

# Clarion Hotel & Conference Centre

Presents our  
2023



# Christmas Plated Lunch

## Traditional Turkey

Rustic and traditional bread

Roasted coconut curry squash soup, chilies, lemongrass, toasted coconut

OR

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

Traditional carved turkey with all the trimmings, buttermilk mashed potato  
butter glazed winter vegetables, pan gravy, orange cranberry apple chutney

*(Choose One)*

New York cheesecake, merlot cherry compote, amaretto anglaise OR  
Fall spiced stone fruit crisp, ginger golden sugar crumble, vanilla ice cream OR  
Pumpkin tart, cardamom anglaise, cinnamon cream

Freshly brewed coffee and tea

**35** per person

*Minimum 20 person per order*

# Christmas Lunch Buffet

## North Pole

Rustic and traditional bread display

### Salads (Choice of Four)

Handpicked seasonal greens, cranberry black pepper vinaigrette **DF, GF, V**

Avocado yogurt dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Tomato & roasted eggplant salad, fried Halloumi, fresh mint, toasted sesame, lemon cucumber dressing **GF**

Spinach & red cabbage salad, green curry roasted yams, toasted coconut, cold water shrimp, bean sprouts,

Thai basil, coconut lime vinaigrette **DF,GF**

Gochujang roasted carrot salad, green onions, black sesame dressing **DF,GF,V**

Japanese mushroom salad, edamame, pickled ginger, shiso, sweet soy glaze,

furikake, mirin dressing **DF,GF,V**

Late season Cobb salad, roasted pears, toasted pecans, camembert, roasted yams,

marinated gem tomato, honey Dijon dressing **GF**

Roasted five spice squash & kale salad, candied cashews, fried tofu, crispy wonton, hoisin dressing **DF,V**

Roasted beet salad, pomegranate, local feta, pickled onion, Satsuma dill dressing **GF**

### Hot Dishes

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

Traditional pan gravy with fresh sage, orange cranberry apple chutney

Buttered pappardelle, cremini mushroom ragout, spinach, roasted tomato, basil, parmesan, roasted garlic

cream, ricotta cheese

Buttermilk whipped potato, roasted garlic, aged cheddar crisps, herb butter

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

**37** per person

*Minimum 20 person per order*

# Christmas Plated Dinners

## Grilled Black Angus Tenderloin

Rustic and traditional bread

Heirloom tomato salad, house cured bacon, roasted garlic ricotta cheese mousse,  
handpicked greens, aged balsamic, micro herbs

Roasted yam soup, hazelnut bacon crumble, chive crème fraiche, micro herbs

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

*Add seared giant sea scallops and prawns for \$10 per person*

*(Choose One)*

Pumpkin tart, cardamom anglaise, cinnamon whipping cream OR  
Sticky toffee pudding, cinnamon nutmeg and cardamom, bourbon pecan sauce, vanilla gelato OR  
Baked apple tart, caramelized apple, frangipane, apple brandy caramel, vanilla gelato OR  
Salted caramel cheesecake, seafoam, caramel sauce, whisky Chantilly cream

Freshly brewed coffee and tea

**67** per person

*Minimum 30 person per order*

# Christmas Plated Dinners

## Traditional Turkey

Rustic and traditional bread

Roasted yam soup, hazelnut bacon crumble, chive crème fraiche, micro herbs OR  
Fall greens, roasted sweet potato, caramelized pea, tahini dressing, pomegranate,  
Zaatar yogurt, Halloumi crouton

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

### **(Choose One)**

Pumpkin tart, cardamom anglaise, cinnamon whipping cream OR  
Sticky toffee pudding, cinnamon nutmeg and cardamom, bourbon pecan sauce, vanilla gelato OR  
Baked apple tart, caramelized apple, frangipane, apple brandy caramel, vanilla gelato OR  
Salted caramel cheesecake, seafoam, caramel sauce, whisky Chantilly cream OR  
Triple chocolate torte, anglaise, salted caramel, dark chocolate gelato

