

A wedding ceremony is taking place in a large, bright hall with a high, vaulted ceiling and large windows. A bride and groom are standing on a white aisle runner, facing each other and holding hands. The bride is wearing a white gown and holding a large bouquet of flowers. The groom is wearing a dark suit. They are positioned in front of a white backdrop. To the left of the couple is a large floral arrangement with orange and white flowers and tall grasses. To the right is another similar arrangement. The aisle is lined with chairs covered in gold fabric, each with a large bow. In the foreground, there are several lit candles in glass holders. The overall atmosphere is elegant and romantic.

CLARION

Weddings

2026 PACKAGE



Thank you for considering the Clarion Abbotsford as the venue for your wedding. This is such an important day in your life, we're here to ensure the planning process is seamless.

The Clarion Abbotsford is your one stop wedding venue, providing space for your reception and ceremony. Our newly renovated Grand Pinnacle Ballroom seats up to 500 guests, while our Pinnacle Foyer with floor to ceiling windows, can accommodate your ceremony for up to 150 guests. In addition the added convenience of over 100 well-appointed newly renovated guestrooms for you and your guests without the added cost of hiring transportation.

As you browse our wedding package, it will be sure to provide you with the information you need and more. We pride ourselves for delivering exquisite food, wine and outstanding service. Additionally, we are happy to discuss custom menus to suit anyone's needs and budget. We invite you to come see our wedding space and discuss the details of your special day with our experienced Wedding & Social Events Coordinator.

Testimonials

Wedding Reviews

“We wanted to say a huge thank you for making our wedding day so wonderful. Everything was perfect and totally exceeded our expectations. So many of our guests raved about the food and our photographer told us that it was the best food she'd ever had at a wedding! We have to agree that it was all so beautifully presented and delicious. Working with Katie was a dream and we felt that everything we asked for was perfectly executed. We also want to say a special thank you to Maria, the server at the head table who went above and beyond to make sure that we were taken care of. She made us feel so special! We would highly recommend the Clarion as a venue to anyone looking for a seamless wedding day. We hope someone we know gets married there so that we get to experience the amazing venue (and food) all over again.”

/ August 2024

“We had an amazing ceremony and reception at the Clarion. Katie was there to answer all our questions throughout the planning process. The wedding package (dj, decor, catering, bartending, event coordinator) made life easier as everyone has done weddings before and have worked together. This made the day run smoothly and made planning less stressful. The food was also amazing! Lots of our guests complimented the food and went for second helpings! Thank you for everything Clarion team.”

/ July 2024

"Absolutely phenomenal experience at the Clarion for our July 29 wedding! The space was not only stunning but also incredibly versatile, allowing us to customize our dream celebration with ease. From the elegant decor to the spacious layout, the venue provided a beautiful backdrop for our special day.

Katie, the true architect of our magical day, orchestrated a symphony of perfection. Her meticulous planning and genuine enthusiasm created an atmosphere that surpassed all expectations. We were in expert hands from the start.

But let's talk about the food—each dish was a culinary masterpiece. Our guests are still raving about the amazing buffet months later. And the DJ? Pure magic. The seamless transitions and carefully curated playlist kept the energy alive, turning the celebration into an unforgettable party.

We can't thank Katie and the entire Clarion team enough for creating magical memories that will last a lifetime. 5 stars without a doubt!”

/ July 2023



Pinnacle Package

- Use of our elegant Grand Pinnacle Ballroom
- Venue set up and tear down
- Tablecloths and linen napkins
- All cutlery, dishes and glassware
- Serving staff and bartenders
- Professional DJ with lighting (6 hours)
- Chair covers and sashes
- Table overlay or table runners
- Custom designed centre pieces
- Charger Plates at each guest setting
- Head table backdrop
- Photo booth (2 hours)
- Podium and microphone
- Full HD Projector and Screen
- Large oak dance floor
- Staging for head table or sweetheart table
- Cake table, gift table, guest book table, signing table, and additional display tables (including linens)
- Complimentary WiFi or hardwire internet connection
- Complimentary onsite parking
- Discounted room rate for your guests
- Complimentary one night accommodation in a hot tub suite for the wedding couple, based on availability.
- Complimentary rehearsal and/or set up the evening prior to the wedding, based on availability



Pinnacle Package

Food & Beverage Inclusions

Gourmet Whatcom Bounty Buffet or Grilled Chicken Plated Menu

Stationed Platters during Cocktail Hour:

Local and imported artisanal cheeses with crackers and fresh fruit

Farm grown crudités, lemon dill sour cream dip GF

Additional food such as late night snack options are available for an additional charge.



