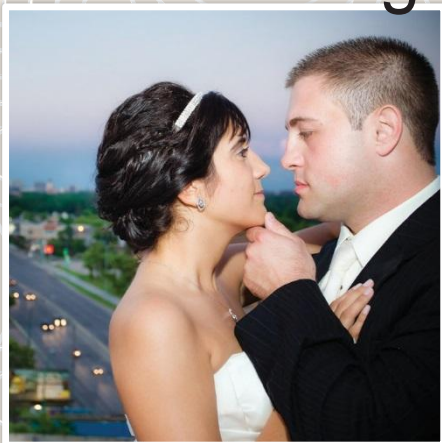


At The Clarion Hotel & Suites, we specialize in creating memories that last a lifetime.



Whether you are planning an intimate or grand affair, our experienced team of experts will work closely with you to realize your vision. Our staff of skilled professionals are dedicated to making your needs our highest priority.

Included when you book your Wedding at the Clarion:

- Table clothes – *choice of white or ivory*
- Napkins – *choice of red, burgundy, pink, gold, dusty rose, peach, forest green, teal, black, purple, royal blue, navy blue, grey, white, ivory, sandalwood, lilac or chocolate*
- White chair covers (*sashes are available in a number of different colors for an additional \$2.00 each*)
- White skirting for the head table, guest book table and cake table
- Podium and microphone
- Risers for the head table for up to 12 people
- Mirror tile and two tea light candles per table
- Complimentary menu tasting for two (served meal only)
- Complimentary guestroom for the bride and groom on the wedding night with champagne and chocolates
- Complimentary parking for all guests
- Special rate for guests requiring overnight accommodations
- Maximum capacity is 225 persons

Our Professional catering services and experienced staff know what it takes to elevate an event from ordinary to extraordinary. We are committed to making every event we host a success.

Terms and Conditions:

1. Menu selections must be submitted to the Sales & Catering office at least 28 days prior to your function to ensure availability of menu items.
2. All food and beverage in the licensed banquet and meeting rooms must be supplied by the Clarion Hotel & Suites. The only exceptions to this rule are Specialty Cakes which must be purchased from a licensed bakery, and a \$1.50 per person plating fee will apply. Any other external catering that is authorized on the premises will be prepared by a licensed Food Handler, in a licensed approved commercial kitchen. Any food being brought in the Clarion Hotel will be subject to a signed release of responsibility, waiving the Clarion Hotel of any liability for illness or like, from food not prepared or served under the control of our Chef. We prepare more food than is required for presentation purposes, therefore as per health and safety precautions, all food left over must remain in the hotel.
3. All prices are guaranteed for sixty (60) days unless agreed to in writing on Banquet Event Order or Contract. All food and beverage pricing is subject to change.
4. The hotel must be advised as to the guaranteed number of guests by 12:00 noon, three working days prior to the event. The hotel will charge for the number of guests guaranteed or the actual number of guests in attendance, whichever is greater. If a guarantee has not been provided, the estimated number of guests stated in the Banquet Event Order or Contract will be charged for.
5. Conference and banquet rooms are assigned according to the expected number of guests. The Clarion Hotel & Suites reserves the right to re-assign conference and banquet rooms based on your guaranteed number.
6. Gratuity of 15% is computed on room rental charge and on the total of all food and beverage sales. Provincial Sales Tax (PST) and Goods and Services Tax (GST) are applicable as regulated.

7. Alcoholic beverages will be served only in accordance with the Manitoba Liquor Control Commission (MLCC). Should the client elect to obtain an "occasional permit", the permit holder is legally responsible for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accidents or injuries. Under the Manitoba Liquor Control Commission Act, all function bars must close no later than 1:00a.m. and function rooms must be vacated by 1:30a.m.
8. The Clarion Hotel & Suites reserve the right to inspect and control all private functions.
9. Corporate Functions: depending on the size of the function, a deposit of \$500.00 or \$1000.00 is required at the time of booking the space. Deposits are non refundable, but may be transferable at the discretion of the hotel. Additional deposit of 90% of the total estimated charges will be required 2 weeks prior to the function date. The remaining balance is due at the end of the function. Payments can be made via cash, credit card or certified cheque. If direct billing privileges are requested and approved, all payments will be due upon receipt of the final invoice. After 30 days the account will be considered past due.
10. In the event of cancellation, the hotel will experience significant monetary losses. Should the client cancel booking, his/her deposit is forfeited, in addition liquidated damages (and not as a penalty) as follows:
 - Cancellation within 90 days of the event date, 25% of the estimated cost of the function as determined by the hotel.
 - Cancellation within 45 days prior to the event date, 50% of the estimated cost of the function as determined by the hotel.
 - Cancellation within 30 days prior to the event date, 100% of the estimated cost of the function as determined by the hotel.
11. The hotel is not responsible for any equipment and belongings brought in by the client. The client is held liable for all persons associated with his/her function, and any damages or losses will be billed to the function sponsor.

