



Weddings

BY CLAYTON HOTEL
SILVER SPRINGS

A warm welcome to a unique venue

This is one of the most special times of your life and we look forward to sharing this moment with you.

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.

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 decades, we have the experience and the knowledge to ensure that you get hitched without a hitch, and in a beautiful venue with delicious food and great staff.





Clayton Hotel Silver Springs

One of the finest hotels in the city, our 4-star hotel, set in stylish terraced gardens, combines classical and traditional elegance with striking contemporary design.

Wedding capacity

We are hosts to wedding receptions ranging from 100 guests to 450 guests in our elegant ballroom.

Wedding banquet

Our head chef, takes pleasure in preparing a wedding banquet for you with a variety of delicious and memorable choices. Combine this with impeccable presentation and courteous service and you can expect a wedding banquet that delights you and your guests.

Civil ceremonies

Recognised for civil ceremonies, we can offer an intimate suite for civil ceremonies and partnerships.

Our promise to you

- We cater for one wedding a day
- Smooth handover from our wedding executive to our banqueting manager on your wedding day
- Dedicated wedding executive for one-to-one consultations in the lead-up to and on your wedding day

Pre- and post-wedding day celebrations

We cater for all numbers if you want to start the party early or continue to the next day.

Bridal suite and guest accommodation

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

All your needs...

Our experienced wedding executive is there to help you plan your wedding and will be delighted to discuss your requirements and show you our facilities. Her 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 Silver Springs is renowned for.




CLAYTON
HOTEL





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Treasured moments

Minimum numbers of 125 guests

Arrival reception

- Red carpet welcome, with arrival reception décor to include storm lanterns
- Chilled bubbly for the wedding couple
- Refreshing Pimm's or seasonal punch drinks reception for guests
- Select two canapés from Chef's Signature Arrival Reception Menu

Main meal

- Five-course menu featuring two starter options, a soup or sorbet option, a choice of two main course options and a dessert option from our menu selectors. Supplements apply on certain menu options
- Glass of house wine and two top-ups
- Crisp white chair covers, diamanté band
- A choice of table centrepieces, 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' play area
- Cake stand and knife
- Ambient background music throughout dinner
- Toastmaster to guide you into the ballroom
- Roving microphone for speeches
- Customised table plan
- Audio-visual equipment for a trip down memory lane
- Dedicated wedding executive for one-to-one meetings

Evening reception

- Late bar extension followed by a residents' bar for your guests
- Select two options from Chef's Signature Evening Reception Menu

Extra perks

- 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
- Special accommodation rate for 20 guests on the night of your wedding
- Two deluxe bedrooms for the evening of your reception; the couple to allocate to their guests as they choose
- Menu and wine tasting for the couple in the lead-up to your wedding reception
- Complimentary parking for all wedding guests
- First anniversary, three-course evening meal for two in the Gallery Restaurant

€68 per guest for 2025

€72 per guest for 2026

Beautiful moments

Minimum numbers of 100 guests

Arrival reception

- Red carpet welcome, with arrival reception décor to include storm lanterns
- Chilled bubbly for the wedding couple
- Chocolate-dipped strawberries
- Tea and coffee, still and sparkling water. Select three canapés from Chef's Signature Arrival Reception Menu
- Prosecco reception for your guests and a gin cocktail station

Main meal

- Five-course menu featuring two starter options, a soup or sorbet option, a choice of two main course options and a dessert option from our menu selectors. Supplements apply on certain menu options.
- Glass of house wine and two top-ups
- Crisp white chair covers, diamanté band
- A choice of table centrepieces, 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' play area
- Cake stand and knife
- Glass of Prosecco for your toast
- Ambient background music throughout dinner
- Toastmaster to guide you into the ballroom
- Roving microphone for speeches
- Customised table plan
- Audio-visual equipment for a trip down memory lane
- Dedicated wedding executive for one-to-one meetings

Evening reception

- Tea and coffee. Select three options from Chef's Signature Evening Reception Menu
- Late bar extension followed by a residents' bar for your guests

