

2023

BANQUET MENU

Gathering Place

With over 10,000 square feet of meeting space, Clarion Hotel & Suites is ideally suited for your next business or social function. Whether you require space for a meeting of five, or banquet facilities for 500, we can accommodate you.

Choose from the Regency Ballroom, Kensington Hall and Wellington Rooms. Two hospitality rooms and our two private boardrooms.

Loft Parties At Houstons

The Loft located in the upper section of Houstons can be rented exclusively for your private function. The loft has two pool tables, a private bar, its own sound system, two - TV's and seating for 50 people. A moveable sound barrier has been added to ensure quiet comfort for your guests. Clarion Hotel & Suites is the exclusive caterer for Houstons Loft and anything on the Clarion Hotel & Suites banquet menu can be catered to the Loft.

Why pay for the rental of a band, hassle of the liquor permit, security and serving personnel when booking your function. Let us take care of all the details so you can entertain your guests.

- Can be booked any day up until 9:30 pm
- No outside food or beverages can be brought into the Houstons Loft
- Guests arriving after 10 pm will be required to pay the cover-charge
- No one under the age of 18 will be permitted after 9 pm: prior to 9 pm minors permitted with guardian
- \$200 Rental Fee

All details and bookings of the Loft at Houstons are taken by the Sales and Catering Manager of Clarion Hotel & Suites.

Catering

If you're planning a spring or summertime event, such as a golf tournament, outdoor wedding, or staff get-together, 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.

Table of Contents

Beverages and Snack Time	3	Receptions	10
Served Breakfasts and Buffets	4	Wine List	11
Lunch Buffet	5	Bar Menu and Services	12
Luncheons	6	Our Facilities and Audio Visual Equipment	13
Served Dinner Selections	8	Terms and Conditions	
The Royal Buffet	9	Banquet Guarantee	14



BEVERAGES

Coffee or Tea	3.25/cup
Juice (assorted)	3.25/can
Soft Drink (assorted)	3.25/can
Bottled Water	3.25
2% Milk (250mL)	4
Chocolate Milk (250mL)	4

SNACK TIME

Fresh Baked Pastries or Muffin (assorted)	4.75
Oven Baked Croissant with Assorted Fruit Spreads	4.75
Gourmet Cookie	3.75
Seasonal Whole Fresh Fruit	3.75
Assorted Fresh Fruit Trays	5.50
Ice Cream Novelty	4.75

BEVERAGES STATIONS

Non-Alcoholic Punch (approx 25 cups)	50
Infused Water Station (approx 25 cups) Cucumber, Lemon or Lime	25
Iced Coffee Bar (approx 25 cups)	75

International World Cheese Platters	5.50
Fresh Parfait Bowl Vanilla yogurt, fresh fruit, granola, honey and dried fruit	7.75
Hummus Snack Hummus, fresh pita and vegetables spears	6.25
Sweet and Salty Treat A variety of chefs choice candy, chips, dried fruit and nuts	8.75



SERVED BREAKFAST

EXECUTIVE BREAKFAST | 21

Bacon, sausage links or ham, scrambled egg, breakfast savory potatoes, pancakes or French toast, fresh baked croissants.

FRENCH TOAST OR PANCAKES | 20

Cinnamon French toast or Buttermilk pancakes served with 3 strips of bacon, whipped butter and Maple syrup.

CHEF'S BREAKFAST | 21

Chef's omelette, 2 strips of bacon, 2 sausage links and Crispy hash browns, served with a warm fresh croissant.

EGGS BENEDICT | 22

Two poached eggs over back bacon on a toasted English muffin topped with Hollandaise sauce, served with crispy hash browns or a fresh fruit cup.

BREAKFAST BUFFETS

THE DELUXE

CONTINENTAL BUFFET | 21

An assortment of muffins and other fresh baked pastries (1 per person), cold cereal, seasonal fresh fruit and yogurt.

BREAKFAST BUFFET | 22

Scrambled eggs or Chef's omelette, bacon, sausage, crispy hash browns, assorted fresh baked pastries, and a fresh seasonal fruit tray.

Add Light Fluffy Pancakes | +2

All Breakfasts include coffee, tea and orange juice.



LUNCH BUFFETS

All lunch buffets include Chef's choice dessert, coffee and tea.
Available for Dinner | +5

HOT LUNCH | 28.75

The Hot Lunch Buffet includes your choice of Entrée, Chef's choice salads, starch and vegetable, pickle tray, lunch rolls, and a fresh fruit tray.

