

Clarion Hotel & Conference Centre

Presents our 2020



Clarion Hotel and Conference Centre
Phone 604 870 1050 ext. 4046 ~ Fax 604 870 6165
Email ~ catering@clarionabbotsford.com

A proud and passionate supporter of BC food and farming recognized by Buy Local. Eat Natural

Christmas Plated Lunch

Traditional Turkey

Rustic and traditional bread

~

Roasted pumpkin soup, maple, chili, black pepper crème

OR

Butter lettuce, roasted pear, toasted pecans, aged Quebec cheddar,
apple cider dressing

~

Traditional carved turkey with all the trimmings, roasted onion whipped potatoes
butter glazed winter vegetables, pan gravy, orange cranberry apple chutney

~

(Choose one)

New York cheesecake, stone fruit compote OR

Apple crisp with Riesling, vanilla ice cream OR

Pumpkin tart, cardamom anglaise, cinnamon cream

~

Freshly brewed coffee and tea

\$32 per person

Minimum 15ppl



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Christmas Lunch Buffets

North Pole

Rustic and traditional bread display

Salads (Choice of 4)

Handpicked seasonal greens, caramelized shallots vinaigrette rosemary & pepper, roasted chili sour cream dressing

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, brown butter crouton

Yam & sweet potato salad, green onion, carrot, red pepper, Gochujang dressing

Winter greens, pickled plums, roasted pears, walnuts, island brie, fig vinaigrette

Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp, sesame seeds, soya dressing

Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley, lemon balsamic vinaigrette

Yukon gold potato salad, smoked onions, lemon dill sour cream dressing

Roasted beet salad, chili, cilantro, onion, cumin, mint chutney, curry yogurt

Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate, almonds, shaved Parma ham, cider dressing

Hot Dishes

Oven roasted Fraser Valley turkey, house baked focaccia and golden raisin stuffing,

Traditional pan gravy with fresh sage, orange cranberry apple chutney

Tagliatelle, Italian sausage, basil, chard roma tomato, spinach, roasted tomato sauce

Butter milk mashed potatoes, confit shallot, sour cream, chives

Maple roasted root vegetables, chili butter

Festive Desserts

Cheesecakes, tortes and house made flans

Christmas Yule log and assorted festive baking

Candy canes and mandarin orange

Sliced fruit display

Freshly brewed coffee and tea

\$32 per person

Minimum 20ppl



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Christmas Plated Dinners

Traditional Turkey

Rustic and traditional bread

~

Roasted sweet potato soup, chili, coconut milk

~

Winter greens, cured ham, pickled plums, walnuts, island brie, roasted pear, fig dressing

~

Traditional carved turkey with all the trimmings, confit shallot & butter milk mashed potatoes, butter glazed winter vegetables, pan gravy, orange cranberry apple chutney

~

(Choose one)

Pumpkin tart, cardamom anglaise, cinnamon cream OR

Steamed Sticky toffee pudding, brown sauger brandy sauce, vanilla gelato OR

Brioche bread pudding, caramelized apple, caramel sauce, frangipane, vanilla gelato OR

Dark chocolate tart, cherry merlot compote, sweetened cream

~

Freshly brewed coffee and tea

\$40 per person

Minimum 15ppl



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Whole Roasted Black Angus Tenderloin

Rustic and traditional bread

~

Winter greens, cured ham, pickled plums, walnuts, island brie, roasted pear, fig dressing

~

Cauliflower velouté, butter pouched lobster, crème fresh, chives, caviar

~

Roasted Black Angus tenderloin, late harvest fingerling potatoes,
Brussel sprouts, young vegetables, yam purée, Armagnac jus and sauce béarnaise

(add seared giant sea scallops and prawns for \$8)

~

(Choose One)

Pumpkin tart, cardamom anglaise, cinnamon cream OR

Steamed Sticky toffee pudding, brown sauger brandy sauce, vanilla gelato OR

Brioche bread pudding, caramelized apple, caramel sauce, frangipane, vanilla gelato OR

Dark chocolate tart, cherry merlot compote, sweetened cream

~

Freshly brewed coffee and tea

\$56 per person

Minimum 20ppl



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Christmas Buffets

All the Trimmings

Rustic and traditional bread display

Salads (Choice of 5)

