



Arrive in Style Let our hotel be the backdrop to a perfect day . . .

Our wedding package includes

Red Carpet Welcome On Arrival

Champagne Reception For The Bride & Groom & Bridal Party

Punch Reception On Arrival For Your Guests With Our Compliments,

Our Executive Chef Will Also Serve A Tantalizing Selection Of Canapés

A Warm Welcome For Your Guests With Tea, Coffee And Biscuits With Our Compliments

To Complete The Experience Our House Pianist Will Play For Your Guest's Pleasure In The Comfort Of The Luxurious Lobby

Wedding Banquet In Our Fashionable And Spacious Ballroom

Floor To Ceiling Windows Flooding The Ballroom With Natural Daylight

Colour Co-Ordinated Ceiling Lighting To Enhance The Atmosphere

Fresh Floral Table Arrangements

Crisp White Table Linen & Napkins

Personalised Menus And Seating Plan

Special Wedding Wine List

Complimentary Cake Stand And Knife

Our Luxury Presidential Suite For Bride And Groom On The Night Of The Wedding

Champagne Room Service Breakfast For Bride & Groom

Ample Complimentary Car Parking With Easy Access For Guests

Special Accommodation Rates For Wedding Guests

Our Professional Team Will Help With All Of Your Queries Even Down To The Smallest Details.

Complimentary Wedding Tasting Menu In The Weeks Prior To The Wedding For The Bride & Groom

Midweek Package Extras Monday to Thursday excluding Charismas Week

Complimentary Accommodation for the parents of the Bride & Groom on the night of the wedding

Complimentary Chair Covers and Bows

Complimentary Use Of The Hotels Leisure Centre For 6 Months

10% Wedding Menu Discount



Drinks Reception.....

On arrival your guests will be served complimentary tea & coffee and biscuits and a punch reception with canapés

You may in addition wish to offer any of the following:

House Red & White Wine	From	€21.00 Per Bottle
Champagnes	From	€70.00 Per Bottle
Sparkling Wine	From	€32.00 Per Bottle
Mulled Wine Or Hot Punch	From	€ 5.00 Per Person
Summer Fruits & White Wine Punch	From	€ 5.00 Per Person
Pimm's Reception	From	€ 6.00 Per Person
Hot Whiskey Or Brandy	From	€ 5.00 Per Person
Baileys Liqueur	From	€4.50 Per Person
Jugs Fruit Juice	From	€ 8.00 Per Jug
Platter Of Canapés (To Serve 20 Guests)	From	€15.00 Per Platter

2010 Banqueting Menu Selector.....

*Please select one starter, one soup and one dessert to add to your chosen main course option to complete your full menu.
Additional choice of main course available with a supplement charge per person.*

Starter Selection

Cajun Spiced Chicken Salad, Served On Seasonal Salad Leaves, Yoghurt & Cucumber Dressing

Tian Of Fresh Water Shrimps, With Chilli, Cucumber And Crème Fraiche On A Bed Of Mixed Leaves Salad

Vine Ripe Tomatoes And Buffalo Mozzarella With Fresh Basil Pesto

Iced Honeydew Melon With Seasonal Fruits & Mint Syrup

Smoked Salmon Tartar With Vodka Crème Fraiche
 Creamy Chicken And Mushroom Vol Au Vents
 Classical Caesar Salad, With Garlic Croutons, Bacon And Parmesan Shavings
 Assiette Of Fine Clayton Starters,
 (Fresh Water Shrimps In Marie Rose Sauce, Smoked Salmon, Honeydew Melon And Prosciutto Ham) Supplement €3.50pp

Soup Selection

Cream Of Vegetable Soup
 Cream Of Celeriac & Apple Soup
 Cream Of Wild Mushroom Soup
 Cream Of Broccoli And Cashel Blue Cheese Soup
 Butternut Squash Soup, Infused With Lemon Grass
 Cream Of Leek & Potato Soup
 Roast Red Pepper And Plum Tomato Soup
 Galway Bay Seafood Chowder Supplement €2.50pp



Sorbet Course Selection

Supplement €2.50per Person

Lemon Sorbet With Raspberry Coulis
 Champagne Sorbet With Fresh Strawberry
 Orange Sorbet With Thyme Syrup

