

style *S*ophistication  
*in the City*



## THE CLARENCE

6-8 Wellington Quay, Dublin 2

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**The Clarence for Bijoux Weddings**  
**Offering Style and Sophistication in the City Centre**

The Clarence Hotel is the perfect location for couples looking to hold intimate urban weddings. Your bespoke wedding will be designed to cater for your every need allowing you to celebrate and enjoy your wonderful day.

The Clarence is Dublin's premier boutique hotel located in the heart of the city on the famous River Liffey. Owned by Bono & The Edge of the rock group U2, The Clarence is very much a reflection of 21st century Ireland. Simple but elegant, unpretentious but luxurious, offering the best of Irish hospitality.

Your wedding options available at The Clarence range from private use of our main function room - The Clarence Suite, this room overlooks the River Liffey and can facilitate weddings from 20 to 77 persons in any of our three interconnecting rooms. For larger parties we can accommodate up to 120 guests in the renowned Tea Room restaurant followed by evening reception in The Clarence Suite.

Clarence wedding packages are designed for 60 guests or more, and are priced from €75.00 per person. If your numbers are less than 60 we will price your requirements individually, a full quotation can be tailored on request.

With a 150-year history of hospitality for guests from all walks of life, we will be delighted to look after your wedding with the friendly and efficient service that we have become known for. Together with a dedicated Wedding co-ordinator, Banqueting Manager and our Executive Chef, we will ensure that your wedding will be one to remember.

**Contact Details:**

Events Manager  
The Clarence Hotel  
6 – 8 Wellington Quay  
Dublin 2  
Direct Tel: +353 (0)1 4070800  
Direct Fax: +353 (0)1 4070818  
Email: [banqueting@theclarence.ie](mailto:banqueting@theclarence.ie)  
Web: [www.theclarence.ie](http://www.theclarence.ie)

## “One” Love ~ Wedding Package

**€35.00 per person**

Term and conditions apply

Hire of The Clarence Suite

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Exclusive “One” Love Wedding Menu

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Accommodation – One Superior King Bedroom for the bride and groom on the wedding night

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Complementary Drink for the Bride and groom on Arrival

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Personalised menus, place cards and table plan

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Limitless tea light candles for atmospheric lighting

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Personal Wedding Co-ordinator to organise all your wedding details at The Clarence

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Limited valet car parking spaces for the day of the wedding

Terms and conditions apply – see separate notes on your wedding package

All prices are inclusive of 9% VAT



## Desire ~ Wedding Package

**€73.00 per person**

Available for weddings of **60 guests** or more

Prosecco Reception on arrival in The Study  
*(which will be reserved exclusively for your party for up to 1 hour before the meal)*

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Hire of The Clarence Suite

~

3 Course Seasonal Wedding Meal

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Half a bottle of House Wine per guest with the wedding meal

~

Accommodation – One Superior King Bedroom for the bride and groom on the wedding night

~

Personalised menus, place cards and table plan

~

Limitless tea light candles for atmospheric lighting

~

Personal Wedding Co-ordinator to organise all your wedding details at The Clarence

~

3 valet car parking spaces for the day of the wedding

~

Pre-wedding Menu Tasting for the Bride and Groom in our Tea Room Restaurant

Terms and conditions apply – see separate notes on your wedding package

All prices are inclusive of 9% VAT



## Sweetest Thing ~ Wedding Package

**€92.00 per person**

Available for weddings of **60 guests** or more

Cocktails & Canapés on arrival in The Study

*(which will be reserved exclusively for your party for up to 1 hour before the meal):*

Russian Cocktail ~ Vodka, Citrus Juice, fresh Raspberries, blended and topped with Prosecco

A selection of Canapés from our menu

~

Hire of The Clarence Suite

~

4 Course Seasonal Wedding Meal

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Half a bottle of House Wine per guest with the wedding meal

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Accommodation – One River View Suite for the bride and groom on the wedding night

~

Personalised menus, place cards and table plan

~

Limitless tea light candles for atmospheric lighting

~

Personal Wedding Co-ordinator to organise all your wedding details at The Clarence

~

3 valet car parking spaces for the day of the wedding

~

Pre-wedding Menu Tasting for the Bride and Groom in our Tea Room Restaurant

Terms and conditions apply – see separate notes on your wedding package

All prices are inclusive of 9% VAT



## Beautiful Day ~ Wedding Package

€120.00 per person

Available for weddings of **60 guests** or more

Cocktails & Canapés on arrival in The Study

*(which will be reserved exclusively for your party for up to 1 hour before the meal):*

Russian Cocktail ~ Vodka, Citrus Juice, fresh Raspberries, blended and topped with Prosecco

