

## ***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**

*For lunch or Dinner in Augustine's @ the Clarion.*

*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 SanoVitae 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 Refreshments Options

### Morning Breaks

Tea / Coffee	€2.50
Tea / Coffee Biscuits	€3.50
Tea / Coffee Danish or Scones	€4.50
Tea / Coffee Muffins	€4.50
Tea/ Coffee Large Jam Doughnuts	€4.50

### Healthy Options

Yoghurts:	€1.70
Orange Juice:	€1.70
Cereals:	€1.70
Fresh Fruit:	€4.00
Smoothies:	€3.50
<i>(strawberry, mango, pineapple or vanilla)</i>	

Basket of Whole Fruit <i>(recommended per 5 guests)</i>	€11.00
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### Lunch

Tea / Coffee & Sandwiches	€7.50*
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Tea / Coffee, Soup & Sandwiches	€10.50*
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Sandwiches-	€6.00
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*Choices of Sandwiches: Ham, Cheese, Egg, Tuna, Salad*

Wraps -	€6.50
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- *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 -	€7.00
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- *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 Ballymaloe Relish*

### Kudos Bar Lunch

Main Course Tea/coffee	€12.50
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Main Course & Dessert	€16.00
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*Lunch & Dinner Menus are also available & can be made to suit your budget.*

*All Prices are Subject to Change*

## **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 Coronis tells how Corvus reported Coronis'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.***

## **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	22	18	26	18	-	24	47.6	2.8
<i>Corvus</i>	20	12	-	15	-	-	-	32	2.8

### **ROOM HIRE**

<i>Suite</i>	<i>Full Day(€)</i>	<i>Half Day(€)</i>
<i>Pegasus</i>	750	500
<i>Pegasus – 1 section</i>	280	170
<i>Pegasus – 2 sections</i>	400	200
<i>Pegasus – 3 sections</i>	590	350
<i>Tucana</i>	225	145
<i>Corvus</i>	170	105
<i>Penthouse Suite</i>	225	145

### **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  
@  
**The Clarion Hotel Cork**

“Nothing over looked but the Lee”

**To Start:**

Fantail of Honeydew Melon, Balsamic and Port Glaze and Red Berry Compote  
€6.50

Classical Caesar Salad, Baby Gem Leaves, Garlic Croutons, Bacon Lardons and Creamy Garlic dressing  
€8.25

Cod and Salmon fishcake with Asian Vegetable Salad and Sweet Chilli and Coriander Dressing  
€8.50

Tian of Smoked Salmon and crab, Celeriac Remoulade, Baby Leaf salad with Dill and Mustard Essence  
€9.95

Roast Tomato and Goats Cheese Bruschetta, Rocket and Lemon Salad,  
Balsamic Pesto Dressing  
€8.75

Duck Liver Parfait  
with Rhubarb and Ginger Chutney, Bricolage Toast & Mesculun Salad  
€9.00

Salad of Smoked Chicken, Feta Cheese and Crispy Bacon Bits  
drizzled with Balsamic and Olive Oil Dressing  
€8.50

Oak Smoked Salmon with Potato and Herb Scone,  
Baby Herb Salad, Grain Mustard and Parsley Aioli  
€9.95

Chicken & Mushroom Vol-au-Vent,  
Chicken & Mushroom cooked in a Creamy White Wine Velute served in a Puff Pastry Shell  
€8.50

Warm Goats Cheese & Sundried Tomato Tartlet, Confit Duck leg with Braised Puy Lentils with thyme,  
Wild Mushroom Dressing  
€9.95

Baked Clonakilty Black Pudding, Apple & Leek Parcels served with  
Chive Cream Sauce  
€7.95

Chicken, Apricot and Parma Ham Terrine, Walnut and Radicchio Salad,  
Truffle and Soy Dressing  
€9.50

Seared Scallops with Curried Cauliflower Puree and Shiraz glaze and Baby Shiso Salad  
€10.50

Confit Pork Belly, Spiced Apple Salsa and Classic Cumberland Sauce  
€8.50

(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:**

Cream of Seasonal Vegetable Soup served with Bread Croutons  
€4.50

Roasted Carrot and Orange Soup infused with Coriander  
€4.50

Slow roasted Plum Tomato and Red Pepper Soup,  
Served with Basil Crème Fraiche  
€4.50

