



Congratulations!

Working with the Clarion Elmira you will receive the professional courtesy and personal attention you need to be able to enjoy your special day, just as much as your guests. Whatever size the guest list, consider what we can do for you:

**I will personally help you create and coordinate your wedding down to the last detail.*

**Special discounts on pre-wedding parties.
(engagement party, bridal shower, rehearsal dinner, etc.)*

**Complimentary accommodations for the wedding couple the night of the wedding,
with early check-in & late check out.
(based on availability)
(wedding reception must have a minimum of 50 guests)*

**Complimentary breakfast the morning after the wedding for the wedding couple.*

**Special room rates for family and guests.
(based on availability)*

**Complimentary champagne toast for the wedding party at the head table.*

**White linen, skirting & tulle with white lights for the head, cake, and gift table.*

**Options for the head table arrangements.*

**Several complimentary centerpieces to choose from.*

**Napkins in a variety of colors.*

Thank you for considering the Clarion Inn for your big day! It would be my pleasure to meet with you in the near future to assist in making your special day the most memorable. I truly look forward to the opportunity to work with you.

Sincerely,

*Amy Clarkson
Banquet Coordinator*



Elmira

Additional Information

Available Add-Ons:

- *If you are interested in having your ceremony on-site, there will be a \$250 fee*
- *White chair covers with ivory or black sashes can also be added at \$3 per chair*
- *Uplighting is offered at a cost of \$15 per light. Please inquire about available colors*
- *Packages are based on a five (5) hour reception. Additional hours are available at a rate of \$250 per hour.*

Deposit & Payments:

- *To confirm the date and time you have selected, a deposit of \$1,000.00 is required for all catered functions. No date will be considered confirmed until the deposit has been received. Deposits are non-refundable.*
- *A second deposit in the amount of 50% of the projected cost of the event is due 6 weeks prior to the event. Payment in full is due ten (10) days prior to the event.*
- *If cancelled within four weeks of function, 50% of your total function cost will be forfeited minus your deposit.*

Guarantees:

- *All specific details must be discussed and agreed upon with our Catering Department at least 30 days prior to your function.*
- *Buffet style meals are limited to groups of 25 or more people.*
- *A tentative confirmed number of guests is required 14 days prior to your function. A final guaranteed number must be given to our Catering Department ten (10) days prior to your function and cannot go down in number; an increase in this number will be accepted. Guaranteed counts will be charged on the day of the event unless the number is greater.*

Service Charge & Sales Tax:

- *All pricing is subject to 12% gratuity to wait staff and 6% administrative charge, which is not to be distributed to employees and 8% New York sales tax.*



Elmira

Hors d' Oeuvres Selections

Cold Hors d' Oeuvres

Deviled Eggs
Fresh Vegetable Crudit 
Rye Bread Boat with Chipped Beef and Dill Dip
Assorted Cheese and Cracker Platter
Chips and Salsa (serves 50 people)
Antipasto Skewer
Pesto Tortellini Skewer
Pepperoni, Assorted Cheese, and Cracker Platter
Fresh Fruit Platter with White Chocolate Ganache
Lavash Rolls Filled with Ham, Cream Cheese, and Roasted Red Peppers
Tomato Bruschetta Crostini
Iced Jumbo Shrimp with Cocktail Sauce
Chocolate Covered Strawberries
Chocolate Fountain with Accompaniments for 1-Hour
Antipasto Platter featuring assorted Meats, Cheeses, Olives, and Vegetables
International Cheese and Fruit Display (with White Chocolate Ganache and Assorted Crackers)

Hot Hors d' Oeuvres

Swedish Meatballs
Italian Meatballs
Sweet and Sour Meatballs
Garlic Pizza Bites
Mozzarella Sticks
Bite Size Stuffed Potatoes
Buffalo Style Chicken Wings with Bleu Cheese (Served Medium Unless Otherwise Requested)
Chicken Wing Dip with Tortilla Chips
Boneless Chicken Wings with Bleu Cheese
Breaded Chicken Tenders with Barbeque and Honey Mustard Sauce
Artichoke and Spinach Dip with Tortilla Chips
Bacon Wrapped Stuffed Jalape os
Scallops wrapped with Bacon
Baked Stuffed Mushrooms (Seafood or Sausage)
Coconut Breaded Shrimp with Sweet and Spicy Dipping Sauce

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Elmira

Sit Down Dinners
(Choice of Two)

Chicken Cordon Bleu

Breast of chicken stuffed with Virginia ham and Swiss cheese and topped with creamy Chablis sauce.

Broiled Lemon Pepper Haddock

Broiled fillet of Haddock served with lemon and drawn butter.

Sliced Top Round of Beef

Generous portion of slow roasted beef roast served with a demi glace.

Broccoli Chicken Divan

Sautéed chicken breast topped with steamed broccoli florets and smothered in creamy Cheddar sauce.

Stuffed Haddock

Fillet of Haddock with a seafood stuffing and topped with a Chablis sauce.

Eggplant Parmesan

Lightly breaded and deep fried, topped with marinara. Finished with melted Mozzarella.

New York Strip Steak

10 oz. choice cut of beef topped with caramelized onions and mushrooms.

Chicken Florentine

Sautéed chicken breast topped with spinach, Feta, tomato, and a creamy wine sauce.

Sliced Pot Roast of Beef

Served with au jus.

Slow Roasted Prime Rib

10 oz. prime rib served with au jus and English horseradish sauce.

