



BY CHOICE HOTELS

hello...

Thank you for your interest in the Clarion Hotel, Carrickfergus.

We, at the Clarion believe it's the little things that make the difference.

Our dedicated team are here to ensure that your conference or event at the Clarion is truly memorable. We strive to create great memories for all our guests, whether your stay is for a 3-day conference, a team-building day or just for a meeting.

Our dedicated events organiser will take you through every step to ensure your event not only meets your expectations, but exceeds them. Our event organiser is here to help with the little things, like providing information on local facilities and services, and the big things, like being your support during the planning of your event.

We can also help you create an event that you and your colleagues will never forget with a selection of unique team-building activities.

Contact the events department at the Clarion Hotel to speak to your dedicated event organiser and find out how we can help make your event truly memorable.

Kind Regards,

The Events Team



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Banqueting Terms & Conditions

- 01 Provisional bookings will be held for 2 weeks from date of booking. A letter or facsimile will confirm the booking, or a deposit where applicable.
- 02 Final numbers must be confirmed at least 48 hours before the event and these will be the minimum numbers charged.
- 03 Event details must be given at least fourteen days prior to the event.
- 04 All accounts must be settled on the same day or evening of the function by cash, guaranteed cheque or credit card, unless with prior agreement with the Management.
- 05 Deposits are non refundable and non transferable.
- 06 Prices are inclusive of VAT at 17.5%
- 07 All cancellations must be made in writing to the hotel as soon as possible.
- 08 The client assumes responsibility for damage caused by them or their guests, or other persons attending the function, whether in the room reserved or in any part of the hotel and undertakes to make good or pay restitution for the making good of any material damage to furniture, fixtures or equipment, however caused by persons working on their behalf during the setting up or dismantling of equipment used by them. Nothing should be affixed to the floor, walls, ceilings or columns of the allocated room by nails, screws, drawing pins, tape or any other means or be suspended from the room.
- 09 No food or beverages may be brought on to the premises by the client or their guests.
- 10 Please note that prices are based on today's costs and are subject to fluctuation.
- 11 Should the hotel, for reasons beyond reasonable control, need to make any amendments to your booking, we reserve the right to offer an alternative choice of facilities.
- 12 The hotel will not be liable for any failure or delay in providing facilities, service, food and beverage as a result of events outside its control.
- 13 When choosing a finger or fork buffet we only cater for the total number of guests in the banqueting suite.
- 14 Cancellation charges: No charge if cancelled six weeks or more prior to the event. 50% charge of the total bill if cancelled less than six but more than four weeks prior to the event. 75% charge of total bill if cancelled four weeks or less prior to the event. Miniatures provided by the client are charged at £1.50 each.



Conference Packages

Day Delegate Rate £30.00 + VAT per delegate

- Morning tea and coffee served with homemade scones
- Buffet lunch – main course, dessert and tea/coffee
- Afternoon tea and coffee served with homemade cookies
- Mineral water and mints
- Main meeting room hire (9am - 5pm)
- Flip chart
- OHP & screen
- Leather blotter, paper and pens

8 Hour “performance pack” delegate rate £35 + VAT per delegate

- Morning coffee with scones & preserves
- Mid morning selection of fresh juices & smoothies with cereal bars
- Buffet luncheon with dessert, tea/coffee
- Afternoon tea with selection of cookies & fresh fruit platter
- Mineral water and mints
- Conference room hire (9am to 5pm)
- Flip chart, OHP and screen
- Leather blotter, paper and pens

24 Hour Delegate Rate + VAT per delegate

£135.00 per delegate single occupancy
£120.00 per delegate twin occupancy

- Standard 8 Hour rate as above
- Table d’hote dinner menu
- En-suite accommodation
- Full Irish Breakfast

Room Hire Rates

Function room rates:

	Full day	Half day
Causeway Suite	£850.00	£500.00
Glendun Suite	£400.00	£250.00
Imperial Suite	£200.00	£150.00
Carrick Suite	£200.00	£150.00
Castleview Suite	£500.00	£300.00
Executive Boardroom	£150.00	£80.00
Annex Suite	£150.00	£80.00
Fergus Suite	£200.00	£150.00

Equipment Hire:

Flip Chart, Paper & Pens	£10.00
Overhead Projector	£25.00
Screen	£10.00
TV & Video	£75.00
Data Projector	£150.00
Laptop	£150.00

All room hire and equipment rates include VAT

Photocopying:

£0.15 per A4 page
£0.25 per double sided A4 page



Break Time

Tea, Coffee and Biscuits	£2.00 per person
Tea, Coffee and Shortbread	£2.50 per person
Tea, Coffee and Danish Pastries	£3.00 per person
Energy Boost	
– add a bar of Chocolate	£1.00 per person



