Congratulations on your Engagement!

Thank you for your considering in The Talbot Hotel for your forthcoming Wedding.

The Talbot Hotel is Ireland’s Newest 4 star Boutique Hotel, promising a blend of sophisticated living and ultimate leisure.

Each wedding is a unique event & our experienced Wedding Planners are at your service to customise your wedding experience so that every moment is just as you imagined. Our dedicated management & staff will ensure that your Wedding day is one of the best days of your life.

From the luscious scents of floral arrangements to the swirling colours of the tables and from the joyous celebration of your guests to your first taste of wedding cake, weddings are a feast of the senses.

Our Wedding Planners would be delighted to have the opportunity to meet with you, show you around The Talbot Hotel and answer any questions you may have to make your Big Day a memorable one.

Looking forward to hearing from you

Kindest Regards

Tom & Orla Talbot

T: 097 20484
E: info@thetalbothotel.ie
Designed to perfection, with you in mind, you and your guests can dine and dance in our luxurious Gourmet Suite.

The Gourmet Suite has its own private bar, two private terraces, natural light & dancing facilities.

Clean, crisp white linen tablecloths and napkins adorn the tables and the warm glow of candlelight enhances the ambience.

Specification:

Room size: 12m x 15m
Seating Round Tables: 150 guests
Seating Long Tables: 160 guests
Dance floor: 4.5m x 8m
Stage: 2.5m x 3.7m
Ceiling height: 3m
Raised ceiling height: 6m

Optional Extras:
PA audio system
LCD Projector with 2.2m screen
Civil Wedding Ceremonies

The Talbot Hotel offers a stylish alternative to the traditional church or registry office; just imagine exchanging your vows in front of your family & friends surrounded by candlelight in the much loved boutique hotel...

Talbot Ultimate Wedding Package

Every couple wants their wedding to be as memorable & magical as it possibly can be and at The Talbot Hotel we invite you to share your Special Day with us, let us put the sparkle to your day and give everyone an experience to remember....

With only one wedding per day, our focus is you, and for the most important day of your life, you wouldn’t want to settle for anything less than the best; our dedicated and professional management and staff will ensure your Special Day is a dream come true.

The Ultimate Wedding Package
Includes:

- Red Carpet Welcome
- Champagne on arrival for the Bridal Party
- Drinks Reception – Fruit Punch, Canapés, Freshly Brewed Tea & Coffee
- Table Plan
- Personalised Table Menus
- 5 Course Sumptuous Banquet for all your guests based on Signature Menu One
- Evening Buffet Menu Three
- Half Bottle of Wine per person,
- Elegant Chair Covers & Bows
- Floral/ Candle Centrepieces
- Cake Knife & Stand
- Microphone & PA System
- Complimentary use of our Function Room
- Complimentary Honeymoon Suite for your Magical Day, wake up to Married Life with a Champagne Breakfast
- Complimentary upgrades for parents to a Talbot Suite
- Special Overnight Accommodation Rates for your Guests
- Pre Wedding Menu Tasting for the Bride & Groom
- Complimentary Overnight Stay on your 1st Anniversary
- Concession Golf Rates at Carne Golf Links

Avail of our Ultimate Wedding Package from €49.95 per person based on 100 + guests
Signature Menu One

Warm Smoked Chicken & Bacon Salad
*Crispy Cos Lettuce coated in our in-house Caesar Dressing with Croutons, Parmesan Shavings topped with Warm Smokey Bacon & Sliced Chicken*

Cream of Homemade Vegetable Soup
*Garnished with Chopped Parsley & Fresh Cream*

Roast Stuffed Turkey and Baked Ham
*with Sage and Onion Stuffing, served with a Rich Roast Gravy & Cranberry Sauce*

Baked Fillet of Salmon
*With a Fresh Cream & Prawn Sauce & garnished with Tomato Concaise*

Selection of Fresh Seasonal Vegetables and Potatoes

Fresh Summer Berry Meringue
*with Blackberry Coulis*

Freshly Brewed Coffee or Tea
*served with after dinner mints*

€39.90
Signature Menu Two

Chicken & Wild Mushroom Vol au Vent
*Creamy Chicken & Wild Forrest Mushrooms in a Rich White Wine & Chive Cream Sauce Encased in a Golden Baked Puff Pastry Vol au Vent*

