



MILSOM®

Weddings

TALBOOTH RESTAURANT
& MARQUEE

{ *wedding guide and prices 2024* }

TALBOOTH RESTAURANT & MARQUEE



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Your wedding, your way

Established in 1952, Talbooth Restaurant is located in the heart of Constable country. Our Marquee set within the grounds enjoys a stunning riverside backdrop to help create memories that will last a lifetime.

This booklet has been designed to guide you through everything you need to consider in the lead up to your wedding day. Simply browse through our sample menus and wine list, make notes and annotate this booklet however you like – it is yours to help plan your perfect day. When you meet with a member of our dedicated wedding team, you will work through your selections together, to ensure that however you've pictured your wedding day, we can help turn your dreams into a reality.

...love the Milsom Weddings team ♥

Guide to the cost of hiring Talbooth Restaurant

At Talbooth Restaurant you have the option of booking both a civil ceremony and a wedding reception venue all in one place. Having your ceremony in the River Room and reception in our Marquee provides you with exclusivity of the entire venue until early in the evening when our restaurant re-opens to diners.

Civil ceremony charge

Maximum 130 seated guests	Price
Talbooth Restaurant River Room*	£3,250

Contact Colchester registrars on 0345 603 7632 or registration@essex.gov.uk. Please note: registrar charges are NOT included in the above prices and will be quoted separately by the registrar. *River Room is not available to hire on Sundays. All prices stated in this brochure are inclusive of VAT.

Talbooth Restaurant wedding reception Marquee charges

Season	Hire Charges 2024	
Peak (June, July and August)	Friday	£3,750.00
	Saturday or Bank Holiday Sunday	£4,750.00
	Sunday or Bank Holiday Monday	£3,250.00
	Monday to Thursday	£2,750.00
Shoulder (May and September)	Friday	£2,750.00
	Saturday or Bank Holiday Sunday	£3,750.00
	Sunday or Bank Holiday Monday	£2,250.00
	Monday to Thursday	£1,750.00
Off Peak (April and October)	Friday	£1,750.00
	Saturday or Bank Holiday Sunday	£2,500.00
	Sunday or Bank Holiday Monday	£1,500.00
	Monday to Thursday	£1,500.00

Our Marquee can hold between 50-160 guests for wedding breakfasts, and up to 200 guests for your evening party.

Please note there is a minimum total revenue requirement in the marquee on Fridays of £8000, and on Saturdays of £9000, excluding hire charges, and excluding evening cash or account bars (peak and shoulder).

Hire includes:

- Traditional Marquee
- Beautifully manicured gardens
- Tables
- Chairs
- Dancefloor
- Uplighters
- Manned bar
- Microphone and background speakers
- Heating
- Cake table, stand and knife

Our "Twinkly Lights Package" is available as an optional extra at £500.00 to really set the scene for your evening party and provide a lovely touch of sparkle during the day. If you would like to find out more please see one of our coordinators for a look at our demonstration videos.

Accommodation

If you're getting married at the beautiful Talbooth Restaurant, then we have two wonderful hotels just a stone's throw away from the riverside venue which will be perfect for before and after your special day. You have the choice to book rooms at Milsoms or Talbooth House & Spa as you wish.

Talbooth House & Spa is a 19th century hotel with 12 bespoke rooms, providing the ideal luxury hideaway. You can even take over the whole hotel for exclusive use for your friends and family to create your own stylish and private wedding accommodation.

Alternatively, Milsoms hotel provides 15 stylish en-suite bedrooms, guaranteed to help you relax. You and your guests can also make the most of the bar, restaurant, lounge and terrace during your stay – making it an ideal wedding base.

You can also stay in Idle Waters, our luxury riverside cottage beside the river Stour. Located in the heart of the Dedham Vale, this timber framed 16th century cottage is just across the river from Talbooth Restaurant and a tranquil haven for couples looking for self-catered accommodation.