12. Starting and ending times of all functions are to be adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. Personal effects must be removed from the banquet room(s) at the end of each function unless prior arrangements have been made with the hotel.

13. Crystal Sound is our preferred music provider. The price is **\$575.00**, plus applicable taxes for 7 hours of service. Additional labour is charged at \$35 an hour.

14. Functions with live or taped music are subject to SOCAN Fees (Society of Composers, Authors and Music Publishers of Canada) and Re: Sound Fees (Artists and Record Companies). Fees are based upon the capacity of the function room and if the function has or does not have dancing.

Resound Fees – Artists and Record Companies

(Subject to 5% GST)

Capacity	Without Dance	With Dance
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

Socan Fees – Music Composers, Authors and Music Publishers of Canada

(Subject to 5% GST)

Capacity	Without Dance	With Dance
1-100	\$20.56	\$41.13
101-300	\$29.56	\$59.17
301-500	\$61.69	\$123.38
Over 500	\$87.40	\$174.79

15. Shipping & Receiving- The hotel cannot accept items more the 48 hours prior to the start of any function. Any items must be removed immediately following event and details of pick up must be provided to sales office.

Deliveries cannot be accepted between 11:30am and 1pm, Monday through Friday.

Terms and Agreement Contract

Contact Name _____

Address _____

Contact Number _____

Email Address _____

Function/Group Name _____

Function Date _____

Banquet Room _____

Estimated Number of Guests _____

Client's Signature _____

Date _____

Initial Deposit Amount _____

Date _____

Method of Payment _____

Sales Manager's Name _____

Sales Manager's Signature _____

Lunch Entrees

The following lunch entrees are served with your choice of soup or salad, Chef's choice of potato or rice, chef's selection of seasonal vegetables, selection of rolls and butter and freshly brewed coffee and tea.

Add a second starter for an additional \$4.00 per person.

Soup Selections

Mediterranean Chicken Orzo

Minestrone (veg) Garden Vegetable

Cream of Mushroom & Wild Rice Vegetable Beef Barley

Salad Selections

Artisan Mixed lettuce with a Honey Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and Parmesan Cheese

Greek Salad, Ice Berg Lettuce, Peppers, Onions, Cucumbers & Tomato, Feta Cheese and Kalamata Olives

CHICKEN DIJON

Served with White Wine, Shallots and Dijon Mustard

\$20.95 per person

STUFFED CHICKEN BREAST

Choice of Chicken Kiev or Chicken Cordon Blue

\$23.00 per person

GRILLED PORK TENDERLOIN

Pork tenderloin cooked in a Rosemary Garlic pan Jus and served on a bed of vegetables rice

\$21.00 per person

6OZ ATLANTIC SALMON

Choose One

Wine poached with Julienne Vegetables or

Pan seared with Lemon Cream and Dill

\$23.00 per person

CHAR-BROILED 6oz. NEW YORK STEAK SANDWICH

Accompanied by grilled Garlic French Bread, served with

Sautéed Mushrooms in a Red Wine Reduction

\$25.95 per person

Lunch Buffets

DELI DELIGHT (MINIMUM 75 PEOPLE)

Soup du Jour
Mixed Field Greens with Honey Balsamic Dressing
Assortment of Pickles
Turkey & Gouda with Basil Mayo on Baguette
Ham with Roasted Red Pepper Mayo & Spinach on Whole Wheat Baguette
Roast Beef & Horseradish Mayo on Artisan Buns Pastrami with
Honey Mustard on Egg bread Rolls
Deville Egg Salad on Crusty Rolls
Assorted Dainties
Tea & Coffee
\$20.50 per person

WRAP IT UP (MINIMUM 75 PEOPLE)

