

# CLAYTON HOTEL SILVER SPRINGS



CLAYTON  
HOTELS

*Bespoke Weddings*



# Your day is in safe hands at Clayton Hotel Silver Springs

The management and staff of Clayton Hotel Silver Springs congratulate you on your recent engagement and thank you for enquiring about holding your marriage celebrations with us. This is one of the most special times of your life and we look forward to sharing this moment with you.

From the moment you arrive, you will be warmly welcomed with a standard of hospitality which you would expect on this day to remember. Our intention is to help you create perfect memories of a perfect day – a day to remember for the rest of your life.

Clayton Hotel Silver Springs has always been known as a hotel that you can trust for your special day. Hosting weddings for five decades, we have the experience and the knowledge to ensure that you get hitched without a hitch, and in a beautiful fully refurbished venue with delicious food and great staff! One of the finest hotels in the city, our 4 star Hotel is set in stylish terraced gardens, ideal for those all-important wedding photos, and combines classic and traditional elegance with striking contemporary design.

Head Chef, Bryan McLoughlin takes pleasure in preparing for you a variety of homemade starters, soups, carefully chosen meat, poultry and fish, garnished with bouquets of fresh vegetables. You can also avail of a choice of desserts prepared by our pastry chefs. Combine this with impeccable presentation and courteous service and you can expect a wedding banquet certain to be the centrepiece on your special day at Clayton Hotel Silver Springs.

We cater for intimate weddings of up to 80 guests in the contemporary surrounds of our restaurant and for more traditional weddings ranging in size from 100 to 450 guests in our elegant wedding suite. We are a recognised civil ceremony hotel and we can offer an intimate suite for civil ceremonies and partnerships. You may not want your wedding to last just for a day, we can also cater for pre and post wedding day events.

The theme of luxury also extends to our bedroom accommodation. We offer you our bridal suite complimentary as part of our wedding package and special accommodation rates which include a full Irish breakfast, are available to guests attending your wedding.

Our experienced in house wedding co-ordinators are there 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 our hotel is renowned for.

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

✉ [events.silversprings@claytonhotels.com](mailto:events.silversprings@claytonhotels.com)

☎ +353 21 450 7533

## Your Big Day, Our Little Details

## Simply Silver

€50.00 per person

### On Arrival

- Red carpet welcome, with arrival reception décor to include storm lanterns
- Chilled bubbly for the wedding couple
- Musical entertainment
- Tea or coffee, still or sparkling water with a choice of 2 items from our arrival reception menu
- Refreshing Pimm's or seasonal punch drinks reception for your guests

### Main Meal

- 4 course menu
  - Starter or Soup from our menu selector
  - Main – select a meat, fish and vegetarian option from our menu selection
  - Dessert – select from our menu selection
  - Tea and Coffee, after dinner chocolate mints
- Glass of wine & 2 top ups
- Crisp white chair covers, diamante band
- Table decorations for your guest tables comprising of a large silver candelabra, white linen, mirror & personalised menus
- Top table floral arrangement
- Fairy light backdrop behind the top table
- Mood lighting in a choice of colours
- Dedicated kids zone
- Cake stand & knife

### Evening Reception

- Tea & coffee, please select 3 items from our evening reception menu
- Late bar extension
- 2 classic bedrooms for the evening of your reception, couple to allocate as they choose
- Overnight accommodation for the wedding couple in a deluxe suite, chilled bubbly in the suite on the evening of your reception, Full Irish breakfast the following morning
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Complimentary parking for your wedding guests
- First anniversary Table d'hôte evening meal for 2 in the Grill Restaurant

# Perfect Pearl

**€60.00 per person**

## On Arrival

- Red carpet welcome, with arrival reception décor to include storm lanterns
- Chilled bubbly for the wedding couple
- Musical entertainment
- Tea or coffee, still or sparkling water with a choice of 3 items from our arrival reception menu
- Sparkling wine drinks reception with a selection of bottled beers, please choose two from the following: Heineken, Budweiser or Corona