A selection of Canapés from our menu

~

Hire of The Clarence Suite

~

4 Course Seasonal Wedding Meal

~

Half a bottle of House Wine per guest with the wedding meal

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A glass of Champagne after the meal to toast The Bride and Groom

~

Accommodation – Use of the Famous Penthouse for the bride and groom on the wedding night

~

Personalised menus, place cards and table plan

~

Limitless tea light candles for atmospheric lighting

~

Personal Wedding Co-ordinator to organise all your wedding details at The Clarence

~

3 valet car parking spaces for the day of the wedding

~

Pre-wedding Menu Tasting for the Bride and Groom in our Tea Room Restaurant

Terms and conditions apply – see separate notes on your wedding package

All prices are inclusive of 9% VAT



## Details on your wedding package

The wedding packages are available for weddings of 60 guests or more only. For weddings in The Tea Room restaurant taking place on a Friday or Saturday, minimum numbers of 100 apply.

There is no service charge added to your bill, this is completely at your discretion.

Canapés with the drinks reception – choose 4 different types of canapés from our canapé menu. Drinks receptions are limited to one hour.

3 or 4 course wedding meal - please choose a set menu from our specified selection of seasonal menus  
2 choice menu - if you wish to have a choice on your menu, this is available to a maximum of 2 choices per course and the following supplements apply: starters - €2.50 on most expensive choice, sorbet – choice not available, main courses €5.00 on most expensive choice, desserts €2.50 on most expensive choice.

Guests with special dietary requirements will be catered for separately but we do request notice of these requirements in advance.

### **We are happy to arrange additions to enhance your wedding package:**

Increase your wine to one bottle of house wine per guest - €12.00 per person

DJ - €700.00+vat ~ Professional DJ for the night, cost includes lights and all equipment, the DJ will set up before your guests arrive and play until the end.

Bands – can be arranged, prices on request

### **Bar Extension**

Bar Extensions cost €650.00 and we will require at least one months notice to apply for it.

In the case of a successful bar application, timings will be as follows:

~ Monday-Thursday 12.30am bar will close and music finishes, drinking up time until 1am

~ Friday and Saturday 01.30am bar will close and music finishes, drinking up time until 2am

~ Sunday 12.00am bar will close and music finishes, drinking up time until 12.30am

After these times all non-residents are required to leave the premises.

### **Guest Bedrooms**

A group rate is available for a minimum of 6 bedrooms, prices starting from €130.00B&B, an exact rate will be quoted once the date and number of rooms is known.

### **3 valet car parking spaces**

The bride & groom must specify in advance for whom these spaces are to be reserved.

### **Pre-wedding Menu Tasting for the Bride and Groom**

This will take place in our Tea Room Restaurant, please book this with your wedding co-ordinator approx 1 month before the wedding, the tasting includes 2 complimentary 3 or 4 course meals (depending on your chosen package). Beverages are not included. Tastings will take place on Thursday evenings only.

No food or beverage may be served or consumed on the premises unless supplied by The Clarence. Therefore corkage is not applicable.

## “A la Carte” Weddings

If your wedding is for less than 60 guests or if you would prefer not to book a package we would be happy to provide a specific quotation tailored to your requirements. In this instance a Room Hire fee for The Clarence Suite would apply, €400 - €900 depending on numbers and requirements. All your Food and Beverage requirements will be priced individually.



## Civil Ceremonies

Important changes in Irish marriage law took effect from November 2007, therefore it is now possible for civil marriages to be held at venues other than Registry Offices or Churches, this is subject to a number of conditions.

At The Clarence we can host a civil ceremony. With striking views over the River Liffey The Clarence Suite is the ideal room for smaller intimate civil ceremonies for a maximum of 40 guests. A Room Hire charge will apply.

Our experienced wedding coordinator will assist you with the careful planning of all aspects of your wedding, from the ceremony through to the celebrations afterwards. On request we will be able to advise you of the dates that are available for your special day. However to book your civil ceremony, couples must apply directly to the registry office in our area, details as follows:

Joyce House, Lombard Street, Dublin 2, Tel: 01 8638225, Open 9.30am – 4.30pm Mon-Fri

## Commitment Ceremonies & Civil Partnerships

It is also possible to host an informal wedding blessing or a civil partnership for Gay couples – the blessings would be set in The Study which is a wonderful room with traditional wood paneling and contemporary Guggi Art, this room is perfect for an informal blessing and is also ideal for your drinks reception to follow. The civil partnerships take place in the Clarence Suite as above.



