



**TALBOT
HOTEL**
C O R K

Tailored to

—◆— *Your* —◆—

Love Story







TALBOT HOTEL
CORK

Where History Meets Your Love Story

Located in the heart of Ballincollig, Talbot Hotel Cork blends contemporary elegance with the charm of our beautifully preserved 18th-century building—offering a truly unique setting for your special day. Our newly refurbished spaces create the perfect backdrop for both grand celebrations and intimate gatherings.

Meet Ian O'Reilly, our esteemed chef with over 20 years of international culinary experience. Renowned for his leadership and innovation, Ian has honed his craft in prestigious establishments across Europe and Asia. From managing kitchens in luxury venues throughout Ireland and the Netherlands to immersing himself in the languages, cultures, and cuisine of Japan, Ian brings a unique blend of creativity, precision, and dedication to every dish. Together with his brigade, he is committed to delivering exceptional food, outstanding customer satisfaction, and a strong culture of team development.

With only one wedding hosted per day, your love story is our sole focus. Let Talbot Hotel Cork be the beginning of your forever—surrounded by history, warmth, and unforgettable moments.

Our experienced wedding team will be by your side from the very beginning, ensuring every detail is thoughtfully planned and flawlessly executed.

We will work with you to create a bespoke Wedding Package that suits your specific needs. We can cater for Weddings from 40-250 guests.

www.talbothotelcork.ie

Civil Ceremonies



The Talbot Hotel Cork is licensed to hold civil ceremonies and civil partnerships. This means you can both marry and celebrate your wedding all under one roof. There is a choice of suite to choose from, whether it is a large group of family and friends or a small intimate affair.

The following are the general rules for a civil partnership.

A civil partnership can be held in a registry office or 'some other venue' that is approved by a registrar. A registrar must be available to solemnize the marriage. If you would like to get married in a venue (i.e. the Talbot Hotel Cork) other than the registry office, you should contact the registry office for the district the venue is located in, to arrange its approval.

Each couple must apply directly to the health executive civil registration office. The hotel may not apply on your behalf. This must be applied at least three months in advance, but it would be advisable to apply as far in advance as possible. The Talbot Hotel Cork completes a declaration form for each application and ensures that the rules and regulations of the health executive are adhered to at all times.



We offer a range of rooms for your civil ceremony and cater for groups of up to 200 guests. Food and beverages are not permitted before and after in the room where the ceremony is taking place, and a room hire fee of €800 applies. This fee ensures exclusive use of the space, allowing you and your guests to enjoy a seamless and private experience on your big day.



Start a Celebration Tailored to



Love Story

Tea / Coffee & Biscuits on Arrival
Prosecco for the Bridal Party on Arrival



Your Dinner Menu

Choice of 1 Starter
Choice of 2 Main Courses
Choice of 1 Dessert



Tea / Coffee



€60 PER GUEST

(A supplement would apply for Premium Dishes)

Information is correct at the time of print (April 2026) - Subject to Terms & Conditions



*The Luxe
Package*

Start a Celebration Tailored to

◆ ◆ *Your* ◆ ◆

Love Story

Prosecco on Arrival for your Bridal Party
Seasonal Punch or Prosecco for all your guests
Tea, Coffee & Freshly Baked Scones with Jam and Cream
or Popcorn & Cookies Upon Arrival
Complimentary Overnight Stay in the Bridal Suite



Your Dinner Menu

Choice of 1 Starter
Choice of 2 Main Courses
Choice of 1 Dessert with Tea or Coffee



Evening reception with Tea & Coffee,
Cocktail Sausages and Potato Wedges
Half Bottle of Wine Per Guest



€70.00 PER GUEST

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Start a Celebration Tailored to



Love Story

Prosecco on Arrival for your Bridal Party
Seasonal Punch or Prosecco for all your guests
Tea, coffee & Freshly Baked Scones with Jam and Cream
or Popcorn & Cookies Upon Arrival
Complimentary Overnight Stay in the Bridal Suite



Your Dinner Menu

Choice of 1 Starter
Soup Course
Choice of 2 Main Courses
Choice of 1 Dessert with Tea or Coffee