Freshly brewed coffee and tea

**45** per person

*Minimum 20 person per order*

# Christmas Dinner Buffets

## All the Trimmings

Rustic and traditional bread display

### Salads (Choice of Five)

Handpicked seasonal greens, cranberry black pepper vinaigrette **DF, GF, V**

Avocado yogurt dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Tomato & roasted eggplant salad, fried Halloumi, fresh mint, toasted sesame, lemon cucumber dressing **GF**

Spinach & red cabbage salad, green curry roasted yams, toasted coconut, cold water shrimp, bean sprouts,

Thai basil, coconut lime vinaigrette **DF,GF**

Gochujang roasted carrot salad, green onions, black sesame dressing **DF,GF,V**

Japanese mushroom salad, edamame, pickled ginger, shiso, sweet soy glaze,

furikake, mirin dressing **DF,GF,V**

Late season Cobb salad, roasted pears, toasted pecans, camembert, roasted yams,

marinated gem tomato, honey Dijon dressing **GF**

Roasted five spice squash & kale salad, candied cashews, fried tofu, crispy wonton, hoisin dressing **DF,V**

Roasted beet salad, pomegranate, local feta, pickled onion, Satsuma dill dressing **GF**

### Decorated Platters

Chilled Snow crab, brandy sauce, lemons & sauce Remoulade

Sautee garlic herb prawns, white wine, tomato concasse, butter, warm baguette

Baharat marinated smoked cod, roasted red pepper Baba ganoush, toasted pita **DF**

Dry rubbed cedar plank smoked sockeye, maple Dijon glaze

Korean chili marinated Yellow fine tuna, squid & cold water shrimp, cucumber Napa salad **DF,GF**

Local and imported artisanal cheeses with crackers and fresh fruit

Farm grown crudités, green goddess sour cream

### Carving Station

Sea salt and peppercorn crusted Black Angus prime rib, Yorkshire pudding, black current rosemary demi **OR**

Roasted Beef tenderloin, black current rosemary demi

### Hot Dishes

Oven roasted Fraser Valley turkey, house baked herb focaccia, cranberry apricot stuffing

Traditional pan gravy with fresh sage, orange cranberry apple chutney

Sliced locally smoked Ham, Mirin Star anis glaze, spiced apple puree

Westcoast Ling Cod, sautéed mussels, cauliflower puree, mint chutney, fried cauliflower, coconut korma **OR**

Pacific Spring salmon, sous vide Octopus, grilled oyster mushroom, Brussels, sparkling wine reduction, salmon roe

## All the Trimmings Continued

Butternut squash ravioli, poached langoustine, double smoked bacon, buttered leeks, hazelnut sage crumble, parmesan, roasted squash cream reduction **OR**

Buttered pappardelle, braised veal cremini mushroom ragout, spinach, roasted tomato, basil, parmesan, tomato demi

Shichimi roasted winter vegetables, ginger miso butter, green onion pickled ginger salad **OR**  
Caraway roasted heirloom carrots, caramelized onions, parsnip puree, maple rosemary butter

Buttermilk whipped potato, horseradish crème fresh, arugula, parmesan, olive oil **GF OR**  
Roasted Yam & sweet potato, chipotle peppers, Pico de Geilo, Queso fresco, cilantro **GF**

### Festive Desserts

Sticky toffee pudding, cinnamon nutmeg and cardamom, bourbon pecan sauce, vanilla gelato

Coconut pot de crème, grilled pineapple mojito compote

Chocolate peanut butter parfait, vanilla sponge, salted peanut brittle

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

**82** per person

*Minimum 75 person per order*

# Christmas Dinner Buffets

## Winter Wonderland

Rustic and traditional bread display

### Salads (Choice of Five)

Handpicked seasonal greens, cranberry black pepper vinaigrette **DF, GF, V**

Avocado yogurt dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Tomato & roasted eggplant salad, fried Halloumi, fresh mint, toasted sesame, lemon cucumber dressing **GF**

Spinach & red cabbage salad, green curry roasted yams, toasted coconut, cold water shrimp, bean sprouts,

