

Clarion Greensboro Airport Hotel
Weddings



415 Swing Road . Greensboro, NC 27409
336-299-7650. www.clariongreensboro.com

Congratulations!

We are very excited about your recent engagement and look forward to assisting with all of the details that will make your special day everything you've envisioned! The Clarion Greensboro Airport Hotel offers a wealth of experience to assist you in planning a beautiful and memorable event. Enclosed are suggestions and ideas for your ceremony and reception. In the case that you do not see what you are looking for, we also can create a unique package just for you to meet your personal specifications.

We look forward to helping you plan the wedding of your dreams!

All Wedding Packages Include:

- Three-Hour Wedding Reception in an Elegant Ballroom
- One-Hour Pre-Reception Featuring Unlimited Butler-Passed Hors D'oeuvres
- Four Course Meal Featuring an Appetizer, Salad, Entrée and Wedding Cake for Dessert
- Wedding Cake Designed to Your Specifications
- List of Our Personally Recommended Vendors
- Champagne or Sparkling Cider Toast for All of Your Guests
- Your Choice of White, Ivory or Black Table Linens, Skirting and Napkins for All of Your Tables
- A Variety of Complimentary Glass Centerpieces to Choose From
- Use of Our Cake Knife and Server
- Use of Our Champagne Glasses
- Special Rates for Out-Of-Town Guests with Complimentary Breakfast Included
- Discounted Overnight Accommodations on suites for the Bride and Groom on the Night of your Wedding
- Complimentary Breakfast Buffet the Morning After Your Reception
- Complimentary Parking and Airport Shuttle for Your Honeymoon

Wishing You Many Congratulations and Best Wishes for a Happy Future Together!

Please Add 21% Service Charge and Applicable Sales Tax. Service Charge and Sales Tax are Subject to Change. Pricing is Per Person Unless Otherwise Noted.

"I Say I Do" Reception

(Choose One)

International and Domestic Cheese with Assorted Breads and Crackers
Fresh Vegetable Crudités with Onion and Southwestern Dips
Fresh Seasonal Sliced Fruits with Strawberry and Honey Yogurt Sauces

Butler-Passed Hors D' Oeuvres

(Choose Two)

Assorted Mini Quiche
BBQ Meatballs
Pork Potstickers with Soy Dipping Sauce
Sausage Stuffed Mushrooms
Savory Links in Puff Pastry
Spanakopita with Dill Sauce
Vegetable Egg Rolls with Sweet and Sour Sauce

Dinner Buffet

(Includes All)

Classic Caesar Salad with Crisp Romaine, Fresh Parmesan and Garlic Croutons
Roma Antipasta Salad

Entrée

(Includes All)

Italian Pasta Station:
Cheese Tortellini Primavera
Penne Pasta with Sweet Sausage, Peppers, and Onions
Alfredo Sauce
Marinara Sauce
Pesto Sauce
Garlic Bread Sticks
Freshly Grated Parmesan and Crushed Red Chili Peppers

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea
Champagne and Sparkling Cider Toast for All of Your Guests

Desert

Wedding Cake

\$32.00

"To Have and to Hold" Reception

(Choose Two)

International and Domestic Cheese with Assorted Breads and Crackers
Fresh Vegetable Crudités with Onion and Southwestern Dips
Fresh Seasonal Sliced Fruits with Strawberry and Honey Yogurt Sauces

Butler-Passed Hors D' Oeuvres

(Choose Three)

Cold:

Cajun Shrimp Canapé
Curried Chicken Salad in a Tartlet Shell
Tomato Caper Bruschetta

Hot:

Assorted Mini Quiches
BBQ Meatballs
Fried Chicken Fritters with Honey Mustard Dipping Sauce
Pork Potstickers with Soy Dipping Sauce
Spanakopita with Dill Sauce
Vegetable Quesadilla with Sour Cream

Dinner Buffet

(Choose Two)

Garden Salad with Tomatoes, Cucumbers, Carrots and Choice of Two Dressings
Fruit Ambrosia Salad
Pasta Primavera Salad

Entrees

(Choose Two)

Baked Tilapia with Lemon Butter Sauce
Breast of Chicken Marsala
Chicken Provencal with Garlic, Olives and Tomatoes
Chicken Teriyaki
Roast Pork Loin with Dried Fruits and Natural Pan Sauce
Sliced Roast Beef Au Jus

