



# Talbot Hotel Wexford



Intimate  
Wedding  
Package  
2027

€65pp based on minimum numbers of 50 adults

Midweek dates only, weekend dates will be available during off peak periods

Prosecco on arrival for the Bridal Party  
Tea/Coffee & Homemade Macarons  
Chocolate Dipped Strawberries/ Truffles  
1 Glass of Prosecco for each guest  
Choice of 3 Hot & Cold Canapés

Choice of 2 Starters  
Soup or Sorbet Course  
Choice of 2 Main Course  
Choice of 1 Dessert  
Tea or Coffee

Evening Reception to include 3 of the following:  
Spicy Potato Wedges/Cocktail Sausages/ Chicken  
Goujons/ Gourmet Sandwiches/ Fish & Chip Cones &  
Tea or Coffee

A complimentary overnight stay is included for you  
both in our River Bridal Suite

A Half Bottle of House Wine can be added to your  
package at €10 per guest

Ceremony Room Hire is available at €200.00





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*Included with our compliments*

Private room fully decorated with the following items  
available:

Candelabras, Fresh Floral Centerpiece for your Top  
Table/Ceremony Table

Artificial Floral Arch

2 x Cherry Blossom Trees

Sound System- Create your own Playlist

Personalized Menus & Table Plan

Dressed Cake Table

Choice of a Red or Cream Carpet

Lanterns

Semi Private Drinks Reception Area

Reduced accommodation rates on  
up to 10 guest rooms

Complimentary Menu Tasting in the lead up to your day

Complimentary Parking

Dedicated Wedding Co-ordinator to help plan your  
special day





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## Menu Options

### Starters

Asian Spiced Duck wrapped in Filo Pastry Presented on a Crisp Vegetable & Sesame Seed Salad, With a Chilli & Coriander Relish

Kilmore Seafood Cake, Dressed Leaves in a Lime Vinaigrette & a Mild Madras and Saffron Mayonnaise

Cajun Spiced Chicken Caesar Salad With Garlic Herb Croutons & Parmesan Shavings

Local Black Pudding, Savoy Cabbage & Bacon Rissole with Apple Gel and a Wholegrain Mustard & Wild Honey Dressing

Irish Goats Cheese in a Rosemary & Orange Crumb, Pear Salad & Beetroot Essence

Warm Vol-Au-Vent of Chicken, Button Mushroom & Spring Onion Served in a Tarragon & Sauvignon Blanc Cream Velouté

Mushroom, Tarragon & Sundried Tomato Arancini With Rocket Pesto

Char-grilled Roasted Vegetable Salad, With Sun-Blushed Tomato, Kalamata Olives & Sweet Potato, Dressed with a Mediterranean Balsamic Dressing

### Soups

Cream of Country Vegetable Soup  
Cream of Leek, Potato & Thyme Soup  
Cream of Tomato & Basil Soup  
Cream of Carrot & Coriander Soup

### Sorbets

Passion Fruit & Mango Sorbet  
Iced Lemon & Lime Sorbet  
Iced Champagne Sorbet





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## Mains

Slow Braised Irish Steak, Champ Potato, Crisp Onions and Roast Gravy Jus

Traditional Turkey & Ham with a Sage & Onion Stuffing,  
Accompanied with a Rich Thyme Sauce & a Cranberry Preserve

Baked Fillet of South East Coast Cod, Lime and Saffron Cream,  
Roasted Cherry Tomato Coulis

Poached fillet of Salmon in a Kombu Seaweed Broth Served with a Prawn, Basil & Roasted Garlic  
Cream Sauce

Baked Fillet of Hake Marinated in Lime & Dill served with a Thai Red Pepper,  
Coconut & Lemongrass Sauce

Wexford Pork Belly Hispi Cabbage, Apple & Cider Jus with Fried Root Vegetable Crisps

Pan-Roasted Supreme of Chicken, Maple Smoked Bacon, Spinach & Leek, Thyme & Spring Onion  
Potato and a Tarragon Sauce

Medallions of Monkfish, White Oak Smoked Haddock Risotto & a White Wine and Dill Sauce  
**(€8 Supplement)**

Mixed Vegetable & Cashew Nut Thai Red Curry Basmati Rice & Poppadum

Grilled Sirloin Steak Complimented with Black Pepper & Brandy Sauce served with Beer  
Battered Onion Rings **(€8 Supplement)**

## Desserts

Assiette of Talbot Desserts Strawberry Cheesecake, Chocolate Brownie, Lemon Curd Tartlet  
& Vanilla Ice-Cream with Oreo Crumbs

Warm Chocolate Brownie Drizzled with a Salted Caramel Sauce & Honeycomb Ice-cream

Talbot's Own Sticky Toffee Pudding with a Salted Caramel Sauce &  
Bourbon Vanilla Ice-Cream

Mango & Passion Fruit Panna Cotta Roasted Coconut and Caribbean Rum Syrup

Homemade Strawberry (when in season) OR Mango & Mint Pavlova Meringue Shards and  
Raspberry Coulis

Peach, Amaretto & Wild Honey Tartlet with Toasted Almonds & Jaffa Orange Custard

Warm Bramble Apple & Pear with an Oatmeal Crumble,  
Vanilla Ice-Cream and Cinnamon Custard

