

A Clarion Wedding

Your wedding day is an extraordinary celebration. On behalf of the entire staff at the Cedar Rapids Clarion, congratulations on your upcoming wedding. We thank you for allowing us to host this special event. We believe that weddings represent a new beginning for both of you as a couple. It is a rare opportunity for family and friends to gather together to wish you well and celebrate the start of your journey together. It is a day you will remember forever.

We provide a variety of dinner options to create an elegant and beautiful wedding to suit any budget. Select from the following menu items that have proven to be wedding favorites.



General Information

Menus

The preceding is a menu guideline for your selection that fits into your budget. Food and Beverage prices are guaranteed six months prior to the function. This is an all inclusive pricing package.

Function Times

Events are scheduled up to a six-hour time frame. If you would like your reception to continue beyond the standard six-hour period, an hourly fee will be assessed.

Beverages

We are pleased to offer bars on a cash or host basis, keg beer, and a variety of wines and champagnes for dinner or toasting. No beverages may be brought onto the hotel property from outside sources. The hotel is the only licensed provider of alcoholic beverages in accordance with the liquor law. No beverage may be removed from the hotel. All beverages must be purchased and consumed in the function rooms. The Clarion Hotel and Convention Center personnel must provide all beverage service.

General Information Cont.

Wedding Cake and Mints

Cake and mints may be brought in by the bridal couple.

Food Policy

All food service within the hotel must be provided by the hotel and serviced by the hotel, except themed baked goods such as wedding cakes. Of course, should you have a guest with special dietary needs, our chef will prepare a special entrée.

Deposits

Along with the signed contract you will be advised of the estimated amount total of which a \$1,000 non-refundable deposit is due. The following advance payment schedule is as follows:

50% of estimated charges due three months prior to the event date.

100% of the estimated charges are due 30 days prior to the event date.

A credit card or cash is required for all events as a guarantee of payment.

All deposits will be deducted from your final bill.

General Information Cont

Cancellations

Should your event be cancelled:

Within 60 days prior to the event, you will forfeit your deposit and be responsible for the total estimated cost of your function.

Between 61 and 120 days prior to the event you will forfeit your deposit and be responsible for 50% of the estimated cost of your function.

121 days prior to the event you will forfeit your deposit.

Policies

A guaranteed guest count is required three business days prior to your function. If a guarantee is not received, billing will be based on the original estimate as indicated on the Banquet Event Order or the actual number of attendees, whichever is greater. The hotel will be prepared to seat and serve 3% over the guaranteed guest count.

Please refer to Contract or Banquet Event Order for the policies.

A 19% Service Charge which is taxable by 7% sales tax is added to all banquet charges.

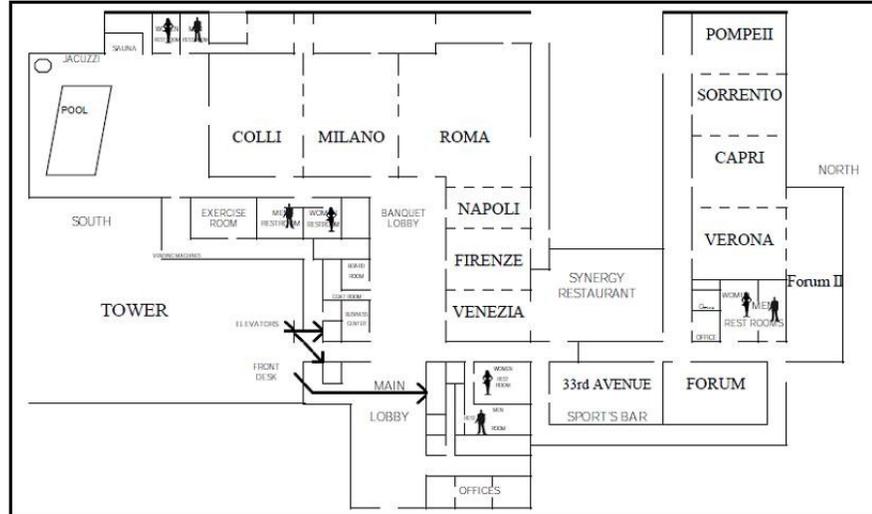
The client agrees to be responsible for any damages incurred to the hotel property during the duration of the function.

