



CLARION

BY CHOICE HOTELS



CLARION

Weddings

2025 PACKAGE



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.

Testimonials

Wedding Reviews

"Absolutely phenomenal experience at the Clarion for our July 29 wedding! The space was not only stunning but also incredibly versatile, allowing us to customize our dream celebration with ease. From the elegant decor to the spacious layout, the venue provided a beautiful backdrop for our special day.

Katie, the true architect of our magical day, orchestrated a symphony of perfection. Her meticulous planning and genuine enthusiasm created an atmosphere that surpassed all expectations. We were in expert hands from the start.

But let's talk about the food—each dish was a culinary masterpiece. Our guests are still raving about the amazing buffet months later. And the DJ? Pure magic. The seamless transitions and carefully curated playlist kept the energy alive, turning the celebration into an unforgettable party.

We can't thank Katie and the entire Clarion team enough for creating magical memories that will last a lifetime. 5 stars without a doubt!"

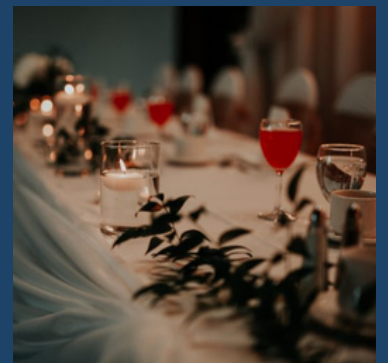
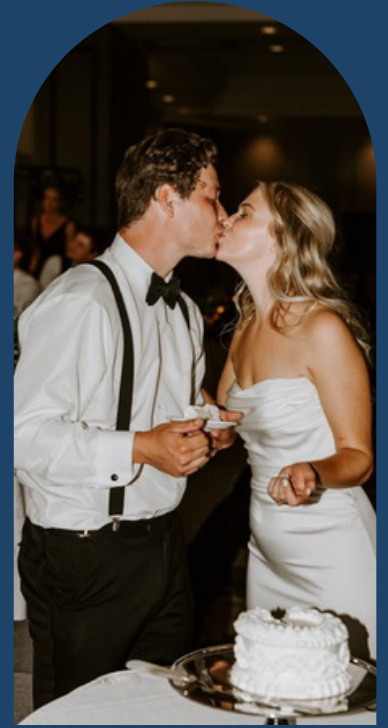
/ July 2023

"We had our wedding reception at the Clarion in September and I have nothing but amazing things to say. Katie was so awesome to work with, she was quick to respond to emails, friendly, professional and really went above and beyond for us. She helped our reception go off without a hitch and we are so thankful! Our guests loved how we had coffee and desserts served all night, and dinner was phenomenal. One of the many reasons we chose this venue in the first place was the big Oak dance floor! We had 193 guests at our wedding and this venue was perfect. We used simple glass votives with candles for our centrepieces, and waterfall lights for our backdrop and it really helped this large area seem very cozy and romantic. Plus the road sign with our names was such a sweet, personal touch. We couldn't be happier with the service we received.

/ September 2023

"Katie and the team are extraordinary. We got to work with Katie throughout our engagement to plan the perfect wedding for us. She has been incredibly kind, easy to work with, and super accommodating with all our preferences. All of our guests were blown away by the buffet that was served for dinner and still talk about it to this day! We could not have chosen a better venue and venue package for our big day."

/ October 2023



Pinnacle Package

- 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
- Full HD Projector and Screen
- Large oak dance floor
- 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

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 crudité's, roasted onion cream cheese, siracha & roasted chili sour cream

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



**Water on Tables or Water Station
Non-alcoholic Fruit Punch upon Arrival**

Cash or Host 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

Upgraded wine selections available at an additional charge.

GET IN *touch* / events@clarionabbotsford.com
604 870 1050 ext. 4051

Mt Baker Package



- 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
- Full HD Projector and Screen
- Large oak dance floor
- 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



Mt Baker Package

Food & Beverage Inclusions

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.