Soup Du Jour
Garden fresh Salad with Artisan Lettuce & two Dressings
Curry Chicken Salad with Cashews in Spinach Tortilla Ham,
Honey Mustard, & Shredded Cheddar in Flour Tortilla
Turkey, Onion, & Swiss with Spinach in Tomato Tortilla
Deville Egg Salad in Flour Tortilla
Nicoise Tuna Wrap in Spinach Tortilla
Assorted Dainties
Coffee & Tea
\$22.25 per person

SANTA FE FAJITA STATION (MINIMUM 75 PEOPLE)

Assorted Warm Flour Tortillas
Taco Salad
Spiced grilled Chicken and Beef
Mixed Refried Beans and Rice
Chopped Lettuce, diced Tomato, shredded Cheddar,
Salsa and Sour Cream
Churros
Freshly brewed Coffee and Tea
\$24.25 per person

ASIAN BUFFET (MINIMUM 25 PEOPLE)

Garden fresh Salad with Artisan Lettuce & two Dressings
Crab and Corn soup
Sweet and Sour Pork
Garlic Fried rice
Fried Chicken
Pork eggroll
Stir-fry vegetables
Egg tart for dessert
Freshly brewed Tea and Coffee
\$25.25 per person

Dinner Entrée

All dinner entree selections are accompanied with a choice of starter (soup or salad), two seasonal vegetables, starch, entrée, rolls & butter, dessert & coffee and tea.

Add a second starter for an additional \$4.00 per person

Soup Selections

The Italian Wedding Soup made with clear Chicken broth, fresh Spinaches or Kales, Orzo and mini-meat balls

Caldo Verde Soup, Traditional Portuguese soup with shredded vegetables, potato and Chorizo sausage

Cream of Broccoli and Asiago cheese Soup

Leek and Potato Soup

Cream of Asparagus Soup

Cream of Mushroom & Wild Rice Soup

Salad Selections

Artisan Mixed lettuce with a Honey Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and Parmesan Cheese

Classic Spinach Salad with Red Onion, Feta Cheese, Bacon and drizzled with Poppy seeds dressing

California Salad with Sliced Strawberries, Orange Segments and Toasted Almonds drizzled with Raspberry Vinaigrette

Vegetable Selections-Choice of Two

Green Beans Almandine

Honey Glazed Baby Carrots

Baked Tomato with Parmesan and Herbs

Cauliflower or Broccoli cheese au Gratin

Snow Peas

Mushrooms

Grilled Zucchini

Grilled red and yellow Peppers

Roasted Asparagus

Potato & Starch Selections-Choice of one

Double Stuffed Baked Potato

Herbed Baby roast Potatoes

Chateau roast Potato

Italian roast potato

White and Wild Rice Pilaf

Veal and Beef Entree Selections

ROAST PRIME RIB AU JUS

10oz Certified Angus AAA Beef with Yorkshire pudding
\$39.00 per person

NEW YORK ROAST STRIPLOIN

8oz Certified Angus AAA Beef with Mushroom Red Wine Sauce
\$37.00 per person

FILET MIGNON and SEAFOOD STUFFED PRAWN

Certified Angus AAA Beef Tenderloin served with Pan Seared Seafood Stuffed Jumbo Prawn wrapped in Bacon
\$42.00 per person

INVOLTINI DI VITELLO

Milk fed Veal roulade stuffed with your choice of
Ricotta cheese and spinach

or

Fondina cheese and prosciutto drizzled with a cream Cognac sauce
\$35.95 per person

Entree Poultry Selections

HALF ROASTED CHICKEN

Chicken Roasted with Garden Fresh Herbs and Red Wine Demi-Glaze sauce
\$29.00 per person

BREAST OF CHICKEN KIEV

Breaded Chicken breast stuffed with fresh herbs and butter
smothered with mushroom sauce
\$29.00 per person

BREAST OF CHICKEN CORDON BLEU

Breaded Chicken breast stuffed with ham and
Fondina cheese drizzled with Mornay sauce
\$29.95 per person

TUSCAN CHICKEN

Breaded Chicken breast stuffed with Provolone, Prosciutto and Asparagus,
drizzled with a roasted pepper sauce
\$32.95 per person

Fish and Pork Entree Selections

SALMON FILLET

Atlantis salmon filet wine poached with Julienne Vegetables or Pan Seared with Lemon Cream & Dill sauce

