

CLARION HOTEL & CONFERENCE CENTRE

Wedding Package

2021



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



CLARION HOTEL & CONFERENCE CENTRE

CONGRATULATIONS!

Thank you for considering the Clarion Hotel & Conference Centre as the venue for your wedding. This is such an important day in your life, we're here to ensure the planning process is seamless.

The Clarion Hotel & Conference Centre is your one stop wedding venue, providing space for your reception and ceremony. Our newly renovated Grand Pinnacle Ballroom seats up to 500 guests, while our Pinnacle Foyer with floor to ceiling windows, can accommodate your ceremony for up to 150 guests. Not to mention the added convenience of over 100 well-appointed guestrooms for you and your guests without the added cost of hiring transportation.

As you browse our wedding package, it will be sure to provide you with the information you need and more. We pride ourselves for delivering exquisite food, wine and outstanding service. Additionally, we are happy to discuss custom menus to suit anyone's needs and budget.

We invite you to come see our wedding space and discuss the details of your special day with our experienced Wedding & Social Events Coordinator.

Kind Regards,

Clarion Hotel & Conference Centre



LET'S PLAN YOUR DAY

At the Clarion Hotel & Conference Centre you will be our focus. We are dedicated to nurturing a personal experience for you where memories are created and treasured. Our Wedding & Social Events Coordinator will bring your vision to life, and helping you through the planning process to ensure it's easy and stress free. Rest assured, you and your loved ones will be taken care of, so you can relax and enjoy your special day.

1

Choose your package

Valley
Summit
Pinnacle

2

Make your menu selections

Buffet
Plated Menu

3

Customize your day

Cocktail Hour
Late Night Bites
Bar Service

4

Details

FAQs
Terms & Conditions

VALLEY PACKAGE

VENUE

- ∞ Use of our elegant Grand Pinnacle Ballroom
- ∞ Venue set up and tear down (not including decorations)
- ∞ Tablecloths and linen napkins
- ∞ All cutlery, dishes and glassware
- ∞ Serving staff and bartenders
- ∞ Podium and microphone
- ∞ LCD HDMI projector and 10ft projector screen
- ∞ Large oak dance floor (*restrictions permitting*)
- ∞ Staging for head table or sweetheart table
- ∞ Cake table, gift table, guest book table, signing table, and additional display tables (including linens)
- ∞ Complimentary WiFi or hardwire internet connection
- ∞ Complimentary onsite parking
- ∞ Discounted room rate for your guests
- ∞ Complimentary one night accommodation in a Jacuzzi suite for the wedding couple
- ∞ Complimentary rehearsal and/or set up the evening prior to the wedding, based on availability



VALLEY PACKAGE

FOOD & BEVERAGE

Food & Beverage Inclusions

- ∞ Water Station
- ∞ Cash Bar

A la carte

The Valley Package is suited for the D.I.Y couple who wish to be hands on, but not have to worry about setting up or tearing down the venue and preparing food or beverages.

Pinnacle Ballroom Rental \$1,500

Ceremony Addition \$500

Food and Beverages are in addition

All prices are exclusive of applicable tax, service charge and gratuity

Valley Package Food & Beverage Minimums

ROOM	Min \$ Saturday	Min \$ Friday & Sunday
Pinnacle Ballroom	\$5,000	\$3,500
Mt. Baker	\$2,500	\$1,500

SUMMIT PACKAGE

VENUE

Valley Package inclusions plus

- ∞ Professional DJ with lighting (6 hours)
- ∞ Chair covers and sashes
- ∞ Table overlay or table runners



SUMMIT PACKAGE

FOOD & BEVERAGE

Food & Beverage Inclusions

- ∞ Buffet Dinner (*option 1*) or Plated Menu
- ∞ Coffee and tea service
- ∞ Punch on arrival (or after ceremony)
- ∞ Water Station
- ∞ Cash Bar



Adults

\$88 per person (50 guests)

\$80 per person (100 or more guests)

Children 12 & under

\$68 per person (50 guests)

\$60 per person (100 or more guests)

All prices are exclusive of applicable tax, service charge and gratuity

PINNACLE PACKAGE

VENUE

Valley & Summit Package inclusions plus

- ∞ Custom designed centre pieces
- ∞ Charger Plates at each guest setting
- ∞ Head table backdrop
- ∞ Photo booth (2 hours)



PINNACLE PACKAGE

FOOD & BEVERAGE

Food & Beverage Inclusions

- ∞ Buffet (option 1 or 2) or Plated Menu
- ∞ Stationed platters during cocktail hour
- ∞ Coffee and tea service
- ∞ Punch on arrival (or after ceremony)
- ∞ Dinner Wine
- ∞ Water Station
- ∞ Cash Bar

