



Weddings

BY CLAYTON HOTEL
LIMERICK

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.

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 welcomes 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

Set on the banks of the majestic River Shannon in Limerick’s city centre is the distinctive 17-storey Clayton Hotel Limerick.

A warm welcome awaits as you arrive at our urban, yet tranquil, wedding venue. Your loved ones can mingle while enjoying a drinks reception with the most picturesque backdrop, before making their way to one of two locations for the main event. With a commitment to service excellence and superb cuisine, Clayton Hotel Limerick is your ideal wedding venue and can cater for up to 150 guests.

Your journey starts here

With years of experience and genuine passion for hosting weddings, our Wedding and 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 80 guests in the contemporary surrounds of our Waterfront Restaurant
- Large weddings ranging from 80 to 150 guests in our elegant Pegasus Suite
- Please note, numbers may vary and are subject to change

Ceremonies

Our venue is recognised for civil ceremonies, so we can offer the perfect setting for humanist, spiritual or civil ceremonies and partnerships.

Pre and post-wedding events

Extend your celebrations before or after you say ‘I do’. We have a fantastic range of menus and options for barbecues and buffets.

Bridal suite and guest accommodation

The theme of luxury also extends to our bedroom accommodation. We offer you a complimentary suite 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 is here to help you plan your wedding and will be delighted to discuss your requirements and show you our facilities.

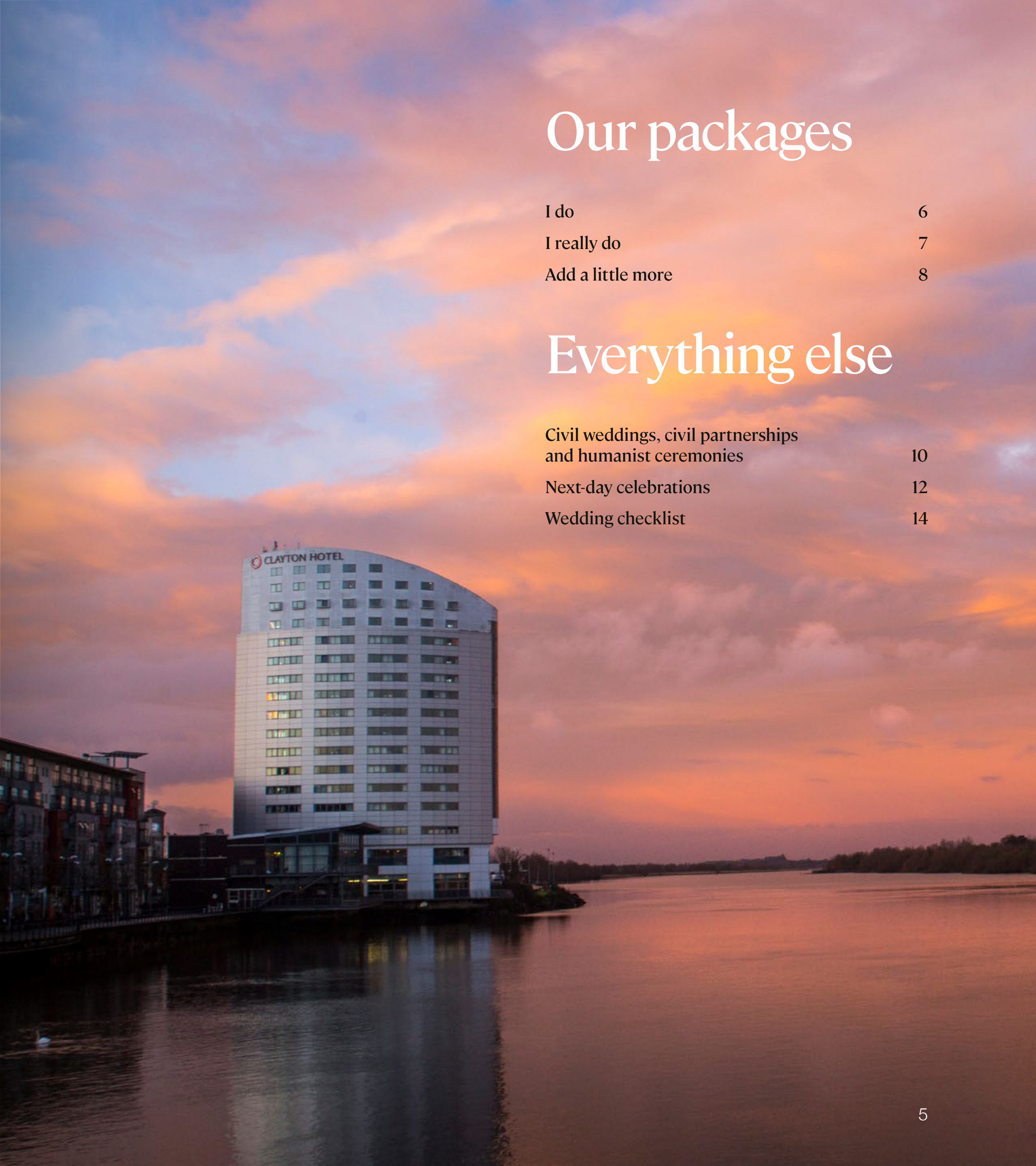
Their guidance and expertise will ensure that you enjoy your special day every step of the way, with your arrangements carried out with the individual attention and personal service that Clayton Hotel Limerick is renowned for.

