WEDDINGS
AT CLAYTON HOTEL
LIMERICK
At the Clayton Hotel Limerick we believe your wedding day should be designed with the same care and attention that goes into the beautiful bridal dress or tailored groom’s suit. Customised specifically to your personality and wishes.

We would be delighted to discuss your requirements in more detail. Please contact our wedding co-ordinator to arrange an appointment.

E: weddings.limerick@claytonhotels.com
T: +353 61 444 105
Congratulations on your engagement! If you dream of hosting your wedding at a remarkable venue that stands out from the rest, then Clayton Hotel Limerick is the venue for you.

We understand that when it comes to wedding celebrations, creating the perfect atmosphere is essential. Our team welcome the opportunity of getting to know you in the lead up to your big day. It is our primary priority to ensure that your day is one that will be remembered for years to come and is filled with love, laughter and good times.
Clayton Hotel Limerick is located in the heart of Limerick city on the banks of the River Shannon.

Setting the Scene
Set on the banks of the majestic River Shannon in Limerick City Centre is the distinctive 17 storey Clayton Hotel Limerick. A warm welcome awaits as you arrive to our urban yet tranquil wedding venue. Your loved ones can mingle while enjoying a drinks reception with the most picturesque backdrop before ambling to one of two locations for the main event. With a commitment to service excellence and cuisine, Clayton Hotel Limerick is your ideal wedding venue that can cater from 50 to 165 guests.

Your Journey Starts Here
With years of experience and genuine passion for hosting weddings, our Wedding & Events team will be with you every step of the way to help you create a unique and personal wedding experience.

Wedding Capacity
- Intimate weddings from 50 to 100 guests in the contemporary surrounds of our Waterfront Restaurant.
- Large weddings ranging from 80 to 165 guests in our elegant wedding suite.

Please note, numbers may vary and are subject to change.

Ceremonies
Recognised for civil ceremonies we can offer the perfect setting for humanist, spiritual or civil ceremonies and partnerships.

Pre & Post Wedding Events
Extend your celebrations before or after you say 'I do'. We have a fantastic range of menus and options for barbecue & buffets.

Penthouse Suite & Guest Accommodation
The theme of luxury also extends to our bedroom accommodation. We offer you our penthouse suite complimentary as part of our wedding packages and special accommodation rates which include a full Irish breakfast, are available to guests attending your wedding.

All Your Needs...
Our experienced in-house wedding coordinator are here to help you plan your wedding and will be delighted to discuss your requirements and show you our facilities. Their guidance and expertise will ensure that you enjoy your special day every step of the way, with your arrangements carried out with the individual attention and personal service that Clayton Hotel Limerick is renowned for.
OUR PACKAGES

I Do
I Really Do
I Definitely Do
Arrival Reception
Evening Reception
Full Menu Selector

EVERYTHING ELSE

Civil Weddings, Civil Partnerships & Humanist Ceremonies
Next Day Celebrations
Terms & Conditions
Wedding Checklist
**I DO**

**ARRIVAL RECEPTION**
- A red carpet welcome with ambient background music
- Chilled bubbly for the Bride & Groom
- Prosecco reception on arrival for all guests, plus tea, coffee and cookies or mini scones

**MAIN MEAL**
- 5 course menu (one starter, soup, choice of two mains, one dessert/assiette of desserts, tea & coffee)
- White chair covers with choice of coloured sash & centrepieces comprising of bespoke gold stands with flower arrangements. Personalised menus and table plan
- Ambient background music
- Toastmaster to guide you into the room
- Cake stand & knife

**EVENING RECEPTION**
- Tea, coffee, cocktail sausages, chicken goujons & potato wedges
- Late bar extension

**EXTRA PERKS**
- Overnight accommodation for the wedding couple in the penthouse suite with balcony and spectacular views
- Champagne breakfast in bed for the wedding couple the next morning
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Special wedding rates for 10 bedrooms for your wedding night
- First anniversary overnight stay at the Clayton Hotel Limerick

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**SAMPLE WEDDING MENU**

- Thai style fish cakes, fresh garden leaf, chili and lime mayo, mango salsa
- Roast plum tomato and red pepper soup
- Seared fillet of salmon, potato fondant, pear puree, saffron and mussel cream
- Stuffed chicken supreme, wrapped in smoked bacon, spring onion pommes pureé, smoked bacon and silver skin onion cream
- All main courses are served with potato and vegetables