Water on Tables or Water Station
Non-alcoholic Fruit Punch upon Arrival

Cash or Host Bar

Coffee and Tea Service

House Wines per Guest Table

Peller Estates Sauvignon Blanc or Chardonnay

Peller Estates Merlot, Cabernet Sauvignon or Shiraz BC, VQA

Upgraded wine selections available at an additional charge.

GET IN *touch* / events@clarionabbotsford.com
604 870 1050 ext. 4051

Mt Baker Package



- Use of our elegant Grand Pinnacle Ballroom
- Venue set up and tear down
- Tablecloths and linen napkins
- All cutlery, dishes and glassware
- Serving staff and bartenders
- Professional DJ with lighting (6 hours)
- Chair covers and sashes
- Table overlay or table runners
- Podium and microphone
- Full HD Projector and Screen
- Large oak dance floor
- Staging for head table or sweetheart table
- Cake table, gift table, guest book table, signing table, and additional display tables (including linens)
- Complimentary WiFi or hardwire internet connection
- Complimentary onsite parking
- Discounted room rate for your guests
- Complimentary one night accommodation in a hot tub suite for the wedding couple, based on availability.
- Complimentary rehearsal and/or set up the evening prior to the wedding, based on availability



Mt Baker Package

Food & Beverage Inclusions

Gourmet Vedder Mountain Buffet or Grilled Chicken Plated Menu

Additional food such as reception items or late night snack options are available for an additional charge.

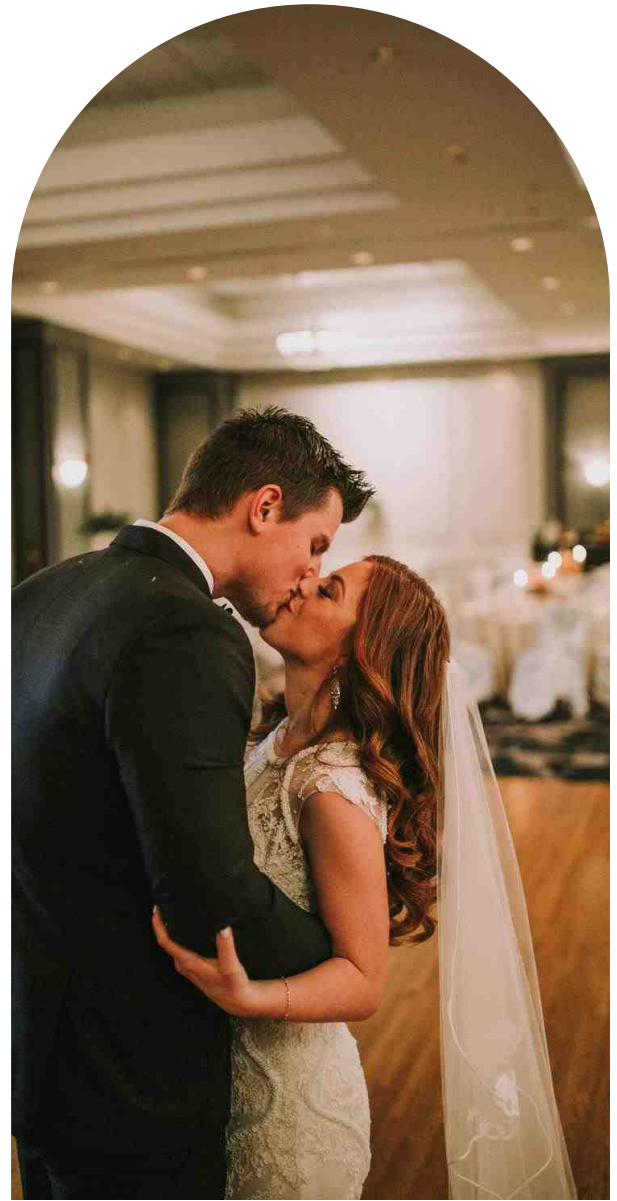


Water on Tables or Water Station
Non-alcoholic Fruit Punch upon Arrival
Cash or Host Bar
Coffee and Tea Service