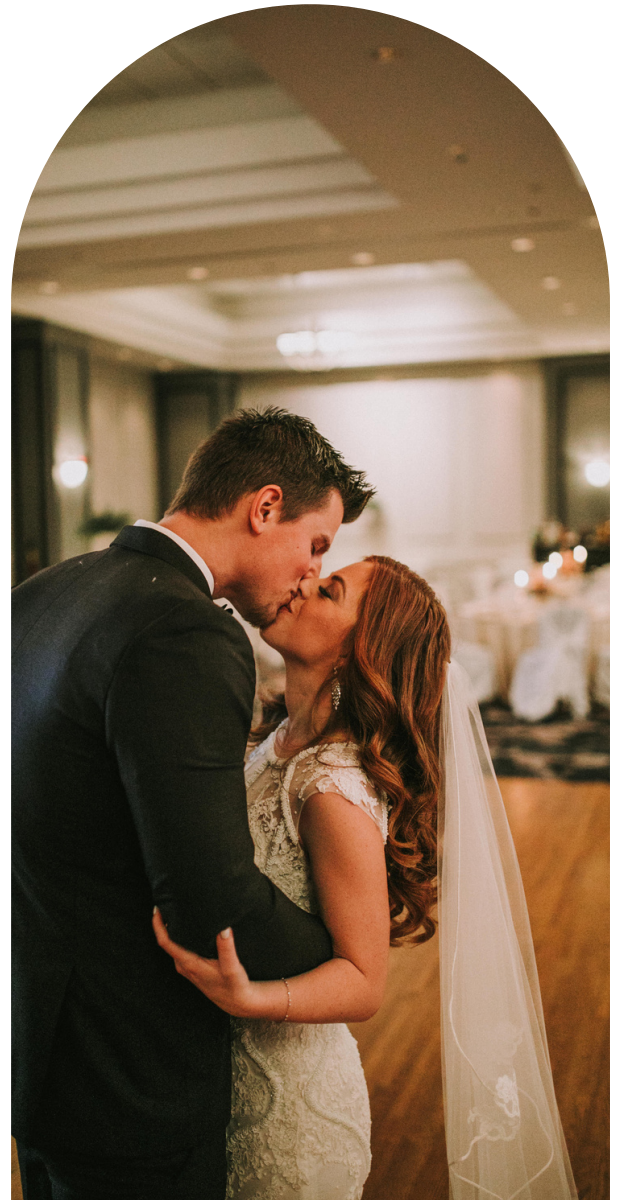


Water on Tables or Water Station
Non-alcoholic Fruit Punch upon Arrival
Cash or Host Bar
Coffee and Tea Service

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A La Carte Package

- 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
- Full HD Projector and Screen
- Large oak dance floor
- Water Station and Cash Bar
- 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, with a minimum \$5,000 spend.
- Complimentary rehearsal and/or set up the evening prior to the wedding, based on availability
- Complimentary simple centre pieces, table sign stands with or without numbers, and wooden easels



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All Inclusive Package Pricing

Pinnacle Package

50 People

\$9,250

Additional guests over 50 are \$185 per person

100 People

\$14,000

Additional guests over 100 are \$140 per person

200 People

\$23,000

Additional guests over 200 are \$115 per person

Mt Baker Package

50 People

\$6,900

Additional guests over 50 are \$138 per person

100 People

\$10,500

Additional guests over 100 are \$105 per person

200 People

\$18,000

Additional guests over 200 are \$90 per person



All prices are exclusive of applicable tax, service charge and gratuity
Inquire about our children under 12 pricing

Pricing A La Carte Package



Venue rental of the Grand Pinnacle Ballroom
\$2000

Venue rental of the Mt Baker Room
\$750

Minimum Food & Beverage Spend
 Pricing pre of tax and gratuity

<u>Pinnacle Ballroom</u>	<u>Mt Baker Room</u>
Saturday Minimum Spend	Saturday Minimum Spend
\$8,500	\$2,500
Friday & Sunday Minimum Spend	Friday & Sunday Minimum Spend
\$5,000	\$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

Vedder Mountain Buffet

Salads (choice of 5)

Handpicked seasonal greens, Abbotsford berry vinaigrette & green peppercorn ranch

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

Spanish tomato salad, cucumber, onion, roasted peppers, green olives, grilled croutons, cumin, red wine vinaigrette

Early greens, smoke duck, grilled pineapple, toasted coconut, sweet soy glazed cashews, mirin vinaigrette

