



CLARION ABBOTSFORD

Weddings

2024

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

“Me and my now husband booked to have our wedding at the conference centre in March of 2020... and suddenly 5 days before the event, everything was shut down due to COVID. The hotel was very understanding and moved our date for us many many times up until 2 years later when we were finally able to have the wedding we had originally planned. We went through several wedding coordinators in that time but all were professional and communicative throughout the process. The setup process with our vendors the day before and day of went very smoothly and we never had an issue with anybody getting what they needed. I need to give SERIOUS props to Ryan who was absolutely amazing the day/evening of our wedding and checked in with us every now and then to make sure all was well, and introduced me to my new favourite bar drink. I recommend this hotel for anybody wanting a beautiful indoor space for their wedding, with added convenience of hotel rooms being easily accessible.”



“The perfect venue for a beautiful, elegant and professional atmosphere. Our wedding was absolutely flawless. Emails were quickly replied to. Meetings were organized, professional and thoughtful. Our vendors including the florist, decorator, cake and DJ were allowed to come the morning of to set up and prepare. Staff were polite, hard working and offered quality service. The food is absolutely outstanding. It is very true that guests remember what they were served for dinner-this is the place to choose if looking for fantastic choices & flavours. It is a Brides dream venue. At the end of the night you feel so thankful and happy... Highly recommend!”

“I would highly recommend the Clarion Hotel to any couple looking for a venue that has character (vintage vibe with the chandeliers, but modern with the clean lines and a blank canvas for your décor). This venue stood out to us amongst many others because of its beautiful high-ceilinged rooms and large wall of windows. The natural light coming into the venue on your special day and views were priceless, and we could not find them anywhere else... It all came together with a fantastic and memorable experience on the day. The room was completely set up and laid out with the tables and chairs the day before allowing us to decorate as we wanted. On the wedding day staff were around to make sure everything was taken care of for changing over from our ceremony space to our reception space. The buffet food was set up smoothly and wow! I have had every guest (and ourselves included) rave about the food we received that night. Absolutely delicious menu items, and plentiful!”



PINNACLE PACKAGE

Includes

- ∞ Use of our elegant Grand Pinnacle Ballroom
- ∞ Venue set up and tear down
- ∞ Tablecloths and linen napkins
- ∞ All cutlery, dishes and glassware
- ∞ Serving staff and bartenders
- ∞ Professional DJ with lighting (6 hours)
- ∞ Chair covers and sashes
- ∞ Table overlay or table runners
- ∞ Custom designed centre pieces
- ∞ Charger Plates at each guest setting
- ∞ Head table backdrop
- ∞ Photo booth (2 hours)
- ∞ Podium and microphone
- ∞ Full HD Projector and 7 x 12 Projector 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, with minimum \$5,000 spend.
- ∞ Complimentary rehearsal and/or set up the evening prior to the wedding, based on availability



PINNACLE PACKAGE

Food & Beverage Inclusions

Food

- ∞ **Gourmet Whatcom Bounty Buffet or Grilled Chicken Plated Menu**
- ∞ **Stationed Platters during Cocktail Hour:**
Local and imported artisanal cheeses with crackers and fresh fruit
Farm grown crudités, roasted onion cream cheese, siracha & roasted chili sour cream

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



Beverages

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



MT. BAKER PACKAGE

Includes

- ∞ Use of our elegant Grand Pinnacle Ballroom
- ∞ Venue set up and tear down
- ∞ Tablecloths and linen napkins
- ∞ All cutlery, dishes and glassware
- ∞ Serving staff and bartenders
- ∞ Professional DJ with lighting (6 hours)
- ∞ Chair covers and sashes
- ∞ Table overlay or table runners
- ∞ Podium and microphone
- ∞ Full HD Projector and 7 x 12 Projector 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, with a minimum \$5,000 spend.
- ∞ Complimentary rehearsal and/or set up the evening prior to the wedding, based on availability



MT. BAKER PACKAGE

Food & Beverage Inclusions

Food

- ∞ **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.

