

# 2019 Wedding Banquet Menu



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## Weddings

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

### 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)

## Socials

### Book your social with us and 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

### Wedding Trends

While live music will always appeal, digital entertainment options continue to evolve. A pair of dueling DJs are one way to get the crowd out of their seats.



For more information regarding these two packages, contact our Banquet Sales Department

**204.726.1171**  
or [amberh@clarionbrandon.com](mailto:amberh@clarionbrandon.com)

## 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 MARKET PRICE

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

### CERTIFIED ANGUS BEEF® BRAND SIRLOIN MARKET PRICE

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

#### STARCH

*(choice of one)*

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

#### 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 Brulée 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  
Mashed Potatoes  
Oven Roasted Potatoes  
Baby New Potatoes  
White and Wild Rice

## VEGETABLES

*(Choice of two)*

Honey Glazed Carrots  
Broccoli Au Gratin  
Fresh Mixed V egetables  
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

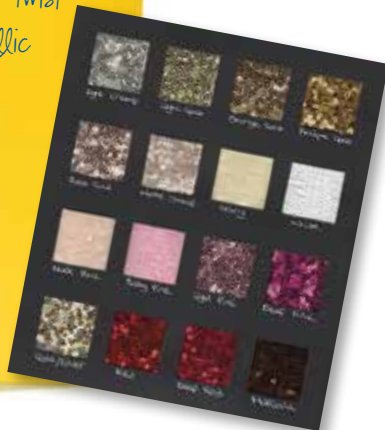
Assorted Cold Cuts | Cheese Tray  
Fresh Garden Vegetables | Pickle Tray

## DESSERT ISLAND

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

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

Neutrals and pastels continue to be popular palettes, but a new twist this season is adding metallic touches to your tables, reception decor, and even your bridesmaid dresses.



## CHILDREN'S MEALS

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

Cheese Pizza 11.00  
Macaroni and Cheese 11.00  
Chicken Fingers and Fries 11.00

All prices subject to applicable taxes and %15 Gratuity

# CATERING

If you're planning an outdoor wedding, 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

**49.50**

*(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

## ROAST TURKEY BUFFET

**44.50**

*(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

**44.50**

*(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

## OFF-SITE CATERING EQUIPMENT RENTAL

Round or Eight Foot Tables \$7.50 each  
Padded Chairs \$1.25 each



*Low, intimate floral arrangements will prevail over tall centerpieces. Style is leaning towards more cascading greenery incorporated in unstructured ways throughout the tableware.*

All prices subject to applicable taxes and %15 Gratuity

# RECEPTION 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 20.00**

## APPETIZER ASSORTMENTS

*(priced per dozen)*

**Hot Assortment A 22.00**

Potato Skins | Chicken Bites | Fried Ravioli

**Hot Assortment B 20.00**

Mozza Sticks | Onion Rings | Buffalo Chicken Bites

**Cold Appetizer Assortment 23.00**

Devilled eggs | Cream Cheese Stuffed Strawberries | Crab Salad Crustini

**Seafood Assortment 23.00**

Bacon Wrapped Scallops | Smoked Salmon Canape | Breaded Shrimp

## A LA CARTE

*(priced per dozen)*

### Kabobs

Teriyaki Beef 23.00

Thai Chili Chicken 23.00

Sweet & Sour Pork 23.00

## ASSORTED

Breaded Shrimps	22.00
Pot Stickers	16.00
Mozza Sticks	16.00
Jalapeño Poppers	16.00
Spinach Dip & Pita	18.00
Potato Skins	26.00
Shrimp Cocktail	24.00
Chicken Wings	19.00
Bacon Wrapped Scallops	22.00
Fried Ravioli	18.00

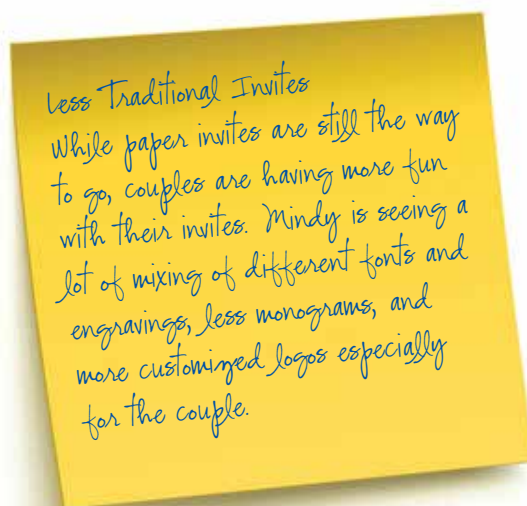
## DIP PLATTERS

**Pumpnickel & Spinach Dip 4.75/guest**

*(served with dinner rolls)*

**Three Cheese Crab Dip 4.75/guest**

*(served with tortilla chips)*



All prices subject to applicable taxes and %15 Gratuity

## RECEPTION PLATTERS

*(priced per guest)*

### International Cheese Platters

**5.25**

*(served with crackers)*

### Antipasto Plate

**6.00**

### Fresh Fruit Tray

**5.25**

### Raw Vegetable and Dip Tray

**5.25**

### Chocolate Fountain

**9.00**

*(served with fresh fruit)*

### Assorted Dainties

**4.50/guest**

*Dramatic Backdrops:  
Ceremony backdrops for outdoor  
weddings, head tables, escort card  
displays, backdrops for photo booths  
and food stations are getting more  
and more creative.*



