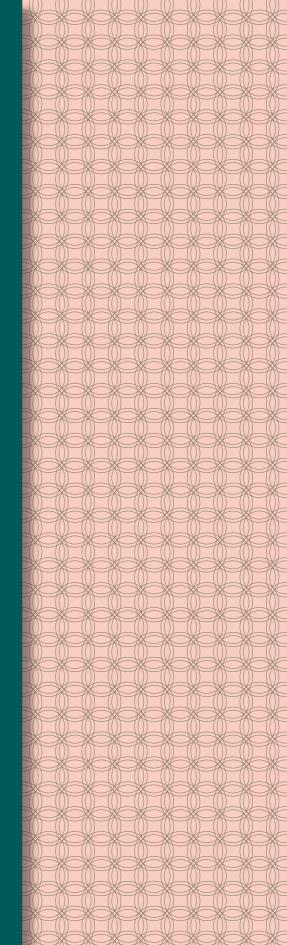


AT CLAYTON HOTEL SILVER SPRINGS CORK





At Clayton Hotel Silver Springs we believe your wedding day should be designed with the same care and attention that goes into the beautiful bridal dress or tailored groom's suit. Customised specifically to your personality and wishes.

We would be delighted to discuss your requirements in more detail. Please contact our wedding co-ordinators to arrange an appointment.

E events.silversprings@claytonhotels.com **T** +353 21 450 7533

WHERE EVERY MOMENT MATTERS



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.

The management and staff of Clayton Hotel Silver Springs congratulate you on your recent engagement and thank you for enquiring about holding your marriage celebrations with us.

From the moment you arrive, you will be warmly welcomed with a standard of hospitality which you would expect on this day to remember.

Our intention is to help you create perfect memories of a perfect day – a day to remember for the rest of your life.

Clayton Hotel Silver Springs has always been known as a hotel that you can trust for your special day. Hosting weddings for five decades, we have the experience and the knowledge to ensure that you get hitched without a hitch, and in a beautiful fully refurbished venue with delicious food and great staff!

One of the finest hotels in The City, our 4-star Hotel is set in stylish terraced gardens combines classic and traditional elegance with striking contemporary design.

WEDDING CAPACITY

- Intimate weddings of up to 80 guests in the contemporary surrounds of our restaurant.
- Large weddings ranging from 100 to 450 guests in our elegant wedding suite.

WEDDING BANQUET

Our Head Chef, takes pleasure in preparing for you a wedding banquet with a variety of delicious and memorable choices. Combine this with impeccable presentation and courteous service and you can expect a wedding banquet that delights you and your guests.

CIVIL CEREMONIES

Recognised for civil ceremonies we can offer an intimate suite for civil ceremonies and partnerships.



PRE & POST WEDDING EVENTS

We cater for all numbers if you want to start the party early or continue to the next day.

BRIDAL SUITE & GUEST ACCOMMODATION

The theme of luxury also extends to our bedroom accommodation. We offer you our bridal suite complimentary as part of our wedding package 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 coordinators are there 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 Silver Springs is renowned for.

QUIET MOMENTS



OUR PACKAGES

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ARRIVAL RECEPTION

- Red carpet welcome, with arrival reception décor to include storm lanterns
- Chilled bubbly for the wedding couple
- Musical entertainment
- Tea or coffee, still and sparkling water, mini scones with strawberry preserve and clotted cream, Clonakilty black pudding and poached apple in filo pastry
- Refreshing Pimm's or seasonal punch drinks reception for your guests

MAIN MEAL

- 5 course menu
- Glass of wine & 2 top ups
- Crisp white chair covers, diamante band
- Table decorations for your guest tables comprising of a large silver candelabra, white linen, mirror & personalised menus
- Top table floral arrangement
- Fairy light backdrop behind the top table
- Mood lighting in a choice of colours
- Dedicated kids zone
- Cake stand & knife

EVENING RECEPTION

- Tea & coffee, open sandwiches, cocktail sausages, spicy wedges with garlic mayonnaise
- Late bar extension
- 2 deluxe bedrooms for the evening of your reception, couple to allocate as they choose
- Overnight accommodation for the wedding couple in a deluxe suite, chilled bubbly in the suite on the evening of your reception, full Irish breakfast the following morning
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Complimentary parking for your wedding guests
- First anniversary Table d'hôte evening meal for 2 in the Gallery Restaurant