## Main Meal

- 5 course menu
  - Starter – select from our menu selector
  - Soup – select from our menu selector
  - Main – select a meat, fish & a vegetarian option from our menu selector
  - Dessert – select from our menu selector
  - Tea and Coffee, after dinner chocolate mints
- Glass of wine & 2 top ups
- Glass of wine for your toast
- Crisp white chair covers, diamante band
- Table decorations for your guest tables comprising of a large silver candelabra, white linen, mirror and personalised menus
- Top table floral arrangement
- Fairy light backdrop behind the top table
- Mood lighting in a choice of colours
- Dedicated kids zone
- Cake stand & knife

## Evening reception

- Tea & coffee, please select 4 items from our evening reception menu
- Late bar extension
- 2 classic bedrooms for the evening of your reception, couple to allocate as they choose
- Overnight accommodation for the wedding couple in a deluxe suite, chilled bubbly in the suite on the evening of your reception, full Irish breakfast in the restaurant in the morning
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Complimentary parking for your wedding guests
- First anniversary table d'hôte evening meal, bottle of house wine for 2 in the Grill Restaurant

WEDDING PACKAGES





## Ultimate Gold

€70.00 per person

### On Arrival

- Red carpet welcome, with arrival reception décor to include storm lanterns
- Chilled bubbly for the wedding couple
- Musical entertainment
- Tea or coffee, still or sparkling water with a choice of 4 items from our arrival reception menu
- Sparkling wine drinks reception with a selection of bottled beers, please choose 2 from the following; Heineken, Budweiser or Corona

### Main Meal

- 6 course menu
  - Starter – select from our menu selector
  - Soup – select from our menu selector
  - Sorbet – select from our menu selector
  - Main – select a meat, fish & a vegetarian option from our menu selector
  - Dessert – select from our menu selector
  - Tea & Coffee, petit fours
- Glass of wine & 2 top ups
- Glass of Prosecco for your toast
- Crisp white chair covers, diamante band
- Table decorations for your guest tables comprising of large silver candelabra, white linen, mirror & personalised menus
- Top table floral arrangement
- Fairy light backdrop behind the top table
- Mood lighting in a choice of colours
- Dedicated kids zone with children's entertainer
- Cake stand & knife

### Evening reception

- Tea & coffee, please select 4 items from our evening reception menu
- Late bar extension
- The bride and 3 of her friends get a girly night in the lead up to her big day; enjoy an overnight accommodation in 2 classic twin rooms, a glass of bubbly & chocolate dipped strawberries, a platter of finger food, movie night, popcorn, 2 bottles of house wine, waiter service from lounge bar, full Irish breakfast the following morning
- 2 classic bedrooms for the evening of your reception, couple to allocate as they choose
- Overnight accommodation for the wedding couple in a deluxe suite, chilled bubbly in the suite on the evening of our reception, full Irish breakfast in the restaurant the following morning.
- Second overnight for the wedding couple in a deluxe suite, inclusive of full Irish breakfast
- On the day after your wedding reception, you & 20 of your guests can enjoy a selection of finger food in a reserved area of our lounge
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Complimentary parking for your wedding guests
- First anniversary overnight in a deluxe room with full Irish breakfast the following morning, also includes table d'hote evening meal, bottle of house wine for 2 in the Grill Restaurant, Clayton Hotel Silver Springs

# Arrival Reception Menu

Please choose your arrival reception items from the following options, as per the quantities on your package.

- Cookie Bar( salted caramel, Belgian chocolate chip, white chocolate & raspberry)
- Confit tomato & goats cheese tartlet
- Serrano ham with roasted red pepper & caper salsa
- Clonakilty pudding in puff pastry dusted with sesame sauce
- Chipolata sausage rolled in pancetta, spicy tomato ragout
- Goats cheese tartlet topped with red onion jam
- Mini fish cakes & basil tartare cream
- Cherry tomatoes & bollie cheese skewer with tarragon oil
- Sesame coated brie with sweet & sour relish
- Savoury vol au vents with potted shrimps & chive
- Tortilla wrap filled with chicken & tarragon aioli dusted with parmesan cheese

The following arrival reception items should you wish to choose incur a supplement of €2.00 per item

- Smoked salmon on brown bread with Greek olive tapenade
- Crab & mango flavoured crostini with dill aioli
- Smoked duck on thyme flute with orange marmalade
- Arabic lamb kebab with sweet chilli dip
- Morelli ice-cream cart





