

Talbot Platinum

With Our Compliments...

- ♥ Red Carpet on arrival and Champagne for Bridal Party
- ♥ White Linen Chair Covers & Bows and Table Centre Pieces
- ♥ Use of Hotel's Cake Stand & Knife and Microphone for speeches
- ♥ Personalised Menus & Table Plan
- ♥ Wedding Tasting & Consultation prior to your Big Day
- ♥ Our Leinster Suite reserved exclusively for you and your guests
- ♥ Bar Extension until 1.30am
- ♥ Dedicated Wedding Co-ordinator
- ♥ Bridal Suite on the night for Bride & Groom with Breakfast the next morning
- ♥ 2 Double rooms on the night for Family with Breakfast the next morning
- ♥ 1st Year Anniversary Meal with Overnight Bed & Breakfast for you both
- ♥ Civil Ceremony Room dressed in White Chair Covers & Bows, Red Carpet & Floral Display

The Talbot Platinum also includes the following...

- ♥ Arrival Reception of Prosecco and a Choice of 3 Canapes (see our Selector Menu), Tea/Coffee and Homemade Cookies
- ♥ Personalised Menu with a Choice of 1 Starter, 1 Soup, 2 Mains and 1 Dessert with Tea/Coffee
(See our Selector Menu)
- ♥ Half Bottle of Talbot House Wine per person during meal
- ♥ Evening Reception Food of Tea/Coffee, Selection of Sandwiches and a Choice of 3 more
(See our Selector Menu)
- ♥ 50 Bacon Baps served in Residents Bar at 3am
- ♥ Access to Delta Sensory Gardens for photos
- ♥ 12 Guest Rooms at a Special Reduced Rate for the night of your Wedding

Only €45.00 per person

10% Discount Mid-Week Sunday-Thursday

Minimum numbers of 100 Adults Apply

Talbot Gold

With Our Compliments...

- ♥ Red Carpet on arrival and Champagne for Bridal Party
- ♥ White Linen Chair Covers & Bows and Table Centre Pieces
- ♥ Use of Hotel's Cake Stand & Knife and Microphone for speeches
- ♥ Personalised Menus & Table Plan
- ♥ Wedding Tasting & Consultation prior to your Big Day
- ♥ Our Leinster Suite reserved exclusively for you and your guests
- ♥ Bar Extension up to 1.30am
- ♥ Dedicated Wedding Co-ordinator
- ♥ Bridal Suite on the night for Bride & Groom with Breakfast the next morning
- ♥ 2 Double rooms on the night for Family with Breakfast the next morning
- ♥ 1st Year Anniversary Meal for you both
- ♥ Civil Ceremony Room dressed in White Chair Covers & Bows, Red Carpet & Floral Display

The Talbot Gold also includes the following...

- ♥ Arrival Reception of Fruit Punch, Tea/Coffee, Homemade Cookies & Mini Scones
- ♥ Personalised Menu with a Choice of 1 Starter, 1 Soup, 2 Mains and 1 Dessert with Tea/Coffee
(See our Selector Menu)
- ♥ One Glass of Talbot House Wine per person during meal
- ♥ Evening Reception Food of Tea/Coffee, Selection of Sandwiches and a Choice of 2 more
(See our Selector Menu)
- ♥ 12 Guest Rooms at a Special Reduced Rate for the night of your Wedding

Only €35.00 per person

10% Discount Mid-Week Sunday-Thursday

Minimum numbers of 100 Adults Apply

Menu Selector

Starters

Choose 1 of the Following:

- Chicken Caesar Salad, Bacon Lardons, Herb Croutons, Parmesan, Anchovy Dressing
- Chicken & Mushroom Vol au Vent, White Wine Cream Sauce, Puff Pastry Case, Basil Pesto
 - Asian Duck Spring Roll, Mixed Leaf Salad, Oriental Dressing
 - Kilmore Quay Fishcake, Dressed Rocket Salad, Cajun Mayonnaise
 - Smoked Salmon Roulade, Lemon & Caper Dressing
- Warm Spiced Chicken Salad, Spring Onion, Roasted Red Peppers, Honey & Mustard Dressing, Crisp Croute
 - Grilled Black Pudding, Mixed Dressed Leaves, Apple Puree
- Duck or Chicken Pate, Crisp Ciabatta Croute, Caramelized Red Onion Marmalade
- Goat's Cheese & Roast Vegetable Tartlet, Roasted Red Pepper Mayonnaise
 - Caprese Salad, Beef Tomato, Mozzarella, Basil Pesto

Soups

Choose 1 of the Following;

Root Vegetable

Potato & Leek

French Onion (served with a Cheese Crouton)