Slow Roasted Plum Tomato & Fresh Basil Soup
*Served with a Sesame Twist*

Roast Stuffed Turkey and Baked Ham
*with Sage and Onion Stuffing, served with a Rich Roast Gravy & Cranberry Sauce*

Roast Sirloin of Prime Irish Beef
*With Caramelised Shallots & Thyme Jus*

Selection of Fresh Seasonal Vegetables and Potatoes

Homemade Baileys Cheesecake
*with Chocolate Cigarette and Rich Chocolate Sauce*

Freshly Brewed Coffee or Tea
*Served with after dinner mints*

€44.90
Signature Menu Three

Confit of Barbie Duck Leg
With Caramelised Orange & Grand Mariner Sauce, set on a Bed of Wild Rocket Leaves

Cream of Homemade Potato & Leek Soup
Garnished with Diced Smoked Bacon & Chive Cream

Roast Sirloin of Prime Irish Beef
With Caramelised Shallots & Thyme Jus

Pan-seared Fillet of Seabass
Set on Garlic Cream Spinach & Roasted Pine-nuts with a Fennel & Vermont Sauce

Selection of Fresh Seasonal Vegetables and Potatoes

Strawberry & Pasty Cream Tartlet
Served with Cookie Ice-cream

Freshly Brewed Coffee or Tea
Served with after dinner mints

€48.90
Signature Menu Four

Hot & Cold Wild Atlantic Seafood Platter
*With Oak Smoked Salmon, chilled Crab Claws, Warm Filo Tiger Prawn, Fresh Mussel Meat, Warm Salmon & Cod Potato Cake with a Caper Jam and Lemon & Dill Mayonnaise.*

Cream of Homemade Celeriac
*With Black Olive Tapenade & White Truffle Oil*

Refreshing Champagne Sorbet with Fresh Orange & Strawberries

Pan-seared Fillet of Prime Irish Beef
*Set on a Wholegrain Mustard Champ, with Roasted Shallots, Garlic Glazed Asparagus with a Tarragon & Rich Merlot Jus*

Roast Medallions of Monkfish
*Served with a Golden Crusted Homemade Seafood Croquet, with a Saffron Cream & Green Bean Sauce*

Selection of Fresh Vegetables and Potatoes

Symphony of Desserts

Freshly Brewed Coffee or Tea
*Served with Petit Fours*

€57.90
Customised Menus
It's your day ... Plan it your way....

We offer a wide choice of menus including pre-set seasonally themed ideas, or alternatively, you can select from our individually priced dishes and put together your own menu.

Canapé Selection:

Choose a selection of homemade cold canapés including:

- Smoked Salmon & Cream Cheese on Brown Bread,
- Miniature Erris Crab Cakes
- Cream Chicken Liver Pate
- Goats Cheese and Cranberry Filo Parcels
- Curried Mustard Quail Eggs
- Chocolate Covered Strawberries
- Drizzled Lemon Shortbreads
- Miniature Scones with Cream and Jam
- A selection of Farmhouse Cheeses to name but a few....

€4.00 per person

Beverages on Arrival:

- Non Alcoholic Fruit Punch €3.95
- Wine Reception €4.95
- Mulled Wine €4.95
- Refreshing Summer Cocktail €4.95
- Talbot Cocktails €5.50
- Sparkling Wine Reception €6.95
- Champagne Reception €10.50
- Kir Royal €12.50
Starter Selection:

- Smoked Irish Salmon, Mango Salsa, Crab & Herb Citrus Crème Fraiche €10.50
- Caesar Salad with Bacon, Parmesan Shavings & Smoked Chicken € 8.90
- Chicken and Mushroom Vol au Vent, simmered in a Rich Chicken & Parsley Sauce € 8.50
- Trio of Galia, Honeydew & Watermelon, Assorted Fruits with Pear and Stem Ginger Compote € 6.50
- Salmon and Crab Roulade served with Sweet Red Chilli Dressing, Mixed Salad Leaves & Lemon Crème Fraiche € 8.90
- Goats Cheese Tartlet with Slow Roasted Tomatoes, Red Onion and Zucchini Ragout & Guacamole Relish € 8.50
- Smoked Duck Salad with Bean Sprouts, Frizzie Leaves, Pine Kernels and Hoi-Sin Vinaigrette € 9.50
- Tossed Salad of Pear and Toasted Hazelnuts with Parmesan Shavings & Honey and Wholegrain Mustard Dressing € 8.50
- Tian of Smoked Chicken and Red Apple bound in a Wholegrain Mustard Mayonnaise, Crème Fraiche & served with Melon Ribbons € 9.50
- Smoked Salmon, Tiger Prawns and Crab Claws with a Herb and Tomato Couscous Salad, Gazpacho Chutney & Parsley Vinaigrette €10.90
- Pan-Fried Atlantic Scallops, with Cauliflower Purée, Cauliflower Beignets & Smoked Bacon Jus €13.90
- Crispy Skin Salmon & Tiger Prawns, with Confit Garlic Mash, Chowder Sauce €10.90
Soups Selection:

- Roast Root Vegetable Soup
  Parsley and Chive Cream
  €4.50

- Tomato and Basil Soup
  Sesame Seed Twist
  €4.50

- Chunky Leek, Potato and Bacon Soup
  Spring Onion Crème Fraiche
  €4.50

- Roast Parsnip and Carrot Soup
  €4.50

- Cream of Mushroom Soup
  with Mild Garlic Croutons
  €5.00

- Erris Chowder
  Fennel Crème Fraiche
  €7.50

- Carrot and Coriander Soup
  Lemon and Thyme Croutons
  €6.50

- Cauliflower Soup
  with Blue Cheese Cream
  €7.00

Sorbets Selection:

- Champagne and Strawberry Sorbet
  €4.50

- Sloe Gin and Pink Grapefruit Sorbet
  €4.50

- Citrus Sorbet
  €4.50

- Apple Sourz Granité
  €4.50
Main Course Selection:

- Roast Prime Irish Sirloin of Beef
  *Button Mushrooms, Tarragon and Tomato Jus*
  €26.00

- Baked Supreme of Salmon
  *Tomato Petals, Fennel Scented Shrimp and Rosé Wine Cream*
  €23.90

- Roast Breast of Turkey and Baked Ham
  *Sage and Lemon Thyme Stuffing with Rich Pan Gravy*
  €22.50

- Baked Supreme of Chicken
  *Creamed Spinach and Parmesan Gratinated Cream*
  €21.00

- Roast Marinated Leg of Lamb (available March - May)
  *Roasted Shallots, Cherry Tomatoes and Herb Infused Jus*
  €26.00

- Baked Monkfish Fillet wrapped in Parma Ham & Sage
  *Saffron Spinach Mashed Potatoes, Plum Tomato Purée*
  €27.90

- Baked Fillet of Cod with a Crab & Herb Crust
  *served on a Shellfish Potato Cake with a Chorizo, White Wine and Shrimp Cream*
  €24.50

- Seared Sea Bass
  *Roasted Cherry Tomatoes, Shallots, Olive Oil and Parsley Herb with Sage and Apple Pancake, Caramelised Pears, Sherry & Balsamic Jus*
  €27.90

Vegetarian Dish Selection:

- St. Tola Goats Cheese, Roast Figs, Rocket & Chisso Salad, Cassis Dressing

- Tomato & Olive Tart with Parmesan Shavings, Rocket & Mustard Salad, Sauce Pistou

- Baked Stuffed Aubergine Provencal with Parmesan Cheese

- Roast Vegetable Tart with Shallot & Garlic Puree, Rocket & Pear Salad

- Potato Gnocchi with Celery, Broad Beans, Garlic Veloute

- Open Lasagne with Ricotta, Semi-dried Tomato, Courgettes, Wild Mushroom and Parmesan Cream

- Wild Mushroom and Baby Spinach Tagliatelle with a White Wine Cream and Parmesan Shavings

- Fresh Spinach and Ricotta Tortellini with Tomato and Basil Sauce, Rocket Salad

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Desserts Selection:

▪ Vanilla Pod Cheesecake on a Hazelnut Cookie  
  *with Marinated Berries and Chocolate Cream*  € 7.50

▪ Firecracker Cheesecake  
  *with Vanilla Ice-cream*  € 7.50

▪ Tiramisu with Amaretto Tuille  
  *Classic Italian Dessert, Flavoured with Espresso Coffee  
    and Marsala Wine & Amaretto Tuille*  € 7.50

