

# Clarion Hotel ~ The Belle

Where Southern Hospitality  
is Always in Season

## SERVED SHOWER LUNCHEON

Whether you're Bringing a New Life into this World or Beginning the Start of your New Life  
The Clarion Hotel~The Belle is Here to Help you Plan your Most Memorable Experiences.  
All Entrees are Served with Appetizer, Choice of Vegetable, Starch and Dessert, Roll and Butter  
All Entrees are Served with Choice of Hot Coffee, Decaffeinated Coffee, and Iced Tea

### APPETIZERS- CHOICE OF ONE

Soup du Jour, Fresh Fruit Cup

~OR~

### SALADS- CHOICE OF ONE

Caesar Salad, Mix Baby Greens with Choice of Dressing

### ENTRÉE SELECTIONS-CHOICE OF TWO

#### Baked Salmon

Baked Salmon Topped with White Wine Shrimp Cream Sauce

#### Chicken Marsala

Grilled Chicken Breast Marinated in Marsala Wine Sauce Topped with Wild Mushrooms

#### Chicken Parmesan

Boneless Chicken Breast Smothered in a Seasoned Tomato and Basil Sauce Topped with a Mixture of  
Mozzarella and Parmesan Cheeses Baked to Perfection

#### London Broil

London Broil Drizzled with Mushroom Sherry Demi-Glace

#### Almond Crusted Flounder

Broiled Flounder Smothered in Toasted Almonds and Lemon Burre Blanc

### DESSERT- CHOICE OF ONE

Assortment of Chef's Desserts, Assortment of Gourmet Cookies

Lemon Sherbet with Melba Sauce

Chocolate Mousse w/Sugar Cookie, New York Style Cheese Cake with Fresh Strawberries

Vanilla Bean Ice Cream with Chocolate Sauce and Wafer Cookie

Choice of Two Entrees

All Prices are on a Per Person Basis

Add 21% Service Fee to the Above Prices. All Prices Subject to Change

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## REHEARSAL DINNER

### ONE HOUR OPEN BAR WITH PREMIUM BEVERAGE SERVICE

Assortment of Soft Beverages Including: Regular & Diet Soda, Iced Tea and Bottled Water  
Premium Liquor & Mixers, and Wines: Cabernet, Merlot, Pinot Grigio & Chardonnay  
A Selection of Domestic & Imported Beers and One Custom Cocktail

### BUTLERED HORS D'OEUVRES- CHOICE OF FOUR

Scallops Wrapped in Bacon, Swedish Meatballs  
Mozzarella Sticks, Andouille Sausage and Smoked Cheddar Stuffed Mushrooms  
Spanakopita- Spinach & Feta Wrapped in Filo Dough  
Crispy Spring Roll with Soy Ginger Dipping Sauce

### APPETIZER- CHOICE OF ONE

Soup du Jour, Fresh Fruit Cup  
~OR~

### SALADS- CHOICE OF ONE

Caesar Salad, Mix Baby Greens with Choice of Dressing

### ENTRÉE SELECTIONS- CHOICE OF TWO

Chicken Breast Stuffed with Sage Dressing  
Broiled Salmon Topped with White Wine Shrimp Cream Sauce  
Sautéed Chicken Breast Smothered in Lemon Herb Sauce  
Top Sirloin of Beef with Sherry Mushroom Demi-Glace  
Fettuccini with Marinara Sauce and Assorted Vegetables

### Upgraded Meals

10 ounce Prime Rib of Beef served with Au Jus Sauce  
Our House Crab and Crawfish Cakes

### DESSERT- CHOICE OF ONE

Chef's Assortment of Desserts, Assortment of Gourmet Cookies  
Lemon Sherbet with Melba Sauce,  
Chocolate Mousse w/Sugar Cookie,  
Vanilla Bean Ice Cream with Chocolate Sauce and Wafer Cookie

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Add 21% Service Fee to the Above Prices. All Prices Subject to Change

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## **THE GOLDEN BELLE**

~Minimum of 90 Guests~

Package Includes: Four Hour Open Bar and Display, Champagne Toast and a Four-Course Buffet Dinner Including: Appetizer, Salad, Two Dinner Entrees, Dessert and Coffee. Additional Inclusions: One Overnight Hotel Accommodation for the Bridal Couple, Fresh Floral Centerpieces, a Custom Wedding Cake, Choice of House Linens, Hospitality Suite for Bridal Party, Taste Testing for Four

## **4-HOUR OPEN BAR**

~Closed During Dinner Hour~

Assortment of Soft Beverages Including: Regular & Diet Soda, Iced Tea and Bottled Water  
House Liquor & Mixers, House Wines: Cabernet, Merlot, Pinot Grigio & Chardonnay  
A Selection of Domestic & Imported Beers and One Custom Cocktail

&

## **DISPLAY**

~Displayed for One Hour, Choice of Two~

Antipasto w/Olives, Roasted Vegetables, Peppers and Seasoned Olive Oil & Crusty Breads  
Gourmet Cheese Display Served with Fine Crackers  
Vegetable Crudités Served with Chef's Dipping Sauces  
House-made Parmesan Crisps with Fresh Bruschetta or Smoked Salmon Canapés

