

Clarion® Catering and Banquet Menu

Clarion helps people come together.





BY CHOICE HOTELS

The Clarion Hotel of Federal Way

31611 20th Ave South | Federal Way, WA 98003 Hotel 253-941-6000 ext 40 gm.wa214@choicehotels.com



BREAKFAST Let's start the day right.







Buffet Selections

The Sunrise Breakfast Buffet \$12.95 per person

(minimum of 20 people)

- Breakfast Pastries
- Fluffy Scrambled Eggs
- · Bacon and Sausage
- Home Style Breakfast Potatoes
- An Assortment of Freshly Sliced Fruit
- Orange and Apple Juice
- Freshly Brewed Coffee and Decaffeinated Coffee
- An Assortment of Hot Teas

The Continental Buffet \$11.95 per person

(minimum of 20 people)

- Breakfast Pastries
- Fresh Bagels
- Strawberry Cream Cheese
- Regular Cream Cheese
- An Assortment of Jellies and Jams
- Individual Fruit Yogurts
- An Assortment of Freshly Sliced Fruit
- Whole Apples and Bananas
- Orange and Apple Juice
- Freshly Brewed Coffee and Decaffeinated Coffee
- An Assortment of Hot Teas

The Deluxe Sunrise Buffet Breakfast

\$13.95 per person

- (minimum of 20 people)
 - Breakfast Pastries
 - An Assortment of Freshly Baked Donuts
 - Scrambled Eggs Denver Style
 - Bacon and Sausage
 - Home Style Breakfast Potatoes
 - An Assortment of Freshly Sliced Fruit
 - Individual Fruit Yogurts
 - Orange and Apple Juice
 - Freshly Brewed Coffee and Decaffeinated Coffee





All Served Entrees Include Your Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Orange or Apple Juice.

Plated Breakfast Selections

Sunrise Plated Breakfast \$8.95 per person Fluffy Scrambled Eggs, Home Style Breakfast Potatoes, and Your Choice of Bacon, Sausage, or Ham

Steak and Eggs \$11.95 per person A 5 Ounce Breakfast Sirloin, Served With Home Style Potatoes and Fluffy Scrambled Eggs

Country Breakfast Scramble \$11.95 per person Scrambled Eggs Denver Style, Served on Home Style Breakfast Potaces and Covered with Country Style Gravy

Old Fashioned Biscuits and Gravy Breakfast \$9.95 per person 2 Biscuits, Covered in Country Style Gravy, Served with Sausage Links and Fluffy Scrambled Eggs









BREAKS & SNACKS A little of this and a little of that.







Productive meetings require thoughtful breaks with snacks and beverages to recharge.

Morning Breaks

Assorted Pastries Freshly Baked Donuts Fresh Bagels with Assorted Cream Cheeses Freshly Baked Cookies An Assortment of Freshly Sliced Fruits \$24.00 per Dozen \$24.00 per Dozen \$30.00 per Dozen \$20.00 per Dozen \$50.00 per Tray

Beverages

Assorted Soft Drinks Bottled Water Freshly Brewed Coffee Freshly Brewed Decaffeinated Coffee Assorted Hot Teas with Wedges of Lemon Orange or Apple Juice Freshly Brewed Iced Tea Lemonade \$1.50 Each \$1.50 Each \$20.00 per Pot \$20.00 per Pot \$20.00 per Pot \$12.50 per Carafe \$12.50 per Carafe





Mid-Afternoon Breaks

Freshly Baked Brownies Granola Bars An Assortment of Seasonal Whole Fruit An Assortment of Chips and Pretzels An Assortment of Candy Bars Tortilla Chips and Melon Salsa with Fresh Cilantro \$24.00 per Dozen \$2.00 Each \$1.25 Each \$1.50 Each \$2.00 Each \$22.00 per Order



Cookie Corner \$5.95 per person

- An Assortment of Freshly Baked Cookies
- Assorted Sodas and Bottled Water
- Freshly Brewed Coffee and Decaffeinated Coffee
- An Assortment of Hot Teas

Sweet & Salty \$7.95 per person

- Assortment of Chips and Pretzels
- Assorted Penny Candies
- Assorted Sodas and Bottled Water
- Freshly Brewed Coffee and Decaffeinated Coffee
- An Assortment of Hot Teas







LUNCH Time to refuel and recharge.