# Seasonal Wedding Menus inclusive in your Wedding package

## “One” Love

CHEF'S SELECTION OF STARTERS

“

ROASTED FILLET OF IRISH SALMON  
GRAPEFRUIT AND FENNEL SALAD, PEA AND MINT PURÉE, BOIS BOURDAN SAUCE

ROASTED BREAST OF CORN-FED CHICKEN  
WILD MUSHROOM RISOTTO, CRISPY PANCETTA AND GRAVY

“

OUR PASTRY CHEF'S SELECTION OF DESSERT

COFFEE OR SELECTION OF TEAS WITH  
HOMEMADE CHOCOLATE TRUFFLES



# Seasonal Wedding Menus inclusive in your Wedding package

## Spring

PAN FRIED QUAIL "SATAY", CRISPY GREEN VEGETABLE SALAD, SHERRY VINAIGRETTE

SALMON TARTARE WITH CUCUMBER AND DILL CRÈME FRAICHE

GRILLED LOIN OF TUNA, NICOISE SALAD

~

ROASTED PLUM TOMATO SOUP, BASIL AND MASCARPONE

LEMON AND GINGER SORBET

PASSION FRUIT AND IRISH WHISKEY SORBET

~

PAN FRIED FILLET OF IRISH BEEF, SCALLION MASH, SAUTÉ SPINACH, MADEIRA JUS

ROASTED BREAST OF CHICKEN, GREEN ASPARAGUS, CRUSHED NEW POTATOES,  
CHICKEN JUS

PAN FRIED FILLET OF SEA BASS, BLANQUETTE OF MUSSELS WITH SAFFRON

~

RASPBERRY CHOCOLATE TART, RASPBERRY SORBET

EXOTIC FRUIT SALAD, MANGO SORBET

IRISH AND EUROPEAN CHEESE PLATE, GRAPES, HOMEMADE CRACKERS

~

COFFEE OR SELECTION OF TEAS WITH  
HOMEMADE CHOCOLATE TRUFFLES

CHOOSE ONE OPTION FROM EACH COURSE



# Seasonal Wedding Menus inclusive in your Wedding package

## Summer

WARM GOATS CHEESE CROSTINI, AUBERGINE CAVIAR, TOMATO DRESSING

APPLE AND CRAB SALAD, LEMON & SAFFRON AIOLI

MESCLUN LEAVES WITH MARINATED ARTICHOKE, TOMATOES, GREEN BEANS, EGGS, NEW POTATOES, BALSAMIC VINEGAR

~

CHILLED GAZPACHO SOUP

KIR ROYAL GRANITE

FROMAGE FRAIS SORBET

~

ROASTED FILLET OF SALMON, CRISP FENNEL SALAD, SAUCE BOIS BOURDAN

PAN FRIED FILLET OF IRISH BEEF, ONION MARMALADE, SPINACH,  
HORSERADISH CREAM, RED WINE JUS

ROASTED LOIN OF LAMB, BRAISED COCO BEAN, TOMATO AND TARRAGON JUS

~

PAVLOVA OF SEASONAL FRUITS

VANILLA PANACOTTA, EXOTIC FRUIT SALAD FLAVOURED WITH CORIANDER

CHAMPAGNE GRATIN WITH MANGO AND RED BERRIES

~

COFFEE OR SELECTION OF TEAS WITH  
HOMEMADE CHOCOLATE TRUFFLES

CHOOSE ONE OPTION FROM EACH COURSE



# Seasonal Wedding Menus inclusive in your Wedding package

## Autumn

CHICKEN AND FOIE GRAS TERRINE, APPLE AND RAISIN CHUTNEY, WARM TOASTED BRIOCHE

DUBLIN BAY PRAWN IN FILO, MANGO AND APPLE REMOULADE

SMOKED HADDOCK "BRANDADE" CAKE WITH POACHED EGG, TRUFFLE DRESSING

~

WILD MUSHROOM SOUP, TARRAGON AND MADEIRA

CREAM OF JERUSALEM ARTICHOKE SOUP

LEEK AND POTATO SOUP, BLUE CHEESE CREAM

~

ROASTED BREAST OF BARBARIE FEMALE DUCK, ORANGE AND ALMOND CRUMBLE

PAN FRIED FILLET OF IRISH BEEF, SOUBISE SAUCE AND RED WINE JUS,  
GARNISHED WITH ONION RINGS

PAN FRIED FILLET OF SEA BASS, CRUSHED NEW POTATOES FLAVOURED WITH BASIL,  
SAUCE VIERGE

~

CRÈME BRULÉE FLAVOURED WITH ORANGE AND CINNAMON

WARM ARAGUARI CHOCOLATE FONDANT, GUANAJA SAUCE, GUINNESS ICE CREAM

IRISH AND EUROPEAN CHEESE PLATE, GRAPES, HOMEMADE CRACKERS

~

COFFEE OR SELECTION OF TEAS WITH  
HOMEMADE CHOCOLATE TRUFFLES

CHOOSE ONE OPTION FROM EACH COURSE