The hotel reserves the right to require security for particular events.

Clarion Hotel & Convention Center

"Hospitality is our Product and Service is our Specialty"

Meeting Room Layout



MEETING ROOM	ROOM SIZE	SQUARE FEET	CEILING HEIGHT	CLASSROOM STYLE	THEATRE STYLE	BANQUET STYLE		U SHAPE	CONFERENCE	CRESCENT
						Rounds of 8	Rounds of 10			
VENEZIA	25X36	900	11½'	45	100	56	80	25	20	42
FIRENZE	20X36	720	11½'	32	70	48	30	20	20	30
NAPOLI	15X36	540	11'	18	40	24	30	12	20	18
ROMA	48X54	2592	11½'	125	225	160	120	50	40	120
COLLI	42X42	1764	10'	100	175	96	120	45	30	72
MILANO	42X31	1302	10'	60	125	72	90	35	30	54
VERONA	20X32	640	11'	32	75	48	~ ~ ~	20	20	36
CAPRI	20X32	640	11'	32	75	48	~ ~ ~	20	20	36
SORRENTO	20X32	640	11'	32	75	48	~ ~ ~	20	20	36
POMPEII	39X32	1248	11'	50	125	72	~ ~ ~	35	30	54
FORUM	31X26	868	11'	40	70	48	50	25	20	42
FORUM II	67X23	1541	12'8" SLOPE	55	125	72	60	45	40	54
BOARDROOM	11x16'	96	10'	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	10	~ ~ ~



BY CHOICE HOTELS

Clarion Hotel & Convention Center

525 33rd Ave. SW

Cedar Rapids, Ia. 52404

1-319-366-8671

Toll Free: 1-877-949-2992

Package Options



Wedding Package Service Fee

50 Person Reception (Forum II)

\$200.00 Plus 19% service charge and 7% sales tax

100 to 180 Person Reception (Milano-Colli or North Empire)

\$400.00 Plus 19% service charge and 7% sales tax

190 to 275 Person Reception (South Empire Ballroom)

\$600.00 Plus 19% service charge and 7% sales tax

*290 to 325 Person Reception *Must guarantee 325* (Milano-Colli-Roma)*

\$800.00 Plus 19% service charge and 7% sales tax

*326+ Person Reception *Must guarantee 350* (Entire South Empire)*

\$1000.00 Plus 19% service charge and 7% sales tax

Package includes the following:

Private banquet room set with round tables (tables seat 8 or 10)

Head Table on stage with chair covers and a microphone

8 ft. Back Drop available in white or black behind bride and groom at Head Table

White or Black linen table cloths and napkins

Mirrors and Cylinders for the round tables

Gift Table (located within the room)

Guest Book Table (located outside the room at the entrance)

Cake table - Our server available to cut the cake (after pictures)

Dance floor

Complimentary Suite for bride and groom (for 100 plus receptions)

Reduced Rate on Suite for smaller receptions

Taste testing for up to Six Guests - Four Entrees (for 100 plus receptions)

Our Staff to set the room and clean up (you are responsible only for your decorations)

Hors D'oeuvres

If you do not see what you are looking for please feel free to ask,

Cold Items (Fifty Pieces)

- *Tortilla Pinwheels* \$65.00
- *Petite Cucumber Sandwiches* \$67.95
- *Petite Finger Sandwiches* \$70.95
- *Iced Shrimp Cocktail* Market Price

Fresh Fruit Displays

- *Small Tray (Twenty-Five People)* \$95.00
- *Medium Tray (Fifty People)* \$145.00
- *Large Tray (100 People)* \$185.00
- *Whole Fresh Fruit (per piece)* \$1.00
- *Fresh Fruit Kabobs (Fifty Pieces)* \$85.00
- *Watermelon Boat (with one refill)* \$150.00

Deli Meat & Cheese (Served with assorted breads & condiments)