▪ Strawberry Shortbread Love Hearts  
  *Fresh Strawberries with Pastry Cream and Crisp Shortbread Biscuit*  € 7.50

▪ Deep Filled Apple Pie  
  *Cinnamon Analgise*  € 6.50

▪ Lemoncello Meringue with Pistachios  
  *Toasted Praline Ice-cream*  € 7.50

▪ Warm Apple and Pear Tartlet  
  *Italian Meringue and Hazelnut Brittle Ice-cream*  € 7.50

▪ Strawberry Meringue  
  *Cascading Pineapple, Strawberry, Kiwi, Passion Fruit Parfait*  € 7.50

▪ Exotic Fruit Crumble  
  *Toasted Coconut Ice-cream*  € 7.50

▪ Baileys Cheesecake  
  *with Chocolate Cigarette and Rich Chocolate Sauce*  € 6.50

▪ Assiette of Homemade Desserts  
  *choice of three:*  € 8.00  
  ❖ Vanilla Ice Cream  
  ❖ Chocolate Fudge Cake,  
  ❖ Lemoncello Meringue,  
  ❖ Banoffi Gateau  
  ❖ Strawberry Shortbread,  
  ❖ Raspberry Sorbet,  
  ❖ Baileys Cheesecake,  
  ❖ Tiramisu  
  ❖ *Selection of Irish and Continental Cheese  
    Supplement*  € 4.00

▪ Freshly Brewed Tea or Coffee & Petit Fours  € 2.20
Our team of chefs have chosen a selection of menus for you to choose from, however should you wish to discuss alternative, please do not hesitate to contact your Wedding Planner and we will endeavour to accommodate you where possible depending on numbers, restriction may apply.

All of our Beef or Lamb main course dishes are to be cooked to one specification: - Medium, Medium/Well or Well Done. This has to be agreed with the Bride & Groom on confirmation of menu otherwise all Beef & Lamb will be cooked Medium to Well.

The prices quoted apply to a set menu of 1 starter, 1 soup, 1 main course, 1 dessert, tea or coffee per guest. A choice menu is available with a supplement price on the more expensive choice. Starter or dessert supplement is €2.00 & main course supplement is €3.00.

Pre & Post Wedding Celebrations
Still wondering how to continue your wedding celebrations?

Let out experienced management look after all your party needs. From Fine Dining in The Barony Restaurant to Informal Dining in The Talbot Lounge we have something to suit everyone!
Evening Buffet Menu One
- A Selection of Freshly Cut Finger Sandwiches
- Freshly Brewed Coffee or Tea
- Wedding Cake

€5.75

Evening Buffet Menu Two
- A Selection of Freshly Cut Finger Sandwiches
- Freshly Brewed Coffee or Tea
- Wedding Cake
A choice of one of the following:
  - Cocktail Sausages
  - Duck Spring Rolls
  - Mini Bouchees
  - Mini Savoury Spring Rolls
  - Chicken Goujons

€6.75

Evening Buffet Menu Three
- A Selection of Freshly Cut Finger Sandwiches
- Spiced Chicken Goujons
- Cocktail Sausages
- Spiced Wedges
- Freshly Brewed Coffee or Tea
- Wedding Cake

€7.75

Evening Buffet Menu Four
- A Selection of Freshly Cut Finger Sandwiches
- Smoked Salmon on Soda Bread with Cream Cheese & Chive
- Spiced Chicken Goujons
- Mini Savoury Spring Rolls
- Mini Bouchees
- Spiced Wedges
- Freshly Brewed Coffee or Tea
- Wedding Cake

€12.95
Wine Selection

Champagne

Moet & Chandon €89.00
Elegant champagne with a nose that exudes aromas of peach, white flowers and vanilla pod. It is full flavoured with favours of fresh fruit and honey. Simply delicious and perfect for any occasion.

Sparkling Wine

B & G Sparkling Chardonnay €33.00
Intense and perfumed, dominated by fruity aromas, fine and elegant on the palate. Upheld by a good acidity, this flavourful well-balanced wine

B & G Sparkling Rose €33.00
On the nose strawberry, raspberry and gentle spice aromas. Rich fresh cherry aromas lead to a mouthful of freshly picked forest fruits.

Marco Oro Prosecco Valdo €38.50
Hints of ripe pear and crisp apple notes with sweet citrus. Sweet creamy orchard fruit appears on the palate with pomelo citrus flavours.

