



Weddings

BY TALBOT CARLOW

All our Wedding Packages include the following with Our Compliments...

- Red Carpet on arrival and Champagne for Bridal Party
- Chiavari Chairs and Table Centre Pieces, choose between Candelabras or Crystal Globes
- Use of Hotel's Cake Stand & Knife and Microphone for speeches
Personalised Menus & Table Plan
- Wedding Tasting & Consultation prior to your Big Day
- Our Leinster Suite with White Starry Backdrop and Mood Lighting reserved exclusively for you and your guests
- Dedicated Wedding Co-ordinator
- Stunning Milford Bridal Suite on the night of your Wedding with Champagne Breakfast in Bed the Next Morning
- Two Double Guest Bedrooms on the night for Family with Breakfast the Next Morning
- 1st Year Wedding Anniversary Meal
- Complimentary Civil Ceremony Room dressed in White Chair Covers & Bows, Red Carpet & Floral Display



Weddings

BY TALBOT CARLOW

Talbot Diamond

- Arrival Reception of Prosecco and a Choice of Three Canapes (see our Selector Menu), Tea/Coffee and Homemade Cookies
- Personalised Menu with a Choice of One Starter, One Soup, Two Mains and One Dessert with Tea/Coffee (See our Selector Menu)
- Half Bottle of Talbot House Wine per person during meal or Round of Drinks
- Choose 2 from the following: Dancing Cloud, Flower Wall, Cherry Blossom Tree's for Table Centrepieces or Candy Ferris Wheel with Candy (100 guests)
- Evening Reception Food of Tea/Coffee, Selection of Sandwiches and a Choice of Three Hot Items (See our Menu Selector)
- 50 Bacon Baps served in Residents Bar at 3am
- Whimsical Wish Tree with Wish Labels
- Over Night Bed & Breakfast on your first Wedding Anniversary
- Access to Delta Sensory Gardens for Scenic Wedding Photographs
- Fourteen Guest Bedrooms at a Special Reduced Rate on the night of your Wedding
- Six Months Gym Membership for both of you

Only €50.00 per person

10% Discount Mid-Week Sunday-Thursday
Minimum numbers of 100 Adults Apply

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Weddings

BY TALBOT CARLOW

Talbot Platinum

- Arrival Reception of Prosecco and a Choice of Two Canapes (see our Selector Menu), Tea/Coffee and Homemade Scones
- Personalised Menu with a Choice of One Starter, One Soup, Two Mains and One Dessert with Tea/Coffee (See our Selector Menu)
- Half Bottle of Talbot House Wine per person during meal or Round of Drinks
- Evening Reception Food of Tea/Coffee, Selection of Sandwiches, and Choice of Two Hot Items (See our Menu Selector)
- 50 Bacon Baps served in Residents Bar at 3am
- Over Night Bed & Breakfast on your first Wedding Anniversary
- Access to Delta Sensory Gardens for Scenic Wedding Photographs
- Twelve Guest Bedrooms at a Special Reduced Rate on the night of your Wedding

Only €45.00 per person

10% Discount Mid-Week Sunday-Thursday
Minimum numbers of 100 Adults Apply

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Weddings

BY TALBOT CARLOW

Talbot Gold

- Arrival Reception of Fruit Punch, Tea/Coffee, Homemade Cookies & Mini Scones with Cream & Jam
- Personalised Menu with a Choice of One Starter, One Soup, Two Mains and One Dessert with Tea/Coffee (See our Selector Menu)
- One Glass of Talbot House Wine per person during meal
- Evening Reception Food of Tea/Coffee, Selection of Sandwiches and One Hot Item (See our Selector Menu)
- Ten Guest Bedrooms at a Special Reduced Rate for the night of your Wedding
- 50 Bacon Baps served in Residents Bar at 3am

Only €40.00 per person

10% Discount Mid-Week Sunday-Thursday
Minimum numbers of 100 Adults Apply

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Starters

Choose One of the Following

Classic Chicken Caesar Salad

Cos Lettuce, Crispy Bacon Lardons with Fresh Parmesan Shavings in a Creamy Anchovy & Parmesan Dressing with Pesto Croute

Chicken & Mushroom Vol au Vent

Poached Breast of Chicken with Button Mushrooms bonded with a Rich Sauvignon Blanc Cream, served in Puff Pastry Case, Basil Pesto

Warm Spiced Duck Tostada

Iceberg Lettuce with Tomato, Cucumber, Spring Onions, Guacamole & Sour Cream in a Crispy Tortilla Basket

Kilmore Quay Fishcake

Breaded Homemade Smoked Fish Cake with Cajun Spice Mayonnaise and Dressed Rocket Leaves

Smoked Salmon Roulade

James Meyler's Smoked Salmon Stuffed with Citrus & Dill Scented Cream Cheese Lemon Tomato, Capers and Red Onion Salsa with Tossed Salad

