

Clarion Abbotsford Weddings 2022

CONGRATULATIONS!

Thank you for considering the Clarion Abbotsford 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 Abbotsford 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. In addition the added convenience of over 100 well-appointed newly renovated 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.



MENUS 💦

DETAILS

PINNACLE PACKAGE

Includes

- ∞ Use of our elegant Grand Pinnacle Ballroom
- ∞ Venue set up and tear down
- ∞ Tablecloths and linen napkins
- ∞ All cutlery, dishes and glassware
- ∞ Serving staff and bartenders
- ∞ Professional DJ with lighting (6 hours)
- ∞ Chair covers and sashes
- ∞ Table overlay or table runners
- ∞ Custom designed centre pieces
- ∞ Charger Plates at each guest setting
- ∞ Head table backdrop
- ∞ Photo booth (2 hours)



- ∞ Podium and microphone
- ∞ LCD HDMI projector and 10ft projector screen

CUSTOMIZE

- ∞ 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 hot tub suite for the wedding couple, based on availability
- Complimentary rehearsal and/or set up the evening prior to the wedding, based on availability



PINNACLE PACKAGE

Food & Beverage Inclusions

Food

∞ Gourmet Whatcom Bounty Buffet or Grilled Chicken Plated Menu

∞ Stationed Platters during Cocktail Hour:

Local and imported artisanal cheeses with crackers and fresh fruit

Farm grown crudités, roasted onion cream cheese, siracha & roasted chili sour cream

Additional food such as late night snack options are available for an additional charge.



Beverages

- ∞ Water on Tables or Water Station
- ∞ Non-alcoholic Fruit Punch upon Arrival
- ∞ Cash Bar
- ∞ Coffee and Tea Service
- ∞ House Wines per Guest Table

Peller Estates Sauvignon Blanc, Chardonnay or Pinot Grigio BC, VQA

Peller Estates Merlot, Cabernet Merlot BC, VQA

Additional wine selections available, subject to additional charge.



MENUS 💦

DETAILS

MT. BAKER PACKAGE

Includes

- ∞ Use of our elegant Grand Pinnacle Ballroom
- ∞ Venue set up and tear down
- ∞ Tablecloths and linen napkins
- ∞ All cutlery, dishes and glassware
- ∞ Serving staff and bartenders
- ∞ Professional DJ with lighting (6 hours)
- ∞ Chair covers and sashes
- ∞ Table overlay or table runners
- ∞ 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)

CUSTOMIZE

- ∞ Complimentary WiFi or hardwire internet connection
- ∞ Complimentary onsite parking
- ∞ Discounted room rate for your guests
- Complimentary one night accommodation in a hot tub suite for the wedding couple, based on availability
- ∞ Complimentary rehearsal and/or set up the evening prior to the wedding, based on availability



MT. BAKER PACKAGE

Food & Beverage Inclusions

Food

Beverages

 ∞ Gourmet Vedder Mountain Buffet or Grilled Chicken Plated Menu

Additional food such as reception items or late night snack options are available for an additional charge.

- ∞ Water on Tables or Water Station
- ∞ Non-alcoholic Fruit Punch upon Arrival
- ∞ Cash Bar
- ∞ Coffee and Tea Service

Additional wine for guest tables available for an additional charge.



A LA CARTE

Includes

- ∞ Use of our elegant Grand Pinnacle Ballroom
- ∞ Venue set up and tear down
- ∞ 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)
- ∞ Water Station and Cash Bar

 ∞ Staging for head table or sweetheart table

CUSTOMIZE

- 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 hot tub suite for the wedding couple, based on availability
- ∞ Complimentary rehearsal and/or set up the evening prior to the wedding, based on availability





PRICING

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

Pinnacle Package:

\$85 per Adult—Wedding of 200 + guests

\$55 per Child—12 years of age and under

\$100 per Adult—Wedding of 100 + guests

\$75 per Child—12 years of age and under

\$135 per Adult—Minimum 50 people Maximum 100 people

\$110 per Child—12 years of age and under

Mt. Baker Package:

\$68 per Adult—Wedding of 200 + guests

\$44 per Child—12 years of age and under

\$80 per Adult—Wedding of 100 + guests

\$55 per Child—12 years of age and under

\$105 per Adult—Minimum 50 people Maximum 100 people

\$80 per Child—12 years of age and under

For bookings and inquiries contact our Weddings and Socials Event Coordinator

E: events@clarionabbotsford.com

P: 604-870-1050 Ext. 4051

PRICING

MENUS CUSTOMIZE

DETAILS

PRICING

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

A La Carte:

\$1500—Venue rental of the Grand Pinnacle Ballroom

All Food and Beverages are in addition

See below for the minimum food and beverage spend requirement, pre of tax and gratuity

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

Ceremony Addition:

\$500

Inclusive of two panels of premium pipe and drape for our Pinnacle Foyer window ceremony site

This can be added to any of our packages:

Pinnacle Package

Mt. Baker Package

A La Carte

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MENUS

PRICING

Vedder Mountain Buffet

Menu subject to seasonal changes

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, 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

PRICING

Whatcom Bounty Buffet

Menu subject to seasonal changes

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

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)



MENUS CUSTOMIZE

CUSTOMIZE

COCKTAIL HOUR

Priced by the dozen. Minimum of 3 dozen per selection

Cold Hors D'oeuvres

Watermelon with local feta, basil, aged Baltic
Rivers Inlet salmon tataki, mirin ginger glaze
Herbal grape truffles with candied pecans
Ripe melon, small batch prosciutto, fresh basil, aged balsamic 30
Mini prawn cocktail, smoked tomato relish
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
Asian BBQ Yarrow duck pancake 32
BC mushroom tapenade, fresh cheese mouse, cheese puff
Seared Albacore tuna B.L.T
Chilled lobster salad with pickled cucumber and caviar
Smoked salmon, wild rice blini, fresh dill
Caprese and Dungeness crab salad with globe basil and
50 year balsamic40
BC mushroom tapenade, micro rocket, shaved parmesan,
basil aioli

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 sauce32
Pacific cod and cilantro pakora, coconut chutney33
Chilliwack braised pork tartlet, caramelized onions
Chicken yakitori, teriyaki sauce
Cornmeal and quinoa hush puppies with Sriracha honey dip 32
Nobashi prawns with ponzu sauce
Spiced lamb kofta with pistachios and saffron mint yogurt33
Sirloin meatballs, brandy peppercorn sauce
Vegetable pakora, tamarind chutney32
Mini spanakopita, tzatziki sauce32
Chicken or beef satays, Indonesian peanut sauce
Chicken drumettes, honey garlic sauce 33
Tandoori chicken or prawns, cumin yogurt
Seared Qualicum scallops, cauliflower puree, crisp bacon 40
Braised Kobe short rib, star anise jus, toasted hazelnut50
Sirloin sliders, onion marmalade
Tempura salmon, wasabi mayonnaise, ponzu35
Roasted local pork belly, butternut squash and braised shallots33
BC forest mushroom and chevre tartlet32
Mini twice baked potato with chive and white truffle
Mini Yorkshire puddings with braised beef, roasted garlic jus
and horseradish cream

LATE NIGHT BITES

Mexican Fiesta - \$13/person

Late Night Fast Food - \$15/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 - \$11/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



Aged cheddar, smoked Gouda, Swiss and Brie

Crumbled Danish blue

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



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 - \$15/person

Assorted pickles and compotes Sliced prosciutto, and bacon Hot sauce, house made ketchup and rosemary mayonnaise Tater tots with feta and green onions

CUSTOMIZE

BAR SERVICE OPTIONS

Cash Bar

Host Bar

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

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

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).

Drink Tickets

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

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.



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	s (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

DETAILS

PRICING

- ∞ Our Wedding & Social Events Coordinator is happy to discuss other options for small wedding parties.
- ∞ Our venue must supply all food and beverage items with the exception of special occasion cakes/cupcakes.
- ∞ No outside liquor is to be brought in, any found will be removed.
- ∞ Catering can be tailored to any cultural or dietary requirements.
- ∞ All prices outlined within this wedding package are exclusive of GST and gratuities.
- 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.
- ∞ The bar will close at 11:30PM with final guest departure by 12:00AM. All items must be removed from the venue no later that 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 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 Clarion Abbotsford at the time of booking. After which time, we will allow a maximum attrition of twenty (20) percent.