White Wine

Chile Takun Reserva Sauvignon Blanc €21.00
Brilliant and straw yellow in colour with a good aromatic intensity of pineapple garnished with citrus. Medium bodies, with a crisp acidity and a pleasing finish.

France Rocca Ventosa Pinot Grigio €24.50
Golden straw yellow with green highlights. Fruity with a delicate flowery touch. Full bodied, well balanced and well structured.

France Domaine L. Chatelain Chablis €36.50
A well balanced chardonnay with attractive citrus and pear fruit and an extra dimension of flavour from short oak ageing.

Red Wine

Chile Takun Reserva Merlot €21.00
Very deep bright red colour. It offers good varietal expression on the nose, with aromas of fresh fruit and some spicy notes, rounded out with a touch of roasted coffee.

Chile De martino Estate Cabernet Sauvignon €25.00
A pleasing estate, bottles red wine made from cabernet sauvignon grape, full bodied and showing plenty of ripe red fruit tastes.

New Zealand Tindall Pinot Noir €35.00
This wine is full of big fruit flavours, with a fresh clean red berry fruit aromas which carry through to the palate but without any overpowering tannins.

- If you wish to supply your own wine a corkage fee of €9.00 per bottle will apply.
The Wedding Planner Countdown

The final months in the run up to the big day can be a nervous and anxious time when it is easy to overlook essential tasks that need carrying out. To ensure that the most precious day of your lives runs smoothly & without any major complications, we have devised a checklist of priorities which may help you in making your arrangements.

One Year Before your Big Day

- Book your Wedding Reception at The Talbot Hotel, Belmullet
- Book the church or civil ceremony
- Compile your guest list
- Choose your bridal party
- Book music for the ceremony & the reception
- Organise transport
- Book you photographer / videographer
- Plan your honeymoon
- Order wedding stationary

Six Months Before your Big Day

- Order your wedding cake
- Select invitations & order of service
- Order your wedding dress & bridesmaids dresses
- Organise Groom & Best Men Suits

Four Months Before your Big Day

- Decide on your menu
- Compile your wedding gift list
- Order flowers for the wedding venue & bouquets
- Apply for marriage licence
- Arrange Hen & Stag Nights
- Arrange any pre or post wedding party

Three Months Before your Big Day

- Choose the wedding rings
- Check the validity of your passports & order new ones if necessary.
- Book appointments with hairdresser & beauty salon
Two Months Before your Big Day

- Send out invitations
- Apply for Wedding License
- Finalise Menu

One Month Before your Big Day

- Finalise Table Plan & Guest Numbers with your wedding planner
- Arrange a meeting with your Wedding Planner to discuss finer details of your Big Day
- Arrange a meeting with your priest or Civil Ceremony registrar to discuss final details
- Start making notes for your Wedding Speeches
- Organise wedding favours for your guests
- Organise gifts for bridal party & parents
- Finalise details with florist, photographer & videographer
- Have your final dress & suit fittings
- Have you hair & beauty trials done

Five Days Before your Big Day

- Contact your Wedding Planner at The Talbot Hotel with final numbers & any special dietary requirements

The Day Before

- Arrange for your cake to be delivered to The Talbot Hotel
- Arrange for any flowers to be delivered if necessary
- Have your overnight bags delivered to The Talbot Hotel

The day itself

- Get Married and enjoy yourselves.

Top Table Seating Recommendation

<table>
<thead>
<tr>
<th>Clergy</th>
<th>Bride’s Father</th>
<th>Mother</th>
<th>Groom’s Groomsman</th>
<th>Best Man</th>
<th>Groom</th>
<th>Bride</th>
<th>Bridesmaid</th>
<th>Chief Bridesmaid</th>
<th>Bride’s Mother</th>
<th>Father</th>
<th>Groom’s</th>
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Order of Events

- Duty Manager asks guests to stand & greet the Bride & Groom as they enter the banqueting suite for the meal.
- Duty Manager asks Clergyman or nominated person to say grace before the meal.
- Duty Manager asks the Bride & Groom to cut the cake after the main course has been cleared.
- Bestman calls on the Bride Father or Family representative to say a few words followed by a toast to the Bride & Groom.
- Bestman calls on the Groom to reply and proposes a toast to the Bridesmaids.
- Bestman replies on behalf of the bridesmaids & calls on the Grooms Father or family representative to say a few words.
- Grooms Father speaks & proposes health & happiness to the Bride & Groom.
- Bestman asks Clergyman to say a few words.
- Bestman calls on anyone else who wants to speak.
- Bestman or Groomsman reads cards, telegrams and offers greetings from the guests.