Lunch Buffet Selections

Served With an Assortment of Sodas, Bottled Water, and Chef's Choice Dessert

Deli Buffet \$13.95 per person

(minimum of 15 people)

- Tossed Green Salad with Three Types of Dressing
- Potato Salad
- An Assortment of Freshly Baked Breads
- Sliced Roast Beef, Ham, Turkey, Cheddar, and Swiss Cheese
- Mustard, Mayonaise, Cut Horseradish, Tomatoes, Lettuce, and Pickles
- Chef's Choice Dessert

Chicken Fajitas Buffet \$16.95 per person

(minimum of 15 people)

- Tossed Green Salad with Three Types of Dressing
- Grilled and Sliced Breast of Chicken Marinated in Fajita Sauce
- Sauteed Onions and Peppers Marinated in Fajita Sauce
- Wild Rice and Refried Beans
- Lettuce, Tomatoes, Onions, Shredded Cheese, Sour Cream, Guacamole
- Warm Corn and Flour Tortillas
- Chef's Choice Dessert

Taste of Italy Buffet \$15.95 per person

(minimum of 15 people)

- Tossed Green Salad with Three Types of Dressing
- Sauteed Seasonal Vegetables with Olive Oil and Fresh Garlic
- Marinara Sauce and Alfredo Sauce
- Grilled and Sliced Herbed Breast of Chicken
- Meatballs
- Penne Pasta and Linguini
- Freshly Baked Garlic Bread
- Chef's Choice Dessert





Box Lunch Selections

Served with a Soda (or a Bottled Water), and a Chef's Choice Dessert

Healthy Salad Boxed Lunch \$8.95 per person

Tossed Green Salad, An Assortment of Fresh Vegetables, Diced Breast of Turkey, Feta Cheese, and a Garlic BreadStick. Served With Your Choice of Dressing.

Turkey and Cheddar Roll-Up Boxed Lunch \$10.95 per person

Crisp Lettuce, Fresh Tomato, Sliced Breast of Turkey, Sliced Cheddar Cheese, and Ranch Wrapped in a King Sized Tortilla, Served with Assorted Chips. Make it a Ham and Swiss Roll-Up - \$10.95 per person Make it a Roast Beef and Cheddar Roll-Up - \$11.95 per person Make it a Chicken Caesar Roll-Up - \$11.95 per person

Hot Lunch Selections

Served with Tossed Green Salad and Choice of Dressings, Chef's Choice Dessert, Assorted Sodas and Bottled Water

Broiled Filet of Salmon \$16.95 per person

Wild Salmon with Lemon Dill Butter Served on a Bed of Wild Rice with Sauteed Seasonal Fresh Vegetables

Breast of Chicken with Mild Curry and Grilled Apples \$14.95 per person Grilled Breast of Chicken Covered in our Signature Mile Curry Cream Sauce and Topped with Grilled Apples. Served with Rice and Vegetables.

The Clarion Burger \$11.95 per person

A Quarter Pound Burger, with Bacon, Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, and Mayonaise. Served with Fries

Crisp Romaine Lettuce, Parmesan Cheese, and Croutons Tossed in a Creamy Caesar Dressing

Crisp Romaine Lettuce, Parmesan Cheese, and Croutons Tossed in a Creamy Caesar Dressing and Topped with Sliced and Grilled Breast of Chicken.









RECEPTIONS Mix and Mingle.







Hot Hors d'oeuvres

Priced per 50 Pieces (Minimum Order). Served With Appropriate Condiments.

Quesadilla Triangles (Chicken and Cheddar)	\$80.00
Chicken Tenders	\$80.00
Jalapeno Poppers	\$90.00
BBQ Meatballs	\$70.00
Bacon Wrapped Chestnuts in BBQ Sauce	\$90.00
Variety of Egg Rolls	\$70.00
Breaded Mushrooms	\$55.00
BBQ Chicken Wings	\$75.00
Chicken and Beef Taquitos	\$80.00

Cold Hors d'oeuvres

Priced per Tray (Each Tray Serves Approximately 25 People)

Fresh Vegetable Crudites	\$100.00
Assorted Finger Sandwiches	\$150.00
Assorted Domestic Cheeses and Crackers	\$140.00
Assorted Imported Cheeses and Crackers	\$160.00
Assorted Cheeses and Meats with Crackers	\$180.00
Smoked Salmon Display	\$200.00



Stations

1 Hour Service (Minimum of 25 people)

Carved Roasted Turkey Breast

Served with a Turkey Demi, Warm Rolls, Cranberry Relish, and Condiments \$9.00 per person

Carved Top Round of Beef

Served with Au Jus, Warm Rolls, Cut Horseradish Sauce, and Condiments. \$10.00 per person

Whole Suger Cured Ham

Carved by the Chef and Served with Honey Mustard Sauce and Warm Rolls \$9.00 per person

Slow Roasted Prime Rib

Served with Au Jus, Warm Rolls, Cut Horseradish Sauce, and Condiments \$11.00 per person