# Seasonal Wedding Menus inclusive in your Wedding package

## Winter

WARM SALAD OF QUAIL "SATAY", ONION RISOTTO, TRUFFLE FOAM

OAK SMOKED SALMON, CHIVE CRÈME FRAICHE AND ROCKET SALAD

CONFIT DUCK LEG WITH BRAISED PUY LENTILS, HORSERADISH CREAM AND BALSAMIC

~

BISQUE OF DUBLIN BAY PRAWN

CHICKEN CONSOMMÉ WITH POACHED QUAIL EGGS

LIGHT CREAM OF COCO BEAN, MASCARPONE AND TRUFFLE

~

ROASTED LOIN OF VENISON, SWEET AND SOUR CABBAGE, CRANBERRY SAUCE

PAN FRIED FILLET OF IRISH BEEF, SAUTÉ WILD MUSHROOM, POMME DAUPHIN,  
RED WINE SAUCE

PAN FRIED FILLET OF COD, ROASTED SALSIFY AND GIROLLES, SHELLFISH SAUCE

~

RASPBERRY AND VANILLA "BAKED ALASKA"

WARM CHOCOLATE TART SERVED WITH ORANGE MARMALADE ICE CREAM

BRIE DE MEAUX FILLED WITH MASCARPONE AND TRUFFLES, FRISÉE AND CHIVE SALAD

~

COFFEE OR SELECTION OF TEAS WITH  
HOMEMADE CHOCOLATE TRUFFLES

CHOOSE ONE OPTION FROM EACH COURSE



## Wedding Canapé Menus

*(for reception drinks or can be served at your evening reception)*

SELECTION OF 5 CANAPÉS PER GUEST: € 10.50 PER GUEST

SELECTION OF 8 CANAPÉS PER GUEST: € 14.50 PER GUEST

SELECTION OF 10 CANAPÉS PER GUEST: € 17.50 PER GUEST

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### CANAPÉ SELECTION

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p style="text-align: center;"><b>VEGETARIAN</b></p> <ul style="list-style-type: none"> <li>• VEGETABLE SPRING ROLLS WITH SOY SAUCE</li> <li>• TEMPURA OF VEGETABLES ON A SKEWER WITH SWEET &amp; SOUR SAUCE</li> <li>• ASSORTED ITALIAN PIZZA</li> <li>• MINI POTATOES STUFFED WITH MEDITERRANEAN VEGETABLES</li> <li>• NORI AND SHITAKE VEGETABLE WRAPS</li> <li>• CREAM CHEESE AND SUN BLUSHED TOMATO CROSTINI</li> <li>• CHERRY TOMATO, BABY MOZZARELLA AND BASIL SKEWER</li> </ul>   | <p style="text-align: center;"><b>SUSHI</b></p> <ul style="list-style-type: none"> <li>• SEA BASS SUSHI</li> <li>• SQUID SUSHI</li> <li>• PRAWN SUSHI</li> <li>• SALMON SUSHI</li> <li>• TUNA SUSHI</li> </ul> <p style="text-align: center;">ALL PRESENTED WITH PICKLED GINGER, WASABI, SOY SAUCE AND CHOPSTICKS</p>                                                                                                                        |
| <p style="text-align: center;"><b>HOT CANAPÉS</b></p> <ul style="list-style-type: none"> <li>• PRAWN SATAY ROLLED IN COCONUT ON A SKEWER</li> <li>• GOUJON OF SOLE AND FRENCH FRIES SERVED IN A PAPER WRAPPER</li> <li>• FIVE SPICE BEEF WITH CHILLI DIP ON A SKEWER</li> <li>• CHICKEN SATAY IN COCONUT MILK ON A SKEWER WITH SPICY PEANUT SAUCE</li> <li>• DUCK SPRING ROLLS, HOISIN DIP</li> <li>• SPICED LAMB SAMOSA WITH MINT YOGURT</li> <li>• BEEF TERIYAKI ON A SKEWER</li> </ul> | <p style="text-align: center;"><b>COLD CANAPÉS</b></p> <ul style="list-style-type: none"> <li>• CROSTINI WITH SPINACH, HORSERADISH AND ROASTED BEEF</li> <li>• BALLOTINE OF FOIE GRAS ON TOASTED BRIOCHE, PEPPERED PINEAPPLE</li> <li>• GUERKIN WRAPPED IN PARMA HAM</li> <li>• IRISH SMOKED SALMON WITH HORSERADISH</li> <li>• ROULADE OF IRISH SMOKED SALMON, LEMON ZEST</li> <li>• CRAB AND MANGO WRAP WITH SWEET CHILLI SAUCE</li> </ul> |