Beverages

∞ House Wines

Gray Monk Latitude 50 Red & White **or**
Peller Estates Red & White

Additional wine selections available, subject to addi-



Adults

\$115 per person (50 guests)

\$105 per person (100 or more guests)

Children 12 & under

\$95 per person (50 guests)

\$85 per person (100 or more guests)

All prices are exclusive of applicable tax, service charge and gratuity

MENUS

BUFFET OPTION 1

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, 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 heirloom carrot & beetroot salad, farmhouse chevre, grilled endive, frisee, honey Dijon vinaigrette

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

Grilled Angus beef medallions, baked corn bread pudding, green olives, tomato confit, Madeira sauce **OR**

Braised pork shoulder & belly, green chili, cumin, queso fresco, roasted sweet potato

Roast gochujang chicken, Korean BBQ sauce, scallion chili carrot salad **OR**

Seared Pacific Grey Cod, haricots verts, potato coins, gem tomato Provencal, spinach cream reduction

Tagliatelle, pearl onion, roasted forest mushroom, ricotta gremolata, lemon cream, Parmigiano-Reggiano

Roasted tandoori vegetables, tamarind & mint chutney, fried paneer, cumin yogurt

Roast new potato, Madagascar pepper corn, smoked onion butter, rosemary aioli **OR**

Sweet potato mash, ginger, crispy garlic, chili lime butter **OR**

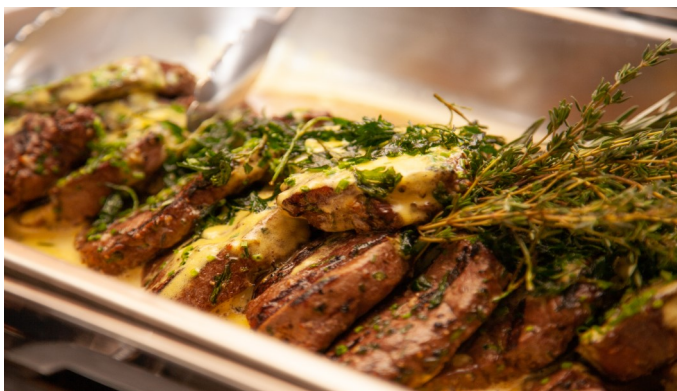
Ancient grain pilaf, roasted butternut squash, pine nuts, sage butter

Dessert

Cheesecakes, tortes, flans and tarts

Assorted fruit pies, seasonal fruit and berries

Freshly brewed coffee and tea



MENUS

BUFFET OPTION 2

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, 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 heirloom carrot & beetroot salad, farmhouse chevre,
grilled endive, frisee, honey Dijon vinaigrette

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

Roasted Black Angus roast beef, chimichurri, roasted ancho chili jus **OR**
Roasted rack of pork, plum ginger chutney, pickled plum jus

Hot Dishes

Roast gochujang chicken, Korean BBQ sauce, scallion chile carrot salad

Braised pork shoulder & belly, green chili, cumin, queso fresco, roasted sweet potato **OR**
Seared Pacific Grey Cod, haricots verts, potato coins, gem tomato Provencal, spinach cream reduction

Tagliatelle, pearl onion, roasted forest mushroom, ricotta gremolata, lemon cream, Parmigiano-Reggiano **OR**
Cheese cappelletti, Italian sausage, basil, chard roma tomato, spinach, roasted tomato sauce

Roasted tandoori vegetables, tamarind & mint chutney, fried paneer, cumin yogurt **OR**
Late season vegetable gratin, roasted pearl onion, thyme, mascarpone cream, smoked gouda

Roast new potato, Madagascar pepper corn, smoked onion butter, rosemary aioli **OR**
Sweet potato mash, ginger, crispy garlic, chili lime butter **OR**
Ancient grain pilaf, roasted butternut squash, pine nuts, sage butter

Dessert

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

Cheesecakes, tortes, flans, tarts, assorted fruit pies, Seasonal fruit and berries

Freshly brewed coffee and tea

MENUS

PLATED MENU OPTIONS

Grilled Local Chicken

Roasted sweet potato, coconut milk, lime leaves, ginger, chili

Seared Chicken breast, brown butter potato puree, roasted Brussel sprouts, bacon, pearl onion, Port demi