Main Course Selection

Supreme Of Chicken Filled With Goats Cheese, Black Olive Jus	Price €35.00	Per Person
Traditional Roast Turkey & Honey Roast Ham Savoury Stuffing, Thyme Jus & Cranberry Sauce	Price €37.00	Per Person
Roast Leg Of Connemara Lamb With Roasted Garlic Jus	Price €39.00	Per Person
Roast Sirloin Of Beef With A Red Wine Jus & Horseradish Cream	Price €40.00	Per Person
Honey Roast Half Duckling With Orange And Sesame Seed Jus	Price €48.00	Per Person
Roast Herb Crusted Rack Of Lamb With Peppered Green Beans	Price €50.00	Per Person
Medallions Of Aged Fillet Of Beef With Wild Mushroom Sauce	Price €53.00	Per Person

Options Available for a Choice of Main course

Baked Salmon Dorne On A Bed Of Ratatouille, Basil Beurre Blanc	Choice Supplement €4 Per Person
Baked Cod Fillet With Almond And Herb Crust, Tarragon Cream	Choice Supplement €4 Per Person
Paupiette Of Lemon Sole With Chive Beurre Blanc	Choice Supplement €4 Per Person
Pan Fried Fillet Of Sea Bass With A Dill Butter Sauce	Choice Supplement €6 Per Person
Poached Atlantic Salmon Filled With Fresh Water Prawn Mousse	Choice Supplement €5 Per Person

Vegetarian Options Available

Wild Mushroom Risotto, Dressed With Parmesan Shavings

Penne Provençal, In Rich Tomato And Garlic Sauce With Mediterranean Vegetable Ratatouille

Vegetables Gently Simmered In Thai Green Curry Sauce, Served With Basmati Rice

All The Above Served With A Melange Of Fresh Market Vegetables & Roast Potato with a Second Choice of Boiled or Creamed Potatoes



Dessert Course Selection

Clayton Assiette Of Mini Desserts (Vanilla Profiterole, Mini Cheesecake, Mini Banoffe Tartlet, Vanilla Ice Cream)

Baileys Cheesecake With Passion Fruit Coulis And Strawberry Ice Cream

Baked Lemon & Lime Cheese Cake With Vanilla Ice Cream

Apple And Toffee Tartlet, Vanilla Ice Cream

Creamy Profiteroles With Vanilla Ice Cream & Chocolate Sauce

Peach And Almond Frangipane Tart With Strawberry Ice Cream

Chocolate Fudge Truffle Gateau Vanilla Ice Cream

Farmhouse Cheese Plate

Supplement €10.00 Per Table

Freshly Brewed Tea Or Coffee

After Dinner Mints

All Menus Are Priced Based On The Current Market And Are Subject To Change If Prices Fluctuate

Evening Reception -Finger Buffet Menus

Menu A

Selection of Sandwiches, Cocktail Sausages & Freshly Brewed Tea or Coffee

€6.50 per person

Menu B

Selection of Sandwiches, Cocktail Sausages, Chicken Tenders & Freshly Brewed Tea or Coffee

€7.50 per person

Menu C

Selection of Sandwiches, Cocktail Sausages, Chicken Tenders, Fingers of Smoked Salmon on Brown Bread, Vegetable Spring Rolls, Garlic Mushrooms & Freshly Brewed Tea/Coffee

€14.95 per person

Platter of Canapés (to Serve 20 guests)

Chef selection of canapés examples of which, Smoked Salmon on Brown Bread, Chicken Roulade, Selection of Irish cheeses on Wheaten Bread, Seafood Roulade, and Cream Cheese Garlic & Chive Minis

€ 15.00per platter



Accommodation Rates for Wedding Guests

Wedding Bed & Breakfast Rate

2009/2010

Twin/Double Room with Breakfast

€120.00 per room

NB: Based on two adults sharing, these rates include VAT and there is no added service charge. Single room supplement applies

Procedures and conditions applicable when booking accommodation for wedding guests:

- These rates apply to the first 30 bedrooms booked for the night of the wedding only
- Bedrooms are sold on a first come first served basis by our reservations office on 091 721900
- Bedrooms remaining on the wedding block 4 weeks prior to the wedding date will be automatically released for general sale
- Upgrade charges apply for the Executive Suites
- Children's Rates: Children under 0-10 years are free of charge
Children sharing with parents between 10 yrs-15 yrs - €15.00 B&B
Over 15 years charged as Adult

Please note the Clayton also takes bookings online at www.clayton.ie and from time to time special offers may be available over your wedding date and your guests are more than welcome to avail of these website offers

Booking Terms & Conditions.....

