

N

WEDDING BANQUET MENU



TABLE OF CONTENTS

Served Dinner Selections	3
The Royal Buffet	4
Reception	5
Catering/Reception	6
Wine	7
Bar Menu and Services	8
Our Facilities	9
Terms and Conditions	10
Wine Bar Menu and Services Our Facilities	8

WEDDINGS

*Must consist of 100 full meals or more to qualify.

Celebrate your wedding with us and receive:

- 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 upon request)
- use of a data projector and screen
- complimentary chair covers for head table

SOCIALS

Book your social with us and receive:

- a complimentary banquet room
- a silent auction prize
- coffee and tea (25 cups).

On Friday nights receive

• a drink rebate of \$0.50/drink

Friday Night Socials are also available at Houstons

Sustainability

Although sustainability is not a new, it has become more of a priority for couples planning weddings today. It can take many different forms, whether it's planning a local wedding to reduce travel, or opting for eco-friendly flowers that can be donated or gifted to guests to take home, or working with catering teams to ensure the menu is seasonal and grown locally.

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

204.726.1171 or elaines@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.

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



A Pop of Pattern

No longer are couples shying away from statement patterns. Many weddings this year, whether it's floral or geometric, something complex or just simple, the options are endless. Stick to one, and incorporate from start to finish-on the bands of invitation suites, on dance floors-for a cohesive theme



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 Chicken Bites | 24 Teriyaki Beef Kabobs | 25 Thai Chili Chicken Kabobs | 25 Sweet & Sour Pork Kabobs | 25 Bacon Wrapped Scallops | 26 Breaded Shrimp | 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

High Impact Florals

We are loving the reintroduction of impact florals. "While neutrals will continue to be important, the addition of soft pops of vibrancy from flowers such as poppies, roses, and wildflowers can help to make table setting appear more contemporary."

80s Aesthetic

2023 is the '80s renaissance. Think: structured shoulders, preppy pearls, oversized bows. And even the wedding industry isn't immune to the pink trend, spanning from bubble gum pink to bright fuchsia, is taking the industry by storm."



RECEPTION

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.

CATERING

If you're planning an offsite or outdoor wedding, the **Clarion Hotel & Suites** would be pleased to be associated with your event. We will supply all cutlery and table linens for your event. From 25 to 500, our catering expertise can accommodate your function with experienced and well-trained serving personnel.

OFF-SITE CATERING EQUIPMENT RENTALS

Round or Eight Foot Tables and Padded Chairs on-site. Call for quote and availabilities.

Less Traditional Invites

We're seeing a huge infusion of personality with witty wording playful designs and pet cameos in both save the dates and wedding invites. Couples are pushing the envelope on etiquette, and are now using gender-neutral titles and ditching last names for return addresses.



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

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. 28

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

Classroom Style Dinner Style

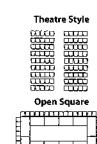
MEETING ROOM LAYOUTS

Board Room

T-Shape

ափունունում

U-Shape



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)

Dance	Capacity	Without Dance	With Dance
.51	1-100	\$22.06	\$44.13
.63	101-300	\$31.72	\$63.49
.52	301-500	\$66.19	\$132.39
.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	\$2600
1 Section	896	28'x32'	60	24	30	37	44	٠	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	٠	۰	٠	108	120	\$1400
4 Sections	4,032	63′x64′	300	180	•	٠	٠	160	150	\$1700
Kensington Hall	1,898	73′x26′	125	56	46	•	•	64	88	\$1100
Kensington 1	676	26'x26'	40	20	20	20	24	•	32	\$650
Kensington 2	676	26'x26'	40	20	20	20	24	٠	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	•	•	٠	٠	\$550
Kensington Boardroom	143	11′x13′	٠	٠	6	٠	٠	٠	٠	\$275

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

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 Residence Inn® Marriott. MISSISSAUGA, ON 5070 Creekbank Rd. (905) 602-7777

VAUGHAN, ON 11 Interchange Way (905) 695-4002 Hampton) Inn & Suite **EDMONTON, AB** 18304 100 Ave. (780) 484-7280