



FESTIVE MOMENTS

AT CLAYTON HOTEL BELFAST 2023



CLAYTON HOTEL
BELFAST

WONDERFUL WINTER MOMENTS

AT CLAYTON HOTEL BELFAST

The most wonderful time of the year is fast approaching and what better way to get into the spirit than with Clayton Hotel Belfast. We have a festive calendar to suit all.



WINTER'S WHAT'S ON

Extravaganza Party Nights	3
Private Parties	4
Festive Fridays with The Swing Brothers	5
Festive Dining in the Restaurant	6
Drinks Packages	7
Christmas Day	8
Terms and Conditions	9



FOR MORE INFORMATION CONTACT US

+44 28 90271708

meetings.belfast@claytonhotels.com



Menu

Starter

Spiced winter vegetable soup with a freshly baked bread roll (allergens 6, 7, 12)

Mains

Chefs traditional Turkey & honey glazed Ham with herb stuffing, chipolata sausages and rich pan gravy (allergens 6, 7, 8, 9, 12)

Pan fried fillet of Atlantic Salmon with prawn and chive cream sauce (allergens 1, 3, 6, 7, 9)

Slow braised Daube of Beef with rosemary and red wine jus (supplement £5.00) (allergens 6, 7, 8, 9, 12)

Roasted aubergine stuffed with winter vegetables (vegan/vegetarian friendly) (allergens 6, 7, 12)

All served with chefs selection of seasonal roasted root vegetables and potatoes

Dessert

Trio of Desserts (allergens 5, 6, 7, 8, 9, 11)

*Alternative options available for guests with special dietary requirements.

AVAILABLE DATES AND PRICES

Friday 1st December **£55pp**
Live entertainment by Superstar DJ

Saturday 2nd December **£60pp**
Live entertainment by The Big Kahuna followed by DJ

Friday 8th December **£55pp**
Live entertainment by Superstar DJ

Saturday 9th December **£60pp**
Live entertainment by The Big Kahuna followed by DJ

Friday 15th December **£55pp**
Live entertainment by Superstar DJ

Saturday 16th December **£60pp**
Live entertainment by The Christmas Collective followed by DJ

Timings

7.00pm - Bar opens

7.30pm - Dinner served

2.00am - Bar closes



PRIVATE PARTIES

Menu

Spiced winter vegetable soup with a freshly baked bread roll (allergens 6, 7, 12)

Mains

Chefs traditional Turkey & honey glazed Ham with herb stuffing, chipolata sausages and rich pan gravy (allergens 6, 7, 8, 9, 12)

Pan fried fillet of Atlantic Salmon with prawn and chive sauce (allergens 1, 3, 6, 7, 9)

Slow braised Daube of Beef with rosemary and red wine jus (allergens 6, 7, 8, 9, 12) (supplement £5.00)

Roasted aubergine stuffed with winter vegetables (VV) (allergens 6, 7, 12)

All served with chefs selection of seasonal roasted root vegetables and potatoes

Dessert

Trio of Desserts (allergens 5, 6, 7, 8, 9, 11)

Tea or Coffee

*Alternative options available for guests with special dietary requirements.

Our Titanic Suite is the perfect setting for private parties.

Enjoy a bubbly reception followed by a sit down 4 course meal.

Packages available with and without live entertainment.

To find out more speak with our dedicated Christmas coordinator.

(minimum numbers apply)

FROM
£55
per person

Timings

7.00pm - Bar opens

8.00pm - Dinner served

2.00am - Bar closes



FESTIVE FRIDAY LUNCHES

Festive Friday Lunches with live entertainment by **The Swing Brothers** are back - by popular demand! Enjoy a glass of bubbly on arrival and dine from our festive menu.

Timings

12.00pm - Bar opens
1.00pm - Lunch served
4.00pm - Closed

LUNCH
2 COURSES

£35
per person
(starter, & main)

LUNCH
3 COURSES

£39
per person
(starter, main & dessert)

FESTIVE DINING IN AVENUE 22

Nothing makes it feel more like Christmas than a delicious festive meal. Available throughout the month of December in our Avenue 22 Restaurant. *Please see menu below:*

Starter

Spiced winter vegetable soup with a freshly baked bread roll (allergens 6, 7, 12)

Mains

Chefs traditional Turkey & honey glazed Ham with herb stuffing, chipolata sausages and rich pan gravy (allergens 6, 7, 8, 9, 12)

Pan fried fillet of Atlantic Salmon with prawn and chive sauce (allergens 1, 3, 6, 7, 9)

Slow braised Daube of Beef with rosemary and red wine jus (allergens 6, 7, 8, 9, 12) (supplement £5.00)

Roasted aubergine stuffed with winter vegetables (VV) (allergens 6, 7, 12)

All served with chefs selection of seasonal roasted root vegetables and potatoes

Dessert

Trio of Desserts (allergens 5, 6, 7, 8, 9, 11)

Tea or Coffee

*Alternative options available for guests with special dietary requirements.

==
2 COURSES
£27
per person

==
3 COURSES
£35
per person

==
4 COURSES
£39
per person

==
Sunday - Thursdays when you dine in Avenue 22, you will receive a glass of bubbly.



DRINKS PACKAGES

WINE OFFER

£24.50

Bottle of house red,
white or rose

BUCKET OF ALCO-POPS

£24.50

5 x bottles of WKD, Smirnoff
Ice or West Coast Cooler

BUCKET OF BEER

£24.50

5 x bottles of Coors, Corona
or Heineken

SODA BUCKET

£16.50

2 x bottles of Coke
2 x bottles of Diet Coke
2 x bottles of Sprite

BOTTLE OF PROSECCO

£28.50

Drinks packages must be pre-paid and pre-ordered before arrival.