ROOM	TYPE	OCCUPANT
Shakespeare	Principle	Bride and groom
Keats	Principle	
Masefield	Deluxe	
Shelley	Deluxe	
Wordsworth	Deluxe	
Browning	Superior	
Betjeman	Deluxe	
Tennyson	Superior	
Brooke	Superior	
Elliott	Superior	
Newbolt	Superior	
Kipling	Standard	

Talbooth House & Spa

ROOM	OCCUPANT
Room 1	
Room 2	

Idle Waters

ROOM	OCCUPANT
Room 1	
Room 2	
Room 3	
Room 4	
Room 5	
Room 6	
Room 7	
Room 8	
Room 9	
Room 10	
Room 11	
Room 12	
Room 14	
Room 16	
Room 17	

Milsoms

Cost and guide to your wedding menu

By choosing Talbooth Restaurant as your wedding venue, you can call on the knowledge of our experienced wedding team to help take away any stress. We will work closely with you to put together the right wedding menu, ensuring your guests will thoroughly enjoy the food, drink and service we are proud to provide.

- Starter
- Main course
- Dessert
- Coffee and chocolates
- Personalised menu cards
- Crisp white linen napkins and tablecloths
- Glassware
- Modern white crockery
- Elegant cutlery
- Condiments
- Cake knife and stand
- MH&R trained, uniformed waiting staff
- Expert event coordinator
- Dedicated event manager
- Fully trained chefs

Sample menu selection guide

A sample menu is provided, however current menus will be sent to you ready for your planning meeting.

1. Please select up to 5 canapés for your guests.
2. Select a starter, main course and dessert. It can be easier to decide your main course first and then your starter and dessert. Your main course determines the price of the overall meal per person.
3. Select your evening food options. There is plenty to choose from so feel free to speak with our team about how best to configure this.
4. Choose your drinks selection. We have an excellent selection of house wines or a more extensive wine list to choose from.

Please use the wedding day calculator guide on page 27 at the end of this section to help you estimate and budget, and please don't forget that we're here to help at any point so please just ask.

Sample canapés

£8.00 per person - up to five canapés

We recommend including at least one vegetarian option

Served cold:

Talbooth smoked salmon on brown bread, lemon, keta caviar and dill

Confit duck taco, spring onion, cucumber and hoi sin

Goats cheese and red pepper pesto cone (V)

Pesto marinated bocconcini mozzarella and cherry tomato on olive croute (V)

Feta, caramelised onion and asparagus quiche (V)

Asparagus and tiger prawn bouchées Marie Rose and dill

Soft boiled quails egg, pea hummus and celery salt (V)

Beef carpaccio, Parmesan, rocket and truffle mayonnaise

Soy, sesame and maple cured tuna tartlet coriander and avocado

Crudités, olives, taramasalata, hummus, flat bread and breadsticks on the table when sitting. Great when speeches are first. £6.00 per person.

Served hot:

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

King prawn and chorizo skewer with lime mayonnaise

Creamed wild mushrooms on brioche toast (V)

Spinach, feta and caraway parcel (V)

Seared pork belly, apple sauce and pork puffs

Quail Scotch egg, onion marmalade

Smoked cheddar and truffle arancini herb mayonnaise (V)

Sesame prawn balls, sweet chilli dipping sauce

Tiffin quail Scotch egg (V)

Plant based canapés:

Vegan pakora and mango chutney

Tomato, vegan feta and basil tartlet

Woodland mushroom and truffle arancini

Vegan vegetable samosa

Avocado and mango nori roll with pickled ginger and sesame seeds (V)

Sample starters

Chargrilled asparagus with poached hens egg

black truffle mayonnaise, rocket, herb oil and bacon crumb

(Bucklesham asparagus used during May and June)

Talbooth smoked salmon

citrus crème fraîche, herb oil, pickled fennel, caviar and dill dressing

Marinated feta, basil, garlic, olive oil, char grilled peppers (V)

tomato and shallot dressing, basil cress

Goats cheese mousse and Dingley Dell Prosciutto

Heritage tomato, basil pesto and brioche croutons

Haddock and prawn fishcake

spinach, poached egg and tartar velouté

Beetroot marinated salmon with crab tartlet

pickled kohlrabi, watercress and avocado purée

Smoked duck carpaccio and liver parfait

charred orange, granola and leg rillette

Burrata and Heritage tomato (V)

gazpacho dressing, basil, curried croutons and pickled shallot

Rillette of smoked chicken

dressed gem, Caesar, anchovies, bacon, croutons and Parmesan

Cumin seared scallops

barbeque glazed pork belly, herb mayonnaise and Heritage tomato

(£4.00 supplement)

Half Native lobster and claw samosa

avocado, streaky bacon, pickled cucumber and Heritage tomato

(£12.50 supplement, available May-August)

