



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 wedding day at the Clarion is truly memorable, for you, your family and all your guests.

Our wedding organiser will take you through every step to ensure your big day not only meets your expectations, but exceeds them. We are here to help with the little things, like recommending local wedding facilities and services, and the big things, like being your support during the planning of your day.

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

Kind Regards,

The Events Team



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## Banqueting Terms & Conditions

- 1 Provisional bookings will be held for 7 days from date of booking, when a deposit of £500 will be required to secure the booking, which is non refundable in event of cancellation.
- 2 Details of the event should be given at least 14 days prior to the event.
- 3 Final numbers must be confirmed at least 48 hours before the event and these will be the minimum numbers charged for.
- 4 All weddings must be settled one week prior to the wedding either by cash, guaranteed cheque or credit card.
- 5 Deposits are non refundable and non transferable.
- 6 Prices are inclusive of VAT at 17.5%
- 7 All cancellations must be made in writing to the hotel as soon as possible and cancellation charges may be payable in some circumstances.
- 8 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.
- 9 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 Miniatures provided by the client are charged at £2.50 each
- 15 The client undertakes to conduct his/her function in an orderly manner in full compliance with the rules and directions of the hotel management.
- 16 The client undertakes to bring their function to the hotel at the agreed time and to ensure that their guests vacate the premises at closing time.
- 17 Adult supervision is required at all times for children attending your reception.
- 18 No confetti permitted inside or outside the hotel.



the little things  
make the difference



### The little things make the difference...

- A complimentary massage for the bride-to-be to help you de-stress and unwind in the lead up to your big day.
- A complimentary transfer to the airport when leave the hotel to go on honeymoon.
- We can organise a face painter to keep the 'little ones' entertained.
- Enjoy the luxury of our Premier Suite on your wedding night as part our wedding package.

.....and you have to ask yourself 'why would I go anywhere else?!'

### Not to mention...

- Red carpet on arrival
- A glass of champagne on arrival for the Bride & Groom
- Cake stand and knife
- Linen napkins



The  
Details

### Function Rooms Rates:

Causeway Suite	£450
Glendun Suite	£250
Imperial Suite	£200
Carrick Suite	£150

**Civil Ceremony** £150

**Accommodation Tariff** £150

Valid until 31st December 2008

Twin/Double Occupancy	£90.00
Single Occupancy	£70.00

Inclusive of Full Irish Breakfast and VAT

### On Arrival...

Tea & Coffee	£2.00 per person
Tea, Coffee and Biscuits	£2.25 per person
Tea, Coffee and Shortbread	£2.50 per person

Glass of Sherry	£2.50 per person
Glass of House Red or White Wine	£3.25 per person
Glass of Sparkling Wine	£3.50 per person
Kir Royale	£3.75 per person

### Chocolate Fountain

Minimum of 60 guests at £300, then £2.50 per person thereafter.





Selector  
Banqueting



## Starter

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

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

#### 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

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

### To Finish

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

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

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

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

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.