Beverages

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



A LA CARTE

Includes

- ∞ Use of our elegant Grand Pinnacle Ballroom
- ∞ Venue set up and tear down
- ∞ Tablecloths and linen napkins
- ∞ All cutlery, dishes and glassware
- ∞ Serving staff and bartenders
- ∞ Podium and microphone
- ∞ Full HD Projector and 7 x 12 Projector 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



PRICING

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

Pinnacle Package:

\$160 per Adult—Minimum 50 people Maximum 100 people

Starting at \$8,000

\$130 per Child—12 years of age and under

\$120 per Adult—Wedding of 100 + guests

Starting at \$12,000

\$90 per Child—12 years of age and under

\$95 per Adult—Wedding of 200 + guests

Starting at \$19,000

\$65 per Child—12 years of age and under

Mt. Baker Package:

\$130 per Adult—Minimum 50 people Maximum 100 people

Starting at \$6,500

\$100 per Child—12 years of age and under

\$95 per Adult—Wedding of 100 + guests

Starting at \$9,500

\$65 per Child—12 years of age and under

\$75 per Adult—Wedding of 200 + guests

Starting at \$15,000

\$50 per Child—12 years of age and under

PRICING

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

A La Carte:

\$1500—Venue rental of the Grand Pinnacle Ballroom

All Food and Beverages are in addition

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

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

Ceremony Addition:

\$500

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

This can be added to any of our packages:

Pinnacle Package

Mt. Baker Package

A La Carte

For bookings and inquiries contact our Weddings and Socials Event Coordinator

E: events@clarionabbotsford.com

P: 604-870-1050 Ext. 4051

MENUS

Vedder Mountain Buffet

Menu subject to seasonal changes

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, tortes, flans and tarts

Assorted fruit pies, seasonal fruit and berries

Freshly brewed coffee and tea



MENUS

Whatcom Bounty Buffet

Menu subject to seasonal changes

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

MENUS

PLATED MENU OPTIONS

Grilled Local Chicken

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

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

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Strawberry peach crisp, coconut crumble, vanilla gelato

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Freshly brewed coffee and tea

Vegetarian (choice of 1)

Grilled Cauliflower steak, sweet potato puree, chimichurri, roast carrot chili jus

OR

Spinach and Portobello mushroom cannelloni in fresh basil and tomato olive oil emulsion with Asiago cream

OR

Potato and mushroom pave with Local goat's cheese, oven cured heirloom tomatoes and BC woodland mushroom ragout
(Gluten Free)

OR

Grilled vegetable tian, seared potato cake, chickpea and tomato ragout
(Gluten Free and Dairy Free)



CUSTOMIZE

COCKTAIL HOUR

Priced by the dozen. Minimum of 3 dozen per selection

Prices and options are subject to change.

Cold Hors D'oeuvres

Watermelon with local feta, basil, aged Baltic.....	35
Rivers Inlet salmon tataki, mirin ginger glaze.....	40
Herbal grape truffles with candied pecans.....	35
Ripe melon, small batch prosciutto, fresh basil, aged balsamic.....	37
Mini prawn cocktail, smoked tomato relish.....	40
Vine ripened tomato bruschetta, fresh basil, aged balsamic.....	35
Local goat cheese soufflé, candied pecans and fresh thyme.....	35
Parmigiano-Reggiano crisps, local chèvre mouse, spiced walnuts.....	35
Asian BBQ Yarrow duck pancake.....	40
BC mushroom tapenade, fresh cheese mouse, cheese puff.....	35
Seared Albacore tuna B.L.T.....	40
Chilled lobster salad with pickled cucumber and caviar.....	45
Smoked salmon, wild rice blini, fresh dill.....	40
Caprese and Dungeness crab salad with globe basil and 50 year balsamic.....	45
BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli.....	35

*All prices are exclusive of applicable
tax and gratuity*

*A general guide to hors d'oeuvres is
3-4 pieces per person for cocktail hour*

Hot Hors D'oeuvres

Vegetarian spring rolls, ginger peach sauce.....	35
Pacific cod and cilantro pakora, coconut chutney.....	35
Chilliwack braised pork tartlet, caramelized onions.....	37
Chicken yakitori, teriyaki sauce.....	37
Cornmeal and quinoa hush puppies with Sriracha honey dip.....	35
Nobashi prawns with ponzu sauce.....	40
Spiced lamb kofta with pistachios and saffron mint yogurt.....	40
Sirloin meatballs, brandy peppercorn sauce.....	35
Vegetable pakora, tamarind chutney.....	35
Mini spanakopita, tzatziki sauce.....	35
Chicken or beef satays, Indonesian peanut sauce.....	37
Chicken drumettes, honey garlic sauce.....	37
Tandoori chicken or prawns, cumin yogurt.....	37
Seared Qualicum scallops, cauliflower puree, crisp bacon.....	45
Braised Kobe short rib, star anise jus, toasted hazelnut.....	50
Sirloin sliders, onion marmalade.....	40
Tempura salmon, wasabi mayonnaise, ponzu	40
Roasted local pork belly, butternut squash and braised shallots.....	38
BC forest mushroom and chevre tartlet.....	35
Mini twice baked potato with chive and white truffle.....	35
Mini Yorkshire puddings with braised beef, roasted garlic jus and horseradish cream.....	40

CUSTOMIZE

LATE NIGHT BITES

Prices and options are subject to change.