ENTRÉES (Choice of one)

- Chicken Parmesan
- Chef's choice Stir Fry with coconut jasmine rice
- Sweet and Sour Meatballs with coconut jasmine rice
- 🍷 Sliced Roast Beef with pan made demi-glaze
- Pork Loin with mushroom Rosemary sauce
- Chicken Cordon Bleu

SOUP, SALAD, SANDWICH | 24.75

Assorted cold fresh meat sandwiches, dill pickles, Chef's choice soup, mixed green salad, Caesar Parmesan salad and fresh vegetables spears and dip.

Substitute fresh assorted wraps | 2

WARM SANDWICH BUFFET | 24.75

Served with Chef's Choice soup.

Choice of one

- BBQ pulled pork
- Philly cheese sandwich

FRESH MIXED GREENS

SALAD BUFFET | 24.75

A variety of Chef prepared toppings, and Chef assorted dressings

PIZZA & PASTA BUFFET | 24.75

(3 slices per guest)

Assortment of thin crust pizzas with a variety of fresh toppings, Chef's choice fresh in-house made pasta, Caesar Parmesan salad, Chef choice mixed greens salad, and vegetables spears and dip.

LASAGNA BUFFET | 24.75

Your choice between beef or vegetarian lasagna, served with fresh garlic bread sticks, Caesar Parmesan salad, Chef's choice mixed greens salad and assorted pickle tray.

FRESH MADE IN

HOUSE PASTA BUFFET | 24.75

Your choice of one pasta served with fresh garlic bread sticks, Caesar Parmesan salad, Chef's choice mixed greens salad and assorted pickle tray.

- Chicken Rigatoni with house made Alfredo sauce
- Smoked Bacon Mac N' Cheese
- Rigatoni Carbonara
- Rigatoni with Bolognese sauce



SERVED LUNCHEONS | 25

All served lunches include Chef's choice dessert, coffee and tea.
Available for Dinner +5



BEEF AND CHEDDAR KAISER

Thinly sliced roast beef with melted Cheddar cheese on a fresh Kaiser bun, served with Chef's choice salad.



BEEF LASAGNA

Meaty beef lasagna with rich tomato sauce, Mozzarella, Parmesan and cottage cheese. Served a wedge of garlic toast.

CHICKEN RIGATONI ALFREDO

Tender, freshly made in house rigatoni noodles with Alfredo sauce, paired with char grilled chicken breast. Served with fresh garlic sticks.

SMOKEY BACON MAC N' CHEESE

House made aged cheddar cheese sauce, smokey bacon, and herbed bread crumbs. Served with fresh garlic toast.

SMOKED BACON & CHEDDAR CHICKEN BURGER

A grilled chicken breast served with smokey bacon, mild cheddar, lettuce, tomato, and mayonnaise on a fresh Kaiser bun. Served with Chef's choice salad.

CHICKEN CAESAR SALAD

Romaine lettuce tossed in a creamy Caesar dressing with baked croutons, smokey bacon and fresh Parmesan cheese. Topped with a seasoned grilled chicken breast and lemon wedge.



TACO SALAD

Mixed fresh greens topped with house made Mexi-ranch dressing, served in a taco bowl with fresh tomato, green onions, black olives, grilled seasoned chicken breast, three cheese blend, salsa and sour cream.

SERVED LUNCH ENTRÉES | 28.25

All lunch entrées include Chef's prepared potato, Seasonal fresh vegetables, your choice of delectable dessert, coffee and tea.



CERTIFIED ANGUS BEEF®

BRAND HOT BEEF SANDWICH

A generous portion of slowly roasted beef, sliced thin served on grilled French bread topped with a rich pan demi-glaze.

MUSHROOM PORK T-BONE CHOPS

Two char-broiled T-bone cut pork chops, smothered in mushroom sauce.

ROAST PORK LOIN

Grade "A" pork loin seasoned and roasted in the oven and topped with a rich demi-glaze.



CERTIFIED ANGUS

BEEF® BRAND POT ROAST

A pot roast cooked over braised root vegetable and served with garlic mashed potatoes in a Yorkshire pudding bowl topped with rich pan gravy.

TERIYAKI CHICKEN

A Char-Grilled seasoned chicken breast marinated in Teriyaki glaze.

