



BY CHOICE HOTELS

**Clarion Hotel Downtown  
Columbia**

**DINNER BUFFETS**

*(Minimum of Forty Guests)*

*Served with Hot Rolls & Butter, Chef's Dessert Choices (3),  
Coffee, Decaffeinated Coffee, Iced Tea & Water*

*(Choice of Three or Four)*

Ambrosia Salad	Garden Salad Bar	Potato Salad
Broccoli Salad	Macaroni Salad	Three Bean Salad
Carrot Raisin Salad	Marinated Cucumber Salad	Waldorf Salad
Fresh Fruit Salad	Marinated Mushroom Salad	
	Pasta Salad	

*(Choice of Two from Each Category)*

**Starches**

Herb Roasted Potatoes  
Lyonnaise Potatoes  
New Potatoes  
Garlic Mashed Potatoes  
Steamed Rice  
Rice Pilaf  
Wild Rice  
Southwestern Orzo

**Vegetables**

Ginger Glazed Baby Carrots  
Green Beans Amandine  
Sautéed Squash and Zucchini  
Squash or Vegetable Casserole  
Asian Stir-Fried Vegetables  
Vegetable Medley  
Steamed Broccoli  
California Blend Vegetables

*(Choice of Two or Three Entrees)*

Baked Herb Chicken	Southern Fried Chicken
Beef Stroganoff	Sesame Chicken
Breast of Chicken Kiev	Shrimp Creole
Sliced Beef Jardinière	Sliced Ham, Pork or Turkey
Cumberland Pork Loin	Grilled Lemon Pepper Catfish
Grilled Center Cut Pork Chop	London Broil
Fried Flounder	

Grilled Salmon, Mahi Mahi or Prime Rib (\$2.95++pp)

**Per person pricing based on a two-hour time frame and a minimum of 40 guests.**

\*\*Carver Fee will apply @ \$35.00 per hour

Prices are subject to a 21% Taxable Service Charge and 9% Sales Tax and are subject to change without notice.



BY CHOICE HOTELS

**Clarion Hotel Downtown  
Columbia**

**DINNER SUGGESTIONS**

All entrees are served with:  
Garden Salad with Choice of Dressings  
Chef's Vegetable, Rice or Potato, Rolls and Dessert  
Coffee, Decaf, & Iced Tea  
*\*Chicken Florentine served with described side items*

**Grilled Filet Mignon wrapped in Bacon  
(Add: Chicken or Shrimp)**

8oz. Filet Topped with Roquefort Cheese atop  
a Wild Mushroom and Merlot Reduction

**Tournedos of Beef**

Two Tenderloin Medallions of Beef Prepared Medium Rare Served with Au Jus

**Roasted Prime Rib Au Jus**

Regular Cut or Executive Cut

**Sesame Glazed Chicken Breast**

**\*Chicken Florentine**

Plump, Deboned Quarter Breast of Chicken Stuffed with Tender Spinach,  
Parmesan and Ricotta Cheese, Topped with Tomato Concasse Served with Grits Fritter

**Chicken Chardonnay**

Sautéed Breast of Chicken with Chardonnay Wine Sauce

**Chicken Piccata**

Boneless Breast of Chicken in White Wine, Lemon Juice, Capers and Parsley

**Chicken Marsala**

Boneless Breast of Chicken Sautéed in a Mushroom Wine Sauce

**Pork Loin with Mango Chutney**

Marinated Loin of Pork with Mango Chutney Glaze

**Fire Grilled Grouper**

Grilled to Perfection and Served with Spicy Papaya Salsa

**Herb Baked Salmon Filet**

Served with Lemon Dill Sauce

**Baked Stuffed Flounder**

Baked Seasoned Filet of Flounder Stuffed with Crabmeat

**Assiatte of Grilled Mahi Mahi with Citrus Glaze and Boneless Breast of Chicken**

Prices are subject to a 21% Taxable Service Charge and 9% Sales Tax and are subject to change without notice.  
A \$1.00 per person charge for a 2 or 3 Entrée Choice