Our packages

I do	6
I really do	7
Add a little more	8

Everything else

Civil weddings, civil partnerships and humanist ceremonies	10
Next-day celebrations	12
Wedding checklist	14



I do

Arrival reception

- A red-carpet welcome with ambient background music
- Chilled bubbly for the bridal party
- Prosecco, tea, coffee, cookies and mini scones on arrival for all guests

Main meal

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

Evening buffet

- Tea, coffee, cocktail sausages, chicken goujons and potato wedges
- Late bar extension

Extra perks

- Overnight accommodation for the wedding couple in a deluxe suite with spectacular views
- Champagne breakfast in bed for the wedding couple the next morning
- Menu and wine tasting for the couple in the lead-up to your wedding reception
- Special wedding rates for 15 bedrooms for guests on the night of the wedding
- First anniversary overnight stay with breakfast at the Clayton Hotel Limerick

Sample wedding menu

Chicken and wild mushroom bouchée with a Chablis and herb cream



Seared fillet of salmon, potato fondant, pear purée, saffron and mussel cream

or

Stuffed chicken supreme, wrapped in smoked bacon, spring onion pommes purée, smoked bacon and silverskin onion cream

All main courses are served with vegetables



Assiette of desserts



Tea and coffee



€69 per guest

All dietary requirements are catered for. If you have any concerns regarding allergens or menu preparation, please discuss with your Wedding Coordinator. Prices subject to change.

I really do

Arrival reception

- A red-carpet welcome with ambient background music
- Chilled bubbly for the bridal party
- Prosecco, tea, coffee, cookies and mini scones and two canapés on arrival for all guests

Main meal

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

All dietary requirements are catered for. If you have any concerns regarding allergens or menu preparation, please discuss with your Wedding Coordinator. Prices subject to change.

Evening buffet

- Tea, coffee, smoked pigs in blankets, chicken goujons, breaded brie bites, beef sliders, chicken satay skewers
- Late bar extension

Extra perks

- Overnight accommodation for the wedding couple in a deluxe suite with spectacular views
- Champagne breakfast in bed for the wedding couple the next morning
- Menu and wine tasting for the couple in the lead-up to your wedding reception
- Special wedding rates for 15 bedrooms for guests in the night of the wedding
- First anniversary overnight stay with breakfast at the Clayton Hotel Limerick

Sample wedding menu

Cajun chicken Caesar salad with bacon lardons, herb croutons, aged Parmesan cheese, baby gem lettuce and house dressing

or

Smoked salmon and prawn, lime and coriander with dressed leaves



Fruit sorbet



Baked fillet of hake, spiced cauliflower purée, buttered spinach, sauce vierge

or

Braised feather blade of Irish beef, tenderstem broccoli, rosemary red wine jus

All main courses are served with vegetables



Baked lemon tart, spiced roast pear purée



Tea and coffee



€85 per guest

Menu selector

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

Starter

- Warm goat's 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 of smoked salmon, prawn Marie 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, chili and lime mayo, mango salsa

Soup

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

Mains

- All main courses are served with vegetables
- Roast fillet of Irish Hereford beef, celeriac purée, fondant potato, foie gras and herb crush, bourguignon jus (supplement applies)
- Rack of Irish lamb, mustard and herb crust, champ potato, carrot mousseline, honey roast parsnip, mint and red onion salsa (supplement applies)
- Roast sirloin of Irish beef, butternut squash herb mash, Yorkshire pudding, red wine jus
- Braised shank of lamb, herb mash, honey roast parsnip, rosemary or roast vegetable jus
- Slow roast belly of pork, turnip fondant, black pudding, red wine jus, apple and thyme
- Stuffed chicken supreme, wrapped in smoked bacon, spring onion pommes purée, smoked bacon and silverskin onion cream
- Roast crown of turkey and honey-glazed ham, sage and onion stuffing, roast jus
- Crispy fillet of sea bass, buttered asparagus, chive mash, pistachio cream
- Seared fillet of salmon, potato fondant, pea purée, saffron and mussel cream
- Baked fillet of hake, spiced cauliflower purée, buttered spinach, sauce vierge
- Baked fillet of cod, potato fondant, buttered samphire, chive and lemon beurre blanc
- 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

Add a little more

Arrival reception

Elevate your drinks reception with a selection of signature cocktails, crafted to add a splash of fun and flavour to your celebration.