- *Small Tray (Twenty-Five People)* \$195.00
- *Medium Tray (Fifty People)* \$264.00
- *Large Tray (One Hundred People)* \$324.00

Garden Vegetable Relish Tray with Dip

- *Small Tray (Twenty-Five People)* \$95.00
- *Medium Tray (Fifty People)* \$145.00
- *Large Tray (One Hundred People)* \$185.00

Imported Cheese & Cracker Tray

- *Small Tray (Twenty-Five People)* \$115.00
- *Medium Tray (Fifty People)* \$185.00
- *Large Tray (One Hundred People)* \$245.00

Assorted Silver Dollar Sandwiches (Fifty pieces) \$120.00

Your choice of ham, smoked turkey, roast beef, tuna salad, or chicken salad

Prices are subject to change without notice.

*Please add 19% service charge and 7% sales tax. All of our items are made to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

Hors D'oeuvres Cont.

If you do not see what you are looking for please feel free to ask.

Hot Items *(Fifty Pieces)*

- *Chicken Tenders* \$69.95
- *Coconut Shrimp* \$69.95
(Served with Sweet & Sour Sauce)
- *Fried Shrimp (Served with Cajun Dip)* Market
- *Spinach Stuffed Mushrooms* \$79.95
- *Bacon Wrapped Scallops* \$79.95
- *Petite Reuben Sandwiches* \$65.00
- *Meatballs* \$64.95
(Italian, Swedish or BBQ)
- *Chicken Wings* \$69.95
- *Cheddar Sausage Pinwheels* \$65.00
- *Onion Rings* \$14.95/lb
- *Breaded Mushrooms* \$14.95/lb
- *Breaded Cauliflower* \$14.95/lb

Chef Carved Meats

Served with mini rolls and assorted condiments. (There is an additional \$75.00 charge per hour after the first hour)

- *Choice Inside Round of Beef* \$350.00
(Serves Forty to Fifty People)
- *Honey Glazed Bone in Ham* \$195.00
(Serves Fifty People)
- *Smoked Turkey* \$95.00
(Serves Twenty People)

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Buffet Dinner

All of our Dinner Items are served with Tea or Coffee.

Build Your Own Buffet

*All buffets are served with your choice of one vegetable, one side, two salads and rolls with butter.
Buffets are served to parties of Thirty-Five Guests or more.*

- *Choice of One Entree* *\$22.95 per guest*
- *Choice of Two Entrees* *\$25.95 per guest*
- *Choice of Three Entrees* *\$28.95 per guest*

Entrees

Breast of Chicken

*Your choice of Teriyaki, Parmesan, Picatta, Honey Mustard, Marsala,
Lemon Herb, Monterey, or Buttermilk Fried*

Iowa Pork Chop *With Bordelaise Sauce*

Roast Turkey *With Sage Dressing*

Swiss Steak *With Tomatoes, Carrots, and Gravy*

Chicken Stir Fry

Herb Crusted Cod

Lasagna Florentine

Shrimp Alfredo Tortellini

Sage Stuffed Chicken

Chicken Cordon Blue

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Buffet Dinner Cont.

Chef Carved Entrees

USDA Choice Beef

Herb Roasted Pork Loin

Bone In Ham

With Crushed Pineapple Sauce

Slow Roasted Prime Rib

Add \$2.00

Sides & Salads

Sides

Au Gratin Potatoes

Fluffy Whipped Potatoes

Rice Pilaf

Duchess Potatoes

Parsley Buttered Potatoes

Redskin Garlic Mashed Potatoes

Baked Potatoes (Add \$2.00)

Twice Baked Potatoes (Add \$3.00)

Vegetables

Kernel Corn O'Brien

Green Beans Almandine

Green Bean Casserole

Peas & Pearl Onions

Honey Glazed Baby Carrots

Vegetable Medley

Broccoli Cuts

Salads

House Salad

Creamy Coleslaw

Monterey Pasta with Chicken

Italian Rotini

Marinated Vegetables

Mexican Taco

Potato Salad

Ambrosia

Pea Salad

Cottage Cheese

Watergate

Apple Spinach

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Plated Dinner

All of our dinner items are served with tea or coffee.