Handpicked seasonal greens, caramelized shallots vinaigrette rosemary & pepper, roasted chili sour cream dressing
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, brown butter crouton
Yam & sweet potato salad, green onion, carrot, red pepper, Gochujang dressing
Winter greens, pickled plums, walnuts, island brie, fig vinaigrette
Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp, sesame seeds, soya dressing
Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley, lemon balsamic vinaigrette
Yukon gold potato salad, smoked onions, lemon dill sour cream dressing
Roasted beet salad, chili, cilantro, onion, cumin, mint chutney, curry yogurt
Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate, almonds, shaved Parma ham, cider dressing

Decorated Platters

Jalfrezi snow crab, chili, ginger, cumin, coconut chutney, grilled naan
Chilled Saki poached prawns, Sunomono dressing, wasabi mayonnaise
Hot smoked Pacific cod, salsa Verde, pickled mango salad
Cedar plank smoked Steelhead, herb cream cheese, grilled flat bread, confit shallots
West Coast oysters with assorted relishes and chutneys
Pacific albacore tuna Poke, cucumber yam salad, citrus ponzu, sesame ginger glaze
Local and imported artisanal cheeses with, crackers and fresh fruit
Farm grown crudités, roasted onion cream cheese, siracha & roasted chili sour cream

Carving Station

Sea salt and pepper corn crusted Black Angus prime rib, black pepper Yorkshire pudding, red wine demi OR
Whole roasted Angus Beef tenderloin, Gochujang crust, green onion & ginger sauce

Hot Dishes

Oven roasted Fraser Valley turkey, house baked focaccia and golden raisin stuffing
Traditional pan gravy with fresh sage, orange cranberry apple chutney
Locally smoked bone in Ham, Spiced whisky glaze, pear ginger relish

Seared Halibut, Chilean red shrimp, sweet potato puree, chard green beans, sea urchin hollandaise OR
Grilled Cedar plank Coho, heirloom tomato relish, steamed butter clams, lemon cream, scallion burre blanc

Linguine, seared bay scallops, prosciutto, brown butter cream, fresh sage, lemon, capers OR
Three cheese baked macaroni, aged cheddar, mascarpone, provolone, caramelized onion, smoked paprika

Butter milk mashed potatoes, confit shallot, sour cream, chives

Late season vegetable gratin, roasted pearl onion, thyme, mascarpone cream, smoked gouda OR
Oven roasted Green beans & Brussel sprouts, house cured bacon, crispy garlic, toasted almonds

Jaggery roasted yams, ginger, chiles, lemongrass, coconut curry sauce

All the Trimmings Cont.

Festive Desserts

Steamed Sticky toffee pudding, brown sauger brandy sauce, vanilla gelato
Pumpkin spiced trifle, salted caramel, white chocolate mascarpone mousse, pumpkin chiffon, candied pecans
Dark chocolate tart, cherry merlot compote, sweetened cream
Caramelized apple ginger crème brûlée
Cheesecakes, tortes and house made flans
Christmas Yule log and assorted festive baking
Candy canes and mandarin oranges
Sliced fruit display

Freshly brewed coffee and tea

\$65 per person

Minimum 30ppl



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Winter Wonderland

Rustic and traditional bread display

Salads (Choice of 5)

Handpicked seasonal greens, caramelized shallots vinaigrette rosemary & pepper, roasted chili sour cream dressing
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, brown butter crouton
Yam & sweet potato salad, green onion, carrot, red pepper, Gochujang dressing
Winter greens, pickled plums, walnuts, island brie, fig vinaigrette
Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp, sesame seeds, soya dressing
Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley, lemon balsamic vinaigrette
Yukon gold potato salad, smoked onions, lemon dill sour cream dressing
Roasted beet salad, chili, cilantro, onion, cumin, mint chutney, curry yogurt
Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate, almonds, shaved Parma ham, cider dressing

Decorated Platters

Chilled Saki poached prawns, Sunomono dressing, wasabi mayonnaise
Cedar plank smoked Steelhead, herb cream cheese, grilled flat bread, confit shallots
Local and imported artisanal cheeses with, crackers and fresh fruit
Farm grown crudités, roasted onion cream cheese, siracha & roasted chili sour cream

