

*Your Big Day.
Our Little Details.*

Welcome to Clayton Hotel Limerick

Ireland's tallest hotel is superbly located overlooking Limerick's famous River Shannon in the heart of the city.

Your day will be enhanced by the spectacular views, warm welcome and incredible cuisine.

Compliments of Clayton Hotel Limerick

Red Carpet on arrival

Champagne and strawberries on arrival for the wedding couple

Complimentary Sparkling wine for on arrival for all guests * alternative drinks reception ideas too

Complimentary Afternoon Tea Arrival (selection of mini pastries and sweet treats)

Complimentary stay for the happy couple in the exclusive Penthouse Suite with champagne breakfast served to the penthouse suite the following morning

Tastefully decorated tables with crisp white linen cloths and linen napkins with Complimentary table centre piece arrangements

Stunning photo opportunities in the stunning penthouse suite on the 16th floor of the hotel

Complimentary elegant chair covers with a choice of coloured sash

Fully air-conditioned ballroom with private heated balcony

Individual table plans to suit all requests and place cards for the top table

On your first wedding anniversary you will receive a complimentary overnight stay with us (subject to availability)

Microphone / PA system available, along with choice of background music with the viability to use your own iPod

Vegetarian & special dietary requirements catered for at your request

Half bottle of house wine per person

Silver cake stand & knife

Personalised printed menus

Undivided attention from our wedding team. One wedding is hosted per day

Menu Options

Silver Menu

Sparkling wine reception

Baked Goats Cheese Tartlet with wild mushrooms and spinach, balsamic glaze
and mixed leaf salad

Homemade Soup of Your Choice with
a selection of home-made bread and flavoured rolls

Prime Roast Sirloin of Irish Beef with chateaux potatoes, root vegetable champ
and smoked bacon and wild mushroom cream

Crab and Chilli Crusted Duo of Cod and Salmon with sauté French beans, pomme
puree and lemongrass burre blanc

Chef's Dessert Tasting Plate

Tea / coffee

Evening Food

Cocktail sausages

Crispy Mini Duck Spring Rolls and Vegetable samosas

Potato wedges

Served with a selection of dips

x 50 people

€45.00 per person*

*(*terms and conditions apply. Please note evening food must be ordered
for a minimum of your final numbers less 25%)*

Gold Menu

Sparkling wine reception

Confit of Barbary Duck Leg with Celeriac and Parmesan Mash, Rosemary and Burgundy jus

Crisp Filo "Moneybags" of sautéed Pacific Tiger prawns and Asian Vegetables, wasabi and lime emulsion

Homemade Soup of Your Choice with
a selection of home-made bread and flavoured rolls
(from our banqueting selection menu)

Prime Roast Sirloin of Irish Beef with chateaux potatoes, root vegetable champ and smoked bacon and wild mushroom cream

Herb-crusted Fillet of Wild Atlantic Cod with Cajun-spiced Tiger prawn Brochette with vanilla scented ratatouille basil and garlic emulsion

Chef's dessert tasting plate

Tea / coffee

Evening Food

Mini cheese and smoked bacon burgers
Crispy Mini Duck Spring Rolls and Vegetable samosas
Mini ham and cheese or cheese and tomato pizza
Potato Wedges
x 50 people

€55.00 per person

(Terms and conditions apply. Please note evening food must be ordered for a minimum of your final numbers less 25%)

Platinum Menu

Sparkling wine reception

Chef's selection of canapés on arrival

Terrine of foie gras with pickled fig compote, warm toasted brioche & raspberry vinaigrette

Salad of local lobster with potato, chive crème fraîche crisp rocket finished with caviar and parmesan

Homemade Soup of Your Choice with
a selection of home-made bread and flavoured rolls
(from our banqueting selection menu)

Roast Rack of Cratloe Lamb with a Dijon mustard-mint crust, Lyonnaise potatoes, herb roasted root vegetables and minted roast gravy

Grilled Fillets of Wild Brill, smoked salmon and coriander mousseline with cauliflower Dubarry and sun-dried tomato and tarragon veloute

Flavoured sorbet of your choice
(from our banqueting selection menu)

Chef's dessert tasting plate

Tea / coffee
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Evening Food

Mini Chilli Chicken Chow Mein
Mini fish and chips with fresh lemon and tartar
Crispy Mini Duck Spring Rolls and Vegetable samosas
Potato Wedges
x 50 people

€60.00 per person

(terms and conditions apply. Please note evening food must be ordered for a minimum of your final numbers less 25%)

Evening Buffet Menu Options

Evening Option 1

Assortment of Sandwiches

Cocktail Sausages & Savoury puff pastry bites with fillings

Freshly Brewed Tea & Coffee

€9.50

Evening Option 2

Assortment of Sandwiches

Chicken Goujons, Mini Burgers & Chips

Freshly Brewed Tea & Coffee

€11.50

Please Note:

For your evening buffet, food must be ordered for a minimum of 75% of your total number of guests.