# Full Menu Selector

## Starter

- Thai spiced hake & seatrout fishcake with pepperonata, crunch fennel & sakura salad, lemon infusion
- Ardsallagh goats cheese on homemade thyme & dried onion loaf, pickled broad bean & cauliflower, beetroot dressing
- Free range Irish chicken & button mushroom ragout, white wine & tarragon scented veloute, warm puff pastry case
- Cajun roasted chicken fillet, toasted pine nut & slow roasted plum tomato, rocket salad, parmesan dressing and garlic flute
- Homemade chicken liver parfait, truffled green beans, fig chutney, caramelised plums, warm brioche
- Chorizo sausage roasted with rosemary & wild garlic, feta cheese, Italian olives, confit cherry tomatoes & Caesar dressing
- Beef tomato, buffalo mozzarella & basil salad with peppered rocket, toasted sunflower seeds, Parmesan dust & balsamic dressing

## The following starters should you wish to choose incur a supplement of €5.00

- Smoked salmon, spinach & crab roulade, with a sakura & red onion salad, salsa Verde
- Smoked duck on a bed of mixed leaves, citrus dressing
- Confit duck spring roll, Thai noodle salad, tomato, chilli & lime jam dressing
- Salmo & prawn parcel, butternut squash puree, watercress salad, honey & balsamic dressing

## Soup

- Cream of seasonal vegetable
- Cream of potato & leek, chive cream
- Cajun root vegetable, clotted cream & chive
- Forest mushroom & rosemary, rosemary oil
- Sweet potato & lemongrass, coconut milk infusion
- Carrot & ginger with coriander oil
- Roast plum tomato & thyme with basil crème fraiche
- Cream of parsnip infused with cumin cream
- SORBET
- Mango with vanilla poached raspberries
- Tropical with pineapple caviar
- Orange sorbet with crushed blueberries
- Champagne with mint granite
- Apple with toasted pistachio
- Cassis with a bloody Mary syrup

## Sorbet

- Mango with vanilla poached raspberries
- Tropical with pineapple caviar
- Orange sorbet with crushed blueberries
- Champagne with mint granite
- Apple with toasted pistachio
- Cassis with a bloody Mary syrup

## Mains

### Meat

- Traditional roast crown of turkey, on a bed of baked Limerick ham with a thyme & sage stuffing, creamed potato, cranberry scented jus
- Roast sirloin of Irish beef, on champ mash, pickled pearl onion jus lie
- Roast sirloin of Irish beef, with caramelised onion potato, Madeira & thyme demi glaze
- Thyme & rosemary roasted leg of lamb, with parsley & garlic mash, shallot & fine herbs scented jus
- Slow roasted shank of lamb, colcannon potato, rustic vegetables & Madeira scented stew

### The following mains should you wish to choose incur a supplement of €5.00

- Pan-fried fillet of Irish beef, with streaky bacon & leek pomme puree, oxtail scented demi glaze
- Prime individual fillet of beef wellington, caramelised onion potato, madeira & thyme demi glaze
- Duo of lamb, slow roast leg of lamb with herb crusted cutlet, thyme pomme puree, bordelaise jus
- Rack of lamb with herb crust, savoury mash, confit tomato, mint & honey jus
- Roast barberry duck, on a bed of colcannon, black cherry & marlboro sauce

### Fish

- Duo of salmon & hake, parsley & garlic mash, saffron, caper & shrimp ragout, lime extract
- Paupiettes of sole with prawn & crab mousse, creamed herb potato, lemon & tarragon velouté
- Roast Cajun & honey salmon, pea & chervil pomme puree, caper & raisin scented sauce

- Roast hake fillet wrapped in prosciutto, fennel & mussel ragout, rocket & lemon oil

### The following mains should you wish to choose incur a supplement of €6.00

- Tornado of monkfish with wild garlic potatoes, spicy puy lentil & bacon fricassee
- Pan-fried seabass fillets, pomme puree, saffron roasted fennel, prawn essence
- Seared brill with a crab & ginger croquette, asparagus spears, lemon & lime cream

