



Elmira

The Clarion Elmira takes great pride in offering you quality service and up-to-date meeting facilities. We would welcome the opportunity to assist you in planning your event.

You will find that we offer the right combination of superior service and outstanding quality. We aim to meet every requirement needed to hold that very important business meeting, conference, seminar, special breakfast, luncheon, or dinner.

Our goal is your satisfaction. If there is something you do not see on our menus or if you have an idea regarding a function, please contact us to discuss it with one of our professional staff.

Please review our catering guidelines that are included and feel free to call our catering office with any questions you may have at 607-734-0402, we will be happy to help!



Elmira

Important Information

Additional Information:

- The Clarion Elmira must supply all food and beverage. No food or beverage may be brought into the banquet facilities, with the exception of Wedding and Birthday Cakes only
- Unlimited free parking is available to all of our guests.
- Buffet style meals are limited to groups of 25 or more people.
- Function rooms are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees, the Clarion Elmira reserves the right to accordingly reassign the function room. The Hotel also reserves the right to charge a fee for set up of function rooms with extraordinary requirements.

Available Add-Ons:

- 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 four (4) hour banquet. 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 \$500.00 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 two 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 14 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

Anthony's Restaurant

760 East Water Street

Elmira, NY 14901

Phone - 607-734-0402

Fax - 607-734-3549

The Clarion Elmira gives you options when it comes to arranging your function. We will set the room to your specification: theater style, classroom, conference, or rounds. We also offer equipment and services that will make your meeting a success. You will receive the professional courtesy and personal attention that is needed to be able to plan your successful meeting.

Meeting Room Dimensions

Meeting Room	Room Dimensions	Ceiling Height	Square Footage	Theater Capacity	Classroom Capacity	U-Shape Capacity	Banquet Capacity
Ballroom	80' x 60'	10'	4800	400	200	-	350
Tom Sawyer	20' x 60'	10'	1200	75	36	35	80
Mark Twain	20' x 60'	10'	1200	75	36	35	80
Huck Finn	20' x 60'	10'	1200	75	36	35	80
Mississippi	20' x 60'	10'	1200	75	36	35	80
Clemens	17' x 22'	7.5'	374	24	18	15	16
Becky Thatcher	18' x 27'	7.5'	486	33	24	25	24
Langdon	30' x 25'	7.5'	750	60	27	24	48

Our additional charges for audiovisual equipment are as follows:

Flipchart with Markers

T.V.

V.C.R.

DVD Player

Screen

Wireless Microphone

LCD Projector

Free Standing Podium

Tabletop Podium



Elmira

Breakfast Buffet Selection

25 Person Minimum Guarantee

All buffets served with Coffee, Tea, and Decaffeinated Coffee

Continental Breakfast

Fresh Fruit
Assorted Chilled Juices
Variety of Breakfast Pastries

Great Gorges Buffet

Assorted Chilled Juices
Fresh Fruit
Fluffy Scrambled Eggs
Bacon, Sausage or Ham
Home Fries
Pancakes with Maple Syrup
Assorted Cold Cereal
Variety of Pastries and Muffins

Scrumptious Seneca Buffet

Assorted Chilled Juices
Fresh Fruit
Fluffy Scrambled Eggs
Ham or Bacon
Sausage
Home Fries
Pancakes with Maple Syrup
Assorted Cold Cereal
Fresh Yogurt
Variety of Pastries and Muffins

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Elmira

Breaks

All breaks include Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

Continental Break

(With Fresh Fruit)

Variety of Breakfast Pastries
Assortment of Chilled Juices

Granola Lovers Break

Low-Fat Yogurt
Granola Bars
Bottled Water

Healthy Break

Cheese & Cracker Platter
Vegetable Platter
Bottled Water

Afternoon Break

Choice of Freshly Baked Cookies or Brownies
Assorted Soda

Chocolate Lovers Break

Freshly Baked Brownies and Cookies
Variety of Chocolate Goodies
Assorted Soda

Executive Break

Upon Arrival

Variety of Breakfast Pastries,
Assortment of Chilled Juices

Mid Morning

Coffee Service Refresh
Fresh Fruit

Afternoon

Coffee Service Refresh
Choice of Freshly Baked Cookies or Brownies
Assorted Soda

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Create Your Own Break

Items

Coffee, Tea, and Decaffeinated
Container of Coffee (70 oz.)
Fruit Juices
Bottled Water
Bagels
Granola Bars
Assorted Danish and Muffins
Sliced Fruit
Coffee and Soda
Assorted Soda
Individually Bagged Chips
Variety of Cookies
Freshly Baked Brownies
Yogurt

Conference Package

(Minimum of 25 People)

Full Day with Lunch

Start the day off with coffee, tea, decaffeinated, assorted Danishes and breakfast pastries. Enjoy a midmorning coffee refresh with fresh sliced fruit added to break. With all of your audiovisual equipment included with the package, you'll have everything needed to have a successful meeting. The lunch buffet will include Soup du Jour, Mixed Green Salad with Dressings, one Cold Salad, Chef's Choice of Vegetable, Mashed Potato and Gravy, Oven Roasted Chicken, and Chef's Choice of Dessert. After lunch, your group will have freshly baked cookies and a variety of soda to begin the afternoon.

We will be happy to tailor a conference package for your group!