SAMPLE WEDDING MENU

Thai spiced hake & sea trout fishcake with pepperonta, fennel & sakura salad, lemon infusion

OR

Free range chicken & button mushroom ragout, white wine & tarragon scented veloute, warm puff pastry case

Cream of potato & leek soup, chive cream

Roast sirloin of Irish beef, on champ mash, pickled pearl onion jus lie

OR

Roast Cajun & honey salmon, pea & chervil pomme puree, caper & raisin scented sauce

OR

Vegetable stir fry, lemon scented basmati rice

Select from our Dessert Menu Selector

Tea or coffee



ARRIVAL RECEPTION

- Red carpet welcome, with arrival reception décor to include storm lanterns
- Chilled bubbly for the wedding couple
- Musical entertainment
- Tea or coffee, still and sparkling water, mini scones with strawberry preserve and clotted cream, Clonakilty black pudding and poached apple in filo pastry, mini fish cakes & basil tartare cream
- Sparkling wine drinks reception with a selection of bottled beers, please choose two from the following; Heineken, Budweiser or Corona

MAIN MEAL

- 5 course menu
- Glass of wine & 2 top ups
- Glass of wine for your toast
- Crisp white chair covers, diamante band
- Table decorations for your guest tables comprising of a large silver candelabra, white linen, mirror and personalised menus
- Top table floral arrangement
- Fairy light backdrop behind the top table
- Mood lighting in a choice of colours
- Dedicated kids zone
- Cake stand & knife

EVENING RECEPTION

- Tea & coffee, open sandwiches, cocktail sausages, spicy wedges with garlic mayonnaise, homemade chicken goujons
- Late bar extension
- 2 deluxe bedrooms for the evening of your reception, couple to allocate as they choose
- Overnight accommodation for the wedding couple in a deluxe suite, chilled bubbly in the suite on the evening of your reception, full Irish breakfast in the restaurant in the morning
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Complimentary parking for your wedding guests
- First anniversary table d'hôte evening meal, bottle of house wine for 2 in the Gallery Restaurant

SAMPLE WEDDING MENU

Smoked salmon, spinach and crab roulade with a sakura and red onion salad, with salsa verde

OF

Baked Ardsallagh goats cheese on toasted brioche, honey balsamic glaze, peppered rocket & beetroot salad

Butternut squash and toasted pumpkin seed, coconut fusion soup

Panfried fillet of Irish Angus beef with green leek mash, duck fat potato fondant, buttered baby carrots, pink peppercorn sauce and white onion puree

0

Mustard cod fillet with crème fraiche potatoes, cured cherry tomato and lemon coulis

0

Wild mushroom & pea risotto, wilted rocket, asparagus spears

Select from our Dessert Menu Selector

Tea or coffee



ARRIVAL RECEPTION

- Red carpet welcome, with arrival reception décor to include storm lanterns
- Chilled bubbly for the wedding couple
- Musical entertainment
- Tea or coffee, still and sparkling water with mini scones, strawberry preserve and clotted cream, Clonakilty black pudding and poached apple in filo pastry, mini fish cakes & basil tartare cream, goats cheese tartlet topped with red onion jam
- Sparkling wine drinks reception with a selection of bottled beers, please choose 2 from the following; Heineken, Budweiser or Corona

MAIN MEAL

- 5 course menu
- Glass of wine & 2 top ups
- Glass of Prosecco for your toast
- Crisp white chair covers, diamante band
- Table decorations for your guest tables comprising of large silver candelabra, white linen, mirror & personalised menus
- Top table floral arrangement
- Fairy light backdrop behind the top table
- Mood lighting in a choice of colours
- Dedicated kids zone with children's entertainer
- Cake stand & knife

EVENING RECEPTION

- Tea & coffee, open sandwiches, cocktail sausages, spicy wedges with garlic mayonnaise, homemade chicken goujons
- Late bar extension