Entrees

All entrees are served with your choice of salad, side, vegetable and rolls with butter.

<i>Beer Battered Jumbo Shrimp and Steak</i> <i>6oz. Top Sirloin with Three Jumbo Shrimp</i>	<i>\$28.95</i>
<i>Beer Battered Jumbo Shrimp</i> <i>Six Jumbo Shrimp served with a Shallot Cocktail Sauce</i>	<i>\$22.95</i>
<i>Charbroiled Filet Mignon</i> <i>With Sautéed Mushrooms</i>	<i>Market Price</i>
<i>New York Strip Steak</i> <i>With Burgundy Mushrooms</i>	<i>\$24.95</i>
<i>Ribeye Steak</i>	<i>\$22.95</i>
<i>Swiss Steak</i> <i>Smothered in Tomatoes, Carrots and Gravy</i>	<i>\$17.50</i>
<i>Roast Turkey</i> <i>With Sage Dressing, Cranberry Sauce and Gravy</i>	<i>\$17.95</i>
<i>Broiled Atlantic Salmon</i>	<i>\$20.95</i>
<i>Herb Crusted Cod</i>	<i>\$19.95</i>
<i>Sage Stuffed Chicken</i>	<i>\$18.25</i>
<i>Herb Roasted Pork Loin</i>	<i>\$18.95</i>
<i>Lasagna Florentine</i>	<i>\$17.50</i>
<i>Chicken Cordon Bleu</i>	<i>\$19.95</i>
<i>Breast of Chicken</i> <i>Choose from Teriyaki, Parmesan, Picatta, Honey Mustard, Marsala, Lemon Herb, Monterey, or Buttermilk Fried</i>	<i>\$18.95</i>
<i>Sliced Roast Beef</i> <i>With Gravy</i>	<i>\$18.95</i>

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Plated Dinner Cont.

Combination Entrees

\$24.95

The following entrees are served with Two Entrees (selected from below), your choice of side and vegetable, garden tossed salad and rolls with butter.

Herb Roasted Pork Loin

Sliced Roast Beef

With Gravy

Broiled Atlantic Salmon

Herb Crusted Cod

Lasagna Florentine

Chicken Cordon Bleu

Breast of Chicken

Choose from Teriyaki, Parmesan, Picatta, Honey Mustard, Marsala, Lemon Herb, Monterey, or Buttermilk Fried

Desserts

<i>Assorted Fruit Pies</i>	<i>\$4.25</i>
<i>Assorted Parfaits</i>	<i>\$3.95</i>
<i>Ice Cream or Sherbet</i>	<i>\$3.95</i>
<i>Cheesecake with Fruit Topping</i>	<i>\$6.00</i>
<i>Assorted Cream Pies</i>	<i>\$4.25</i>
<i>Bourbon Pecan Pie</i>	<i>\$6.00</i>
<i>Chocolate Layer Cake</i>	<i>\$6.00</i>
<i>Carrot Cake</i>	<i>\$6.00</i>

Children's Menu

Children's menu items are available to all children ages Twelve and under. Entrees are served with Smiley Fries. Choose one from the following.

Chicken Fingers

Cheeseburger

Hamburger

Ages Four to Twelve

\$9.95

Ages Three and Under

Free

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Banquet Liquor Prices

Cash Bar or Host Bar

House \$4.50 Call \$5.00 Premium \$5.50 Cognac \$7.00

Domestic Beer (Bottle)..... \$3.00
Import Beer (Bottle)..... \$4.00
Wine (by the Glass)..... \$4.50
Soft Drinks (by the Glass)..... \$2.00

House \$65.00 Call \$80.00 Premium \$95.00 Cognac \$110.00

House Brands:

Bourbon/Whiskey—Black Velvet
Scotch—Lauders
Brandy—Christian Brothers
Rum—Bacardi

Tequila—El Jimador
Vodka—Smirnoff
Gin—Seagrams

Keg Beer

Domestic:	\$181.50 per Keg	\$312.00 per Keg
	1/4 Barrel	Full Keg
	8 Gallons	16 Gallons
	85 - 12oz Glasses	170 - 12oz Glasses

Choices: Budweiser—Bud Light—Miller Lite—Coors Light

Please ask for pricing on Premium Beer Kegs.