Displays

Cheese Board

A Selection of Domestic Cheeses, Served with Assorted Crackers and Fresh Grapes \$6.00 per person

Fresh Seasonal Fruit and Berries

An Assortment of Melons, Pineapple, and Seasonal Fruits with Strawberries and a Bowl of Vanilla Yogurt \$6.00 per person

Southern Fried Chips and Dip

Colorful Fried Tortillas and a Fresh Melon and Cilantro Salsa \$3.00 per person

Dessert Station

Enjoy an Assortment of New York Style Cheesecake, Lemon Bars, Chocolate Chip Cookies, Brownies, Chocolate Cake, and Carrot Cake \$8.50 per person



Attendant Fee: up to 30 Guests - \$40.00 Attendant Fee: 31 or More Guests - \$60.00



DINNER Enjoy the evening, celebrate the day.







Our Dinner Buffets Include Warm Dinner Rolls and Butter, Chef's Choice Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, and An Assortment

Classic Dinner Buffet

(minimum of 20 people)

Salads (choose two)

- Tossed Green Salad with Three Types of Dressing
- Homemade Old Fashioned Potato Salad
- Zesty Italian Pasta Salad
- Grilled Vegetable Platter with a Balsamic Vinegar Reduction
- Caesar Salad with Roasted Garlic Croutons

Accompaniments (choose two)

- Homestyle Mashed Potatoes with Gravy
- Oven Roasted Potatoes
- Wild Rice Pilaf
- Sauteed Seasonal Vegetables
- Honey Glazed Carrots
- Green Beans in Creamy Mushroom Sauce with Onions

Entrees

- Coconut Curry with Breast of Chicken
- Breast of Chicken di Limon
- · Pork Loin with an Assortment of Mushrooms
- Honey Baked Ham
- Fettucini Alfredo with Chicken or Shrimp
- Pasta Marinara with Meatballs
- Pasta Primavera
- Beef Stroganoff
- Old Fashioned Fried Chicken
- A Selection of Chef's Choice Desserts

Two Entrées Selection: 25.00 per person Three Entrées Selection: 30.00 per person

The Ultimate Buffet

(minimum of 20 people)

Salads and Appetizers (choose two)

- Fresh Seasonal Fruit Salad
- Marinated Vegetable Salad
- Crisp Vegetable Crudites
- Citrus Caesar Salad
- A Display of Domestic Cheeses and Crackers
- Antipasto

Accompaniments (choose two)

- Sauteed Seasonal Vegetables
- Oven Roasted Red Potatoes
- Wild Rice Pilaf
- · Homestyle Mashed Potatoes with Gravy
- · Baked Potatoes with Condiments

Chef Carved Oven Roasted Prime Rib of Beef with Au Jus and Cut Horseradish Sauce

Additional Entrees

- Chicken di la Crema
- Chicken di la Lemone
- · Roast Turkey Breast with Stuffing
- Chicken Cordon Bleu
- Pasta de la Creme Supreme
- A Selection of Chef's Choice Desserts

Two Entrées Selection: 32.00 per person Three Entrées Selection: 37.00 per person

10

All Dinner Entrees Are Served with a Tossed Green Salad, Warm Rolls and Butter, and Chef's Choice Dessert. Freshly Brewed Coffee, Decaffeinated Coffee, and an Assortment of Hot Teas are Provided.

Plated Dinner Selections

Coconut Curry with Breast of Chicken and Grilled Apples \$22.00 per person

Coconut Curry Sauce over Grilled Breast of Chicken, Topped with Grilled Apples. Served with Steamed Rice and Sauteed Seasonal Vegetables

Sauteed Seafood Fettucini 26.00 per person

Sauteed Sea Scallops and Bay Shrimp Served with a Creamy Garlic Sauce over Fettucini Pasta

Broiled Salmon 27.00 per person

Wild Salmon Broiled with Lemon and Tomato. Served with Steamed Rice and a Selection of Seasonal Vegetables

Chicken Marsala 20.00 per person

Cubed Breast of Chicken Marinated in Marsala Wine with a Selection of Seasonal Vegetables. Served with Steamed Rice

Old Fashioned Yankee Style Pot Roast 20.00 per person

Just Like Mom Used to Make! Oven Roasted Until Juicy Tender, Our Pot Roast is Paired with Carrots, Onions, and Potatoes and Covered with Our Special Homestyle Gravy

New York Strip Steak 27.00 per person

Choice Grilled New York Strip Steak Covered with an Assortment of Sauteed Mushrooms and Fresh Garlic. Served with Mashed Potatoes, Homestyle Gravy, and a Selection of Sauteed Seasonal Vegetables









BEVERAGE SERVICE Refreshing and relaxing.