Thai basil, coconut lime vinaigrette **DF,GF**

Gochujang roasted carrot salad, green onions, black sesame dressing **DF,GF,V**

Japanese mushroom salad, edamame, pickled ginger, shiso, sweet soy glaze,

furikake, mirin dressing **DF,GF,V**

Late season Cobb salad, roasted pears, toasted pecans, camembert, roasted yams,

marinated gem tomato, honey Dijon dressing **GF**

Roasted five spice squash & kale salad, candied cashews, fried tofu, crispy wonton, hoisin dressing **DF,V**

Roasted beet salad, pomegranate, local feta, pickled onion, Satsuma dill dressing **GF**

### Decorated Platters

Chilled marinated prawns, brandy sauce, lemons & sauce Remoulade

Dry rubbed cedar plank smoked sockeye, maple Dijon glaze

Local and imported artisanal cheeses with crackers and fresh fruit

Farm grown crudités, green goddess sour cream

### Carving Station

Roasted Black Angus striploin, black current rosemary demi **OR**

Roasted brined rack of pork, persimmon chutney, calvados cream **OR**

Locally smoked bone in Ham, Mirin Star anis glaze, spiced apple puree

### Hot Dishes

Oven roasted Fraser Valley turkey, house baked herb focaccia, cranberry apricot stuffing

Traditional pan gravy with fresh sage, orange cranberry apple chutney

Grilled pork tenderloin medallions, crispy potatoes, mushrooms fricassee, Armagnac jus **OR**

Seared Greenland Halibut, parsnip puree, fennel orange salad, fennel cream reduction, carrot jus

Buttered pappardelle, Italian sausage & cremini mushroom ragout, spinach, roasted tomato, basil, parmesan,

tomato cream **OR**

Butternut squash ravioli, double smoked bacon, buttered leeks, hazelnut sage crumble, parmesan cheese,

roasted squash cream reduction



## Winter Wonderland Continued

Shichimi roasted winter vegetables, ginger miso butter, green onion pickled ginger salad OR  
Caraway roasted heirloom carrots, caramelized onions, parsnip puree, maple rosemary butter

Buttermilk whipped potato, horseradish crème fresh, arugula, parmesan, olive oil **GF** OR  
Roasted Yam & sweet potato, chipotle peppers, Pico de Geilo, Queso fresco, cilantro **GF**

### **Festive Desserts**

Sticky toffee pudding, cinnamon nutmeg and cardamom, bourbon pecan sauce, vanilla gelato

Coconut pot de crème, grilled pineapple mojito compote

Chocolate peanut butter parfait, vanilla sponge, salted peanut brittle

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

**66** per person

*Minimum 30 person per order*

# Christmas Dinner Buffets

## Holiday Spice

Rustic and traditional bread display

### Salads (Choice of Five)

Handpicked seasonal greens, cranberry black pepper vinaigrette **DF, GF, V**  
Avocado yogurt dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons  
Tomato & roasted eggplant salad, fried Halloumi, fresh mint, toasted sesame, lemon cucumber dressing **GF**  
Spinach & red cabbage salad, green curry roasted yams, toasted coconut, cold water shrimp, bean sprouts,  
Thai basil, coconut lime vinaigrette **DF,GF**

Gochujang roasted carrot salad, green onions, black sesame dressing **DF,GF,V**

Japanese mushroom salad, edamame, pickled ginger, shiso, sweet soy glaze,  
furikake, mirin dressing **DF,GF,V**

Late season Cobb salad, roasted pears, toasted pecans, camembert, roasted yams,  
marinated gem tomato, honey Dijon dressing **GF**

Roasted five spice squash & kale salad, candied cashews, fried tofu, crispy wonton, hoisin dressing **DF,V**

Roasted beet salad, pomegranate, local feta, pickled onion, Satsuma dill dressing **GF**

### Decorated Platters

Local and imported artisanal cheeses with crackers and fresh fruit  
Farm grown crudités, green goddess sour cream

