

WEDDING SPECIAL OFFER

Arrival Reception

- Red carpet welcome, with arrival reception décor to include storm lanterns
- Chilled bubbly for the wedding couple
- Drinks reception entertainment
- Tea or coffee, still and sparkling water with mini scones, strawberry preserve and clotted cream, Clonakilty black pudding and poached apple in filo pastry, mini fish cakes & basil tartare
- Sparkling wine drinks reception with our signature cocktail "Clayton Special" (midori, vodka, triple sec, orange juice and lemon juice) & a non alcoholic Shirley Temple reception (grenadine, ginger ale, splash of orange juice)

Main Meal

- 5 course menu
- 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 silver candelabra, white linen & personalised menus
- Top table floral arrangement
- Fairy light backdrop behind the top table
- Mood lighting in a choice of colours
- Cake stand & knife

Evening Reception

- Tea & coffee, open sandwiches, cocktail sausages, spicy wedges with garlic mayonnaise, homemade chicken goujons
- 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 a deluxe suite, chilled bubbly in the suite on the evening of your reception, full Irish breakfast in the restaurant the following morning
- 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 stay in a deluxe room with full Irish breakfast, also includes table d'hote evening meal, bottle of house wine for 2 in the Gallery Restaurant

SAMPLE WEDDING MENU

Wedding Menu

Cajun roasted chicken fillet, toasted pine nut & slow roasted plum tomato, rocket salad, parmesan dressing and garlic flute

OR

Thai spiced hake & sea trout fishcake with pepperonata, fennel & sakura salad, lemon infusion

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Cajun root vegetable soup, clotted cream & chive

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Roast sirloin of Irish beef, on champ mash, pickled pearl onion jus lie

OR

Duo of salmon & hake, parsley & garlic mash, saffron, caper & shrimp ragout, lime extract

OR

Wild mushroom & pea risotto, wilted rocket, asparagus spears

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White chocolate cheesecake, rich chocolate sauce

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Tea or coffee



This package is available for
2022 & 2023
*Minimum number of 150
guests required to avail of
this package