Trio of melon, feta and toasted pumpkin seeds (V)

Port reduction

Smoked ham hock and parsley terrine

celeriac remoulade, apple purée and fresh apple salad

Poached sea trout, prawn and avocado tian

Heritage tomato and basil with ketchup dressing

Twice baked truffled mushroom soufflé (V)

herb mayonnaise, broad beans and sticky walnuts

Crab ravioli

mouli spaghetti, tomato and shellfish sauce

Mezze boards for the whole table:

Selection of breads and flat breads, olive oil and balsamic

Continental meats, Scotch egg, Parmesan

Char-roasted vegetables, hummus, mozzarella

(£3.50 supplement)

Sample main course

Roast sirloin of dry aged British beef

£72.50

featherblade and smoked cheese beignet fondant potato,

tenderstem broccoli pea purée and wild mushroom jus

Tenderloin and cider glazed belly of Dingley Dell pork

£66.00

crème fraîche leeks, grain mustard mash, caramelised apple

and sage jus

Fillet of beef Wellington

£81.00

dauphinoise potato, shallots, fine beans and Madeira jus

Breast of guinea fowl and confit leg croquette

£67.50

thyme glazed fondant potato, king oyster mushroom

asparagus, chive and truffle jus

Breast of Devonshire duck

£67.50

caramelised onion and potato croquette, savoy cabbage

broad beans, finger carrot and duck jus

Whole roast fillet of aged British beef

£81.00

thyme rosti potato, spinach, asparagus

bacon and mushroom sauce

Dartois of chicken

£66.00

crushed new potatoes, spinach, cherry tomatoes

with girolle and chervil velouté

Roasted leg of lamb with mint sauce

£67.50

champ crush, pancetta, peas à la Française, braised gem, gravy

Free range chicken breast

£66.00

truffled pomme Anna, asparagus and pea fricassée,

chicken and chive jus

Rump of Suffolk lamb

£75.00

minted hasselback potato, onion and chive purée

crushed peas, asparagus and lamb jus

Rack of English lamb

(at market price)

dauphinoise, asparagus, pea and lamb jus

Fish main

Fillet of Cornish sea bream and tiger prawn tortellini <i>herb creamed potato, tenderstem broccoli, samphire, white wine sauce</i>	£66.00
Fillet of sea trout and sole 'en croute' <i>duchesse potato, fricassée of asparagus, peas and broad beans</i>	£66.00
Pan roast pavé of cod <i>spinach, tiger prawn and tomato sauce Américaine chargrilled spring onion</i>	£66.00

Vegetarian main

Spinach and ricotta ravioli (V) <i>semi dried tomato, truffled asparagus and peas pine nut beurre noisette</i>	£65.00
Field mushroom, red onion, root vegetable 'en croute' (V) <i>dauphinoise potato, creamed spinach, Choron sauce</i>	£65.00
Potato and herb gnocchi (V) <i>truffled peas, black garlic, king oyster mushroom and tarragon beurre blanc</i>	£65.00
Tomato, mozzarella and basil arancini (V) <i>spinach, olive and tomato sauce</i>	£65.00

The main course price includes starter, main, dessert and coffee and chocolates.

All main course dishes are served complete with their own vegetables and potatoes.

Extra vegetables and potatoes are available at £3.00 per person extra

Barbecue main course

£71.00 per person
(Minimum 60 guests, May - September)

Whole Suffolk pig spit roast
Dry aged sirloin steak in garlic and thyme
Suffolk Pride Procter's sausages
Pea and mint vegan falafel burger (V)
Honey and mustard roasted red pepper, sweet potato and halloumi skewer (V)
Miso glazed darné of Scottish salmon

Selection of salads

Coleslaw (V)
Tabbouleh salad (V)
Orzo, tomato, courgette and basil salad (V)
Grilled halloumi, pea, asparagus and quinoa (V)
Watermelon, feta and mint (V)
Mixed beetroot, shallot and watercress (V)
Italian green salad (V)
Romaine lettuce, garlic croutons, Parmesan and tomato
Mixed bean, sweetcorn, piquillo pepper and avocado (V)
Parisian new potato salad yoghurt, fresh herbs, red onion and cornichons (V)
BLT pasta salad with honey and mustard
Moroccan spiced couscous courgette, pomegranate and mint (V)

Served with

Vegetable moilee curry
Creamy dauphinoise potatoes
Garlic focaccia
Apple sauce, pickle, dressing, mayonnaise, ketchup, barbecue sauce, crème fraîche, tomato chutney

The barbecue main course option is for your three course meal. We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

Allergen menus are available.

