



701-772-7131 Fax: 701-780-9112
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BANQUET MENUS & POLICIES

The Clarion Inn Grand Forks has six separate meeting/banquet areas with capacities ranging from 10 to 400 people with various room set up styles. Each room features individual lighting, climate controls, and the necessary connections for your audio visual needs. Equipment available includes, P.A., projection screens, podiums, marker boards, easels, flipcharts, and overhead projectors. Please inquire at time of booking for additional equipment and applicable charges

CAPACITIES

<u>ROOM</u>	<u>BANQUET</u>	<u>THEATRE</u>	<u>CLASSROOM</u>	<u>COCKTAIL</u>	<u>SQUARE FEET</u>
Eielson	80	100	55	140	1152
Griggs	48	40	24	50	714
Merrifield	48	40	24	50	630
Winship	48	40	24	50	739
Wheeler	48	40	24	50	652
Cushman	48	40	24	50	684
Griggs II	380	400	130	420	3888

1. **All food and beverage must be purchased and consumed at the Clarion Inn. Food and alcoholic beverages cannot be brought in the banquet rooms by guests.**
2. The items listed on our banquet menus are, by no means, the only items available through our Sales Department. We are more than happy to prepare a custom menu selection for your party. Please contact a sales representative for your personal choices.
3. We request that a menu selection and the estimated number of guests be furnished at least **Two Weeks** in advance of your catering event.
4. We request a final guarantee of guests to be served no later than noon **72 Hours Prior** to the scheduled function.
5. **All charges will be based upon the guaranteed number, or the actual number of guests served if greater than guarantee.**
6. All private meeting room functions will be subject to one master bill due at the end of the function.
7. Room rental and room assignment will be determined by group size and/or food and beverage function.
8. White table linens are provided as standard. Special linen color requests are subject to availability, and may be subject to rental charges.
9. All prices are subject to current state sales tax and a 17% service charge. Accounts with tax exemptions must provide a North Dakota tax exempt number at the time of booking.
10. The Clarion Inn reserves the right to inspect and regulate all private parties, meetings, receptions, and entertainment.
11. The Clarion Inn accepts no responsibility for articles left in the banquet rooms.
12. **Listed prices are subject to change for bookings made more than six months in advance.**
13. Music and entertainment must end at **12:30AM with sound levels under the control of Clarion Inn management.**
14. Audio – visual equipment must be reserved at booking due to availability. Rental charges may apply to some items.

1210 N. 43rd St. Grand Forks N.D. 58203 Phone: 701-772-7131 Fax: 701-780-9112

After Five Gourmet

SPECIALTY HORS D' OEUVRES TO TEMPT YOUR PALATE

Cold Selections

<u>Shrimp Cocktail</u>	\$85.00
21/25 count gulf shrimp, chilled, and served with lemon and cocktail sauce.	
<u>Chef's Medley of Cold Canape's</u>	\$45.00
<u>Brushetta</u>	\$30.00
With Balsamic Olive Relish served with Garlic Rounds.	
<u>Assorted Cocktail Sandwiches</u>	\$40.00
Roast Beef, Turkey, and Ham	
<u>Assorted Pinwheel Wraps</u>	\$40.00
Turkey, Ham, and Roast Beef	
<u>Deviled Eggs</u>	\$30.00
The all time favorite, arranged on a mirror display with garnish.	
<u>Fresh Fruit Kabob</u>	\$50.00
Fresh seasonal fruit on a skewer and displayed with dip.	

All servings based on 25 pieces

Hot Selections

<u>BBQ, Sweet N Sour, Italian, OR Swedish Meatballs</u>	\$40.00
<u>BBQ, Sweet N Sour, OR Hot Chicken Drumsticks</u>	\$40.00
<u>Seafood Stuffed Mushrooms</u>	\$63.00
Jumbo mushroom caps stuffed with our delicious homemade filling, with a tomato basil cream sauce.	
<u>Sausage Stuffed Mushrooms</u>	\$63.00
Jumbo mushroom caps stuffed with our delicious homemade filling, with a Creamy Mediterranean Alfredo sauce.	
<u>Bacon Wrapped Scallops</u>	\$68.00
Sea Scallops wrapped with bacon, skewered then sautéed in garlic oil. Drizzled with a creamy Mediterranean Alfredo Sauce.	
<u>Toasted Cheese Ravioli</u>	\$25.00
A blend of Mozzarella, Romano, Parmesan, Ricotta, & Provolone cheese ravioli breaded & Fried golden brown. Served with sun-dried tomato red sauce.	
<u>Steak Kabobs, Red & Green Peppers & Onions</u>	\$63.00
<u>Teriyaki Beef or Chicken Kabobs</u>	\$63.00
<u>Spinach & Artichoke Dip Served with Garlic Rounds</u>	\$38.00
<u>Mini Egg Rolls with Sweet & Sour Sauce for dipping</u>	\$38.00

All servings based on 25 pieces

DESSERTS & BEVERAGES

Vanilla Ice Cream or Fruit Sherbet	\$1.95
Carrot Cake	\$2.95
Chocolate Mousse	\$2.95
New York Cheese Cakes	\$3.95
Brownie Sundae	\$3.95
Black Forest Cake	\$3.95
Turtle Cheese Cake	\$3.95
Strawberry Shortcake	\$3.95
COFFEE A 100 CUP URN	\$ 75.00
FRUIT PUNCH PRICED PER GALLON, SERVES 30	\$ 15.00

COCKTAILS

CHAMPAGNE PER 12 BOTTLE CASE/PER BOTTLE	\$85.00 / \$8.95
DOMESTIC BEERS BUD, BUD LIGHT, MGD, MILLER LITE, COORS LIGHT, MICHELOB	\$ 3.25
HOUSE WINES .750 LITER BOTTLE - CABERNET, CHARDONNAY, MERLOT, WHITE ZINFANDEL	\$ 10.00
DRAUGHT BEER BUDWEISER, BUD LIGHT, MILLER LITE PER 16.5 GALLON KEG. OTHER BRANDS & PREMIUMS ADDITIONAL.	\$ 275.00
HOUSE BRAND LIQUORS PER 1 LITER BOTTLE FOR HOST OR OPEN BAR	\$ 90.00
CALL BRAND LIQUORS PER 1 LITER BOTTLE FOR HOST OR OPEN BAR	\$ 100.00
PREMIUM BRAND LIQUORS PER 1 LITER BOTTLE FOR HOST OR OPEN BAR	\$ 110.00
PREMIUM EXTRA BRAND LIQUORS PER 1 LITER BOTTLE FOR HOST OR OPEN BAR	\$ 120.00
DRINK TICKETS REDEEMED FOR HOUSE BRANDS AND BEER ONLY, TAX AND SERVICE CHARGE INCLUDED	\$ 4.00

CASH OR HOST BAR SALES MUST EXCEED \$350.00 OR A \$50.00 BARTENDER FEE WILL BE CHARGED.