Duties of the Bestman

- See that the ushers are on hand an hour before the ceremony
- Gets the Groom to the ceremony on time
- Carries the rings & presents them at the proper time
- Arrives at The Talbot Hotel with the ushers immediately following the ceremony & photographs
- Reads the congratulatory telegrams.
- Replies to the Bridesmaids toast
- Is prepared for any emergency

Duties of the Bridesmaid

- Chooses dresses with the Bride
- Helps the Bride dress on the morning of the wedding
- Chief Bridesmaid takes charge of the Brides Bouquet during the ceremony

Duties of the Ushers

- Arrive an hour before the ceremony
- Have a complete guest list
- Seat the guests graciously: friends of the bride to the left of the aisle & friends of the Groom to the right, escorting both Mothers to their seats
- See that the wedding party gets on their way promptly to the Talbot Hotel.
Wedding Services:

Wedding Cakes:
- Cakes by Angela - Angela Geraghty 086 402 5521
- Builin Blasta 097 810 82
- Stephanie Fallon 086 852 8681
- Currys Cake Angels Westport- Martine Curry 098 25297

Chocolate Fountains:
- Chocolate Fountain Hire 085 772 5954

Candy Tables:
- Candy Caine Buffet – Pamela Caine O’Boyle 087 9502630

Florists:
- Murphy Florists Belmullet – Paula Murphy 097 811 02
- Connaught Wedding Florists 096 319 56
- Darling Buds of May, Castlebar 094 902 5552

Jewelled Bouquets
- Bouquet-Licious - Julie Leddy 085 155 6655
  o Samantha Riley 086 175 8106

Civil Ceremony Registrars
- Simon 087 294 7294
- Maura Monaghan (HSE) 094 90 23249

Photography:
- Eamon O’Boyle 086 221 7029
- Abbaca Photography - Ciaran 086 725 3333
- Wonderfulliday.co 085 745 2030
- K M Noone Photography 086 087 0576
- Karl Keaney Photography 094 936 2622
- Frank Dolan Photography 087 268 4029
- George Leigh Studios 087 953 3078

Videography:
- Fergus Sweeney Videos 086 884 3489
- Avalon Video 087 688 6720
- David Mc Cafferkey Videos 087 648 3725

Stationery
- Flannelly Media Design – Sarah 087 297 8797

Travel
- Fly Away Travel – Pamela 096 777 71

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Car Hire:
- Kevin Kennedy Motors 086 242 5790
- Eamon Walkin 087 241 9067
- U2R1 – Noel 087 290 6708
- Leonard Chauffeur Drive 087 235 8947

Bus / Coach Hire:
- Malacey Gaughan 087 231 0281
- Corduff Travel 097 88949
- McNulty Coaches 097 81086
- Henry Gaughan 097 81176

Men’s Wear:
- Belmullet Suit Hire 087 243 5468
- Oliver Menswear & Suit Hire 096 256 00

Bridal Wear:
- Elegant Touch 094 906 0773
- That’s my Dress 096 307 52

Jewellers:
- Rory Quinn Jewellers 096 717 44

Hats & Fascinators:
- Kathy Mangan 087 766 9473

Hairdressers:
- Sheer Elegance 097 810 16
- Milano 097 207 41
- Bronas Hair 097 817 16
- Hair Gallery 097 814 99
- Trendee’s 097 830 66

Beauticians:
- Beautified 097 207 58
- Venus 097 209 25
- Spa Elysium 097 201 07
- Jacqueline Kennedy – Freelance Makeup Artist 087 655 6986

Entertainment:
- Brian Mc Dermott Wedding Band 086 056 0986
- Michael S. Togher 086 860 2810
- Ceide Boys (Michael) 096 708 12
- Concord (David Cunningham) 086 231 1907
- Conquerors (Willie) 087 677 6437
- Conquerors (Tony) 087 250 9689
- Duets (Karen) 087 637 9902
- Flipside (Sean Dorrian) 087 686 2710
- Guinness Jazz Band 091 591 448
- Jazz Lads 086 833 7073
- Mary B & Generations (Paul Gallagher) 087 239 5650
- New Avengers (Sean) 086 254 7765
- Simon Casey simoncasey05@yahoo.ie 086 846 0564
- Weightless Astronauts (John Colohan) 087 226 6237
- Avalon - John Hawe 087 263 4443