Carving Station

Roasted Black Angus striploin, black current rosemary jus OR
Brown sugar rubbed roast pork loin, caramelized granny smith apples, Armagnac cream OR
Locally smoked bone in Ham, Spiced whisky glaze, pear ginger relish

Hot Dishes

Oven roasted Fraser Valley turkey, house baked focaccia and golden raisin stuffing
Traditional pan gravy with fresh sage, orange cranberry apple chutney

Grilled pork tenderloin, Korean barbeque, grilled king oyster, steamed rice, pickled chili carrot OR
Pan seared West Coast Halibut, coconut Korma sauce, cucumber tomato salad, mango raita, pomegranate

Cheese Cappelletti, mushrooms, chard roma tomato, crispy pork belly Piccata, gremolata, lemon cream OR
Three cheese baked macaroni, aged cheddar, mascarpone, provolone, caramelized onion, smoked paprika

Butter milk mashed potatoes, confit shallot, sour cream, chives OR
Jaggery roasted yams, ginger, chiles, lemongrass, coconut curry sauce

Late season vegetable gratin, roasted pearl onion, thyme, mascarpone cream, smoked gouda OR
Oven roasted Green beans & Brussel sprouts, house cured bacon, crispy garlic, toasted almonds

Winter Wonderland Cont.

Festive Desserts

Steamed Sticky toffee pudding, brown sauger brandy sauce, vanilla gelato
Pumpkin spiced trifle, salted caramel, white chocolate mascarpone mousse, pumpkin chiffon, candied pecans
Dark chocolate tart, cherry merlot compote, sweetened cream
Caramelized apple ginger crème brûlée
Cheesecakes, tortes and house made flans
Christmas Yule log and assorted festive baking
Candy canes and mandarin oranges
Sliced fruit display

Freshly brewed coffee and tea

\$56 per person

Minimum 30ppl



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Holiday Spice

Rustic and traditional bread display

Salads (choice of 5)

Handpicked seasonal greens, caramelized shallots vinaigrette rosemary & pepper, roasted chili sour cream dressing
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, brown butter crouton
Yam & sweet potato salad, green onion, carrot, red pepper, Gochujang dressing
Winter greens, pickled plums, walnuts, island brie, fig vinaigrette
Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp, sesame seeds, soya dressing
Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley, lemon balsamic vinaigrette
Yukon gold potato salad, smoked onions, lemon dill sour cream dressing
Roasted beet salad, chili, cilantro, onion, cumin, mint chutney, curry yogurt
Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate, almonds, shaved Parma ham, cider dressing

Decorated Platters

Local and imported artisanal cheeses with, crackers and fresh fruit
Farm grown crudités, roasted onion cream cheese, siracha & roasted chili sour cream

Carving Station

Roasted Black Angus roast beef, black current rosemary jus OR
Roast pork loin, stone ground mustard crust, caramelized onion thyme demi OR
Locally smoked bone in Ham, Spiced whisky glaze, pear ginger relish

Hot Dishes

Oven roasted Fraser Valley turkey, house baked focaccia and golden raisin stuffing,
traditional pan gravy with fresh sage, orange cranberry apple chutney
Seared Steelhead trout, tomato ragout, olives, house chorizo, mussels, watercress, fennel cream OR
Pan seared Pacific cod, coconut Korma sauce, cucumber tomato salad, mango raita, pomegranate
Three cheese baked macaroni, aged cheddar, mascarpone, provolone, caramelized onion, smoked paprika
Butter milk mashed potatoes, confit shallot, sour cream, chives OR
Jaggery roasted yams, ginger, chiles, lemongrass, coconut curry sauce

Late season vegetable gratin, roasted pearl onion, thyme, mascarpone cream, smoked gouda OR
Oven roasted Green beans & Brussel sprouts, house cured bacon, crispy garlic, toasted

Festive Desserts

Steamed Sticky toffee pudding, brown sauger brandy sauce, vanilla gelato
Pumpkin spiced trifle, salted caramel, white chocolate mascarpone mousse, pumpkin chiffon, candied pecans
Dark chocolate tart, cherry merlot compote, sweetened cream
Caramelized apple ginger crème brûlée
Cheesecakes, tortes and house made flans
Christmas Yule log and assorted festive baking
Candy canes and mandarin oranges
Sliced fruit display

