

Clarion Waterpark Resort & Conference Center Quinceañero & Sweet Sixteen Packages



Thank you for considering the Clarion Resort Waterpark & Conference Center for your event.

Our convenient location is ideal setting for your event. With over 4,000 square feet of flexible meeting space, the Clarion Resort Waterpark & Conference Center offers the perfect solution for your special day.

Trust our planning professionals to turn your event into a spectacular success. Our mouth watering menus and our professional staff anticipate the opportunity to serve you.

For additional information please contact
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Prices subject to 21% Service Charge and Applicable Sales Taxes

Quinceañero & Sweet Sixteen Packages Include:

- One (1) Hour Cocktail and Four (4) Hour Reception
- Champagne Toast
- Cake Cutting Service
- White Linen & White Napkins
- Cake Table, Gift Table, DJ Table, Head Table, Sign In Table
- Complimentary Deluxe Room for Quinceañera / Sweet Sixteen (with 40 or more dinner guests)
- One Complimentary Water Park admission for Quinceañera / Sweet Sixteen with Locker, One Tube and One Towel

Some extra's (additional cost applies).

- Wine Service During Dinner
- Decoration Packages
- Floor Length Linens
- Discounted Water Park Admissions
- Discounted Room Rates For Out of Town Guests

THE OCEAN

Plated Dinner \$28.95++

Hors d' Oeuvres

*Sliced Fresh Tropical Fruit Display
International Cheese Display with Assorted Crackers
Vegetable Crudités with Ranch and Balsamic Dipping Sauces
And
Fresh Fruit Punch*

Salad Selection

Choice of One

*Seasonal Garden Greens, Choice of Dressings
Classic Greek Salad
Traditional Caesar Salad*

Entrée Selection

Choice of One

Chicken Cordon Bleu with Mushroom Volute

Classic Latin Roasted Pork Loin

Seared Chicken Breast with Mango Salsa

*All Entrees include
Fresh Baked Rolls and Butter,
Medley of Seasonal Vegetables and Chef Selection of Starch*

Freshly Brewed Coffee, Tea and Iced Tea

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THE REEF

Buffet Dinner \$30.95++

Hors d' oeuvres

Sliced Fresh Tropical Fruit Display
International Cheese Display with Assorted Crackers
Vegetable Crudités with Ranch and Balsamic Dipping Sauces
And
Fresh Fruit Punch

Salad Selection

Choice of One

Garden Salad with Choice of Dressing
Classic Greek Salad
Traditional Caesar Salad

Entrée Selection

Choice of Three

Sautéed Chicken with Lemon Capers Sauce
Roasted Pork Loin Adobo with Wild Mushroom Demi
Pan Seared Salmon with Artichokes Beurre Blanc
Penne Chicken with a Sundried Cream Sauce

All Entrees include
Fresh Baked Rolls and Butter,
Medley of Seasonal Vegetables and Chef Selection of Starch

Freshly Brewed Coffee, Tea and Iced Tea

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THE CORAL

Plated Dinner \$35.95++

Hors d'oeuvres

Choice of Two

Sliced Fresh Tropical Fruit Display
International Cheese Display with Assorted Crackers
Vegetable Crudités with Ranch Dressing
Mini Sausage in a Puff Pastry Swedish Meatballs
and
Fresh Fruit Punch

Salad Selection

Choice of One

Fresh Garden Salad

Choice of Romaine Lettuce with Cucumber, Tomato, Red Cabbage and Carrots Served

Caesar Salad

Romaine Lettuce tossed in a Light Caesar Dressing topped with Croutons and Fresh Parmesan Cheese

Spinach Salad

Tender Leafs topped with Mushrooms, Sunflower Seeds, Raisins, Julienne Carrots and Served with Blue Cheese Dressing

Entrée Selection

Choice of One

Citrus Chicken

Tender Breast of Chicken with a Citrus Beurre Blanc and Fresh Mango Salsa on the side

Parma Chicken

Chicken Breast stuffed with Parma Ham and Cheese, topped with a mushroom sauce

Grilled Sirloin Steak

With Wild Mushroom Demi Glace

Roasted Pork Loin

With a Sundried Cherry Port Sauce

Mahi Mahi

with a Dill Cream Sauce

All Entrees include

*Fresh Baked Rolls and Butter,
Medley of Seasonal vegetables and Chef Selection of Starch*