Smorgasbord main course

£75.00 per person

(Minimum 90 guests)

Decorated meats and fish

Whole roast decorated turkey

Roast sirloin of British beef

Honey baked gammon

Whole poached salmon and cucumber with crevettes

Dressed crab in shells

Beetroot cured salmon

Prawns with dill and lemon crème fraîche

Vegetable quiche and tarts (V)

Selection of salads

Coleslaw (V)

Tabbouleh salad (V)

Orzo, tomato, courgette and basil salad (V)

Grilled halloumi, pea, asparagus and quinoa (V)

Watermelon, feta and mint (V)

Mixed beetroot, shallot and watercress (V)

Italian green salad (V)

Romaine lettuce, garlic croutons, Parmesan and tomato

Mixed bean, sweetcorn, piquillo pepper and avocado (V)

Parisian new potato salad yoghurt, fresh herbs, red onion and cornichons (V)

BLT pasta salad with honey and mustard

Moroccan spiced couscous courgette, pomegranate and mint (V)

Served with

Horseradish, English mustard, Cranberry, Mayonnaise

Marie Rose, Vinaigrette, Sweet Mustard Mayonnaise

Sample desserts

Local strawberry and raspberry pavlova

lime Chantilly, passion fruit sauce and meringue

Raspberry and white chocolate cheesecake

marinated raspberries, meringue and raspberry sorbet

Pineapple, passion fruit and coconut tart

compressed mango and coconut gelato

Strawberry mousse

strawberry gel, meringue shard and elderflower jelly

“Death by chocolate”

chocolate brownie, chocolate soil, honeycomb, fudge chocolate ice-cream

Raspberry and lemon trifle

mint shortbread

Vanilla panna cotta

meringue, mango and raspberry

Dark chocolate millionaire shortbread

cherry, pistachio, ‘cherries and cream’ gelato

Salted caramel tart

mango sorbet and candied hazelnuts

Dark chocolate delicie

orange crèmeux, chocolate soil and pistachio ice-cream

Sample desserts *continued*

Mini sharing desserts for the table

Please select 5 of the following for each table to enjoy:

“Death by chocolate” with mini wafer

Mango and coconut cheesecake

Lemon posset with blueberries and shortbread

Mini Macarons

Summer berry and vanilla tartlet

Lemon meringue pie

Mini strawberry Eton Mess in chocolate cup

Salted caramel choux bun

Custard filled donuts

Mini Swiss rolls

Can't see your favourite? We can come up with something bespoke for you, just ask one of our coordinators.

Trio of desserts

£3.20 per person supplement

“Caribbean”

Coconut panna cotta

Pineapple and ginger biscuit cheesecake

Banana fritter with caramel sauce

“Lemon and raspberry”

Lemon posset

Raspberry Eton Mess

Fresh raspberry and white chocolate mousse with pistachio

“Strawberry”

Strawberry and white chocolate cheesecake

Strawberry and elderflower meringue

Strawberries and cream gelato

Coffee and chocolates

Cheese is available as an extra course if required; please ask one of our coordinators.

Plant based starters

Potato, leek and artichoke pressing

truffle mayonnaise, pickled shallot rings and fine herbs

Chargrilled asparagus

herb mayonnaise, charred sweetcorn, rocket and Heritage tomato

Heritage tomato and vegan feta salad

rocket, balsamic and crispy chick peas

Quinoa, pea and lentil filo parcels

maple, soy and sesame dip with coriander salad

Plant based desserts

Chocolate brownie

vanilla ice-cream and fresh raspberries

Vanilla cheesecake

elderflower marinated strawberries and lemon balm

Berry Eton Mess

Strawberry and vanilla trifle

blueberries, candied pistachios and whipped cream

Plant based main course

Cumin roasted cauliflower steak

£65.00

Israeli couscous salad, confit peppers and cauliflower dressing

Sweet potato and coconut curry

£65.00

Basmati rice, pomegranate, red onion and coriander

Root vegetable, mushroom, artichoke and spinach en croute

£65.00

olive oil pomme purée, tenderstem broccoli and tomato dressing

Glazed beetroot and smoked applewood vegan cheese tatin

£65.00

smoked mash, rainbow chard, roasted carrot and herb oil

Children's Menu

2 - 10 years, 3 courses for £32.00.

