

## ***Conference & Events Pack***

***Welcome to the Clarion Hotel, Lapps Quay, Cork – the ideal venue for you.***

***Superbly located in the heart of the city on the River Lee  
overlooking City Hall in the developing City Quarter.***

## Work

*Business a Pleasure? We believe it should be. Discreet personal service when planning, professional back up and well-appointed meeting rooms designed around you and your event.*

## Dine

*“Good Food, beautifully presented”, is the Mantra at Sinergie Restaurant.  
A passion for seamless service and a truly provocative wine list.*

*For something more casual, try Kudos – not a hotel bar but a bar within a hotel.  
Watch chefs entertain with their expertise at our wok stations.*

## Rest

*191 contemporary rooms, 6 apartments, complimented by elegant riverside suites  
and a stunning rooftop Penthouse overlooking the city's skyline.  
Simple, elegant colours. Stress-free check-in. People who love what they do.  
And all the services you dream of. Welcome to the new Clarion Hotel Cork.  
Designed to redefine the idea of what a four star hotel should be.*

## Refresh

*Treat yourself to our Sano Vitae Health & Spa which boasts an 18m pool,  
fully equipped gym, sauna, steamroom, Jacuzzi and Spa with 5 treatment rooms.*

*We look forward to welcoming you where "You'll notice the difference ... at the  
Clarion Hotel Cork*

## **Meeting Room Refreshment Rates:**

### **Morning Breaks**

<i>Tea / Coffee</i>	<b>€2.80</b>
<i>Tea / Coffee Biscuits</i>	<b>€3.80</b>
<i>Tea / Coffee Danish or Scones</i>	<b>€4.80</b>
<i>Tea / Coffee chocolate fountain</i>	<b>€6.50</b>

### **Healthy Options**

<i>Yoghurts</i>	<b>€1.70</b>
<i>Orange Juice</i>	<b>€1.70</b>
<i>Cereals</i>	<b>€1.70</b>
<i>Fresh Fruit</i>	<b>€4.50</b>
<i>Smoothies</i>	<b>€3.50</b>
<i>(Strawberry, mango, pineapple or vanilla)</i>	
<i>Basket of Whole Fruit</i>	<b>€11.00</b>

*(Recommended per 5 guests)*

**Working lunch - €5.50**

*Choices of: Ham, Cheese, Egg, Tuna, Salad*

**Wraps - €6.50**

*Healthy wrap of Chicken, Lettuce, Tomato, Cucumber, Guacamole  
Vegetarian delight of roasted Pepper, Cream Cheese, Red Onion, Salad Leaves  
Ham and white Cheddar Cheese, Mustard Mayonnaise, Bell Pepper, Salad Leaves*

**Open sandwiches - €7.50**

*Smoked Salmon on brown Bread  
Tomato and Mozzarella on French Baguette  
Baked Ham on rosemary Bread with old grain Mustard  
Roast Aberdeen Angus Beef on Sunflower Seeded Bread  
With Horseradish  
Shrimps Cocktail on Brown Bread  
Brie Cheese and Grape on ballynoello Relish*

**Evening Treats**

<i>Large Ring Doughnuts</i>	<i>€1.50</i>
<i>Large Jam Doughnuts</i>	<i>€2.00</i>
<i>Chocolate Doughnuts</i>	<i>€2.00</i>
<i>Mixed Iced Doughnuts</i>	<i>€3.00</i>

## *Conference & Events Facilities*

### *The Constellations*

#### *Pegasus – The Winged Horse*

*A constellation named for Pegasus, son of Medusa. Pegasus caused the spring of Hippocrene to flow with a single kick of his hoof. Hippocrene is said to be the source of inspiration to poets.*

#### *Corvus – The Crow*

*The constellation Corvus is named for the Raven or Crow, made sacred to Apollo because he assumed its shape during the conflict with the gods. The story of Coronia tells how Corvus reported Coronia's unfaithfulness to Apollo, and was promptly turned from his former silver hue to the present black by his outraged master.*

#### *Tucana – The Toucan*

*Named after the brightly coloured, large beaked bird of Central and South America, the constellation known as Tucana contains the Small Magellanic Cloud – a small, irregular galaxy most of us know and love as the Milky Way.*

