

PLATED BREAKFAST

Fresh gourmet coffee is included with your meal.

COUNTRY FRIED STEAK & EGGS

Select beef lightly breaded and seasoned, fried to a golden brown and topped with hot country gravy. Served with two eggs scrambled, hash browns and toast.

\$9.95 per person

CHEF'S FAVORITE

Two eggs scrambled, seasoned potatoes with onions and peppers and choice of french toast or pancakes. Served with bacon or sausage.

\$8.25 per person

BREAKFAST BURRITO

A flour tortilla rolled and filled with scrambled eggs, seasoned sausage, cheese, green peppers and diced tomatoes. Served with salsa, sour cream and potatoes mixed with green peppers and onions.

\$8.95 per person

BREAKFAST CROISSANT SANDWICH

A flaky croissant sliced and filled with egg, ham and cheddar cheese. Served with hash browns.

\$7.95 per person

Prices do not include 18% service charge or taxes.



WINE LIST

Price per bottle

WHITE WINES		RED WINES	
BERINGER CHARDONNAY	\$26.95	RODNEY STRONG MERLOT	\$26.95
CHATEAU ST. MICHELLE SAUV. BLANC	\$24.95	LOUIS MARTINI CABERNET	\$26.95
COLD SPRINGS RIESLING	\$19.95	APOTHIC RED	\$24.95
ECCO DOMANI PINOT GRIGIO	\$19.95	MIRASSOU PINOT NOIR	\$19.95
SAWTOOTH CHARDONNAY		BAREFOOT MERLOT	\$15.95
BERINGER WHITE ZINFANDEL	\$15.95	BAREFOOT CABERNET	\$15.95
BAREFOOT MOSCATO	\$15.95	LINDEMAN'S SHIRAZ	\$15.95
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SPARKLING WINES

RALLAI	OKE GKAN	SPUMANTE.	 	\$11.95
ANDRE	CHAMPAG	NE	 	\$9.95

If your wine choice is not listed above, additional wines are available upon request and availability.

Prices do not include 18% service charge or taxes.



BREAKFAST BUFFET MENU

Fresh gourmet coffee and Tropicana orange juice are included with your meal.

COUNTRY BREAKFAST

Scrambled eggs, grilled link sausage, skillet potatoes with green peppers, onions and country style gravy with fresh baked biscuits and fresh fruit medley.

\$9.95 per person

PREMIUM CONTINENTAL

Assorted muffins, pastries, mini bagels, whole fruit, yogurt and hard boiled eggs.

\$8.95 per person

DELUXE CONTINENTAL

Assorted pastries, fresh fruit medley, scrambled eggs with cheese and home fried potatoes with onion and green peppers.

\$8.95 per person

TRADITIONAL CONTINENTAL

Scones, mini bagels with cream cheese and fresh fruit medley. \$7.95 per person

There is a 25 minimum on all breakfast buffets. Prices do not include 18% service charge or taxes.



THEMED BREAKS

CORPORATE

Cheese and cracker tray, sushi rolls with wasabi, Pelligrino and Fiji water, Starbucks iced coffee and tea.

\$12.95 per person

TROPICS

Tropical fruit kabobs topped with shaved coconut, mango salsa with house made tortilla chips, tropical trail mix, macadamia cookies, Naked tropical fruit juice and Fiji water.

\$11.95 per person

ENERGY FIX

Fresh whole fruit, whole grain crackers with peanut butter, almonds with craisins, honey glazed walnuts with fresh berries, Gatorade and Red Bull.

\$10.95 per person

CLARION BASIC

MID MORNING

Muffins, danishes, donuts, assorted fruit juices, whole fruit and Colombian coffee and tea.

MID AFTERNOON

Fresh baked cookies, candy bars and Colombian coffee and sodas.

\$8.95 per person

HEALTH NUT

Low fat yogurt with granola, fresh blueberry and raspberry toppings, garden vegetables with hummus, trail mix and wasabi peas, dried fruit tray, Fiji water and V8 fusion.

\$11.95 per person

BALLPARK

Hot from the oven soft pretzels with cheese, warm roasted peanuts with the shell, popcorn, Henry Weinhards soda and bottled water.