\$32.00 per person

LAKE WINNIPEG PICKEREL

Herb & Panko Crusted Pickerel, Pan Fried, with Parsley Butter & Lemon

\$31.00 per person

BACON WRAPPED PORK MEDALLIONS

Roast Pork Tenderloin Medallions wrapped in bacon
and brushed with Honey

\$33.00 per person

Duetto Entrées

DUET OF STEAK AND CHICKEN

4oz Beef Sirloin steak and 4oz Chicken breast
Served with a Cabernet Demi-Glaze sauce

\$34.95 per person

FILET MIGNON AND SEAFOOD STUFF PRAWN

4oz Certified Angus AAA Beef, Beef Tenderloin served with Pan Seared Seafood Stuffed
Jumbo Prawn wrapped in Bacon

\$42.00 per person

Special Meals

For the Vegetarian

Roasted Chick Peas & Vegetables sautéed with Tikka Masala and wrapped in flaky Puff
Pastry served on a Toasted Cumin Carrot Sauce

\$26.00 per person or

Angel hair pasta and vegetables in a sundried tomato cream sauce served
with fresh grilled garlic Ciabatta toast

\$26.00 per person or

Cannelloni filled with Ricotta cheese and baked in our rich Marinara sauce with melted
Mozzarella cheese and Parmesan

\$26.00 per person

For the Vegan

Soup or Salad

Marinated Portobello Mushroom w/ chickpeas, zucchini and peppers or

Roasted vegetable strudel w / grilled peppers, fresh thyme and spinach

Gelato sorbet

\$26.00 per person

Gluten Free~Dairy Free

Soup or salad

Lemon marinated chicken breast with grilled seasonable vegetables or

Gluten free pasta with tomato, Basil pesto or olive oil, garlic and fresh herbs

Gelato sorbet

\$29.95 per person

CHILDREN MENU

(12 YEARS AND UNDER)

Choice of Chicken fingers and fries or

Grilled cheese and fries

Ice cream Dessert

\$ 12.95 per child

Dessert Options

New York Style Cheesecake

Cheesecake topped with fresh strawberry and Cream Anglaise

Tiramisu

Coffee Cream cake garnished with Strawberries

Lemon Sorbet

Served in a waffle Brandy basket with Fresh Fruit

Strawberry Shortcake

Old-fashioned, tender shortcake with layers of strawberries fillings
topped with whipped cream

Strawberry Madeleine (Romanoff)

Sliced fresh Strawberries, marinated in Cointreau liqueur and tossed in whipping cream
and topped with shaved dark chocolate

DINNER BUFFET SELECTION

CLARION DINNER BUFFET

(MINIMUM 50 PEOPLE)

Choice of 3

California Salad with Sliced Strawberries, Orange Segments and Toasted Almonds in
Raspberry Vinaigrette

Caesar Salad with Garlic Croutons and Parmesan Cheese

Quinoa Squash Salad with Sage Vinaigrette

Balsamic Grilled Vegetable with Feta

BLT Salad

Creamy Sweet Basil Potato Salad

Broccoli, Kale & Radicchio Salad with toasted Pumpkin Seeds, Sesame Seeds, tossed in a
Poppy Seed Dressing

Choice of 1

Sea Salt and Herb Roast Potato

White and Wild Rice Pilaf

Scalloped Potato

Baked Potato with fixings

Garlic Cheddar Mashed Potato

Choice of 1

Honey glazed Carrots

Mixed Vegetable medley

Roasted Zucchini

Roasted red and yellow Peppers

Snap Peas and Mushrooms

Broccoli or Cauliflower au Gratin

Maple roasted Root Vegetables and Squash

Choice of 1

Pan-fried Herb crusted Pickerel

Pork Medallions with Peppercorn sauce

Pan seared Chicken Breast Supreme

Chicken Parmigiana

Poached fillet of Atlantic salmon with a lemon hollandaise sauce

Choice of 1

Cabbage Rolls (meat or vegetarian) or Perogies or

3 Cheese Tortellini in White Wine Sauce

Penne Carbonara

Carvery Choose 1

Herb roasted Inside Round au Jus with Grainy Mustard and Horseradish

Carved Roast Turkey with Gravy and Cranberry Sauce

Clove spiked bone in Smoked Ham

Artisan Rolls and butter

Assorted Cakes, Tortes and Dainties,

Fresh Fruit Platter

Freshly brewed Coffee & Tea

\$34.95 per person

MANITOBA BUFFET
(MINIMUM 50 PEOPLE)