- Assiette of desserts (apple pie, cheesecake, profiterole)
- Tea or coffee

**I REALLY DO**

**ARRIVAL RECEPTION**
- A red carpet welcome with ambient background music
- Chilled bubbly for the Bride & Groom
- Prosecco & bottled beer reception on arrival for all guests, plus tea, coffee mini scones and canapés

**MAIN MEAL**
- 5 course menu (choice of two starters, soup, choice of two mains, one dessert/assiette of desserts, tea & coffee)
- Half a bottle of wine per person
- Prosecco toast
- White chair covers with choice of coloured sash & centrepieces comprising of bespoke gold stands with flower arrangements. Personalised menus and table plan
- Ambient background music
- Toastmaster to guide you into the room
- Cake stand & knife

**EVENING RECEPTION**
- Tea, coffee, cocktail sausages, chicken goujons, duck spring rolls, vegetable samosas & potato wedges
- Late bar extension

**EXTRA PERKS**
- Overnight accommodation for the wedding couple in the penthouse suite with balcony and spectacular views
- Champagne breakfast in bed for the wedding couple the next morning
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Special wedding rates for 10 bedrooms for your wedding night
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**SAMPLE WEDDING MENU**

- Cajun chicken Caesar salad with bacon lardons, herb croutons, aged Parmesan cheese, baby gem lettuce and house dressing
- Smoked salmon and prawn, lime and coriander with dressed leaves

- Carrot and coriander soup
- Baked filled of hake, spiced cauliflower puree, buttered spinach, sauce vierge
- Braised Shank of lamb, herb mash, honey roast parsnip, rosemary or roast vegetable jus
- All main courses are served with potato and vegetables

- Baked lemon tart, spiced roast pear puree
- Tea or coffee

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**I DO**

**ARRIVAL RECEPTION**
- A red carpet welcome with ambient background music
- Chilled bubbly for the Bride & Groom
- Prosecco reception on arrival for all guests, plus tea, coffee and cookies or mini scones

**MAIN MEAL**
- 5 course menu (One starter, soup, choice of two mains, one dessert/assiette of desserts, tea & coffee)
- White chair covers with choice of coloured sash & centrepieces comprising of bespoke gold stands with flower arrangements. Personalised menus and table plan
- Ambient background music
- Toastmaster to guide you into the room
- Cake stand & knife

**EVENING RECEPTION**
- Tea, coffee, cocktail sausages, chicken goujons & potato wedges
- Late bar extension

**EXTRA PERKS**
- Overnight accommodation for the wedding couple in the penthouse suite with balcony and spectacular views
- Champagne breakfast in bed for the wedding couple the next morning
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Special wedding rates for 10 bedrooms for your wedding night
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- Assiette of desserts (apple pie, cheesecake, profiterole)
- Tea or coffee

**I REALLY DO**

**ARRIVAL RECEPTION**
- A red carpet welcome with ambient background music
- Chilled bubbly for the Bride & Groom
- Prosecco & bottled beer reception on arrival for all guests, plus tea, coffee mini scones and canapés

**MAIN MEAL**
- 5 course menu (choice of two starters, soup, choice of two mains, one dessert/assiette of desserts, tea & coffee)
- Half a bottle of wine per person
- Prosecco toast
- White chair covers with choice of coloured sash & centrepieces comprising of bespoke gold stands with flower arrangements. Personalised menus and table plan
- Ambient background music
- Toastmaster to guide you into the room
- Cake stand & knife

**EVENING RECEPTION**
- Tea, coffee, cocktail sausages, chicken goujons, duck spring rolls, vegetable samosas & potato wedges
- Late bar extension

**EXTRA PERKS**
- Overnight accommodation for the wedding couple in the penthouse suite with balcony and spectacular views
- Champagne breakfast in bed for the wedding couple the next morning
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Special wedding rates for 10 bedrooms for your wedding night
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- Carrot and coriander soup
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- Braised Shank of lamb, herb mash, honey roast parsnip, rosemary or roast vegetable jus
- All main courses are served with potato and vegetables

- Baked lemon tart, spiced roast pear puree
- Tea or coffee

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**SAMPLE WEDDING MENU**

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- Assiette of desserts (apple pie, cheesecake, profiterole)
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- Stuffed chicken supreme, wrapped in smoked bacon, spring onion pommes pureé, smoked bacon and silver skin onion cream
- All main courses are served with potato and vegetables

- Assiette of desserts (apple pie, cheesecake, profiterole)
- Tea or coffee
ARRIVAL RECEPTION
- A red carpet welcome with ambient background music
- Chilled bubbly for the Bride & Groom
- Prosecco, Clayton Signature Cocktail & bottled beer reception on arrival for all guests, plus tea, coffee, mini scones and pastries