## **DELEGATE RATES – DAY & 24 HOUR**

*All Delegate rates are based on minimum numbers of 10*

### **Day Delegate**

**€50.00 per Person**

***Includes;***

***Room Hire (Based on Theatre Style Seating)***

***Morning Coffee Break with Biscuits***

***2 Course Lunch, Including Tea & Coffee***

***Afternoon Coffee Break with Biscuits***

### **24 Hour Delegate Rate**

**€210.00 per person**

***Includes;***

***Overnight B&B Stay in the Hotel***

***Room Hire (Based on Theatre Style Seating)***

***Morning Coffee Break with Biscuits***

***2 Course Lunch, Including Tea & Coffee***

***Afternoon Coffee Break with Biscuits***

***3 Course Dinner, Including Tea & Coffee***

## *Conference and Events Capacities*

	<i>Theatre</i>	<i>Boardroom</i>	<i>U Shape</i>	<i>Classroom</i>	<i>Cabaret</i>	<i>Cocktail Reception</i>	<i>Banquet</i>	<i>Floor M2</i>	<i>Ceiling Height (M)</i>
<i>Pegasus</i>	350	100	90	175	120	350	250	336.74	3.15
<i>Pegasus 1&amp;2 / 3&amp;4</i>	150	50	40	70	60	150	120	168.35 /165	3.15
<i>Pegasus 1</i>	70	32	27	42	30	70	60	84.75	3.15
<i>Pegasus 2</i>	70	32	27	42	30	70	60	83.6	3.15
<i>Pegasus 3</i>	70	32	27	42	30	70	60	83.6	3.15
<i>Pegasus 4</i>	70	32	27	42	30	70	60	81.4	3.15
<i>Tucana</i>	40	24	20	26	18	-	24	47.6	2.8
<i>Corvus</i>	20	16	-	15	-	-	-	32	2.8

## *ROOM HIRE*

<i>Suite</i>	<i>Full Day(€)</i>	<i>Half Day(€)</i>
<i>Pegasus</i>	840	560
<i>Pegasus – 1 section</i>	320	190
<i>Pegasus – 2 sections</i>	450	250
<i>Pegasus – 3 sections</i>	660	390
<i>Tucana</i>	250	165
<i>Corvus</i>	190	120

## *Audio Visual Equipment*

*Full Audio Visual Equipment available upon request; please ask for rates and details*

*Complimentary Mineral Water & Wi-fi is provided in all of our meeting rooms*

## **PRIVATE DINING MENUS**

**To Start:**

<i>Fantail of Honeydew Melon glazed with Seasonal Fruit Salsa</i>	<b>€6.50</b>
<i>Classical Caesar Salad with baby Gem Leaves, Garlic Croutons and Bacon Lardons</i>	<b>€8.50</b>
<i>Deep fried Fish Cakes with Tartar Sauce and Lemon Wedge and Leaves</i>	<b>€8.50</b>
<i>Tian of Crab with Avocado Citrus segments &amp; sweet Carrot dressing</i>	<b>€8.95</b>
<i>Tomato &amp; Buffalo Mozzarella Salad Capers with Olives, Pesto Dressing</i>	<b>€8.95</b>
<i>Terrine of Chicken Liver &amp; Foiegras Parfait, Red Onion Jam &amp; Toasted Brioche</i>	<b>€9.00</b>
<i>Oak Smoked Salmon with Mesclun Salad, Parmesan Shaving Lime &amp; Olive Oil Dressing</i>	<b>€10.95</b>
<i>Butter Asparagus wrapped in Parma Ham with truffle Mash &amp; Red Wine Jus</i>	<b>€10.95</b>

*(There is a supplement of €2.00 per person for a choice of 2 starters.  
The supplement is charged on the most expensive dish chosen)*