(Pre-set menu for buffet)

Artisan Mixed Lettuce with Ranch & Honey Balsamic
Potato Salad with Creamy Roasted Red Pepper & Basil Dressing
Manitoba Pulse Salad with Sweet Vinaigrette

White & Wild Rice Pilaf
Seasonal Mixed Vegetables
Cabbage Rolls (meat or vegetarian)
Pan seared Chicken in grainy Mustard Cream

Perogies
Herb Crusted Pickerel
Carved Pork Loin or Beef top Sirloin
Artisan Rolls & Butter

Apple crisp
Fresh Fruit
Assorted Cakes, Tortes and Dainties
Freshly brewed Coffee and Tea

\$35.95 per person

GOURMET CLARION DINNER BUFFET
(MINIMUM 50 PEOPLE)

(Pre-set menu for buffet)

Quinoa Squash Salad with Sage Vinaigrette Balsamic
Grilled Vegetable with Feta cheese
BLT Salad

Creamy Sweet Basil Potato Salad
Hearts of Palm, Romaine, Fennel with an Orange & Herb Vinaigrette

Rice Pilaf with White & Wild Rice
Oven Roasted Sea Salt Potato
Asparagus with Hollandaise
Honey Glazed Baby Carrots

Bacon Wrapped Pork Medallion with peppercorn sauce or Chicken Cordon Blue
Atlantic Grilled Salmon Medallions or Grilled Shrimp & Scallops with Lemon Herb Butter
Carved NY Striploin with Cabernet Candied Onion & Herb Pan Jus or Prime Rib

Vegetable & Dip
Cheese & Pickles
Deluxe Dessert with Flambé Station

Freshly brewed Coffee and Tea
\$54.00 per person

Receptions Options

Hot Hors D'oeuvres per Dozen

Vegetable Spring Roll with Plum Sauce \$21.00

Breaded Zucchini \$21.00

Vegetable Samosa \$21.00

Peanut Thai Chicken skewers \$24.00

Chicken Drums of Paradise \$24.00

Arancini (Italian style Rice Ball) \$ 25.00

Mini Beef Wellington \$28.00

Balsamic Herb Beef Skewers \$26.00

Coconut Breaded Shrimp \$28.00

Shrimp Tempura \$ 30.00

Bacon Wrapped Scallops with Cocktail Sauce \$31.00

Cold Canapés per Dozen

Tomato Basil Bruschetta with Ricotta Cheese \$23.00

Roasted Red Pepper Bruschetta \$22.00

Crostini with Bocconcini, Tomato and Basil \$24.00

Smoked Salmon with Lemon Cream Cheese on Pumpernickel \$26.00

Prosciutto & Mellone \$ 28.00

Shrimp Canapé with Basil Mayo & Spinach \$29.00

Jumbo Poached Shrimp with Cocktail Sauce \$32.00

RECEPTION STATIONS

Carving Stations \$14.95 per person

****minimum of 50 people for all food stations****

(Choose One)

Carved smoked Pacific Salmon served with red onion, capers on mini pumpernickel bread
Carved Baron of Beef on Mini Rolls with Assorted Mustard & Horseradish
Carved Smoked Turkey Roast with Basil Mayo and Cranberry Mayo
Carved Grilled Pork Tenderloin

Signature Flambé Stations \$22.95 per person

(Choose one)

Shrimp/Scallop & Brie with Pernod & Spinach Cream with Grilled Baguette
Flambéed Mediterranean Chicken with Tomato, Olives, Garlic, Onions, Roasted Peppers and
Limencello served with fresh baked Focaccia

Dessert Flambé Stations \$13.25 per person

(Choose one)

Banana Foster Rum flambéed Bananas served on Ice Cream
Kirsh Flambé Strawberries on Crepes with Whip Cream
Crepe Suzette Orange and Grand Marnier flambéed Crepes

Poutine Bar \$11.25 per person

Golden French fries, traditional Cheddar Cheese, Rich Beef Gravy

Baked Potato Bar \$10.25 per person

Cut and ready fresh Baked Potato, Sour Cream, Crumbled Bacon, Chopped Chives and
Chopped Scallions