CHICKEN PARMIGIANA

A Char-grilled, seasoned chicken breast topped with a rich tomato basil infused sauce, Mozzarella and Parmesan Romano cheese.

DESSERTS (Choice of one)

Black Forest Cake | Carrot Cake | Strawberry Shortcake | Chef's Choice NY Cheesecake



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.

ROAST PRIME RIB | MARKET PRICE

We offer the finest prime rib slowly roasted to seal all natural juices.

MARINATED PORK LOIN | 47

A succulent pork loin marinated in our chef's special blend of spices.

ROAST BARON OF BEEF | 47

A generous portion of tender inside round Certified Angus Beef® Brand roast, served with a rich beef gravy.

BACON WRAPPED

PORK TENDERLOIN | 47

A 6oz. pork tenderloin wrapped in smoked bacon with a Red Bordeaux wine and mushroom reduction.

MANITOBA ROAST TURKEY | 47

Slices of white and dark turkey with sage and onion dressing.

CHICKEN BRUSHETTA | 47

Grilled breast of chicken topped with fresh basil, olive oil, balsamic vinegar, diced tomatoes, garlic, parmesan and mozzarella cheese.

CHICKEN AND RIBS | 49.75

A half rack of baby back ribs slow cooked in our Chef's BBQ marinade, served with a 4oz. chicken breast. Choose between smokey BBQ or Honey Garlic sauce.

MAPLE GLAZED SALMON | 48

A mouth watering 6oz salmon fillet topped with our tangy maple glaze.

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

Coconut Jasmine Rice

Baby Potatoes with Dill

Garlic Mashed Potatoes

Scalloped Potatoes

FRESH VEGETABLES

(choice of two)

Mixed Vegetable Medley

Broccoli Au Gratin

Honey Dill Glazed Carrots

Cauliflower Au Gratin

Asparagus (seasonal)

Grilled Vegetable Medley

DESSERTS

(choice of one)

Strawberry Shortcake

Black Forest Cake

New York Cheesecake

Crème Brûlée with fresh berries

Chocolate Mousse Torte

Chocolate Cadillac Cheesecake

THE ROYAL BUFFET

The Royal Buffet is the “Show Stopper” of buffets. It offers a wide selection for all to enjoy. Minimum of 50 guests. Extra hot items +5. Coffee and Tea service included.

CENTERPIECES CARVED BY THE CHEF (Choice of one)

Certified Angus Beef® Brand Oven Roast Beef | 54

Country Glazed Ham | 54

Oven Roasted Turkey with Dressing | 54

Manitoba Seasoned Pork Loin | 52

Slow Roasted Prime Rib | MARKET PRICE

New York Striploin Buffet | MARKET PRICE

HOT ENTRÉE SELECTION (Choice of two)

Sweet & Sour Pork | Glazed Teriyaki Chicken | Sweet & Sour Meatballs
| Swedish Meatballs | Perogies | Cabbage Rolls | Roast Chicken

STARCH (Choice of one)

Scalloped Potatoes | Garlic Mashed Potatoes | Oven Roasted Potatoes | Baby New Potatoes | Coconut Jasmine Rice

VEGETABLES (Choice of two)

Honey Glazed Carrots | Broccoli Au Gratin | Mixed Vegetable Medley
| Asparagus (seasonal) | Broccoli and Mushrooms | Grilled Vegetable Medley | Cauliflower Au Gratin

SALAD PRESENTATION

Mixed Greens Salad | Marinated Vegetable Salad | Macaroni Salad | Coleslaw | Broccoli Salad

ASSORTMENT OF COLD

Fresh Garden Vegetables | Assorted Pickle Tray | Fresh Dinner Rolls and Butter

DESSERT ISLAND

Fresh Sliced Fruit Tray | Assorted Tortes, Cakes, Pies | Assortment of Dainties | Selection of Cheesecakes

ROYAL RUNNER UP | 50 (Minimum 25 Guests)

Includes chef choice potato, vegetable, 2 chef choice salads, dinner rolls with butter, a fruit platter and assorted desserts. Coffee and tea service included.

CHOOSE MAIN ENTRÉE

Turkey with Stuffing | Roast Beef | Teriyaki Chicken | Sliced Roast Pork

CHOOSE ONE ADDITIONAL HOT ENTRÉE

Swedish Meatballs | Perogies | Cabbage Rolls | Roast Chicken Pieces.