### Carving Station

Roasted Black Angus roast beef, black current rosemary demi 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 herb focaccia, cranberry apricot stuffing  
Traditional pan gravy with fresh sage, orange cranberry apple chutney

Sweet soya glaze sockeye salmon, roasted pumpkin, enoki mushrooms, mirin braised local cabbage,  
star anise cream, green onions OR

Pan seared Cod, sweet potato puree, mole sauce, fried Brussels, beet chips

Butternut squash ravioli, double smoked bacon, buttered leeks, hazelnut sage crumble, parmesan cheese,  
roasted squash cream reduction

Shichimi roasted winter vegetables, ginger miso butter, green onion pickled ginger salad OR

Caraway roasted heirloom carrots, caramelized onions, parsnip puree, maple rosemary butter

## Holiday Spice Continued

Buttermilk whipped potato, horseradish crème fresh, arugula, parmesan, olive oil **GF** OR  
Roasted Yam & sweet potato, chipotle peppers, Pico de Geilo, Queso fresco, cilantro **GF**

### **Festive Desserts**

Sticky toffee pudding, cinnamon nutmeg and cardamom, bourbon pecan sauce, vanilla gelato

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

**60** per person

*Minimum 30 person per order*

# Christmas Dinner Buffets

## North Pole

Rustic and traditional bread display

### Salads (Choice of Five)

Handpicked seasonal greens, cranberry black pepper vinaigrette **DF, GF, V**

Avocado yogurt dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Tomato & roasted eggplant salad, fried Halloumi, fresh mint, toasted sesame, lemon cucumber dressing **GF**

Spinach & red cabbage salad, green curry roasted yams, toasted coconut, cold water shrimp, bean sprouts,

Thai basil, coconut lime vinaigrette **DF,GF**

Gochujang roasted carrot salad, green onions, black sesame dressing **DF,GF,V**

Japanese mushroom salad, edamame, pickled ginger, shiso, sweet soy glaze,

furikake, mirin dressing **DF,GF,V**

Late season Cobb salad, roasted pears, toasted pecans, camembert, roasted yams,

marinated gem tomato, honey Dijon dressing **GF**

Roasted five spice squash & kale salad, candied cashews, fried tofu, crispy wonton, hoisin dressing **DF,V**

Roasted beet salad, pomegranate, local feta, pickled onion, Satsuma dill dressing **GF**

Farm grown crudités, green goddess sour cream

### Hot Dishes

Oven roasted Fraser Valley turkey, house baked herb focaccia, cranberry apricot stuffing

Traditional pan gravy with fresh sage, orange cranberry apple chutney

Pan seared Pacific snapper, sweet potato puree, mole sauce, fried Brussels, beet chips

Buttered pappardelle, cremini mushroom ragout, spinach, roasted tomato, basil, parmesan, roasted garlic

cream, ricotta cheese

Buttermilk whipped potato, horseradish crème fresh, arugula, parmesan, olive oil **GF**

Shichimi roasted winter vegetables, ginger miso butter, green onion pickled ginger salad

### 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

**52** per person

*Minimum 30 person per order*

# Christmas Buffet Enhancements

*Per Person Price*

Minimum 30 person per order

All Dishes come with steamed Saffron rice with caramelized onions and dried fruit

Aloo Gobi – <b>DF/GF</b> Curried potatoes and cauliflower, with tomato	\$6
Chickpea Masala – <b>DF/GF</b> Curry chickpeas, with tomato and onions	\$6
Mutter Panner – <b>GF</b> Fried Indian cheese, cream tomato gravy with sweet peas	\$7.50
Pacific Snapper Korma – <b>GF, Nuts</b> Roasted spiced Pacific snapper, with coconut and cashew gravy	\$8
Butter Chicken – <b>GF</b> Roasted tandoori chicken, with tomato cream gravy	\$9.50
Chicken Korma <b>GF, Nuts</b> Roasted spiced chicken, with coconut cashew gravy	\$9.50
Lamb Vindaloo – <b>DF/GF</b> Slow cooked curried lamb, spicy tomato gravy	\$11