Baked Tilapia

Baked in white wine, Butter, lemon and capers.

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Elmira

Sit Down Dinners Continued

(Choice of Two)

Filet Mignon

8 oz. cut of choice tenderloin cooked to your specifications.

Chicken Marsala

Sautéed chicken breast with mushrooms and Marsala wine.

Marmalade and Rosemary Glazed Pork Loin

Slow roasted tender pork loin served with pan sauce.

Herb Crusted Tenderloin of Beef

Served with a mushroom demi glace.

London Broil

Slow roasted marinated flank steak topped with a mushroom demi glace.

Baked Stuffed Chicken Breast

Stuffed with traditional dressing and topped with pan sauce.

Vegetarian Lasagna

Lasagna stuffed with four cheeses, onions, peppers, mushrooms, and spinach.

Vegetarian Alfredo

Penne pasta tossed with grape tomato halves, mushrooms and broccoli. Topped with creamy Alfredo.

Hunter Chicken

Chicken breasts sautéed with mushrooms and tomatoes and finished with a white wine demi glace.

Anthony's Smothered Chicken

Lightly seasoned and baked with Ranch dressing, bacon, tomato and Cheddar Jack cheese.

Chicken Bruschetta

Tender grilled chicken breast topped with our own fresh bruschetta and finished with Mozzarella cheese.

Marinated Grilled Chicken

Italian marinated chicken breast topped with sautéed onions, peppers, mushrooms, and tomatoes.

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Sit Down Dinner Accompaniment Selection

Appetizers

(A La Carte)

Soup du Jour
Fresh Fruit Cup

Salads

(Choice of One)

Mixed Green Salad with Italian Dressing
Caesar Salad

Warm Rolls with Butter

Potato and Vegetables

(Choice of Two)

Wild Rice
Rice Pilaf
Fresh Mashed Potatoes
Twice Baked Potatoes
Oven Roasted Potatoes

Corn Supreme
Green Beans Almondine
Broccoli with Hollandaise
Fresh Medley of Vegetables
Brown Sugar Glazed Carrots

Key Largo Blend Vegetables
Asparagus with Chopped Tomato and Garlic
Ranch Seasoned Red Skinned Mashed Potatoes
Sautéed Zucchini and Summer Squash with Herbed Butter



Elmira

Dinner Buffets

#1 Huck Finn Buffet

(Select Two Entrees)

Chicken Marsala

Oven Roasted Chicken

Baked Pineapple Glazed Ham

Wild Mushroom Ravioli in a Madeira Cream Sauce

Marmalade and Rosemary Glazed Center Cut Pork Loin

#2 Tom Sawyer Buffet

(Select Any Two Entrees from Buffets 1 or 2)

Hunter Chicken

Chicken Florentine

Stuffed Chicken Breasts

Citrus Glazed Baked Tilapia

Sliced Top Round of Beef with Au Jus

Marinated Grilled Chicken with Sautéed Vegetables

#3 Mark Twain Buffet

(Select Any Two Entrees from Buffets 1, 2, or 3)

Chicken Cordon Bleu

Broccoli Chicken Divan

Cheese Rigatoni with Meatballs & Sausage

#4 Becky Thatcher Buffet

(Select Any Two Entrees from Buffets 1, 2, 3 or 4)

London Broil

Sliced Pot Roast with Demi Glace

Broiled Haddock with Citrus Wine Sauce

Carving Stations

Top Round of Beef (Minimum of 35 people)

Baked Pit Ham (Minimum of 35 people)

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Dinner Buffet Accompaniments

Mixed Green Salad or Caesar Salad

Warm Rolls with Butter

Salads

(Choice of One)

*Coleslaw
Orzo Salad
Pasta Salad
Mediterranean Pasta Salad*

*Waldorf Salad
Broccoli Salad
Macaroni Salad
Cucumber and Tomato Salad*

Potato Salad

Potatoes and Vegetables

(Choice of Two)

*Wild Rice
Salt Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Key Largo Blend Vegetables
Seasoned Oven Roasted Potatoes
Fresh Mashed Potatoes and Gravy*

*Corn Supreme
Steamed Broccoli
Honey Glazed Carrots
Green Beans Almondine
Normandy Mixed Vegetables
Sautéed Zucchini and Summer Squash
Ranch Seasoned Red Skinned Mashed Potatoes*

Pasta

*Baked Penne with Marinara and Asiago Cheese or Penne Alfredo
Other Pasta Selections Available at an Additional Charge*



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Beverage Menu

A \$100.00 set up fee will be assessed if bar receipts do not exceed \$500.00.

Beer

Domestic ¼ Keg (limited brands available)

Domestic ½ Keg

Bottled Domestic

Bottled Premium

Wine

Carafe of Wine (approximately 7 glasses)

White Zinfandel, Chardonnay, Cabernet, Merlot,

Hazlitt White Cat, Hazlitt Red Cat, Bully Hill Growers Riesling

Other Wines Available Upon Request

Soft Drinks

Non Alcoholic Beverage Station

(Lemonade, Ice Tea, Assorted Soda, Coffee, Decaf, Regular & Herbal Teas)

Soda

Punch

(Minimum of Two Gallons)

Fruit

Wine

Champagne

Alcohol

Champagne Toast

House Champagne

Service By The Hour

Variety of House Wine, Domestic Keg Beer, and Non-Alcoholic Beverages

One Hour Open Bar

Two Hour Open Bar

Three Hour Open Bar

Four Hour Open Bar

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