

Clarion Hotel & Conference Centre

Presents our
2024



Christmas Plated Lunch

Traditional Turkey

Rustic and traditional bread

Roasted coconut curry squash soup, chilies, lemongrass, toasted coconut

OR

Butter lettuce, roasted pear, toasted pecans, aged Local cheddar,
maple apple cider dressing

Traditional carved turkey with all the trimmings, buttermilk mashed potato
butter glazed winter vegetables, pan gravy, orange cranberry apple chutney

(Choose One)

New York cheesecake, merlot cherry compote, amaretto anglaise OR

Apple crisp, ginger golden sugar crumble, vanilla ice cream OR

Pumpkin tart, cardamom anglaise, cinnamon cream

Freshly brewed coffee and tea

40 per person

Minimum 20 person per order

Christmas Lunch Buffet

North Pole

Rustic and traditional bread display

Salads (Choice of 4)

Handpicked seasonal greens, Chard Ancho Chili vinaigrette **DF, GF, V** Masala yogurt dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Roasted squash & spinach salads, bacon, toasted pecans, crispy shallots, maple vinaigrette **DF, GF**

Korean cucumber & carrot salad, green onion, sesame seeds, gochujang dressing **DF, GF, V**

Kale & Brussel sprout coleslaw, radicchio, pickled quince, candied almonds,
golden raisin, quince cider vinaigrette **DF, GF, V**

Wild rice & roasted squash salad, Yarrow duck confit, toasted hazelnuts,
dried cranberry, sage dressing **DF, GF, V**

Za'atar roasted fall vegetable salad, dried apricot, mint yogurt, sumac parsley dressing **GF**

Marinated tomato salad, roasted fennel, olives, grilled haloumi, arugula, roasted garlic basil vinaigrette **GF**

Roasted yam & sweet potato salad, jalapeno, cilantro, cotija, chimichurri dressing **GF**

Hot Dishes

Oven roasted Fraser Valley turkey, house baked herb focaccia, cranberry apricot stuffing

Traditional pan gravy with fresh sage, orange cranberry apple chutney

Penne pasta, spinach, chard cherry tomato, pepper & olive caponata, roasted pepper cream,
bocconcini, toasted pine nuts

Buttermilk whipped potato, mascarpone & leek cream, crispy leeks, parmesan, olive oil

Maple roasted root vegetables

Festive Desserts

Cheesecakes, tortes and house made flans

Christmas Yule log and assorted festive baking

Candy canes and mandarin orange

Sliced fruit display

Freshly brewed coffee and tea

42 per person

Minimum 20 person per order

Christmas Plated Dinners

Grilled Black Angus Tenderloin

Rustic and traditional bread

Tomato & fromage frais tart caramelized onion, basil crème, pancetta crisp, young greens, arugula pesto, aged balsamic

Carrot & parsnip soup, coriander chili crème, micro herbs, crispy roots

Grilled Black Angus tenderloin, late harvest fingerling potatoes, roasted parmesan Brussel, young vegetables, yam purée, Armagnac jus and sauce béarnaise

Add seared giant sea scallops and prawns for \$10 per person

(Choose One)

Pumpkin tart, cinnamon whipping cream, cardamom anglaise, pumpkin seed brittle OR

Sticky toffee & caramel apple pudding, spiced dark rum sauce, vanilla gelato OR

Cherry cheesecake Tart, dark cherry merlot compote, amaretto anglaise OR

Dark chocolate mousse torte, milk chocolate anglaise, chocolate gelato

Freshly brewed coffee and tea

70 per person

Minimum 30 person per order

Christmas Plated Dinners

Traditional Turkey

Rustic and traditional bread

Carrot & parsnip soup, coriander chili crème, micro herbs, crispy roots OR

Roasted beet salad, island brie, pickled plums, late season greens,
apple wood smoked bacon dressing

Traditional carved turkey with all the trimmings, mascarpone & leek whipped potato, butter glazed winter vegetables, pan gravy, orange cranberry apple chutney

(Choose One)

Pumpkin tart, cinnamon whipping cream, cardamom anglaise, pumpkin seed brittle OR