Warm Spiced Chicken Salad

Cajun Marinated Chicken Strips, Roast Red Peppers, Spring Onion, Garlic Croutons, Seasonal Leaves with Honey Mustard Dressing

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Warm Grilled Black Pudding and Beetroot Salad

Diced Black Pudding Pan Fried with Baby Beetroot, House Dressed Leaves,
Apple and Cinnamon Puree

Chicken Liver Pate

Homemade Chicken Liver Pate with Caramelized Red Onion Marmalade,
Ciabatta Croute and Mixed Leaves

Goat's Cheese & Roast Mediterranean Vegetables Tartlet

Pesto Dressed Rocket Leaves and Roasted Red Pepper Mayonnaise

Caprese Salad

Thinly Sliced Beef Tomato, Buffalo Mozzarella, Drizzled
with Extra Virgin Olive Oil, Basil Pesto and Rocket

Supplement of €2.50 per person will apply for additional choice of starter

Soup Selection

Choose One of the Following;

Root Vegetable

Potato & Leek

French Onion (served with a Cheese Crouton)

Mushroom & Thyme

Tomato & Roasted Bell Pepper

Curried Cauliflower & Sweet Potato

Carrot & Coriander

All Soups are Garnished with Crème Fraiche & Garlic Croutons

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Main Course

Choose Two of the Following

24 hr Slow Roasted Tender Top Rib of Irish Beef

Yorkshire Pudding and Cabernet Sauvignon Jus

Roast Turkey & Hand Carved Ham

Golden Roasted Crown of Turkey, Honey Mustard Glazed Ham,
Traditional Onion and Herb Stuffing, Roast Gravy

Roast Shank of Lamb

Mediterranean Vegetable Ratatouille in Rosemary Jus

Roast Loin of Pork

Slow Roasted Loin of Pork with Red Wine Jus, Bramley Apple
with Cinnamon Compote

Black Pudding and Herb Stuffed Supreme of Chicken

Pan Seared Stuffed Chicken Supreme accompanied by Red Onion,
Whole Grain Mustard and Red Wine Jus

Wild Atlantic Fillet of Hake

Oven Roasted Hake Fillet with Pesto Roasted Cherry Tomato
and Chive Cream

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Grilled Fillets of Seabass

Presented with Crispy Julienned Leeks and Chive Cream

Pan Seared Salmon

Buttered Fresh Green Beans and Dill Cream

Couscous Herb Stuffed Pepper

Basil Flavoured Tomato Sauce and Pesto Dressed Rocket Leaves

Roasted Vegetable Linguini

Roast Mediterranean Vegetables, Basil Scented Tomato Sauce
and Parmesan Cheese

*All the above are served with a Selection of Fresh Market Vegetables & Potato
Supplement of €5.00 per person will apply for additional choice of Main Course*

Young Adults Menu

Three Course Menu

(Menu available on request)

€14.95

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Desserts

Choose One of the Following

Strawberry Pavlova

Homemade Meringue Garnished with Whipped Cream,
Freshly Cut Strawberries and Fruit Coulis

Warm Sticky Toffee Pudding

Golden Roasted Crown of Turkey, Honey Mustard Glazed Ham,
Traditional Onion and Herb Stuffing, Roast Gravy

Warm Apple Crumble or Pie

Vanilla Flavoured Custard, Freshly Whipped Cream
and Vanilla Ice Cream

Cream Filled Profiteroles

Drizzled with Duo of White and Dark Chocolate Sauce

Baileys Cheesecake

Rich Dark Chocolate Sauce and Fresh Cream

Raspberry & White Chocolate Ripple Cheesecake

Accompanied with Raspberry Coulis and Whipped Cream

Dark Chocolate and Hazelnut Brownie

Rich Warm Dark and White Chocolate Brownie with Hazelnuts,
Chocolate Sauce and Vanilla Ice Cream

Talbot Selection Dessert Plate

Baileys Cheesecake, Strawberry Pavlova, Warm Chocolate
and Hazelnut Brownie and Vanilla Ice Cream

Supplement of €2.50 per person will apply for additional choice of Dessert

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Canape & Evening Food Options

Hot Savoury Options

Golden Fried Chicken Tenders

Mini Duck Spring Rolls

Mini Vegetable Spring Rolls

Crisp Fried King Prawns in Filo Pastry

Vegetable Samosas

Cocktail Sausages

Chicken Satay Skewers

Beef Sliders

Fish & Chips in Cones

Cold Savoury Options

Smoked Salmon Blini

Sweet Red Onion & Feta Cheese Tartlet

Mini Chicken Vol au Vent

Chicken Liver Pate on Home Baked Brown Bread

Smoked Salmon & Cream Cheese on Home Baked Brown Bread

Sun Blushed Tomato & Cream Cheese Tartlet

Tomato & Basil Bruschetta

Goats Cheese & Red Onion Tartlet

SWEET OPTIONS

Petit Fours

Mini Cupcakes

Mini Scones

Truffles

Homemade Cookies

Chocolate Dipped Strawberries

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Civil Ceremonies at the Talbot Hotel Carlow

We are fully approved to host Civil Ceremonies,
Civil Partnerships and Blessings for couples on site.