Freshly Brewed Coffee, Tea and Iced Tea

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THE PEARL

Buffet Dinner \$38.95++

Hors d'oeuvres

Choice of Four

Sliced Fresh Tropical Fruit Display
International Cheese Display with Assorted Crackers
Coconut Shrimp Served with Honey Mustard
Mini Quiche
Vegetable Crudités with Ranch Dressing
Antipasto Tray with Assorted Cheeses and Meats with Artichokes & Olives
Smoked Salmon Mousse with Crackers
Southwestern Chicken Wraps with Salsa & Sour Cream
and
Fresh Fruit Punch

Salad Selection

Choice of Three

Garden Salad with Choice of Dressing
Penne Pasta with Roasted Vegetables Tossed in a Raspberry Vinaigrette
Grilled Zucchini and Tomato with Fresh Herbs
Marinated Artichoke and Mushrooms
Sliced Fresh Fruit Tray
Red Bliss Potato Salad
Tomato, Basil and Fresh Mozzarella in Light Vinaigrette

Entrée Selection

Choice of Three

Baked Chicken with an Artichoke Caper Sauce
Mahi-Mahi with a Pineapple Mango Salsa
Salmon over Balsamic Sundried Tomatoes
Pork Loin Adobo with Wild Mushroom Demi
Grilled Sausage and Peppers in a Homemade Tomato Basil Sauce

Side Dishes

Choice of Three

Rosemary Roasted Potatoes Rice Pilaf Garlic Mashed Potatoes
Penne with Olive Oil and Fresh Herbs
Seasonal Sautéed Vegetables Green Beans Almandine
Corn with Roasted Red Peppers Caramelized Sweet Baby Carrots
Broccoli with Roasted Garlic Pecan Butter

All Entrees include
Fresh Baked Rolls and Butter,
Freshly Brewed Coffee, Tea and Iced Tea

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Hors d'oeuvres Selections

Hot Hors d'oeuvres

Priced per 100 pieces

Pigs in a Blanket	\$250.00
Mini Beef Kabob	\$300.00
Scallops and Bacon	\$300.00
Coconut Shrimp with Honey Mustard Sauce	\$300.00
Chicken Fingers with a Remoulade Sauce	\$300.00
Brie en Croute	\$250.00
Crispy Spring Rolls served with Plum Sauce	\$175.00
Beef & Mushroom Puff	\$275.00
Beef Empanadas with Spicy Salsa	\$200.00
Mini Quiche Lorraine	\$175.00
Chicken Saté with a Thai Peanut Sauce	\$200.00
Swedish Meatballs	\$175.00

Cold Hors d'oeuvres

Priced per 100 pieces

Fresh Jumbo Gulf Shrimp served with Cocktail Sauce & Lemon	\$255.00
Smoked Salmon Mousse served on Pumpernickel with Dill	\$275.00
Marinated & Grilled Pork Tenderloin served on a Crouton with Cajun Mayo	\$275.00
Smoked Salmon Wheel with Cream Cheese & Capers	\$275.00
Crab Salad Puffs	\$295.00
Fresh Buffalo Mozzarella on French Bread with Roma Tomatoes, Olive Oil & Basil	\$295.00
Antipasto Tray	\$5.95 (per person)
Vegetable Crudités	\$3.95 (per person)
Assorted Cheese Tray	\$4.95 (per person)
Deluxe Nuts	\$15.00 (per pound)

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BANQUET BEVERAGES

Banquet Liquor

(By the Drink)

Host Bar

House Brand Cocktails	\$5.00
Call Brand Cocktails	\$5.50
Premium Brands Cocktails	\$6.50
Domestic Beers	\$4.00
Imported Beers	\$5.00
House Wine Glass	\$5.50
Bottled Water	\$2.50
Sodas & Juices	\$2.50

Cash Bar

House Brand Cocktails	\$5.50
Call Brand Cocktails	\$6.00
Premium Brand Cocktails	\$6.50
Domestic Beers	\$4.50
Imported Beers	\$5.50
House Wine Glass	\$6.00
Bottled Water	\$2.50
Sodas & Juices	\$2.50

American Plan Open Bar

(By the Hour)

House Hosted Bar (Per Person)

Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Tequila.