Sticky toffee & caramel apple pudding, spiced dark rum sauce, vanilla gelato OR

Cherry cheesecake Tart, dark cherry merlot compote, amaretto anglaise OR

Dark chocolate mousse torte, milk chocolate anglaise, chocolate gelato

Freshly brewed coffee and tea

46 per person

Minimum 20 person per order

Christmas Dinner Buffets

All the Trimmings

Rustic and traditional bread display

Salads (Choice of 5)

Handpicked seasonal greens, Chard Ancho Chili vinaigrette **DF, GF, V** Masala yogurt dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Roasted squash & spinach salads, bacon, toasted pecans, crispy shallots, maple vinaigrette **DF, GF**

Korean cucumber & carrot salad, green onion, sesame seeds, gochujang dressing **DF, GF, V**

Kale & Brussel sprout coleslaw, radicchio, pickled quince, candied almonds,
golden raisin, quince cider vinaigrette **DF, GF, V**

Wild rice & roasted squash salad, Yarrow duck confit, toasted hazelnuts,
dried cranberry, sage dressing **DF, GF, V**

Za'atar roasted fall vegetable salad, dried apricot, mint yogurt, sumac parsley dressing **GF**

Marinated tomato salad, roasted fennel, olives, grilled haloumi, arugula, roasted garlic basil vinaigrette **GF**

Roasted yam & sweet potato salad, jalapeno, cilantro, cotija, chimichurri dressing **GF**

Decorated Platters

Steamed Snow crab, lemon, Old Bay, garlic butter **GF**

Sauteed garlic Prawns, tomato, herbs, brandy cream

Cold water Shrimp & Red prawn ceviche, mango, avocado, coconut **DF, GF**

Cedar plank smoked sockeye, Applewood spice rub, lime crème fresh **GF**

Chard Blue fin Tuna, red chillies, Thai basil, peanuts, bean sprouts, tamarind dressing **DF, GF**

Local and imported artisanal cheeses with crackers and fresh fruit

Farm grown crudités, caramelized onion cream cheese dip **GF**

Carving Station

Sea salt and peppercorn crusted Black Angus prime rib, Yorkshire pudding, winter truffle & rosemary demi **OR**

Roasted Beef tenderloin, Port & black plum demi

Hot Dishes

Oven roasted Fraser Valley turkey, house baked herb focaccia, cranberry apricot stuffing

Traditional pan gravy with fresh sage, orange cranberry apple chutney

Locally smoked bone in Ham, Yakinku glaze, pickled ginger & plum chutney

Seared Pacific Halibut, leek and pumpkin risotto, braised leeks, roasted squash cream, toasted hazelnuts **OR**

Pacific Spring salmon, sweet soya glaze, yam ginger puree, grilled king oyster mushrooms, hoisin demi **GF**

All the Trimmings Continued

Butternut squash & mascarpone, cannelloni, seared diver scallops, guanciale, roasted brussels, brown butter vinaigrette, herb cream **OR**

Mushroom medallions, Port braised bison short rib, morels, roasted gem tomatoes, brandy cream, pecorino

Roasted brussels, parsnip & cauliflower, double smoked bacon, onions, parmesan cheese, maple balsamic butter **GF OR**

Roasted carrots & squash, ginger sweet soya glazed, pearl onions, sesame, green onion **DF, GF, V**

Buttermilk whipped potato, mascarpone & leek cream, crispy leeks, parmesan, olive oil **GF OR**

Baked curried Yam & sweet potato, chillies, ginger, sweet tamarind sauce, mint chutney, cumin yogurt **GF**

Festive Desserts

Sticky toffee & caramel apple pudding, spiced dark rum sauce, vanilla gelato

Pumpkin white chocolate Pot au Crème, ginger snap crumb

Double chocolate mint parfait, white chocolate mint mouses, dark chocolate cream

Cheesecakes, tortes and house made flans

Christmas Yule log and assorted festive baking

Candy canes and mandarin oranges

Sliced fruit display

Freshly brewed coffee and tea

84 per person

Minimum 75 person per order

Christmas Dinner Buffets

Winter Wonderland

Rustic and traditional bread display

Salads (Choice of 5)