## **BUTLERED HORS D'OEUVRES**

~Passed for One Hour, Choice of Five~

Coconut Shrimp with Raspberry Coulis, Crab Triangle Melts, Crispy Spring Rolls with Soy Ginger Dipping Sauce, Andouille Sausage & Smoked Cheddar Stuffed Mushrooms or  
Sesame Seared Asian Dumplings w/Spicy Plum Sauce  
Cranberry Chicken Salad Served on Crispy Wontons

## **CHAMPAGNE TOAST**

House Champagne and Sparkling Cider

## **APPETIZERS**

~Choice of One~

Fresh Fruit Cup, Wedding Soup, Panko Crusted Crab Balls w/Saffron Aioli,  
(Available for an Additional Charge)  
Lime Rubbed Jumbo Shrimp Cocktail with a Vodka Cocktail Sauce  
Pan Seared Crab & Crawfish Cake w/a Spicy Remoulade

## **SALAD**

~Choice of One~

Caesar Salad w/Homemade Croutons or Mixed Baby Greens with Grape Tomatoes, Black Olives, Sun-dried Cherries and Pine Nuts w/a Balsamic Dressing

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## ENTREES

All Entrees Served with Choice of Vegetable & Starch and Fresh Breads & Butter  
~Choice of Two Entrées~

Chicken Marsala with Wild Mushrooms  
Crab & Crawfish Cakes with Saffron Tartar Sauce  
London broil Drizzled with Sherry Mushroom Demi-Glace  
Baked Salmon with White Wine Shrimp Cream Sauce  
Flounder Stuffed with Crab Imperial Topped with Saffron Hollandaise  
Slow-Roasted Smoked Prime Rib Au Jus  
Roasted Breast of Chicken with Choice of the Following Stuffing: Cornbread, Herb Sage,  
or Roasted Pepper, Spinach & Mozzarella Cheese  
Herb Stuffed Chicken & Our House Made Crab & Crawfish Cake

## CARVER STATIONS

\*Carver Stations are Available at an Additional Fee\*

Hand-Carved Roast Sirloin of Beef  
Hand-Carved Prime Rib of Beef  
Hand-Carved Tenderloin of Beef  
Hand-Carved Country Ham  
Hand-Carved Smoked Breast of Turkey

## DESSERTS & COFFEE

Dessert is Served with Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea  
~Choice of One~

Lemon Sherbet w/Melba Sauce, Vanilla Bean Ice Cream Served with Chocolate Sauce and Wafer  
Cookie, Chocolate Mousse w/Sugar Cookie,  
Or  
A Custom Wedding Cake

Prices are Subject to Change  
All Prices are Per Person and Subject to a 21% Service Charge

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\*Subject to a \$75.00 Chef's fee per station

## **BELLE'S WEDDING BUFFET PACKAGES**

~Minimum of 90 Guests~

Package Includes: Four Hour Open Bar and Display, Champagne Toast and a Four-Course Buffet Dinner Including: Appetizer, Salad, Two Dinner Entrees, Dessert and Coffee. Additional Inclusions: One Overnight Hotel Accommodation for the Bridal Couple, Fresh Floral Centerpieces, a Custom Wedding Cake, Choice of House Linens, Hospitality Suite for Bridal Party, Taste Testing for Four

### **FOUR HOUR OPEN BAR**

~Closed During Dinner Hour~

Assortment of Soft Beverages Including: Regular & Diet Soda, Iced Tea and Bottled Water  
House Liquor & Mixers, House Wines: Cabernet, Merlot, Pinot Grigio & Chardonnay  
A Selection of Domestic & Imported Beers and One Custom Cocktail

### **DISPLAY**

Displayed for One Hour

~Choice of Two~

Antipasto with Olives, Roasted Vegetables, Peppers and Seasoned Olive Oil & Crusty Breads  
Gourmet Cheese Display Served With Fine Crackers  
Vegetable Crudités Served With Chef's Dipping Sauces  
House-made Parmesan Crisps with Fresh Bruschetta

### **PASSED HORS D'OEUVRES**

~ Passed for One Hour, Choice of Five~

Coconut Shrimp with Raspberry Coulis, Crab Triangle Melts,  
Crispy Spring Rolls with Soy Ginger Dipping Sauce,  
Andouille Sausage & Smoked Cheddar Stuffed Mushrooms or  
Sesame Seared Asian Dumplings with Spicy Plum Sauce,  
Cranberry Chicken Salad Served on Crispy Wontons,  
Smoked Salmon Canapés

### **CHAMPAGNE TOAST**

House Champagne and Sparkling Cider

### **APPETIZERS**

~Choice of One~

Fresh Fruit Cup, Soup Du Jour, Wedding Soup

### **SALAD**

~Choice of One~

Caesar Salad with Homemade Croutons or  
Mixed Baby Greens with Grape Tomatoes, Black Olives, Sun-dried Cherries and Pine Nuts  
With a Balsamic Dressing