Selector
Banqueting



Starter

Melon Pearls with Parma Ham Chilled Melon Pearls with a "Twist" of Italian Parma Ham	£5
Chicken Caesar Strips of Chicken, Little Gem Lettuce with Crispy Croutons and Bacon, finished with Caesar Dressing and Fresh Parmesan Shavings	£5
Prawn Cocktail With Crisp Lettuce Leaves, Spiked Tomato Cocktail Dressing and Lemon Wedge, served with Warm Mini Wheaten Loaf	£5
Trio of Seafood Smoked Salmon, Prawns and Seafood Mousse, finished with Baby Leaf Salad, Lemon & Dill Vinaigrette, served with Wheaten Bread	£6
Chicken Liver Pâté Rosettes of Homemade Pâté on Toasted House Bread, served with Tossed Leaves and Fig & Cranberry Marmalade	£5
Duck Spring Roll With Crisp Asian Salad and Sweet Chilli and Soy Dressing	£5
Smoked Salmon Traditional Leaves of Oak Smoked Salmon with Asparagus Spears, Capers and Lemon Crème Fraiche served with a Warm Mini Wheaten Loaf	£6
Chilled Fan of Melon With a Ginger & Orange Syrup and Fresh Berries	£4
Three Cheese & Smoked Bacon Tartlet Served on a Bed of Continental Leaves misted with a Light Mustard Seed Dressing	£5
Roast Vegetable & Goats Cheese Tartlet Served on a Bed of Mixed Leaves with Sweet Chilli Dressing	£5
Smoked Duck Salad Served with Segmented Orange Salad drizzled with a Cointreau Vinaigrette	£5

Soups

Homemade Vegetable Broth	£3.50
Cream of Vegetable with a Swirl of Fresh Cream	£3.50
Cream of Mushroom with a hint of Brandy	£3.50
Cream of Potato and Smoked Bacon	£3.50
Fresh Tomato & Basil	£3.50
Carrot and Coriander	£3.50
Classic Minestrone with Freshly Shaved Parmesan	£3.50

All Soups are served with Assorted Freshly Baked Rolls – Fresh from our oven to you!

Sorbets

Trio of Exotic Sorbets	£3.50
Champagne	£3.00
Lemon	£3.00



Main Course - Platinum Service

Roast Irish Sirloin of Beef On a Bed of Caramelised Onion Mash, served with a Red Wine and Fresh Thyme Jus	£15
Roast Leg of Irish Lamb Served with Yorkshire Pudding and Scented Mint Pan Gravy	£15
Honey Glazed Roast Pork Filled with Homemade Sage Stuffing and Smothered with a Cider and Bramley Jus	£15
Peppered Sirloin Steak 8oz Sirloin Steak with your choice of Brandy, Peppercorn or Red Wine Jus	£16
Supreme of Chicken Stuffed with a Herb Cream Cheese, finished with a Sun-dried Tomato and Pesto Sauce	£15
County Antrim Turkey and Ham Roast Turkey with Baked Ham, Chipolatas, Savoury Stuffing, finished with Homemade Cranberry Jus	£15
Roast Breast of Chicken Pocketed with Homemade Stuffing, Wrapped in Bacon and Knapped with Homemade Gravy	£14
Canon of Irish Lamb Medallions of Lamb, Herb Crusted and complemented with a Vintage Port and Redcurrant Jus	£18
Peri-Peri Chicken Breast with Spanish Chorizo Pan-fried Spiced Chicken Fillet on a Bed of Roasted Vegetables and Chorizo Dice	£14
Cornfed Breast of Chicken Resting on a Colcannon Potato and served with an Oyster Mushroom Sauce	£15
Salmon Fillet Poached Salmon on a Bed of Champ with a Caper & Chive Cream	£14
Fillet of Beef Medallions of Beef Fillet marinated in Red Wine and Fresh Herbs on Parsnip Mash, with Burnt Onion and Bacon Pan Gravy	£20

Vegetarian Options

Our Chef is happy to prepare a Vegetarian Option of your choice to suit the taste of your guests.

Additional vegetables may be purchased at an extra cost of £1.00 per portion.