EXTRA PERKS

- The bride and 3 of her friends get a girly night in the lead up to her big day; enjoy an overnight accommodation in 2 classic twin rooms, a glass of bubbly & chocolate dipped strawberries, a platter of finger food, movie night, popcorn, 2 bottles of house wine, waiter service from lounge bar, full Irish breakfast the following morning
- 2 classic bedrooms for the evening of your reception, couple to allocate as they choose
- Overnight accommodation for the wedding couple in a deluxe suite, chilled bubbly in the suite on the evening of your reception, full Irish breakfast in the restaurant the following morning
- Second overnight for the wedding couple in a deluxe suite, inclusive of full Irish breakfast
- On the day after your wedding reception, you & 20 of your guests can enjoy a selection of finger food in a reserved area of our lounge
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Complimentary parking for your wedding guests
- First anniversary overnight stay in a deluxe room with full Irish breakfast the following morning, also includes table d'hote evening meal, bottle of house wine for 2 in the Gallery Restaurant

SAMPLE WEDDING MENU

Fish cake, pickled cucumber, peanut crumble, pink peppercorn, and dill crème fraîche, red onion and micro leaves salad

OR

Duo of McCarthy's black pudding and Silver Hill hot smoked duck breast, flaked almonds, orange and watercress salad, Stonewell medium dry cider dressing

Sweet potato & lemon grass soup infused with ginger oil

Chargrilled 6oz fillet of Irish Angus beef flat cup mushroom, grilled tomato on the vine, balsamic roasted shallot, sweet potato & parsnip duchesse, Jameson & pink peppercorn sauce

OR

Pan fried fillet of sea bass, cauliflower & saffron puree, chorizo roasted fennel, crab croquette, caper honey & dill cream

OR

Roasted red pepper stuffed with baby ratatouille topped with Halloumi cheese, served with Mediterranean cous-cous and basil oil

> Select from our Dessert Menu Selector

> > Tea or coffee, with petit fours



Clayton Hotel Silver Springs is the ideal winter wonderland for your special day. Enjoy the warmth from our spiced mulled wine reception & taste our mouth watering winter menus. Ideal for couples looking to have a winter wedding reception.

ARRIVAL RECEPTION

- Red carpet welcome, with arrival reception decor to include storm lanterns
- Chilled bubbly for the wedding couple
- Musical entertainment
- Tea or coffee, still and sparking water, Espresso cup of homemade soup and finger sandwich
- Warm spiced mulled wine reception for your guests

MAIN MEAL

- 4 course menu
- Glass of wine & 2 top ups
- Crisp white chair covers, diamante band
- Table decorations for your guest tables comprising of a large silver candelabra, white linen, mirror & personalised menus
- Floral top table arrangement
- Fairylight backdrop behind the top table
- Mood lighting in a choice of colours
- Dedicated kids zone
- Cake stand & knife

EVENING RECEPTION

- Tea & coffee, open sandwiches, cocktail sausages, spicy wedges with garlic mayonnaise
- Late bar extension
- 2 classic bedrooms for the evening of your reception, couple to allocate as they choose
- Overnight accommodation for the wedding couple in a deluxe suite, chilled bubbly in the suite on the evening of your reception, full Irish breakfast the following morning
- Menu & wine tasting for the couple in the lead up to your wedding reception
- Complimentary parking for your wedding guests
- First anniversary table d'hote evening meal for 2 in the restaurant

SAMPLE WEDDING MENU

Free range Irish chicken & button mushroom ragout, white wine & tarragon scented veloute, warm puff pastry case

Traditional roast crown of turkey, on a bed of baked Limerick ham with a thyme & sage stuffing, creamed potato, cranberry scented jus

OR

Roast Cajun & honey salmon, pea & chervil pomme puree, caper & raisin scented sauce

OR

Roast vegetable quiche, tossed salad

Select from our Dessert Menu Selector

Tea or coffee



This package is available for Christmas dates 27th, 28th, 29th & 30th December.

Also available for January, February & March.

 Minimum numbers of 100 guests required to avail of this package.

ARRIVAL RECEPTION MENU

Should you wish to add additional arrival menu items to your reception, please choose from the menu below, an additional cost of €2 per item applies to your overall package;

- Cookie Bar (salted caramel, Belgian chocolate chip, white chocolate & raspberry)
- Sesame coated brie with sweet & sour relish
- Savoury vol au vents with potted shrimps & chive
- Tortilla wrap filled with chicken & tarragon aioli dusted with parmesan cheese
- Smoked salmon on brown bread with Greek olive tapenade
- Crab & mango flavoured crostini with dill aioli
- Smoked duck, thyme flute with orange marmalade
- Arabic lamb kebab with sweet chilli dip



FULL MENU SELECTOR

Should you wish to change the items on your menu, please select from below.