Extra perks

- 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
- Special accommodation rate for 20 of your guests on the night of your wedding
- Two deluxe bedrooms for the evening of your reception; couple to allocate to their guests as they choose
- Menu and wine tasting for the couple in the lead-up to your wedding reception
- Complimentary parking for all wedding guests
- First anniversary, three-course evening meal for two with a bottle of house wine in the Gallery Restaurant
- Complimentary finger food for 20 guests for a day two celebration in our Gallery Restaurant

€78 per guest for 2025

€80 per guest for 2026

Unforgettable moments

Minimum numbers of 125 guests

Arrival reception

- Red carpet welcome, with arrival reception décor to include storm lanterns
- Chilled bubbly for the wedding couple
- Chocolate-dipped strawberries
- Tea and coffee, still and sparkling water. Select four canapés from Chef's Signature Arrival Reception Menu
- Prosecco drinks reception, with a selection of either a gin cocktail station or a selection of bottled beers. Please choose two from the following: Heineken, Budweiser, Corona or Coors
- Kids' entertainer
- Musical entertainment

Main meal

- Five-course menu featuring two starter options, a soup or sorbet option, a choice of two main course options and a dessert option from our menu selectors.
- Glass of house wine and two top-ups
- Crisp white chair covers, diamanté band
- A choice of table centrepieces, 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' play area
- Cake stand and knife
- Glass of Prosecco for your toast
- Ambient background music throughout dinner
- Toastmaster to guide you into the ballroom
- Roving microphone for speeches
- Customised table plan
- Audio-visual equipment for a trip down memory lane
- Dedicated wedding executive for one-to-one meetings
- Fully stocked candy table for your guests to enjoy

Evening reception

- Tea and coffee. Select four options from Chef's Signature Evening Reception Menu
- Late bar extension followed by a residents' bar for your guests

Extra perks

- 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
- Two deluxe bedrooms for the evening of the reception; couple to allocate to their guests as they choose
- Menu and wine tasting for the couple in the lead-up to the wedding reception
- Complimentary parking for all wedding guests
- First anniversary, overnight stay in a deluxe room with full Irish breakfast, three-course evening meal with a bottle of house wine for two in the Gallery Restaurant
- Complimentary finger food for 30 guests for a day two celebration in our Gallery Restaurant
- Tayto sandwich packs for your guests in the residents' bar
- Special accommodation rate for 20 guests on the night of your wedding

€83 per guest for 2025

€85 per guest for 2026



Menu selector

Starters

Cold starters

- Taste of West Cork seafood plate, smoked salmon, lemon infused prawns and crab claw with lemon dill crème fraiche, pickled beetroot, cress and house made soda bread **(€5.00pp supplement)**
- 'A Cork Tradition' – chilled spiced beef served wafer thin with shaved Hegarty's cheddar, watercress and honey mustard dressing **(€1.00pp supplement)**
- Smoked salmon, with infused prawns, horseradish cream, lime vinaigrette, marinated beetroot and rocket **(€3.00pp supplement)**
- Skeaghanore duck confit croquette, smoked duck cherry gel, tarragon mayonnaise
- Lemon-infused quinoa, roasted sweet potato and tender organic leaf salad
- Silver Springs house Caesar salad with a creamy Italian dressing, topped with Parmesan shavings **(V)**
- Caprese salad served with tomato, mozzarella and pesto

Hot starters

- Goat's cheese and red onion marmalade tartlet, rocket salad and basil pesto
- Warm Cajun chicken salad with blistered sun-dried tomatoes, candied walnuts and a chive aioli
- Silver Springs golden crumbed potato lemon and coriander fishcake, with pickled cucumber salad and tartar sauce

- A symphony of organic Irish chicken and smoked bacon in a cream sauce served in a golden pastry case, leamlara micro herbs and herb oil
- A symphony of organic Irish chicken and mushroom bound in a cream sauce served in golden pastry case, Leamlara micro herbs and herb oil
- Portobello stuffed mushrooms with ricotta, lemon and chilli, served with mixed salad leaves and balsamic dressing **(V)**

Soup

- Cream of vegetable soup
- Potato and leek soup
- Butternut squash soup with roasted pumpkin seeds **(V)**
- Homemade cream of carrot and coriander soup **(V)**
- Gazpacho
- Apple, parsnip and celery soup

Sorbet

- Champagne
- Mixed berry
- Lemon
- Tropical

Mains

All main courses served with a bouquet of vegetables and creamy champ potatoes.

