

# Mother's Day

## BRUNCH

MAY  
SUNDAY | 10 | 10AM – 3PM  
2026

ENJOY AN EXQUISITE BUFFET BRUNCH WITH YOUR LOVED ONES! COMPLIMENTARY MIMOSAS AND GIFT FOR MOM. LIVE MUSIC, DOOR PRIZES & ENTERTAINMENT FOR THE KIDS!

RESERVATIONS STARTING FROM 10AM

ADULTS \$50

SENIORS \$45

KIDS 6-12 \$26

KIDS 5 & UNDER FREE

PLUS 5% GST AND 18% GRATUITY

FULL PRE-PAYMENT REQUIRED AT THE TIME OF BOOKING TO RESERVE YOUR TABLE.

☎ 604 870 1050 EXT 4051

✉ [EVENTS@CLARIONABBOTSFORD.COM](mailto:EVENTS@CLARIONABBOTSFORD.COM)

CLARION HOTEL & CONFERENCE CENTRE  
36035 NORTH PARALLEL RD ABBOTSFORD BC

# MENU

## JUICE STATION

FRESH ORANGE JUICE, STRAWBERRY LEMONADE  
& APPLE JUICE

## BREAKFAST STATION

ASSORTED FRESHLY BAKED SWEET & SAVORY DANISH  
FRESH BAKED CROISSANTS, CHOCOLATE, ALMOND &  
HAZELNUT  
SCRAMBLED EGG WITH FRESH HERBS GF  
HOUSE MADE SAUSAGE ROLLS, CARAWAY & SEA SALT  
BACON, HOUSE MADE SAUSAGE GF, DF  
PAN-FRIED LOCAL POTATOES WITH ONIONS, SRIRACHA AIOLI,  
CILANTRO SOUR CREAM, TAJIN GF  
TRADITIONAL EGGS BENEDICT WITH COUNTRY HAM

## YOGURT BAR

SWEETEN YOGURT, FRESH BERRIES, GRANOLA, CHOCOLATE  
GRANOLA, FLAX, CHIA, COCONUT, DRIED FRUIT, NUTS

## OMELET STATION

COUNTRY HAM, SPRING ONIONS, BC FOREST MUSHROOMS,  
TOMATO, PEPPERS, COLD WATER SHRIMP, SMOKED SALMON,  
CHEDDAR CHEESE, GOAT CHEESE

## STUFFED FRENCH TOAST, BUTTERMILK PANCAKES, CREPE STATION

FRESHLY BAKED UBE CHEESECAKE FILLED FRENCH TOAST,  
BUTTERMILK PANCAKES AND CREPES  
WITH OKANAGAN PEACH COMPOTE, ABBOTSFORD  
BLUEBERRY SAUCE, LOCAL SLICED STRAWBERRY, RASPBERRY  
COMPOTE, SWEETEN WHIPPED CREAM, MAPLE SYRUP,  
NUTELLA, CHOCOLATE, BISCOFF AND CARAMEL SAUCE

## NIGHT MARKET STATION

ASSORTED DIM SUM, SOYA, SWEET CHILI SAUCE  
KATSUDON, FRIED MINI PORK CUTLET, STEAMED RICE,  
FRIED QUAIL EGG, TONKATSU SAUCE, GREEN ONIONS DF  
TEMPURA PRAWNS, JULIENNE CABBAGE SALAD,  
TENTSUYU SAUCE DF  
VEGETABLE SPRING ROLLS, PEACH GINGER SAUCE DF

