



Talbot Hotel Wexford



€59pp based on minimum numbers of 50 adults

Prosecco on arrival for the Bridal Party
Tea/Coffee & Homemade Macaroons
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 €180.00





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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 & a 20% Discount on up to 5 apartments at the
Talbot Suites at Stonebridge

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 Rissolle 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