\$10.95 per person

FAIRGROUNDS

Bacon and cheese burger sliders, mini corn dogs with mustard, carmel apples, lemonade and bottled water.

\$9.95 per person

SWEET TOOTH

Ice cream sundae bar with all the toppings, cookies and milk, coffee and bottled water.

\$8.95 per person

Prices do not include 18% service charge or taxes.



LIGHT LUNCH ENTRÉES

Fresh gourmet coffee, a cold beverage and fresh from the oven cookies are included with your meal.

ANGUS PRIME RIB SANDWICH

Eye of the prime broiled to perfection with garlic butter and placed on top of thick sliced Texas toast. Served with au jus, creamy horseradish sauce, steak fried potatoes and fresh seasonal fruit garnish.

\$12.95 per person

DOWNTOWN DELI SANDWICH

Assorted deli meats, Tillamook cheeses, crisp lettuce, ripe tomato and Italian vinaigrette on a fresh hoagie. Served with our redskin potato salad and fresh seasonal fruit garnish.

\$10.95 per person

MANGO CHICKEN SALAD

Fresh greens with grilled chicken breast, diced mango, jalapeño, tomato and onion mixed with a touch of spice and sprinkled with chopped cilantro. Finished with tortilla strips and served with Idaho huckleberry vinaigrette and a fresh baked roll.

\$10.95 per person

TURKEY CRANBERRY CROISSANT SANDWICH

Delicious roast turkey breast with cranberry and cream cheese. Served on a buttery croissant with leaf lettuce, tomatoes and Swiss cheese. Accompanied by our red skin potato salad and fresh seasonal fruit garnish.

\$10.95 per person

ZESTY ITALIAN CLUB SANDWICH

Tender ham and turkey, aged Provolone, leaf lettuce and pesto aioli on Focaccia bread. Served with shell pasta salad and fresh seasonal fruit garnish.

\$10.95 per person

DELUXE CHEF SALAD

Julienne baked ham, roasted turkey breast, American and Swiss cheese, tomato wedges, boiled egg, sliced cucumber and olives. Served with a fresh baked roll.

\$10.95 per person

Prices do not include 18% service charge or taxes.



À LA CARTE

REFRESHMENTS

FRESH WHOLE FRUIT\$15.00 dozen
ASSORTED DANISH\$18.00 dozen
ASSORTED DONUTS\$11.95 dozen
BAKED SCONES\$18.00 dozen
ASSORTED MUFFINS\$12.95 dozen
ASSORTED COOKIES\$10.95 dozen
FUDGE BROWNIES\$14.00 dozen
FANCY MIXED NUTS\$16.00 pound
BUTTER MINTS (serves 15)\$6.95 pound
PRETZELS (<i>serves</i> 15)\$8.50 bowl
FRESH FRIED POTATO CHIPS WITH DIP \$18.00 bowl
(serves 15)
TORTILLA CHIPS WITH SALSA (serves 15) \$18.00 bowl
BAGEL & CREAM CHEESE\$2.50 each
ASSORTED CANDY BARS\$1.50 each
SHEET CAKE (serves 80)\$50.00
FRESH FRUIT BOWL (serves 10)

FRESH COFFEE, DECAF, TEA	. \$12.00 gallon
FRUIT PUNCH (serves 20)	. \$16.00 gallon
CHAMPAGNE PUNCH (serves 20)	. \$22.00 gallon
LEMONADE (serves 20)	. \$16.00 gallon
RASPBERRY LEMONADE (serves 20)	. \$16.00 gallon
ICED TEA (serves 20)	. \$16.00 gallon
STRAWBERRY BANANA KIWI JUICE (serves 20).	. \$16.00 gallon
ORANGE JUICE (serves 5)	•\$11.50 pitcher
APPLE JUICE (serves 5)	.\$11.50 pitcher
CRANBERRY JUICE (serves 5)	.\$11.50 pitcher
ICE COLD MILK (serves 5)	. \$8.50 pitcher
FOUNTAIN SOFT DRINKS (serves 5)	. \$6.50 pitcher
CANNED SOFT DRINKS	. \$1.25 each
ASSORTED BOTTLED JUICES	. \$1.50 each
GATORADE	. \$1.75 each
VITAMIN WATER	. \$1.75 each

Prices do not include 18% service charge or taxes.