All prices are inclusive of 9% VAT

## A la Carte Wedding Menus

- PLEASE SELECT ONE SET MENU FOR YOUR ENTIRE GROUP
- A CHOICE MENU IS AVAILABLE ON REQUEST FOR A MAXIMUM OF 2 CHOICES PER COURSE (not available on soup or sorbet course) – MAXIMUM NUMBERS APPLY & A SUPPLEMENT WILL APPLY PER PERSON, SEE BELOW
- DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY
- ALL MENUS ARE SERVED WITH FRESHLY BAKED BREAD
- ALL MENUS INCLUDE COFFEE & SELECTION OF TEAS WITH CHOCOLATE TRUFFLES

### STARTERS

**+ € 2.50 SUPPLEMENT PER PERSON FOR CHOICE MENU**

|                                                                                                                     |         |
|---------------------------------------------------------------------------------------------------------------------|---------|
| MESCLUN LEAVES WITH MARINATED ARTICHOKE, TOMATOES, GREEN BEANS, HARD BOILED EGG AND NEW POTATOES, BALSAMIC DRESSING | € 9.00  |
| WARM GOATS CHEESE BRUCHETTA, CHARGRILLED VEGETABLES AND SUNBLUSHED TOMATOES, PESTO                                  |         |
| CONFIT DUCK LEG WITH BRAISED PUY LENTILS, HORSERADISH CREAM AND BALSAMIC                                            | € 11.50 |
| OAK SMOKED SALMON, CRÈME FRAICHE AND ROCKET SALAD                                                                   | € 11.50 |
| WARM SALAD OF QUAIL "SATAY", CRISP GREEN VEGETABLES, SHERRY VINAIGRETTE                                             | € 11.50 |
| SMOKED HADDOCK "BRANDADE" CAKE WITH POACHED EGG, TRUFFLE DRESSING                                                   | € 13.00 |
| TERRINE OF CHICKEN, FOIE GRAS AND WILD MUSHROOMS, APPLE CHUTNEY, TOASTED BRIOCHE                                    | € 13.00 |
| SEARED LOIN OF TUNA, HERB CRÈME FRAICHE, MIZUNA AND CITRUS DRESSING                                                 | € 13.00 |
| DUBLIN BAY PRAWN WRAPPED IN FILO PASTRY, MANGO AND APPLE REMOULADE                                                  | € 15.50 |
| TERRINE OF DUCK FOIE GRAS, FIG CHUTNEY, WARM BRIOCHE                                                                | € 17.00 |

### SOUPS (INTERMEDIATE COURSE)

|                                               |         |
|-----------------------------------------------|---------|
| LEEK AND POTATO SOUP WITH BLUE CHEESE CREAM   | € 7.50  |
| ROASTED PLUM TOMATO, BASIL MASCARPONE         | € 7.50  |
| CREAM OF WILD MUSHROOMS, TARRAGON AND MADEIRA | € 8.50  |
| BISQUE OF DUBLIN BAY PRAWNS, TARRAGON CREAM   | € 11.50 |

### SORBETS

|                                 |        |
|---------------------------------|--------|
| KIR ROYALE GRANITÉ              | € 4.25 |
| LEMON & GINGER                  | € 3.75 |
| PASSION FRUIT AND IRISH WHISKEY | € 4.25 |
| TOMATO AND BASIL                | € 4.75 |

**MAIN COURSES**  
**+ €5 SUPPLEMENT PER PERSON FOR A CHOICE MENU**

|                                                                                                              |         |
|--------------------------------------------------------------------------------------------------------------|---------|
| ROASTED FILLET OF IRISH SALMON, PEA & MINT PUREE, VANILLA SAUCE                                              | € 18.50 |
| ROASTED BREAST OF CORNFED CHICKEN, SCALLION MASH, WILD MUSHROOM SAUCE                                        | € 17.50 |
| PAN FRIED FILLET OF COD, WILTED LEEKS, SHELLFISH SAUCE                                                       | € 16.50 |
| ROASTED BREAST OF BARBARY DUCK, SWEET AND SOUR CABBAGE, BIGUARADE SAUCE                                      | € 21.00 |
| PAN FRIED FILLET OF SEA BASS, CRUSHED NEW POTATOES FLAVOURED WITH BASIL, SAUCE VIERGE                        | € 18.50 |
| ROASTED SIRLOIN OF IRISH BEEF, CARAMELISED ONION, HORSERADISH CREAM, RED WINE JUS                            | € 24.00 |
| ROASTED SADDLE OF LAMB, STUFFED WITH MUSHROOM AND SPINACH, CREAMED POMME PURÉE, TARRAGON AND TOMATO JUS      | € 27.00 |
| PAN FRIED FILLET OF IRISH BEEF, POMME DAUPHIN, SAUTE WILD MUSHROOM, RED WINE JUS, GARNISHED WITH ONION RINGS | € 27.00 |