Halloumi sticks with tomato sauce dip

Melon pearls with Parma ham

Crudités, pitta and humus

Cheesy garlic bread

Talbooth smoked salmon with brown bread

Mac 'n' cheese with crusty bread

Penne pasta Bolognese

Chicken goujons

with French fries and peas

Fillet of cod

with French fries and peas

Roast breast of free-range chicken

roast potatoes, carrots, peas, mini-Yorkshire pudding and gravy

Fish fingers

French fries and mushy peas

Bangers, mash, peas and gravy

Chocolate brownie

with vanilla ice-cream

Strawberry pavlova

Mini doughnuts

caramel sauce and raspberries

Marshmallows and strawberries

with white chocolate dipping pot

Evening food

Our evening food options should cater all evening guests and 75% of your day guests.

Option 1

Grazing Table

£18.00 per person

(Minimum 50 guests)

Meat

Charcuterie meats

Liver parfait

Pork pie

Fish

Smoked salmon

Tiger prawns

Smoked mackerel

Vegetarian

Crudites

Falafels

Vegetable spring rolls

Tiffin Scotch eggs

Snacks

Cheese straws

Olives

Pretzels

Smoked almonds

Dips

Hummus

Tzatziki

Cheese

Rosemary and truffle baked brie, focaccia

Selection of whole and cut cheeses, fruit, chutney and biscuits

Evening food

Option 2

Talbooth Deluxe Burger Bar

£16.00 per person

(May - September)

Select two options to be available for the barbeque, all served in a brioche bun, with a side of coleslaw and skinny fries.

Our 3oz burgers are made using locally sourced steak mince and served with a side of coleslaw and skinny fries in a brioche bun with a choice of the following fillings;

“Yankee Double”

two 3 oz beef burgers, cheese, pickles and tomato

“Surf and Turf”

3oz beef burger, barbeque tiger prawn and dill mayonnaise

“Rodeo Burger”

3 oz beef burger, cheese, BBQ pulled pork, onion and tomato

“Veggie Stack”

two plant-based burgers, cheese, pickles and tomato

Option 3

Evening informal BBQ

£27.75 per person

(Minimum 80 guests, May - September)

Whole Suffolk pig, spit roast sage and onion pork stuffing
(Or for numbers less than 80 Pulled BBQ shoulder of pork)

Beef burgers

Procters Suffolk Pride sausages and onions

Vegetable and halloumi kebabs

Vegetarian sausages

All served with apple sauce, relish, ketchup, Branston pickle, piccalilli, mayonnaise, pickled onions, gherkins, English mustard

Spiced potato wedges, crème fraiche

Coleslaw

Green salad

Tomato, mozzarella and red onion salad

Buns and rolls

Evening food

Option 4

Hog roast

£21.00 per person

(Minimum 80 guests, May - September)

A nice alternative to the full BBQ above, if you are planning not to have additional evening guests.

Whole Suffolk pig, spit roast
sage and onion pork stuffing

Spiced potato wedges, crème fraiche

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

All served with apple sauce, relish, ketchup, Branston pickle, piccalilli, mayonnaise, pickled onions, gherkins, English mustard

Option 5

Loin of Suffolk pork or Pulled BBQ pork buns

£21.00 per person

Available during the cooler months for indoor service instead of a hog roast outside. It is also a great option for smaller weddings with less than 80 guests to cater for.

Roast loin of pork sage and onion
pork stuffing

Spiced potato wedges, crème fraiche

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

All served with apple sauce, relish, ketchup, Branston pickle, piccalilli, mayonnaise, pickled onions, gherkins, English mustard

Evening food

Option 6

Street Food

£20.00 per person

(Select up to three options from the below menu – we cater two per person)

Spanish paella (May – September)

A large seafood, chicken and chorizo paella with king prawns, saffron and pimento cooked in front of your guests

Pie, mash and liquor

Chicken souvlaki pittas

tzatziki, feta, gem and olive salad

Lamb kofta pittas

tzatziki, feta, gem and olive salad

Sweet potato and halloumi curry (V)

basmati rice, poppodoms and mango chutney

Shredded crispy chilli beef

egg fried rice, spring onion and chilli

All the options below are served with a side of fat chips, potato wedges, skinny fries and sauces

Suffolk Pride Procter's sausage hot dogs

cheese, onion and American mustard

Wagyu beef hot dogs

cheese, onion and American mustard

Dingley Dell streaky bacon baps

brie and brown sauce

Pea and mint falafel burger (Vegan)

fresh tomato, vegan smoked cheese and herb mayonnaise

Fish finger baps with tartar sauce and crushed peas

Evening food... something sweet

Available to complement your chosen savoury option. Please note we cannot provide a sweet option only.