Pasta Bar \$13.95 per person

Prepared to order Fusilli, Penne and Farfalle pasta with your choice of Marinara, Alfredo
and Basil Pesto sauce, fresh mushrooms, sliced cherry tomato, roasted peppers, roasted
zucchini, garlic and red onion

Nacho Bar \$11.95 per person

Build your own Nachos with a selection of, Diced tomato, jalapeños, black olive, peppers,
ground beef Green onions & cheese sauce

Ice Cream bar \$12.00 per person

Lemon sorbet, Chocolate, Vanilla & Strawberry Ice Creams scooped and garnished with an
assortment of Sauces and Toppings served by a Uniformed Chef

Espresso & Cappuccino Bar: Ask your sales manager for details

Reception Platters

Antipasto Platter

Cured selection of Italian Meats, selected Cheeses, Assorted Olives,
grilled Vegetables & Bocconcini

1Platter per table (family style) \$10.95 per person

Individual served plate \$13.95 per person

Fruit Platter

Seasonal Fresh Sliced Fruit platter with Vanilla Yogurt Dip
\$6.95 per person

Cheese and Cracker Platter

Domestic Imported Cheese Platter with Crackers & Crisps
\$8.95 per person

Vegetable Platter

Seasonal Garden Fresh Vegetable Platter with Roasted Red Pepper Dip
\$4.95 per person

Assorted Tea & Finger Sandwiches Platter

Curry Shrimp, Ham & Olive, Ham & Roasted Red Pepper, Cheese-wiz & Asparagus, Devilled
Egg Salad, Smoked Salmon Cream Cheese & Gherkins
\$13.95 per person

Deli Meat Platter

Assorted Deli Meats, Cheese, Pickles, Crackers, Breads, Condiments
\$12.95 per person

Cheese Perogies Platter

Boiled or Pan-fried Perogies topped with sauté onion, bacon bits, sour cream and chives
\$7.95/3 x per person

Cabbage Rolls Platter

Your choice of meat or vegetarian Cabbage rolls served in a light tomato sauce
\$9.95/ 2 x per person

BAR SERVICE

Liquor Act

The Manitoba Liquor Control Commission laws govern all functions where liquor is served. Under the MLCC Act, all function halls must end liquor service at 1:00am and the function spaces must be vacated 1:30am. No person under the age of 18 is permitted to consume alcohol during any function. The Clarion Hotel schedules 1 bartender for every 100 guests. Only Clarion Hotel staff may serve as bartenders.

Corkage Bar

A Corkage Bar is recommended for any group wishing to supply their own alcohol.

The Manitoba Liquor Control Commission requires an "Occasional permit". This permit may be obtained at any liquor store and application for the permit should be made no less than 14 days prior to the function, the permit must be submitted to the Hotel 72 hours prior to the function date.

The permit must accompany the liquor, wine and beer at all times while in the Hotel. (The Hotel is not allowed to serve other liquor, wine or beer that is not listed on the permit.)

The bar(s) will be open according to the time specified on the permit. Should the hours of the function result in bartender overtime the overtime hours will be billed to the client.

The permit holder must be in attendance from the opening till the closing of the bar(s). The permit holder or a person assigned by the permit holder will be responsible for the confirmation of inventory immediately following the function.

The permit holder is legally responsible for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accident or injury. Only Clarion staff may serve as bartenders.

Corkage Fee of \$11.50 per guest attending the event is charged on Beer and Liquor. The hotel will supply glassware, ice, soft drinks, juices (orange, cranberry and clamato), garnishes, straws, cocktail napkins and bartender.

For wine and or Champagne corkage the charge is \$4.25 per bottle. For wine and beer corkage only, no liquor, the charge is \$4.95 per guest. The Clarion Hotel schedules 1 bartender for every 100 guests. Only Clarion Hotel staff may serve as bartenders.

Please note all of the above prices are subject to all applicable taxes.

Cash Bar

A Cash Bar is recommended when each individual guest is paying for his/her own consumption.

The Clarion will provide the bartender at no charge when liquor consumption is \$500.00 or more for one single bar. Should the bar revenues be less than \$500.00, before taxes, a bartender charge of \$20.00 per hour per bartender (minimum of three hours) will be applied to the host account. Please note that bartender charges commence one hour before and terminate one hour after bar operation.