Apple ginger crisp, almonds crumble, caramel gelato

Freshly brewed coffee and tea

Grilled Steelhead

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

Grilled Cedar plank Steelhead , heirloom tomato relish, parsnip potato puree, lemon cream, scallion burre blanc

New York cheesecake, merlot cherry compote, amaretto anglaise

Freshly brewed coffee and tea

Ling Cod

Heirloom tomatoes, olive tapenade, tabbouleh, fresh cheese, prosciutto, grilled flat bread

Seared Pacific Grey Cod, haricots verts, potato coins, gem tomato Provencal, spinach cream reduction

Lemon chiffon torte, white chocolate lavender mousse, Abbotsford blueberry compote, vanilla gelato

Freshly brewed coffee and tea

Vegetarian (choice of 1)

Grilled Cauliflower steak, sweet potato puree, chimichurri, roast carrot chili jus

OR

Spinach and Portobello mushroom cannelloni in fresh basil and tomato olive oil emulsion with Asiago cream

OR

Potato and mushroom pave with Local goat's cheese, oven cured heirloom tomatoes and BC woodland mushroom ragout (Gluten Free)

OR

Grilled vegetable tian, seared potato cake, chickpea and tomato ragout (Gluten Free and Dairy Free)

CUSTOMIZE

COCKTAIL HOUR

Priced by the dozen. Minimum of 3 dozen per selection

Cold Hors D'oeuvres

Watermelon with local feta, basil, aged Baltic.....	30
Rivers Inlet salmon tataki, mirin ginger glaze.....	35
Herbal grape truffles with candied pecans.....	30
Ripe melon, small batch prosciutto, fresh basil, aged balsamic.....	30
Mini prawn cocktail, smoked tomato relish.....	35
Vine ripened tomato bruschetta, fresh basil, aged balsamic.....	30
Local goat cheese soufflé, candied pecans and fresh thyme.....	30
Parmigiano-Reggiano crisps, local chèvre mouse, spiced walnuts.....	30
Asian BBQ Yarrow duck pancake.....	32
BC mushroom tapenade, fresh cheese mouse, cheese puff.....	30
Seared Albacore tuna B.L.T.....	35
Chilled lobster salad with pickled cucumber and caviar.....	35
Smoked salmon, wild rice blini, fresh dill.....	35
Caprese and Dungeness crab salad with globe basil and 50 year balsamic.....	35
BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli.....	30

*All prices are exclusive of applicable
tax and gratuity*

*A general guide to hors d'oeuvres is
3-4 pieces per person for cocktail hour*

Hot Hors D'oeuvres

Vegetarian spring rolls, ginger peach sauce.....	30
Pacific cod and cilantro pakora, coconut chutney.....	33
Chiliwack braised pork tartlet, caramelized onions.....	33
Chicken yakitori, teriyaki sauce.....	33
Cornmeal and quinoa hush puppies with Sriracha honey dip.....	30
Nobashi prawns with ponzu sauce.....	35
Spiced lamb kofta with pistachios and saffron mint yogurt.....	33
Sirloin meatballs, brandy peppercorn sauce.....	33
Vegetable pakora, tamarind chutney.....	30
Mini spanakopita, tzatziki sauce.....	30
Chicken or beef satays, Indonesian peanut sauce.....	33
Chicken drumettes, honey garlic sauce.....	33
Tandoori chicken or prawns, cumin yogurt.....	33
Seared Qualicum scallops, cauliflower puree, crisp bacon.....	35
Braised Kobe short rib, star anise jus, toasted hazelnut.....	48
Sirloin sliders, onion marmalade.....	35
Tempura salmon, wasabi mayonnaise, ponzu	35
Roasted local pork belly, butternut squash and braised shallots.....	33
BC forest mushroom and chevre tartlet.....	30
Mini twice baked potato with chive and white truffle.....	30
Mini Yorkshire puddings with braised beef, roasted garlic jus and horseradish cream.....	35

CUSTOMIZE

LATE NIGHT BITES

Mexican Fiesta - \$12/person

Fresh warm tortilla chips with house made salsa and cheese sauce

Grilled chicken taquitos with salsa verde

Cinnamon churros with caramel sauce

S'more Bar - \$10/person

Toast your own s'mores

Marshmallows to toast

Assorted cookies

Dark and milk chocolate

Coconut and nuts to garnish

Hot chocolate with mini marshmallows



Late Night Fast Food - \$15/person

Poutine with fresh cheese curds and white truffle gravy

In house made Angus beef sliders with caramelized onions, aged cheddar and rosemary mayonnaise

