

*Say I do... and let us do the rest.*

*Only Have Eyes For You (2020 Special)* *from €45 per guest*

Our Only Have Eyes For You **2020 Special Offer** offers couples simplicity with choice and charm – at a reduced rate for Weddings booked for 2020.

Starting from just €45 per guest (Sunday – Thursday) & €49 per guest (Friday & Saturday).

### **Sherwood House Package:**

#### **Arrival:**

Red carpet welcome with champagne for the happy couple.

White Wine Spritzer or Jameson Cocktail reception.

3 options from our Arrival Reception selection (see last page).

Tea, coffee & homemade cookies.

#### **Wedding Meal:**

Choice of 1 starter, 2 mains & an assiette of desserts with tea & coffee.

Half bottle of wine for each guest.

Italian style Chiavari chairs and crisp white room décor.

Fairy light backdrop.

Centrepieces for each table: Candelabras & cherry blossom trees.

Toastmaster, microphone, PA system and screens.

#### **Evening Buffet:**

3 options from our Evening Reception selection (see last page).

#### **Accommodation:**

Overnight stay in the newly renovated Bridal Suite with champagne breakfast.

10 guest bedrooms at a reduced rate of €110 for the night of your Wedding.

2 complimentary bedrooms for parents of Bride & Groom.

#### **With our Compliments:**

Bar extension.

Menu & wine tasting on a night of your choice for the Bride & Groom,

Anniversary meal for the Bride & Groom in Midleton Park Hotel.

Complimentary follow up stay in any Talbot Collection Hotel.

3-month membership to Talbot Fitness Midleton.

**Menu Choices** – Starters: Choose 1 of the following:

- i. Golden puff pastry case filled with breast of chicken & mushroom in a white cream sauce.
- ii. Lemon & garlic marinated chicken salad with crispy croutons.
- iii. Bluebell falls honey & thyme goats' cheese with crispy bacon lardons, toasted walnuts in a balsamic vinaigrette.
- iv. Pan-fried West Cork pudding salad with sugared apples & crispy croutons.
- v. Smoked haddock & leek bouchee bound in a dill cream sauce.

**Menu Choices** – Main Courses: Choose 2 of the following:

- i. Roast crown of turkey & ham with herb stuffing, roast potatoes & gravy.
- ii. Roast sirloin of beef with chive mash, roast potatoes & merlot jus.
- iii. Baked fillet of hake, shrimp & dill cream sauce.
- iv. Roast supreme of chicken, black pudding, herb stuffing & gravy.
- v. Baked fillet of salmon with a green bean & toasted almond salad & dill cream sauce.

**Menu Choices** – Sides: Choose 2 of the following:

Choose from a melody of market vegetables or two of the following:

- i. Carrot puree.
- ii. Green beans & almonds.
- iii. Braised red cabbage.
- iv. Carrot vichy.
- v. Mixed green vegetables.
- vi. Cauliflower mornay.
- vii. Roasted root vegetable.

**Menu Choices** – Assiette of Dessert: Choose 3 of the following:

- i. Profiteroles drizzled with chocolate sauce.
- ii. Mango & passionfruit mousse.
- iii. Chocolate fudge cake.
- iv. Apple pie with whipped cream.
- v. Raspberry & toasted hazelnut meringue roulade.
- vi. White chocolate & raspberry cheesecake.

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## *Kings County Package*

*€59 per guest*

Our Kings County Package is our most popular package and offers the happy couple flexibility and choice for the affordable price of €59 per guest.

### **Kings County Package:**

#### **Arrival:**

Red carpet welcome with champagne for the happy couple.

Prosecco reception with music of your choice.

4 options from our Arrival Reception selection (see last page).

Tea, coffee & homemade cookies.

#### **Wedding Meal:**

Choice of 1 starter, 1 soup or sorbet, 2 mains & an assiette of desserts with tea & coffee.

Half bottle of wine for each guest.

Glass of prosecco for speeches.

Italian style Chiavari chairs and crisp white room décor.

Professional print of table plan.

Fairy light backdrop.

Centrepieces for each table: Candelabras & cherry blossom trees.

Toastmaster, microphone, PA system and screens.

#### **Evening Buffet:**

4 options from our Evening Reception selection (see last page).

Tayto Station at Resident's Bar.

#### **Accommodation:**

Overnight stay in the newly renovated Bridal Suite with champagne breakfast.

10 guest bedrooms at a reduced rate of €110 for the night of your Wedding.

2 complimentary bedrooms for parents of Bride & Groom.

#### **With our Compliments:**

Bar extension.

Menu & wine tasting on a night of your choice for the Bride & Groom,

Anniversary meal for the Bride & Groom in Midleton Park Hotel.

Complimentary follow up stay in any Talbot Collection Hotel.

6-month membership to Talbot Fitness Midleton.

Complimentary finger food for 20 guests at Day 2.