Vermicelli noodle salad, bean sprouts, carrot, pepper, Thai basil, toasted peanuts, lemon grass dressing

Chorizo, Barley, pinto bean salad, caramelized onion, spinach, grated Manchego cheese, roasted tomato oregano dressing

Yukon gold potato salad, cucumber, chives, lemon dill yogurt dressing

Sweet corn & avocado salad, gem tomato, cilantro, cumin lime dressing, roasted jalapeno sour cream, queso fresco

Conchiglie pasta & Mushroom salad, spring onion, sweet peas, miso dressing

Hot Dishes

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

Slow cooked BBQ pork shoulder, sweet chili lime sauce, grilled pineapple slaw

Roast chicken, button mushroom, pearl onion, bacon, tarragon cream sauce **OR**

Pacific snapper, Miso, Japanese mushroom udon, sweet peas, corn, Unagi sauce

Linguini, bacon, leeks, zucchini, toasted pine nuts, Parmigiano-Reggiano, pesto cream

Chili lime roasted vegetables, avocado sauce, pico de gallo, cilantro cream

Roast new potato, local feta, pesto, sundried tomato & basil aioli **OR**

Three cheese mash potato, grilled onions, black garlic salt **OR**

Braised potatoes, lemon, olive oil, fresh herbs, green olives, feta cheese

Dessert

Cheesecakes, tarts, flans and tarts

Assorted fruit pies, seasonal fruit and berries

Freshly brewed coffee and tea

Menus

Whatcom Bounty Buffet

Salads (choice of 5)

Handpicked seasonal greens, Abbotsford berry vinaigrette & green peppercorn ranch

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

Spanish tomato salad, cucumber, onion, roasted peppers, green olives, grilled croutons, cumin, red wine vinaigrette

Early greens, smoke duck, grilled pineapple, toasted coconut, sweet soy glazed cashews, mirin vinaigrette

Vermicelli noodle salad, bean sprouts, carrot, pepper, Thai basil, toasted peanuts, lemon grass dressing

Chorizo, Barley, pinto bean salad, caramelized onion, spinach, grated Manchego cheese, roasted tomato oregano dressing

Yukon gold potato salad, cucumber, chives, lemon dill yogurt dressing

Sweet corn & avocado salad, gem tomato, cilantro, cumin lime dressing, roasted jalapeno sour cream, queso fresco

Conchiglie pasta & Mushroom salad, spring onion, sweet peas, miso dressing

Decorated Platters

Local and imported artisanal cheeses with crackers and fresh fruit

Farm grown crudités, Lemon dill sour cream

Carving

Roasted Black Angus roast beef, grainy mustard & garlic crust, red wine mustard demi **OR**

Brined smoked Pork loin, rosemary peach glaze, local Ale pan jus

Hot Dishes

Roast chicken, button mushroom, pearl onion, bacon, tarragon cream sauce

Slow cooked BBQ pork shoulder, sweet chili lime sauce, grilled pineapple slaw **OR**

Pacific cod, Miso, Japanese mushroom Udon, sweet peas, corn, Unagi sauce

Linguini, bacon, leeks, zucchini, toasted pine nuts, Parmigiano-Reggiano, pesto cream **OR**

Cheese cappelletti, roasted forest mushrooms, asparagus, spinach, peas, lemon ricotta cream, toasted bread crumb

Chili lime roasted vegetables, avocado sauce, pico de gallo, cilantro cream **OR**

Spring Vegetable pot pie, double cream herb reduction, parmesan cheese

Roast new potato, local feta, pesto, sundried tomato & basil aioli **OR**

Three cheese mash potato, grilled onions, black garlic salt **OR**

Braised potatoes, lemon, olive oil, fresh herbs, green olives, feta cheese

Dessert

Strawberry peach crisp, white chocolate crumble, vanilla gelato

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

Freshly brewed coffee and tea

Sample Menu - Menu is subject to seasonal changes

Menus

Plated Menu Options

GRILLED LOCAL CHICKEN

Roasted tomato cream soup, gnocchi, pesto, marinated heirloom tomato

Seared chicken breast, leek bacon & morels brioche pudding, roast potato, sweet peas, carrots, Lemon thyme velouté

