



Catering and break options

At Clayton Hotel
Cardiff Lane

Part of the
Dalata Hotel Group





Corporate catering

Welcome to Clayton Hotel Cardiff Lane.

We are committed to ensuring your meeting and event run smoothly. Enclosed you will find delicious break options that will satisfy your working day. Your day delegate rate will cover your break choices, the selection on the day is chef's choice. However, please peruse this menu and let us know if you have any special requirements.

We look forward to working with you.

Name Here

Job Title

Power-up

Kick-start your day with our carefully designed morning breaks...

Good morning menu

€9.00

per person

Wellness menu

€9.50

per person

Power start menu

€14.00

per person

ALLERGEN INDEX

1. Crustacean
2. Molluscs
3. Fish
4. Peanut
5. Nuts
6. Cereal containing gluten
7. Milk/milk product
8. Soya
9. Sulphur dioxide
10. Sesame seeds
11. Egg
12. Celery and celeriac
13. Mustard
14. Lupin

We have also highlighted dishes which are Vegetarian, Vegan, or Gluten-Free:
V – Vegetarian
VG – Vegan
GF – Gluten-free

We take food allergies very seriously; however our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.

BREAKFAST OPTIONS

Before your meeting begins, enjoy one of our delicious breakfast spread.

Good morning menu

Butter Croissants

Allergens: 6 wheat, 7, 8, 11

Cinnamon Swirl

Allergens: 6 wheat, 7, 8, 11

Pain Aux Raisins

Allergens: 6 wheat, 7, 8, 11

Wellness menu

Detox Water

Fresh Fruit Skewers

Granola Bars

Allergens: 5 nuts, 6
oats, wheat, 7, 9

Power start menu

Bacon and Egg Brioche

Bap with Tomato Relish

Allergens: 6 wheat, 7, 8, 11

Granola Pots

Allergens: 4 peanut, 5 cashew,
walnut, hazelnut, 6 oats, 7

Whole Fruit Selection

All of the above include a selection of teas and freshly brewed coffee.

Break out snacks: breakfast

Breakfast charcuterie
board

€14.95
per person

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BREAKFAST CHARCUTERIE BOARD

Please choose one option from the board and one option from the drink selection.

Board 1

Sliced Seasonal Fruits and Berries

Allergens: none

Local Artisan Cheese and Honey

Allergens: 6 wheat, 7, 10

Nduja Avocado Sourdough Toast

Allergens: 6 rye, wheat, rye

Board 2

Chia Seed Pudding, Coconut,
Pomegranate, And Caramelised Banana

Allergen: 5 almond

Buttermilk Pancakes, Berry Compote,
and Orange Honey Butter

Allergens: 6 barley, wheat, 7, 8, 11

Overnight Oats, Passion Fruit,
Greek Yoghurt, and Raspberries

Allergens: 6 oats, wheat, oats, 7

Drinks Selection 1

Cold-Pressed Juices

Allergen: 10

Detox Mandarin And Green Tea

Berry Boost

Beetroot, Pomegranate, and Ginger

Drinks Selection 2

Energy Shots

Acerola, Strawberry, Blackcurrant

Apple, Ginger, and Lemon

Pineapple, Turmeric, and Black Pepper

Break-out mid morning snack

Breakout menu

€4.50
per person

Scones

€5.50
per person

Rice cakes menu

€4.95
per person

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BREAKOUT MID MORNING SNACK

Keep your team engaged with a mid-morning snack.
With delicious healthy options to choose from and energise your day.

Health pots

Choose two options from below

Rice Pudding, Mango, and Red Berry

Allergens: 7, 11

Chocolate, Chilli, and Avocado

Allergen 8

Fruit Jelly

Allergen: none

Granola Trail Mix

Allergens: 4 peanut, 5 almond, cashew, walnut, 6 wheat, 9, 10

Beetroot Hummus and Celery

Allergens: 10, 12

Goats Cheese, Sweet Pepper,
and Candid Tomato

Allergen: 7

Salmon Tartare and Dill Cream

Allergens: 3 salmon, 6 wheat, 7, 11

Tomato and Pesto

Allergens: 5 cashew, 6 wheat, 7, 11

Topped Rice Cakes

Choose two options from below

Apple and Cinnamon

Allergen: 9

Peanut Butter and Banana

Allergen: 5 peanut

Ricotta, Honey and Pistachio

Allergens: 5 pistachio, 7

Hummus and Cucumber

Allergens: 10, 13

Smashed Avocado and Scallion

Allergen: none

Goats Cheese and Walnut

Allergens: 3 walnut, 7

Scones

Mini Fruit Scones, Clotted
Cream and Preserve

Energise or treat

Cookie break snacks

€8.50

per person

Indulge snacks

€11.50

per person

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SWEET TREATS SNACK

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With delicious healthy options to choose from and energise your day.

Cookie break

Home Baked Chocolate Chip Cookies

Allergens: 6 wheat, 7, 8, 11

Chocolate Chunk Shortbreads

Allergens: 6 wheat, 7, 8, 11

Indulge

Chocolate Brownies

Allergens: 6 wheat, 7, 8, 11

Mini Doughnuts

Allergens: 6 wheat, 7, 8, 9

All of the above include a selection of teas and freshly brewed coffee.