Option 1

Italian Gelato

£4.20 per person

2 scoops of luxurious Italian gelato with your choice of toppings;

Chopped nuts, hundreds and thousands, freeze dried raspberries, honeycomb, popping candy

Choice of 3 flavours from the following;

Gelato

Salted caramel, vanilla, chocolate, strawberries and cream, cherries and cream, pistachio

Sorbet

Raspberry, mango, strawberry

Plant Based

Coconut gelato, vanilla gelato, chocolate gelato

Option 2

Dessert Grazing Table

£10.00 per person

Brownies, Jammie Dodgers, Mini donuts, Marshmallows, Haribo Rings and Hearts, Blondies, Fruit Skewers, Minstrels, Chocolate Bar (pick your two favourites), Pretzels, Popcorn, Cookies and Shortbread

Option 3

Chocolate Fondue Fountain

£450.00

With a waiter to help your guests get the most out of the fountain;

Fountains of warm cascading Belgian chocolate served with strawberries, banana, Chinese gooseberries, pineapple, cookies, Turkish Delight, fudge, donuts and marshmallows

Wine list

Champagne

(101) Moët et Chandon Brut Imperial	£73.00
(104) Taittinger, Brut Réserve	£100.00
(108) Bollinger, Special Cuvée	£107.00
(121) Laurent Perrier Cuvée Rosé	£125.00
(112) 2010 Dom Pérignon	£295.00

Sparkling Wines

(144) 2020 Prosecco, DOC, Vaporetto NV, Italy	£36.00
(141) 2020 Prosecco Rose, Extra Dry, DOC, Vitelli NV, Italy	£36.00

White Wines

(371) 2020 Colombard/Ugni Blanc, Cuvee du Roy Sec, IGP, Côtes de Gascogne, France	£28.00
(426) 2020 Pinot Grigio/ Garganega, Operetto, DOC, Veneto	£29.00
(373) 2019 Sauvignon.Blanc/ Vermentino, La Croix, IGP, Pays d'oc	£29.50
(441) 2020 Rioja Blanco, Zuri, Luberri, Spain	£31.00
(531) 2019 Chenin Blanc, Stellenrust, Stellenbosch	£34.00
(423) 2019 Fiano, Carlomagno, IGP, Puglia	£35.00
(449) 2020 Albarino, Bagoas Ledas, Rias Baixas Bodegas Aquitania, Spain	£37.00
(379) 2020 Picpoul de Pinet, Terre d'Eole, France	£38.00
(378) 2020 Viognier, 'Elizabeth', Domaine de La Baume, Pays d'oc	£38.00
(491) 2019 Chardonnay, 550, Mountadam, Barossa	£38.00
(511) 2021 Sauvignon Blanc, Spy Valley, Marlborough	£39.50
(435) 2020 Gavi del Comune di Gavi DOCG Morgassi Superiore Tuffo, Piedmont	£44.00
(303) 2020 Chablis, Prieuré Saint Côte, France	£50.00
(401) 2020 Sancerre, Fretoy, Domaine Tinel Blondele, France	£57.50

Red Wines

(710) 2020 Cab Sauv, Merlot/ Tannat, Cuvée du Roy Rouge, IGP Côtes de Gascogne, France	£28.00
(724) 2020 Sangiovese, DOC, Romagna, Fico Grande, Poderi dal Nespoli, Italy	£29.00
(791) 2020 Merlot, Gran Hacienda, Santa Rita, Cenrall Valley, Chile	£30.00
(747) 2019 Nero d'Avola, IGT, Asmodeus, Poggio Anima, Sicilly	£32.00
(794) 2019 Malbec, Finca La Florencia, Cassone, Argentina	£32.50
(761) 2019 Rioja Tempranillo, Seis, Luberri, Spain	£33.50
(812) 2020 Cabernet Sauvignon, 550, Mountadam, Barossa	£37.00
(692) 2020 Cotes du Rhone Rouge, St Cosme, France	£42.00
(811) 2019 Shiraz, Trentham Estate, A. Murphy, Marray/Darling, Australia	£43.50
(820) 2018 Pinot Noir, Satellite, Marlborough	£45.00
(921) 2016 Château Beaumont, Haut Médoc, France	£53.50