Red meat

- Black pepper-crusted sirloin of Irish beef with a glazed vegetable bouquet, red wine jus and creamy champ potato
- 8oz fillet steak with grilled asparagus, pan-fried wild mushrooms, a whiskey peppercorn sauce and creamy champ potato **(€10.00pp supplement)**
- Slow-roasted belly of pork, creamy mash with apple cider jus and apple compote
- Slow-roasted leg of Irish lamb, savoury herb stuffing with a minted lamb jus **(€2.00pp supplement)**
- 10oz striploin steak with grilled asparagus, pan-fried wild mushrooms, a whiskey peppercorn sauce and creamy champ potato **(€8.00pp supplement)**

Poultry

- Roasted crown of turkey and baked honey-glazed ham in a red wine jus served with creamy champ potato
- Oven-baked supreme of free-range chicken on a bed of mashed potato in a whiskey and wild mushroom sauce **(C)**
- Pan-roasted honey and orange-glazed duck breast **served medium**), orange and rosemary jus, bouquet of vegetables **(€6.00pp supplement)**

Fish and seafood

- Parmesan cheese-crusting hake in a white wine cream sauce served with creamy champ potato
- Duo of salmon and hake, topped with an Atlantic prawn and lime white sauce served with a creamy champ potato **(€3.00pp supplement)**
- Oven-baked sea bass fillet, served with a classic prawn and lobster bisque, wilted spinach and creamy champ potato
- Baked monkfish fillet in prosciutto saffron mash, chive caper fish velouté, buttered samphire **(€3.00pp supplement)**
- Baked fillet of Irish salmon on a bed of lemon mash served with a white wine dill sauce **(C)**

Vegetarian

- Wild mushroom risotto served with Parmesan cheese
- Spinach and ricotta cheese ravioli in a creamy tomato and basil sauce
- Thai red curry with root vegetables served with naan bread and rice
- Roasted bell peppers stuffed with ratatouille and glazed mozzarella cheese **(V) (C)**

Dessert

Duo or trio of dessert

- Cheesecake, choose from Irish cream, lemon or strawberry
- Chocolate brownie
- Mini lemon tart/crumble
- Apple slice
- Salted caramel roulade
- Cream-filled chocolate-coated homemade profiteroles

Alternative single desserts

- Cheesecake, choose from Irish cream, lemon, strawberry or Ferrero Rocher
- Banoffee pie with caramel, fresh banana, cream and chocolate shavings
- Pear and almond tart, custard and vanilla bean ice cream
- Lemon tart with a mixed berry sorbet
- Chocolate marquise

Post-dinner options

- Selection of petit fours
- Cheese platter, includes a selection of Irish and continental cheeses accompanied by water biscuits and grapes **(V) (based on 8 guests) (€65 per table)**
Coeliac friendly options available

Chef's signature arrival reception

- Black pudding roulade
- Smoked salmon mousse
- Mini bruschetta canape
- Spicy chicken tartlet
- Mini vegetable quiches
- Goat's cheese, fig chutney on brown soda bread
- Macroom baby mozzarella and cherry tomato cup with basil **(V)**
- Chicken bites
- West Cork wild mushroom and pesto tartlet **(V)**
- Chickpea falafel with a garlic mayonnaise **(V)**
- Gubbeen cheese, pineapple and smoked paprika brochette

Chef's signature evening reception

- Spicy potato wedges
- Chicken goujons
- Mini beef sliders
- Selection of quiches
- Mini fish and chips
- Tempura prawns
- Warm chicken ciabatta rolls
- Spicy chicken wings
- American style hot dog stand **(€7.00pp supplement)**
- Barbecue ribs
- Vegetarian samosas
- Pizza – 12" pizza with four toppings **(based on six people)**

