

Banquet Policies – Facilities Information

1. *“Attendance Guarantee” is required by 12:00 noon three (3) business days prior to scheduled function. Once final guarantee is given it cannot be decreased; however, the hotel will be prepared to plan 5% over the guaranteed number of attendees. Should the hotel not be given the final guarantee, the customer’s final maximum estimate shall be used.*
2. *Any music or entertainment must have the approval from the hotel Catering & Sales Department.*
3. *Food and Beverages may not be brought into the hotel by guests, outside caterers, or any other person attending the event. The hotel reserves the right to control all private functions.*
4. *The Clarion Hotel & Conference Center, as a licensee, is responsible for the administration of the sales and service of the alcoholic beverages in accordance with the Florida State Division of Alcoholic Beverages. It is policy, therefore, that all alcoholic beverages be supplied by the hotel.*
5. *The Clarion Hotel & Conference Center reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought into the banquet rooms, meeting rooms or hospitality rooms.*
6. *Please advise us of your requirement for screens, projectors, and other audio-visual aids, at least three (3) days prior to date of meeting. A price list of audio-visual equipment is available upon request.*
7. *The Clarion Hotel & Conference Center requires a non-refundable deposit to hold function space. Deposit amount is based on 25% of group’s estimated Food and Beverage charges.*
8. *Payments for an event must be received 72 hours prior to the event start date. All checks must be received 14 days prior to event start date. We also accept credit card payments and applications for direct billing. Any special payment arrangements or requests must be submitted in writing and approved by Catering & Sales Department.*
9. *Any group that requires a room to be reset on the day of the function will be assessed a \$100.00 re-set fee.*

Signature

Date

Signature acknowledges that all the terms above are understood and agreed upon. Failure to sign and agree to such terms will deem contract null and void.

*Prices are quoted per person and are subject to 20% service charge and State Sales Tax.
Prices subject to change due to market trends.*

Breakfast Buffet

(minimum of 40 people)

American Continental

*Florida Orange Juice
Sliced Fresh Seasonal Fruit Display
Variety of Breakfast Pastries and Muffins
Assorted Bagels and Cream Cheese
Butter and Preserves
Colombian Regular and Decaffeinated Coffee
\$8.95 per person*

Full Breakfast Buffet

*Florida Orange Juice
Sliced Fresh Seasonal Fruit Display
Cereal and Milk
Scrambled Eggs
Applewood Smoked Bacon
Maple Cured Sausage Links
Breakfast Potatoes
Variety of Pastries and Muffins
Butter and Preserves
Colombian Regular and Decaffeinated Coffee
\$11.95 per person*

Clarion Classic Breakfast Buffet

*Florida Orange Juice
Sliced Fresh Seasonal Fruit Display
Cereal and Milk
Oatmeal with Brown Sugar
Scrambled Eggs
Applewood Smoked Bacon
Maple Cured Breakfast Sausage Links
Breakfast Potatoes
Country Biscuits with Sausage Gravy
Cheddar Cheese Grits
Omelet Station with Toppings of:
Mushrooms, Onions, Diced Ham, Shredded Cheese,
Diced Peppers, Smoked Salmon, Salsa
Variety of Breakfast Pastries and Muffins
Butter and Preserves
Colombian Regular and Decaffeinated Coffee
\$14.95 per person*

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Plated Breakfast

First Coast Breakfast

Florida Orange Juice
Scrambled Eggs
Applewood Smoked Bacon
Maple Cured Sausage Links
Breakfast Potatoes
Breakfast Pastry
Butter and Preserves
Columbian Regular and Decaffeinated Coffee
\$10.95 per person

Eggs "Benedict" Breakfast

Florida Orange Juice
Fresh Fruit Cocktail
Eggs "Benedict" on English Muffin With
Canadian Bacon and Hollandaise Sauce
Broiled Roma Tomato
Breakfast Potatoes
Breakfast Pastry
Butter and Preserves
Colombian Regular and Decaffeinated Coffee
\$13.95 per person

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Brunch

(minimum of 40 people)

Florida Orange Juice

Sliced Fresh Seasonal Fruit Display

Selection of Imported and Domestic Cheeses

Sliced Smoked Salmon with Traditional Condiments

Assorted Bagels and Cream Cheese

Scrambled Eggs

Applewood Smoked Bacon

Honey Glazed Sliced Ham

Maple Cured Sausage Links

Mixed Greens Salad with Dressings

Grilled Chicken Breast, Grain Mustard Honey-Glaze

Vegetable Medley

Rosemary Roasted New Potatoes

Variety of Breakfast Pastries and Muffins

Butter and Preserves

White Chocolate Bread Pudding with Bourbon Crème Anglaise

Colombian Regular and Decaffeinated Coffee

Sweet and Unsweetened Tea

\$18.95 per person

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Refreshment Breaks

Beverage Service

(1 Hour Service)