Strawberry peach crisp, coconut crumble, vanilla gelato

Freshly brewed coffee and tea

PLATED VEGETARIAN/DIETARY ENTRÉE ALTERNATIVES

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

COLD CANAPÉS

Watermelon with local feta, basil, aged balsamic
Rivers Inlet salmon tataki, mirin ginger glaze
Herbal grape truffles with candied pecans
Ripe melon, small batch prosciutto, fresh basil, aged balsamic
Mini prawn cocktail, smoked tomato relish
Vine ripened tomato bruschetta, fresh basil, aged balsamic
Local goat cheese soufflé, candied pecans and fresh thyme
Parmigiano-Reggiano crisps, local chèvre mouse, spiced walnuts
Asian BBQ Yarrow duck pancake.
BC mushroom tapenade, fresh cheese mouse, cheese puff
West Coast shrimp 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 balsamic
BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli

Priced by the dozen. Minimum of 3 dozen per selection
Prices and options are subject to change.

PLATTERS

Farm fresh crudités, assorted seasonal dips
Cheese display with breads, crackers and fresh fruit
Charcuterie display with assorted mustards
Cold smoked salmon display with traditional condiments (minimum 20)
Assorted sushi and maki rolls, wasabi, soy and pickled ginger (5pc) (minimum 30)

Priced per person. Minimum of 10 people per selection unless otherwise stated.
Prices and options are subject to change.

HOT HORS D'OEUVRES

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

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

Customize

Late Night Bite

LATENIGHT FAST FOOD

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

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

S'MORE BAR

Toast your own s'mores
Marshmallows to toast
Assorted cookies
Dark and milk chocolate
Coconut and nuts to garnish
Hot chocolate with mini marshmallows

MEXICAN FIESTA

Fresh warm tortilla chips with house made salsa and cheese sauce
Grilled chicken taquitos with salsa verde
Cinnamon churros with caramel sauce



Minimum 50 people per selection

Prices and options are subject to change

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 \$400.00 minimum within a 4 hour period per bar. Should minimum not be met, a \$100 bartender labour fee will apply.

Applicable for all bar service types

Host Bar

All beverages consumed are paid for by the host. Host prices are subject to a 10% liquor tax, 18% 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.



Customize

Bar Service Options

		Host Bar	Cash Bar
House Brand Spirits (Tier 1)		6.95	8.00
Top Shelf Spirits (Tier 2)		7.85	9.00
Specialty Spirits (Tier 3)		8.75	10.00
Premium Spirits (Tier 4)		12.25	14.00
Standard Beer	per can	6.95	8.00
Premium Beer	per can	7.85	9.00
Coolers & Ciders	per can	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	5
Soft Drinks	per glass	3	3.5
Fruit Juice	per glass	3.5	4

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 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)	\$48.00 per gallon
Alcoholic Fruit Punch (serves 25~minimum 2)	\$85.00 per gallon
Martinelli's non-alcoholic Sparkling Cider	\$15.00 per bottle

Pricing is subject to change



The Details

Our Wedding & Social Events Coordinator is happy to discuss other options for small wedding parties.

All prices outlined within this wedding package are exclusive of 5% GST and 18% gratuities.

Catering menus are subject to change as we are proud to offer local and seasonal ingredients.

Our venue must supply all food and beverage items with the exception of special occasion cakes/cupcakes.

Menu tastings are hosted once a year and is complementary to each of our booked couples. You will be invited to the tasting event by your coordinator after a date has been set.

No outside liquor is to be brought in, any found will be removed.

Catering can be tailored to any cultural or dietary requirements.

Additional DJ hours are available at an added cost.

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.

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.



Our Vendors

Decor provided by Valley Weddings and Events
(604) 835-7526 / valleyweddings@shaw.ca

Photo booth provided by Langis Event Media
(778) 246-3547 / info@langiseventmedia.com

DJ services provided by SpinDoctor DJ
(604) 306-7540 / spindoctordj@shaw.ca

Details

Terms and 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.

*Within 12 months prior to your event - 25% Within 9 months prior to your event - 40%
Within 6 months prior to your event - 50% Within 3 months 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.

Contact Us!



Clarion Hotel & Conference Centre
events@clarionabbotsford.com
604 870 1050 ext 4051
36035 North Parallel Road, Abbotsford, BC V3G 2C6