Desserts

Zesty Lemon Tart Served with Chantilly Cream and Mixed Berries	£4
Individual Strawberry Meringue Served with Fresh Cream and Fruit Coulis	£4
Bailey's Cheesecake Complemented with a Crème de Menthe and White Chocolate Sauce	£4
Profiteroles With Fresh Cream and a Duo of Chocolate Sauces	£4
Crème Brulee With Vanilla Cream and Fresh Strawberries	£4
Chocolate Fudge Cake Rested on a pool of Milk Chocolate Sauce	£4
Deep Filled Apple Pie (Hot or Cold) Served with Fresh Cream or Custard	£4
Assiette of Desserts A Trio of Mini Desserts served together with Assorted Sauces and Cream	£6
Fresh Fruit Salad Assorted Fresh Fruit with a Hint of Cointreau	£4

To Finish

Tea/Coffee	£2
Mints	£1
Fudge	£2
Petit Fours	£3
Selection of Irish Cheeses	£4

Fork & Finger buffet

Menu 1

Selection of Sandwiches
Cocktail Sausages with Chilli Sauce
Sausage Rolls
Tea & Coffee

£6.50



Menu 2

Selection of Sandwiches
Cocktail Sausages with Chilli Sauce
Sausage Rolls
Chicken Goujons with Lemon Mayo
Garlic Mushrooms stuffed with Pâté,
Garlic and Herb Mayonnaise
Tea/Coffee

£9.50



Menu 3

Selection of Sandwiches
Duck Spring Rolls with Peking Sauce
Sausage Rolls
Japanese Butterfly Prawns with Golden
Crumbs and a Sweet Chilli Dressing
Mini Burgers
Chicken Goujons with Lemon Mayo
3 Cheese Pizza Bites
Garlic Mushrooms stuffed with Pâté,
Garlic and Herb Mayonnaise
Tea/Coffee

£12.00

Peppered Beef with Saffron Rice	£9.50
Strips of Chicken Carbonara served with Pasta	£9.50
Beef Curry Garnished with Poppadoms served with Rice	£9.50
Oriental Vegetable Stir Fry with Saffron Rice	£9.50
Chicken Satay with Saffron Rice	£9.50
Sweet and Sour Pork with Saffron Rice	£9.50

All Fork Buffets served with Coleslaw, Tomato and Onion, Potato Salad and Fresh Crusty Bread

Price as Above	
Choice of any two hot dishes	£15.00
Choice of any three hot dishes	£17.50
To include Dessert Table	£4 per person

Should you wish any variations on any of the above, we will be delighted to meet your specific requirements.
We continually work with our suppliers to ensure all of our meals are prepared using GM free products.