**Menu Choices - Starters:** Choose 2 of the following:

- i. Warm chicken & bacon Caesar salad with cos lettuce, parmesan shavings & crispy croutons.
- ii. Lemongrass hoisin duck spring rolls with soya chilli & sesame seed dip.
- iii. Smoked Atlantic fishcakes with a sweet chilli mayo.
- iv. Bluebell Fall's garlic & thyme goats cheese & caramelised red onion tartlet with red pepper coulis.
- v. Golden puff pastry case filled with chicken & mushroom bound in a white cream sauce.
- vi. Pan-fried West Cork pudding salad with sugared apples & balsamic reduction.
- vii. Lemon & garlic marinated chicken salad & crispy croutons.

**Menu Choices - Soup or Sorbet:** Choose 1 of the following:

- i. Sweet potato & smoked paprika soup.
  - ii. Cream of root vegetable soup.
  - iii. Baby leek & potato soup.
  - iv. Tomato & roasted bell pepper soup.
  - v. Cream of wild mushroom & thyme soup.
  - vi. Fresh minestrone soup.
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- i. Tropical fruit sorbet.
  - ii. Raspberry sorbet.

**Menu Choices - Main Courses:** Choose 2 of the following:

- vi. Roast crown of turkey & ham with herb stuffing, roast potatoes & gravy.
- vii. Roast sirloin of beef with chive mash, roast potatoes & merlot jus.
- viii. Baked fillet of hake, shrimp & dill cream sauce.
- ix. Roast supreme of chicken, smoked Carrigaline cheese, salami & basil cream sauce.
- x. Baked fillet of seabass, dill cream sauce & tomato concasse. with a green bean & toasted almond salad & dill cream sauce.
- xi. Roast leg of lamb, herb stuffing & mint flavoured jus.
- xii. Slow cooked pork belly roulade, black pudding, creamed potato & a redcurrant & cider jus.
- xiii. Baked fillet of salmon with a sundried tomato & caper crumb & dill cream sauce.

**Choose your vegetables or choose from a melody of market vegetables or 2 of the following:**

- i. Carrot puree.
- ii. Green beans & almonds.
- iii. Braised red cabbage.
- iv. Carrot vichy.
- v. Mixed green vegetables.
- vi. Cauliflower mornay.
- vii. Roasted root vegetable.
- viii. Baby potatoes.

**Menu Choices** – Assiette of Dessert: Choose 3 of the following:

- i. Profiteroles drizzled with chocolate sauce.
- ii. Mango & passionfruit mousse.
- iii. Chocolate fudge cake.
- iv. Apple pie with whipped cream.
- v. White chocolate & raspberry cheesecake.
- vi. Raspberry & toasted almonds meringue roulade.
- vii. Baileys cheesecake.
- viii. Chocolate & praline mousse.

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## *Middleton Park Package*

*€75 per guest*

Our Middleton Park Package is the perfect package for the couple that want it all.

### **Middleton Park Package:**

#### **Arrival:**

Red carpet welcome with champagne for the happy couple.

Prosecco reception with music of your choice.

Tea, coffee & homemade cookies.

5 options from our Arrival Reception selection (see last page).

Complimentary candy cart fully stocked with all your favourite sweets & treats.

#### **Wedding Meal:**

Choice of 2 starters, 1 soup or sorbet, 2 mains & an assiette of desserts with tea & coffee.

Half bottle of wine for each guest.

Glass of prosecco for speeches and top up.

Italian style Chiavari chairs and crisp white room décor.

Professional print of table plan.

Fairy light backdrop and top table skirt.

Centrepieces for each table: Candelabras & cherry blossom trees.

Toastmaster, microphone, PA system and screens.

#### **Evening Buffet:**

5 options from our Evening Reception selection (see last page).

Tayto Station and bacon baps at Resident's Bar.

#### **Accommodation:**

Overnight stay in the newly renovated Bridal Suite with champagne breakfast.

10 guest bedrooms at a reduced rate of €110 for the night of your Wedding.

2 complimentary bedrooms for parents of Bride & Groom.

#### **With our Compliments:**

Bar extension.

Menu & wine tasting on a night of your choice for the Bride & Groom,

Anniversary meal for the Bride & Groom in Middleton Park Hotel.

Complimentary follow up 2 night stay in any Talbot Collection Hotel.

6-month membership to Talbot Fitness Middleton.

Complimentary finger food for 40 guests at Day 2.

**Menu Choices - Starters:** Choose 2 of the following:

- i. Warm chicken & bacon Caesar salad with cos lettuce, parmesan shavings & crispy croutons.
- ii. Lemongrass hoisin duck spring rolls with soya chilli & sesame seed dip.
- iii. Smoked Atlantic fishcakes with a sweet chilli mayo.
- iv. Bluebell Fall's garlic & thyme goats cheese & caramelised red onion tartlet with red pepper coulis.
- v. Golden puff pastry case filled with chicken & mushroom bound in a white cream sauce.
- vi. Pan-fried West Cork pudding salad with sugared apples & balsamic reduction.
- vii. Lemon & garlic marinated chicken salad & crispy croutons.

