

Weddings

AT TALBOT HOTEL STILLORGAN



www.talbothotelstillorgan.com

Our Wedding Co-ordinator will talk you through our wedding packages, we are delighted to include the following with our compliments:



Red Carpet Arrival

Complimentary Tea/Coffee & Scones on Arrival

Chef's Selection of Tantalising Dinner Menus

Complimentary Menu Tasting

White Table Linen & Chair Covers

Candelabra Centrepieces

Fairylight Backdrop

Personalised Wedding Menus

Cake Table & Knife

Access to our French Style Courtyard

Bed & Breakfast in our Bridal Suite

Preferential Bedroom Rates for your Wedding Guests

Wedding Gift from the Hotel



TALBOT HOTEL

STILLORGAN



Your wedding day is the most special day of your life and we here at Talbot Hotel Stillorgan, are determined to ensure every detail is perfect.



TALBOT HOTEL
STILLORGAN

DIAMOND PACKAGE

Minimum Numbers of 80 will apply

Complimentary Glass of Prosecco for Drinks Reception

Chef's Homemade Canapés on arrival

Tantalizing Five Course Menu with a choice of Main
Courses

Half Bottle of specially selected House Wine per person

A selection of evening Finger Food

Two complimentary Deluxe Rooms including Breakfast





TALBOT HOTEL

STILLOGAN

DIAMOND PACKAGE MENU

STARTER (CHOOSE 1)

Salad Caprese

Buffalo Mozzarella, Tomatoes, Rocket Salad, Balsamic Pesto Dressing

Cod & Salmon Fish Cake

Cucumber & Lemon Salad, Vine Tomato & Lime Salsa

Chicken & Mushroom Vol-au-Vent

Poached in a Creamy White Wine Veloute, Puff Pastry Shell

Homemade Duck Liver Parfait

Caramelised Onion Jam, Garlic Ciabatta Croutes, Red Currant Jelly, Caramelised Walnuts

SOUP OR SORBET

Choose from our in-house Selection of Soups & Sorbet

MAIN COURSE (CHOOSE 2)

Roast Sirloin of Irish Beef

Potato Gratin, Rosemary Roasted Parsnips, Port & Madeira Jus

Grilled Cod Fillet

Roast Peppers, Tomato & Lime Salsa

Roast Rump of Seasonal Lamb

Roasted Pink, Natural Jus Infused with Mint

Salmon Fillet with Shrimp

Pea & Basil Puree, Shrimp, Citrus Butter Sauce

= Main courses served with Seasonal Vegetables and Potatoes =

DESSERT (CHOOSE 1)

The Talbot Assiette

A selection of sumptuous 3 mini desserts

Lemon Tartlet

Glazed Fresh Fruits, Vanilla Pastry Cream, Mint

Belgian Chocolate Orange Tart

Vanilla Bean Ice Cream, Orange Confit

TEA/COFFEE



TALBOT HOTEL
STILLORGAN

EMERALD PACKAGE

Minimum Numbers of 80 will apply

Complimentary Fruit Punch Drinks Reception

Tantalizing Five Course Menu with a choice of Main Courses

Glass of specially selected House Wine per person

A selection of evening Finger Food





TALBOT HOTEL

STILLOGAN

EMERARALD PACKAGE MENU

STARTER (CHOOSE 1)

Beetroot Cured Irish Smoked Salmon

Chive Potato Salad, Baby Herb Leaves, Horseradish & Parsley Aioli

Confit Tomato and Goats Cheese Crostini

Mesclun Leaf Salad, Red Pepper Confit, Balsamic Pesto Dressing

Classic Caesar Salad

Garlic Ciabatta Croutes with Warm Bacon, Creamy House Dressing

Chicken & Mushroom Vol-au-Vent

Poached in a Creamy White Wine Veloute, Puff Pastry Shell

SOUP

Tuscan Tomato & Roasted Red Pepper

MAIN COURSE (CHOOSE 2)

Roast Sirloin of Irish Beef

Onion Rosti, Roast Root Vegetables & Port Wine Jus

Seared Hake Fillet

Tomato & Coriander Chorran

Thyme Marinated Chicken Supreme

Roast Carrots, Sweet Onion Jus

Grilled Cod Fillet

Spinach Peperonata, Sun-Dried Tomato Dressing

= Main Courses served with Seasonal Vegetables and Potatoes =

DESSERT (CHOOSE 1)

Chocolate & Hazelnut Brownie

Berry Compote, Pistachio & Chocolate Crunch

Crunchy Chocolate Crunch

Cocoa Biscuit, Marinated Strawberry Chutney, Almond Chocolate Soup

Baileys Meringue Nest

Vanilla Anglaise, Caramelised Brown Bread Ice Cream

TEA/COFFEE



TALBOT HOTEL
STILLORGAN

RUBY PACKAGE

Minimum Numbers of 50 will apply

Complimentary Fruit Punch Drinks Reception

Tantalising Four Course Dinner Menu





TALBOT HOTEL

STILLOGAN

RUBY PACKAGE MENU

STARTER (CHOOSE 1)