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## ENTREES

All Entrees Served with Your Choice of Vegetable & Starch and Fresh Breads & Butter  
~Choice of Two Entrées~

Roasted Breast of Chicken with Your Choice of Stuffing: Cornbread or Herb Sage,  
Chicken Marsala with Wild Mushrooms, Roast Sirloin of Beef with a Port Wine Sauce  
Baked Fresh Flounder with a Lemon Burre Blanc,  
Chicken Parmesan w/Asiago Cheese and a Tomato Basil Sauce  
Roasted Filet of Wild Salmon with a White Wine Shrimp Cream Sauce  
Vegetable Lasagna with a Fresh Tomato Basil Sauce

## CARVER STATIONS

\*Carver Stations are Available at an Additional Fee\*

Hand-Carved Roast Sirloin of Beef  
Hand-Carved Prime Rib of Beef  
Hand-Carved Tenderloin of Beef  
Hand-Carved Country Ham  
Hand-Carved Smoked Breast of Turkey

## DESSERTS & COFFEE

Dessert is served with Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea  
~Choice of One~

Lemon Sherbet w/Melba Sauce, Vanilla Bean Ice Cream with Chocolate Sauce and Wafer Cookie,  
Chocolate Mousse w/Sugar Cookie,  
Or  
A Custom Wedding Cake

**Choice of Two or Three Entrées**

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## **THE MAGNOLIA PACKAGE**

~Minimum of 80 Guests~

Package Includes: Four Hour Open Bar & Display, Raw Bar, Soup & Salad Bar,  
Pasta or Stir-Fry Station, Carving Station and Coffee Station.

Additional Inclusion: One Overnight Hotel Accommodation for the Bridal Couple, Floral Centerpieces  
and a Custom Wedding Cake, Choice of House Linens, Hospitality Suite for Bridal Party, Taste Testing  
for Four

## **4-HOUR OPEN BAR**

~Closed During Dinner Hour~

Assortment of Soft Beverages Including: Regular & Diet Soda, Iced Tea and Bottled Water  
Premium Liquor & Mixers, House Wines: Cabernet, Merlot, Pinot Grigio & Chardonnay  
A Selection of Domestic & Imported Beers and One Custom Cocktail

## **DISPLAY**

~Offered For One Hour, Choice of Two~

Antipasto with Olives, Roasted Vegetables, Peppers and Seasoned Olive Oil & Crusty Breads  
Gourmet Cheese Display Served With Fine Crackers  
Vegetable Crudités Served With Chef's Dipping Sauces

## **\*RAW BAR**

~Offered For One and a Half Hours~

Oysters and Clams on the Half Shell  
Jumbo Shrimp with Key Lime Vodka Cocktail Sauce

## **\*SOUP & SALAD BAR**

~Offered for One and a Half Hours~

### **SOUP**

~Choice of One~

Fresh Fruit Cup, Soup Du Jour, Wedding Soup

### **SALAD**

Build Your Own Salad with all the Fix'ns Including:  
Diced Tomatoes, Shredded Cheese, Cucumbers, Olives, Croutons,  
Summer Style Coleslaw and Potato Salad  
~Choice of One~

Marinated Chicken, Old Bay Shrimp or our Crab & Crawfish Cake

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## **\*PASTA or STIR FRY**

~Offered for One and a Half Hours~

### **PASTA**

Start with Some Pasta, then Choose from One of Our 3 Homemade Sauces: Alfredo, Tomato Basil or our Vodka Cream Sauce. Add Some Toppings like Grilled Chicken, Sausage, Shrimp or Roasted Vegetables and have it tossed. Finish it Off with Fresh Chopped Parsley and Grated Aged Cheese

**Or**

### **STIR FRY**

Choose your Toppings: Chicken, Beef, Pork, Seafood or Steamed Vegetables and Have the Chef Toss it in his Homemade Asian Sauce and Serve it Over Steamed Jasmine Rice

## **\*CARVING STATION**

~Available for An Additional Fee

Offered for One and a Half Hours~

Our Carving Station Includes Fresh Rolls & Sauces to Make a Sandwich Along with Your Choice of One Vegetable & Starch to Make a Meal

~Choice of One ~

Roast Breast of Turkey, Country Ham, Roasted Sirloin of Beef  
Slow-roasted Prime Rib of Beef  
Filet Mignon

## **DESSERT**

~Offered for One and a Half Hours, Choice of One~

Chef's Dessert Assortment Including Cakes, Pies, Cobblers, Cookies and More  
Assorted Miniature Desserts & Cookies

\*All American Ice Cream Sundae Bar with all the Trimmings

Chocolate Fountain Served with Fruit, Cookies and Assorted Snacks to Dip

## **COFFEE**

~Offered for One and a Half Hours, Choose One~

Coffee & Tea Bar - Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Selection of Hot Tea Served with Flavored Syrups, Fresh Cream and Toppings

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\*Subject to a \$75.00 Chef's fee per station

Prices are subject to change