

TALBOT TOUCH PACKAGE:

With our Compliments, The Talbot Touch Package includes:

- Red Carpet on arrival and Champagne for Bridal Party
- Champagne Reception with Tea/Coffee, Homemade Scones & Canapés served on arrival for Guests
- Chocolate Dipped Strawberries or Seasonal Truffles on arrival (depending on Season)
- Live Music to Entertain your Guests on arrival
- 3 Glasses of House Wine per person with Dinner
- White Linen Chair Covers & Gold Bows with Co-ordinating Linen
- Choice of a Fresh Floral or Candelabra Centrepiece for each Table with Mirrored Table Centre Pieces
- Use of Hotel Cake Stand & Cake Knife
- PA System with Toastmaster for speeches on the day
- Personalised Menus & Table Plan supplied by Talbot Hotel Wexford
- Evening Reception of Chicken Goujons, Spicy Potato Wedges, Cocktail Sausages, Sandwiches & Tea/Coffee for 100 Guests
- 50 Bacon Baps or Tayto Sandwich Packs served in Residents Bar at 3am
- Our Stunning River Suite for your Wedding Night with Champagne Breakfast
- 2 Complimentary Classic Sea View Rooms for the night of your Wedding
- 10 Guest rooms with preferential overnight rates for your Wedding Guests
- Discounted Rates for your Wedding Guests at Talbot Suites at Stonebridge
- Wedding Tasting prior to your Special Day in our Oyster Lane Restaurant
- 6 Months Gym & Pool Membership at the Talbot Fitness Wexford
- (Non-Transferable- Available up to 6 months prior to your Wedding Reception)
- Shellac Nail Treatment at the Beauty Bank (Prior to your Wedding Call P: 086 2031313 to book)
- Dinner for you both in our Oysterlane Restaurant to Celebrate your 1st Wedding Anniversary



TALBOT TOUCH MENU:

STARTERS

Choose two starters from the following:

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

Roulade of Salmon, Cod & Prawns, Served with a Roasted Red Pepper Fondue, Rocket Leaves & Lemon Verbena Cream Dressing

Seafood Cake with Chives, Sun-dried Tomatoes, Baby Gem Leaves, Lime Mayonnaise & a Basil Pesto

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

Warm Goats Cheese Tartlet with Caramelised Red Onion Confit, Roasted Ratatouille Vegetables & Dressed Leaves

SOUP/SORBET COURSE

(Your Guests will have a choice of a Soup or Sorbet on the Wedding Day)

Cream of Country Vegetable Soup

Cream of Leek, Potato & Thyme Soup

Cream of Tomato & Basil Soup

Cream of Carrot & Coriander Soup

Iced Lemon & Lime Sorbet

Passion Fruit & Mango Sorbet

MAINS

Choose two options from the following:

Prime Roast Striploin of Beef carved on Thyme & Spring Onion Mash, Served with a Bordeaux Jus & Yorkshire Pudding

Pan Roasted Supreme of Chicken, With a Wild Mushroom & Hickory Smoked Bacon Stuffing and Tarragon & Port Jus

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

Baked Fillet of Cod complimented with a Pancetta Crisp, Green Pea Velouté, And Duchess Potato

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

DESSERTS

Choose one dessert from the Following:

Assiette of Talbot Desserts (Strawberry Cheesecake, Chocolate Brownie, Cointreau Crème Brulee & Vanilla Ice-Cream with Oreo Crumbs)

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

White Chocolate Cheesecake with a Raspberry & Mint Coulis

Warm Apple & mixed Berry Crumble, Crème Anglaise & Vanilla Ice-cream

Freshly Brewed Tea or Coffee