Sides

Choice of Mashed Potatoes, Rice Pilaf, or Roasted Rosemary New Potatoes
Fresh Vegetable Medley
Dinner Rolls and Butter

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Champagne and Sparkling Cider Toast for All of Your Guests

Desert

Wedding Cake

\$36.00

"Forever and Always" Reception

(Choose Two)

International and Domestic Cheese with Assorted Breads and Crackers
Fresh Vegetable Crudités with Onion and Southwestern Dips
Fresh Seasonal Sliced Fruits with Strawberry and Honey Yogurt Sauces

Butler-Passed Hors D' Oeuvres

(Choose Three)

Cold:

Cajun Shrimp Canapé
Smoked Salmon Canapé with Caviar
Tangy Beef with Horseradish on Crostini
Tomato Caper Brushchetta

Hot:

Asparagus in Phyllo with Asiago Cheese
Assorted Mini Quiche
Coconut Shrimp with Orange Horseradish Marmalade
Crab Cakes with Cajun Remoulade
Spanakopita with Dill Sauce
Vegetable Quesadilla with Sour Cream

Plated Dinner

(Choose One)

Classic Caesar Salad with Crisp Romaine, Fresh Parmesan, and Garlic Croutons
Garden Salad with Tomatoes, Cucumbers, Carrots, and Choice of Two Dressings

Entrees

(Entrée Choice Must be Noted on Place Card or Colored Ticket)

Mushroom Ravioli with Parmesan Peppercorn Sauce \$30.00
Breast of Chicken Stuffed with Sundried Tomatoes and Spinach \$32.00
Roast Pork Medallions with Apple Chutney Sauce \$32.00
Seared Boneless Breast of Chicken with Herb Basil Sauce \$32.00
Seared Salmon with Cucumber Dill Sauce \$32.00
Grilled Chicken and Seared Dill Salmon Duo with Chardonnay Butter Sauce \$35.00
Roast Sirloin of Beef and Herb Seared Chicken Breast Duo with Merlot Sauce \$35.00
Sliced New York Sirloin of Beef with Cabernet Demi-Glace Sauce \$36.00
Grilled Fillet Mignon with Wild Mushroom Sauce \$42.00

Sides

(Choose Two)

Green Beans Almandine
Fresh Vegetable Medley
Mashed Potatoes
Rice Pilaf
Roasted Rosemary New Potatoes

Dinner Rolls and Butter

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Champagne and Sparkling Cider Toast for All of Your Guests

Dessert

Wedding Cake

Wedding Package Enhancements

Bar Options

Cash Bar

\$250.00 beverage consumption minimum

Host Bar

\$500.00 beverage consumption minimum

Bartender Fee

\$50.00 Per Event

(Bartender fee *Waived if \$500 is Reached*)

Beverage Station

with Fruit Punch or Soft Drinks

\$2.50

Children's Meal

(12 and Under)

Child's Buffet Half Price

Plated Chicken Tenders, French Fries, and Fruit Cup \$12.95

Candy Buffet Station

\$4.00

Assorted Cookie Buffet Station

\$4.00

Ice Cream Station

\$8.00

Specialty Linens

(Delivered and Assembled)

Floor Length Table Lines

\$4.00 per table

Table Runner

\$10.00 per table

Spandex Chair Covers with Colored Sash

\$4.50 per chair

Satin or Polyester Chair Covers with Colored Sash

\$3.00 per chair

Table Overlays

\$15.00 Per Table

Bridal Brunch & Bridal Shower Packages

*No Room Rental Fee if Your Reception is Booked at the Clarion
Packages are Customizable and Include Tables, Chairs, Hotel Linens and China*

Package 1

Plum Tomatoes Filled with Chicken and Tuna Salads
Garnished with Carrot, Cucumber, and Fresh Lettuce
Pasta Salad
Sliced Fresh Fruit Display with Chocolate and Honey Yogurt Sauces
Assorted Cookies and Brownies
Fruit Punch and Lemonade
Champagne and Sparkling Cider Toast for All of Your Guests
\$12.95

Package 2

Sliced Fresh Fruit Display with Chocolate and Honey Yogurt Sauces
Fresh Vegetable Crudités with an Assortment of Dips
Assorted Finger Sandwiches (Chicken, Ham, and Tuna)
Fruit Punch and Lemonade
Champagne and Sparkling Cider Toast for All of Your Guests
\$12.95

