

# Weddings

*at*

TALBOT HOTEL CARLOW

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# WELCOME

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We would personally like to congratulate you on your forthcoming Wedding!

We are delighted you have considered the award-winning Talbot Hotel Carlow for your Wedding, and our dedicated Wedding Team are pleased to be apart of your Wedding Journey.

Talbot Hotel Carlow has established itself as an Irish Family Owned Hotel, which has catered for over 500 Weddings. Traditional yet contemporary, Talbot Hotel offers your guests excellent customer service in intimate surroundings, followed by comfortable & spacious accommodation to create a unique Wedding Experience.

# CIVIL CEREMONIES

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We are proud to be able to accommodate Civil Ceremonies and Non-Religious Ceremonies for up to 230 guests.

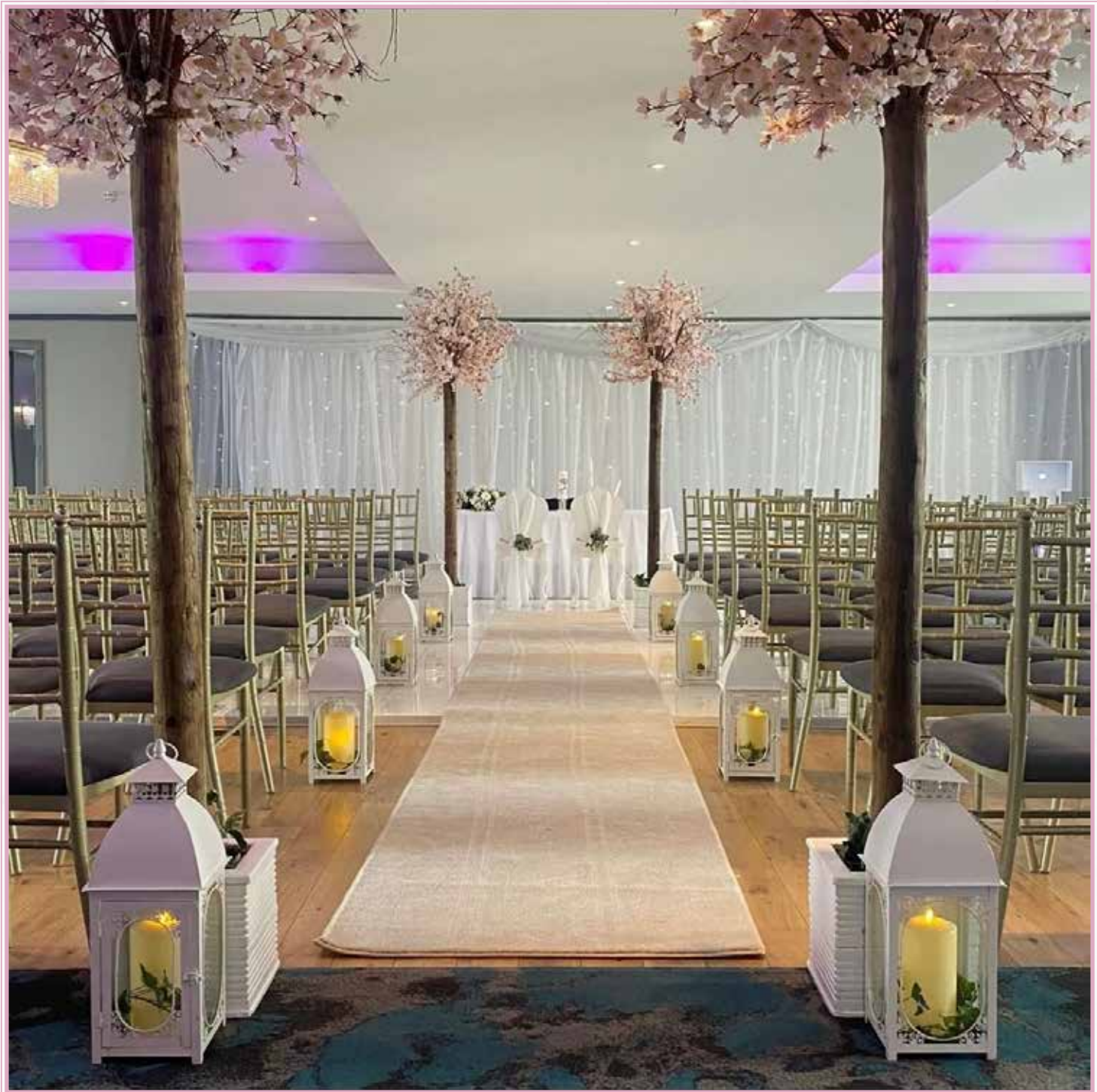
For Ceremonies of up to 120 guests, our Ashfield & Rossmore Suites feature floor-to-ceiling windows with stunning views of the Carlow Countryside, offering magnificent photo opportunities for You & Your Partner.