Host Bar

A Host Bar is recommended when the host is paying for their guests beverages (alcoholic and non alcoholic). This charge is based on consumption per drink basis. The Clarion will provide the bartender at no charge when liquor consumption is \$500.00 or more for one single bar. Should the bar revenues be less than \$500.00, before taxes, a bartender charge of \$20.00 per hour per bartender (minimum of three hours) will be applied to the host account. Please note that bartender charges commence one hour before and terminate one hour after bar operation.

Cash & Host Bar Pricing

Liquor

Domestic Shots (1oz)	\$5.75
Premium Shots (1oz) (Rye, White Rum, Dark Rum, Vodka, Gin, and Scotch)	\$6.75

Beer

Domestic Beer (per bottle)	\$5.75
Import Beer (per bottle)	\$6.75

Wine

House Wines (by the glass 5oz)	\$6.75
House Wine (by the bottle 750ml)	\$27.00

Liqueurs and Aperitifs

Amaretto, Bailey's Irish Cream, Kahlua, Grand Marnier, Cointreau	\$7.25 (1oz)
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Punch and Suggestions (40 glasses)

Fresh Fruit Punch	\$65.00
Champagne Punch	\$85.00
Alcoholic Punch	\$85.00
Unlimited Soft Drink Bar	\$2.95 per person

ALL OF THE ABOVE PRICES INCLUDE
8% PST and 5% GST ONLY
15% GRATUITY WILL APPLY TO ALL HOST BARS

Wine by the Bottle

White Wine

Tisdale Chardonnay (California)	\$23.00
Monte Sur Sauvignon Blanc (Chili)	\$24.00
Fuzion Chenin Blanc (Argentina)	\$25.00
Pasqua Pinot Grigio Chardonnay (Italy)	\$26.00

Red Wine

Fuzion Shiraz/Malbec (Argentina)	\$25.00
Corte Maioli Valpolicella (Italy)	\$26.00
Little Penguin Pinot Noir (Australia)	\$26.00
Pasqua Lopaccio Primitivo (Italy)	\$27.00

Sparkling Rose'

E & J Gallo White Zinfandel (California)	\$26.00
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Sparkling

Chamdeville Blanc de Blanc (France)	\$29.00
Zonin Prosecco (Italy)	\$33.00

ALL OF THE ABOVE PRICES ARE SUBJECT TO

8% PST, 5% GST and 15% gratuity

Audio Visual Equipment Price List

• LCD Projector	\$225.00ea
• Projector Screen	\$55.00ea
• Flipchart with markers	\$35.00ea
• Whiteboard with markers	\$25.00ea
• Easel	\$20.00ea
• Power bar OR extension cord	\$10.00ea
• Mixer	\$65.00ea
• TV/DVD player	\$100.00ea
• Polycom conference speakerphone	\$100.00ea
• Wireless lavalier microphone	\$100.00ea
• Wireless handled microphone	\$100.00ea
• Podium & microphone	Complimentary

Other AV equipment requested by the hotel can be ordered and brought in via Inland Audio Visual, prices available upon request.

Prices are per day, and are subject to applicable taxes (GST & PST)



BY CHOICE HOTELS



BANQUET ROOMS DIMENSIONS INFORMATION

Room Name	Location	Full room rental Rates	Length & Width(ft)	Square Footage	Ceiling Height(ft)	Connection Room	Dance Floor Open Banquet Style (rounds)	Dance Floor Closed Banquet Style (rounds)	Reception	Hallway Square	U-Shape	Classroom	Theatre	Conference
Manitoba	Lower Level	\$ 800.00	86x92	3982	10.5	Saskatchewan	250	285	350	R	R	180	250	R
Saskatchewan	Lower Level	\$ 450.00	28x74	1784	10.5	Manitoba	80	80	100	40	45	70	120	50
Alberta	Lower Level	\$ 600.00	36.5x59.3	2165	10.5		120	145	150	R	R	95	150	R
British Columbia	2nd Floor	\$ 150.00	21x25	525	9+		24		35	16	18	18	30	22
Nunavut	2nd Floor	\$ 150.00	17x25	391	9+		24		35	16	18	18	30	22
Quebec	3rd Floor	\$ 150.00	21x25	525	9+		24		35	16	18	18	30	22
Newfoundland	3rd Floor	\$ 150.00	17x25	391	9+		24		35	16	18	18	30	22
Nova Scotia	4th Floor	\$ 150.00	21x25	525	9+		24		35	16	18	18	30	22
New Brunswick	4th Floor	\$ 150.00	17x25	391	9+		24		35	16	18	18	30	22