1. On confirmation of your wedding booking, a deposit of €1500 must accompany your signed terms and conditions
2. Six months prior to your wedding date a further €1500 deposit is required, the hotel will notify you of this requirement
3. 95% of the total cost should be settled two weeks prior to the wedding date, a pro-forma will be issued in relation to this amount
4. The event must be secured with a credit card
5. Special accommodation rates offered to weddings are subject to availability. Please discuss at time of booking.
6. The reception menu and wines must be agreed two weeks prior to your wedding date
7. Final numbers must be submitted 72 hours prior to your wedding date along with the table plan.
8. Cancellation charges,
 - Less than 3 months to wedding date 100% of the booked food and beverage and rooms arrangements
 - 3 to 9 months to wedding date 50 % of the booked food and beverage and rooms arrangements

- 9 plus months to wedding date , all deposits paid

9. The management reserves the right to cancel and refund deposits in circumstances where a booking is made through a third party or under false pretences



Services & Suppliers

Balloons

Blooms & Balloons
Party Creations

Contact Des 091 632590
Contact Mary 091 591007/0872045740

Cakes

Lilies and Pearls
Goya's
52 Burren View, Ennis Road, Gort.
Kirwans Lane

Contact Ann Marie Smullen 091 630931
Contact Emer 091 567010

Car Hire

Getaway Wedding Cars
Antony Moloney

Contact Pat 091 506896 or 087 9902294
Contact 087 2426252

Chair Covers

Max Chaircovers & Ribbons
White Linen

Contact Max 086 8961877
Contact Frances 087 9745500

Chocolate Fountains

Cascading Chocolate Fountains
The Chocolate Tier

Contact Fiona 085 7728954/087 4169617
Contact Anthony 086 8233825

Flowers

Abbey Florist
Branch Florist
Claregalway
Tuam Road, Galway

Contact Gerry 091 739090
Contact Shirley 091 770869

Photographer & Videography

Philip Smyth Photography
Louis Carr Photography
Steve Foster Photography
Lane Studios
Michael Dillion
Peter Harkin
Mike Concannon
Lisa Daly
Sean Lydon
Brooks Video
Markus Voetter

Contact Philip 091 555814
Contact Louis 091 876596
Contact Steve 091 632891
Contact Gerry 091 567938
Contact Michael 091 871413
Contact Peter 091 529700
Contact Mike 091 847777
Contact Lisa 087 3596086
Contact Sean 087 2483583
Contact 065 6842766
Contact Markus 087 7409361

White Dove Release

West Wings

Contact Mike Flannery 093 43645

Wedding Rings

Cara Diamonds

Contact Aine 091 759666

General

Accent Wedding Stationery

Contact Kate 086 3847411



Bands for Weddings and Functions.....

<i>Band</i>	<i>Contact</i>	<i>Telephone</i>
Sean Slattery & the Connections	Sean	087 6596313/ 067 24508
Restless	Vinnie	091 529398 / 087 8266307
Carmel Dempsey & Band	Carmel Dempsey	091 846167
Discovery	Paul/Eugene	091 527485/522387
Face Value	John Hynes	091 529950
Horizon	Jimmy	091 757772/0872490500
Wall Street Swing band	Jimmy	091 757772/0872490500
Heatwave	Richard Moore	09096 42502 /087 9657939
De Derga	Iggy	091 843364 /087 6773926
Guinness Jazz Band	Freddy	091 591448
Fraggle Rock	Shane	086 8154976
Kif	James	086 1061381
Pyramid	Turlough	086 3425831
Weightless Astronauts	John	087 2266237
Milhouse	Murt	086 1649406
Bumble Bee Honey	Will	087 2901200

Discos

Noel Finnegan	Noel	086 6086264
Jimmy Norman	Jimmy	085 7378337
Kevin Belton	Kevin	091 766792
Galaxy Entertainment	Bryan	086 8973043
Johnny Burke	Johnny	086 2515514
Aidan Kenny	Aidan	091 557896 / 087/2356859
Free Bird Disco	Noel	086 6086262