## SEAFOOD STATION

CHILLED SNOW CRAB, COCKTAIL & RÉMOULADE SAUCE,  
LEMONS  
GRILLED PRAWNS, SWEET SOYA, CHILIES, THAI BASIL, LEMON  
GRASS, VEGETABLE SLAW, PEANUT DRESSING DF  
WHITE WINE STEAMED CLAMS & MUSSELS, SHALLOTS, GARLIC,  
CHILIES, BUTTER, PARSLEY, CHIMICHURRI FOCACCIA BREAD  
AHI TUNA CRUDO, PICKLED CUCUMBER, CHILIES, TAJIN, CITRUS  
ZEST, RADISH, CHIPOTLE OIL, MICROGREENS GF, DF  
CEDAR PLANK SMOKED SOCKEYE & HOT SMOKED INDIAN  
CANDY, FRIED BANNOCK, MUSTARD CRÈME FRESH GF  
DYNAMITE AND SPICY SHRIMP ROLLS WITH WASABI AND  
PICKLED GINGER

## COLD BRUNCH STATION

EARLY SPINACH & KALE SALAD, GRILLED PINEAPPLE, PICKLED  
MANGO, SHAVED COCONUT, TOASTED MACADAMIA NUTS,  
PASSION FRUIT DRESSING GF, DF, VEGAN  
ROASTED EGGPLANT & PEPPER, SALAD, FALAFEL, SUMAC,  
TOASTED WALNUTS, PARSLEY, TAHINI, CHARD LEMON  
DRESSING DF, VEGAN  
CUCUMBER RIATA SALAD, TOMATO, RED ONION, CILANTRO,  
CUMIN YOGURT DRESSING, TANDOORI PANNER CROUTONS  
JAPANESE CORN SALAD, RADICCHIO, KALE, GREEN ONION,  
SESAME KEWPIE, GINGER MISO DRESSING, FURIKAKE GF, DF

## HOT BRUNCH STATION

SURF & TURF, BRAISED SHORT RIB, BUTTER POACHED LOBSTER  
SCALLOP & PRAWN SKEWER, POTATO PUREE, GRILLED  
ASPARAGUS, CHIMICHURRI BUTTER SAUCE, PORT JUS GF  
BUTTER CHICKEN, OVEN ROASTED TANDOORI CHICKEN, TOMATO  
CREAM CRAVY GF  
BAHRAINI RICE, CINNAMON, CURRY LEAVES, FRIED ONIONS GF  
SEARED SPRING SALMON, SPRING PEA RISOTTO, DOUBLE  
SMOKED BACON, SNAP PEAS, PRESERVED LEMON BUTTER  
SAUCE, FERMENTED GARLIC AIOLI, PEA SPROUT GF  
MUSHROOM STROGANOFF, ROASTED MORELS, OYSTER, LIONS  
MANE, PORCINI MUSHROOMS, DILL SOUR CREAM, CHARD  
HEIRLOOM TOMATO, MADEIRA DEMI CREAM BUTTERED  
TAGLIATELLE

## CARVING

LOCAL BAKED LOCAL HAM, WHISKY FIREWEED HONEY  
GLAZE, ASSORTED MUSTARDS GF, DF

## DESSERT

CALLEBAUT DARK CHOCOLATE FOUNTAIN WITH, CUBED FRESH SEASONAL FRUIT, MINI DOUGHNUTS, RICE CRISPY SQUARES,  
BROWNIES, CREAM PUFFS, MARSHMALLOWS & CHOCOLATE CHIP COOKIES  
ASSORTED CAKES, TORTS & FLANS · ASSORTED FRENCH MINI-PÂTISSERIE  
WARM SOUR CHERRY CRUMBLE, VANILLA GELATO · TROPICAL PASSION FRUIT CHEESECAKE, MANGO COMPOTE  
TRIPLE CHOCOLATE TORTE, MILK CHOCOLATE MOUSSE, WHITE CHOCOLATE CHIBOUST, DARK CHOCOLATE FONDANT  
COCONUT & PINEAPPLE TORTE, VANILLA SPONGE, RUM SOAKED PINEAPPLE, COCONUT CREAM, LADY FINGER CRUMBLE  
SALTED CARAMEL & BANANA PARFAIT, CARAMEL CUSTARD, BANANA GANACHE