Handpicked seasonal greens, Chard Ancho Chili vinaigrette **DF, GF, V** Masala yogurt dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Roasted squash & spinach salads, bacon, toasted pecans, crispy shallots, maple vinaigrette **DF, GF**

Korean cucumber & carrot salad, green onion, sesame seeds, gochujang dressing **DF, GF, V**

Kale & Brussel sprout coleslaw, radicchio, pickled quince, candied almonds,
golden raisin, quince cider vinaigrette **DF, GF, V**

Wild rice & roasted squash salad, Yarrow duck confit, toasted hazelnuts,
dried cranberry, sage dressing **DF, GF, V**

Za'atar roasted fall vegetable salad, dried apricot, mint yogurt, sumac parsley dressing **GF**

Marinated tomato salad, roasted fennel, olives, grilled haloumi, arugula, roasted garlic basil vinaigrette **GF**

Roasted yam & sweet potato salad, jalapeno, cilantro, cotija, chimichurri dressing **GF**

Decorated Platters

Chilled masala prawns, cilantro, pickled onion, mango chutney aioli

Dry rubbed cedar plank smoked sockeye, maple Dijon glaze

Local and imported artisanal cheeses with crackers and fresh fruit

Farm grown crudités, caramelized onion cream cheese dip **GF**

Carving Station

Roasted Black Angus striploin, black current rosemary demi **OR**

Roasted brined rack of pork, apple sage sausage stuffing, golden raisin pan jus **OR**

Locally smoked bone in Ham, Yakinku glaze, pickled ginger & plum chutney

Hot Dishes

Oven roasted Fraser Valley turkey, house baked herb focaccia, cranberry apricot stuffing

Traditional pan gravy with fresh sage, orange cranberry apple chutney

Seared pork tenderloin medallions, apple caraway braised cabbage, crispy potatoes, Dijon & caramelized shallot cream **OR**

Mirin & soya glazed Pacific ling Cod, yam ginger puree, tempura Japanese pumpkin, Ponzu

Mushroom ravioli, sauteed foraged mushroom, chive mascarpone, house cured bacon lardons, brandy cream **OR**

Spinach & ricotta ravioli, chard cherry tomato, pepper & olive caponata, roasted pepper cream, bocconcini, toasted pine nuts

Winter Wonderland Continued

Roasted brussels, parsnip & cauliflower, double smoked bacon, onions, parmesan cheese,
maple balsamic butter **GF OR**

Roasted carrots & squash, ginger sweet soya glazed, pearl onions, sesame, green onion **DF, GF, V**

Buttermilk whipped potato, mascarpone & leek cream, crispy leeks, parmesan, olive oil **GF OR**

Baked curried Yam & sweet potato, chilies, ginger, sweet tamarind sauce, mint chutney, cumin yogurt **GF**

Festive Desserts

Sticky toffee & caramel apple pudding, spiced dark rum sauce, vanilla gelato

Pumpkin white chocolate Pot au Crème, ginger snap crumb

Double chocolate mint parfait, white chocolate mint mouses, dark chocolate cream

Cheesecakes, tortes and house made flans

Christmas Yule log and assorted festive baking

Candy canes and mandarin oranges

Sliced fruit display

Freshly brewed coffee and tea

68 per person

Minimum 30 person per order

Christmas Dinner Buffets

Holiday Spice

Rustic and traditional bread display

Salads (Choice of 5)

Handpicked seasonal greens, Chard Ancho Chili vinaigrette **DF, GF, V** Masala yogurt dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Roasted squash & spinach salads, bacon, toasted pecans, crispy shallots, maple vinaigrette **DF, GF**

Korean cucumber & carrot salad, green onion, sesame seeds, gochujang dressing **DF, GF, V**

Kale & Brussel sprout coleslaw, radicchio, pickled quince, candied almonds,
golden raisin, quince cider vinaigrette **DF, GF, V**

Wild rice & roasted squash salad, Yarrow duck confit, toasted hazelnuts,
dried cranberry, sage dressing **DF, GF, V**