Specifications

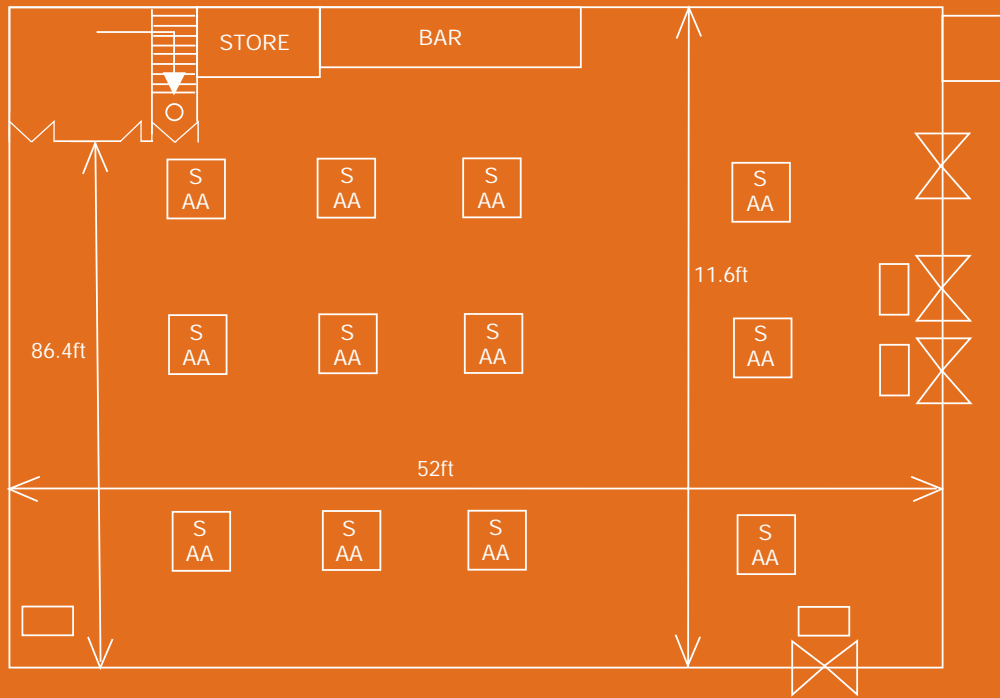
Conferencing

Specifications

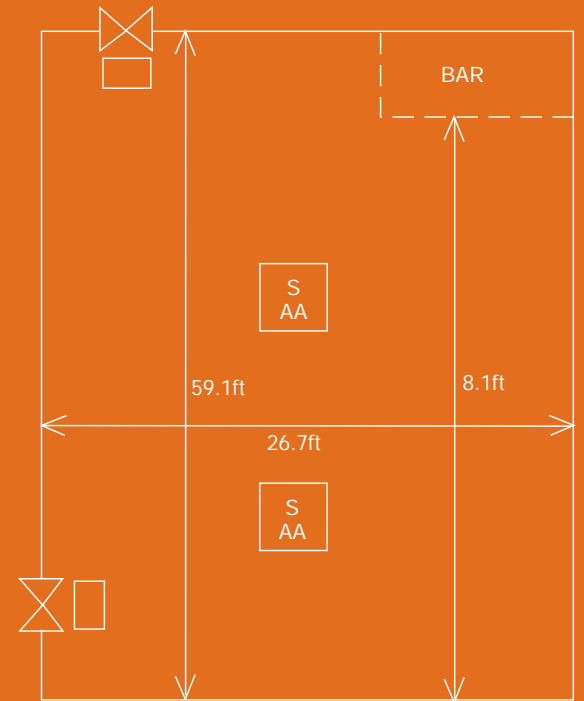
ROOM	CAUSEWAY	GLENDUN	IMPERIAL	CARRICK	ANNEX
FLOOR	FIRST	FIRST	FIRST	GROUND	GROUND
LENGTH	26.33m (86.4ft)	18m (59.1ft)	13m (46ft)	11.34m (37.2ft)	7.57m (24.10ft)
WIDTH	15.86m (52ft)	8m (26.7ft)	9.16m (38ft)	6.8m (22.2ft)	6.76m (22.2ft)
HEIGHT	3.5m (11.6ft)	2.7m (8.1ft)	7m (24ft)	2.6m (8.6ft)	2.57m (8.6ft)
MAX. CAPACITY					
THEATRE	600	120	80	65	40
BOARDROOM	N/A	50	30	30	16
CLASSROOM	250	60	30	30	16
U-SHAPED	N/A	40	20	24	12
DINNER (ROUNDS)	400	90	70	50	32
DINNER DANCE	350	70	50	N/A	N/A
ACCESS	VIA LIFT/STAIRS	VIA LIFT/STAIRS	VIA LIFT/STAIRS	MAIN FOYER	MAIN FOYER
NATURAL LIGHT	YES	YES	YES	YES	YES
BLACKOUT FACILITIES	YES	YES	YES	YES	NO
AIR CONDITIONING	YES	YES	YES	YES	YES
DANCE FLOOR	YES (PORTABLE)	YES (PORTABLE)	YES	NO	NO
WHEELCHAIR ACCESS	YES	YES	YES	YES	YES
SPECIAL FEATURES	BAR IN ROOM CLOAKROOM	BAR IN ROOM CLOAKROOM	WAITER SERVICE	WAITER SERVICE CLOAKROOM ADJACENT	WAITER SERVICE CLOAKROOM ADJACENT

Floor Plans

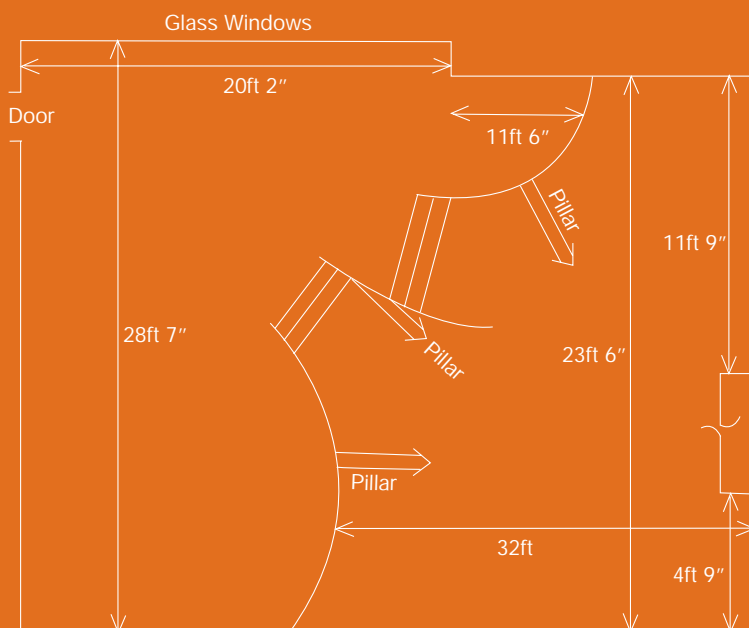
CAUSEWAY SUITE



GLENDUN SUITE



IMPERIAL SUITE



Floor Plans

CARRICK ROOM

THE ANNEX

