

Banquet Beverage Selection

*At The Clarion Hotel, you will find a fully stocked and staffed bar for your entertaining or business events.
If there is something special you would like that is not on our list, PLEASE ASK!*

½ barrel (domestic)
½ barrel (premium)
Champagne or Wine – Bottle
Champagne – Case
House wine – Case

Hot or Cold Apple Cider
Champagne Punch
Fruit punch
Assorted soft Drinks

CASH BAR: All guests purchase their own drinks. The scheduled hours will be indicated on the banquet contract

OPEN BAR: The host will purchase all drinks during the time the bar is “OPEN”. The time the bar is scheduled will be indicated on the banquet contract. After the cut-off time, guests may purchase their own drinks.

COCKTAILING SERVICE: Wait staff will take drink orders.

Gourmet Desserts

TURTLE CHEESECAKE

A decadent caramel cheesecake oozing with caramel, chocolate and pecans and topped with a rich layer of more caramel and pecans decorated with whipped bittersweet chocolate ganache and a rich chocolate glaze.

STRAWBERRY CHEESECAKE WAVE

Creamy California cheesecake swirled with strawberries, baked on a layer of white cake topped with waves of white and pink whipped cream.

CARAMEL APPLE CHEESECAKE

Buttery graham cracker crust filled with a creamy cheesecake, topped with cinnamon apples, candied walnut crunch and caramel.

ASSORTED FRUIT PIES Dutch apple, cherry, peach, blueberry

Add Ala Mode

CHOCOLATE TEMPTATION TORTE

Two layers of dark moist chocolate pudding cake between layers and on the outside is dark chocolate cream cheese icing finished off with diced almonds.

CARROT CAKE

Spiced cake blended with freshly shredded carrots and walnuts, frosted with a zesty cream cheese frosting.

ICE CREAM OR SHERBERT

Add chocolate, strawberry or caramel for \$1.00 more

SEASONAL STRAWBERRIES WITH CHOCOLATE