### Vegetarian

- Roast vegetable quiche, tossed salad
- Wild mushroom & pea risotto, wilted rocket, asparagus spears
- Vegetable wellington, layers of sliced vegetables in puff pastry, enhanced with a tomato basil sauce
- Vegetable stir fry with lemon scented basmati rice

### Desserts

- Assiette of chef's desserts – please choose 3 from selection below;
  - Death by chocolate
  - Sicilian lemon tart
  - Apple slice
  - Cheesecake; strawberry, lemon or Baileys
  - Ice-cream in a tuile basket
- Sicilian lemon tart, with a sauce of sweet raspberries, cassis sorbet
- Petit choux buns, filled with vanilla cream, chocolate sauce & flaked almonds
- Salted caramel & chocolate brownie, served with vanilla bean ice-cream & Chantilly cream dusted with icing sugar





- Warm sticky toffee pudding with biscotti, caramel & peanut glaze
- Chocolate chip & Bailey's cheesecake, honeycomb ice-cream & caramel sauce
- Death by chocolate brownie, vanilla bean ice-cream in a tuile basket
- Mango, passion fruit, strawberry roulade, vanilla ice-cream
- Passion fruit torte with mango & strawberry dressing, mango sorbet
- Deep apple pie flavoured with cinnamon, sauce anglaise & vanilla ice-cream
- Warm chocolate chip bread & butter pudding, sauce anglaise, vanilla ice-cream

**The following desserts should you wish to choose incur a supplement of €2.00**

- Eton Mess, crushed meringue nest with clotted cream & fresh berries, orange tuile & fresh mint
- Warm apple tart tatin with vanilla scented ice-cream, anglaise sauce
- Cookie dough caramel pie, glazed with chocolate sauce, honeycomb ice-cream
- Wedding cakes will not be permitted to be served as an alternative to dessert

**Evening Reception Menu**

**Please choose your evening reception items from the following options, as per the quantities on your package.**

- Open sandwiches
- Crispy lemon sole fillets & pepperonta
- Selection of wraps
- Slow-roasted chicken skewers, glazed with satay sauce
- Serrano ham with figs and confit tomato
- Clonakilty black pudding & poached apple in a filo pastry
- Goats cheese on crostini with onion jam & pitted olives
- Homemade goujons, red pepper & wild garlic mayonnaise
- Chorizo sausage "bon bons" sweet apricot purée
- Cocktail sausage's in wholegrain mustard
- Crispy chicken wings with Louisiana hot sauce
- Fish goujons, fennel seed crumb, basil tartare sauce
- Chicken fricassee with button mushrooms, crisp vol au vent
- Spicy wedges, garlic mayonnaise
- Cajun breaded mushrooms, parsley & garlic aioli
- Thai vegetable spring roll with wasabi & crème-fraiche

**The following evening reception items should you wish to choose incur a supplement of €2.00 per item**

- Traditional fish & chips in cones
- Smoked salmon on brown bread with caper mayonnaise
- Tempura of prawns, lemongrass & chilli mayonnaise
- Hot bacon baps

**Some of our dishes contain allergens or additives, please ask a your wedding co-ordinator and they will assist you.**

## Wedding Package Wine List

- White - El Muro Tempranillo  
This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.
- Red - El Muro Macabeo  
Plenty of refreshing fruit flavours of vibrant peach and apple lifted by some lovely acidity on the finish.
- An extensive wine list is available please ask your wedding co-ordinator for more details

## Corkage

Should you decide to supply your own wine or champagne, a corkage charge will apply

- Wine corkage charge (per 75cl bottle) €8.00
- Champagne corkage charge (per 75cl bottle) €12.00

## Drinks Reception

- Tea or coffee, still & sparkling water included in all drinks receptions. But if you would like to add to your reception, you can choose from the following;
- Cosmopolitan - €5.00
- Mojito - €5.00
- Bucks fizz  
(Champagne & freshly squeezed orange juice) €9.00
- Red & White Wine Reception - €6.00
- Kir Royale reception  
(Champagne & Crème de Cassis) €9.00
- Bellini (champagne & peach cocktail) €9.00

## Civil Weddings, Civil Partnerships & Humanist Ceremonies

We are a recognised civil ceremony hotel and we can offer an intimate suite for civil ceremonies and partnerships. We will provide a complimentary ceremony suite, flooded with natural daylight and mood lighting.