STARTER

- Cajun roasted chicken fillet, toasted pine nut & slow roasted plum tomato, rocket salad, parmesan dressing and garlic flute
- Smoked salmon, spinach & crab roulade, with a sakura & red onion salad, salsa Verde
- Confit duck spring roll,
 Thai noodle salad, tomato,
 chilli & lime jam dressing
- Salmon & prawn parcel, butternut squash puree, watercress salad, honey & balsamic dressing

SOUP

- Cream of seasonal vegetable
- Cajun root vegetable, clotted cream & chive
- Forest mushroom & rosemary oil
- Carrot & ginger with coriander oil

SORBET

- Champagne sorbet with fresh strawberries
- Tropical sorbet topped with pomegranate and pineapple

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MENU SELECTOR (CONTINUED)

MAINS

Meat

- Chargrilled supreme of corn-fed chicken, spring onion and chive stuffing, fondant potatoes and red wine jus
- Chicken stuffed with chorizo and mushroom stuffing, wrapped with smoked bacon, creamed potatoes, madeira scented jus
- Slow roasted sirloin of Irish beef, spring onion mash, honey roasted carrots & parsnips, thyme demi glaze
- Traditional turkey and honey roasted ham, thyme and onion stuffing, smoked bacon potatoes, Bordelaise sauce

Fish

- Oven baked fillet of hake topped with garden herb and parmesan crust, champ potatoes and basil cream sauce
- Pan-fried salmon with dill and parsley mash, tender stem broccoli and white wine drizzle
- Duo of salmon & hake, parsley & garlic mash, saffron, caper & shrimp ragout, lime extract

The following mains should you wish to choose incur a supplement of €5.00.

- Pistachio crumbled rack of Irish lamb, caramelized shallot mash, redcurrant glaze
- Prime Irish 7oz fillet steak, charred sweet potato, confit of vine tomatoes, garlic and thyme scented jus
- Pan fried Barbary duck breast, fondant potato, cranberry and orange compote

- Medallions of monkfish, basil mash potato, asparagus and sun dried tomato tapenade
- Pan fried fillet of sea bass, dill & crème fraîche mash, rocket and toasted almond salad, citrus drizzle

Vegetarian

- Spinach and ricotta ravioli, sun dried tomato, wild mushroom cream, parmesan shavings
- Baked stuffed courgettes, melted buffalo mozzarella, lambs lettuce, black olives and basil oil
- Pea, mint and saffron risotto, parmesan shavings

DESSERTS

- · Assiette of chef's desserts.
- Please choose 3 from selection below;
- Death by chocolate brownie
- Sicilian lemon tart
- Apple slice
- Cheesecake; strawberry, lemon or Baileys
- Ice-cream in a tuile basket
- White chocolate cheesecake, rich chocolate sauce
- Salted caramel opera served with pistachio ice cream
- Rich Belgian chocolate brownie, vanilla ice cream and white chocolate cigar
- Tiramisu with mocha anglaise and roasted hazelnut crumble
- Warm mixed berry crumble, clove anglaise and vanilla bean ice cream
- Warm sticky toffee pudding with biscotti, caramel & peanut glaze

CHILDREN

We take great care of our younger guests ensuring that they are not forgotten about on your special day.

Special children's menu is available from €15.00 per child.

EVENING RECEPTION MENU

Please choose your evening reception items from the following options, as per the quantities on your package.

- Tempura battered king prawns with sweet chilli dip
- Selection of wraps or sandwiches
- Roasted chicken skewers with chimichurri sauce
- Pork pinchos with smoked paprika aioli
- Chicken goujons served with sweet chilli and basil dip
- Some of our dishes contain allergens or additives, please ask your wedding co-ordinator and they will assist you.