Children

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

For children under 12 there is a dedicated children's menu available

Young guest menu

Cream of seasonal vegetable soup



Homemade chicken goujons with creamed potatoes and vegetables

or

Gourmet pork and leek sausages with creamed potatoes and vegetables, pan roast gravy

or

Half portion from adult menu also available



Warm chocolate brownie with vanilla bean ice cream

or

Selection of ice cream in a chocolate-coated wafer basket

€15 per child





Corkage

We have an extensive wine list available, in addition to the wine that is included in your wedding package. Should you decide to supply additional wines, champagne or bottled beer, a corkage charge will apply.

Wine corkage charge

(per 75cl bottle)

€9 per bottle

Champagne corkage charge

(per 75cl bottle)

€12 per bottle

Bottled beer corkage charge

(per 330ml bottle)

€3 per bottle*

*Maximum of 100 bottles

Civil weddings, civil partnerships and 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, red carpet, microphone for the celebrant, crisp white chair covers with diamanté band and altar arrangement.





Testimonials

Samantha and Michael

From our first look at the hotel at one of their wedding showcases, we fell in love. The hotel was amazing. We booked our wedding in January 2020 and from then up until the day of our wedding, every email I had sent was replied to very fast. Mariska and Meghan were a pleasure to deal with. Drinks and food flowed throughout the day and everything was so tasty. I'd highly recommend Clayton Hotel Silver Springs for a wedding. The hotel is spotless and the rooms are so big and comfy. We had such an amazing weekend thanks to Meghan and Mariska.

Debbie and Dennis

Thank you for everything Taylor. We had an absolute ball, we really did. You looked after us so so well and we will be forever grateful.

People have honestly been raving about the day which is amazing to hear after putting all your ideas together and the work, but also the food and the venue have been mentioned too!

I can never thank you enough Taylor, you've been a diamond.

Paul and Margaret

Had a great day, thank you for everything. The food was beautiful, everyone loved it. The staff were beautiful and yourself was brilliant Taylor, from the layout of the table to the service it felt like you just could not do enough for us.

Thank you again for making our small family wedding party feel so much bigger.

You are definitely an asset to the hotel and made us feel so relaxed.

Thank you so much again, it has been a pleasure meeting and dealing with you and all the best in your future.



Pre- and post-wedding day celebrations

Whether you're looking to host a rehearsal dinner or continue the celebrations, our team will be on hand to cater for you.

BBQ menu 1

Chargrilled beef burger,
with smoked bacon,
Dubliner cheddar, house
relish, floury bap

Grilled pork and leek
sausage, red onion jam,
in a brioche hot dog roll

Cajun roasted chicken with
ginger and chilli marinade

Honey and Cajun chicken legs



Salads

Baked potato with garlic
and thyme butter

Coleslaw with fresh chives

Rustic baby potatoes, bacon
and spring onion salad
with herb mayonnaise

Penne pasta with
roasted peppers, black
olives, coriander leaves,
sweet chilli dressing

Mixed baby leaf salad with
Parmesan and balsamic



€25 per guest

BBQ menu 2

Chargrilled beef burger,
with sautéed onion,
house relish, floury bap

Lemon and thyme
garlic butter chicken

BBQ pork chop

Grilled pork and leek
sausage, red onion jam, in a
sesame seed hot dog bun

Tiger prawns with a chilli
and lemon glaze



Salads

Baked potato with garlic
and thyme butter

Coleslaw with fresh chives

Rustic baby potatoes, bacon
and spring onion salad
with herb mayonnaise

Penne pasta with
roasted peppers, black
olives, coriander leaves,
sweet chilli dressing