RECEPTIONS

CARVERIES

(priced per person)

Accompanied by fresh buns and condiments.

ROAST BEEF | 17

ROAST HERB PORK LOIN | 17

BEEF TENDERLOIN | 23

COLD HORS D'OEUVRES

(priced per dozen)

Crustini with Brie, Cranberry & Walnuts | 17

Devilled Eggs | 16

Mini Fruit Kabob | 17

Crab Salad Crustini | 18

Smoked Salmon Canape | 18

HOT HORS D'OEUVRES

(priced per dozen)

Mozza Sticks | 18

Jalapeño Poppers | 18

Fried Ravioli | 20

Chicken Wings | 21

Onion Rings | 20

Buffalo Chicken Bites | 22

Potato Skins | 24

Chicken Bites | 24

Teriyaki Beef Kabobs | 25

Thai Chili Chicken Kabobs | 25

Sweet & Sour Pork Kabobs | 25

Bacon Wrapped Scallops | 26

Breaded Shrimp | 26

Shrimp Cocktail | 26

SIGNATURE DIPS

Spinach Dip & Pita | 20

Three Cheese Crab Dip | 20

HOSPITALITY

ASSORTMENT | 12 per basket

Nachos and Salsa | Chips and Dip

Pretzels | Peanuts

RECEPTION

PACKAGE | 16 per person

Assorted Fresh Sandwiches | Cheese Tray

Variety | Pickle Tray | Fresh Fruit Tray

Sweet Dainties | Coffee and Tea

EVENING SNACKS (priced per person)

Available after 10:00 pm ONLY

LATE LUNCH | 11.50

Assorted Cold Cuts | Slice Cheeses

Pickle Tray | Dinner Rolls | Coffee and Tea

BAKED HAM | 9.50

Glazed Ham Served Hot | Chef's Choice

Salad | Buns | Coffee and Tea

PIZZA AND SALAD | 9

HOUSE SPECIALITIES

(priced per person)

POUTINE BAR | 9.50

Fries, three cheese, mozzarella, bacon bits, sour cream, green onions, gravy.

NACHO BAR | 9.50

Crispy fried tortilla chips, grilled chicken or taco beef, three cheese, salsa, sour cream, green onions, jalapenos, olives.

2 meat options | +2

CHARCUTERIE BOARD | 11.50

Genoa salami, prosciutto ham, chorizo sausage, pepperoncini peppers, stuffed olives, pickled gherkins, pickled baby onions, aged white cheddar, smoked gouda, spicy pepper jack, creamy truffle cheese.



FROM OUR WINE CELLAR

WHITE WINE

Ernest & Julio Gallo Sauvignon Blanc - USA	28
Pelee Island Pinot Grigio - Canada	29
Barefoot Pinot Grigio - USA	30
Apothic White Winemakers Blend - USA	43

RED WINE

Ernest & Julio Gallo Cabernet Sauvignon -USA	28
Pelee Island VQA Merlot - Canada	29
Barefoot Merlot - USA	30
Apothic Red Winemakers Blend - USA	43

FRUIT WINE

Arbor Mist USA	28
------------------	----

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.

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

	CASH BAR	HOST BAR
	(plus tax)	(plus tax & gratuity)
Domestic Beer	5.80	5.58
Regular Bar Brand Liquor	5.80	5.58
House Wine, by the glass	5.80	5.58
Liqueurs (1 oz.)	5.80	5.58
Spirit Coolers	6.69	6.47

ADDITIONAL BEVERAGES

Soft Drinks, by the glass 2.25

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, 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.

Clarion Hotel & Suites allows only qualified Clarion Bartending staff to serve liquor at all functions. We recommend one bartender per 100 guests.



