



BY CHOICE HOTELS

On This Day I Thee Wed.....

Make your Wedding Reception A Memorable Event at the Clarion Town House Hotel.

All Reception packages include:

Experienced Sales Representatives to assist in planning your special day

- *Room Set up including set up of tables and chairs, dance floor*
- *Stage for Bride & Groom and Attendants*
- *Podium with Microphone*

Choice of white or ivory double layered, floor length linens. Additional colors available for a charge.

Centerpiece consisting of hurricane vase with taper candle on mirror tile surrounded by four votive candles. You may add to this arrangement or bring in your own centerpieces.

- *Banquet Manager to coordinate your event on the day of and a Banquet Captain to serve Bride & Groom and Attendants.*
- *Cutting and serving of Wedding Cake by Banquet Manager.*
- *Complimentary ground level parking*

Discounted blocks of guestrooms for your out-of-town guests

- *Jacuzzi-Suite for Bride/Groom to include complimentary bottle of champagne and basket of food from reception delivered to Bridal Suite.*
- *Camellia Lobby offers a breathtaking spiral staircase for Bridal Portrait. Private dressing room & complete privacy for portrait*



*Clarion Town House Hotel~1615 Gervais Street~Columbia SC 29201
803 771-8711 phone~ 803 252-3010 fax*



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 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

Assiette of Grilled Mahi Mahi with Citrus Glaze and Boneless Breast of Chicken

Prices are subject to a 20% Taxable Service Charge and 8% Sales Tax and are subject to change without notice.
A \$1.00 per person charge for a 2 or 3 Entrée Choice



DINNER BUFFETS

(Minimum of 40 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	Pasta Salad
Broccoli Salad	Macaroni Salad	Potato Salad
Carrot Raisin Salad	Marinated Cucumber Salad	Three Bean Salad
Fresh Fruit Salad	Marinated Mushroom Salad	Waldorf Salad

(Choice of Two from Each Category)

Starches

Herb Roasted Potatoes
Lyonnais 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)

*Carver Fee will apply @ \$35.00 per hour

Per person pricing based on a two-hour time frame and a minimum of 40 guests. An additional service fee will apply for smaller groups
Prices are subject to a 20% Taxable Service Charge and 8% Sales Tax and are subject to change without notice.



Dinner Selections

Grilled Filet Mignon wrapped in bacon	\$29.95++pp
with Chicken	\$32.95++pp
with Shrimp	\$33.95++pp
Roasted Prime Rib Au Jus	
Regular Cut	\$24.95++pp
Executive Cut	\$25.95++pp
Tournedos of Beef	\$29.95++pp
Marinated Sesame Glazed Chicken	\$21.95++pp
Chicken Florentine	\$21.95++pp
Chicken Marsala	\$21.95++pp
Chicken Piccata	\$21.95++pp
Chicken Chardonnay	\$21.95++pp
Fire Grilled Grouper	\$24.95++pp
Herb Baked Salmon Filet	\$23.95++pp
Baked Stuffed Flounder	\$24.95++PP
Mango Pork Loin	\$21.95++pp
Mahi Mahi and Chicken	\$26.95++pp

Dinner Buffet

Dinner Buffet (2) Entrées	\$23.25++pp
Dinner Buffet (3) Entrées	\$24.95++pp

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THE MAGNOLIA RECEPTION

\$24.50++ per person

Garden Fresh Crudite Presentation

Served with Ranch and Blue Cheese Dips

Domestic Cheese Display

Cheddar, Swiss, Monterey Jack, Muenster and Mozzarella

Served with Assorted Fruits and 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

Mini Egg Rolls

Sausage Stuffed Mushrooms

Chicken Drumettes

Bacon Wrapped Pineapple or Waterchestnuts

Hot Wings

BBQ Smokies

Mini Vegetable Quiche

Fried Mushrooms

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

Prices based on food being replenished for 2 hours.

No substitutions, up-grades available as an additional charge.

Prices are subject to a 20% Taxable Service Charge and 8% Sales Tax and are subject to change without notice.



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THE TOWN HOUSE RECEPTION

\$28.50++ per person

Garden Fresh Crudite Presentation

Served with Ranch and Blue Cheese Dips

Domestic Cheese Display

Cheddar, Swiss, Monterey Jack, Muenster and Mozzarella

Served with Assorted Fruit and 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

Assorted Quiche

Italian Sausage Beignets

Spanakopita

Chicken or Beef Kabobs

Mini Reubens

Spinach and Feta Stuffed Mushrooms

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

Prices based on food being replenished for 2 hours.

No substitutions, up-grades available as an additional charge.

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THE GRAND PALMETTO BALLROOM RECEPTION

\$31.50++ per person

Garden Fresh Crudite Presentation

Served with Ranch and Blue Cheese Dips

Domestic and Imported Cheese Display

Cheddar, Swiss, Monterey Jack, Muenster, Jalapeno Pepper, Mozzarella, Port Wine Cheese Ball, Gouda, Havarti and Baked Brie en Croute
Served with Assorted Fruit and 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

Sauté Stations

Blackened Pork and Pasta	Shrimp and Grits
Chicken Florentine	

Select one of the following

Beverages

Lemonade, Iced Tea, Fruit Punch or Sherbet Punch

Prices based on food being replenished for 2 hours.

No substitutions, up-grades available as an additional charge.

Prices are subject to a 20% Taxable Service Charge and 8% Sales Tax and are subject to change without notice.



BANQUET BEVERAGES

All Local and State Regulations apply to all Alcohol Service

Cash Bar

\$75.00 Bartender Fee, Guests Pay for Drinks.

Bartender Fee is waived with \$500.00 in sales per bar.

These Prices Include 6% Sales Tax

House Brand Mixed Drinks	\$5.00
Premium Brand	\$5.50
House Wines	\$4.75
Domestic Beers	\$3.50
Imported Beers	\$4.00
Fruit Juices	\$2.50
Soft Drinks	\$1.50
Cordials	\$6.50

Hosted Bar

\$75.00 Bartender Fee, Client pays for all drinks at conclusion of event.

Bartender Fee is waived with \$500.00 in sales per bar.

House Brand Mixed Drinks	\$4.75
Premium Brand	\$5.25
House Wines	\$4.50
Domestic Beers	\$3.25
Imported Beers	\$3.75
Fruit Juices	\$2.00
Soft Drinks	\$1.25
Champagne for toast	\$24.00++per bottle
Pour Wine 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.

\$6.50++per person

Champagne Toast *or* Wine with Dinner

\$5.00++per bottle

Specialty Beverages

Mineral Waters	\$ 2.85++per bottle
Fruit Punch	\$20.75++per gallon
Champagne Punch	\$40.00++per gallon
Sherbet Punch	\$26.00++per gallon
Wine Punch	\$31.00++per gallon
Wine Coolers	\$ 3.75++per bottle

Wine List

Available upon Request

Prices are subject to a 20% Taxable Service Charge and 6% Sales Tax and are subject to change without notice.



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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. Food guarantees are due 3 days prior to your event.

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 20% service charge and applicable South Carolina States taxes applied. (Service charge and sales tax are subject to change with out notice.)

BEVERAGE CHARGES

Host Bar or Cash Bar is \$75.00 per bartender and \$25.00 per bartender each additional hour after 4 hours. Corkage bars will be billed at a flat rate per person.

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.