

Clarion helps people come together.









BY CHOICE HOTELS

Clarion Modesto

1612 Sisk Road, Modesto, CA 95350 hotel 209.521.1612 catering 209.521.1612 fax 209.527.7666 www.clarionhotel.com



Thank you for inviting us to be part of

Your Special Day...

YOUR WEDDING PACKAGE INCLUDES:

Spacious Reception Ballroom

Plated or Dinner Buffet

Guest tables, chairs, gift table and cake table

Complimentary Champagne Togst

Complimentary Room for the Bride & Groom

Romantic Breakfast for Two

Discounted room rates for out of town guests

Dedicated staff to cut and serve the wedding cake

Complimentary ample parking encircling the property

Complimentary Tasting

ADDITIONAL TOUCHES

customize your event by adding any of the following -

Cocktail Hour or Wine Service

Create a specialty or signature drink or even add a Margarita station. For wine service, select upgraded wines to serve with dinner.

Dessert Service

Dip fresh fruit into a chocolate fondue fountain, or create your own dessert display.

Stage

Bride & Groom want to sit above the rest? Risers are available for the head table.

Dance Floor

Our customizable dance floor will be the perfect touch to make your reception a night you will never forget.



Wedding packages include

Hors d'oeuvres & Beverages

CHILLED DISPLAY

- choice of one

Fresh Seasonal Vegetables with Assorted Dips Includes Bleu Cheese, Savory Onion and Garlic Dill Dips

Imported Domestic Cheeses & Sliced Fresh Fruit

Accompanied by Carr's Water Crackers and Assorted Breads

Fresh Seasonal Fruit Display

with Choice of Honey-Yogurt Sauce or Chocolate Fondue

STATIONS

- choice of one, based on three pieces per person

Petite Quiche

Sweet & Spicy Drumettes

Jalapeño Poppers

Crab Stuffed Mushrooms

Bacon Wrapped Scallops

Southern Fried Chicken Drumettes

Mozzarella Sticks with Marinara Sauce

Jumbo Prawns with Lemon Wedges & Cocktail Sauce

BEVERAGE SERVICE

one hours of continuous hosted service which includes

House Brands / Domestic Beer / House Wine \$15.00

\$15.00

Premium Brands / Premium Beer / Premium Wine \$21.00

Call Brands / Domestic Beer/ House Wine

\$18.00

Top Shelf Brands \$24.00

Premium Beer & Wine \$18.00



Reception selections include choice of plated entrées or grand buffet

Plated Entrées

House Salad

Seasonal Vegetables

Add on a 4oz' Petite Filet for \$5

Warm Rolls & Butter

Choice of Entree

Choice of Beverages

SALAD COURSE

House Salad

A mix of fresh Lettuce, Tomatoes, Cucumbers, Mushrooms & Shaved Carrots, Served with your choice of Dressing.

Tomato-Cucumber Salad

A refreshing salad featuring red-ripe tomatoes, fresh cucumbers and red onions, seasoned with Italian Dressing.

ENTRÉE SELECTIONS

Garlic and Lemon-Butter Marinated Chicken Breast

Baked in a delicious Garlic & Lemon-Butter Marinade Sauce Served with Rice Pilaf and Seasonal Vegetables.

\$29.00 per person

PorkLoin

Pork Loin with an Orange-Honey Glaze. Served with Shallot Mashed Potatoes and Seasonal Vegetables. \$29.00 per person

Grilled Salmon with Hollandaise

Topped with a delicious Hollandaise Sauce. Served over Rice Pilaf and Seasonal Vegetables.

\$35.00 per person

Seared New York Strip with Sautéed Mushrooms

Seared and cooked to perfection in a port wine demi glace with sautéed mushrooms. Served on a bed of Garlic Mashed Potatoes with Seasonal Vegetables. \$29.00 per person

Grilled Halibut

Lightly seasoned Halibut grilled to perfection. Served with Rice Pilaf and Fresh String Beans. \$29.00 per person

Filet Mignon with Mushrooms

Cooked in a delicious Merlot Sauce. Served with Whipped Mashed Potatoes and Seasonal Vegetables \$35.00 per person



The Grand Buffet

Choice of Salad

Warm Rolls & Butter

Seasonal Vegetables

Choice of Entree

Chef's Selection of Starch

SALAD COURSE

- choice of two

Tomato-Cucumber Salad

Classic Caesar Salad

House Salad

BUFFET SELECTIONS

- choice of two

Chinese Style Pepper Steak

Flank Steak rubbed with black pepper and thinly sliced bell peppers and onion.

Chicken Marsala

Tender Chicken Breast pan-seared and topped with a creamy mushroom marsala sauce.

Pork Loin with Apple Chutney

Tender Pork Loin served over Apple Chutney.

Seasoned Tri-Tip

Seasoned Tri-Tip with a delicious Au
Jus.

Walnut Crusted Chicken

Chicken Breast crusted with walnuts and topped with a Strawberry Chipotle Sauce.

Grilled Fillet of Salmon

Filet of Salmon, grilled with Lemon-Butter.

ADD-ONS

Prime Rib Carving Station

Prime Rib of Beef served with Potato Dill Rolls and Condiments.

Ham Carving Station

Honey Back Pit Ham with Petite French Rolls and Condiments.





Contact Us

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Additional Information

A deposit is required at the time of signing the contract for bookings made 30 days prior to the event date. Payment in full is due 10 business days prior to the event date along with the final guaranteed number of attendance. Bookings within 30 days of the event require payment in full at the signing of the contract. A written cancellation notice must be received for all cancellations.

Room Assignments: Function rooms are assigned based on the guaranteed number of people anticipated. The Hotel reserves the right to change function rooms based on attendance figures, to a room suitable for function upon availability. Any changes will be clearly posted on the Hotel reader board.