Beer: Budweiser, Miller Lite, Corona, Heineken

Wine: House Selection (Merlot, Cabernet, Chardonnay, White Zinfandel)

1 Hour: \$7.00 Additional Hour: \$5.00

Call Hosted Bar (Per Person)

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Jack Daniel Whiskey, Jim Beam Bourbon, Dewar's Scotch, José Cuervo Tequila.

Beer: Budweiser, Miller Lite, Corona, Heineken.

Wine: House Selection (Merlot, Cabernet, Chardonnay, White Zinfandel)

1 Hour: \$11.00 Additional Hour: \$6.00

Premium Brand Hosted Bar (Per Person)

Absolute Vodka, Tanqueray Gin, Bacardi Select Rum, Jack Daniels Whiskey, Jim Beam Black Bourbon, Red Label Scotch, José Cuervo Tradicional.

Beer: Budweiser, Miller Lite, Corona, Heineken

Wine: House Selection (Merlot, Cabernet, Chardonnay, White Zinfandel)

1 Hour: \$13.00 Additional Hour: \$8.00

Unlimited Soft Drinks @ \$5.00++ per person

Complimentary Soft Drinks with a minimum of \$500.00++ in bar sales.

Bartender for Cash and Host Bars will be provided at minimal charge of \$75.00++

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Spirits by the Bottle

House: \$100.00

Premium: \$ 150.00

Deluxe: \$185.00

Cordial Hosted Bar by the Drinks \$7.00 ea

Amaretto Di Saronno, Bailey's Irish Cream, Tia Maria Coffee Liqueur, Courvoisier V.S.O.P., Grand Marnier, Korbel Brandy, Cointreau.

Draft Beer

Domestic: \$325.00/ Keg

Please select from the following:

Budweiser, Bud Light, Miller Lite

Import: \$425.00/ Keg

Please select from the following:

Import: Corona, Heineken, Beck's

Cocktail Punches

Champagne \$75.00 (per gallon)

Mimosa \$85.00 (per gallon)

Margarita \$85.00 (per gallon)

Sangria \$100.00 (per gallon)

Non Alcoholic

Fresh Fruit Punch \$45.00 (per gallon)

Perrier \$3.50

San Pellegrino \$3.50

Evian \$3.50

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Important Information

Deposits and Form of Payments Accepted

We require a 10% *non-refundable* deposit upon signing to guarantee the space, date and time of the event. Clarion Resort Waterpark & Conference Center accepts Certified Checks, Money Orders, Cash, and Credit Cards. A personal check (with drivers license) may used up to fourteen (14) days prior to event only.

Final Payment

Sixty (60) days prior to event 50% of event will be due. Final payment due seven (7) days prior to event

Final Event Details

Between 30 – 45 days prior to event, invitation will be made between bride and catering manager for final detailing of your event.

Final Guest Guarantee

Estimated guest count due 10 days prior to event day. Final guest count is due three (3) working days prior to the event. If it's a Holiday weekend final guest counts due five (5) days prior to your event.

Discounted Kids Meals

Under 3 are free; we offer plated kids meals to all children age 3 – 11 years, consisting of Chicken Fingers, French fries. Buffet is half price of adult menu price. Please notify your catering manager of the children price requests prior to the event.

Cake Cutting & Dance Floor

Complimentary cake cutting by our professional staff. Complimentary dance floor included in all packages

Catering

All catering MUST be provided by the Clarion Resort Waterpark & Conference Center. Wedding and special event cakes are the ONLY exceptions to the catering policy. **NO** food or beverage of any kind will be permitted to be brought into the hotel by the patron or any of the patron's guests or attendees.

Decorations

Client may bring own decorations. You may also choose our decoration packages for your convenience. No wall hangings are permitted, no exception.

Service Charges and Taxes (++)

All federal, state and municipal taxes which may be imposed, or be applicable to this agreement and to the services by the hotel, are in addition to the prices herein agreed upon. A Service Charge of 21% will be applied plus applicable state sales tax currently 7% for all events. If tax exempt a Florida State Tax Exempt form must be on file.

ALL PRICING IS SUBJECT TO CHANGE WITHOUT NOTICE, UNTIL THE TIME AT WHICH CATERING CONTRACTS ARE FINALIZED

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