Za'atar roasted fall vegetable salad, dried apricot, mint yogurt, sumac parsley dressing **GF**

Marinated tomato salad, roasted fennel, olives, grilled haloumi, arugula, roasted garlic basil vinaigrette **GF**

Roasted yam & sweet potato salad, jalapeno, cilantro, cotija, chimichurri dressing **GF**

Decorated Platters

Local and imported artisanal cheeses with crackers and fresh fruit

Farm grown crudités, caramelized onion cream cheese dip **GF**

Carving Station

Roasted Black Angus roast beef, black current rosemary demi **OR**

Roasted pork loin, stone ground mustard crust, golden raisin pan jus **OR**

Locally smoked bone in Ham, Yakinku glaze, pickled ginger & plum chutney

Hot Dishes

Oven roasted Fraser Valley turkey, house baked herb focaccia, cranberry apricot stuffing

Traditional pan gravy with fresh sage, orange cranberry apple chutney

Seared sockeye, parsnip puree, roasted fennel, pomegranate molasses demi, parsnip chips **OR**

Moroccan spiced seared Pacific cod, apricot & pistachio couscous, roasted heirloom tomato chutney,
lemon yogurt sauce

Mushroom ravioli, sauteed foraged mushroom, chive mascarpone, house cured bacon lardons, brandy cream

Roasted brussels, parsnip & cauliflower, double smoked bacon, onions, parmesan cheese,
maple balsamic butter **GF** **OR**

Roasted carrots & squash, ginger sweet soya glazed, pearl onions, sesame, green onion **DF, GF, V**

Holiday Spice Continued

Buttermilk whipped potato, mascarpone & leek cream, crispy leeks, parmesan, olive oil **GF OR**
Baked curried Yam & sweet potato, chilies, ginger, sweet tamarind sauce, mint chutney, cumin yogurt **GF**

Festive Desserts

Sticky toffee & caramel apple pudding, spiced dark rum sauce, vanilla gelato
Cheesecakes, tortes and house made flans
Christmas Yule log and assorted festive baking
Candy canes and mandarin oranges
Sliced fruit display

Freshly brewed coffee and tea

62 per person

Minimum 30 person per order

Christmas Dinner Buffets

North Pole

Rustic and traditional bread display

Salads (Choice of 5)

Handpicked seasonal greens, Chard Ancho Chili vinaigrette **DF, GF, V** Masala yogurt dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Roasted squash & spinach salads, bacon, toasted pecans, crispy shallots, maple vinaigrette **DF, GF**

Korean cucumber & carrot salad, green onion, sesame seeds, gochujang dressing **DF, GF, V**

Kale & Brussel sprout coleslaw, radicchio, pickled quince, candied almonds,
golden raisin, quince cider vinaigrette **DF, GF, V**

Wild rice & roasted squash salad, Yarrow duck confit, toasted hazelnuts,
dried cranberry, sage dressing **DF, GF, V**

Za'atar roasted fall vegetable salad, dried apricot, mint yogurt, sumac parsley dressing **GF**

Marinated tomato salad, roasted fennel, olives, grilled haloumi, arugula, roasted garlic basil vinaigrette **GF**

Roasted yam & sweet potato salad, jalapeno, cilantro, cotija, chimichurri dressing **GF**

Farm grown crudités, caramelized onion cream cheese dip **GF**

Hot Dishes

Oven roasted Fraser Valley turkey, house baked herb focaccia, cranberry apricot stuffing

Traditional pan gravy with fresh sage, orange cranberry apple chutney

Moroccan spiced seared Pacific cod, apricot & pistachio couscous, roasted heirloom tomato chutney,
lemon yogurt sauce

Penne pasta, spinach, chard cherry tomato, pepper & olive caponata, roasted pepper cream,
bocconcini, toasted pine nuts

Buttermilk whipped potato, mascarpone & leek cream, crispy leeks, parmesan, olive oil **GF**

Roasted carrots & squash, ginger sweet soya glazed, pearl onions, sesame, green onion **DF, GF, V**