Evening Reception with Tea & Coffee,
Cocktail Sausages and Potato Wedges
Half Bottle of Wine Per Guest



€76.00 PER GUEST

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Start a Celebration Tailored to



Love Story

Prosecco on Arrival for your Bridal Party
Seasonal Punch or Prosecco for all your guests
Tea, coffee & Freshly Baked Scones with Jam and Cream or
Complimentary Overnight Stay in the Bridal Suite



Your Dinner Menu

Choice of 2 Starters
Soup Course
Choice of 2 Main Courses
Choice of 1 Dessert with Tea or Coffee



Evening reception with Tea & Coffee,
Cocktail Sausages and Potato Wedges
Half Bottle of Wine Per Guest



€80.00 PER GUEST

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Extras

WELCOME DRINKS RECEPTION



| | |
|-----------------------|-------------------------------|
| Prosecco | €7 per glass / €32 per bottle |
| Bottled Beer | €6.00 per bottle |
| Punch | €9.00 per glass |
| Gin & Tonic Reception | €10.00 per glass |
| Aperol Spritz Bar | €10.00 per glass |
| Champagne | €120.00 per bottle |
| Canapés | €4 per portion |

CANAPÉ SELECTION



Selection of 3 canapés €4.00 p.p.

Smoked Salmon Blini
Smoked Salmon, Crème Fraîche and Dill on a Soft Blini

Mini Quiche Selection
A curated selection of mini quiches with rich,
savoury fillings

Goat's Cheese & Fig Chutney on Brown Soda
Creamy Goat's Cheese and Fig Chutney on
Rustic Brown Soda Bread

Chicken Liver Pâté
Smooth Chicken Liver Pâté with Herb Crostini

Smoked Chicken & Black Olive Bouchée
Smoked Chicken and Black Olive in a Crisp Pastry Shell

MUSIC



Reception music available upon request

Extras

MENU SELECTION



| | |
|----------------------------------|---------------|
| Additional Choice of Starter | €5 per person |
| Additional Soup or Sorbet Course | €5 per person |
| Additional Choice of Dessert | €5 per person |

KIDS MENU



(Children under 12 years of age)

| | |
|---------------|------------------|
| 3 Course Menu | €24.99 per child |
|---------------|------------------|

WINE MENU



Priced per bottle
(Full wine list available on request)

EVENING BITES



(€5.00 p.p. per item)

Freshly Baked Ciabatta, paired with the rich, subtle flavour of Irish bacon, expertly smoked to perfection

Vegetarian Samosa, a delicate pastry pocket filled with a harmonious blend of potato, onion, carrot, and pea, elevated by a subtle spice blend, served with a tangy sweet chili dip

Mini Cod Goujons, golden and crispy, served with French Fries and a side of creamy tartar sauce

Miniature Vegetable Spring Rolls, delicate and crunchy, served with a sweet and spicy chili sauce for dipping

Golden Fried Chicken Goujons, served with French Fries and a sweet chilli dip



Rates

FINER DETAILS

Minimum numbers of 120 adult guests apply in peak months

A provisional date may be held for 2 weeks after which a non-refundable deposit of €2000 is required along with proof of ID with a National Form of ID and proof of address with a utility bill or government letter

Once the date is confirmed, a Wedding Contract will be issued, and a signed agreement to the Terms & Conditions will be required

PAYMENT

At least 80% of payment for the cost of the entire wedding must be made two weeks prior to the event and balance on departure.

Bar Extension is included in the price quoted with a minimum number of 120 guests. This extends the drinking time by one hour. All entertainment must cease by 2.00am Friday and Saturday and 1.00am Sunday to Thursday

Guest Rooms - Check in 3 pm and Check out 12pm

INCLUSIVE

Bar Extension

Fairy Light Backdrop

Elegant Italian Styled Chiavari Banquet Chairs

Use of our Cake Knife and stand, complimentary Table Plan and Personalised Menus

Choice of Table Centerpieces to include Cherry Blossoms & Candelabras or Candelabras