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A La Carte Package

- Use of our elegant Grand Pinnacle Ballroom
- Venue set up and tear down
- Tablecloths and linen napkins
- All cutlery, dishes and glassware
- Serving staff and bartenders
- Podium and microphone
- Full HD Projector and Screen
- Large oak dance floor
- Water Station and Cash Bar
- Staging for head table or sweetheart table
- Cake table, gift table, guest book table, signing table, and additional display tables (including linens)
- Complimentary WiFi or hardwire internet connection
- Complimentary onsite parking
- Discounted room rate for your guests
- Complimentary one night accommodation in a hot tub suite for the wedding couple, based on availability, with a minimum \$5,000 spend.
- Complimentary rehearsal and/or set up the evening prior to the wedding, based on availability
- Complimentary simple centre pieces, table sign stands with or without numbers, and wooden easels



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All Inclusive Package Pricing

Pinnacle Package

50 People

\$9,250

Additional guests over
50 are \$185 per person

100 People

\$14,000

Additional guests over
100 are \$140 per person

200 People

\$23,000

Additional guests over
200 are \$115 per person

Mt Baker Package

50 People

\$7,000

Additional guests over
50 are \$140 per person

100 People

\$10,500

Additional guests over
100 are \$105 per person

200 People

\$18,000

Additional guests over
200 are \$90 per person



All prices are exclusive of applicable tax, service charge and gratuity
Inquire about our children under 12 pricing

Pricing A La Carte Package



Venue rental of the Grand Pinnacle Ballroom
\$2000

Venue rental of the Mt Baker Room
\$750

Minimum Food & Beverage Spend
Pricing pre of tax and gratuity

Pinnacle Ballroom	Mt Baker Room
Saturday Minimum Spend	Saturday Minimum Spend
\$8,500	\$2,500
Friday & Sunday Minimum Spend	Friday & Sunday Minimum Spend
\$5,000	\$1,500

Ceremony Addition
\$500

Inclusive of two panels of premium pipe and drape for our Pinnacle
Foyer window ceremony site

This can be added to any of our packages:
Pinnacle Package
Mt. Baker Package
A La Carte



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Menus

Vedder Mountain Buffet

Warm Country bread & butter

Salads (Choice of 5)

Handpicked seasonal greens, Raspberry poppyseed vinaigrette DF, GF Mulato lime crema dressing GF

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija, roasted jalapeno Tequila dressing GF

Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts, mung bean noodles, red chilies,
tamarind lime dressing DF, GF

Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn, tortilla crisps, lime avocado dressing
DF, GF

Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo, sherry vinegar gastrique

Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio, apricot dressing DF, V

Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley, roasted garlic lemon dressing, tahini
yogurt GF

Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto, toasted hazelnuts, green peppercorn
vinaigrette GF

Hot Dishes

Grilled beef medallions, roasted carrot ginger puree, grilled asparagus, honey roasted figs, saffron bearnaise, fig jus
GF OR

Japanese braised pork Belly, saki soy glaze, sauteed pole beans & peas pods crisp garlic, soft boiled egg, steamed rice
DF, GF

Roasted marsala chicken thighs, fried chick pea, cumin yogurt, sauce vindaloo, tomato cucumber salad GF OR

Seared Pacific Cod, saffron rice, stewed heirloom tomato & olives, chorizo & onions, smoked paprika GF

Baked mushroom Gnocchi Rigate, prosciutto, spinach, caramelized shallots, sage, provolone, Boursin cream

Spring vegetable, green coconut curry broth, shimeji mushrooms, chilies, Thai basil, crispy garlic cilantro oil DF, GF

“BLT” roast potato, bacon, young leek, truffle salt, rosemary crème fresh GF OR

Colcannon, Yukon Gold mash potatoes, buttered cabbage, spring leeks, sautéed early kale GF OR

Coconut rice pilaf, curry leaves, mustard seeds, toasted pistachio DF, GF, V

Dessert

Cheesecakes, tortes, flans and tarts

Assorted fruit pies, seasonal fruit and berries

Freshly brewed coffee and tea

Sample Menu - Menu is subject to seasonal changes

Menus

Whatcom Bounty Buffet

Salads (choice of 5)