Diamond Package €65 per person

Hot & Cold Canapé Reception for your Guests

Tea/Coffee & Biscuit Reception on Arrival for your Guests

Champagne & Red Carpet Reception on Arrival for Bridal Party

Chair Covers & Sash

Half a Bottle of House Red or White Wine for each Guest

Chicken & Seafood Evening Supper:
Chicken & Seafood Goujons served with Dips,
Selection of freshly prepared Sandwiches,
Cocktail Sausages and Freshly Brewed Tea & Coffee

Bar Extension in Function Room until 2am

Three Complimentary Double Bedrooms on the night of your Wedding
(Presidential Suite + 2 rooms)

Menu

Assiette of Fine Clayton Starters (Fresh Water Prawns in Marie Rose Sauce, Smoked Salmon, Honey Dew Melon & Prosciutto Ham)

Butternut Squash Soup, Infused with lemon Grass

Champagne Sorbet with Fresh Strawberry

Medallion of Aged Irish Beef Fillet with a Wild Mushroom Sauce

or

Pan Fried Fillet of Sea Bass with a Dill Butter Sauce

Clayton Assiette of Mini Desserts:

Vanilla Profiterole, Mini Cheesecake, Mini Banoffee Tartlet, Vanilla Ice Cream

Freshly Brewed Tea & Coffee

- *Alternative starters/soups and dessert available on request at no extra cost*
- *Additional costs will apply for alternative main course choice*
- *Wine served will be our standard house wines*
- *This package is valid for weekend and midweek dates throughout 2010/2011*
- *This package cannot be used in conjunction with any other special offer*

Ruby Package €55 per person

Cold Canapé Reception for your Guests

Tea/Coffee & Biscuit Reception on Arrival for your Guests

Champagne & Red Carpet Reception on Arrival for Bridal Party

Chair Covers & Sash

Half Bottle of House Red or White Wine for each Guest

Evening Supper:

Selection of freshly prepared Sandwiches,
Cocktail Sausages and Freshly Brewed Tea & Coffee

Bar extension in the Function Room until 2am

Three Complimentary Double Bedrooms on the night of your Wedding
(Presidential Suite + 2 rooms)

Menu

*Classic Caesar Salad with Garlic Croutons,
Bacon and Parmesan Shavings*

Cream of Seasonal Vegetable Soup

*Roast Sirloin of Prime Irish Beef with a Red wine Jus
& Horseradish Cream*

Served with a Selection of Seasonal Vegetables & Potatoes

Apple and Toffee Tartlet, Vanilla Ice Cream

Freshly Brewed Tea & Coffee

- *Alternative starters/soups and dessert available on request at no extra cost*
- *Additional costs will apply for alternative main course choice*
- *Wine served will be our standard house wines*
- *This package is valid for weekend and midweek dates throughout 2010/2011*
- *This package cannot be used in conjunction with any other special offer*

Emerald Package €60 per person

Hot & Cold Canapé Reception for your Guests

Tea/Coffee & Biscuit Reception on Arrival for your Guests

Champagne & Red Carpet reception on Arrival for Bridal Party

Chair Covers & Sash

Half a Bottle of House Red or White Wine for each Guest

Evening Supper:

Chicken Goujons served with Garlic Mayonnaise,
Selection of freshly prepared Sandwiches,
Cocktail Sausages and Freshly Brewed Tea & Coffee

Bar extension in the Function Room until 2am

Three Complimentary Double Bedrooms on the night of your Wedding
(Presidential Suite + 2 rooms)

Menu

Creamy Chicken & Mushroom Vol Au Vents

Cream of Potato and Leek Soup

Roast Sirloin of Prime Irish Beef with a Red wine Jus & Horseradish Cream

or

Traditional Roast Turkey & Ham, Savoury Stuffing, Thyme Jus & Cranberry Sauce

Served with a Selection of Seasonal Vegetables & Potatoes

Chocolate Fudge Truffle Gateau, Vanilla Ice Cream

Freshly Brewed Tea & Coffee

- *Alternative starters/soups and dessert available on request at no extra cost*
- *Additional costs will apply for alternative main course choice*
- *Wine served will be our standard house wines*
- *This package is valid for weekend and midweek dates throughout 2010/2011*
- *This package cannot be used in conjunction with any other special offer*