BY CHOICE HOTELS

**Clarion Hotel Downtown  
Columbia**

**SCRUMPTIOUS DESSERTS**

Apple or Cherry Cobbler  
(Served Hot *or* Parfait Style)  
Black Forest Cake  
Bread Pudding  
Carrot Cake  
Chocolate Cake  
Coconut Cake  
German Chocolate Cake  
Key Lime Pie

Lemon Cake  
Lemon Meringue Pie  
Red Velvet Cake  
Southern Pecan Pie  
\*Seasonal Berry Shortcake  
\*Sorbet  
Strawberry Cloud Cake  
Traditional Apple *or* Cherry Pie  
Walnut Crème Cake

Ala Mode \$1.50++

\*Not Available on Buffets

**SPECIALTY DESSERTS**

Bourbon Pecan Pie	\$4.95++pp
Deep Dish Apple Pie	\$4.95++pp
Peanut Butter Pie	\$4.95++pp
Toffee Kahlua Mousse Cake	\$4.95++pp
Tiramisu	\$4.95++pp
Crème Brulee Cheesecake	\$4.95++pp
Mocha Swirl Cheesecake	\$4.95++pp
New York Cheese Cake with Strawberries	\$4.95++pp
White Chocolate Raspberry Cheesecake	\$4.95++pp
Cinnamon Peach Cheesecake with Cinnamon Ice Cream	\$5.95++pp

\*All Charged by the Slice

Prices are subject to a 21% Taxable Service Charge and 9% Sales Tax and are subject to change without notice.



**RECEPTION SUGGESTIONS**

**Active Sauté Stations**

(Saucier Fee \$50.00+ per hour)

Mini Crab Cake Station	\$6.95+++pp
Shrimp & Grits	\$6.95+++pp
Cashew Chicken	\$5.95+++pp
Shrimp & Scallops	\$7.95+++pp
Omelette Station	\$6.95+++pp

**Handcarved Specialties**

(Serving Size Varies)

Beef Tenderloin	\$225.00++
Steamship Round	\$575.00++
Roast Top Round	\$225.00++
Fried Turkey	\$200.00++
Blackened Pork Loin	\$200.00++
Carved Ham	\$215.00++

**The Filling Station**

**Pasta Bar** - Variety of Fresh Pastas served with your Choice of Chicken (**\$5.95**) or Shrimp (**\$6.95**), Garlic Bread, Alfredo, Marinara or Pesto Sauces, Grated Parmesan Cheese

**Potato Bar \$5.95**- Whipped New Potatoes served with Crisp Bacon, Cheddar Cheese, Chives, Sour Cream & Butter

**Fajita Bar \$6.25**- Sautéed Chicken or Beef with Peppers, Onions & Mushrooms Served to order with Flour Tortillas, Cheese, Sour Cream & Guacamole

**Caesar Salad Station \$5.95**- Romaine Lettuce served with house made Croutons, Bacon Bits, Freshly Grated Parmesan Cheese, & Caesar Dressing

**Deluxe Seafood Specialties**

Iced Jumbo Shrimp	<b>\$150.00++per 50 pieces</b>
Oyster on the Half Shell	<b>\$130.00++per 50 pieces</b>
Oyster Rockefeller or Florentine	<b>\$135.00++per 50 pieces</b>
Bacon Wrapped Shrimp or Scallops	<b>\$125.00++per 50 pieces</b>
Bacon Wrapped Tuna	<b>\$125.00++per 50 pieces</b>
Crab Claws w/Dipping Sauce	<b>\$150.00++per 50 pieces</b>
Marinated Shrimp	<b>\$150.00++per 50 pieces</b>
Coconut Shrimp	<b>\$125.00++per 50 pieces</b>

**Garde – Manager**

Ice Sculpture **\$175.00 and up**

Whole Decorated Salmon **\$260.00++**

**Cold Specialties**

Smoked Salmon Roulades  
Chilled Stuffed Mushrooms  
Lobster Salad Bouches  
Assorted Mini Croissants  
(Turkey, Ham, Roast Beef)  
Artichokes with Crab or Lobster Salad  
**\$95.00++per 50 pieces**