Handpicked seasonal greens, Raspberry poppyseed vinaigrette DF, GF Mulato lime crema dressing GF
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons
Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija, roasted jalapeno Tequila dressing GF
Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts, mung bean noodles, red chilies, tamarind lime dressing DF, GF
Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn, tortilla crisps, lime avocado dressing DF, GF
Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo, sherry vinegar gastrique
Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio, apricot dressing DF, V
Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley, roasted garlic lemon dressing, tahini yogurt GF
Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto, toasted hazelnuts, green peppercorn vinaigrette GF

Decorated Platters

Local and imported artisanal cheeses with crackers and fresh fruit
Farm grown crudités, Lemon dill sour cream

Carving

Roasted Black Angus Roast beef, herb & roasted garlic, Port wine demi DF **OR**
Brined rack of pork, coffee rub, Guinness Barbeque sauce DF, GF

Hot Dishes

Roasted marsala chicken thighs, fried chickpea, cumin yogurt, sauce vindaloo, tomato cucumber salad GF

Japanese braised pork Belly, saki soy glaze, sauteed pole beans & peas pods crisp garlic, soft boiled egg, steamed rice DF, GF **OR**
Seared Pacific Cod, steamed mussels, saffron rice, stewed heirloom tomato & olives, chorizo & onions, smoked paprika GF

Baked mushroom Gnocchi Rigate, prosciutto, spinach, caramelized shallots, sage, provolone, Boursin cream **OR**
Orecchiette, sauteed pea pods, green bean, zucchini, gem tomato, roasted eggplant, lemon chili ricotta, tomato olive oil emulsion, parmesan, micro basil

Spring vegetable, green coconut curry broth, shimeji mushrooms, chilies, Thai basil, crispy garlic cilantro oil DF, GF **OR**
Roasted Hawaii spice cauliflower & young carrots, saffron aioli, toasted pistachio, pickled onions

“BLT” roast potato, bacon, young leek, truffle salt, rosemary crème fresh GF **OR**
Colcannon, Yukon Gold mash potatoes, buttered cabbage, spring leeks, sautéed early kale GF **OR**
Coconut rice pilaf, curry leaves, mustard seeds, toasted pistachio DF, GF, V

Dessert

Berry upside down cake, cardamon sponge, Tres leches sauce, pistachio, vanilla gelato
Cheesecakes, tortes, flans, tarts, assorted fruit pies
Seasonal fruit and berries
Freshly brewed coffee and tea

Sample Menu - Menu is subject to seasonal changes

Menus

Plated Menu Options

GRILLED LOCAL CHICKEN

Warm country style bread

Young greens, goat cheese mouse, brioche crostini, blackberries, pickled onions, Brûlée figs, black pepper & berry dressing

Grilled breast of chicken, coconut sweet potato puree, spaghetti squash, mirin glazed carrots, five spice demi

Sour cherry crisp, almond crumble, vanilla gelato

Freshly brewed coffee and tea

PLATED VEGETARIAN/DIETARY ENTRÉE ALTERNATIVES

Grilled Cauliflower steak, sweet potato puree, chimichurri, roast carrot chili jus

(Dairy Free, Gluten Free and Vegan)

OR

Spinach and ricotta cannelloni, mushroom sauté, lemon cream sauce, walnut gremolata, shaved parmesan

OR

Potato and mushroom pave with Local goat's cheese, oven cured heirloom tomatoes and BC woodland mushroom ragout

(Gluten Free)

OR

Grilled vegetable tian, seared potato cake, chickpea and tomato ragout

(Gluten Free, Dairy Free, Vegan)

OR

Saffron rice and vegetable phyllo pie, sweet potato puree, curry squash velouté

(Dairy Free and Vegan)



Customize

Cocktail Hour

COLD CANAPÉS

Pani Puri, spiced potato, chick pea, tamarind, mint chutney
Rivers Inlet Salmon Tataki, mirin ginger glaze
Cannoli, whipped cheese mousse, pickled carrots, herbs
Ripe melon, small batch prosciutto, fresh basil, aged balsamic
Mini prawn cocktail, smoked tomato relish
Vine ripened tomato bruschetta, fresh basil, aged balsamic
Local goat cheese soufflé, candied pecans and fresh thyme
Parmigiano-Reggiano crisps, local chèvre mousse, spiced walnuts
Asian BBQ Yarrow duck pancake
Shrimp & cucumber salad, dill, cream cheese
Chilled lobster salad with pickled cucumber and caviar
Smoked salmon, wild rice blini, fresh dill
Caprese and Dungeness crab salad with globe basil and 50 year balsamic
BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli

Priced by the dozen. Minimum of 3 dozen per selection
Prices and options are subject to change.