Rosé Wines

(551) 2020 Cab. Sauv./Merlot, Cuvee du Pay Rose, IGP, Comte Tolosan, France	£28.00
(552) 2020 Cote Rose VDP, Cotes Catalanes Domaine Lafage, Languedoc-Roussillon, France	£32.00
(556) 2019 Ultimate Provence, AOP, Côtes de Provence, France	£55.00

Port

(893) 2010 LBV Douro, Quinta de la Preloda	£67.00
(895) Taylors 10 year old Tawny	£72.50

This is an exciting selection which we think is ideal for weddings and parties.

Please note, this wine list is subject to change and dependent on availability. Vintages/wines subject to change and prices are correct at time of printing. All prices include VAT at 20%

Drinks options

The drinks cost is more variable than the menu as it depends not only on your choice of arrival drinks and wines, but also on how much your guests drink. A good estimate would be to assume an average of 5 glasses per guest, starting at around £40.00 per head to include the following:

1. A choice of drinks on arrival (3pp)	£20.00
<i>Prosecco, Pimm's or Champagne (supplement)</i>	
2. Served during the meal	£14.00
<i>Half a bottle of house wine</i>	
3. For the toasts	£7.00
<i>One glass of Prosecco or Champagne (supplement)</i>	
	£41.00

Drinks can be tailored to suit you, whether you would like to offer a welcome drink for your evening guests, an account or cash bar.

How to calculate your wedding day costs

Step 1

Add the civil ceremony costs if applicable.

Step 2

Add the Marquee hire costs.

Step 3

Work on the basis of sample drinks costing £41.00 per person.

Step 4

Include canapés.

Step 5

Select your desired starter, main course and dessert and make a note of the cost per guest.

Step 6

Choose your evening food based on your day guests.
+ evening guests.

Please do not hesitate to contact a member of the wedding team at any point if you need some guidance/ would prefer a more detailed and personalised estimate.

	COST PER PERSON	NO. OF GUESTS	COST
1. Civil ceremony hire	N/A	N/A	
2. Marquee hire	N/A	N/A	
3. Drinks option		x	=
4. Canapés		x	=
5. Wedding breakfast		x	=
6. Evening food		x	=
		TOTAL COST	

Our suppliers

We know that the perfect wedding day comes from meticulous planning and at Talbooth Restaurant we have developed relationships with an enviable list of quality wedding suppliers, from florists to photographers, to help you plan your special day.

You can reduce the stress and time spent organising every aspect of your wedding by allowing these experts to help.

PHOTOGRAPHY

Bushfire

Our philosophy when capturing a wedding is for our pictures to emulate the emotions of the wedding. Weddings are emotional, fun, beautiful and memorable and we want our pictures to be the same. Images captured in a way which is both relaxed but creative – to bring memories alive and yet entertain and truly tell the story of the day.

www.bushfirephotography.co.uk
01394 766643

D&A Photography

Based in Essex, D&A photography are experienced and inventive wedding photographers who specialise in capturing magical moments in time.

www.da-photo.co.uk
07793 444758

EPS Photography

Photographing weddings for over twenty years, Simon and Hayley have developed an unobtrusive and creative style of wedding photography.

www.eps-photography.co.uk
01787 228789

VIDEOGRAPHY

Lewis Adger Videography

A wedding videographer based in Essex, Lewis is all about crafting beautifully cinematic, emotional wedding films to treasure for a lifetime. I have been fortunate enough to film weddings across the UK, but I'm also more than happy to travel further afield! My approach has always been to film your day as naturally and discreetly as possible, to make you and your guests feel at ease and to ultimately create a film which is emotional, cinematic and best tells the story of your wedding day. If this sounds like the perfect fit, then please do get in touch- I'd love to hear about your special day!