Colombian Coffee, Decaffeinated, Tea Selections
\$2.95

Assorted Soft Drinks and Bottled Waters
\$3.95

Assorted Soft Drinks and Bottled Waters
Colombian Regular and Decaffeinated Coffee, Tea Selections
\$4.95

The Snack Break

Tortilla Chips and Salsa
Potato Chips and Onion Dip
Pretzels, Popcorn and Trail Mix
Assorted Soft Drinks, Bottled Waters,
Colombian Coffee, Decaffeinated, Tea Selections
\$7.95

The Energizer

Assorted Granola Bars
Yogurt and Carob Covered Raisins
Whole Fresh Fruit
Assorted Fruit Juices
Colombian Coffee, Decaffeinated, Tea Selections
\$8.95

The Sweet Tooth

House Baked Cookies
Assorted Soft Drinks, Milk and Bottled Waters
Colombian Coffee, Decaffeinated, Tea Selections
\$6.95

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Lunch Buffet

*Buffet Dinners are Served with Fresh Baked Rolls and Butter,
Colombian Regular and Decaffeinated Coffee, Sweet and Unsweetened Iced Tea
Minimum 40 people*

The All American

*Garden Lettuces with Tomatoes Cucumbers and Carrots
Choice of Two Dressings
Sliced Fresh Fruit Display
Deli Potato Salad, Creamy Vegetable Slaw
Grilled Hamburgers, Plump Hotdogs
Grilled Barbecue Chicken Breast
Potato Chips
Lettuce, Tomato, Onion and Sliced Cheeses
Condiment Selection to Include:
Ketchup, Mustard, Mayonnaise and Relish
Assorted Cookie Platter
Sweet Tea, Unsweetened Tea, and Water
\$14.95 per person*

The South

*Creamy Vegetable Cole Slaw
Potato Salad or Tossed Salad
Macaroni and Cheese
Baked Beans with Applewood Smoked Bacon
Southern Fried Chicken
Sliced Barbecue Pork
Garlic Bread and Biscuits
Pecan Pie and Peach Cobbler
Sweet Tea, Unsweetened Tea, and Water
\$18.95 per person*

The New York Deli Express

*Garden Lettuces With Tomatoes, Cucumbers and
Carrots
Choice of Two Dressings
Tomato, Basil, Bowtie Pasta Salad
Relish Tray Consisting of:
Olives, Gherkins, Kosher Dill Pickles and
Pepperoncinis
Deli Platter of:
Sliced Turkey Breast, Roast Beef,
Black Forest Ham and Salami
Sliced Domestic Cheeses
Potato Chips
Selection of Condiments
White, Wheat and Rye Breads
Cheesecake and Apple Pie
Sweet Tea, Unsweetened Tea, and Water
\$15.95 per person*

Soup

Soup of the Day can be added for \$2.00 per person

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Build Your Own Lunch Buffet

*Buffet Dinners are Served with Fresh Baked Rolls and Butter,
Colombian Regular and Decaffeinated Coffee, Sweet and Unsweetened Iced Tea
Minimum 40 people*

Two Entrees ~ \$16.95 per person

Three Entrees ~ \$18.95 per person

House Salad with Choice of Two Dressings

Deli Potato Salad

Seasonal Vegetable Medley

Entrees:

Fried Chicken

Barbecue Chicken Breast

Sliced Barbecue Pork

Haddock with Lemon and Herbs

Sliced Top Round

Choice of (1):

Mashed Potatoes

Macaroni and Cheese

Roasted Potatoes

Choice of (2):

Key Lime Pie

Apple Pie

Pecan Pie

Chocolate Cake

Carrot Cake

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Plated Lunch

*Plated Luncheons are Served With Fresh Baked Rolls and Butter
And include coffee, iced tea and choice of (1) dessert.*

Cold Selection

Salad Trio

*Chicken Salad, Tuna Salad, and Pasta Salad
Served on a Bed of Lettuce With Fresh Fruit
And Assorted Crackers
\$12.95 per person*

Chef Salad

*Sliced Black Forest Ham and
Roasted Turkey Breast
Over Spring Greens Served With Hard-boiled
Egg, Shredded Cheddar, Tomatoes,
Cucumber and Carrot
Served With Assorted Crackers
And Choice of Two Dressings
\$13.95 per person*

Hot Selection

Chicken Cordon Bleu

*Tossed Spring Green Salad
Choice of Two Dressings
Breaded Breast of Chicken Stuffed With
Black Forest Ham and Swiss Cheese
Over Fettuccini With Alfredo Sauce
Honey Glazed Carrots
\$15.95 per person*