Cappuccino of Wild Mushroom and Thyme Soup  
€4.50

Potato, Leek and Onion Soup  
€4.50

Spinach and Garden Pea Soup, Crisp Smoked Ham  
€5.00

Classical Minestrone Soup  
€5.00

French Onion Soup served with Melted Cheese Croutons  
€5.50

Tom yam Goong Soup served with Spiced Vegetable Samosa  
€6.75

**Sorbets:**

Green Apple  
€4.50

Champagne  
€4.50

Passion Fruit & Mango  
€4.50

Lime  
€4.50

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

**Meat:**

Seared Chicken, Potato and Herb Cake, Sweet Onion Jus  
€21.00

Pan fried 8oz Beef Sirloin, Chive Champ Mash, Wild Mushroom Café Au Lait  
€23.50

Roast Turkey and Ham with an Apricot and Sage Stuffing,  
served with a Cranberry Jus  
€22.00

Roast Shank of Lamb, Bubble and Squeak Potato, Natural Jus Infused With Mint  
€23.50

Prime Fillet of Irish Beef with Fondant Potato, Confit Root Vegetables, Truffle  
and Port Wine Jus  
€28.95

Honey Roasted Half Duck with Sweet Potato and Vanilla Puree, Spiced Plum and Ginger Jus  
€24.50

Grilled Chicken Supreme with Red Onion Mash & Sundried Tomato Basil Veloute  
€21.50

Roast Sirloin of Irish Beef Striploin with Caramelised Onion Jus  
served with Seasonal Vegetables and Potatoes  
€21.00

Grilled Pork Loin Chop, Sage and Grilled Onion mash, Rhubarb and Ginger Compote,  
Pan Gravy  
€21.00

Maple Glazed Duck Breast, Butternut Squash crushed Baby Potato, Peach and Apple Chutney  
€29.75

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

### **Fish:**

Grilled Cod with Spinach Peperonata, sauté baby potatoes and Rocket and Sun-dried Tomato Dressing  
€24.50

Pan-Fried Sea Bass Fillets, Tapenade Crushed Potato, Basil and Red Pepper Coulis  
€ 27.00

Parma Ham Wrapped Monkfish Loin, Warm Tomato Nicoise Salad, with Herb Butter  
€ 28.50

Baked Fillet of Salmon, Shrimp and Dill Potato cake, Asparagus and Saffron Beurre Blanc  
€22.50

Grilled Trout, Orange and Raisin Couscous, Tomato and Fennel Salsa  
€24.00

Baked Hake Fillet, Spinach and Lemon Pomme Puree, Lime and Rocket Pesto  
€24.50

### **Vegetarians:**

(All Soups and Risottos are made with vegetable based stocks)

Potato and Goats Cheese Loaf, Wild Mushroom and Oregano Cream Sauce  
€15.00

Arborio and Butternut Squash Rice Cakes, Rustic Tomato and Basil Salsa  
€16.50

Spinach & Ricotta Cannelloni scented with Thyme  
and Garlic and white Wine Béchamel and gratinated with Emmental  
€17.50

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

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

## **Desserts:**

Petit Choux Buns filled with Praline Cream and Chocolate Sauce  
€5.70

Crunchy Royal Chocolate Mousse and Freshly Marinated Strawberry  
€6.00

Baked Apple Tart with Rhubarb and Vanilla Compote, Crème Anglaise  
€6.00

Warm Pear and Almond Frangipane Tartlet  
Exotic Fruit Coulis  
€6.75

Tiramisu, layered Sponge Fingers Coffee Anglaise  
Chocolate Shavings  
€6.00

Lemon Tart with Chantilly Cream & Minted Custard  
€6.00

Meringue Nest filled with Cream & Fresh Fruit,  
Mango Coulis  
€6.25

Baked Boston Cheesecake With Mango Coulis and Vanilla Ice Cream  
€6.50

Baileys Irish Cream Mousse Charlotte, Rich Butterscotch Sauce & Fresh Berries.  
€7.00

White Chocolate Cheesecake, Served with Raspberry and Mint Coulis  
€6.75

Clarion Assiette of Desserts  
€7.50

Freshly Brewed Tea or Coffee  
€2.50

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