We offer a choice of elegant suites to suit
all ceremonies from 2 – 250 guests.

HIRE OF THE CIVIL CEREMONY ROOM INCLUDES

Chair Covers & Bows
Floral Display On Registrar Table
Red-Carpet
Lanterns
Fully Air Conditioned

In order to hold a Civil Ceremony, the Wedding Couple must first apply for approval to the Health Services Executive Registration Office. Each couple must apply directly as the hotel cannot apply on their behalf. Anyone notifying the Registrar of their intention to get married in Ireland must give three months notification in person to the Registrar.

For further details please contact: Carlow Civil Registrar on 059 9136542.
Please note Carlow Civil Registrar only celebrates ceremonies Monday – Friday.

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Terms & Conditions

All reservations and agreements of events are made upon and are subject to the rules and regulations of the hotel and the following conditions:

1. **Provisional Booking:** A booking will be held by the hotel for 14 days after which a deposit of €1000 is required to confirm and secure the booking along with terms & condition signed by both Bride & Groom. This is non-refundable. If the booking is not secured at this time it may be released without prior notice. All Weddings must be booked nine months in advance and dates are subject to availability. We reserve the right to cancel any function without obligation and to refund any deposit and cancel a function booked under false pretence or by a third party.
2. **Minimum Numbers:** Please note minimum numbers of 100 are required (unless stated otherwise) in order to receive the full complimentary package. Please note your package is based on an agreed minimum number of guests. If your numbers decrease below 5% of this agreed number, the hotel reserves the right to amend the price of your package.
3. All musical entertainment must finish by 1.30am with bar extension & 12.30am without if on a Friday or Saturday night, 11.30pm on Monday-Thursdays.
4. **Payment:** Full payment will be required three days before the function by bank draft or cash or debit/credit card. (If you are paying by direct debit please ensure your debit card has the correct limit to allow for this)
5. **Cancellations:** Notification to be made to the hotel in writing from both parties. Cancellation within 4 months of your wedding date will require 25% payment of your estimated wedding bill. Cancellation within 2 months of your wedding date will require 50% payment of your estimated wedding bill. Cancellation within 1 months of wedding date will require full payment of estimated wedding bill
6. **Postponement:** Should you need to postpone the date of your wedding; the existing deposit can be transferred with in a six-month period only.
7. **Menu Selection and Tasting:** All menus must be selected at least 4 weeks prior to the wedding date. Each couple will be invited to a tasting in the restaurant on an evening between Wednesday and Sunday prior to their wedding date. This tasting allows any changes required to the meal chosen for your day. The tasting for the couple is complimentary along with a glass of wine per person but not inclusive of other drinks.



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8. **Approx. Increase of Costs:** The quotation of all food, beverages, accommodation, VAT & Inflation etc. herein is subject to proportionate increase (approx 5% per annum) from the time of brochure print, 2019. This increase is allowed in order to meet increased costs of foods and beverages and other costs of operation existing at the time of performance of our undertaking by reason of increasing present commodity prices, labour costs, taxes, VAT or currency values. Patrons expressly grant the right to the hotel to increase prices herein quoted or to make reasonable substitutions on the menu and agree to pay such increased prices and to accept such substitutions.
9. No food or beverages of any kind will be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from outside the hotel except for the wedding cake. Wedding Cake tiers is limited to 4 Tiers maximum.
10. Final Numbers must be supplied along with Table Plan to the hotel 72 hours in advance – this will be the minimum numbers charged for.
11. Gifts: The hotel will not accept responsibility for any goods lost, damaged or stolen, while on the premises. The hotel does not accept gifts on behalf of the Bride & Groom
12. All fire exits must be kept clear from obstructions. Instructions of security and management regarding same must be adhered to.
13. The hotel does not permit Hummers, Stretch Limos, Carriages etc.
14. The organiser will be responsible for the conduct and discipline of all persons attending the event solely excepting the hotel staff
15. All wedding bookings must be made in person by the Bride and Groom and contract signed by both in the presence of a Hotel Representative.
16. The included menus and prices are conditional to a minimum of 5 courses to include tea and coffee. All prices are subject to change.
17. Any Supplier arranged by the Bride & Groom, who are providing a dance floor, are required to supply a copy of their public liability of indemnity a minimum of four days prior to the event, for the hotel to receive clearance from our insurance company, that the insurance certificate provided is adequate. Any third-party supplier, photographer, videography, photobooth etc... must communicate directly with the Bride & Groom, the hotel will accept no responsibility for any miscommunication.