Mushroom & Thyme

Tomato & Roasted Bell Pepper

Curried Cauliflower & Sweet Potato

Carrot & Coriander

Garnished with Crème Fraiche & Garlic Croutons

Mains

Choose 2 of the Following:

- 24 hr Braised Top Rib of Irish Beef, Cabernet Sauvignon Jus
- Roast Crown of Turkey & Baked Ham, Herb Stuffing, Roast Gravy
 - Roast Leg of Irish Lamb, Mint Scented Gravy* – Seasonal
(*€2.00 supplement per person on Talbot Gold)
 - Roast Loin of Pork, Red Wine Jus, Apple Puree
- Supreme of Chicken, Herb & Black Pudding Stuffing, Wholegrain & Red Wine Jus
- Oven Baked Fillet of Atlantic Hake, Pesto Roasted Cherry Tomato
 - Grilled Fillets of Seabass, Crisp Julienned Leeks
 - Pan Seared Salmon, Buttered Green Beans

(Choose from Chive Cream Sauce, Saffron Sauce or Thai Green Curry Sauce to accompany your fish dish)

- Roast Couscous Herb Stuffed Pepper, Green Salad
- Vegetable Linguini, Roast Mediterranean Vegetables, Rocket Salad, Basil & Tomato Sauce, Parmesan
- Wild Mushroom Risotto, Basil Pesto, Rocket, Parmesan Cheese

All above served with a Selection of Market Vegetables & Potato

Desserts

Choose 1 of the Following;

- Fresh Strawberry Meringue, Fresh Cut Strawberries, Fruit Puree
- Warm Sticky Toffee Pudding, Dairy Cream, Honeycomb Ice Cream
 - Warm Apple Crumble, Crème Anglaise, Vanilla Ice Cream
 - Cream Filled Profiteroles, White & Dark Chocolate Sauce
 - Banoffee Pie, Grated Chocolate
 - Baileys Cheesecake, Fruit Puree, Whipped Cream
- Raspberry & White Chocolate Cheesecake, Fruit Puree, Fresh Cream
- Warm Chocolate & Hazelnut Brownie, Chocolate Sauce, Ice Cream
 - Lemon Meringue Pie
 - Warm Pear & Almond Tart, Chantilly Cream
- Mini Dessert Plate (Cheesecake, Pavlova, Chocolate Hazelnut & Brownie)

Canape & Evening Food Options

- Golden Fried Chicken Tenders
- Mini Duck Spring Rolls
- Mini Vegetable Spring Rolls
- Crisp Fried King Prawns in Filo Pastry
- Mini Vegetable Samosas
- Cocktail Sausages
- Spicy Potato Wedges
- Mini Chicken Skewers
- Beef Sliders
- Pulled Pork Baps
- Fish & Chips in Cones
- Mini Sausage Roll
- Smoked Salmon Blini
- Sweet Red Onion & Feta Cheese Tartlet
- Mini Chicken Vol au Vent
- Duck Liver Pate on Home Baked Brown Bread
- Smoked Salmon & Cream Cheese on Home Baked Brown Bread
- Prosciutto Ham & Black Olive Croute
- Sun Blushed Tomato & Cream Cheese Tartlet
- Mini Roast Vegetable Tartlet
- Chicken Liver Parfait & Red Onion Croute
- Tomato & Basil Bruschetta
- Goats Cheese & Red Onion Tartlet
- Camembert Croute

Sweet Options

- Petit Fours
- Mini Scones
- Homemade Cookies
- Mini Donuts
- Mini Cupcakes
- Truffles
- Chocolate Dipped Strawberries

Mini VIP's

Arrival Reception – Choose 1 of the following:

- Popcorn in Cones
- Chocolate Chip Cookies

Menu

*Chilled Fruit Juice

*Chefs Soup of the Day

*Corries Garlic Bread

*Green Giant Corn Cob

*Golden Fried Chicken Dippers

*Children's Roast of the Day

*Grilled Pork Sausages

*Penne Pasta with Tomato Sauce

*4oz Beef Burger with Cheese

*Margarita Pizza

All above served with Choice of Mashed or Chipped Potatoes & Fresh Vegetables

*Wibbly Wobbly Wonder – Jelly & Ice Cream with a Fruit Coulis

*Selection of Ice Cream – Vanilla, Chocolate & Strawberry

*Cheeky Chappy Chocolate Hazelnut Brownie – served with a Scoop of Ice Cream

*Smartie Pants Ice Cream – served with Smarties & a Chocolate Sauce

*Fruit Salad and Fruit Juice

@ €10.00 per child