**ALL MAIN COURSES ARE SERVED WITH MARKET  
VEGETABLES AND POTATOES OF THE DAY**

**ADDITIONAL POTATO DISHES:**

COLCANNON

CLARENCE GRATIN

HAND CUT CHIPS

€ 3.25 PER PERSON

**DESSERTS**  
**+ € 2.50 SUPPLEMENT PER PERSON FOR A CHOICE MENU**

|                                                                                 |         |
|---------------------------------------------------------------------------------|---------|
| TRADITIONAL VANILLA CRÈME BRULÉE                                                | € 7.50  |
| PAVLOVA OF SEASONAL FRUIT                                                       | € 8.00  |
| EXOTIC FRUIT SALAD, FLAVOURED WITH ROSE WATER AND SPICES, MANGO SORBET          | € 8.50  |
| VANILLA PANACOTTA, EXOTIC FRUIT SALAD, FLAVOURED WITH CORIANDER                 | € 9.00  |
| CROQUANT OF CHOCOLATE, ICED BAILEYS PARFAIT, CARAMEL ICE CREAM, CHOCOLATE SAUCE | € 9.50  |
| RASPBERRY CHOCOLATE TART, RASPBERRY SORBET                                      | € 9.50  |
| OUR FAMOUS WARM CHOCOLATE FONDANT, GUINNESS ICE CREAM                           | € 11.50 |
| IRISH AND EUROPEAN CHEESE PLATE, GRAPES, HOMEMADE CRACKERS                      | € 11.50 |

All prices are inclusive of 9% VAT



## **CHILDREN'S MENU**

### **STARTERS**

**CHICKEN WINGS IN A MILD BUFFALO SAUCE, SERVED WITH DIPS**

**MELON SERVED WITH SEASONAL COULIS OF FRUITS**

**HOMEMADE VEGETABLE SOUP**

### **MAIN COURSES**

**TENDER MACARONI PASTA IN A CREAMY CHEESE SAUCE**

**GRILLED CHICKEN BREAST, WITH MASHED POTATOES AND STEAMED BROCCOLI**

**IRISH BEEF BURGER WITH HAND CUT CHIPS**

**GOUJONS OF SOLE, MUSHY PEAS AND HAND CUT CHIPS**

### **DESSERTS**

**CHOCOLATE BROWNIE WITH VANILLA ICE CREAM**

**STRAWBERRY JELLY & ICE CREAM**

**FRESH FRUIT SALAD**

**2 COURSES €12.00**

**3 COURSES €16.00**

**SUITABLE FOR CHILDREN AGED 12 AND UNDER  
PLEASE SELECT ONE SET MENU FOR ALL THE CHILDREN IN YOUR PARTY**

All prices are inclusive of 9% VAT

# Banqueting Wine List

## White Wine

Chilensis, Sauvignon Blanc (Chile) €19.00  
Refreshing and tantalizing to the palate, tangy with a lovely green citrus feel

Chateau La Coste, Cuvée Lisa (France) €24.95  
A very pleasant pale medium dry white with a hint of acidity,  
it is a perfect example of what the Coteaux d'Aix en Provence do best

Gabriella Pinot Grigio (Italy) €27.00  
Pale straw yellow with greenish shades. A fruity wine with clear aromas of toasted almonds.  
Lean-bodied with a balanced acidity and a dry finish.

Hungerford Hill Chardonnay (Australia) €28.00  
An excellent full straw green colour. The nose shows lively aromas of peach and melon.  
The palate shows full-bodied rich varietal fruit flavours finishing with crisp, natural acidity

Villa Huesgen, Riesling (Germany) €32.00  
Pale yellow in colour. An attractive, sweet and complex wine showing floral  
aromas with hints of tropical fruits. This wine shows the Riesling grape to perfection.

Old Coach Road Sauvignon Blanc (New Zealand) €33.00  
Fresh, lively and herbaceous with delicious passionfruit flavours in the mouth. The wine is nicely  
integrated and has a long memorable finish. The nose is intense gooseberry, overlaid with  
tropical passion fruit and pineapple on the palate. A lingering and very pleasant finish.