MAIN MEAL
- 5 course menu (choice of two starters, soup or sorbet, choice of two mains, one dessert/assiette of desserts, tea & coffee)
- Half a bottle of wine per person
- Prosecco toast
- White chair covers with choice of coloured sash & centrepieces comprising of bespoke gold stands with flower arrangements. Personalised menus and table plan
- Ambient background music
- Toastmaster to guide you into the room
- Cake stand & knife

EVENING RECEPTION
- Fish & Chicken goujons with chips served in a cone, cocktail sausages & potato wedges
- Late bar extension

EXTRA PERKS
- 2 classic bedrooms for the evening of your reception, couple to allocate as they choose
- Overnight accommodation for the wedding couple in the penthouse suite with balcony and spectacular views
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Special wedding rates for 10 bedrooms for your wedding night
- Champagne breakfast served in bed for the wedding couple the next morning
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SAMPLE WEDDING MENU
Seafood platter, smoked salmon, prawn Mary Rose, tian of crab and sundried tomato, baby leaf and lime aioli
- OR
Chicken and wild mushroom, tournedos with a Chablis and herb cream
- OR
Butter nut squash, parsnip and carrot soup
- OR
Roast sirloin of Irish beef, butter nut squash herb mash, Yorkshire pudding, red wine jus
- OR
Crispy fillet of sea bass, buttered asparagus, chive mash, pistachio cream
All main courses are served with potato and vegetables
- OR
Baileys cheesecake, lightly whipped cream
- OR
Warm choc brownies, caramelised walnuts, fresh cream
- OR
Tea or coffee, with petit fours

ADDITIONAL MENUS
ARRIVAL RECEPTION MENU
Should you wish to add additional items to your arrival reception please choose from the menu below, at an additional cost:
- **Hot Canapés**
  - Parma ham and sun-dried tomato crostini
  - Red onion and goats cheese tartlet
  - Thai style fish cakes, citrus mayonnaise
  - Marinated chicken skewers, chilli and mint yogurt
  - Vegetable spring roll
- **Cold Canapés**
  - Irish brie on a wheel cracker and red onion jam
  - Smoked salmon platter with homemade brown bread and horseradish mayonnaise
- **Sweet Canapés**
  - Chocolate dipped strawberries
  - Mini scones
  - Truffles

EVENING RECEPTION MENU
Should you wish to add additional items to your evening reception please choose from the menu below:
- Fish goujons with hand cut chips
  - €7.50 pp
- Bacon, sausage and pudding blaa
  - €7.50 pp
- Beef burger and hot-dog served with salads and flowery bap
  - €9.95 pp
- Crisp sandwiches on fresh bread and butter
  - €4.50 pp

I DEFINITELY DO ADDITIONAL MENUS
WEDDING MENU SELECTOR

Should you wish to change the items on your menu, please select from the below. A maximum of 1 item can be changed in each package.

**STARTER**
- Warm goats' cheese and sun dried tomato tartlet, dressed rocket, balsamic reduction
- Chicken and wild mushroom, bouchée with a Chablis and herb cream
- Cajun chicken Caesar salad with bacon lardons, herb croutons, aged parmesan cheese, baby gem lettuce and house dressing
- Smoked salmon and prawn, lime and coriander with dressed leaves
- Seafood platter, smoked salmon, prawn Mary Rose, tian of crab and sun-dried tomato, baby leaf and lime aioli
- Terrine of melon, passion fruit coulis
- Thai style fish cakes, fresh garden leaf, chilli and lime mayo, mango salsa

**SOUP**
- Roast plum tomato and red pepper soup
- Cream of leek and potato soup
- Fresh wild mushroom soup
- Butter nut squash, parsnip and carrot soup
- Carrot and coriander soup
- Roast root vegetable soup