LUNCH BUFFETS

Fresh gourmet coffee, a cold beverage and a choice of dessert are included with your meal.

HOLIDAY

Choice of carved roast beef or turkey served with mashed potatoes and gravy, tossed green salad, fresh steamed vegetables and a fresh baked roll.

\$13.95 per person

MEXICAN

Chicken and beef enchiladas topped with a spicy sauce. Build your own taco with a selection of condiments, refried beans, Spanish rice, queso and fresh tossed green salad.

\$11.95 per person

BURGER BAR

Flame-broiled burgers, a variety of cheeses, fried potato chips, chili, lettuce, tomatoes, pickles and freshly made potato salad.

\$10.95 per person

HERB CRUSTED CHICKEN BREAST

Tender chicken breast, seared in fresh herbs served with blended wild rice, asparagus, fresh garden salad and a fresh baked roll.

\$11.95 per person

ITALIAN

Lasagna, spaghetti with meat sauce and penne pasta with Alfredo sauce. Served with bread sticks, garlic bread and fresh tossed green salad.

\$10.95 per person

DELI

Deli sliced ham, turkey, roast beef, Capicola ham, salami, Swiss, American, Cheddar, Pepper Jack, Provolone, tomatoes, onions, pickles and assorted breads. Served with potato salad and relish tray.

\$10.95 per person Add soup for \$1.00 per person.

IDAHO POTATO BAR

Freshly baked Idaho Russet potatoes, grated cheese, sour cream, butter, steamed broccoli, cheddar cheese sauce and chili.

Served with a fresh tossed green salad and a freshly baked roll.

\$9.95 per person

There is a 25 minimum on all lunch buffets. Prices do not include 18% service charge or taxes.



HORS D'OEUVRES

——— Cold Plates ———	—— Hot Plates ——
ICED PRAWNS	BACON WRAPPED SEA SCALLOPS Per 50: \$69.00 Per 100: \$120.00
CHEESE & CRACKERS WITH FRESH FRUIT \$129.00 SLICED MEAT & CHEESE TRAY WITH FRESH BREADS	ITALIAN SAUSAGE WITH FETA or LOBSTER STUFFED MUSHROOMS Per 50: \$69.00 Per 100: \$120.00
AND CONDIMENTS (serves 25)	MINI EGG ROLLS Per 50: \$60.00 Per 100: \$99.00
BBQ PORK & SEEDS (serves 25)	POT STICKERS Per 50: \$60.00 Per 100: \$99.00 FRIED CHICKEN WINGS Per 50: \$50.00
FRESH FRUIT (serves 25)	(Orange Glazed, Teriyaki or Hot) Per 100: \$89.00 MINI BURRITOS OR TACOS
DEVILED EGGS	MEATBALLS (Swedish or BBQ)

Hors d'oeuvres packages available upon request.

Prices do not include 18% service charge or taxes.



PLATED LUNCH ENTRÉES

All entrées served with a fresh garden salad, rolls, choice of dessert, cold beverage and fresh gourmet coffee.

SALMON FILLET

Northwest salmon fillet baked to perfection and topped with a lemon caper sauce. Served with a wild rice blend and farm fresh vegetables.

\$14.95 per person

ROASTED PORK LOIN

Tender pork medallions drizzled with wild cherry sauce. Served with Au Gratin potatoes and a farm fresh vegetable.

\$12.95 per person

SESAME GINGER CHICKEN

Grilled chicken breast finished with sesame ginger sauce and placed on a bed of white rice. Served with sautéed snow peas.

\$12.95 per person

SOUTHERN CHICKEN

A boneless, skinless chicken breast dipped in a sweet batter and baked to a golden brown. Served with a corn cobbette, BBQ baked beans and a cornbread muffin.

\$11.95 per person

BARON OF BEEF

Thin slices of roast beef with natural beef gravy, garlic mashed potatoes and green beans with bacon and onions.

\$12.95 per person

ROSEMARY CHICKEN

Fresh baked Rosemary Chicken with bone-in for flavor, roasted red potatoes with Parmesan cheese and fresh steamed vegetables.

\$12.95 per person

WAIKIKI CHICKEN

Charbroiled chicken breast atop fresh grilled pineapple finished with teriyaki sauce, sesame seeds and green onions on a bed of wild rice.