**Passed Hors d'oeuvres**

Fried Oysters **\$125.00++**  
Mini Brie En Crouete **\$100.00++**  
Lollipop Lamb Chops **\$135.00++**  
Lobster Fritters **\$140.00++**  
Grilled Quail w/ Chutney **\$135.00++**

**Dips & Spreadables**

Crabmeat Dip **\$65.00++**  
Spinach & Artichoke Dip **\$45.00++**  
Salmon Spread **\$55.00++**  
All Served with Flat Breads & Assorted Crackers

Pineapple Cream Cheese

Served with Ginger Snaps  
**\$45.00++**

**Antipasto Platter**

Marinated Vegetables, Peppers, Olives, Relishes, Italian Meats & Imported Cheeses  
**\$200.00++**

**Deli Meat Platter**

Sliced Ham, Turkey, Roast Beef  
Served with cocktail rolls, party breads & appropriate condiments  
**\$250.00++**

**International Cheese Display**

Brie en Crouete, Cheddar, Swiss, Pepper Jack, Havarti, Smoked Gouda and Muenster  
Port Wine Cheese Ball  
Fruit Garnish and Crackers  
**\$250.00++**

**Cheese Display**

Cheddar, Swiss, Pepper Jack, Smoked Gouda and Muenster  
Fruit Garnish & Crackers  
**\$225.00++**

**Garden Fresh Crudités Presentation**

Chilled Fresh Vegetables with Ranch and Bleu Cheese Dips

Our Chef will be happy to accommodate any requests not listed above.

**\$200.00++**

**Hot Hors d'oeuvres**

Blue Cheese Beef Tips **\$115.00++**  
Spanakopita **\$100.00++**  
Chicken Tenders **\$100.00++**  
Sesame Chicken Tenderloins **\$100.00++**  
Chicken & Cashew Spring Rolls **\$100.00++**  
Chicken & Beef Kabobs **\$115.00++**  
Italian Sausage Beignets **\$100.00++**  
Beef or Chicken Wellington **\$115.00++**  
Olive Poppers **\$100.00++**  
Mini Deli Reubens **\$100.00++**  
Crabmeat Stuffed Mushrooms **\$100.00++**  
Black Bean Spring Rolls **\$100.00++**  
Mini Quesadillas **\$115.00++**  
Steak Fingers **\$115.00++**  
Italian/Swedish Meatballs **\$95.00++**  
Sausage Stuffed Mushrooms **\$95.00**  
Petit Quiche Lorraine **\$95.00++**  
Vegetable Egg Rolls **\$95.00++**  
Buffalo Wings **\$95.00++**  
Vegetable Cobbler **\$95.00++**  
Parmesan Artichokes **\$100.00++**  
**per 50 pieces**

**Sweets & Desserts**

Mini Eclairs  
Crème Puffs  
Baklava  
**\$90.00++per 50 pieces**

Chocolate Covered Strawberries  
Gourmet Dessert Bars  
(Caramel Coconut, Chocolate Raspberry, Lemon Drop, Chocolate Chunk)  
**\$190.00++**

**Fresh Fruit Display**

Assorted Seasonal Fruit with Yogurt Dip  
**\$225.00++**

**Chocolate Fondue**

Strawberries, Pineapple & Cubed Cake  
Served with Chocolate or Hazelnut  
**\$260.00++ without fountain**  
**\$400.00++ with fountain**

**Party Snacks**

(Prices Per Pound or Quart)

Spicy/Oriental Mix	\$9.00++
Pretzels/Peanuts	\$10.00++
Mixed Nuts	\$14.00++
Potato/Taco Chips	\$9.00++
Onion/Ranch Dip	\$10.00++
Picante Sauce	\$14.00++
Nacho Cheese	\$15.00++



