

2019

Banquet and Catering Menu



Clarion
Hotel & Suites®

CHOICE
HOTELS™

3130 Victoria Ave. Brandon, MB
Direct Line 204.726.1171

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 two 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 19.00

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

FRENCH TOAST OR PANCAKES 18.00

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

CHEF'S BREAKFAST 19.00

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

EGGS BENEDICT 20.00

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 19.00

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

BREAKFAST BUFFET 20.00

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

All Breakfasts include coffee, tea and orange juice.

All prices subject to applicable taxes and %15 Gratuity

BREAK TIME

Pastry or Muffin (assorted)	4.50
Croissant with Assorted Fruit Spreads	4.50
Gourmet Cookie	3.50
Nutri Grain Bar (assorted)	3.50
Whole Fresh Fruit	3.50
Ice Cream Bar	4.50
Mini Donuts (assorted)	4.50
Fresh Fruit Trays	5.25/guest
International Cheese Platters	5.25/guest

BEVERAGES

(48 hour pre-order)

Coffee or Tea	2.95/cup
Juice (assorted)	3/can
Soft Drink (assorted)	3/can
Bottled Water	3
2% Milk (250ml)	3.75
Chocolate Milk (250ml)	3.75
Non-Alcoholic Punch (per bowl)	50

All prices subject to applicable taxes and %15 Gratuity

LUNCH BUFFETS

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

HOT LUNCH 25.50

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

Swedish Meatballs



Sliced Roast Beef with demi-glaze

Pork Loin with Mushroom Sauce

SOUP, SALAD, SANDWICH 21.50

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

WHAT A PIZZA 21.50

(3 slices per guest)

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

PASTA BUFFET 21.50

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

PASTAS

(Choice of two)

Chicken Penné Alfredo



Beef Lasagna | Vegetarian Lasagna

Baked Spaghetti and Meatballs

Mushroom Ravioli

Penné Rose

All prices subject to applicable taxes and %15 Gratuity

LUNCHEONS 21.75

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.

BACON & CHEDDAR CHICKEN BURGER

A chicken breast served with bacon, cheddar, lettuce, tomato, and mayonnaise 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.

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.

SOUP AND BUNWICH

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



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.

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.

LUNCH ENTREES 25.00

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.

CHICKEN PARMIGIANA

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

CERTIFIED ANGUS BEEF® BRAND POT ROAST

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

MUSHROOM PORK CHOPS

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

TERIYAKI CHICKEN

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

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

All prices subject to applicable taxes and %15 Gratuity

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 42.00

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

ROAST PRIME RIB 45.00

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

MARINATED PORK LOIN 42.00

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



ROAST BARON OF BEEF 42.00

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

BACON WRAPPED PORK TENDERLOIN 42.00

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

MANITOBA ROAST TURKEY 42.00

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

CHICKEN OSCAR 42.00

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

CHICKEN AND RIBS 44.00

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 44.00

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

DILL SALMON 42.00

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
Seasonal Berry
Blueberry Crème Brûlée Martini
Chocolate Mousse Torte

All prices subject to applicable taxes and %15 Gratuity

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 48.50

Country Glazed Ham 47.00

Oven Roasted Turkey with Dressing 48.50

Carved Manitoba Seasoned Pork Loin 47.00

Carved Slow Roasted Prime Rib 53.00



New York Striploin Buffet 53.00

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

VEGETABLES

(Choice of two)

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

SALAD PRESENTATION

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

ASSORTMENT OF COLD

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 11 | Macaroni and Cheese 11 | Chicken Fingers and Fries 11

All prices subject to applicable taxes and %15 Gratuity

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

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

49.50

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

44.50

PREMIER DINNER BUFFET

(Minimum 25 Guests)

Tossed Salad
Two Chef's Choice Salads
Chef's Choice Starch & 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

44.50

All prices subject to applicable taxes and %15 Gratuity

RECEPTION AND TEA PACKAGES

CARVERIES

(priced per guest)

All carveries are accompanied by fresh buns and condiments.



Roast Beef 13.50

Roast Herb Pork Loin 13.50



Beef Tenderloin 20

APPETIZER ASSORTMENTS

(priced per dozen)

Hot Assortment A 22

Potato Bites | Chicken Bites | Fried Ravioli

Hot Assortment B 20

Mozza Sticks | Onion Rings | Buffalo Chicken Bites

Cold Appetizer Assortment 23

Devilled eggs | Cream Cheese Stuffed Strawberries
Crab Salad Crustini

Seafood Assortment 23

Bacon Wrapped Scallops | Smoked Salmon Canape
Breaded Shrimp

A LA CARTE

(priced per dozen)