Freshly brewed coffee and tea

\$51 per person
Minimum 20ppl



Home for the Holidays

Rustic and traditional bread display

Salads (Choice of 5)

Handpicked seasonal greens, caramelized shallots vinaigrette rosemary & pepper, roasted chili sour cream dressing
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, brown butter crouton
Yam & sweet potato salad, green onion, carrot, red pepper, Gochujang dressing
Winter greens, pickled plums, walnuts, island brie, fig vinaigrette
Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp, sesame seeds, soya dressing
Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley, lemon balsamic vinaigrette
Yukon gold potato salad, smoked onions, lemon dill sour cream dressing
Roasted beet salad, chili, cilantro, onion, cumin, mint chutney, curry yogurt
Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate, almonds, shaved Parma ham, cider dressing

Decorated Platters

Local and imported artisanal cheeses with, crackers and fresh fruit
Farm grown crudités, roasted onion cream cheese, siracha & roasted chili sour cream

Carving Station

Roasted Black Angus roast beef, black current rosemary jus OR
Locally smoked bone in Ham, Spiced whisky glaze, pear ginger relish

Hot Dishes

Oven roasted Fraser Valley turkey, house baked focaccia and golden raisin stuffing
Traditional pan gravy with fresh sage, orange cranberry apple chutney
Pan seared Pacific cod, coconut Korma sauce, cucumber tomato salad, mango raita, pomegranate
Three cheese baked macaroni, aged cheddar, mascarpone, provolone, caramelized onion, smoked paprika

Butter milk mashed potatoes, confit shallot, sour cream, chives OR
Jaggery roasted yams, ginger, chiles, lemongrass, coconut curry sauce

Late season vegetable gratin, roasted pearl onion, thyme, mascarpone cream, smoked gouda

Festive Desserts

Steamed Sticky toffee pudding, brown sauger brandy sauce, vanilla gelato
Caramelized apple ginger crème bruléé
Cheesecakes, tortes and house made flans
Christmas Yule log and assorted festive baking
Candy canes and mandarin oranges
Sliced fruit display

Freshly brewed coffee and tea

\$47 per person

Minimum 20ppl



North Pole

Rustic and traditional bread display

Salads (choice of 5)

Handpicked seasonal greens, caramelized shallots vinaigrette rosemary & pepper, roasted chili sour cream dressing
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, brown butter crouton
Yam & sweet potato salad, green onion, carrot, red pepper, Gochujang dressing
Winter greens, pickled plums, walnuts, island brie, fig vinaigrette
Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp, sesame seeds, soya dressing
Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley, lemon balsamic vinaigrette
Yukon gold potato salad, smoked onions, lemon dill sour cream dressing
Roasted beet salad, chili, cilantro, onion, cumin, mint chutney, curry yogurt
Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate, almonds, shaved Parma ham, cider dressing
Farm grown crudités, roasted onion cream cheese, siracha & roasted chili sour cream

Hot Dishes

Oven roasted Fraser Valley turkey, house baked focaccia and golden raisin stuffing,
Traditional pan gravy with fresh sage, orange cranberry apple chutney
Pan seared Pacific cod, coconut Korma sauce, cucumber tomato salad, mango raita, pomegranate
Tagliatelle, Italian sausage, basil, chard roma tomato, spinach, roasted tomato sauce
Butter milk mashed potatoes, confit shallot, sour cream, chives
Late season vegetable gratin, roasted pearl onion, thyme, mascarpone cream, smoked gouda

Festive Desserts

Cheesecakes, tortes and house made flans
Christmas Yule log and assorted festive baking
Candy canes and mandarin oranges
Sliced fruit display

Freshly brewed coffee and tea

\$43 per person

Minimum 20ppl



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Additions to Christmas Buffets