BY CHOICE HOTELS

**Clarion Hotel Downtown  
Columbia**

**BANQUET BEVERAGES**

All Local and State Regulations apply to all Alcohol Service

**Cash Bar**

*\$75.00 Bartender Fee, Guest Pay for Drinks  
Bartender Fee is waived with \$500.00 in sales per bar*

**These Prices Include 7% Sales Tax**

House Brand Mixed Drinks	\$6.00
Premium Brand	\$6.50
House Wines	\$6.50
Domestic Beers	\$3.75
Imported Beers	\$4.75
Fruit Juices	\$3.00
Soft Drinks	\$2.50
Cordials	\$7.50

**Hosted Bar**

*\$75.00 Bartender Fee, Client Pay for Drinks  
Bartender Fee is waived with \$500.00 in sales per bar*

**These Prices Include 7% Sales Tax**

House Brand Mixed Drinks	\$5.50
Call Brand	\$6.00
Premium Brand	\$6.50
House Wines	\$6.00
Domestic Beers	\$3.25
Imported Beers	\$4.25
Fruit Juices	\$2.75
Soft Drinks	\$2.00
Cordials	\$7.00
Champagne for toast	\$24.00++per bottle
Wine Service with Dinner	\$20.00-\$32.00++per bottle

**Corkage Bar**

*Client provides any combination of Beer, Wine and Liquor. Hotel charges a fee per person to serve and chill.  
The Fee includes the Bartender and Mixers and Beverage Service for up to 4 Hours. Additional Fees will apply for Service beyond 4 Hours.*

\$6.50++per person

Champagne Toast or Wine with Dinner

\$5.00++per bottle

**Specialty Beverages**

Mineral Waters	\$ 3.00++per bottle
Fruit Punch	\$26.00++per gallon
Champagne Punch	\$50.00++per gallon
Sherbet Punch	\$30.00++per gallon
Wine Punch	\$40.00++per gallon
Wine Coolers	\$ 4.75++per bottle

**Wine List**

**Available upon Request**

Prices are subject to a 21% Taxable Service Charge and 9% Sales Tax and are subject to change without notice.



**Clarion Hotel Downtown  
Columbia**

BY CHOICE HOTELS

**THE MAGNOLIA RECEPTION**

**\$26.95++ per person**

Assorted Garden Fresh Vegetables  
Served with Ranch and Blue Cheese Dips

Domestic Cheese Display  
Cheddar, Swiss, Monterey Jack, Muenster and Pepper Jack  
Served with Crackers

Assortment of Fresh Seasonal Fruit  
Served with Yogurt Dip

Assorted Snacks  
Potato Chips, Oriental Snack Mix and Tortilla Chips with Salsa

Assortment of Cold Canapés

**Select any three of the following  
Hot Hors d' oeuvres**

Italian, BBQ or Swedish Meatballs	Hot Wings
Mini Egg Rolls	BBQ Smokies
Sausage Stuffed Mushrooms	Mini Vegetable Quiche
Chicken Drumettes	Fried Mushrooms
Bacon Wrapped Pineapple or Water chestnuts	

Select one of the following  
**Carving Stations  
Ham or Turkey**

*\*Served with Assorted Rolls and Condiments*

**Select one of the following  
Beverages  
Lemonade, Iced Tea or Fruit Punch**

*\*For reception lasting up to 2 hours*

Prices are subject to a 21% Taxable Service Charge and 9% Sales Tax and are subject to change without notice.



BY CHOICE HOTELS

**Clarion Hotel Downtown  
Columbia**

**THE TOWN HOUSE RECEPTION**

**\$30.95 ++ per person**

Assorted Garden Fresh Vegetables  
Served with Ranch and Blue Cheese Dips

Domestic Cheese Display  
Cheddar, Swiss, Monterey Jack, Muenster and Pepper Jack  
Served with Crackers

Assortment of Fresh Seasonal Fruit  
Served with Chocolate Amaretto Dip

Assorted Party Snacks  
Spinach and Artichoke Dip with Flatbread  
Tortilla Chips with Salsa