(continued →)
Mains
- Roast fillet of Irish Hereford beef, celeriac puree, fondant potato, foie gras and herb crust, bourguignon jus served with potato and vegetables (€8 supplement)
- Rack of Irish lamb, mustard and herb crush, champ potato, carrot mousseline, honey roast parsnip, mint and red onion salsa, served with potato and vegetables (€8 supplement)
- Roast sirloin of Irish beef, butter nut squash herb mash, Yorkshire pudding, red wine jus, served with potato and vegetables
- Braised shank of lamb, herb mash, honey roast parsnip, rosemary or roast vegetable jus, served with potato and vegetables
- Slow roast belly of pork, turnip fondant, black pudding, red wine jus, apple and thyme, served with potato and vegetables
- Stuffed chicken supreme, wrapped in smoked bacon, spring onion mousseline, buttered spinach, sauce verge, served with potato and vegetables
- Baked fillet of cod, potato fondant, buttered samphire, chive and lemon beurre blanc, served with potato and vegetables
- Caramelised red onion and spinach tartlet, micro leaf salad, pear and apple chutney
- Ricotta and basil filled ravioli, spring onion and toasted walnut cream, parmesan ribbons
- Thai red vegetable curry, Jasmine scented rice
- Baked wild mushroom and herb bread and butter pudding, horseradish and spring onion cream, toasted seeds

Children
We take great care of our younger guests ensuring that they are not forgotten about on your special day. Children’s menu is available.

Desserts
- Pear and almond tart with butterscotch sauce
- Baked lemon tart, spiced roast pear puree
- Bailey’s cheesecake, lightly whipped cream
- Warm apple crumble, sauce Anglaise
- Warm chocolate brownies, caramelised walnuts, fresh cream
- Assiette of desserts (apple pie, cheesecake, profiterole)

Drinks Reception
Tea or coffee, still & sparkling water included in all drinks receptions. But, if you would like to add a little something extra to your package, you can choose from the following:
- Aperol Spritz
  Aperol, Prosecco, soda water, slice of orange
  €9.95
- Elderflower Gin & Tonic
  Elderflower Tonic & Dingle Gin
  €8.95
- Whiskey Sour
  Roe & Co whiskey, fresh lemon juice, simple syrup, egg white
  €9.95

Virgin Cocktails (non alcoholic)
- Mango & Strawberry Daiquiri
  Mango & Strawberry puree with lime juice, sparkling water, orange juice and an ice blend
  €5.00
- Virgin Raspberry Collins
  Raspberry puree, fresh lemon juice, simple syrup and a dash of lemonade
  €5.00
CIVIL WEDDINGS, CIVIL PARTNERSHIPS & HUMANIST CEREMONIES

We are a recognised civil ceremony hotel and we offer a complimentary suite for civil ceremonies and partnerships flooded with natural daylight.

For further information please contact civil registration office:
St Camillus Hospital
Shelbourne Road
Limerick
Tel +353 61 483 960

For couples who choose not to include a religious service in their wedding celebrations, a Humanist ceremony is an ideal option.

For further information on Humanist Celebrants, please visit www.humanism.ie

NEXT DAY CELEBRATIONS

Why not host your post wedding day celebration with us, please choose from our BBQ or Classic Buffet options below;

CLASSIC BBQ Menus
(weather permitting)

- €20 Per Guest
- Chargrilled beef burger with sautéed onions, house relish, floury bap
- Grilled pork & leek sausage, red onion jam, in a sesame seed hot dog bun
- Cajun roasted chicken with ginger & chilli marinade
- Honey & Cajun chicken legs

(Choose any of our 3 salads from our delicious salad menu)

Dessert
Salted caramel roulade & chocolate brownie, vanilla bean ice-cream.

Numbers over 80
(numbers subject to change)

- €28 Per Guest
- Classic BBQ Menu
- Complimentary Clayton Summer cocktail reception
- Private hire of the Pegasus Suite
- Heated balcony overlooking the city
- Private bar & bar extension
- Dance the night away with a DJ until late

CLASSIC BUFFET MENU
(choose 2 options)

- €22 Per Guest
- Mediterranean style chicken with marinated vegetables served with a lemon scented couscous
- Classic beef stroganoff with beef fillet smoked paprika, flambéed in brandy, finished with gherkin & sour cream served with fragrant rice
- Chicken a la king, with roasted peppers, chicken and creamy volute, saffron infused rice
- Fricassee of Atlantic seafood, including a selection of shell fish bound in a creamy champagne sauce finished with fresh herbs and lemon served with baby potatoes. (€3 pp supplement)
- Clayton famous Thai red curry with succulent chicken pieces, served with aromatic jasmine rice
- Traditional style lamb rogan josh with garlic and coriander naan, pilaf rice
- Butter roasted supreme of corn-fed chicken with chorizo
- Beef cassolet fondant served with vegetables & Potato
- Traditional Sicilian pasta bake with juicy meatballs finished with parmesan cheese and herbs in a real tomato sauce

(Choose any of our 3 salads from our delicious salad menu)

SALAD SELECTOR MENU
(choose 3 options)