Asian Beef or Chicken Stir-fry

*Beef or Chicken With
Stir fried Bok Choy, Onions, Peppers, and
Baby Broccoli tossed in Sweet Teriyaki Sauce
Over a Bed of Seasoned Rice
\$14.95 per person*

Pesto Salmon

*Grilled Atlantic Salmon
With Pesto Cream Sauce
Grilled Vegetables and Wild Rice
\$16.95 per person*

Dessert Selection

Key Lime Pie, Apple Pie, Pecan Pie, Chocolate Layer Cake, Carrot Cake

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Lunch Sandwiches

All Sandwiches Are Served With Chips, Dill Pickle and Include Coffee and Iced Tea

Turkey Sandwich

*Mesquite Turkey Breast with Bacon, Lettuce, and Tomato
Topped with Spicy Mayo and Served Hot on a Hoagie Roll
\$12.95*

Ham and Havarti

*Black Forest Ham and Havarti Cheese
With Honey Mustard Served Hot on a Croissant
\$11.95*

Chicken Sandwich

*Grilled Chicken Breast Topped With
Bacon and Swiss
Served Hot on a Kaiser Roll
With Lettuce, Tomato, and Onion
\$11.95*

Clarion Wrap

*Turkey, Ham, Bacon, Lettuce and Tomato
Wrapped in a Sun-dried Tomato Tortilla
Served Cold
\$10.95*

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Dinner Buffet

*Buffet Dinners are Served with Fresh Baked Rolls and Butter
Colombian Regular and Decaffeinated Coffee, Sweet and Unsweetened Iced Tea
And the Chef's Array of Desserts
Minimum 40 people*

Premier Dinner Buffet

*Mixed Baby Greens with Tomatoes, Cucumber, and Carrot
Choice of Two Dressings
Garden Vegetable Pasta Salad
Fruit and Cheese Platter
*Roasted Prime Rib
Served With Horseradish Sauce and Au Jus
Seared Atlantic Salmon With Pesto Sauce
Grilled Breast of Chicken over Pasta Alfredo
Roasted Rosemary New Potatoes
Vegetable Medley
\$32.95 per person*

Steak House Buffet

*Mixed Baby Greens with Tomatoes, Cucumber, and Carrots
Choice of Two Dressings
Tomato Basil Bowtie Pasta Salad
Fresh Fruit Display
Grilled New York Cut Sirloin Steaks
(Beef prepared medium)
Grilled Chicken Breast with Wild Mushrooms
Baked Potato Bar to Include:
Bacon, Cheddar Cheese, Sour Cream, and Chives
Grilled Fresh Vegetables
\$26.95 per person*

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Build Your Own Dinner Buffet

*Buffet Dinners are Served with Fresh Baked Rolls and Butter
Colombian Regular and Decaffeinated Coffee, Sweet and Unsweetened Iced Tea
Minimum 40 people*

Two Entrees ~ \$22.95 per person

Three Entrees ~ \$24.95 per person

House Salad with Choice of Two Dressings

Tomato Basil Bowtie Pasta

Seasonal Vegetable Medley

Entrees:

Chicken Marsala

Mahi Mahi

Sliced Top Round of Beef

Sliced Barbecue Pork

Haddock with lemon and Herbs

Chicken cordon Bleu

Fried Chicken

Choice of (1):

Mashed Potatoes

Rice

Roasted Potatoes

Choice of (2):

Key Lime Pie

Apple Pie

Pecan Pie

Peach Cobbler

Chocolate Cake

Carrot Cake

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Plated Dinner Menu

*All Entrees are Accompanied With a House Salad and Choice of Dressing
Chef's Choice of Fresh Seasonal Vegetables, Fresh Baked Dinner Rolls and Dessert
Colombian Regular and Decaffeinated Coffee, Sweet and Unsweetened Iced Tea*

Surf and Turf

*Bacon Wrapped Filet Mignon Topped
With Bleu Cheese and Pistachios
Served Along Side Basil Skewered Shrimp Over
Mashed Potatoes With Bordeaux Sauce
\$32.95 per person*

Filet Mignon

*Center Cut Tenderloin of Beef Grilled to Perfection
Served With Risotto and Wild Mushroom Ragout
\$27.95 per person*

Mahi Mahi

*Grilled Mahi Filet Over Sweet Jasmine Rice
Topped With Key Lime Beurre Blanc and Mango Salsa
\$23.95 per person*

Salmon Pesto

*Seared Fresh Atlantic Salmon
Brushed With Pesto
Served Over Wild Mushroom Risotto
With a Dill Cream Sauce
\$22.95 per person*

Grilled Citrus Chicken

*Marinated Breast of Chicken
With Orange and Sweet and Sour Sauce
\$20.95 per person*

Chicken Piccata

*Pan Seared Chicken Breast Over Angel Hair Pasta
With Lemon Caper Butter Sauce
\$19.95 per person*