WEDDING PACKAGE WINE LIST

- White El Muro Tempranillo
- Plenty of refreshing fruit flavours of vibrant peach and apple lifted by some lovely acidity on the finish
- Red El Muro Macabeo
- This is a soft, fruity, red with bags of dark berry fruit and just a twist of pepper on the finish.
- An extensive wine list is available please ask your wedding co-ordinator for more details

CORKAGE

Should you decide to supply your own wine or champagne, a corkage charge will apply

- Wine corkage charge (per 75cl bottle) - €9.00
- Champagne corkage charge (per 75cl bottle) €12.00

DRINKS RECEPTION

Tea or coffee, still & sparkling water included in all drinks receptions. But if you would like to add to your reception, you can choose from the following;

- Cosmopolitan €5.00
- Mojito €5.00
- Bucks fizz (Champagne & freshly squeezed orange juice) €9.00
- Red & White wine reception €6.00
- Kir Royale reception (Champagne & Crème de Cassis)
 - €9.00
- Bellini (Champagne & peach cocktail) - €9.00



CIVIL WEDDINGS, CIVIL PARTNERSHIPS & HUMANIST CEREMONIES

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We are a recognised civil ceremony hotel and we can offer an intimate suite for civil ceremonies and partnerships. We will provide a complimentary ceremony suite, flooded with natural daylight and mood lighting.





For further information please contact civil registration office;

Adelaide Court, Adelaide Street, Cork

T 021 4275 126

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 contact:

E admin@humanism.ie or phone

T 086 0887744

NEXT DAY CELEBRATIONS

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Why not host your post wedding day celebration with us, please choose from our BBQ or Classic Buffet options below;

BBO MENU 1

€20 PER GUEST

- Chargrilled beef burger with sautéed onions, house relish, floury bap
- Grilled pork & leek sausage, red onion jam, in a sesame seed hot dog bun
- Cajun roasted chicken with ginger & chilli marinade
- · Honey & Cajun chicken legs

Dessert

Salted caramel & chocolate brownie, vanilla bean ice-cream.

BBO MENU 2

€25 PER GUEST

- Chargrilled beef burger with sautéed onions, house relish, floury bap
- Garlic & rosemary marinated lamb cutlets
- 6oz sirloin steak with sautéed onions, baked flat mushroom
- Grilled pork & leek sausage, red onion jam, in a sesame seed hot dog bun
- Tiger prawn skewer with chilli & lemon glaze

Dessert

Salted caramel & chocolate brownie, vanilla bean ice-cream

Selection of 5 salads with both menus

- Baked potato with garlic & thyme butter
- Coleslaw with fresh chives
- Rustic baby potatoes, bacon & spring onion salad with herb mayonnaise
- Penne pasta with roasted peppers, black olives, coriander leaves, sweet chilli dressing
- Mixed baby leaf salad with Parmesan & balsamic

(Catering for a minimum number of 30 guests and groups up to 200 guests)

CLASSIC BUFFET

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€18.50 PER GUEST

Choose two from the following hot dish options.

Your choice will be served with three salads and selection of breads.

- Beef bourguignon; Irish beef gently simmered in red wine with shallot, button mushrooms and smoked bacon with steamed rice
- Chicken chasseur; panfried chicken breast cooked in red wine, hickory bacon, mushrooms and sweet tomato, tarragon essence with steamed rice
- Tender Moroccan lamb casserole; flavoured with sweet apricots, cumin and fresh coriander with steamed rice
- Yellow Thai chicken curry; sautéed seasonal vegetables, mild curry paste blended with coconut milk, galangal leaves & coriander, lemon scented Jasmine rice

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TERMS & CONDITIONS

- A minimum number of 100 guests are required to qualify for our Wedding Package
- All provisional bookings will be held for a maximum of 4 weeks, after which a deposit €1000 is required to secure your reservation. If confirmation is not received the date will be automatically released
- Payment of the first deposit indicates acceptance & understanding of all terms & conditions
- The hotel reserves the right to refund a deposit in circumstances when a booking is made through a third party or under false pretences
- Prospective clients must always meet with a member of the wedding team by appointment prior to acceptance of the first deposit
- Further instalments will be required in the lead up to your Wedding Day
- Deposits are not refundable or transferable in the event of cancellation under any circumstances
- Cancellation charges in addition to the forfeit of the deposit paid will be charged in full if the wedding is cancelled within 12 weeks of the date booked. Cancellation charges will include all items booked
- Full menu details are required one month prior to your Wedding Day
- Revised numbers of guests for full Wedding Reception & evening guests must be given to the hotel 1 month prior to the wedding date. Final numbers to be specified 72 hrs prior to the meal. This will be the minimum number of guests charged for
- Menu prices may vary subject to seasonal availability of certain products & government changes



