

Talbot Hotel

On the Quay

Wexford

053 9122566

Talbot Wexford

A Talbot Hotel ★★☆☆

Weddings

at the

Talbot Hotel

Wexford



Talbot Touch



- Red carpet welcome, along with champagne on arrival for the wedding party.
- Canapés, choice of fruit punch, cocktails or mulled wine reception and tea/coffee on arrival for all guests.
- Live music in the Ballast Bank Bar on arrival to entertain your guests.
- Accommodation in the River Suite and champagne full Irish breakfast for the Bride and Groom.
- White chair covers and gold bows with co-ordinating table linen.
- Personalised menus for all tables.
- Choice of a fresh floral centrepiece or a candelabra centrepiece for each table.
- Traditional cake stand and knife for use on the day.
- Tea/coffee, sandwiches and cocktail sausages
(for up to 100 Guests, available Sunday – Thursday.)
- One year membership of the Quay Leisure Centre for the Bride and Groom with a programme tailored to suit your needs (prior to the wedding.)
- A Facial and consultation from our Beauty Therapist (prior to the wedding.)
- Complimentary Wedding Tasting for the Bride and Groom.
- Dinner for the Happy Couple on your First Anniversary.
- Two complimentary executive rooms for parents of the Bride & Groom
- 10 guest rooms at a special guest rate for the night of your wedding.
- Complimentary car parking.

Terms and Conditions:

- This wedding offer is based on minimum numbers of 100 guests.
- Any changes made on this menu are subject to a price increase.
- Two glasses of wine per person - wine will be chosen by hotel prior to wedding.
- All packages include VAT and the Talbot Hotel does not impose any service charges.
- Prior to confirmation of booking, a Terms and Conditions Contract must be signed. A copy of this may be obtained from your Wedding Co-ordinator.

€40 per person

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Talbot Touch Menu



Choose from one of the following:

Cajun Spiced Chicken Salad with Roasted Cashew Nuts and Julienne of Roasted Red Pepper and Sundried Tomatoes, drizzled with a Light Dijon Mustard Cream.

Terrine of Chicken Liver and Wild Mushrooms.

Served with Apple Chutney on a Bed of Crisp Seasonal Leaves.

Chicken and Button Mushroom Vol-au-Vent smothered with a White Wine and Tarragon Sauce.

Warm Goats Cheese Quiche served with Char-Grilled Vegetables and Sun-Blushed Tomato Pesto.

Choose from one of the following:

Cream of Country Vegetable Soup

Cream of Potato, Leek & Scallion Soup

Carrot and Coriander Soup

Roasted Plum Tomato and Red Pepper Soup

Lemon and Champagne Sorbet

Passion Fruit and Mango Sorbet

Choose from two of the following (one meat dish and one fish dish recommended)

Prime Roast Sirloin of Beef complimented with a Red Wine Jus, Traditional Yorkshire Pudding and Horseradish Cream.

Traditional Roast Breast of Turkey and Ham served with a Gravy Sauce and Cranberry Preserve.

Baked Supreme of Chicken filled with a Herb and Baby Leek Stuffing,

Drizzled with a Wild Mushroom Sauce.

Poached Fillet of Slaney Salmon served with a Light Dill and, White Wine Cream Sauce.

Baked Fillet of Hake with a Coriander and Tomato Sauce.

Choose from one of the following:

Assiette of Talbot Desserts

Chocolate and Raspberry Tart served with a Light Raspberry Sorbet

Classic Vanilla Crème Brûlée with a Home Baked Shortbread Biscuit

Pavlova topped with Fresh Cream and Seasonal Fruit

Warm Chocolate Fondant served with Pistachio Ice-Cream

Salad of Exotic Fruits flavoured with Rosewater and Spices, served with a Mango Sorbet

Selection of European and Traditional Irish Cheeses served with Grapes and Homemade Crackers

Tea or Coffee

2 Glasses of Wine per person