Any specific dietary requirements can be catered for, please notify the hotel prior to your wedding.

A charge of €4 per person will apply should you choose to serve your wedding cake for dessert.

All prices are per person unless otherwise stated.

A few extras for your guests

Milk chocolate fountain with strawberries, marshmallows and pineapple - price on request

Chocolate dipped strawberries €3.00

Chef's selection of canapés on arrival (3 – 4 canapés) €2.75

Petit fours €4.00

Sweet Cart – filled with all things nice! Just ask our wedding coordinator for details.

Drinks Reception

Sparkling Wine, per bottle, serves 5 €34.00

Champagne €85.00

Irish Whiskey €3.90

Irish Coffee or Baileys Coffee €5.20

Hot Port or Summer Punch €4.90

Pimms Reception €5.95

Bucks Fizz €7.50

Made with orange juice and champagne and grenadine

Mimosa €9.25

A cocktail composed of one part champagne, or sparkling wine and one part thoroughly chilled orange juice

Kir Royale €9.25

Kir is a popular French cocktail made with a measure of crème de cassis topped up with Champagne

Clayton Punch Options

Yellow Bird Summer Punch

Galliano, creme de banane, Bacardi, orange juice and pineapple juice garnished with fresh pineapple €5.50

Summer Southern Punch

Southern comfort, creme de banane, orange juice and grenadine garnished with orange and strawberries €5.50

Fruity Winter Mulled Wine €5.00

We have a wonderful array of delicious cocktails that we can tailor make for your reception priced from €8 per person, please ask for a copy of the cocktail menu

Non Alcoholic Cocktails

Shirley Temple Twist

Orange juice, pineapple juice, grenadine and fresh lime juice €3.00

Sober Pina Colada

Orange juice, pineapple juice and fresh cream €3.00

Bottled Beers

Corona, Miller, Heineken, Budweiser, Bulmer's, Coors Light €5.30

Clayton Limerick

Wine List

White Wine

- Italy, Andantino Trebbiano | Chardonnay** €24.00
Light and bright straw-yellow colour. Fresh, fragrant and captivating bouquet; dry and fruity taste.
- Chile, Chilensis Chardonnay** €25.00
Fresh zesty and just edgy enough. Fresh and delicious and very easy drinking.
- Chile, Chilensis Sauvignon Blanc** €25.00
Aromas of citrus fruits such as grapefruit and lime, a subtle touch of herbs, and a refreshing note of minerals. The palate is fresh and zesty.
- Italy, Andantino Garganega | Pinot Grigio** €25.00
Light and bright straw-yellow colour. Fresh, fragrant and captivating bouquet; dry and fruity taste.
- Argentina, El Esteco Chardonnay** €28.00
A very attractive, ripe Chardonnay with notes of pear and apple combined with a crisp acidity and good length.
- Spain, Real, Compañía Verdejo** €28.00
Aromas of tropical fruits, citrus and very particular varietal scents of fennel and scrubland. Fruity on the palate showing good structure and a touch of bitterness that is a characteristic of the Verdejo variety.
- Italy, Gabriella Pinot Grigio from Friuli** €29.00
Mouthwatering and delicate, citrusy and dry with a tangy finish with hints of nuts and toasted bread.
- Australia, Shottesbrooke Chardonnay** €30.00
The taste of wine is soft, generous, well-balanced, with notes of pear, pineapple and nuts.

South Africa, Leopard's Leap Chenin Blanc €32.00
The interesting combination of herbal and fruit aromas underlined by a bold acidity makes this wine a versatile companion.

New Zealand, Old Coach Road Sauvignon Blanc €37.00
Zippy and alive with bright nettle leaf, dried seasonal hops and tropical characters. The palate is fresh and clean showing crisp mineral acidity.

France, Domaine Laroche Chablis – Chardonnay €46.00
Youthful, pungent nose with mineral nuance. Fresh and harmonious palate with flavours of white fruit and spring blossom.

Rose Wine

France, Caves de 'Angevine Rosé d'Anjou €29.00
A blend of Gamay, Grolleau and Cabernet Franc. Soft, easy-drinking, with intense raspberry and strawberry fruits combined with a long, fresh finish. Fun, fruity and delicious.