Laroche, Chablis (France) €42.00  
Coming from one of Frances top houses who are noted for their hands on personal style of wine making,  
where their rigorous selectivity of top quality grapes have made their wines internationally respected at  
all top tables. This has made their wines truly world class.  
Its body is very fleshy and well balanced, with good roundness.

## Champagne

De Nauroy Brut €75.00  
Very supple with a round body. A discreet and floral bouquet with an aroma of vine flower,  
jasmine and citronella. A long deliciously fruity presence leaves an impression of freshness  
lingering on the palate. A Champagne for any occasion!

Pannier Rosé €84.00  
Brilliant salmon pink colour with a fine stream of minuscule bubbles. A strong expression of fully  
ripened red fruits (cherry, raspberry). Fresh and pure attack. Overtones of red fruits and toasted bread.  
A balanced aftertaste in both length and finesse.

## Sparkling Wine

Masottina Prosecco €30.00  
Intense, fresh flavours and a very fine, long-lasting effervescence rounded with a full, satisfying finish.

Masottina Pilli Rosé Frizzante €30.00  
Pale pink with reddish hues in colour with a fine pearlage. On the nose there are distinct fruity aromas,  
while the palate is light-bodied, harmonious, with a soft aftertaste.

## Banqueting Wine List continued.....

### Red Wine

|                                                                                                                                                                                                                                                                                                                                   |        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Chilensis, Cabernet Sauvignon (Chile)</b><br>Smooth on the palate with a complexity that follows through to the mid palate and finish.<br>With an overall soft berry mouth feel                                                                                                                                                | €19.00 |
| <b>Chateau La Coste, Cuvée Lisa, (France)</b><br>A typical blend of Shiraz and Grenache that brings to you all the sun from the South of France. An elegant red, well balanced by a touch of Cabernet Sauvignon                                                                                                                   | €24.95 |
| <b>Hungerford Hill Shiraz (Australia)</b><br>Full crimson red colour. The bouquet shows ripe peppery fruit. The palate has full-bodied soft fruit flavours with ripe sweet tannins and a long dry finish.                                                                                                                         | €26.00 |
| <b>Bodegas Muriel, Rioja Crianza (Spain)</b><br>Elegant fragrance of a fine young wine combined with a touch of fruit. It has a rich generous palate. Full flavoured, smooth, soft and delicious with complex fruits. Good acidity and nice tannic feel.                                                                          | €26.00 |
| <b>Côte du Rhone Villages, Olivier Ravoire (France)</b><br>Ruby red in colour with purple hints. Complex bouquet with red fruits (raspberry) and undergrowth aromas. Full bodied and concentrated wine with smooth tannins and a very good length.                                                                                | €28.00 |
| <b>Don David Malbec (Argentina)</b><br>Vivacious red with violet sparkles. A noble tear indicates it's firm structure. Plum jam and raisin combined with pipe tobacco, vanilla and toasted notes dominate the aromas. Very well balanced with sweet and soft tannins. Fruity full of plumbs and chocolate notes, pleasant finish. | €29.00 |
| <b>Fleurie Lupe Cholet (France)</b><br>Famous for it's raspberry, cherry and strawberry mouth. A fruity wine indeed with nice soft tannins.                                                                                                                                                                                       | €37.00 |



## Additional recommendations to enhance your Wedding

### Flowers

Whether its simplicity or a magnificent display you require, our recommended florists will be happy to tailor all your floral needs to suit your own specifications. You may enquire through your wedding co-ordinator or contact the florist directly:

Adonis Flower Designers, 01 4545973 [www.adonisflowerdesigners.ie](http://www.adonisflowerdesigners.ie)

Floral Events, 0872204754 [www.floralevents.ie](http://www.floralevents.ie)

### Photography

You can rely on our recommendation of an experienced photographer for your wedding day:

Therese Aherne - 0868035430, [www.thereseahernephotography.com](http://www.thereseahernephotography.com)

John Ryan - 01 4908731, [www.johnryanphotography.com](http://www.johnryanphotography.com)

Mark Griffin - 01 2980689, [www.markgriffinphoto.com](http://www.markgriffinphoto.com)

### Table Plan and Place Cards

Menu cards, table plans and place cards can printed by the hotel.