Food and Wine Menu Tasting for the Wedding Couple

Our Expert Wedding Team to Guide you through all the Details

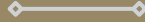
Complimentary Overnight Accommodation for the Couple in the Honeymoon Suite on the night of the Wedding with Champagne Breakfast Served to the Suite

For weddings with a minimum of 120 adult guests, a complimentary Junior Suite from our exclusive Tobin and Ellis Collection will be offered, subject to availability

The 15 additional bedrooms at a reduced rate for the night of the wedding are only available when a minimum of 120 adult guests are booked for the wedding

Sample Menu

STARTERS



Vol-au-Vent

Chicken and mushroom vol-au-vent in a rich white wine cream sauce

Caesar Salad

Crisp baby gem lettuce with parmesan shavings, bacon lardons and croutons, topped with grilled chicken and classic Caesar dressing

Goat's Cheese Tartlet

Warm goat's cheese and sundried tomato tartlet, finished with a light balsamic drizzle

Black Pudding Salad

Warm Black pudding salad, mixed leaves, lardon, pear, cherry tomatoes, house dressing

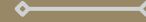
Fish Cakes

Golden fried fish cakes served with mixed leaves and tartare sauce

Cajun Chicken Salad

Cajun-spiced chicken with mixed leaves, cherry tomatoes, cucumber and house dressing

SOUPS



Roasted Red Pepper & Tomato soup, infused with the peppery essence of rocket oil

Creamy leek and potato soup, velvety and comforting, topped with a delicate dollop of dill crème fraîche for a fresh, elegant finish

Silky celeriac potage, enriched with the smoky depth of crisp bacon and finished with a fragrant drizzle of rocket oil

A vibrant blend of sweet carrot and aromatic coriander, gently simmered to a smooth, warming finish

A silky purée of roasted cauliflower subtly infused with warming cumin, offering an exotic delicate balance of earthiness and spice

A decadent cream of mushroom soup, rich and velvety, showcasing the deep, earthy flavours of mushrooms, and elevated by a delicate touch of cream

(All Soups served with our crusty Artisanal Bread Rolls)

SORBET



Celebration Champagne Sorbet, a luxurious and effervescent treat

Zesty Lemon Sorbet, a refreshing and tangy delight

Coconut Sorbet with Lime Zest, a tropical and creamy indulgence

Mango and Passionfruit Sorbet, a sweet and exotic fusion

Apple Sorbet, a crisp and revitalizing treat

Sample Menu

MAINS



8oz Sirloin Steak (€5.00 supplement)

Grilled 8oz Prime Irish Sirloin Steak, champ mash, vegetable parcel, pepper cream sauce.

Chicken

Roasted Irish Chicken supreme, champ mash vegetable parcel roast gravy

Turkey & Ham

Turkey & Ham, a classic roasted duo served with herb stuffing, mashed potatoes, brussels sprouts and a savoury roast gravy

Salmon

Baked Salmon, champ mash vegetable parcel and a white wine and dill cream sauce

Cod

Roast Atlantic Sea Cod, a tender fillet served with saffron mashed potato and a rich tomato, mussel, and chive cream sauce

Seabass

Pan-Seared Seabass, a delicate fillet served with mashed potato infused with black olive, red onion, and tomato, finished with a tangy tomato and olive tapenade

Cashew and Chestnut Roast

Vegetarian Nut-roast, a vegan-friendly cashew and chestnut masterpiece, served with mashed potatoes, vegetable parcel and roast gravy

DESSERTS



Warm Apple Crumble, a comforting classic served with custard sauce and vanilla ice cream

Chocolate Brownie, rich Belgian chocolate sauce, and creamy vanilla ice cream

Bailey's Cheesecake, a creamy and indulgent treat

Celebration chocolate mousse, rich chocolate mousse, whipped cream, chocolate cookie crunch

Talbot Trio, Mini fruit pavlova, baileys cheesecake and cream filled profiteroles





Contact Our Dedicated Wedding Team

Turning your vision into unforgettable moments – let us bring your dream day to life.

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Enquiry Form: <https://bit.ly/TalbotHotelCorkWeddingEnquiry>

Website: www.talbothotelcork.ie

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