Let us take away the stress on Christmas Day and dine at Clayton Belfast.

Canape on arrival

Blinis with Walter Ewing smoked salmon, citrus cream cheese, fresh dill (allergens 3, 6, 7, 11)

Wholewheat cracker with avocado mousse, pomegranate pearls (allergens 5,6,7)

Starters

Traditional Christmas broth with home-made croutons (allergens 6, 7, 8, 12)

Jawbox Belfast gin cured salmon served with celeriac remoulade, crispy capers berries and dill oil (allergens 3, 6, 7, 11, 12, 13)

Panko crusted Five Mile Town goats cheese croquettes with red onion marmalade and balsamic reduction (allergens 6, 7, 9, 11)

Classic prawn cocktail served with Marie-Rose sauce and wheaten bread crumb (allergens 1, 6, 7, 11)

ADULTS

£125
per person

CHILDREN

£60
per person

CHILDREN 2 - 12 YEARS AND UNDER 2 EAT FREE

To follow

Sorbet, gingerbread crumb, mulled wine syrup (allergens 6, 8, 9)

Mains

Chefs selection of traditional Turkey & honey glazed Ham with herb stuffing, chipolata sausages and rich pan gravy (allergens 6, 7, 8, 9, 12)

Ardglass Hake fillet with fricassee of peas, crushed Comber new potatoes, chives cream sauce (allergens 3, 6, 7, 9)

Slow braised Daube of Beef with rosemary and red wine jus (allergens 6, 7, 8, 9, 12)

Roasted aubergine stuffed with winter vegetables (allergens 6, 7, 12)

All served with chefs selection of seasonal roasted root vegetables and potatoes

Desserts

Traditional Christmas pudding topped with wild berries and brandy custard (allergens 5, 6, 7, 8, 11)

Ferrero Rocher cheesecake with fruit coulis, vanilla ice cream (allergens 5, 6, 7, 8, 11)

Chocolate torte served with butterscotch sauce and Farmview whipped cream (allergens 5, 6, 7, 8, 11)

To follow

Tea & Coffee with mince pies (allergens 5, 6, 7, 9)

CHRISTMAS PARTY TERMS & CONDITIONS:

Provisional Bookings

All provisional bookings made 28 days in advance of your chosen party night date will be held for a period of 7 days before either confirmation or cancellation of the booking is required. Full contact details, including both day and evening contact telephone numbers, should be given at time of booking. Should the required £10.00 per person deposit not be paid within 7 days of provisionally booking all space on hold will be automatically released (unless otherwise arranged with the Christmas Co-ordinator). Where a new booking is made less than 28 days before your chosen party night date full payment will be required immediately, no provisional hold will be available after this time.

Confirmation / Deposit

A non-refundable & non-transferrable deposit of £10.00 per person is required to secure your booking. All final payments, pre-orders & special dietary requests should be finalized 4 weeks prior to the party night date. Please note that by paying your party night deposit all attendees agree to all of the terms & conditions stated on this page. If you have any queries or questions in relation to any of the stated terms & conditions, please contact our Christmas Co-coordinator prior to paying your deposit.

Final Numbers / Payment

Once all final payments are made they are strictly non-refundable & non-transferable. The acceptance of any increase in numbers will be subject to availability. If numbers for your booking should drop, payment already made will be strictly non-refundable/non-transferable. The hotel reserves the right to remove any persons behaving unsociably on the night and in this event strictly no refunds will be offered.

Cancellation

In the unfortunate circumstances that you should have to cancel your booking at any time please firstly inform the Christmas Co-Ordinator Verbally followed by written notification. Please be aware that NO refunds will be given for cancelled bookings under any circumstances.

In the unlikely event that numbers for a party night do not reach the level deemed by the hotel to make a satisfactory atmosphere, the event will be cancelled. In this case, guests will be invited to change the date of the party (where available) or receive a full refund.

The hotel reserves the right to refuse a booking if it is deemed detrimental to hotel property or business.

Function Room Seating

Please note that although we will endeavour to keep all parties together in one area of the room there may be occasions when this is not possible. Large parties may have to be split between a number of tables. Smaller parties may have to join together to complete a table.

Catering / Special Dietary Requirements

All food and drinks consumed on the premises must be purchased from Clayton Hotel Belfast. We do not allow you to provide your own food/drink or permit entry into our Kitchen or preparation areas. Our Kitchen is not a nut free area. Any food provided by the Hotel is not permitted to be taken outside the venue premises. All menu pre-orders must be supplied to the Christmas Co-ordinator no later than 4 weeks prior to the party night date. Please note that all special dietary requirements must also be supplied at this time (e.g. Coeliac, Lactose Intolerance etc...)

Children under 18 years of age are not permitted in the hotel after 9.30pm.

Allergen Index

- Crustaceans (e.g. prawns, lobster, crab and crayfish)
- Molluscs (e.g. clam, scallops, squid, mussels, oysters and snails)
- Fish
- Peanuts
- Nuts
- Cereal containing gluten
- milk/milk products
- soya
- sulphur dioxide
- sesame seeds
- egg
- celery and celeriac
- mustard
- lupins

Please notify our Christmas co-ordinator of any special dietary requirements or allergens in advance.

FOR MORE INFORMATION CONTACT US



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Office hours: Mon - Fri 9.00am - 5.30pm



BOOK NOW



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