- For further information please contact civil registration office, Adelaide Court, Adelaide Street, Cork 021 4275 126
- 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 contact [admin@humanism.ie](mailto:admin@humanism.ie) or phone 086 0887744.

## Children

We take great care of our younger guests ensuring that they are not forgotten about on your special day.

Special children's menu are available from €10.50 per child



# Next Day Options

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

## **Menu 1**

**€20.00 per person**

- 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

### **Dessert**

Salted caramel & chocolate brownie, vanilla bean ice-cream

## **Menu 2**

**€25.00 per person**

- Chargrilled beef burger with sautéed onions, house relish, floury bap
- Garlic & rosemary marinated lamb cutlets
- 6oz sirloin steak with sautéed onions, baked mushroom flat
- Grilled pork & leek sausage, red onion jam, in a sesame seed hot dog bun
- Tiger prawn skewer with chilli & lemon glaze

### **Dessert**

Salted caramel & chocolate brownie, vanilla bean ice-cream

## **Selection of 5 salads with both menus**

- Baked baby potato with garlic & thyme butter
- Coleslaw with fresh chives
- Rustic baby potatoes, bacon & spring onion salad with herb mayonnaise
- Penne pasta with roasted peppers, black olives, coriander leaves, sweet chilli dressing
- Mixed baby leaf salad with Parmesan & balsamic

*(Catering for a minimum number of 30 guests and groups up to 150 guests)*





## TERMS & CONDITIONS

- A minimum number of 100 guests are required to qualify for our Wedding Package
- All provisional bookings will be held for a maximum of 4 weeks, after which a deposit €1000 is required to secure your reservation. If confirmation is not received the date will be automatically released
- Payment of the first deposit indicates acceptance & understanding of all terms & conditions
- The hotel reserves the right to refund a deposit in circumstances when a booking is made through a third party or under false pretences
- Prospective clients must always meet with a member of the wedding team by appointment prior to acceptance of the first deposit
- Further instalments will be required in the lead up to your Wedding Day
- Deposits are not refundable or transferable in the event of cancellation under any circumstances
- Cancellation charges in addition to the forfeit of the deposit paid will be charged in full if the wedding is cancelled within 12 weeks of the date booked. Cancellation charges will include all items booked
- Full menu details are required one month prior to your Wedding Day
- Revised numbers of guests for full Wedding Reception & evening guests must be given to the hotel 1 month prior to the wedding date. Final numbers to be specified 72 hrs prior to the meal. This will be the minimum number of guests charged for
- Menu prices may vary subject to seasonal availability of certain products & government changes
- All entertainment must be approved by the Management of the Hotel & must finish by 1:30am. Entertainers must provide their own equipment & accept responsibility for same
- A bar extension can be provided permitting the service of alcohol until 1.30am
- A resident's bar is available
- Only the food & beverage supplied by the hotel may be consumed on the premises, with the exception of the wedding cake
- All accounts must be settled in full 3 working days in advance of the wedding
- Please note that all personal & company cheques will only be accepted if the hotel has five working days prior notice that they will be used.
- Any outstanding balance must be settled on the day of your wedding
- Increases in your numbers attending will be charged accordingly, space & extra staff permitting, with no obligation on the hotel
- All items left from your wedding day will be required to be collected the day after your reception.
- We can offer your guests a special overnight accommodation rate subject to availability
- All individual bookings are to be guaranteed by a deposit or credit card.
- All unnamed bedrooms will be released within 1 month of the wedding date
- The Bride & Groom will be liable for any bedrooms guaranteed or named by them
- Accommodation deposits are not refundable or transferable

# AGREEMENT OF TERMS & CONDITIONS

Should any clause in this contract be held to be inoperative or unlawful for whatever reason shall not render ineffectual the remainder of the agreement. The Laws of the Republic of Ireland shall govern this agreement.

By signing below, I accept the terms and conditions as outlined above.

Print name partner.....

Address .....

Signature .....

Date .....

Date of wedding reception .....

Print name partner.....

Address .....

Signature .....

Date .....

Date of wedding reception .....

Signed on behalf of Clayton Hotel Silver Springs .....

Position .....

Date .....





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