Festive Desserts

Cheesecakes, tortes and house made flans

Christmas Yule log and assorted festive baking

Candy canes and mandarin oranges

Sliced fruit display

Freshly brewed coffee and tea

54 per person

Minimum 30 person per order

Christmas Buffet Enhancements

Per Person Price

Minimum 30 person per order

All Dishes come with steamed Saffron rice with caramelized onions and dried fruit

Aloo Gobi – DF/GF Curried potatoes and cauliflower, with tomato	\$6
Chickpea Masala – DF/GF Curry chickpeas, with tomato and onions	\$6
Mutter Panner – GF Fried Indian cheese, cream tomato gravy with sweet peas	\$7.50
Pacific Snapper Korma – GF, Nuts Roasted spiced Pacific snapper, with coconut and cashew gravy	\$8
Butter Chicken – GF Roasted tandoori chicken, with tomato cream gravy	\$9.50
Chicken Korma GF, Nuts Roasted spiced chicken, with coconut cashew gravy	\$9.50
Lamb Vindaloo – DF/GF Slow cooked curried lamb, spicy tomato gravy	\$11

Additions to Christmas Buffets

Per Person Price

Minimum 20 person per order unless otherwise stated

Tiger prawn and snow crab display with traditional condiments and an ice carving	Market Price
Tiger prawn tower with traditional condiments (100 pieces)	\$350
Assorted sushi and maki rolls, wasabi, soy and pickled ginger (Min 30)	\$12
Cold smoked salmon display with traditional condiments	\$16
Fresh local shucked oysters, assorted relishes, salsas and condiments (Min 5 dozen)	Market Price
Charcuterie display with assorted mustards	\$13
Local and imported cheese display, fruit garnish, assorted breads and crackers (Min 30)	\$12
Farm fresh crudités with assorted dips	\$7
Baked curried yam & sweet potato, tamarind sauce, mint chutney, cumin yogurt (Min 30)	\$4
Traditional Beef Wellington, wild mushroom brandy duxelles, merlot jus (Min 30)	\$20
Black Angus prime rib with sea salt and pepper crust, roasted garlic rosemary pan jus (Min 50)	\$17
Carved braised leg of lamb, spiced tomato chutney (Min 30)	\$10
Black Angus striploin with sea salt and pepper crust, roasted garlic rosemary pan jus (Min 40)	\$17
Carved roast beef, roasted garlic rosemary pan jus (Min 50)	\$11
Carved locally smoked ham, apple mustard pan jus (Min 30)	\$9
Carved whole turkey with pan gravy, cranberry chutney (Min 50)	\$7
Carved local roasted pork loin, Yakinku glaze (Min 30)	\$10
Chocolate fountain with premium chocolate, served with fresh fruit and assorted baked goods (sliced fruit is replaced by cube fruit from the buffet) (Min 50)	\$10.50

Served Reception Additions

Priced Per Dozen

Minimum 3 dozen per selection

Cold Canapés

Pani Puri, spiced potato, chickpea, tamarind, mint chutney	38	Asian BBQ Yarrow duck pancake	42
Rivers Inlet salmon tataki, mirin ginger glaze	45	BC mushroom tapenade, fresh cheese mouse, cheese puff	38
Herbal grape truffles with candied pecans	38	West Coast shrimp B.L.T.	45
Ripe melon, small batch prosciutto, fresh basil, aged balsamic	38	Chilled lobster salad with pickled cucumber and caviar	45
Mini prawn cocktail, smoked tomato relish	45	Smoked salmon, wild rice blini, fresh dill	45
Vine ripened tomato bruschetta, fresh basil, aged balsamic	38	Caprese and Dungeness crab salad with globe basil	
Local goat cheese soufflé, candied pecans and fresh thyme	38	and 50 years balsamic	45
Parmigiano-Reggiano crisps, local chèvre mouse, spiced walnuts	38	BC mushroom tapenade, micro rocket, shaved parmesan,	
		basil aioli	38