- Classic coleslaw
- Carrot, spring onion & raisin salad, with olive oil and honey dressing
- Classic potato salad
- Sicilian penne salad
- Cucumber, plum and tomato salad tossed in natural yoghurt
- Cucumber dill and gherkin salad
- Tossed mixed vegetable salad
- Spicy chickpea and kidney bean salad
- Fragrant Moroccan couscous salad

DESSERT TASTING PLATE
ADD €6 PER PERSON

- Salted caramel roulade & chocolate brownie, vanilla bean ice-cream.
- Classic coleslaw
- Mediterranean style chicken with marinated vegetables served with a lemon scented couscous
- Cucumber, plum and tomato salad tossed in natural yoghurt
- Cucumber dill and gherkin salad
- Tossed mixed vegetable salad
- Spicy chickpea and kidney bean salad
- Fragrant Moroccan couscous salad

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For couples who choose not to include a religious service in their wedding celebrations, a Humanist ceremony is an ideal option.

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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.

CIVIL CEREMONIES
At Clayton Hotel Limerick we cater for Civil Ceremonies.

MINIMUM NUMBERS
Minimum numbers apply per wedding package. Please enquire directly with the hotel.

CHILDREN
Children are also welcome, please ask for a copy of our children’s menu.

MENUS
Samples and prices are subject to change.

TERMS & CONDITIONS

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

• Rates from €70.00 B&B per person sharing

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

BEVERAGES

• House wine from €25.00
• Champagne from €90.00
• Prosecco €38.00
**WEDDING CHECKLIST**

**GETTING STARTED**

Tell relatives and friends you’re engaged
Open a wedding bank account
Select bridesmaids, best man and ushers
Compose a guest list

**12 - 6 MONTHS BEFORE THE BIG DAY**

Visit the priest or minister and set the date
Book your reception venue. Contact our wedding coordinator for available dates
Determine a budget
Book your DJ and musician for the reception
Choose professional photographer/videographer and wedding cars
Order your stationery
Shop for wedding gown: Several fittings will be required
Obtain floral & music estimates; book services if possible
Pick a honeymoon destination – don’t forget to book the time off from work
Order dresses for bridesmaids
Organise wedding insurance

**5 MONTHS BEFORE THE BIG DAY**

Confirm arrangements with your priest and discuss the service, readings and music with him/her if you are having a religious ceremony
Finalise guest lists
Choose and purchase your wedding rings
Choose florist
Groom to organise suits for himself and best man
Make honeymoon reservations
Order your wedding cake
Confirm delivery of bridal gown
Reserve accommodation for guests who need it – ask our wedding co-ordinator about special rates for your guests
Go over details of reception with wedding co-ordinator

**2 MONTHS BEFORE THE BIG DAY**

Inform priest of all the details of your ceremony
Fine tune guest list and send out invitations, including gift list info
Finalise honeymoon plans, check passports are up to date and book travel insurance
Organise vaccinations and visas
Discuss hair and make up with your hairdresser/make-up artist
Buy a guest book
Select wedding party gifts
Final gown fitting

**1 MONTH BEFORE THE BIG DAY**

Chase all unanswered invitations and draw up a final list of who’ll be attending your wedding
Confirm final numbers with our wedding co-ordinator and work out a seating plan
Book your final hair appointment
If you’re changing your surname or address, notify your bank, doctor and so on
Organise stag and hen parties (for at least a week before the day!) – this is a groomsman/bridesmaid job
Remind your father, fiancé and best man to write their speeches
Confirm music arrangements & check selections
Apply for marriage licence

**1 WEEK BEFORE THE BIG DAY**

Remind rehearsal dinner guests of time/location
Confirm photographer, flowers, cars, musicians and DJ
Reconfirm final numbers with our wedding co-ordinator
Schedule rehearsal for 1 - 2 days prior to wedding
Go over final details of ceremony & reception with all parties involved
Assign small jobs to family/friends. (pick up guest book, cameras etc.)
Wear-in your wedding shoes at home

**1 DAY BEFORE THE BIG DAY**

Relax!
Have manicure & pedicure done and any other pampering treatments
Have honeymoon luggage sent to Clayton Hotel Limerick
Relax and have an early night

**WEDDING DAY**

Eat!
Hair & make-up
Check wedding dress (pressing/steaming)
Have family member check ceremony/reception for left behind item
Breathe! Enjoy your day
WEDDINGS
AT CLAYTON HOTEL
LIMERICK

FOR ENQUIRIES

W claytonhotellimerick.com  E weddings.limerick@claytonhotels.com  T +353 61 444 105