For larger Weddings, our Leinster Suite is the ideal backdrop with it's high panelled ceiling and traditional décor. Chivari Chairs will be available for your guests, your Unity Candle & Floral Centrepiece will dress the Celebrants Table, and the aisle will be adorned with Candles & Lanterns.

€250.00 Room Hire charge applies for Civil Ceremonies & Partnerships.











# YOUR WEDDING RECEPTION

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Our Leinster Suite is the ideal location for your Wedding Reception.

Featuring a Panelled High Ceiling, and Traditional yet Modern Décor: our Leinster Suite will be dressed with White Linen, a Fairy Light Backdrop, and Mood Lighting – creating the perfect ambience and offering stunning photo opportunities for your Wedding Reception.

Up to 230 guests can join You & Your Partner for your specially selected Wedding Meal in The Leinster Suite. Featuring a Private Bar and direct access to our Outdoor Terrace, the Leinster Suite provides ample space for You & Your Guests to dance the night away!



# OUR MILFORD & KILLESKIN SUITES

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Talbot Hotel Carlow is proud to be able to offer our Wedding Couples their choice of Wedding Suite. Both our Milford & Killeskin Suites offer Spacious and Modern, yet Comfortable and Contemporary accommodation for Your Wedding Night.

Our Milford Suite is beautifully decorated and offers an abundance of natural daylight. Featuring a king sized Four Poster Bed, luxurious Bath Robes, and a large Flat Screen TV. A key feature of our Milford Suite is our modern marble-based bathroom which offers a double shower. You & Your Partner can enjoy your first morning of wedded bliss in luxury.

Our Killeskin Suite features Dark Oak Décor and Soft Leather Furnishings, with ample space in the adjacent living room. Similarly to our Milford Suite, this room offers natural daylight, a Spacious & Comfortable bed with Crisp White Linen, Luxurious Bath Robes, and a large Flat Screen TV.

Unique to Talbot Hotel Carlow, view our Suites and choose which best suits You & Your Partner for Your Wedding Night.







## We include the following with our compliments...

- A dedicated Wedding Specialist to assist you throughout your Wedding Journey
- Exclusive One Wedding a Day Promise
- Red or Cream Carpet Arrival for your guests
- Champagne Reception for You & Your Partner
- Talbot Seasonal Soft Fruit Punch
- Tea & Coffee served with Freshly Baked Cookies
- Cake Stand & Knife for Your Photographs
- Ballroom Setup with White Linen & Chivari Chairs, Table Centrepieces with Mirror Bases, Fairy Light Backdrop for the Top Table, and Mood Lighting
- AV System for your speeches
- Personalised Menus & Table Plan
- Late Bar to 2.00am followed by Residents Bar
- Menu Tasting for You & Your Partner prior to your Wedding
- 1 Night Bed & Breakfast in our Milford Suite or Killeshin Suite on your Wedding Night
- Two Complimentary Rooms to be allocated by You & Your Partner for your Wedding Night
- 10 Bedrooms at a Preferential Wedding Rate for your guests

# Ruby

## PACKAGE

### ARRIVAL RECEPTION

Champagne for You & Your Partner

Talhot Seasonal Soft Fruit Punch

Tea & Coffee served with Freshly Baked Cookies

### WEDDING MEAL

One Appetizer

One Main Course

One Dessert

Tea & Coffee

1 Pour of House Wine per person

### EVENING REFRESHMENTS

Tea & Coffee with 1 Item from our Buffet Menu

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€49.00pp

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*Based on a minimum of 100 adults*



# Sapphire

## PACKAGE

### ARRIVAL RECEPTION

Champagne for You & Your Partner  
Prosecco Reception for Your Guests  
Tahot Seasonal Soft Fruit Punch  
Tea & Coffee served with Freshly Baked Cookies

### WEDDING MEAL

One Appetizer  
Choice of Two Main Courses  
One Dessert  
Tea & Coffee  
1/2 Bottle of House Wine per person