\$12.95 per person

BAKED HAM

Baked ham with pineapple glaze, scallop potatoes, peas and carrots.

\$11.95 per person

OLD FASHIONED POT ROAST

Baked pot roast served with mashed potatoes and baby carrots.

\$11.95 per person

Prices do not include 18% service charge or taxes.



WELCOME TO POCATELLO

The entire staff at the Clarion Inn welcomes you! Centrally located with your convenience and pleasure in mind, Clarion Inn overlooks the thriving city of Pocatello, Idaho, known as the "Gate City" or "Gateway to the West".

Conveniently located at the crossroads of I-15 and I-86 off Exit 71, Clarion Inn is just 8 miles from the Pocatello Regional Airport, a direct route on the interstate. Pocatello also offers shopping, dining, theaters, sports clubs, golf courses, Idaho State University, Holt Arena and historical Old Town Pocatello.

Clarion Inn offers 196 spacious guest rooms, a convenient business center and professional convention services. Executive conference space consists of 6 well-appointed rooms and an exquisite grand ballroom with the dining capacity of 320 people. Clarion Inn can also accommodate your dinner parties and receptions on a beautiful poolside terrace. Our professional sales and catering staff can help you design your function from beginning to end; ensuring all the details are attended to and your meeting or banquet a success.

With an elegantly tailored setting and amenities to accommodate all your business and recreational needs. Clarion Inn truly is the Higher Standard of Hospitality.

Guest Accomodations —

- 196 Beautifully Appointed Sleeping Rooms
- Executive Suites, Poolside Rooms, Non-Smoking and Smoking Rooms, Handicapped Equipped Rooms
- Six Conference Rooms and Grand Ballroom
- Large Indoor Pool with Waterfall, Hot Tub and Sauna
- Recreation Area (Video Games, Billiard Table, Foosball, and Ping Pong)
- Free High Speed and WIFI throughout the Hotel
- Complimentary Airport Shuttle Service

- Fitness Center (Treadmills, Stationary Bike, Universal Weight Machine, Stair Stepper)
- Complete Business Services (Fax Machine, Copier, Printer)
- Laundry and Valet Service
- Ample Parking for Buses, Recreational Vehicles, Trailers and Autos
- Free Local Calls
- Free HBO and Cable Television

— Hotel Services —

Brass-Rail (Steakhouse

Excellent Selection for the Most Discerning Pallet Serving Breakfast, Lunch and Dinner

> 6am - 2pm and 5pm - 10pm Room Service Available

Whispers Lounge

Relaxing Atmosphere with Unmatched Food, Drinks and Spirits

4pm - 12pm (Seasonal Hours May Apply) Room Service Available

DINNER BUFFETS

Fresh gourmet coffee, a cold beverage and a choice of dessert are included with your meal.

ANGUS PRIME RIB

6 oz. chef carved Angus prime rib, hand rubbed with spices and slow roasted. Served with garlic mashed potatoes and herb roasted baby red potatoes. The chef will prepare appropriate vegetables, relish tray, assorted homemade salads and an assorted bread basket.

\$21.95 per person

CHICKEN CLASSIC

Fresh baked Rosemary Chicken with bone-in for flavor and Southern deep-fried chicken. Served with garlic mashed potatoes, steakhouse fries, chef's choice of vegetables, assorted salads, relish tray and fresh baked bread basket.

\$20.95 per person

SOUTHWEST

Slow roasted BBQ pork ribs and BBQ chicken. Served with baked beans, corn on the cob, seasoned steakhouse fries, cole slaw, relish tray and cornbread.

\$19.95 per person

BEST OF THE NORTHWEST

Walnut crusted salmon fillet and scallops sautéed in garlic butter.

Served with roasted baby red potatoes, wild rice blend, whole
green beans with bacon and onion, fresh tossed
green salad, relish tray and basket of fresh
baked assorted breads.

\$20.95 per person

SEAFOOD FEAST

An array of deep fried cod, clam strips and shrimp with cocktail sauce, tartar sauce and lemon. Served with seasoned steakhouse fries, cole slaw, tossed green salad, relish tray and a basket of fresh baked breads.