## EVENING LUNCHES

### COFFEE and TEA PACKAGES

#### Late Lunch 6.00/guest

*After 10:00 PM*

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

#### Baked Ham 7.00/guest

*Available after 10:00 pm ONLY*

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

#### Pizza and Salad 6.00/guest

*Available after 10:00 pm ONLY*

#### Hospitality Assortment 10.00/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.

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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.

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## 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 8% PST & 5% GST) or (Host Bar, plus 7% PST, 5% GST & 15% gratuity)

	CASH BAR	HOST BAR
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.)	5.53	4.85
Spirit Coolers	6.42	5.63

#### Additional Beverages

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

### CORKAGE BAR

Our bar services include the following amenities: Mix (soft drinks, orange juice, cranberry juice, tomato juice and Clamato juice), garnishes, cocktail napkins, ice and glassware. The Clarion Hotel & Suites schedules 1 bartender for 100 guests. Only Clarion Hotel & Suites staff may serve as bartenders.

#### Full Bar Service

Corkage (per adult)	12.00
Corkage (per child, 17 years or younger)	5.00

Wine corkage (per guest)	5.00
Wine and beer (per guest)	5.00

#### Self Serve Beverage

Fruit punch (40 glasses)	55.00
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## 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.

## WHITE WINE

### RED WINE

Copper Ridge   Chardonnay - USA	27.00
Ernest & Julio Gallo   Sauvignon Blanc - USA	27.00
Pelee Island   Pinot Grigio - Canada	28.00
Barefoot   Pinot Grigio - USA	29.00
Apothic White   Winemakers Blend - USA	42.00

### RED WINE

Copper Ridge   Merlot - USA	27.00
Ernest & Julio Gallo   Cabernet Sauvignon - USA	27.00
Pelee Island   VQA Merlot - Canada	28.00
Barefoot   Merlot - USA	29.00
Apothic Red   Winemakers Blend - USA	42.00

### FRUIT WINE

Arbor Mist   USA	27.00
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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.

All prices subject to applicable taxes and %15 Gratuity

# 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 | 8 sections of carpeted risers

## REGENCY AND KENSINGTON SPECIFICATIONS

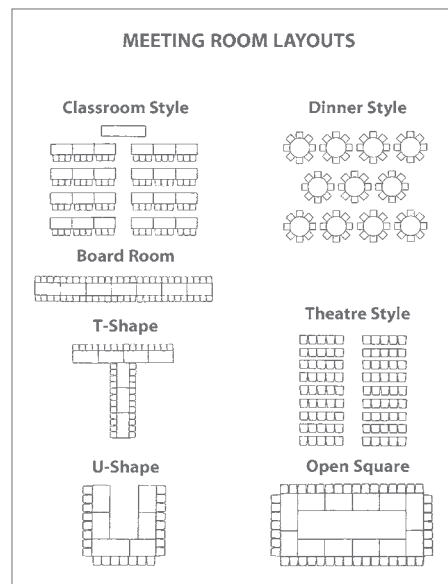
**Regency Ballroom:** Height 10' to beam | 12' to ceiling | Entrance 7'4" x 9'

**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	FREE
Extension Cord	FREE
Flip Chart Whiteboard and Markers	\$35.00
Additional Microphone	\$25.00
Speaker Phone (Includes Line)	\$75.00
Screen	\$35.00
TV/DVD Player	\$60.00
Lapel/Wireless Microphone	\$75.00
Data Projector	\$200.00
Lap-top Computer	\$125.00
Chair Cover and Sash	\$3.00/chair



Re:Sound Fees – Artists and Record Companies <i>(Subject to 5% GST)</i>			Socan Fees – Music Composers, Authors and Music Publishers of Canada <i>(Subject to 5% GST)</i>		
Capacity	Without Dance	With Dance	Capacity	Without Dance	With Dance
1-100	\$9.25	\$18.51	1-100	\$22.06	\$44.13
101-300	\$13.30	\$26.63	101-300	\$31.72	\$63.49
301-500	\$27.76	\$55.52	301-500	\$66.19	\$132.39
Over 500	\$39.33	\$78.66	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

All prices subject to applicable taxes and %15 Gratuity

## 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.

### 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.