Mexican Fiesta - \$13/person

Fresh warm tortilla chips with house made salsa and cheese sauce

Grilled chicken taquitos with salsa verde

Cinnamon churros with caramel sauce

S'more Bar - \$13/person

Toast your own s'mores

Marshmallows to toast

Assorted cookies

Dark and milk chocolate

Coconut and nuts to garnish

Hot chocolate with mini marshmallows



Minimum 50 people per selection

All prices are exclusive of applicable tax and gratuity

Late Night Fast Food - \$17/person

Poutine with fresh cheese curds and white truffle gravy

In house made Angus beef sliders with caramelized onions, aged cheddar and rosemary mayonnaise

Caramel popcorn with roasted peanuts

D.I.Y. Grilled Cheese Bar - \$15/person

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

Chocolate Fountain - \$15/person

Your choice of Belgium chocolate Dark, milk or white

Assorted mini baked goods, cubed fruit

Rice crispy treats and marshmallows



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 \$300.00 minimum within a 4 hour period per bar. Should minimum not be met, a \$100 bartender labour fee will apply.

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.



Bar Service

		Host Bar	Cash Bar
House Brand Spirits (Tier 1)		5.75	7
Top Shelf Spirits (Tier 2)		6.75	8
Liqueurs & Specialty Spirits (Tier 3)		7.75	9
Standard Beer	per bottle	5.50	7
Premium Beer	per bottle	6.25	7.50
Coolers and Ciders	per bottle	6.25	7.25
Standard Brand Wine	per glass	5.75	7
Premium Brand Wine	per glass	6.75	8
Sparkling Water	per item	4	5
Soft Drinks	per glass	3	3.5
Fruit Juices	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 \$300.00 per bar, a Bartender labour charge of \$100.00 per 4 hour period per bar will be applied to the total bill.

SPECIALTY BEVERAGES

Non – Alcoholic Fruit Punch (serves 25~minimum 2)	\$45.00 per gallon
Alcoholic Fruit Punch (serves 25~minimum 2)	\$78.00 per gallon
Martinelli's non-alcoholic Sparkling Cider	\$15.00 per bottle

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 based upon availability and are at an additional cost.
- ∞ 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.



DETAILS

TERMS & CONDITIONS

∞ Tentative Bookings

Date holds will be held for a period of 10 days only, after which time a non-refundable deposit is due to secure the date. If not, the booking can be released and the room made available to other interested parties.

∞ Confirmations

Bookings will only be confirmed once our “Catering Contract”, “Policy Agreement” and “Credit Card Authorization Form” have been signed and we have received a non-refundable deposit.

∞ Cancellations

All cancellations must be submitted in writing.

All deposits and payments made are non-refundable. An additional percentage of the estimated food and beverages will be charged depending on the date of cancellation.

More than 6 months prior to your event - 25%

Less than 6 months prior to your event - 50%

Less than 3 months prior to your event - 75%

Less than 30 days prior to your event - 100%

∞ Impossibility Of Performance

The performance of this Agreement by either party is subject to acts of God, government authority, disaster, strikes, civil disorders, or other emergencies, any of which make it illegal or impossible to provide and/or use the facilities and/or services for your meeting or for the Group to hold the meeting. It is provided that this Agreement may be terminated for any one or more of such reasons by written notice from one party to the other without liability. All deposits/prepayments (if any have been paid) will be refunded.

∞ Deliveries

Any delivery of items must be pre-arranged with the Wedding & Social Events Coordinator. Any items left on the premises must be collected immediately following the function unless alternate arrangements have been agreed upon prior to the event.

∞ Attrition

An estimated number of attendants must be provided to Clarion Abbotsford at the time of booking. After which time, we will allow a maximum attrition of twenty (20) percent.