Spain, PradoRey Rosado Joven Tempranillo €31.00
Sweet aromas of sugar beet with delicious apple and cherry. It feels zesty, with simple flavours of red fruit and red apple. The finish is dry and a touch peppery.

Red Wine

Italy, Andantino Sangiovese €24.00
Open and approachable, with bright aromas of scrubland herbs and fresh blackberry. Quite soft and round, with modest acidity.

Chile, Chilensis Merlot €25.00
Jammy and with lovely undertones. Soft, round and very smooth.

Chile, Chilensis Cabernet Sauvignon €25.00
Intensely aromatic on the nose, there are red and black fruit characters that mingle with spicy and toasted oak notes.

Australia, Butterfly Ridge Shiraz | Cabernet €26.00
Here's a wine that is soft and sumptuous to drink. Appealing ripe smells of plums and soft spices float out of the glass, whilst the palate is more medium-bodied with gentle tannins.

Italy, Il Portone Montepulciano €26.00
Medium bodied with ripe plum and cherries on the palate.

Spain, Bodegas Muriel Rioja €29.00
Ruby red with red fruits and cherries on the nose. The palate offers juicy red fruit flavours with some spice and leather, soft tannins and a lovely ripe long satisfying length.

Argentina, El Esteco Malbec €29.00
Intense dark cherry red in colour. The nose hints of white pepper and attractive summer fruit. A well-balanced finish.

Australia, Shottesbrooke Shiraz €30.00
Aromatic with jammy plum, blueberry, dark chocolate, coffee, pepper.

Chile, Veramonte Reserve Pinot Noir €31.00
The wine is round with an elegant structure, fresh acidity and red fruit flavours. It finishes with a vibrant end.

South Africa, Leopard's Leap Pinotage | Shiraz €32.00
An authentic South African New World blend that is fruit-driven and medium-bodied.

France, Olivier Ravoire Côte du Rhône €33.00
Grenache and Syrah blend showing ruby colour with garnet hues. The wine has a pleasant spicy nose, well balanced with aromas of red fruit.

France, Blason Timberlay Bordeaux Merlot | Cabernet €33.00
Clear, bright wine is a superb ruby red colour. Soft and full-bodied, with good structure and acidity, as well as very elegant tannins.

Italy, Remole Toscana Sangiovese | Cabernet €35.00
Bright cherry red in colour. Aromas of summer berries mingle with toast and vanilla. Bright black cherry notes and spicy fruit is balanced with silky texture and medium to full body.

France, Lupé-Cholet Fleurie Gamay €45.00
Its colour is a full garnet-red. On the nose, its fruit is delicate with carnation blossom and small fruit.

California, Predator Old Vine Zinfandel €49.00
Aromas of chocolate espresso bean, smoked bacon, and baked berries with a silky, fruity-yet-dry medium-to-full body.

Prosecco

Italy, Masottina Prosecco Frizzante €34.00
100% Glera grape -pale straw in colour with greenish hints. The nose is pronounced with aromas of apples and pears, lemon and pineapple. The palate is fresh with good structure with the apple and pear flavours coming through.

Cava

Spain, Vallformosa 'Classic' Cava Brut €45.00
Macabeo | Xarel-lo | Parellada
Lively, vivacious sparkle. Aromas that are a blend of apples, ripe melon and banana. On the palate it is round and elegant A classical finish with plenty of character.

Champagne

France, Champagne Pannier Brut Selection NV €85.00
Powerful, complex, with an interplay of grace and density that we love. There's a sneaky fruitiness underneath it all that makes this wine simply delicious underneath all the seriousness. Using the grape varieties: chardonnay for finesse, pinot noir for structure and pinot meunier for its delicate fruit.