*R- Accommodation varies depending on request

Testimonials

"Perfect Wedding Reception"

We had our wedding reception at The Clarion and had a pleasant experience from start to finish. Working with Richard our event coordinator made things a lot easier. He pays attention to detail, is extremely helpful and responds to any questions immediately. Mike the banquet manager was also a pleasure to deal with and gave excellent suggestions on menu options and wine. He ensured everything ran smoothly the day of and went over and above. The execution and the food at the reception was excellent. The renovations at The Clarion were completed as scheduled and gave a fresh clean modern look to the hall. We also enjoyed a complimentary suite for our wedding night that was part of the renovation. The room also had a modern clean, fresh look and was very spacious. The bed and furniture was very comfortable and the bathroom and shower were also spacious. Overall we had a fantastic experience and would recommend The Clarion to other couples looking for a wedding reception venue. Stayed September 2015, travelled with family- TripAdvisor

Beautiful Wedding Reception"

We just had our wedding reception at the Clarion and it was absolutely perfect. Both Richard Summerton and Mike Episcopo were a pleasure to work with and extremely accommodating to our requirements. They went above and beyond to make sure we had a perfect reception. The room itself was recently renovated and it is clean and bright and we chose white and ivory table settings and it looked absolutely stunning. The team at the Clarion worked with our wedding planner and they helped her out tremendously - great teamwork! Our wedding was a mix of Italian and Greek so we had some particular requests for food. The food was delicious! They helped us tailor our menu - starting with family style antipasta, a pasta dish, Greek salad, chicken and dessert. Plus we had an espresso bar. Everything was presented beautifully, delicious, and service was on time and excellent. The rooftop access was also a huge selling feature - it has amazing views of Winnipeg and we got a spectacular evening sunset. Our photographer and videographers were both impressed with the location. We are waiting for the photos and video but I know they will be spectacular. The rooftop access is an amazing option for couples - I highly recommend it! We got a free hotel room and use of the pool facilities the following day - which was the perfect start to our marriage. It was relaxing and fun to be able to swim and be in the hot tubs - what a treat!! We also got a bottle of champagne, which was very lovely. The room was gorgeous, modern, and clean - huge bathroom! We got married on a Sunday so it was really quiet the next day - perfect to settle down after a long planning process and wedding day. The service overall was outstanding - from the wedding coordination to the wait staff and the front desk. Everyone was accommodating and friendly. Free parking too. Our guests had a great time, I've received nothing but compliments. Thank you Richard, Mike and all at the Clarion!!

Stayed September 2015, travelled as a couple- TripAdvisor



"The Best Guest Services Experts in the City!"

Upon arrival at the Clarion, you will be blown away by how beautiful this establishment is. Impeccable attention to detail is what sets this hotel apart from any other in the city. From the moment you walk in you will be warmly welcomed by the incredibly friendly and efficient front desk staff. We were there for a week, and Kiri was the best part of our day! What a fantastic ambassador for the Clarion Hotel. All staff were very attentive to our needs. Meeting rooms were set up exactly as we requested. Water glasses were never empty. No lugging around any equipment because their meeting rooms are state of the art and have everything you need. Guestrooms were luxurious and the literal walk across the street to the best shopping centre in the city is an incredible bonus. Their gym boasts more equipment than many gyms I have visited and here's a catch, they have in house trainers, massage and physiotherapist all housed under one roof. With free airport shuttle, WIFI, parking and a spa and restaurant built right into the hotel. You never have to leave the building! Need a great place to stay in Winnipeg? Look no further than the Clarion Hotel. We came in as a guest, and left feeling like family. Thank you Clarion Staff for your incredible customer service, attention to detail and fantastic overall guest experience. Stayed May 2016, travelled on business- TripAdvisor

"Top Achievers Banquet."

Our Top Achievers Banquet was held in the newly decorated Manitoba Room. The food and service was superb. The Banquet staff were very professionally and attentive to every detail. The room was spacious and excellently maintained. Our management team stayed in the hotel. They were treated like royalty. A home away from home. Our company's experience would be rated at 5 plus Stars

Stayed June 2016, Travelled on Business- TripAdvisor