- Aperol spritz – Aperol, prosecco, soda water, slice of orange
- Elderflower gin and tonic – Dingle gin and elderflower tonic
- Whiskey sour – Roe & Co whiskey, fresh lemon juice, simple syrup, egg white

Virgin cocktails (non-alcoholic):

- Mango and strawberry daiquiri – mango and strawberry purée with lime juice, sparkling water, orange juice and an ice blend
- Virgin raspberry Collins – raspberry purée, fresh lemon juice, simple syrup and a dash of lemonade

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 goat's cheese tartlets
- Thai-style fish cakes, citrus mayonnaise
- Marinated chicken skewers, chilli and mint yogurt
- Vegetable spring rolls

Cold canapés

- Irish brie, crackers and red onion jam
- Smoked salmon on homemade brown bread and horseradish mayonnaise

Sweet canapés

- Chocolate-dipped strawberries
- Mini scones
- Truffles

Evening buffet menu

Should you wish to add additional items to your evening reception please choose from the menu below:

- Fish goujons with hand-cut chips
- Bacon, sausage and pudding blaas
- Beef burger and hot dog served with salads and floury bap

All dietary requirements are catered for. If you have any concerns regarding allergens or menu preparation, please discuss with your Wedding Coordinator. Pricing available on request.

Civil weddings, civil partnerships and humanist ceremonies

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

For further information please
contact civil registration office:

St Camillus Hospital, Shelbourne Road, Limerick

T +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 the following barbecue or buffet options:

BBQ menu (weather permitting)

Numbers over 80
(numbers subject to change)

Complimentary Clayton
summer cocktail reception

Private hire of the
Pegasus Suite

Heated balcony
overlooking the city

Private bar and bar extension

MAINS

Flame-grilled Angus
beef burger, onion relish
and floured bap

Chargrilled cayenne and
smoked paprika chicken

Grilled gourmet sausage
with fried onion, relish
and crusty breads

SIDES

Selection of mixed leaf salads

Roasted Mediterranean
vegetable pasta salad topped
with Parmesan garlic oil

Shredded white cabbage
and pickled carrot salad

Thai-infused curried rice

Cajun-spiced
homemade wedges

Selection of crusty breads

Selection of dips, homemade
sriracha sauce, BBQ sauce
and spiced chilli sauce

Buffet menu

Choose two options:



Mediterranean-style
chicken with marinated
vegetables served with a
lemon-scented couscous

Beef stroganoff with beef fillet,
smoked paprika, flambéed
in brandy, finished with
gherkin and soured cream,
served with fragrant rice

Chicken à la king, with roasted
peppers, chicken and creamy
velouté, saffron-infused rice

Fricassee of Atlantic seafood,
including a selection of
shellfish bound in a creamy
sauce, finished with fresh
herbs and lemon, served
with baby potatoes.
(supplement applies)

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 cassoulet served with
vegetables and fondant potato

Traditional Sicilian pasta bake
with juicy meatballs, finished
with Parmesan cheese and
herbs in a real tomato sauce

Sides selector menu

Choose three options:



Classic coleslaw

Carrot, spring onion and
raisin salad, with olive oil
and honey dressing

Classic potato salad

Sicilian penne salad

Cucumber and plum 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 selector menu

Black Forest Eton mess

Sicilian lemon cheesecake,
duo of fruit coulis

Warm chocolate fondant,
butterscotch sauce,
vanilla ice cream



prices available on request

All dietary requirements are catered for. If you have any concerns regarding allergens or menu preparation, please discuss with your Wedding Coordinator.

Wedding checklist

Getting started

- Tell relatives and friends you're engaged ☐
- Open a wedding bank account ☐
- Select bridal party ☐
- Compose a guest list ☐

12-6 months before the big day

- Visit the celebrant 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 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 celebrant and discuss the service ☐
- 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 Coordinator about special rates for your guests ☐
- Go over details of reception with Wedding Coordinator ☐

2 months before the big day

- Inform celebrant 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