Confit Tomato and Goats Cheese Crostini

Mesclun Leaf Salad, Red Pepper Confit, Balsamic Pesto Dressing

Classic Caesar Salad

Garlic Ciabatta Croutes with Warm Bacon, Creamy House Dressing

MAIN COURSE (CHOOSE 1)

Roast Sirloin of Irish Beef (€10 Supplement)

Potato Gratin, Rosemary Roasted Parsnips, Port & Madeira Jus

Roast Turkey & Ham

Apricot and Sage Stuffing, Traditional Cranberry Jus

Baked Fillet of Salmon

Potato Gratin, Asparagus & Saffron Beurre Blanc

Grilled Hake Fillet

Green Pea Mash, Leek, Chardonnay & Dill Cream

= Main Courses served with Seasonal Vegetables and Potatoes =

DESSERT (CHOOSE 1)

Baked Apple Tart

Rhubarb and Vanilla Compote, Crème Anglaise, Vanilla Ice Cream

Crunchy Chocolate Crunch

Cocoa Biscuit, Marinated Strawberry Chutney, Almond Chocolate Soup

Rhubarb & Custard Slice

Vanilla Anglaise with Fragrant Mint

TEA/COFFEE



TALBOT HOTEL
STILLOGAN

INTIMATE PACKAGE

Minimum Numbers of 25 will apply

Complimentary Glass of Prosecco for Drinks reception

Tantalizing Five Course Menu with a choice of Main
Courses

Half Bottle of specially selected House Wine per person

A Selection of Evening Finger Food

One Complimentary Deluxe Room including Breakfast*

**if number of guests exceeds 60 pax*





TALBOT HOTEL

STILLOGAN

INTIMATE PACKAGE MENU

STARTER (CHOOSE 1)

Salad Caprese

Buffalo Mozzarella, Tomatoes, Rocket Salad, Balsamic Pesto Dressing

Cod & Salmon Fish Cake

Cucumber & Lemon Salad, Vine Tomato & Lime Salsa

Chicken & Mushroom Vol-au-Vent

Poached in a Creamy White Wine Veloute, Puff Pastry Shell

Homemade Duck Liver Parfait

Caramelised Onion Jam, Garlic Ciabatta Croutes, Red Currant Jelly, Caramelised Walnuts

SOUP OR SORBET

Choose from our in-house Selection of Soups & Sorbet

MAIN COURSE (CHOOSE 2)

Roast Sirloin of Irish Beef

Potato Gratin, Rosemary Roasted Parsnips, Port & Madeira Jus

Grilled Cod Fillet

Roast Peppers, Tomato & Lime Salsa

Roast Rump of Seasonal Lamb

Roasted Pink, Natural Jus Infused with Mint

Salmon Fillet with Shrimp

Pea & Basil Puree, Shrimp, Citrus Butter Sauce

= Main courses served with Seasonal Vegetables and Potatoes =

DESSERT (CHOOSE 1)

The Talbot Assiette

A selection of sumptuous 3 mini desserts

Lemon Tartlet

Glazed Fresh Fruits, Vanilla Pastry Cream, Mint

Belgian Chocolate Orange Tart

Vanilla Bean Ice Cream, Orange Confit

TEA/COFFEE



TALBOT HOTEL
STILLORGAN

CHILDREN'S MENU

STARTER

Homemade Soup of the Day

Melon & Grapes Bowl

BBQ Chicken Wings

MAIN COURSE

Beef Burger with Cheese & Fries

Pepperoni or Cheese Pizza

Southern Fried Chicken Goujons & Fries

Cheesy Pasta with Tomato Sauce

Half Portion of Mum's & Dad's Main Course

DESSERT

Ice Cream & Jelly

Chocolate Chip Cookie, Chocolate Ice Cream & Chocolate Sauce

Chocolate Brownie & Chocolate Sauce



TALBOT HOTEL
STILLORGAN

EVENING FINGER FOOD MENU

SELECT 3 ITEMS

Selection of Sandwiches / Grilled Baguettes /
Wraps

BBQ Marinated Cocktail Sausages

Baked Sausage Rolls Tomato Dip

Chicken Goujons Chilli & Lime Dipping Sauce

Tandoori Chicken Goujons

Mini Cajun Chicken Sliders, Creole Mayo Malay

Chicken Satay Skewers

Mini Slider Irish Hamburgers with Relish

Malaysian Beef Satay

Crispy Spiced Calamari

Smoked Salmon & Chive Quiches

Crispy Cajun Spiced Wedges

Curried Vegetable Samosa



TALBOT HOTEL
STILLORGAN

PACKAGE PRICING

CONTACT US FOR PRICING

T: 01 200 1807

E: weddings@talbotstillorgan.com



TALBOT HOTEL
STILLOGAN

CIVIL CEREMONY

We are delighted to be able to offer our Bride & Groom a complete Civil Ceremony package here at the Talbot Hotel Stillorgan.