2017/2018 Terms and Conditions

- All provisional bookings must be made in person by the couple with a member of ClaytonTeam. **Confirmation of a provisional wedding reception must be given in writing with a non-refundable deposit of €500 within 14 days. If no confirmation is given the date will be released automatically.**
- **A further €2,000 non-refundable deposit is required six months prior to the wedding date.** Two months prior to your reception ClaytonHotel Limerick will invite you to finalise all your arrangements including menus, wine, bar extensions, times and accommodation.
- Anticipated numbers should be given to the Hotel two weeks prior to the wedding reception. **The bride and groom must inform the Hotel of the number of guests they wish to be catered for at the wedding reception at least 3 working days before the event.** The final number will override the anticipated number specified but will not affect the contract minimum.
- **A nominated person must pay full and final payment of the wedding reception and associated costs prior to departure from the Hotel, by cash or bank draft.**
- Minimum numbers required for a reception in the Pegasus Suite are 80 guests. **If the final number of guests seated on the day is less than the required minimum number, the minimum number will be charged.** Smaller weddings may be catered for in our Aquila suite.
- The hours permitted according to current licensing laws shall be observed. **(A bar extension may be requested two months prior to the event which shall be subject to the current application fee).** Music and entertainment must cease on or before 2.00am as required by our dance licence.
- It is essential that **all entertainment arrangements** have the approval of the hotel management, prior to the date of your reception.
- **Residents bar is available until 3am** at the discretion of the duty manager and is available to residents only.
- Prices quoted are in Euros and are valid for 2017/2018 (except for bedroom rate which are subject to change). **Prices may vary depending on an increase to VAT, taxes or any unforeseen circumstances.**
- **Should the hotel, for reasons beyond its control, need to change the event arrangements, it shall use reasonable endeavours to offer the client alternative comparable arrangements and facilities.** In this event, the client can also choose to cancel and be refunded the full deposit and or any monies paid in advance.
- **Should the client be forced to postpone the wedding, prior to one year of the original date booked, the original deposit paid can be transferred to a date booked six months of the original date, subject to availability. A second postponement will result in the deposit being forfeited in full.**
- In the unfortunate event where the client may need to cancel the confirmed booking, the following **cancellation charges will be incurred:**

91 days and over	25 %
61 – 90 Days	50 %
31 – 60 days	75 %
30 days or less	100 %

Cancellation charges will include all pre booked items
- **The hotel may cancel the event only in the following circumstances:**
 1. The hotel has reason to believe the booking might prejudice the reputation of the hotel.
 2. The hotel receives evidence of any adverse alteration in the client's financial situation.

- 3. Should any guest attending the event behave in any way considered to be detrimental, offensive, or contrary to normal expected standards of behaviour.
- **The hotel will not be liable for any failure of delay in providing facilities, service, food or beverages as a result of events or matters outside its control.**
- **No food or beverage** items may be brought into the hotel for consumption on the premises without prior authority. This clause does not apply to the wedding cake.
- **Delivery of wedding cake, flowers etc.** will be accepted within office hours of 9am to 5pm, Monday to Friday, through your point of contact at the hotel.
- **Table plans** will be accepted no later than 3 days in advance of your reception.
- **The hotel is not liable for any loss of damage to property owned by or in the custody of the clients or its guests.**
- **There is now a general prohibition on a person less than 18 years of age from bars of licensed premises. There is, however discretion to licensees to admit a child under 15 in a bar if accompanied by a parent or guardian until 9pm. Persons aged 15 – 17 may only be allowed in a bar if accompanied by a parent or guardian after 9pm, on the occasion of a private function at which a substantial meal is served, until regular closing time.**
- **All items delivered to the hotel for your wedding reception or civil ceremony must be collected 24 hours after the wedding reception.** The hotel is not liable for any loss or damage to property owned by or in the custody of the clients or its guests. Clayton Hotel Limerick will not accept responsibility for gifts left for the couple.

- **Clayton Hotel Limerick must comply with all relevant statutes and therefore its customers not to act in such a way as would put the hotel in breach of any statute. In particular, customers are reminded to maintain free access to fire exits at all times and not interfere with or obstruct any fire equipment. Smoking in non-designated areas is not permitted.**

Signature of the couple:

Date:

Signature of Clayton Hotel Representative:

Date:

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Little things to remember

Preferred Room Rates are as follows (for your 10 bedrooms):

€65.00 B&B per person sharing

€100.00 B&B Single room

10 rooms are held at a discounted rate for your guests on the night of your event on receipt of your deposit. We do not allocate these rooms to any persons other than the couple. Unless they wish to allocate these rooms on a first come first served basis, which must be advised to our reservations department in writing. We ask that rooms be advised to reservations before you send out your invitations.

Please note rates for bedrooms are subject to change and not available with any other special offers.

Mid-Week Weddings/Civil Ceremony

If you decide to have your wedding or civil ceremony between Monday – Thursday, a 10 % discount will apply to your chosen menu.

Menu Choices

Please note that we do charge supplements for a choice of 2 dishes per course

Beverages

House wine from €25.00

Champagne from €85.00

Sparkling Wine €34.00

Drinks Reception

If we haven't mentioned something you would like for your drinks reception, please do let us know and we will create something special for you.

Bar Extension

Until 2.00am, priced from €650

(complimentary for events with over 100 guests)

Civil Ceremonies

At Clayton Hotel Limerick we cater for Civil Ceremonies.

For full details of what is required please refer to:

www.citizensinformation.ie/en/birth_family_relationships/getting_married/civil_marriage_ceremony.html

Minimum numbers

Minimum numbers apply

Children

Little adults also welcome, please ask for a copy of our children's menus