Caramel popcorn with roasted peanuts

D.I.Y. Grilled Cheese Bar - \$14/person

Aged cheddar, smoked Gouda, Swiss and Brie

Crumbled Danish blue

Assorted pickles and compotes

Sliced prosciutto, and bacon

Hot sauce, house made ketchup and rosemary mayonnaise

Tater tots with feta and green onions

Chocolate Fountain - \$13/person

Your choice of Belgium chocolate Dark, milk or white

Assorted mini baked goods, cubed fruit

Rice crispy treats and marshmallows



Minimum 50 people per selection

All prices are exclusive of applicable tax and gratuity

CUSTOMIZE

BAR SERVICE OPTIONS

Cash Bar

Guests are responsible for paying for their own beverage. Cash prices include all taxes.

Subsidized Bar

All guests are to pay a certain dollar amount towards every drink ordered, the host then pays for the remaining balance of the drink cost (ex. Toonie Bar).

Bartender Service

A bartender(s) will be provided at no charge if consumption meets a \$300.00 minimum within a 4 hour period per bar. Should minimum not be met, a \$100 bartender labour fee will apply.

Host Bar

All beverages consumed are paid for by the host. Host prices are subject to a 10% liquor tax, 15% gratuity charge and 5% GST.

Drink Tickets

The host issues tickets to attendees for a limited number of complimentary drinks and attendees pay for any further drinks themselves.



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	6.50
Premium Beer	per bottle	6.75	7.25
Coolers and Ciders	per bottle	7	7.50
Standard Brand Wine	per glass	6.75	7.25
Premium Brand Wine	per glass	7.75	8.25
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

All prices subject to 15% gratuity and 5% GST. Prices subject to change.

DETAILS

FREQUENTLY ASKED QUESTIONS

- ∞ Our Wedding & Social Events Coordinator is happy to discuss other options for small wedding parties.
- ∞ The conference centre must supply all food and beverage items with the exception of special occasion cakes/cupcakes.
- ∞ Catering can be tailored to any cultural or dietary requirements.
- ∞ All prices outlined within this wedding package are exclusive of GST and gratuities.
- ∞ Wedding rehearsal dates are subject to availability and dates will be confirmed two weeks prior to the event.
- ∞ Client may bring in additional décor; guaranteed set-up as of 2PM. An earlier set up time is subject to availability and confirmed two weeks prior to the event date.
- ∞ Final guest numbers are to be advised at least three (3) business days prior to the event. The meals charged will be the greater number attending or the final numbers advised.
- ∞ Catering menus are subject to change as we are proud to offer local and seasonal ingredients.
- ∞ We offer round 'Banquet' style seating.
- ∞ White linen, napkins, china dishes, glassware, cutlery, service staff and room setting are included in the package price.
- ∞ The bar will close at 11:30PM with final guest departure by 12:00AM. All items must be removed from the venue no later than 1:00AM.
- ∞ Guests are welcome to leave vehicles in the parking lot overnight, at the owners risk.

DETAILS

TERMS & CONDITIONS

∞ Tentative Bookings

Date holds will be held for a period of 10 days only, after which time a non-refundable deposit is due to secure the date. If not, the booking can be released by the Clarion Hotel & Conference Centre and the room made available to other interested parties.

∞ Confirmations

Bookings will only be confirmed once our “Catering Contract”, “Policy Agreement” and “Credit Card Authorization Form” have been signed and we have received a non-refundable deposit.

∞ Cancellations

All cancellations must be submitted in writing.

All deposits and payments made are non-refundable. An additional percentage of the estimated food and beverages will be charged depending on the date of cancellation.

More than 6 months prior to your event - 25%	Less than 6 months prior to your event - 50%
Less than 3 months prior to your event - 75%	Less than 30 days prior to your event - 100%

∞ Impossibility Of Performance

The performance of this Agreement by either party is subject to acts of God, government authority, disaster, strikes, civil disorders, or other emergencies, any of which make it illegal or impossible to provide and/or use the facilities and/or services for your meeting or for the Group to hold the meeting. It is provided that this Agreement may be terminated for any one or more of such reasons by written notice from one party to the other without liability. All deposits/prepayments (if any have been paid) will be refunded.

∞ Deliveries

Any delivery of items must be pre-arranged with the Wedding & Social Events Coordinator. Any items left on the premises must be collected immediately following the function unless alternate arrangements have been agreed upon prior to the event.

∞ Attrition

An estimated number of attendants must be provided to the Clarion Hotel & Conference Centre at the time of booking. After which time, the Clarion Hotel & Conference Centre will allow a maximum attrition of twenty (20) percent.