Per Person Price

Tiger prawn and snow crab display with traditional condiments and an ice carving	\$15 (min 100 ppl)
Tiger prawn tower with traditional condiments.....	\$6
Assorted maki and nigiri sushi platter	\$7
Cedar plank Rivers Inlet sockeye salmon, pickled fennel with mustard seeds, crème fresh	\$6
Cold smoked salmon, halibut and Indian candy.....	\$8
Fresh local shucked oysters, assorted relishes, salsas and condiments	\$40/dozen (min 5 dozen)
European charcuterie platter: Black forest ham, assorted salami and cured sausage, turkey and roast beef.....	\$4.5
Local and imported cheese display, fruit garnish, assorted breads and crackers.....	\$5
Farm fresh crudités with assorted dips.....	\$3.5
Baked yam with maple syrup, chipotle, cinnamon and shallots	\$3.5
Traditional Beef Wellington, wild mushroom brandy duexlles, merlot jus	\$12 (min 40)
Black Angus prime rib with sea salt and pepper crust, roasted garlic rosemary pan jus	\$11 (min 50)
Carved braised leg of lamb, spiced tomato sauce.....	\$9 (min 50)
Black Angus striploin with sea salt and pepper crust, roasted garlic rosemary pan jus	\$8 (min 50)
Carved roast beef, roasted garlic rosemary pan jus.....	\$6 (min 50)
Carved locally smoked ham, apple mustard pan jus.....	\$6 (min 50)
Carved whole turkey with pan gravy, cranberry chutney.....	\$6 (min 50)
Carved local roasted pork loin, hoi sin glaze.....	\$6 (min 50)
Chocolate fountain with premium chocolate, served with fresh fruit and assorted baked goods (sliced fruit is replaced by cube fruit from the buffet).....	\$7 (min 100)



Host Wine Selection

Our house wine list encompasses delicious, food-friendly wines from local British Columbia complemented by carefully selected choices from other great wine regions of the world. Wine is often a personal experience, so if you do not see what you are looking for on this list, please feel free to request a wine that you would like to see at your event, we may be able to order specifically for you. Your catering representative will be happy to guide you as you make your selections, so please feel free to ask for a recommendation!

SPARKLING WINE

Hungaria Brut	30
Gray Monk Rose	31

WHITE WINES

Kim Crawford Sauvignon Blanc, New Zealand	40
Blasted Church Hatfields Fuse, BC VQA	35
Gray Monk Pinot Gris, BC VQA	33
Peller Estates Sauvignon Blanc, BC, VQA	29
Red Rooster, Pinot Gris BC, VQA	31
Chaberton White, BC, VQA	30
Gray Monk, Latitude 50, BC, VQA	29

RED WINES

Valpolicella Superiore Ripasso, Pasqua Italy	46
J. Lohr Seven Oaks, Cabernet Sauvignon, California	46
Rosemount Shiraz, Australia	33
Red Rooster, Merlot, BC, VQA	32
Chaberton Red, BC, VQA	30
Gray Monk, Red, Latitude 50, BC, VQA	29
Peller Estates Merlot, BC, VQA	29



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Bar Service

		Host Bar	Cash Bar
House Brand Spirits (Tier 1)		4.75 – 5	6.25 – 6.75
Top Shelf Spirits (Tier 2)		5.75 – 6	7.25 – 7.75
Liqueurs & Specialty Spirits (Tier 3)		6.75 – 7	8.25 – 8.75
Premium Spirits (Tier 4)		8.75 – 9	10.25 – 10.75
Standard Beer	per bottle	5	6.25
Premium Beer	per bottle	5.5	6.75
Coolers and Ciders	per bottle	6	6.75
Standard Brand Wine	per glass	5.5	6.75
Premium Brand Wine	per glass	6.5	6.75
Sparkling Water	per item	4	4.5
Soft Drinks	per glass	2.5	2.75
Fruit Juices	per glass	3	3.25

Host Bar—Prices are subject to 15% Gratuity, 10% Liquor Tax and 5% GST

Cash Bar—taxes are included

Should consumption be less than \$300.00 per bar, a Bartender labour charge of \$100.00 per 4 hour period per bar will be applied to the total bill.

SPECIALTY BEVERAGES

Non – Alcoholic Fruit Punch (serves 25~minimum 2)	\$40.00 per gallon
Alcoholic Fruit Punch (serves 25~minimum 2)	\$76.00 per gallon
Martinelli's Non-Alcoholic Sparkling Cider	\$14.00 per bottle



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