### EVENING REFRESHMENTS

Tea & Coffee with 2 Item from our Buffet Menu

€59.00PP

*Based on a minimum of 100 adults*

# Emerald

## PACKAGE

### ARRIVAL RECEPTION

Champagne for You & Your Partner  
Prosecco Reception for Your Guests  
Tahot Seasonal Soft Fruit Punch  
Tea & Coffee served with Freshly Baked Cookies  
Choice of 2 Canapes on Arrival

### WEDDING MEAL

One Appetizer  
One Soup or Sorbet  
Choice of Two Main Courses  
One Dessert  
Tea & Coffee  
1/2 Bottle of House Wine per person

### EVENING REFRESHMENTS

Tea & Coffee with 3 Item from our Buffet Menu

€69.00PP

*Based on a minimum of 100 adults*

# MENU

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## STARTERS

### Classic Chicken Caesar Salad

*Cos Lettuce, Crispy Bacon, Fresh Parmesan,  
Creamy Anchovy & Parmesan Dressing, Pesto Croute*

### Chicken & Mushroom Vol au Vent

*Breast of Chicken, Button Mushrooms,  
Rich Sauvignon Blanc Cream, Basil Pesto*

### Warm Spiced Duck Tostada

*Iceberg Lettuce, Tomato, Cucumber,  
Spring Onions, Guacamole & Sour Cream*

### Kilmore Quay Fishcake

*Cajun Spice Mayonnaise,  
Dressed Rocket Leaves*

### Warm Spiced Chicken Salad

*Cajun Marinated Chicken Strips, Roast Red Peppers,  
Spring Onion, Garlic Croutons, Honey Mustard Dressing*

### Warm Grilled Black Pudding & Beetroot Salad

*Diced Black Pudding, Baby Beetroot,  
House Dressed Leaves, Apple and Cinnamon Puree*

### Chicken Liver Pate

*Caramelized Red Onion Marmalade, Ciabatta  
Croute and Mixed Leaves*

### Goat's Cheese & Roast Vegetables Tartlet

*Pesto Dressed Rocket Leaves and  
Roasted Red Pepper Mayonnaise*

### Melon Rosettes

*Chilled Honeydew Melon, Mango Sorbet,  
Mix Berries & Red Fruit Coulis*

### Roast Vegetable and Buffalo Mozzarella Tartlet

*Mediterranean Vegetables, Rocket Leaves,  
Pesto and Balsamic Vinegar*

## SOUP

### Roast Vegetable Soup

Potato & Leek

French Onion

Mushroom & Thyme

Tomato & Roasted Bell Pepper

Curried Cauliflower & Sweet Potato

## SORBET

### Champagne

Raspberry

Lemon

Tropical Fruit

Strawberry

Vanilla



# MENU

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## MAIN COURSE

Slow Roasted Tender Top Rib of Irish Beef

*Seasonal Vegetables, Creamed Mash, Yorkshire Pudding, Cabernet Sauvignon Jus*

Roast Turkey & Hand Carved Ham

*Traditional Onion & Herb Stuffing, Roast Gravy*

Roast Shank of Lamb

*Mediterranean Vegetable Ratatouille, Rosemary Jus*

*(€5.00 supplement)*

Roast Loin of Pork

*Red Wine Jus, Bramley Apple & Cinnamon Compote*

Black Pudding & Herb Stuffed Fillet of Chicken

*Red Onion, Whole Grain Mustard, Red Wine Jus*

Wild Atlantic of Hake

*Pesto Roasted Cherry Tomato, Chive Cream*

Grilled Fillet of Seabass

*Crispy Julienned Leeks and Chive Cream*

*(€5.00 supplement)*

Pan Seared Salmon

*Buttered Fresh Green Beans and Dill Cream*

Couscous Herb Stuffed Pepper

*Basil Flavoured Tomato Sauce and Pesto Dressed Rocket Leaves*

Roasted Vegetable Wellington

*Roast Mediterranean Vegetables, Basil Cream Cheese*

# MENU

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## DESSERTS

### Strawberry Pavlova

*Homemade Meringue, Whipped Cream, Freshly Cut Strawberries and Fruit Coulis*

### Warm Sticky Toffee Pudding

*Steamed Sponge Cake, Rich Toffee Sauce, Vanilla Bean Ice Cream*

### Warm Apple Crumble

*Vanilla Custard or Vanilla Bean Ice Cream*

### Cream Filled Profiteroles

*Duo of White and Dark Chocolate Sauce*

### Baileys Cheesecake

*Rich Dark Chocolate Sauce and Fresh Cream*

### Raspberry & White Chocolate Ripple Cheesecake

*Raspberry Coulis and Whipped Cream*

### Warm Chocolate & Hazelnut Brownie

*Chocolate Sauce, Vanilla Bean Ice Cream*

### Talbot Assiette of Desserts

*Cheesecake Shot, Strawberry Pavlova, Warm Chocolate & Hazelnut Brownie*

# MENU

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## CANAPES

Mini Tomato & Basil Bruschetta  
Goats Cheese Tartlet  
Chicken Satay Skewars  
Mini Chicken Vol au Vent  
Chicken Liver Pate on Home Baked Brown Bread  
Smoked Salmon & Cream Cheese on Home Baked Brown Bread