Hot Hors D'Oeuvres

Vegetarian spring rolls, ginger peach sauce	38	Chicken drumettes, honey garlic sauce	40
Pacific cod and cilantro pakora, coconut chutney	40	Tandoori chicken or prawns, cumin yogurt	40
Chilliwack braised pork tartlet, caramelized onions	40	Seared Qualicum scallops, cauliflower puree, crisp bacon	50
Chicken yakitori, teriyaki sauce	40	Braised Kobe short rib, star anise jus, toasted hazelnut	50
Cornmeal and quinoa hush puppies with Sriracha honey dip	38	Sirloin sliders, onion marmalade	45
Nobashi prawns with ponzu sauce	45	Tempura salmon, wasabi mayonnaise, ponzu	45
Spiced lamb kofta with pistachios and saffron mint yogurt	45	Seared Bao bun, Korean braised pork, pickled cabbage,	
Sirloin meatballs, brandy peppercorn sauce	38	gochujang mayonnaise	40
Vegetable pakora, tamarind chutney	38	BC forest mushroom and chevre tartlet	38
Mini spanakopita, tzatziki sauce	38	Mini twice baked potato with chive and white truffle	38
Chicken or beef satays, Indonesian peanut sauce	40	Mini Yorkshire puddings with braised beef, roasted garlic jus	
		and horseradish cream	45

Late Night Snack Additions

Minimum 50 person per order

EAST INDIAN STATION

Indian bread and papadum display
Assorted chutney, dips, and pickles
Vegetable and chicken samosas
Pacific cod and cilantro pakoras
Tandoori chicken skewers

20.25 per person

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

21 per person

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

20.25 per person

MEXICAN FIESTA

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

17.50 per person

GAME NIGHT

Corn tortilla chips with fresh ranchero salsa,
guacamole and sour cream, cheese dip with green chilies
Sirloin sliders, onion marmalade
Spicy chicken drumettes with blue cheese and
cilantro dip
Mini corn dogs with old fashion mustard
Roasted peanuts in the shell
Spinach and artichoke dip, fresh sour dough bread

23.50 per person

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

17.50 per person

Host Wine Selection

Our house wine list encompasses delicious, food-friendly wines from local British Columbia complemented by carefully selected choices from other great wine regions of the world. Wine is often a personal experience, so if you do not see what you are looking for on this list, please feel free to request a wine that you would like to see at your event, we may be able to order specifically for you. Your catering representative will be happy to guide you as you make your selections, so please feel free to ask for a recommendation.

SPARKLING WINE

Hungaria Brut	35
Ruffino Prosecco	42

WHITE WINES

Peller Estates Chardonnay, BC, VQA	36
Peller Estates Sauvignon Blanc, BC VQA	36
Red Rooster Pinot Gris, BC VQA	43
Grey Monk Latitude 50 White, BC, VQA	43
Grey Monk Riesling, BC, VQA	48

RED WINES

Peller Estates Shiraz, BC, VQA	36
Peller Estates Cabernet Sauvignon, BC, VQA	36
Red Rooster, Merlot, BC, VQA	43
Grey Monk Latitude 50 Red, BC, VQA	43
Grey Monk Pinot Noir, BC, VQA	48



Bar Service

		Host Bar	Cash Bar
House Brand Spirits (Tier 1)		7.95	9.50
Top Shelf Spirits (Tier 2)		8.85	10.50
Liqueurs & Specialty Spirits (Tier 3)		9.75	12.00
Premium Spirits (Tier 4)		13.25	16.00
Standard Beer	per bottle	7.95	9.50
Premium Beer	per bottle	8.85	10.50
Coolers and Ciders	per bottle	8.85	10.50
Standard Brand Wine	per glass	7.95	9.50
Premium Brand Wine	per glass	8.85	10.50
Sparkling Water	per item	5.00	6.00
Soft Drinks	per glass	4.00	4.50
Fruit Juices	per glass	4.50	5.00

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 labor charge of \$100.00 per 4 hour period per bar will be applied to the total bill.

Host Bar is when all beverages are charged to the master account/organizing group or person(s)

Cash Bar is when all beverages are paid for by each guest, on consumption.

Drink Tickets or Toonie Bar can be organized, please inquire with your catering representative to discuss further.

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