

## **Intimate Wedding Package**

This package is available Monday to Thursday for Intimate Weddings, this is designed for small celebrations from a minimum of 20 up to 90 guests.

Intimate Wedding Package €44.95 per person, includes the following:

- Dedicated Wedding Coordinator to help you plan your special day.
- Private room for your meal
- Champagne for the Bridal Party after your ceremony
- Four Course Banquet (see menu below)
- Glass of wine and one top up during the meal
- Tastefully dressed civil ceremony room with red carpet and lanterns and a choice of Chiavari chair or chair covers
- Tables decorated with mirrors, tea lights and a choice of Crystal Globes or Candelabras
- Access to our Wedding planning tool called Moposa to get you started, this helps you organise everything from save the dates to table plans and help get you inspired.
- Mid Century Italian Chiavari Chairs
- Personalised Menus
- Dressed cake table, stand & knife
- Bridal Suite Complimentary
- Complimentary Car Park for you and your guests
- Tea/Coffee/Mini Scones/Cookies for guests after Ceremony
- Fully stocked Candy Cart for your day guests
- Next Day Celebration for minimum 30 guests

### **Added extra's:**

- Young Adults Menu @ €14.95 per child
- Wine Options during meal: House Wine starting from €24.95 per bottle
- Access to Delta Sensory Gardens @ €85.00
- Bar Extension €300.00 (till 1.30am)
- Hot & Cold Buffets also available

**Continue your wedding celebrations into the evening with our Event Party Package, priced at €500.00 for a minimum of 100 guests**

- Ballroom room hire
- DJ for 4 hours – 8pm to 12am or 10pm –2am, if having a bar extension
- Evening Buffet – with cocktail sausages, chicken goujons and selection of sandwiches all served to the tables
- Tables decorated with mirrors, tea lights and a choice of Crystal Globes or Candelabras

### **Menu Selector**

#### **Starters (choose 1 from the following)**

Bacon Caesar Salad  
Herb Croutons, Parmesan, Anchovy Dressing

Vegetable Soup  
With Freshly Baked Rolls

Chicken & Mushroom Vol au Vent  
White Wine Cream Sauce, Puff Pastry Case, Basil Pesto



#### **Main Courses (choose 2 from the following)**

Roast Crown of Turkey with Hand Carved Ham  
With Herb & Onion Stuffing served with a Roast Gravy

Baked Fillet of Herb Crusted Hake  
served with a Chive Cream Sauce

Roast Rib of Irish Beef  
with Cabernet Sauvignon Jus and Yorkshire Pudding

Supreme of Chicken  
with Herb & Black Pudding Stuffing served with Wholegrain & Red Wine Jus

A selection of Fresh Market Vegetables & Potatoes



#### **Dessert**

Talbot Assiette of Desserts  
Baileys Cheesecake, Strawberry Pavlova, Chocolate Brownie, Vanilla Bean Ice Cream

Freshly Brewed Tea/Coffee

**Terms & Conditions apply**