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 bar • Telephone jack inputs
- Coat racks • Ice water and glasses • Draped registration tables • Wastepaper baskets • Pens & pads

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):

8 risers: 4x8 foot stage sections
\$25 per section

Flip chart Whiteboard and
Markers - \$35

Additional Wired Microphone - \$25

Speaker Phone - \$75
(Includes Line)

Wireless Presenter Remote - \$25

Screen - \$35

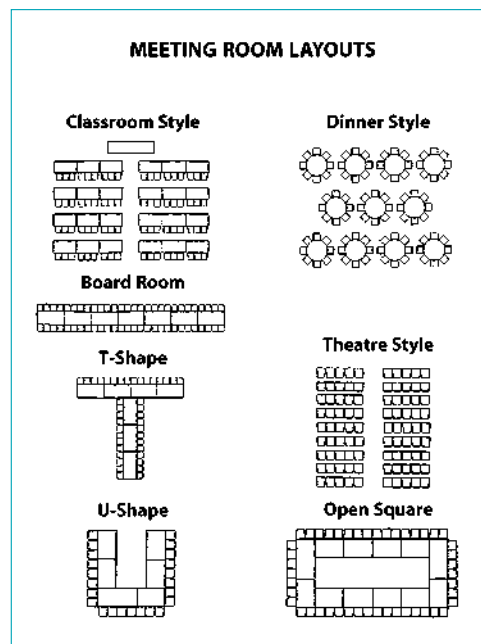
TV/DVD Player - \$60

Lapel/Wireless Microphone - \$75

Data Projector - \$200

Lap-top Computer - \$125

Chair Cover and Sash - \$6 / Chair



Re:Sound Fees – Artists and Record Companies

(Subject to 5% GST)

Capacity	Without Dance	With Dance
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

Socan Fees – Music Composers, Authors and Music Publishers of Canada

(Subject to 5% GST)

Capacity	Without Dance	With Dance
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
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	\$2600
1 Section	896	28'x32'	60	24	30	37	44	•	40	\$700
2 Sections	1,792	28'x 64'	120	48	60	65	88	40	80	\$1100
3 Sections	2,660	28'x95'	200	120	•	•	•	108	120	\$1400
4 Sections	4,032	63'x64'	300	180	•	•	•	160	150	\$1700
Kensington Hall	1,898	73'x26'	125	56	46	•	•	64	88	\$1200
Kensington 1	676	26'x26'	40	20	20	20	24	•	32	\$650
Kensington 2	676	26'x26'	40	20	20	20	24	•	32	\$650
Kensington 3	546	21'x26'	35	20	20	20	24	•	24	\$600
Kensington 1&2	1,352	52'x26'	80	40	42	42	38	•	65	\$800
Kensington 2&3	1,222	47'x26'	70	40	42	42	38	•	65	\$800
Hospitality Rm (163 or 167)	432	18'x24'	25	16	20	12	16	•	24	\$600
Wellington Room	681	29'x23'	50	28	30	24	24	•	40	\$650
Boardroom	216	12'x18'	•	•	15	•	•	•	•	\$550
Kensington Boardroom	143	11'x13'	•	•	6	•	•	•	•	\$275

All prices are per person, subject to applicable taxes and 15% Gratuity,

13 CLARION HOTEL & SUITES BANQUET MENU

CLARION HOTEL & SUITES

Banquet Terms And Conditions

At 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 cooperation, we take pride in ensuring that your event is truly outstanding. So relax in the comforts of Clarion Hotel & Suites, as we cater to your every need.

FOOD PREPARATION : Will be 2% above the guaranteed attendance.

PRICES : Menu prices do not include PST, GST and 15% gratuity. Prices are also based per person unless otherwise stated. Prices agreed upon a signed Banquet Function Sheet are binding. Children's menu pricing available.

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.

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. Any outside food & beverage brought into the facility will be subject to our menu pricing charge.

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. Payment in full must be arranged prior to the day of the event.

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

- 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.
- Coffee breaks and 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.



3130 Victoria Ave | Brandon, MB | R7B 3Y3
204-728-5775 | clarionbrandon.com

Other hotels by Genesis Hospitality Management



WINNIPEG, MB
1808 Wellington Ave.
(204) 786-4801

BRANDON, MB
3550 Victoria Ave.
(204) 725-1532

FLIN FLON, MB
160 Hwy. 10A North
(204) 687-7555



BRANDON, MB
3130 Victoria Ave. W.
(204) 728-5775



RED DEER, AB
6846-66th Street
(403) 348-0025



MISSISSAUGA, ON
5050 Creekbank Rd.
(905) 625-3555

HAMILTON, ON
1224 Upper James St.
(905) 383-7772

EDMONTON, AB
10011 184 St.
(780) 638-6070



MISSISSAUGA, ON
5070 Creekbank Rd.
(905) 602-7777

VAUGHAN, ON
11 Interchange Way
(905) 695-4002



EDMONTON, AB
18304 100 Ave.
(780) 484-7280