### Entertainment

We are pleased to assist in the arrangement of entertainment for your wedding, from background music, perhaps a harpist or a string quartet to play during your drinks reception, an entertainer or an evening band playing your own choice of music for dancing. Contact Geraldine Mahony – Event Management 0872566122, [geraldine@eventmanagement.ie](mailto:geraldine@eventmanagement.ie)

### Cakes

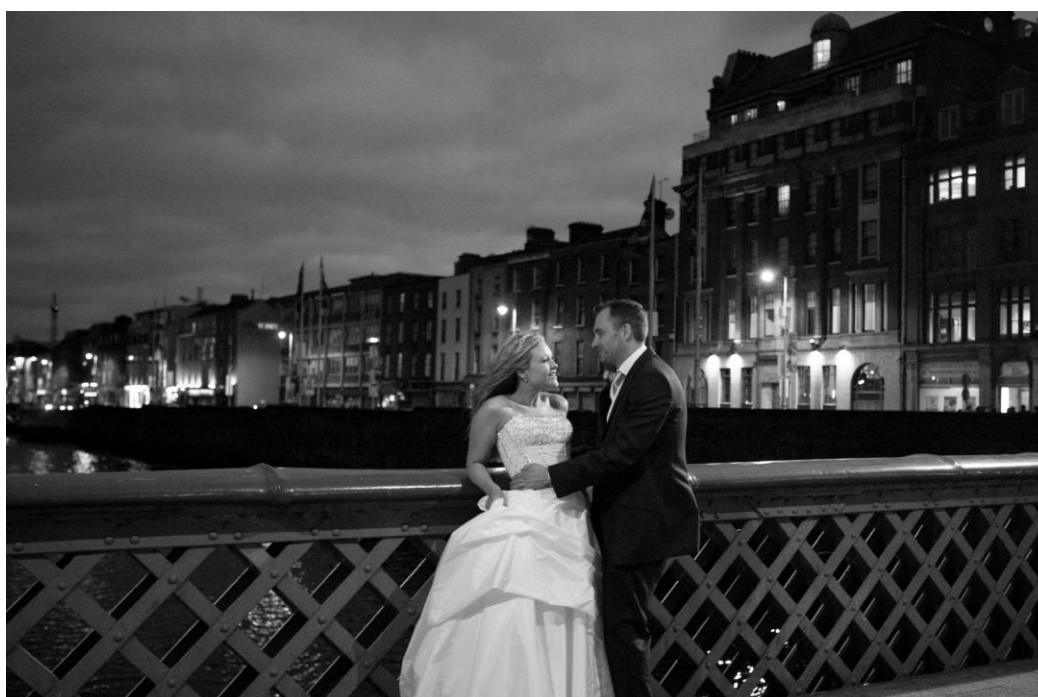
Here is a couple of the leading designers and developers of innovative and unusual cakes tailored to suit your wedding:

French Wedding Cakes, 0877754135, [www.frenchweddingcakes.com](http://www.frenchweddingcakes.com)

Cakes & Co, Blackrock, 01 2836544 [www.cakesandco.com](http://www.cakesandco.com)

### Gifts / Favours

Skelligs Chocolate Company produce beautiful award-winning, handmade Chocolate Truffles. Available in many flavours and personalised to your requirements. Tel 066 9479119 [www.skelligschocolate.com](http://www.skelligschocolate.com)



## Making your reservation

Having received this brochure, the next step in reserving your wedding is for you to visit the hotel, by making an appointment you will ensure the appropriate facilities are available to see.



Our Wedding Co-ordinator will be able to advise you of the dates that are available for your special day in person or over the telephone. Once all parties have agreed a suitable date a provisional reservation may be made and held for up to two weeks or until another request is made for that particular date.

For booking enquiries please contact 01 4070800, [reservations@theclarence.ie](mailto:reservations@theclarence.ie)



A provisional contract estimating the costs tailored to your specific requirements will be prepared at this stage and sent to you by post or e-mail.



Once the agreed decision date has been reached the booking should be confirmed, or released, in order to be offered to another party.



To confirm and guarantee the reservation we request a non-refundable deposit of €2000.00. We also require a signed copy of our terms and conditions. The remaining payment of the estimated amount will be due one month prior to the event. Please note bedrooms will not automatically be blocked for you when you confirm your wedding at The Clarence, if you wish to book bedrooms please do so with your wedding co-ordinator or the Reservations Manager.



With regards to the civil ceremony couples must apply directly to the registry office in our area:  
Joyce House, Lombard Street, Dublin 2, Tel: 01 8638225, Open 9.30am – 4.30pm Mon-Fri



### **Cancellations**

May we draw your attention to our Booking Terms and Conditions

### **Service Charge**

There is no service charge added to your bill, this is completely at your discretion.

### Contact Details:

Events Manager  
The Clarence Hotel  
6 – 8 Wellington Quay  
Dublin 2

Direct Tel: +353 (0)1 4070800

Direct Fax: +353 (0)1 4070818

Email: [banqueting@theclarence.ie](mailto:banqueting@theclarence.ie)

Web: [www.theclarence.ie](http://www.theclarence.ie)