Mixed baby leaf salad with
Parmesan and balsamic



€30 per guest

Finger food selector

Menu A



Selection of gourmet
sandwiches on bloomer
bread and wraps

Southern fried
chicken goujons

Herb-crusted fish goujons
with lemon aioli

Pork, leek and apple gourmet
sausage, cooked in a
caramelised onion butter

Baked potato wedges

Served with tea and coffee



€20 per guest

Menu B



Selection of gourmet
sandwiches on rustic
baguettes and sourdough

Mini Angus beef sliders with
Swiss cheese and onion relish

Ardsallagh goat's
cheese bruschetta

Southern fried
chicken goujons

Black pudding bon bon
with a burnt apple puree

Cajun chicken skewers

Baked potato wedges

Served with tea and coffee



€23 per guest

Rehearsal dinner menu



2-course dinner menu from €35 per guest

3-course dinner menu from €43 per guest



Terms and conditions

- Minimum numbers are required to qualify for our wedding packages. If your numbers decrease below this agreed number, the hotel reserves the right to amend the price of your package
- All provisional bookings will be held for a maximum of 10 working days, after which a deposit of €1,000 is required to secure your reservation. If confirmation is not received, the date will be automatically released
- Payment of the first deposit indicates acceptance and understanding of all terms and conditions
- The hotel reserves the right to refund a deposit in circumstances when a booking is made through a third party or under false pretence
- Prospective couples must always meet with the wedding executive by appointment prior to acceptance of the first deposit
- The payment plan is in place as follows: nine months from the wedding 25% of balance paid off, six months from the wedding 50% of balance paid off, three months from wedding 70% of balance paid off, two weeks from wedding 90% of balance paid off and final balance to be paid 72 hours prior to your wedding date along with final numbers
- 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 two months prior to your wedding day
- Revised numbers of guests for full wedding reception and evening guests must be given to the hotel six weeks prior to the wedding date. Final numbers to be specified 72 hours prior to the wedding day. This will be the minimum number of guests charged for
- We request you book an appointment to discuss final details four weeks in advance of your wedding. This process takes approximately one hour
- If your wedding reception sit-down meal time is delayed by more than 60 minutes from the agreed service time, the hotel reserves the right to charge an additional fee, as team members are rostered based on the times given for each event
- Menu items may vary subject to seasonal availability of certain products
- All entertainment must be approved by the management of the hotel and must finish 30 minutes before the bar closes
- We can apply for a bar extension for you allowing the bars to serve alcohol as follows: (1) Monday to Thursday until 1.30am (2) Friday and Saturday until 2.30am
- A residents' bar is available in the main hotel
- Only food and beverage supplied by the hotel may be consumed on the premises, with the exception of the wedding cake
- Please note that all personal cheques will only be accepted if the hotel has five working days' prior notice that they will be used
- Increases to your guest numbers attending your wedding reception will be charged accordingly, space and extra staff permitting, with no obligation on the hotel
- All items must be collected 24 hours after the wedding reception. The hotel does not take any responsibility for items lost, misplaced or damaged after this time and will not accept responsibility for gifts left by the couple
- Wedding items are to be delivered to the hotel during office hours (Monday to Friday 9.00-5.00) the week of the wedding. All items are to be clearly labelled and dated
- All unnamed bedrooms will be released within one month of the wedding date
- The couple will be liable for any bedrooms guaranteed or named by them
- Accommodation deposits are not refundable or transferable
- Table plans will be accepted no later than two days in advance and must be presented via email
- Change of date must be confirmed in writing. 12 months prior to the initial date booked, deposits will be transferred to the new date. Date changes within 12 months of the initial booking are considered a cancellation
- The hotel and its employees have the right to take photographs and/or video footage of couples and their property and to use these photographs on its social media platforms. Images may be cropped, altered or modified
- Please note that rates of taxes are subject to change and as a result, rates quoted in this agreement are 13.5% and will be amended in line with any changes in applicable tax

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 co-ordinator 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 and music estimates; book services if possible
- Pick a honeymoon destination – don't forget to book the time off 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 them 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 makeup with your hairdresser/makeup artist
- Buy a guest book
- Select wedding party gifts
- Final gown fitting





Weddings

BY CLAYTON HOTELS

Part of the
Dalata Hotel Group