Disco & DJ:
- Pat Coyle 085 870 5033
- James King 086 244 4294
- PJ the DJ 087 249 6012
- James Judge 086 063 4090

Church & Pre Dinner Music:
- Music by Brenda 087 623 3083
- Sinead Healy (Harpist & Vocalist) 086 816 2202
- Craddóg Irish Music (Ciaran) 086 822 8004
- Viva String Ensemble 085 110 3464
- Nollaig 087 293 9915

Piano:
- Kathy Fahy 087 661 0992

Voice & Presentation Skills:
- Pro Speak 087 2230 438

Comedian:
- Frank Ford 087 687 2169

Irish Dancing:
- Liam Tighe 087 690 0336

Strawboys:
- Erris Strawboys 086 061 1677
- William Cawley 086 071 3093

Hotels:
- The Talbot Hotel, Belmullet 097 20484
- Western Strands Hotel, Main Street, Belmullet 097 81096
- Broadhaven Bay Hotel, Belmullet 097 20600

Bed & Breakfast:
- Drom Caoin; Gerry & Maureen Murphy, Church Road 097 811 95
- Chez Nous; Tom & Veronica Reilly, Church Road 097 821 67
- Channel Dale, Ann Healy, Ballina Road, 097 813 77
- High Drift; Ann Reilly, Ballina Road 097 812 60
- Bayview House; Mary Togher, Tallagh Hill 097 821 56
- Leim Siar; Gerry & Hannah Quigley, Blacksod 097 850 04
- Barnagh House; Mary Edwards, Barnagh, Clogher PO 097 811 87
- Sea Rod Inn; Bernadette & Michael Barrett, Doohoma 097 867 67
Terms & Conditions:

- We would recommend that you arrange a meeting with our wedding co-ordinator to discuss all details for your special day.
- In order to secure your chosen date a non-refundable deposit of €1,500 must be received within 14 days of making your provisional booking. The balance is payable on check-out of the hotel. If confirmation is not received in writing within 14 days the date will be released. All bookings must be made by the bride & groom in person. Cash, Bankers Draft & all major Credit Cards are accepted.
- Final numbers for your meal must be given 5 days before your wedding day. These numbers will be charged for on the day, except in the event of an increase of numbers where you will be charged accordingly.
- Final details regarding menus, wine, evening reception, arrival times and meal times are required four weeks prior to your wedding.
- We will not book any entertainment directly, however we have enclosed a list of contact details for your convenience.
- Any cancellation must be made in writing. Cancellation charges in addition to the forfeit of the original deposit will be charged in full if the wedding is cancelled within 12 weeks of the wedding date. Cancellation charges will apply to all items booked.
- The hotel reserves the right to cancel or refund deposits in circumstances when a booking is made through a third party or under false pretences. Prospective couples must always meet with a member of management by appointment prior to acceptance of the first deposit. Deposits must be paid in person to the hotel otherwise the hotel reserves the right to cancel the booking.
- No beverage of any kind will be permitted to be brought onto the premises by any patrons.
- A bar extension can be provided at an extra charge of €250, arrangements for this are required 8 weeks prior to wedding date.
- We can offer special overnight accommodation rates based on availability for your guests.
- All individual bookings are to be guaranteed by a deposit or by credit card details. All unnamed rooms will be released four weeks prior to the wedding date.
- All prices quoted are inclusive of VAT.
- All prices are quoted in €uro and are subject to an annual review.
- The hotel accepts no responsibility for the loss or damage of any item of equipment, furnishings, or other property brought onto the premises by the customer.
- The organiser shall be responsible for any damage to fittings, furnishings, fire equipment & safety equipment.
- Midweek Weddings: For those who wish to have a Mid-Week Wedding Reception, we can offer a 10% reduction on the cost of your meal & we can also offer special accommodation rates subject to availability. (Monday – Thursday excluding Bank Holidays & December 26th– January 2nd)

___________________________
Signed on Behalf of Hotel

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Signed Wedding Couple