Assortment of Cold Canapés

**Select any three of the following**

**Hot Hors d' oeuvres**

**Crabmeat Stuffed Mushrooms**

**Chicken Tenders**

Black Bean Spring Rolls

Cajun Chicken Tenders

Stuffed Olives

Spinach and Feta Stuffed Mushrooms

**Assorted Quiche**

**Italian Sausage Beignets**

Spanikopita

Chicken or Beef Kabobs

Mini Reuben

Select one of the following

**Carving Stations**

**Cajun Fried Turkey Carved Beef**

**Ham with Mustard and Brown Sugar Glaze**

**\*Served with Assorted Rolls and Condiments**

Select One of the Following Active

**Sauté Stations**

**Stir Fry Beef**

**Cashew Chicken**

Pasta

Select one of the following

**Beverages**

Lemonade, Iced Tea or Fruit Punch

\*For reception lasting up to 2 hours

Prices are subject to a 21% Taxable Service Charge and 9% Sales Tax and are subject to change without notice.



**Clarion Hotel Downtown  
Columbia**

BY CHOICE HOTELS

**THE GRAND PALMETTO BALLROOM RECEPTION  
\$32.95++ per person**

Assorted Garden Fresh Vegetables  
Served with Ranch and Blue Cheese Dips

Domestic and Imported Cheese Display  
Cheddar, Swiss, Monterey Jack, Muenster, Jalapeno Pepper, Port Wine Cheese Ball,  
Smoked Gouda, Havarti and Baked Brie en Croute  
Served with Crackers

Assortment of Fresh Seasonal Fruit  
Served with Chocolate Amaretto and Yogurt Dips

Assorted Party Snacks  
Cashews  
Spinach and Artichoke Dip with Flatbread  
Pineapple Cream Spread with Ginger Snaps

Assortment of Cold Specialties

**Select any three of the following  
Hot Hors d' oeuvres**

Meatballs	Egg Rolls
Blue Cheese Tips	Steak Fingers
Bacon Wrapped Tuna	Bacon Wrapped Scallops
Chicken or Beef Wellington	Chicken Tenders
Sesame Chicken Tenders	Crab Stuffed Mushrooms
Mini Baked Brie en Croute	

**Select one of the following  
Carving Stations**

Bourbon Glazed Ham	Carved Beef
Blackened Pork Loin	Leg of Lamb

*\*Served with Assorted Rolls and Condiments*

**Select One of the Following Active  
Saute Stations**

Blackened Pork and Pasta	Shrimp and Grits
Chicken Florentine	

**Select one of the following  
Beverages**

Lemonade, Iced Tea, Fruit Punch or Sherbert Punch

*\*For reception lasting up to 2 hours*

Prices are subject to a 21% Taxable Service Charge and 9% Sales Tax and are subject to change without notice.  
No substitutions please. Upgrades available



**Clarion Hotel Downtown  
Columbia**

BY CHOICE HOTELS

## *Dinner Selections*

<i>Grilled Filet Mignon wrapped in Bacon</i>	<i>\$32.95++pp</i>
<i>    with Chicken</i>	<i>\$33.95++pp</i>
<i>    with Shrimp</i>	<i>\$35.95++pp</i>
<i>Roasted Prime Rib Au Jus</i>	
<i>    Regular Cut</i>	<i>\$26.95++pp</i>
<i>    Executive Cut</i>	<i>\$28.95++pp</i>
<i>Tournedos of Beef</i>	<i>\$32.95++pp</i>
<i>Marinated Sesame Glazed Chicken</i>	<i>\$24.95++pp</i>
<i>Chicken Florentine</i>	<i>\$25.95++pp</i>
<i>Chicken Marsala</i>	<i>\$23.95++pp</i>
<i>Chicken Piccata</i>	<i>\$23.95++pp</i>
<i>Chicken Chardonnay</i>	<i>\$23.95++pp</i>
<i>Fire Grilled Grouper</i>	<i>\$25.95++pp</i>
<i>Herb Baked Salmon Filet</i>	<i>\$26.95++pp</i>
<i>Baked Stuffed Flounder</i>	<i>\$27.95++pp</i>
<i>Mango Pork Loin</i>	<i>\$24.95++pp</i>
<i>Mahi Mahi and Chicken</i>	<i>\$28.95++pp</i>

## *Dinner Buffets*

<i>Dinner Buffet (2) Entrees</i>	<i>\$25.95++pp</i>
<i>Dinner Buffet (3) Entrees</i>	<i>\$28.95++pp</i>

Prices are subject to a 21% Taxable Service Charge and 9% Sales Tax and are subject to change without notice.