- All entertainment must be approved by the Management of the Hotel & must finish by 1:30a.m. Entertainers must provide their own equipment & accept responsibility for same
- A bar extension can be provided permitting the service of alcohol until 1.30am
- A resident's bar is available
- Only the food & beverage supplied by the hotel may be consumed on the premises, with the exception of the wedding cake
- All accounts must be settled in full 3 working days in advance of the wedding
- Please note that all personal & company cheques will only be accepted if the hotel has five working days prior notice that they will be used
- Any outstanding balance must be settled on the day of your wedding
- Increases in your numbers attending will be charged accordingly, space & extra staff permitting, with no obligation on the hotel
- All items left from your wedding day will be required to be collected the day after your reception.
- We can offer your guests a special overnight accommodation rate subject to availability
- All individual bookings are to be guaranteed by a deposit or credit card
- All unnamed bedrooms will be released within 1 month of the wedding date
- The Bride & Groom will be liable for any bedrooms guaranteed or named by them
- Accommodation deposits are not refundable or transferable

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WEDDING CHECKLIST



GETTING STARTED

Several fittings will be required Obtain floral & music estimates; book services if possible

Pick a honeymoon destination -

Order dresses for bridesmaids Organise wedding insurance

don't forget to book the time off from work

Tell relatives and friends you're engaged	
Open a wedding bank account	
Select brides maids, best man and ushers	
Compose a guest list	
12 - 6 MONTHS BEFORE THE BIG DAY	
Visit the priest or minister and set the date	
Book your reception venue. Contact our wedding co-ordinator 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:	

5 MONTHS BEFORE THE BIG DAY

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 co-ordinator about special rates for your guests Go over details of recention with	arrangements with your priest and discuss ce, readings and music with him/her if you g a religious ceremony
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 co-ordinator about special rates for your guests	uest lists O
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 co-ordinator about special rates for your guests	nd purchase your wedding rings
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Order your wedding cake Confirm delivery of bridal gown Reserve accommodation for guests who need it – ask our wedding co-ordinator about special rates for your guests	organise suits for himself and best man
Confirm delivery of bridal gown Reserve accommodation for guests who need it – ask our wedding co-ordinator about special rates for your guests	neymoon reservations O
Reserve accommodation for guests who need it – ask our wedding co-ordinator about special rates for your guests	ur wedding cake
ask our wedding co-ordinator about special rates for your guests	delivery of bridal gown
	edding co-ordinator about special
Go over details of recention with	, 3
wedding co-ordinator	letails of reception with co-ordinator

2 MONTHS BEFORE THE BIG DAY

Inform priest 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 make up with your hairdresser/ make-up artist	
Buy a guest book	
Select wedding party gifts	
Final gown fitting	



1 MONTH BEFORE THE BIG DAY

Chase all unanswered invitations and draw up a final list of who'll be attending your wedding	
Confirm final numbers with our wedding co-ordinator and work out a seating plan	
Book your final hair appointment	
If you're changing your surname or address, notify your bank, doctor and so on	
Organise stag and hen parties (for at least a week before the day!) – this is a groomsman/bridemaid job	
Remind your father, fiancé and best man to write their speeches	
Confirm music arrangements & check selections	
Apply for marriage licence	



1 WEEK BEFORE THE BIG DAY

Remind rehearsal dinner guests of time/location	
Confirm photographer, flowers, cars, musicians and DJ	
Reconfirm final numbers with our wedding co-ordinator	
Schedule rehearsal for 1 - 2 days prior to wedding	
Go over final details of ceremony & reception with all parties involved	
Assign small jobs to family/friends. (pick up guest book, cameras etc.)	
Wear-in your wedding shoes at home	



1 DAY BEFORE THE BIG DAY

RELAX!	
Have manicure & pedicure done and any other pampering treatments	
Have honeymoon luggage sent to Clayton Hotel Silver Springs	
Relax and have an early night	



WEDDING DAY Eat! Hair & make-up Check wedding dress (pressing/steaming) Have family member check ceremony/ reception for left behind item Breath! Enjoy your day

NULLG

NOTES



AT CLAYTON HOTEL SILVER SPRINGS CORK

FOR ENQUIRES