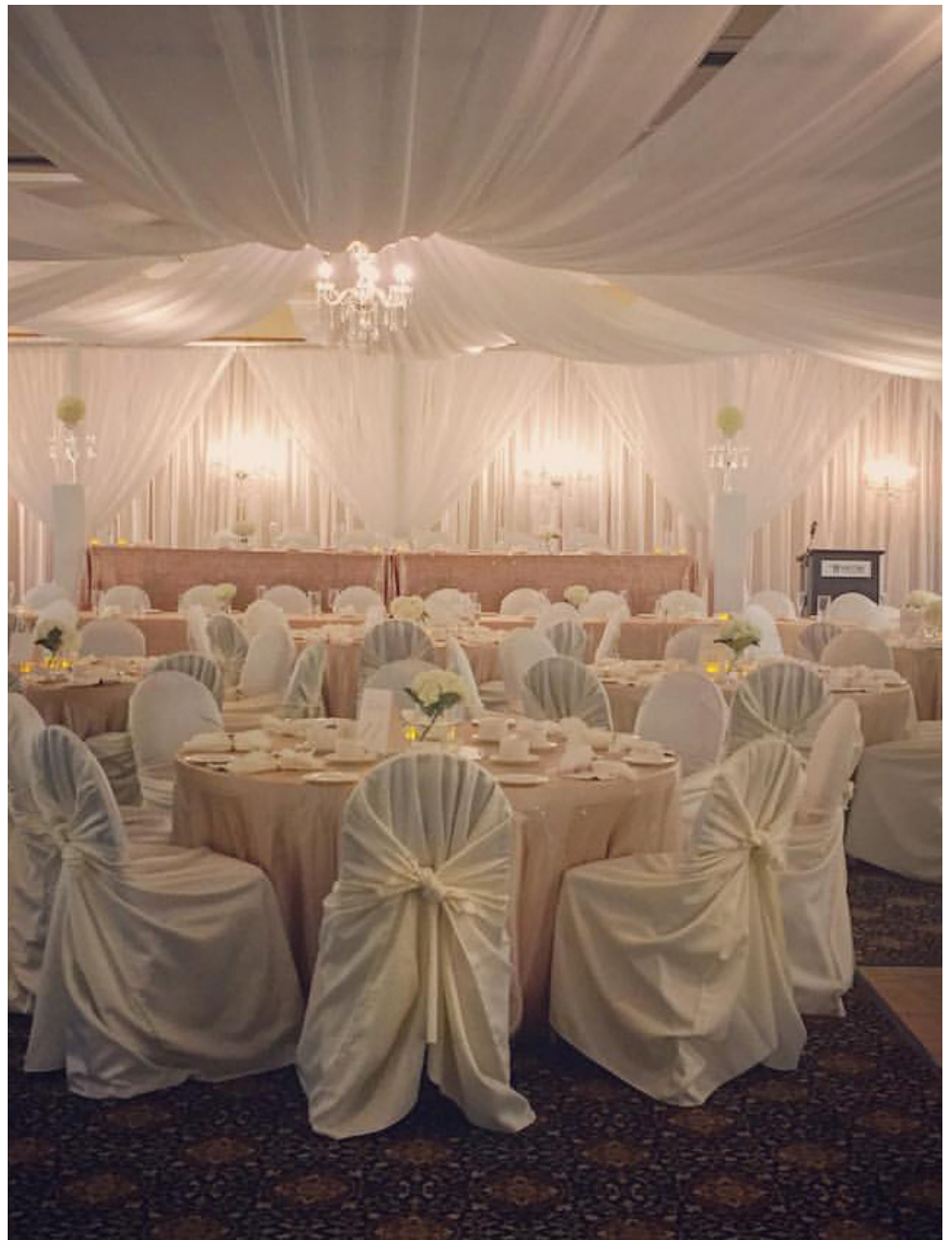


# Wedding Banquet Menu

Great Memories Start Here. 2017

3130 Victoria Ave. | 204.726.1171



# Celebrate

## Weddings

Celebrate your wedding with us and receive a Complimentary Guest Room for the bride and groom the night of the wedding.

Free Hospitality room for the entire weekend  
*(Friday evening, Saturday and Sunday morning, based on availability)*

Enjoy Complimentary Champagne for the head table.

Free silent auction prize *(for a social event)*

Use of a data projector and screen

Complimentary chair covers for head table

Celebrate your wedding with us and your 1st Anniversary is on us. *(weekend for 2 at any of our properties)*

*\*wedding must consist of 100 full meals or more.*

## Socials

Book your social at the Clarion Hotel & Suites to receive:

A Complimentary Banquet Room

A Silent Auction Prize

Ticket Printing

Coffee and Tea *(25 cups)*.

On Friday nights receive  
a Drink Rebate of \$0.50/drink

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For more information regarding these two packages, contact our Banquet Sales Department  
204.726.1171 or [chelseat@royaloakinn.com](mailto:chelseat@royaloakinn.com)

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## 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.

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#### 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

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## OFF-SITE CATERING EQUIPMENT RENTAL

Round or Eight Foot Tables \$7.50 each

Padded Chairs \$1.25 each

# 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**

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## APPETIZER ASSORTMENTS

*(priced per dozen)*

### Hot Assortment A

Potato Skins | 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

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## A LA CARTE

*(priced per dozen)*

### KABOBS



Teriyaki Beef

Sweet & Sour Pork

Thai Chili Chicken

### ASSORTED

Breaded Shrimps

Potato Skins

Pot Stickers

Shrimp Cocktail

Mozza Sticks

Chicken Wings

Jalapeño Poppers

Bacon Wrapped Scallops

Spinach Dip & Pita

Fried Ravioli

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## DIP PLATTERS

### PUMPERNICKEL & SPINACH DIP

*(served with dinner rolls)*

### THREE CHEESE CRAB DIP

*(served with tortilla chips)*

## RECEPTION PLATTERS

*(priced per guest)*

### INTERNATIONAL CHEESE PLATTER

*(served with crackers)*

### ANTIPASTO PLATE

### FRESH FRUIT TRAY

### RAW VEGETABLE AND DIP TRAY

### CHOCOLATE FOUNTAIN

*(served with fresh fruit)*

### ASSORTED DAINTIES

## EVENING LUNCHES 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.

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### 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.

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### 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

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### 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, The 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.

The 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*

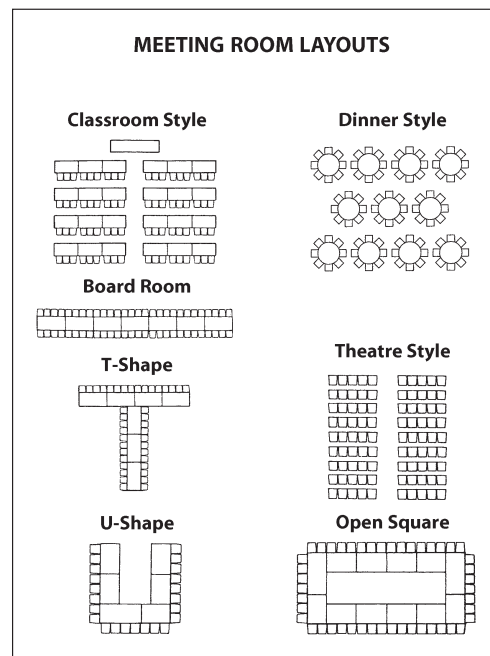
## REGENCY AND KENSINGTON SPECIFICATIONS

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)

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

### Socan Fees – Music Composers, Authors and Music Publishers of Canada

(Subject to 5% GST)

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 the 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 the 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.

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## 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.
- 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.