**Menu Choices - Soup or Sorbet:** Choose 1 Soup & 1 Sorbet of the following:

- i. Sweet potato & smoked paprika soup.
  - ii. Cream of root vegetable soup.
  - iii. Baby leek & potato soup.
  - iv. Tomato & roasted bell pepper soup.
  - v. Cream of wild mushroom & thyme soup.
  - vi. Fresh minestrone soup.
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- i. Tropical fruit sorbet.
  - ii. Raspberry sorbet.

**Menu Choices - Main Courses:** Choose 3 of the following:

- i. Roast crown of turkey & ham with herb stuffing, roast potatoes & gravy.
- ii. Roast sirloin of beef with chive mash, roast potatoes & merlot jus.
- iii. Baked fillet of hake, shrimp & dill cream sauce.
- iv. Roast supreme of chicken, smoked Carrigaline cheese, salami & basil cream sauce.
- v. Baked fillet of seabass, dill cream sauce & tomato concasse. with a green bean & toasted almond salad & dill cream sauce.
- vi. Roast leg of lamb, herb stuffing & mint flavoured jus.
- vii. Slow cooked pork belly roulade, black pudding, creamed potato & a redcurrant & cider jus.
- viii. Baked fillet of salmon with a sundried tomato & caper crumb & dill cream sauce.

**Choose your vegetables or choose from a melody of market vegetables or 2 of the following:**

- i. Carrot puree.
- ii. Green beans & almonds.
- iii. Braised red cabbage.
- iv. Carrot vichy.
- v. Mixed green vegetables.
- vi. Cauliflower mornay.
- vii. Roasted root vegetable.
- viii. Baby potatoes.

**Menu Choices** – Assiette of Dessert: Choose 3 of the following:

- ix. Profiteroles drizzled with chocolate sauce.
- x. Mango & passionfruit mousse.
  - i. Chocolate fudge cake.
  - ii. Apple pie with whipped cream.
  - iii. White chocolate & raspberry cheesecake.
  - iv. Raspberry & toasted almonds meringue roulade.
  - v. Baileys cheesecake.
  - vi. Chocolate & praline mousse.



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### *Arrivals Reception Options:*

#### **Savoury:**

Chicken tandoori filled tartlet.  
Camembert, apricot chutney & toasted croute.  
Macroom mozzarella, cherry tomatoes & basil pesto on a skewer.  
Goats cheese & red onion tartlet.  
Chicken liver pate on sourdough croute.  
Selection of mini quiches.  
Selection of mini bruschettas.

#### **Sweet:**

Mini scones topped with jam & cream.  
Mini eclairs.  
Selection of petit fours.  
Mini cupcakes.  
Chocolate dipped strawberries.  
Mini doughnuts.  
Mini chocolate brownies.

### *Kids Meals €15.95 per child:*

#### **Arrivals Reception:**

Hot Chocolate & cookies / Popcorn cones / Chicken Goujon cones.

#### **Starters:**

Garlic bread.  
Fantail of melon.  
Soup of the day.

#### **Mains: All served with creamy mash or chips.**

Roast of the day.  
Golden fried chicken goujons.  
Panfried sausages.  
Tomato pasta.  
5oz. beef burger.

### *Evening Reception Options:*

Mini fish & chips served in cones.  
Mini beef sliders in a toasted floury bap, cheddar cheese & country relish.  
Sticky Thai marinated chicken wings.  
Smoked bacon & West Cork black pudding baps.  
Pizza slices.  
Selection of mini quiches.  
Tandoori marinated chicken drumsticks.  
Mini sausage rolls.

#### **Desserts:**

Selection of ice cream.  
Jelly & ice cream.  
Chocolate fudge cake.

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*Enhancements:*

**Decor:**

Crisp white chair covers.

Unity candle arrangement.

Flower wall.

Giant 'LOVE' letters.

Choice of table runners or cake tablecloth.

Wedding arch.

Fairy light top table skirt, cake table skirt and entrance draping.

Wedding card post box.

**Arrivals Reception:**

Additional canapes.

Pimp your prosecco.

Hot chocolate & marshmallows.

Bucket of bottled beer.

Popcorn buffet (traditional, flavoured or buttered options).

Retro sweet buffet.

Homemade lemonade.

Selection of cocktails.

Mulled wine.

House wine.

House prosecco.

**Wedding Menu:**

Additional choices of starter, soup course, sorbet course, main course and dessert.

**Beverages:**

Additional wine or champagne at a corkage charge.

**Arrival or Evening Buffet:**

Additional options at a per person fee.

**Residents Bar Refreshments:**

Additional refreshment options at a per person fee.