\$19.95 per person

CARVED BARON OF BEEF

Chef carved baron of beef, hand rubbed with spices and slow roasted to perfection. Served with garlic mashed potatoes, peppercorn demi-glace, chef's vegetable blend, fresh tossed green salad, relish tray and a basket of fresh baked breads.

\$18.95 per person

Add Coconut or Crispy Prawns, Rosemary Chicken, Baked Ham or Roasted Turkey for an additional \$5.00 per person.



CATERING POLICIES

- 1. Meeting room reservations will become guaranteed only upon the receipt of a signed contract and valid credit card number. Cancellations must be received 30 days prior to the scheduled event in order to avoid a cancellation fee in the amount of the full room rental. Meeting space not confirmed with a signed contract is subject to release.
- 2. Menu selections, meeting room set-up requirements and all arrangements must be received no later than 7 days prior to the function. If changes are made on the day of the function, additional labor charges may apply.
- 3. We require a guarantee of the number of people that will be in attendance for all food and beverage functions no later than 72 hours prior to the scheduled event. If this count is not received, you will be held responsible for the original count of the contract. We will prepare 5% over the guaranteed number. If more people attend, we will make a concerted effort to feed everyone. In some instances, the original menu may be impossible to duplicate and substitutions will be made. If event is cancelled within 48 hours of the scheduled event, you will be billed for the full room rental. We will also take the food count given and charge 50% of the food costs. This will be billed to the credit card on file.
- 4. Meeting rooms are assigned by the number of people anticipated to attend. We reserve the right to reassign meeting locations to a room suitable for the attendance. Meetings lasting beyond the agreed time will be charged \$75.00 per hour.
- 5. An 18% service charge and applicable taxes will be added to all food and beverage items. All catering charges will be on a cash, check or credit card basis upon completion of the event unless prior direct billing arrangements have been approved. Direct billing terms: payable upon receipt of invoice, net cash.
- 6. According to state liquor regulations, we have the obligation to refuse service to any guest that appears visibly intoxicated. We also have an obligation and right to check all ID's.
- 7. Regulations, for health and safety reasons, prohibit us from allowing any food or beverage to be brought in or taken off the premises.
- 8. Security in the conference/exhibit area is the responsibility of the group. Clarion Inn will not be held responsible for merchandise or articles left on the premises at any time. There may be some functions which the hotel may require the guest to obtain bonded security personnel.
- 9. Caution is requested in attaching items to walls or doors. Please contact the Catering Department for assistance. Under no circumstances are nails, tacks or pins to be placed in the wall. Damage resulting from improper attachment is the responsibility of the guest.
- 10. With prior notice, we will be happy to receive and store your conference materials at no charge if received less than one week prior to the function. Shipments should be addressed to the Director of Catering and must include names and dates of the conference. They will be delivered to your meeting room at the proper time.
- 11. Use of pool and other recreational facilities are restricted to sleeping room guests only.
- 12. Room charges for meetings and banquets include complete set up and cleanup by our professional staff. We provide tables, chairs, linens, flatware, dishes, glassware and a limited supply of centerpieces and candles. We also provide pens, notepads, lecterns, stages, easels, extension cords, power strips, table skirting, ceiling hangers and other miscellaneous items. AV equipment is available for a fee. Any additional items necessary that the hotel does not own, will be the guests responsibility to reimburse the hotel at cost.
- 13. We reserve the right to cancel any event if it is deemed to be in the best interests of the hotel or our community.

14.	Your event pricing structure is based on a count of	people. If your count falls below	people, pricing will
	revert to our standard rates at the judgment of the hotel.		

.5.	If either party asserts Force Majeure as an excuse for failure to perform the party's obligation, then the nonperforming party must prove
	that the party took reasonable steps to minimize delay or damages caused by foreseeable events, that the party substantially fulfilled all
	non-excused obligations, and that the other party was timely notified of the likelihood or actual occurrence of an event described in Force
	Majeure. If Force Majeure is found to exist, then neither party will be held responsible for any monies due for cancelation fees or for
	breach of contract.

INITIAL:	
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PLATED DINNER ENTRÉES

All entrées served with a wedge garden salad, fresh baked rolls, choice of dessert, cold beverage and gourmet coffee.