PLATTERS

Farm fresh crudités, assorted seasonal dip
Cheese display with breads, crackers and fresh fruit
Charcuterie display with assorted mustards
Cold smoked salmon display with traditional condiments (minimum 20)
Assorted sushi and maki rolls, wasabi, soy and pickled ginger (5pc) (minimum 30)

Priced per person. Minimum of 10 people per selection unless otherwise stated.
Prices and options are subject to change.

HOT HORS D'OEUVRES

Vegetarian spring rolls, ginger peach sauce
Pacific cod and cilantro pakora, coconut chutney
Chilliwick braised pork tartlet, caramelized onions
Chicken yakitori, teriyaki sauce
Cornmeal and quinoa hush puppies with Sriracha honey dip
Nobashi prawns with ponzu sauce
Spiced lamb kofta with pistachios and saffron mint yogurt
Sirloin meatballs, brandy peppercorn sauce
Vegetable pakora, tamarind chutney
Mini spanakopita, tzatziki sauce
Chicken or beef satays, Indonesian peanut sauce
Chicken drumettes, honey garlic sauce
Tandoori chicken or prawns, cumin yogurt
Seared Qualicum scallops, cauliflower puree, crisp bacon
Braised Kobe short rib, star anise jus, toasted hazelnut
Sirloin sliders, onion marmalade
Tempura salmon, wasabi mayonnaise, ponzu
Seared Bao bun, Korean braised pork, pickled cabbage, gochujang mayonnaise
BC forest mushroom and chevre tartlet
Mini twice baked potato with chive and white truffle
Mini Yorkshire puddings with braised beef, roasted garlic jus and horseradish cream

All prices are exclusive of applicable tax and gratuity

A general guide to hors d'oeuvres is 3-4 pieces per person for cocktail hour

Customize

Late Night Bite

LATENIGHT FAST FOOD

Poutine with fresh cheese curds and white truffle gravy
In house made Angus beef sliders with caramelized onions,
aged cheddar and rosemary mayonnaise
Caramel popcorn with roasted peanuts

S'MORE BAR

Toast your own s'mores
Marshmallows to toast
Assorted cookies
Dark and milk chocolate
Coconut and nuts to garnish
Hot chocolate with mini marshmallows

D.I.Y. GRILLED CHEESE BAR

Aged cheddar, smoked Gouda, Swiss and Brie
crumbled Danish blue
Assorted pickles and compotes
Sliced prosciutto, and bacon
Hot sauce, house made ketchup and rosemary mayonnaise
Tater tots with feta and green onions

MEXICAN FIESTA

Fresh warm tortilla chips with house made salsa
and cheese sauce
Grilled chicken taquitos with salsa verde
Cinnamon churros with caramel sauce



Minimum 50 people per selection

Prices and options are subject to
change

All prices are exclusive of applicable tax
and gratuity

Customize

Bar Service Options

Cash Bar

Guests are responsible for paying for their own beverage. Cash prices include all taxes.

Host Bar

All beverages consumed are paid for by the host. Host prices are subject to a 10% liquor tax, 18% gratuity charge and 5% GST.

Subsidized Bar

All guests are to pay a certain dollar amount towards every drink ordered, the host then pays for the remaining balance of the drink cost (ex. Toonie Bar).

Drink Tickets

The host issues tickets to attendees for a limited number of complimentary drinks and attendees pay for any further drinks themselves.

Bartender Service

A bartender(s) will be provided at no charge if consumption meets a \$400.00 minimum within a 4 hour period per bar. Should minimum not be met, a \$100 bartender labour fee will apply.