## SWEET TREATS

Miniature Cupcakes  
Miniature Eclairs  
Chocolates Dipped Strawberries  
Mini Scones served with Jam & Cream  
Lemon Drizzle Cake Slice

## EVENING BUFFET

Golden Fried Chicken Tenders  
Mini Duck Spring Rolls  
Mini Vegetable Spring Rolls  
Crisp Fried King Prawns in Filo Pastry  
Vegetable Samosas  
Honey Glazed Cocktail Sausages  
Beef Sliders



# ENHANCEMENTS

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## ARRIVALS RECEPTION

Glass of Prosecco	€5.50 pp
Selection of Canapes (Choice of 2)	€5.50 pp
Cocktail Station (Choice of 2)	€9.50 pp
Sweet Treats (Choice of 2)	€4.50 pp
Bottled Beer	€5.50 pp
Gin Station	€9.50 pp

## WEDDING MEAL

Additional Soup or Sorbet Course	€3.00 pp
Additional Choice Appetizer	€5.00 pp
Additional Choice Main Course	€7.00 pp
Additional Choice Dessert	€4.00 pp
Prosecco Toast	€5.50 pp
Wine Toast	€6.50 pp
Champagne Toast	€8.50 pp

## LATE NIGHT NIBBLES

Fish & Chip Cones	€5.00 pp
Chicken & Chip Cones	€5.00 pp
Evening Buffet (Choice of 2)	€6.00 pp

# THE FINER DETAILS

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## **Deposits**

Availability may only be discussed after the initial meeting. After you have viewed the Hotel and discussed your requirements with the Wedding Team, a date may be provisionally held for up to fourteen days, after which a signed contract a non-refundable deposit of €1,500.00 is required. In the unfortunate event that you need to reschedule your Wedding, we can do this on one occasion and in this instance the deposit is transferable.

## **Payment**

50% of estimated costs as per the contract are to be paid 6 months prior to the Wedding. A further 45% of estimated costs are to be paid one month prior to the wedding. The final balance is to be settled on departure.

## **Price Increases**

The Hotel reserves the right to pass on any price increases to the Patron that occur after the signing of the contract where the Hotel experiences such an increase in costs that are beyond the Hotels control.

## **VAT**

Food, Beverage and Accommodation rates are calculated at the VAT rate levels at the time of the Wedding.

## **Numbers**

Approximate numbers should be given one month prior to the Wedding, with final numbers two weeks in advance. The final number at this point is the minimum number you will be charged for on the day. All Wedding Contracts are based on estimated final billing numbers on booking. Should there be a decrease in numbers, the number on the contract shall apply on the day.

## **Licensing Laws**

Guests must vacate the premises 30 minutes after closing time. The Residents Bar will be available to residents of the hotel after this point.

## **Children**

Children are welcome to Weddings in Talbot Hotel Carlow. Prices start at €15.00 per child 12 years and under. Children must be off the premises by 9.00pm.

## **The Seating Plan**

This must be submitted to the Sales Department 2 weeks in advance of the Wedding Date.

## **Guest Rooms**

We require a minimum of 10 bedrooms if you choose to have your Wedding on a Friday or Saturday night (at the agreed Wedding rate). This is not inclusive of the complimentary rooms as part of the Wedding Package. Failure to reserve the rooms will be the responsibility of the Wedding couple, and outstanding rooms will be charged to the Main Account. It is also the responsibility of the Wedding couple to advise all guests to book direct to avail of the Wedding rate.

## **Cancellation Policy**

- Any deposits paid are non-refundable
- All cancellation requests must be made in writing to the Wedding Team
- Cancellation fees are calculated on your Wedding contract
- 36 - 20 weeks prior: 25% of estimated costs
- 19 - 12 weeks prior: 50% of estimated costs
- 11 - 4 weeks prior: 75% of estimated costs
- Within 4 weeks: 100% of estimated costs

# Weddings

*at*

TALBOT HOTEL CARLOW

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**Talbot Carlow**  
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