# Additions to Christmas Buffets

## *Per Person Price*

Minimum 20 person per order unless otherwise stated

Tiger prawn and snow crab display with traditional condiments and an ice carving	Market Price
Tiger prawn tower with traditional condiments (100 pieces)	\$300
Assorted maki and nigiri sushi platter	\$10
Cedar plank Rivers Inlet Coho salmon, pickled fennel with mustard seeds, crème fresh	\$8
Cold smoked salmon, cod and Indian candy	\$12
Fresh local shucked oysters, assorted relishes, salsas and condiments (Min 5 dozen)	Market Price
European charcuterie platter, sliced cured and smoked deli meats and salamis, assorted mustards	\$10
Local and imported cheese display, fruit garnish, assorted breads and crackers	\$7
Farm fresh crudités with assorted dips	\$6
Baked yam with maple syrup, chipotle, cinnamon and shallots (Min 30)	\$4
Traditional Beef Wellington, wild mushroom brandy duexlles, merlot jus (Min 30)	\$20
Black Angus prime rib with sea salt and pepper crust, roasted garlic rosemary pan jus (Min 50)	\$17
Carved braised leg of lamb, spiced tomato chutney (Min 30)	\$10
Black Angus striploin with sea salt and pepper crust, roasted garlic rosemary pan jus (Min 40)	\$12
Carved roast beef, roasted garlic rosemary pan jus (Min 50)	\$7
Carved locally smoked ham, apple mustard pan jus (Min 30)	\$7
Carved whole turkey with pan gravy, cranberry chutney (Min 50)	\$7
Carved local roasted pork loin, hoi sin glaze (Min 30)	\$7
Chocolate fountain with premium chocolate, served with fresh fruit and assorted baked goods (sliced fruit is replaced by cube fruit from the buffet) (Min 50)	\$8

# 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	32
Ruffino Prosecco	38

## WHITE WINES

Peller Estates Chardonnay, BC, VQA	33
Peller Estates Sauvignon Blanc, BC VQA	33
Red Rooster Pinto Gris, BC VQA	38
Grey Monk Latitude 50 White, BC, VQA	38
Grey Monk Riesling, BC, VQA	44

## RED WINES

Peller Estates Shiraz, BC, VQA	33
Peller Estates Cabernet Sauvignon, BC, VQA	33
Red Rooster, Merlot, BC, VQA	38
Grey Monk Latitude 50 Red, BC, VQA	38
Grey Monk Pinot Noir, BC, VQA	44



# Bar Service

		Host Bar	Cash Bar
House Brand Spirits (Tier 1)		6.95	8.00
Top Shelf Spirits (Tier 2)		7.85	9.00
Liqueurs & Specialty Spirits (Tier 3)		8.75	10.00
Premium Spirits (Tier 4)		12.25	14.00
Standard Beer	per bottle	6.95	8.00
Premium Beer	per bottle	7.85	9.00
Coolers and Ciders	per bottle	7.85	9.00
Standard Brand Wine	per glass	6.95	8.00
Premium Brand Wine	per glass	7.85	9.00
Sparkling Water	per item	4.00	5.00
Soft Drinks	per glass	3.00	3.50
Fruit Juices	per glass	3.50	4.00

**Host Bar**—Prices are subject to 18% Gratuity, 10% Liquor Tax and 5% GST

**Cash Bar**—taxes are included

*Should consumption be less than \$400.00 per bar, a Bartender labor charge of \$100.00 per 4 hour period per bar will be applied to the total bill.*

**Host Bar** is the when all beverages are charged to the master account/organizing group or person(s)

**Cash Bar** is when all beverages are paid for by each guest, on consumption.

**Drink Tickets or Toonie Bar** can be organized, please inquire with your catering representative to discuss further.

## SPECIALTY BEVERAGES

Non – Alcoholic Fruit Punch (serves 25 minimum 2)

\$45.00 per gallon

Alcoholic Fruit Punch (serves 25 minimum 2)

\$85.00 per gallon

Martinelli's non-alcoholic Sparkling Cider

\$15.00 per bottle