



Weddings

BY TALBOT CARLOW

Intimate Weddings

- 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 Chiavari Chairs
- 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 or Bottled Beers for your arrival reception

Only €44.95 per person

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.

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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 potato wedges served to the tables
- Tables decorated with mirrors, tea lights and a choice of Crystal Globes or Candelabras

T&C's apply

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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

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