We have a number of ideal ceremony suites to cater from 20 – 130 guests on your day.

The Civil Ceremony package includes the following:

Fairy light backdrop

Carpet aisle runner

White chair covers

Fresh floral arrangements for the ceremony table

Additional room for the Registrar and Groom to meet in prior to the ceremony.

Champagne toast for the Bride & Groom presented by our experienced management team after the ceremony

We are delighted to offer this package for an inclusive rate of €475.00

TERMS & CONDITIONS

Deposits & Payments

- Bookings will be held on provisional basis for ten days at which time if no deposit has been received the booking will automatically be released.
- In order to confirm a booking, and secure your date, the following is required:
 - €1,000 deposit*
 - A signed copy of the T&Cs
- A receipt will be issued with confirmation of your booking. Payment of the first deposit indicates acceptance and understanding of the terms and conditions outlined below.
- Payment of 80% of the balance is required 8 weeks in advance of the wedding
- Final 20% payment of the full bill is required 48 hours in advance.
- A credit card must be provided for pre-authorisation and all incidentals occurred on the day must be settled on departure
- Failure to pay securing deposit at scheduled time may result in your event being cancelled with a loss of all previous payments.

Payment will be accepted in cash, credit card or bank drafts. All additional charges that may be incurred on the day must be settled in full prior to departure with the method of payment agreed in advance. **All deposits are non-refundable and non-transferable***

The Wedding Couple must meet the Wedding Co-ordinator when booking their wedding. The wedding date is only guaranteed when the deposit has been received and written confirmation is sent by the Wedding Co-ordinator.

Final Number & Payment

An indication of final numbers are required 1 week in advance of your wedding reception with the full outstanding balance of total account prepaid 48 hours in advance of wedding date. Any remaining balance must be settled on departure of the hotel.

TERMS & CONDITIONS

Minimum Numbers

Please note minimum numbers apply to all wedding packages. Minimum numbers of 80 persons are required for the hire of the Carysfort Suite and 100 persons are required for hire of Shelbourne Suite. Minimum numbers are required to avail of listed wedding packages.

Cancellation

The following cancellation charge applies to confirmed bookings:

- €1000 deposit upon booking is non-refundable and non-transferable*
- Up to 12 weeks prior to date of event - 10% of the total value of rooms, goods or services reserved.
- From 12 weeks to 4 weeks prior to date of event - 50% of the total value of rooms, goods or services reserved.
- From 4 weeks to 48 hours prior to date of event - 90% of the total value of rooms, goods or services reserved.
- From 48 hours to the time of event - 100% of the total value of rooms, goods or services reserved.

Menu Selection & Tasting

All menus must be selected at least 8-10 weeks prior to your wedding date. Each couple will be invited to a tasting in the Purple Sage Restaurant on an evening between Tuesday and Thursday, prior to their wedding date. This tasting allows any changes required to the meal chosen for the day. The tasting for the couple is complimentary for two people.

Package Prices

Prices are quoted with your Wedding Coordinator.

TERMS & CONDITIONS

General

No smoking is allowed within the hotel.

No food or beverages, with the exception of the wedding cake, may be brought into the hotel under any circumstances.

The hotel will not accept any responsibility for any goods lost, damaged or stolen, while on the hotel premises.

All fire exits must be kept clear from obstructions. Instructions of security and management regarding same must be adhered to.

If you plan to book any third-party services/ products to enhance your wedding, the hotel must be advised in advance. We require the supplier to provide the hotel with their public liability insurance and also confirm that any products they are supplying comply with our fire safety standards contained in the building regulations (Part B- Fire Safety) made under the building control act 1990-2007 in respect of fire safety.

Accommodation

1 x complimentary room is currently being held for the night of the wedding in the Bridal Suite.

Please note availability can be limited. If additional rooms are required, we recommend early booking.

Rooms not confirmed within 8 weeks of wedding date as above will be released.

TERMS & CONDITIONS

The Hotel reserves the right to cancel or refund deposits in circumstances when a booking is made through a third party or under false pretenses.

Prospective clients must always meet with a member of management prior to acceptance of the first deposit.

The Hotel reserves the right to cancel any function without obligation or liability.

We are delighted you have chosen the Talbot Hotel Stillorgan for your special day and wishing you Happy Planning!

Signed by Wedding Couple:

1. _____

2. _____

Date: _____

Address: _____

Signed by on behalf of Talbot Hotel Stillorgan:

1. _____

2. _____

Date: _____