Energise or treat

Sweet pick me up

€7.50
per person

Protein energy bites

€4.00
per person

Fresh lemonade, detox
waters, ice teas

€4.00
per person

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AFTERNOON BREAK

Break-up the afternoon with a delicious afternoon pick me-up.

Sweet pick-me-ups

Choose 3 options from below

- Soured Cream and Blueberry Slice
- Irish Cream Choux Bun
- Strawberry and White Chocolate Tart
- Morello Cherry Bavaois
- Mini Victoria Sponge
- Mixed Berry Bavaois
- Salted Caramel and Orange Tart

Blackcurrant and White
Chocolate Cheesecake

All Allergens 5 hazelnut 6 wheat, 7, 8, 11

Protein energy bites

Coco and Peanut
Allergens: 4 peanut

Banana and Coco Wraps

Fresh Lemonade, Detox Waters and Iced Teas

Choose 2 options from below

- Traditional Pink Raspberry
- Elderflower
- Blueberry
- Honey, Lemon and Ginger
- Rosemary and Lime Iced Teas
- Iced Peach Tea
- Iced Lemon Tea
- Kombucha Raspberry and Rosehip
- Kombucha Ginger and Lemongrass

Lunch time

Keep It Classic

€26.00

per person

Make It Special

€29.00

per person

Working Lunch

€23.00

per person

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LUNCH TIME

Refuel your delegates with a working lunch or with our signature lunch offering.

Sandwiches

Choose four options from the below.

BLT

Allergens: 6 wheat, 7, 9, 13

Egg Mayo and Salad Sandwich

Allergens: 6 wheat, 7, 11

Falafel and Rocket Sandwich **V**

Allergens: 6 wheat 7, 9, 12, 13

Smoked Salmon and Dill

Cream Cheese Sandwich

Allergens: 3 salmon, 6 wheat, 7, 9, 11

Chicken Caesar and Crispy

Bacon Sandwich

Allergens: 3 anchovy, 6 wheat, 7, 9, 11

Irish Roast Beef, Baby Gem, and

Spiced Mayo Sandwich

Allergens: 6 wheat, 7, 9, 11

Soup

Soup of the Day

All served with tea and freshly brewed coffee

Keep It Classic

Platter of Sandwiches and Filled Wraps

Selection Of Irish Cheeses
With Grapes And Biscuits

Allergens: 6 wheat, 7, 8

Tortilla Chips with Dips

Allergens: 6 wheat, 7, 11

Mineral Water and Orange Juice

Allergen: 9

Make It Special

Platter of Sandwiches and Filled Wraps

Quiche Selection

Allergens: 6 wheat, 7, 8, 11

Mineral Water and Orange Juice

Allergen: 9

Working Lunch

Platter of Sandwiches and Filled Wraps

Soup of the Day

Buffet offerings

Minimum 25 people

Buffet menu

€33.00
per person

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BUFFET

Before your meeting begins, enjoy dishes from our wide range of buffet options.

SALADS

Choose two options from the below.

Bacon Ranch Potato Salad

Allergens: 7, 9, 11, 12, 13

Beetroot Salad Goat Cheese and Honey

Allergens: 4, 5 walnut, 7, 9, 11, 12, 13

Quinoa Salad

with roasted vegetables & garden herbs with a zesty lemon dressing

Allergen: 9

Classic Caesar salad

with garlic croutons and parmesan shavings

Allergens: 3 anchovies, 6 wheat, 7, 11

MAIN COURSE

Choose three options from the below.

Baked Supreme of Chicken

Smoked bacon, mushroom, button onion sauce

Allergens: 7, 9, 11, 12

Spicy Chicken Curry

Simmered in coconut curry cream with Thai herbs

Allergens: 7, 9, 11, 12

Rich Beef Stew

Slowly cooked in Guinness and Thyme with button mushrooms

Allergens: 6 wheat, 9, 12

Mixed Bean and Chickpea Cassoulet

With herb, chilli, and tomato sauce

Allergens: 8, 9

Oven-roasted Atlantic Salmon

With lime beurre blanc

Allergens: 3 salmon, 7, 9

Beef or Vegetable Lasagne

With red slaw

Allergens: 6 wheat, 7, 9, 11, 12

Buffet offerings

Minimum 25 people

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DESSERT

Choose one option from below.
Supplement of €8.50

Sliced Fresh Fruit Platter

Allergens: 6 wheat, 7, 11

Chef's Mini Dessert Selection

Allergens: 6 wheat, 7, 11

Apple Tart

With cinnamon cream

Allergens 6 wheat, 7, 9, 11

Chocolate Coconut Tart v

Allergens: 5 almonds, cashew nuts, hazelnuts, 8, 9

Chocolate Brownie

with caramel sauce and Chantilly cream

Allergens: 5 hazelnuts, 6 wheat, 7, 8, 11

Bailey's Cheesecake

Chocolate sauce, whipped cream, and Baileys

Allergens: 5 hazelnuts, 6 wheat, 7, 8, 11

Tropical Pavlova

Sweet meringues served with whipped cream, tropical fruits & coulis

Allergens: 7, 9, 11

Teas and freshly brewed coffee to finish