Kabobs



Teriyaki Beef 23

Sweet & Sour Pork 23

Thai Chili Chicken 23

Assorted

Breaded Shrimps 22

Potato Skins 26

Pot Stickers 16

Shrimp Cocktail 24

Mozza Sticks 16

Chicken Wings 19

Jalapeño Poppers 16

Bacon Wrapped Scallops 22

Spinach Dip & Pita 18

Fried Ravioli 18

DIP PLATTERS

PUMPERNICKEL & SPINACH DIP 4.75/guest

(served with dinner rolls)

THREE CHEESE CRAB DIP 4.75/guest

(served with tortilla chips)

RECEPTION PLATTERS

(priced per guest)

INTERNATIONAL CHEESE PLATTERS 5.25 (served with crackers)

ANTIPASTO PLATE 6

FRESH FRUIT TRAY 5.25

RAW VEGETABLE AND DIP TRAY 5.25

CHOCOLATE FOUNTAIN 9

(served with fresh fruit)

ASSORTED DAINTIES 4.50/guest

EVENING LUNCHESES

COFFEE and TEA PACKAGES

Late Lunch 6/guest

After 10:00 PM

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

Baked Ham 7/guest

Available after 10:00 pm ONLY

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

Pizza and Salad 6/guest

Available after 10:00 pm ONLY

Hospitality Assortment 10/basket

Pick two of the following:

Nachos and Salsa | Chips and Dip
Pretzels | Peanuts

Tea Luncheon 1 12.50/guest

Assorted Sandwiches | Pickle Tray | Dainties
Coffee and Tea

Tea Luncheon 2 14.50/guest

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

All prices subject to applicable taxes and %15 Gratuity

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.

All prices subject to applicable taxes and %15 Gratuity

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)

	CASH BAR (plus 13% tax)	HOST BAR (plus 13% tax & 15% gratuity)
Domestic Beer	5.53	4.85
Regular Bar Brand Liquor	5.53	4.85
House Wine, by the glass	5.53	4.85
Liqueurs (1 oz.)	5.54	4.85
Spirit Coolers	6.42	5.63

ADDITIONAL BEVERAGES

Soft Drinks, by the glass	2.25
Non-Alcohol Punch (per bowl)	50.00

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	27
Ernest & Julio Gallo Sauvignon Blanc - USA	27
Pelee Island Pinot Grigio - Canada	28
Barefoot Pinot Grigio - USA	29
Apothic White Winemakers Blend - USA	42

RED WINE

Copper Ridge Merlot - USA	27
Ernest & Julio Gallo Cabernet Sauvignon - USA	27
Pelee Island VQA Merlot - Canada	28
Barefoot Merlot - USA	29
Apothic Red Winemakers Blend - USA	42

FRUIT WINE

Arbor Mist USA	27
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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

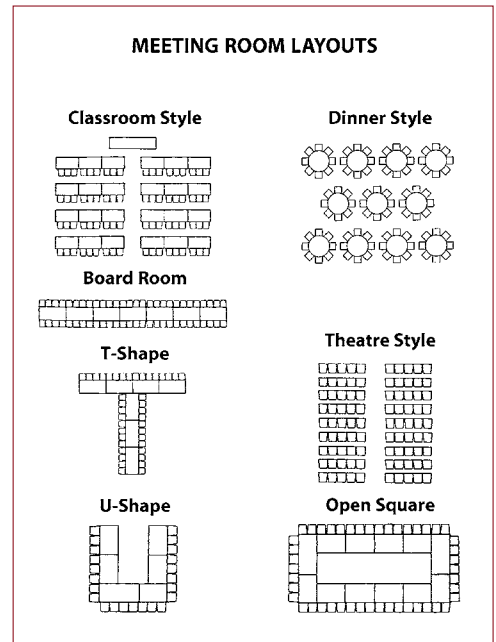
REGENCY AND KENSINGTON SPECIFICATIONS

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	\$2200
1 Section	896	28'x32'	60	24	30	37	44	•	40	\$500
2 Sections	1,792	28'x 64'	120	48	60	65	88	40	80	\$850
3 Sections	2,660	28'x95'	200	120	•	•	•	108	120	\$1150
4 Sections	4,032	63'x64'	300	180	•	•	•	160	150	\$1550
Kensington Hall	1,898	73'x26'	125	56	46	•	•	64	88	\$900
Kensington 1	676	26'x26'	40	20	20	20	24	•	32	\$475
Kensington 2	676	26'x26'	40	20	20	20	24	•	32	\$475
Kensington 3	546	21'x26'	35	20	20	20	24	•	24	\$475
Kensington 1&2	1,352	52'x26'	80	40	42	42	38	•	65	\$575
Kensington 2&3	1,222	47'x26'	70	40	42	42	38	•	65	\$575
Hospitality Rm (163 or 167)	432	18'x24'	25	16	20	12	16	•	24	\$425
Wellington Room	681	29'x23'	50	28	30	24	24	•	40	\$425
Boardroom	216	12'x18'	•	•	15	•	•	•	•	\$375
Kensington Boardroom	143	11'x13'	•	•	6	•	•	•	•	\$200

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.