**Soups:**

<i>Cream of Vegetable Soup, Crispy Bread Croutons</i>	<b>€4.50</b>
<i>Carrot and Coriander Soup</i>	<b>€4.50</b>
<i>Lightly Spiced Plum Tomato Soup, Cream and Chives</i>	<b>€4.50</b>
<i>Field Mushroom Soup scented with Thyme</i>	<b>€4.50</b>
<i>Traditional Leek and Potato Soup</i>	<b>€4.50</b>
<i>Cream of Pea &amp; Smoked Ham</i>	<b>€5.00</b>
<i>Classical Minestrone Soup</i>	<b>€5.00</b>
<i>French Onion, melted Cheese Croutons</i>	<b>€5.50</b>

**Sorbets:**

<i>Green Apple</i>	<b>€4.50</b>
<i>Champagne</i>	<b>€4.50</b>
<i>Passion Fruit &amp; Mango</i>	<b>€4.50</b>
<i>Strawberry</i>	<b>€4.50</b>

*(Supplement of €1.50 per person on choice of Soup or Sorbet)*

**Main Course:**

<i>Breast of Corn fed Chicken dressed on Truffle scented Potatoes Brandy &amp; Paprika Jus</i>	<i>€22.00</i>
<i>Baked Fillet of Salmon with Prawn and Dill Sauce</i>	<i>€23.00</i>
<i>Clubcut 10oz Pork Steak with Thyme &amp; Bacon Mash, Red Wine Gravy</i>	<i>€23.00</i>
<i>Roast Turkey and Ham with an Apricot and Sage Stuffing, Served with a Cranberry Jus</i>	<i>€23.00</i>
<i>Pan-fried 8oz Fillet of Beef, wild Mushroom and Red Wine Essence</i>	<i>€23.50</i>
<i>Fillet of Cod with Asparagus &amp; Hollandaise Sauce</i>	<i>€24.00</i>
<i>Grilled Trout with a warm Niscoise Salad</i>	<i>€24.00</i>
<i>Roast Leg of Lamb with Colcannon Potato &amp; Mint Jus</i>	<i>€24.50</i>
<i>Prime Fillet of Irish Beef with Champ Mash, Madeira and Black Pepper Reduction</i>	<i>€26.95</i>

**Vegetarians:**

<i>Penne Aribbiata with Garlic Olives Chilli &amp; Tomato Sauce with Basil &amp; Parmesan</i>	<i>€15.00</i>
<i>Stir-fry Vegetables and Butter Bean Enchilada With Spicy Tomato Salsa and Crème Fraiche</i>	<i>€16.50</i>
<i>Risotto of Goats Cheese &amp; Tarragon</i>	<i>€16.50</i>
<i>Stuffed Aubergine with Thyme Scented Ratatouille and Red Pepper Sauce</i>	<i>€16.50</i>
<i>Spinach &amp; Ricotta Cannelloni scented with Thyme and Garlic and white Wine Béchamel and gratinated with Emmental</i>	<i>€17.50</i>

*(There is a supplement of €2.50 per person for choice of 2 main courses,  
This supplement charged on the most expensive dish chosen)*

*Our beef dishes are served medium – well*

**Desserts:**

<i>Petit Choux Buns filled with Praline Cream and Chocolate Sauce</i>	<b>€5.70</b>
<i>Bread &amp; Butter Pudding laced with Armagnac &amp; warm English Custard</i>	<b>€5.70</b>
<i>Crunchy Royal Chocolate Mousse with Anglaise</i>	<b>€6.00</b>
<i>Butter Apple Pie with Vanilla Ice Cream</i>	<b>€6.00</b>
<i>Tiramisu, layered Sponge Fingers with Coffee and Cream, sprinkled with Chocolate Shavings and Cocoa</i>	<b>€6.00</b>
<i>Chocolate Opera Cake with Chantilly Cream &amp; Strawberries</i>	<b>€6.00</b>
<i>Fresh Fruit Pavlova with Fruit Coulis</i>	<b>€6.00</b>
<i>Lemon scented Cheesecake</i>	<b>€6.50</b>
<i>Clarion Dessert Plate</i>	<b>€7.50</b>
<i>Freshly Brewed Tea or Coffee</i>	<b>€2.50</b>

*(There is a supplement of €1.50 per person for choice of 2 desserts.  
This supplement is charged on the most expensive dessert chosen)*

*Please note : Any specific Dietary requirement can be catered for,  
please notify the Hotel prior to your event.*