Beverage Package

Premium Package

- Absolut
- Bacardi Silver
- Cuervo 1800
- Jack Daniels
- Makers Mark
- Domestic and Imported Beers
- A Selection of Local Wines

Premium Brand Bars include Sodas, Bottled Water, and Juices \$20.00 per person for the first hour \$23.00 per person each additional hour

House Package

- Absolut
- Bacardi Silver
- Cuervo Gold
- Seagram's 7
- Jim Beam
- Domestic and Imported Beers
- A Selection of Local Wines

House Brand Bars include Sodas, Bottled Water, and Juices

\$17.00 per person for the first hour \$19.00 per person each additional hour

Happy Hour Package

- A Selection of Well Liquors
- A Selection of Domestic Beers
- A Selection of Local Wines

Happy Hour Bar includes Sodas, Bottles Waters, and Juices \$15.00 per person for the first hour

\$17.00 per person each additional hour





Per Drink Pricing

A Banquet Bar Set Up Includes Choice of Premium, Name Brand, and Well Liquors, Premium or House Red and White Wines, Domestic and Imported Beers, Sodas and Juices

Well Brand Liquor	\$4.00 per Drink
Name Brand Liquors	\$5.00 per Drink
Premium Brand Liquors	\$6.00 per Drink
Top Shelf Liquors	\$7.00 per Drink
House Wines	\$5.00 per Glass
Imported Wines	\$7.00 per Glass
Domestic Beers	\$4.00 per Bottle
Imported Beers	\$6.00 per Bottle
Soft Drinks, Juices, and Bottled Water\$2.00 each	

Cash Bar

A Banquet Bar Set Up Includes Choice of Premium, Name Brand, or Well Liquors, Choice of House and Imported Wines, Domestic and Imported Beers, Sodas, Bottled Waters, and Juices. Prices Will Be Listed On the Bar at The Current Selling Rate. Prices Will Include All Service Charges and Taxes

There is a Minimum Bar Revenue of \$500.00. If the Minimum is Not Met, the Difference Will Be Paid to the Hotel in the Form of a Banquet Room Rental Fee.

Bartender Charges

Bartenders Are Required on All Beverage Services. The Bartender Fee is \$100.00 for Five (5) Hours.









AUDIO VISUAL Be seen and heard.

CHOICE HOTELS







Popular Packages

LCD Package \$50.00 fee

- LCD Projector
- Screen
- · Cables and Power Cords
- A/V Table

LCD with Microphone Package (Rainier Room) \$125.00 fee

LCD Projector

- Screen
- Cables and Power Cords
- A/V Table
- Sound to House System

Meeting Accessories

Hi Speed Internet Access
Podium
Speaker Phone
Overhead Projector
6 Foot Screen
Flip Chart with Markers
Easel
Power Strip/ Expension Cords
TV/DVD/VCR Combo
Dry Erase Board
Copy Service (up to 100 Sheets)
Forget Me Nots Package

LCD with Sound Package (Rainier Room) \$100.00 fee \$100.00 fee

- LCD Projector
- Screen
- Cables and Power Cords
- A/V Table
- Sound to House System

Rainier II Base Rate

- Classroom Setup 50 people
- Theater Setup 80 people
- Conference Setup 50 people
- Full Rainier Room add \$200.00

Complimentary
When Available
\$25.00
\$60.00
\$35.00
\$25.00
\$5.00
\$10.00
\$50.00
\$25.00
\$10.00
\$25.00

\$300 fee





Helpful Hints for the Meeting Planner.

Things to consider for your function:

Provide a Continuous Beverage Service

Offer your meeting and client guests with a selection of refreshments including bottled water, coffee, tea and soft drinks.

Break and Snacks

Guests always need breaks and snacks to keep focus. Consider offering fruit, muffins or other snacks.

Use Our Audio Visual

We have equipment here. Ask us for meeting audio and visual accessories to be seen and heard.

Meeting/Conference Room

Ask us how we can accommodate your meeting space.







Talk with us. We can make your group meeting special, ask us for options.









Contact Us

The Clarion Hotel of Federal Way

31611 20th Ave South, Federal Way, WA 98003 hotel 253-941-6000 ext 40 gm.wa214@choicehotels.com

Additional Information

The beautiful Clarion Hotel of Federal Way is located in the heart of the city. This four time consecutive Gold Award winning property is a mere walk away from shopping and entertainment. Please feel free to call our Sales Department in order to recieve prompt and personalized service. We would love nothing more than to make our Hotel your Hotel!

Ask our Sales Department about attaching group rates to your catering contracts, we will be more than happy to be of assistance.

Also, our Sales Department would love to create a specialized and personalized menu for you and your event, meeting, or function!



BY CHOICE HOTELS