www.lewisadger.co.uk

FLORISTRY

Amnesia

We are Amnesia. A friendly and versatile company who are perfect for all of those occasions which are important to you – and us! Our experience of working with flowers in New Covent Garden Market means that we know what's new and exciting in the heart of the world of floral design, and we can bring that innovation and inspiration to you.

www.amnesiaflowers.com
07969 301947

Our suppliers *continued*

FLORISTRY

Tudor Rose

Life's big events require some big talent and Tudor Rose is one of the UK's leading wedding and event florists. From the lightest, most delicate lily-of-the-valley bridal bouquet to breath taking church arch displays packed with hydrangea and peony, waterfall cascades of opulent orchids and towering urns stacked with spires of dramatic delphinium – we can transform your ideas to stunning reality.

www.tudorroseflorist.co.uk
01284 760688

Stock Florist

A team of floral designers with a big heart: we believe flowers offer a unique connection and should reflect your own love story.

Our flowers are the freshest and our designs the finest, ranging from hanging installations to wedding arches, venue décor and the ever-important bridal bouquet.

www.stockflorist.co.uk
01277 840350

BRIDALWEAR

Abigail's Collection

Abigail's Collection are a multi award winning Bridal Retailer who offer an extremely special wedding dress experience.

www.abigailscollection.co.uk
01206 574575

Emma Greetham

Preparing for your wedding day is stressful enough without having to worry about finding the perfect ring. Relax in a luxury location close to you – with a drink of your choice, while Emma helps you find or create your dream rings.

www.emmagreetham.com
07949 207120

The Grooms Room

The Grooms Room are a multi award winning Menswear Suit Retailer who offer an extensive suit hire and made to measure suit service.

www.thegroomsroomsex.co.uk
01206 574575

CAKES

Apple Tree Cake Design Limited

We believe that not only should your cake look stunning, but that it should taste delectable, too. To achieve this requires a lot of care: we take time to source the finest, organic and fair trade ingredients available, and we team those with meticulous attention to detail in the design and decoration, and together they create a perfect marriage of delicious flavours and award-winning style.

www.appletreecakesandcrafts.co.uk
07793 383139

Luca's Cakes

I work together with my clients to create stunning and delicious works of art to suit their occasion or event. All my cakes are baked using the freshest and best ingredients, and are hand carved by myself on my premises in Colchester, Essex. All the decorations and sugar flowers are made by myself and can be customised to your requirements.

www.lucascakes.co.uk
07519 638288

ENTERTAINMENT

Red & Black Casinos

A fun casino is a great addition to your wedding reception. It's something everyone can enjoy from your flower girl to your great grandpa, bringing together groups of friends and family who may not already know one and other.

www.redandblackcasinos.com
07810 752 504

GIFTS

The Real Ruler Height Chart Company

This ultimate height chart, uniquely cut to look just like an old school ruler, would make the perfect wedding gift.

www.realrulerco.com
07790 306220

MUSIC

Sole Bay Strings

Sole Bay Strings is an experienced, first-rate string quartet. We specialise in providing distinguished background music for weddings, with a very extensive selection of music with which to entertain you and your guests.

www.solebaystrings.co.uk
01473 717644

DJ Scott Dewing

You only need to look at his Instagram stories (@djscottdewing) to see that Scott creates an unforgettable atmosphere whenever and wherever he plays. His wealth of experience across a variety of genres ensures your guests are always on the dancefloor and never leave before chanting for "one more song".

Not only will you have a choice of four DJ booths to suit the theme/venue – Scott can also provide LED Starlit Dancefloors, Light Up Letters, Wedding TV Displays & Photoboosts which can all be viewed on his website. Don't forget to take a look at his Sax & Bongo player packages to really bring the night to life!

www.djscottdewing.co.uk/
07817 909442

MUSIC

Fox and Braces

A seamless blend of modern "real" DJs from turntable backgrounds, who have the ability to mix any genre throughout the night, resulting in an unforgettable party for you and your guests.

Alongside their bespoke DJ booths, Fox and Braces offer a plethora of extras from photo-booths to giant neon letters to add that wow factor to your occasion. With a personal online planning account for each booking, every occasion is given the attention it deserves.

If music matters, and you want a modern alternative to the old-fashioned wedding DJ - Fox and Braces bring the party in style.

www.foxandbraces.co.uk

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Tel: 01206 321102 / 01206 321105 Email: weddings@milsomhotels.com Visit: www.milsomweddings.com