Package 3

Sliced Fresh Fruit Display with Chocolate and Honey Yogurt Sauces
Fresh Vegetable Crudités with an Assortment of Dips
Domestic and International Cheese Display with Breads and Crackers
Hors D' Oeuvres
(Choose Two)
Assorted Mini Quiche
BBQ or Swedish Meatballs
Mini Vegetable Egg Rolls with Sweet Sour Sauce
Pork Potstickers with Soy Dipping Sauce
Spanakopita with Dill Sauce
Sparkling Fruit Punch in Sugar-Rimmed Glasses
Champagne and Sparkling Cider Toast for All of Your Guests
\$14.95

A La Carte

Champagne Punch \$30.00 Per Gallon
Freshly Brewed Regular or Decaffeinated Coffee \$35.00 Per Gallon

Rehearsal Buffet Dinners

*No Room Rental Fee if Your Reception is Booked at the Clarion
Packages are Customizable and Include Tables, Chairs, Hotel Linens and China*

Pizza Party

Tossed Garden Salad with Choice of Two Dressings
Cheese and Pepperoni Pizzas
Mild Buffalo Wings
Assorted Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea
Champagne and Sparkling Cider Toast for All of Your Guests

BBQ Cook Out

Tossed Garden Salad with Choice of Two Dressings
Barbecue Baked Chicken
Hamburgers with Garnishes
Baked Beans
Coleslaw
Potato Salad
Apple Pie
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea
Champagne and Sparkling Cider Toast for All of Your Guests

Southern Dinner

Tossed Garden Salad with Choice of Two Dressings
Baked or Fried Chicken
Macaroni and Cheese
Southern Green Beans
Banana Pudding
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea
Champagne and Sparkling Cider Toast for All of Your Guests

Italian Affair

Tossed Garden Salad with Choice of Two Dressings
Baked Ziti
Meatballs Marinara
Sweet Italian Sausage with Mushrooms and Peppers
Garlic Bread
Chocolate Cake
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea
Champagne and Sparkling Cider Toast for All of Your Guests

\$16.00

General Booking Information

This General Booking Information Guide is designed to inform you of our policies as they relate to special events at the Clarion Greensboro Airport Hotel. Our goal is to exceed your expectations with regard to quality and service. If you require further clarification of our policies, please feel free to speak with your Wedding Specialist.

Deposit and Payment

The Hotel will require an advance, non-refundable deposit of \$500.00 at the contract signing and \$500.00 within 60 days of the contract signing to guarantee the banquet space. The Hotel requires 50% of anticipated revenue to be paid three (3) months prior to your function. You will be contracting for an event, which will be subject to payment for a specified minimum number of guests, based upon the package menu you choose. Your guarantee of the number of guests attending the function must be presented at least two (2) weeks prior to your event. Payment for this minimum number of guests, or the actual number of guests, or the actual number of guests you guarantee, whichever is higher, is due at the time of the guarantee two (2) weeks prior to the event. The Hotel will accept cash, credit card (qualified by approval), certified check or money order.

Food and Beverage

All food and beverage items must be supplied and prepared by the Hotel. Your menu selections and other final details should be presented four (4) weeks prior to your event to allow adequate time for special ordering and proper scheduling. According to North Carolina law, no person under the age of twenty-one may consume alcoholic beverages. Management reserves the right to refuse service without proper identification. All food and beverage provided by the Hotel must be consumed on the premises during the hours allocated for the food and beverage service. Absolutely no food and beverage provided by the Hotel is to leave the property, with the exception of the wedding cake.

Decorations and Banquet Room

Decorations are included in your Wedding Package as follows: centerpieces, lights, table linens and colored napkins. The Hotel will not permit the affixing of anything on the walls, floor and/or ceiling with nails, staples, carpet tape or other adhesives. Please consult with your Wedding Specialist for assistance in displaying decorations. The Hotel will provide linen only in the colors available. If you choose another color, this will be at your expense; however, the Hotel will be pleased to order them for you. The Hotel reserves the right to limit the noise volume in our function rooms for the consideration of others.

Cancellation Policy

In the event of cancellation, you will be held liable for all arrangements agreed upon. All cancellations must be made in writing. All deposits and payments are non-refundable.