NEW YORK STRIP LOIN WITH COCONUT PRAWNS

New York strip loin rubbed with spices, baked, and topped with a burgundy mushroom sauce. Served with three coconut prawns, baby red roasted herb potatoes and a Normandy vegetable blend.

\$24.95 per person

ROAST PRIME RIB OF BEEF "HOUSE SPECIALTY"

10 oz. Angus prime rib rubbed with spices and slow roasted all day. Served with au jus, horseradish sauce, roasted
Parmesan crusted potatoes and whole green
beans with onions and almonds.

\$22.95 per person (15 person minimun)

CHICKEN & PACIFIC ROCK CRAB

Tender chicken breast lightly seasoned, baked and placed on a bed of rich white rice with a touch of onion. Topped with Pacific Rock crab, hollandaise and asparagus spears.

Served with chef's farm fresh vegetables.

\$19.95 per person

HERB CRUSTED CHICKEN BREAST

Tender chicken breast seared in fresh herbs, baked and placed on a bed of blended wild rice. Served with fresh asparagus spears.

\$18.95 per person

WALNUT CRUSTED SALMON

A walnut crusted salmon fillet baked to a golden brown. Served with wild rice blend and chef's farm fresh vegetables.

\$19.95 per person

HOMESTYLE CHICKEN CORDON-BLEU

Chicken breast with tender baked ham and melted Swiss cheese, topped with Dijon Hollandaise sauce. Placed on a bed of blended wild rice pilaf. Served with a vegetable blend.

\$18.95 per person

PORK MEDALLIONS

Pork tenderloins lightly dusted with spices, roasted to perfection, and topped with a mushroom demi-glace. Served with garlic-bacon mashed potatoes and whole green beans with onion and almonds.

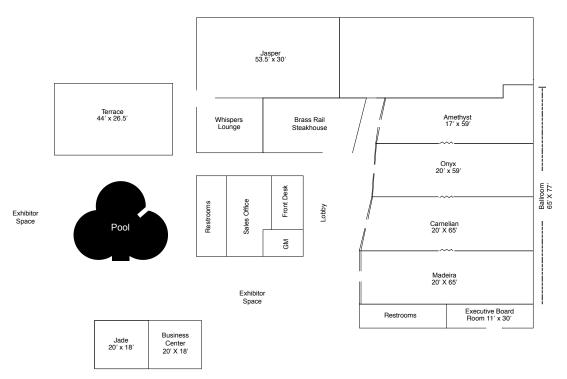
\$17.95 per person



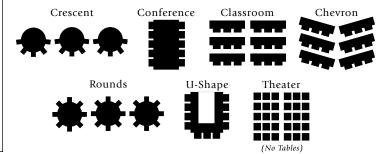
BANQUET & MEETING ROOMS

THE CLARION INN PROVIDES FOR ALL OF YOUR OFF-SITE MEETING NEEDS.

With over 8500 square feet of banquet space, we can accommodate groups of up to 400 persons. Full catering service is available - from coffee and fruit to our Deluxe Buffet including Prime Rib, Baked Salmon, Coconut Prawns and much more. Audio visual equipment such as a conference phone, LCD projector, and free high speed wireless internet access is also available. Allow our friendly staff to help make your next event a success!



	THEATER	CLASSROOM	BANQUET
1 ROOM	100	65	48
2 ROOMS	200	100	100
3 ROOMS	300	150	200
GRAND BALLROOM	400	200	320
JASPER WITH FIREPLACE	100	80	80
EXECUTIVE BOARD ROOM	20	16	
TERRACE	Reception 80		
JADE	Conference 10		



ADDITIONAL EQUIPMENT & SERVICES

Please make prior arrangements for any equipment you require to assure availability for your function.

STARLIT CEILING \$200.00	UPRIGHT PIANO \$25.00
LCD PROJECTOR\$50.00	POLYCOM CONFERENCE PHONE \$20.00
PORTA-BAR \$50.00	FLIP CHARTS AND MARKERS Per pad: \$15.00
CAKE CUTTING FEE \$25.00	MICROPHONE \$10.00
DANCE FLOOR 18' X 24' OR 15' X 30' \$25.00	WHITE BOARD AND MARKERS \$10.00

Flags, podium, screen, av cart, risers, extension cords, easels, napkins, centerpieces and wifi available at no cost. Prices are subject to change.