Chicken Parmesan

*Breast of Chicken Topped with Provolone and Parmesan, Homemade Marinara
Served with Pasta
\$18.95 per person*

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Cold Hors d'Oeuvres

(All Prices are Per 100 Pieces)

Assorted Tea Sandwiches

\$100

Deviled Eggs

\$100

Cold Smoked Salmon and Asparagus Roulettes

\$175

Vegetarian California Sushi Rolls

\$150

Smoked Salmon Tartar on Cucumber

\$150

Five Spice Tuna on a Sesame Cracker

\$200

Beef Tenderloin with Horseradish Crème Fraiche on Brioche

\$225

Prosciutto and Basil Wrapped Hearts of Palm

\$150

Peel and Eat Shrimp

Per Pound, Market Price

Shrimp Cocktail

\$275

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Hot Hors d'Oeuvres

All Prices are Per 100 Pieces

Petite Quiche Lorraine

\$150

Spicy Conch Fritters with Remoulade

\$150

Spanikopita

\$150

Crabmeat Stuffed Mushrooms

\$200

Scallops Wrapped with Bacon

\$200

Coconut Fried Shrimp

\$200

Red Pepper and Andoullie Sausage Kabobs

\$150

Oriental Chicken Sate with Thai Peanut Sauce

\$150

Vegetable Spring Rolls with Sweet and Sour Sauce

\$150

Mini Crab Cakes with Remoulade

\$200

Swedish Meatballs

\$125

Chicken Fingers

\$150

Spicy Buffalo Wings with Bleu Cheese Dressing

\$150

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Reception Displays

(Prices are for 100 People)

Vegetable Crudités

*Display of Fresh Seasonal Vegetables
With Ranch and Bleu Cheese Dipping Sauce
\$225*

Domestic Cheese Platter

*A Variety of Domestic Cheeses
Served With Assorted Crackers
\$275*

Domestic and International Cheese Platter

*Garnished With Freshly Picked Grapes
\$325*

Fruit Mirror

*Display of Fresh Sliced Seasonal Fruit
\$225*

Baked Brie

*Whole Brie Wrapped With Puff Pastry
Covered With Warm Caramel and Pecans and
Garnished With Red Grapes and Strawberries
\$225*

Side of Smoked Salmon

*Imported Norwegian Smoked Salmon
Garnished With Lemon, Capers, Onion, and Toast Points
\$275*

Sushi Platter

*California Sushi Roll, Tuna Roll, Cold Smoked Salmon Roll
Served With Pickled Ginger and Soy Dipping Sauce
\$275*

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Carving Stations

All Stations Require a Chef Attendant Fee of \$50.00 and are an add-on to an existing buffet. Cooking Stations require a minimum of a \$9.95 per person expenditure before they may be added on. Duration of 1 hour from start of buffet.

Minimum 50 People

Whole Tom Turkey

Served With Rolls and Condiments

Serves 50 People

\$200

Pitt Bolo Ham

Served With Rolls and Dijon Mustard

Serves 50 People

\$200

Roasted Prime Rib of Beef

Served With Rolls and Horseradish Cream

Serves 25 People

\$350

Salmon

Salmon wrapped in puff pastry served with Dill Beure Blanc Sauce

Serves 150 People

\$450

Tenderloin of Beef

Served With Pommeray Mustard, Horseradish

Cream Sauce And Petite Rolls

Serves 50 People

\$350

Prices are quoted per person and are subject to 20% service charge and State Sales Tax.

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Banquet Beverage Service

(Minimum of \$300 in sales or \$100 Bar Fee will be Applied)

Unlimited Reception by the Hour

House Brands

*First Hour - \$15.00 per person
Additional Hours - \$8.00 per
person/per hour*

Call Brands

*First Hour - \$18.00 per person
Additional Hours - \$10.00 per
person/per hour*

Premium Brands

*First Hour - \$20.00 per person
Additional Hours - \$12.00 per
person/per hour*

Hosted or Cash Bar Pricing

<i>Premium Brand Cocktail</i>	<i>\$6.25</i>
<i>Call Brand Cocktail</i>	<i>\$5.75</i>
<i>Clarion Brand Cocktail</i>	<i>\$5.25</i>
<i>Domestic Beer</i>	<i>\$3.50</i>
<i>Imported Beer</i>	<i>\$4.50</i>
<i>House Wines</i>	<i>\$4.50</i>
<i>Domestic Beer Kegs</i>	<i>\$300</i>
<i>Soft Drinks</i>	<i>\$1.50</i>
<i>Soda Bar</i>	<i>\$5.00</i>

Champagne

*Fountain Rental ~ \$50
Clarion Brand Champagne ~ \$29
Premium Brand Champagne ~ \$55*

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