**Clarion Hotel Downtown  
Columbia**

## **GENERAL INFORMATION BILLING INSTRUCTIONS**

Billing arrangements for all events must be made in accordance with Hotel policies. In order to receive direct billing, an application must be completed, signed, and returned thirty days prior to the event. All requests for direct billing must be authorized by our Credit Department. If a deposit is required, it becomes nonrefundable if the event is cancelled.

### **FOOD**

All food items must be supplied and prepared by the Hotel. Menu selections must be received 14 days prior to the function. These menus are suggested for your consideration, and if you prefer, our Catering/Convention Services Department will be pleased to tailor a menu to accommodate your desires. If any member of the group brings in food, a \$50.00 service fee will automatically be reflected in the bill. Due to fluctuations in costs menu pricing is subject to change and will not be guaranteed more than 30 days prior to the function.

### **BEVERAGE**

This Hotel, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with South Carolina State regulations. It is a policy therefore, that all liquors, beer and wine must be supplied and/or served by the Hotel Staff.

### **GUARANTEES**

It is a requirement that the Hotel be notified of the exact number of attendees five days prior to the event. This minimum number of guests will be considered the guarantee for which you will be charged, even if fewer guests attend. A nominal increase in the guaranteed attendance will be accepted up to twenty-four hours before the function. The Hotel will set up for 5% over the final guarantee figure; however, food is prepared for the guarantee only.

### **ROOM RENTAL**

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the Hotel reserves the right to accordingly reassign the banquet function rooms. The Hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. A room rental/setup fee will be charged for all events.

### **SECURITY**

The Hotel requires that the customer pay for bonded security hired by the Hotel when valuable merchandise or exhibits are displayed or held overnight and/or for crowd control of special events.

### **DEPOSITS**

Deposits are required for all social functions. Full payment of the guaranteed number of attendees is required five days prior to your event or otherwise stated in contract. Any additional charges will be due at the completion of the event.

### **DECORATIONS**

The Hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering/ Convention Services Department for assistance in ordering specialty items. Confetti is not permitted.

### **LOST AND FOUND**

The Hotel cannot be responsible for damage or loss of any articles or merchandise left in the Hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event, or left unattended at any time.

### **ENGINEERING AND AUDIO-VISUAL**

Special engineering and audio-visual requirements must be specified to our Catering/ Convention Services Department five business days prior to your event. An additional service fee will be applied for orders the day of events. All banners must be hung by the hotel and require a \$35.00 service fee.

### **LIABILITY**

This Hotel 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 onto the premises.

### **SERVICE CHARGE AND TAX**

On all food and beverage functions, there will be a 21% service charge and applicable South Carolina State taxes applied. Service charge and tax are subject to change without prior notice. (Service Charge is Taxable)

### **BEVERAGE CHARGES**

Charges for Corkage Bar, Host Bar or Cash Bar are \$75.00 per bartender and \$20.00 per each additional hour after 4 hours.

### **LABOR CHARGES & PACKAGES**

Labor charges will apply for unloading vehicles, setting up customer displays and moving materials to and from storage areas. Packages will not be accepted more than 3 days prior to the first day of your function. The Hotel must have prior notification of all incoming packages. All packages must be addressed to the Catering/ Convention Services Department with the name of the person in charge of the function. Any boxes left in the hotel will be stored for one business day. We will attempt to contact client for pickup. In the event your boxes are abandoned they will be disposed of or recycled by the hotel.