Punch (Priced per Gallon)

Champagne Punch..... \$35.00
Spiked Punch..... \$37.00
Fruit Punch..... \$18.95

Wine

(1.5 Litre Bottle—10 Glasses)..... \$30.00
Choices: Mondovi, Chardonnay, Merlot, White Zinfandel

Champagne

Domaine St. Michelle..... \$24.00
Moscato: Nierano..... \$30.00

If there is a certain type or brand that you do not see here and would like us to order for your reception please let us know. We will be happy to fulfill special requests, additional costs may apply.

Please add 19% Service Charge and 7% Sales Tax

Prices are subject to change without notice.

Ceremony

50 to 70 Guest Ceremony (Forum)

\$175.00 Plus 19% Service Fee and 7% Sales Tax

75 to 125 Guest Ceremony (Forum II)

\$200.00 Plus 19% Service Fee and 7% Sales Tax

130 to 175 Guest Ceremony (Colli)

\$230.00 Plus 19% Service Fee and 7% Sales Tax

This package includes:

Back drop (black or white)

Seating set in theater style

Microphone

For smaller ceremonies you may choose to hold your ceremony in the same room as the reception. An additional set-up fee of \$50.00 will be added to the reception package fee. This option is not available for receptions choosing a buffet menu option.

Gift Opening

On Sundays the hotel offers a Sunday Brunch. For gift openings with more than twenty-five guests purchasing the Sunday Brunch we will provide a space for seating and viewing of the gift opening. We do require a guest guarantee three business days prior to the date of your event.

If you wish to have a gift opening the morning after your reception, but will not have enough guests purchasing the Sunday Brunch we can provide the space and seating for an additional fee.

Additional Options

Chair Covers

<i>White Full</i>	<i>\$2.00</i>
<i>White Half</i>	<i>\$1.00</i>
<i>Colored</i>	<i>Varies</i>
<i>Sashes</i>	<i>Varies</i>

Table Covers

<i>Black or White</i>	<i>Complimentary</i>
<i>Colored</i>	<i>Varies</i>
<i>Table Runners</i>	<i>Varies</i>

Backdrop

<i>8 Ft. Section</i>	<i>\$50.00</i>
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Audio Visual Services

<i>TV/DVD/VCR Combination</i>	<i>\$35.00</i>
<i>10' Tripod Screen</i>	<i>\$25.00</i>
<i>Pull Down Screen</i>	<i>Complimentary</i>
<i>Standard Microphone</i>	<i>Complimentary</i>
<i>Podium (standing or tabletop)</i>	<i>Complimentary</i>
<i>Wired Lapel Microphone</i>	<i>Complimentary</i>
<i>Wireless Lapel Microphone</i>	<i>\$50.00</i>
<i>Wireless Microphone</i>	<i>\$50.00</i>
<i>LCD Projector</i>	<i>\$100.00</i>

Tuxedo Strawberries (when in season)..... *Market*

Champagne or Punch Fountain..... *\$40.00*

Plus the cost of champagne or punch

Please add 19% service charge and 7% sales tax to all prices

Event Enhancements

All items subject to availability

Chairs

<i>Black Chiavari Chairs (300 Total)</i>	<i>\$5.00 per chair</i>
<i>Silver Chiavari Charirs (300 Total)</i>	<i>\$5.50 per chair</i>
<i>Ghost Chairs (200 Total)</i>	<i>\$8.00 per chair</i>

Open Air Photo Booth

3 Hour Contract *\$1,000.00*

Standard Up Lighting—Full Room

Up to 20 Lights *\$800.00*

Dynamic Up Lighting—Full Room

\$1,300.00

Lounge Areas

Four Options to choose from *\$800.00*

Please add 19% service charge and 7% sales tax to all prices