Applicable for all bar service types



Customize

Bar Service Options

		Host Bar	Cash Bar
House Brand Spirits (Tier 1)		7.95	9.50
Top Shelf Spirits (Tier 2)		8.85	10.50
Specialty Spirits (Tier 3)		9.75	12.00
Premium Spirits (Tier 4)		13.25	16.00
Standard Beer	per can	7.95	9.50
Premium Beer	per can	8.85	10.50
Coolers & Ciders	per can	8.85	10.50
Standard Brand Wine	per glass	7.95	9.50
Premium Brand Wine	per glass	8.85	10.50
Sparkling Water	per item	5	6
Soft Drinks	per glass	4	4.50
Fruit Juice	per glass	4.50	5

Host Bar—Prices are subject to 18% Gratuity, 10% Liquor Tax and 5% GST

Cash Bar—taxes are included

Should consumption be less than \$400.00 per bar, a Bartender labour charge of \$100.00 per 4 hour period per bar will be applied to the total bill.

SPECIALTY BEVERAGES

Non – Alcoholic Fruit Punch (serves 25~minimum 2)	\$48.00 per gallon
Alcoholic Fruit Punch (serves 25~minimum 2)	\$85.00 per gallon
Martinelli's non-alcoholic Sparkling Cider	\$15.00 per bottle

Pricing is subject to change



The Details

Our Wedding & Social Events Coordinator is happy to discuss other options for small wedding parties.

All prices outlined within this wedding package are exclusive of 5% GST and 18% gratuities.

Catering menus are subject to change as we are proud to offer local and seasonal ingredients.

Our venue must supply all food and beverage items with the exception of special occasion cakes/cupcakes.

Menu tastings are hosted once a year and is complementary to each of our booked couples. You will be invited to the tasting event by your coordinator after a date has been set.

No outside liquor is to be brought in, any found will be removed.

Catering can be tailored to any cultural or dietary requirements.

Additional DJ hours are available at an added cost.

Final guest numbers are to be advised at least three (3) business days prior to the event. The meals charged will be the greater number attending or the final numbers advised.

The bar will close at 11:30PM with final guest departure by 12:00AM. All items must be removed from the venue no later than 1:00AM.

Guests are welcome to leave vehicles in the parking lot overnight, at the owners risk.



Our Vendors

Decor provided by Valley Weddings and Events
(604) 835-7526 / valleyweddings@shaw.ca

Photo booth provided by Langis Event Media
(778) 246-3547 / info@langiseventmedia.com

DJ services provided by SpinDoctor DJ
(604) 306-7540 / spindoctordj@shaw.ca

Details

Terms and Conditions

Tentative Bookings

Date holds will be held for a period of 10 days only, after which time a non-refundable deposit is due to secure the date. If not, the booking can be released and the room made available to other interested parties.

Confirmations

Bookings will only be confirmed once our “Catering Contract”, “Policy Agreement” and “Credit Card Authorization Form” have been signed and we have received a non-refundable deposit.

Cancellations

All cancellations must be submitted in writing.

All deposits and payments made are non-refundable. An additional percentage of the estimated food and beverages will be charged depending on the date of cancellation.

Within 12 months prior to your event - 25% Within 9 months prior to your event - 40%

Within 6 months prior to your event - 50% Within 3 months prior to your event - 100%

Impossibility Of Performance

The performance of this Agreement by either party is subject to acts of God, government authority, disaster, strikes, civil disorders, or other emergencies, any of which make it illegal or impossible to provide and/or use the facilities and/or services for your meeting or for the Group to hold the meeting. It is provided that this Agreement may be terminated for any one or more of such reasons by written notice from one party to the other without liability. All deposits/prepayments (if any have been paid) will be refunded.

Deliveries

Any delivery of items must be pre-arranged with the Wedding & Social Events Coordinator. Any items left on the premises must be collected immediately following the function unless alternate arrangements have been agreed upon prior to the event.

Attrition

An estimated number of attendants must be provided to Clarion Abbotsford at the time of booking. After which time, we will allow a maximum attrition of twenty (20) percent.

Contact Us!



Clarion Hotel & Conference Centre
events@clarionabbotsford.com

604 870 1050 ext 4051

36035 North Parallel Road, Abbotsford, BC V3G 2C6