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Buffet Lunches

25 Person Minimum Guarantee

All include Coffee, Tea, Decaffeinated Coffee, and Cake

N.Y. Deli Buffet

Mixed Green Salad with Dressings
Assorted Meat & Cheese Tray served with
Sliced Tomatoes, Lettuce, Onions, & Pickles
Variety of Breads and Chips

Clemens Buffet

Mixed Green Salad with Dressings
One Cold Salad
Chef's Choice of Vegetable
Baked Penne with Asiago Cheese
Oven Roasted Chicken

Barbecue Buffet

Mixed Green Salad with Dressings
Salt Potatoes or Oven Roasted Potatoes
Potato Salad or Macaroni Salad
Sandwich Rolls
Chicken Spiedie
Pulled Pork BBQ

Anthony's Lunch Buffet

Soup Du Jour
Mixed Green Salad with Dressings
Rolls with Butter
One Cold Salad
Chef's Choice of Vegetable
Oven Roasted Potatoes
Choice of Marinated Chicken, Oven Roasted Chicken or Baked Ham

Douglas Buffet

Mixed Green Salad with Dressings
Rolls with Butter
One Cold Salad
Baked Penne or Penne Alfredo
Chef's Choice of Vegetable
Oven Roasted Potatoes or Salt Potatoes
Marinated Chicken or Oven Roasted Chicken
Pineapple Glazed Ham

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Sit Down Luncheons

20 Person Minimum Guarantee

All include Coffee, Tea and Decaffeinated Coffee

Please Select One Appetizer:

Soup du Jour, Mixed Green Salad with Italian Dressing, or Caesar Salad
Served with Fresh Rolls and Butter

Please Select One Item:

Rice Pilaf, Roasted Herb Red Potatoes, or Fresh Mashed Potatoes with Gravy

Chef's Selection of Seasonal Vegetable

Lunch Entrée:

(Please Choose Two)

Marmalade and Rosemary Glazed Pork Loin

Slow roasted tender pork loin served with pan sauce.

Cheese Rigatoni with Meat Sauce served with Garlic Bread

Chicken Parmesan served with Garlic Bread

Lasagna served with Only Chef's Vegetable

Marinated Grilled Chicken

A boneless and skinless breast of chicken topped with sautéed vegetables.

London Broil

Slow roasted marinated London Broil topped with a chef's sauce.

Sliced Roast Beef with Demi Glace

Chicken Cordon Bleu

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

Filet of Haddock

Broiled filet of Haddock served with lemon and drawn butter.

Chicken Alfredo

Grilled chicken strips served over penne pasta and topped with cream Alfredo sauce.

Dessert Selections, Please Choose One:

Carrot Cake, Apple Crisp, Chocolate Layer Cake, Brownies, Ice Cream Parfait

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Cold Hors d' Oeuvres

(Prices are 50 pieces or as noted)

Deviled Eggs
Fresh Vegetable Crudit e
Rye Bread Boat with Chipped Beef and Dill Dip
Assorted Cheese and Cracker Platter
Chips and Salsa (serves 50 people)
Anti-Pasta 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 & Assorted Crackers*)

Hot Hors d' Oeuvres

(Prices are for 50 pieces or as noted)

Italian Meatballs
Swedish Meatballs
Sweet and Sour Meatballs
Garlic Sheet Pizza
Cheese Sheet Pizza
Pepperoni Sheet Pizza
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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Sit Down Dinners

(Choice of Two)

Minimum of 20 People

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.

Filet Mignon

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

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Sit Down Dinners Continued

(Choice of Two)

Minimum of 20 People

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.

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	Corn Supreme
Rice Pilaf	Green Beans Almondine
Fresh Mashed Potatoes	Broccoli with Hollandaise
Twice Baked Potatoes	Fresh Medley of Vegetables
Oven Roasted Potatoes	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	

Desserts

Cherry Crisp	Apple Pie
Layered Carrot Cake	Apple Crisp
Chocolate Layer Cake	Chocolate Mousse
Strawberry Ice Cream Parfait	Marble Cake

Beverages

Coffee	Tea
Decaffeinated Coffee	Milk



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Dinner Buffets

Minimum of 25 People

#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	Waldorf Salad
Orzo Salad	Broccoli Salad
Pasta Salad	Macaroni Salad
Mediterranean Pasta Salad	Cucumber and Tomato Salad
Potato Salad	

Potatoes and Vegetables

(Choice of Two)

Wild Rice	Corn Supreme
Salt Potatoes	Steamed Broccoli
Scalloped Potatoes	Honey Glazed Carrots
Au Gratin Potatoes	Green Beans Almondine
Key Largo Blend Vegetables	Normandy Mixed Vegetables
Seasoned Oven Roasted Potatoes	Sautéed Zucchini and Summer Squash
Fresh Mashed Potatoes and Gravy	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

Desserts

Cherry Crisp	Apple Pie
Layered Carrot Cake	Apple Crisp
Chocolate Layer Cake	Chocolate Mousse
Strawberry Ice Cream Parfait	Marble Cake

Beverages

Coffee	Tea
Decaffeinated Coffee	Milk



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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 $\frac{1}{4}$ Keg *(limited brands available)*

Domestic $\frac{1}{2}$ 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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(3/22)