



MILSOM®

Weddings

MAISON TALBOOTH

{ *wedding guide and prices 2018* }

MAISON TALBOOTH



Contents

Your wedding, your way	5
Guide to the cost of hiring Maison Talbooth	6
Bedrooms at Maison Talbooth	7
Cost and guide to your wedding menu	8
Drinks options	9
Sample menu selection guide	10
Canapés	11
Starters	12
Main courses	13
Desserts	14
Bowl Food	15
Evening food	16-18
Wine list	19
How to calculate your wedding day costs	20
Our suppliers	21-24
Notes	25-26
Where we are	27

Your wedding, your way

Step into a luxury home away from home and breathe in the incredible atmosphere.

Maison Talbooth is the ultimate, intimate wedding venue with 12 magnificent bedrooms. The superb hotel is located in Essex with surrounding views of Constable's countryside and the Dedham Vale.

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 Maison Talbooth

Civil ceremony charge

<i>Maximum 50 guests</i>	Maximum Capacity	Price
Maison Talbooth Lounge	50 (35 seated)	£400
Maison Talbooth Garden Room	50 (all seated)	£500
Maison Talbooth Pool House	50 (all seated)	£500

Exclusive use hire charges (includes all 12 bedrooms)

	Monday to Thursday	Friday	Saturday	Sunday
High Season (April to September)	£3,750.00	£5,000.00	£5,500.00	£4,200.00
Low Season (October to March)	£3,250.00	£4,300.00	£4,450.00	£3,500.00

Contact Colchester registrars on 0345 603 7632 or colchester.ro@essex.gov.uk

Please note: Registrar charges are NOT included in the above prices and will be quoted separately by the registrar.
All prices stated in this brochure are inclusive of VAT.

Bedrooms at Maison Talbooth

With 12 unique rooms, Maison Talbooth is a Victorian house with a contemporary makeover, creating the ideal luxury hideaway.

Maison Talbooth is also home to the Treatment Rooms, which are the perfect place to be pampered. Don't forget, you can make the Treatment Rooms exclusively yours for £500.

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

┌────────── *Included in exclusive use* ─────────┐

Cost and guide to your wedding menu

By choosing Maison Talbooth 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.

The total price will depend on your selection, but our menus have an average cost of £54.00 per person, which would include:

- Starter
- Main course
- Dessert
- Coffee and chocolates
- Printed menus
- Cutlery, crockery and glassware
- White linen napkins and tablecloths
- Staff to serve

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 £38.00 per head to include the following:

1. A choice of drinks on arrival

Prosecco, Pimm's or Champagne (supplement)

2. Served during the meal

Half a bottle of house wine

3. For the toasts

One glass of Prosecco or Champagne (supplement)

Drink options can be tailored to suit you, whether you would like to offer a welcome drink for your evening guests, or even sunset cocktails served at our pool house.

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 4 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 20 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.

Canapés

£6.50 per person - up to four canapés

We recommend including at least one vegetarian option

Served cold:

Quail Scotch egg

with onion jam

Teriyaki chicken, spring onion, capsicum nori roll

Mediterranean vegetable, oregano and mozzarella tart (v)

Crispy calamari, chilli jam and coriander

served on squid ink crisp

Red wine and thyme poached pear, goats curd (v)

served on beetroot crisp

Crispy pancetta

blue cheese and candied walnut on crostini

Buffalo mozzarella (v)

cherry tomato and basil

Mackerel pâté

pickled radish on toast

Chilli prawns

cucumber spaghetti

Served hot:

Smoked haddock croquettes

pea purée

Mini corndog and chips

tomato ketchup in cones

Roast beef and Yorkshire pudding

horseradish cream

Duck spring rolls

Truffle woodland mushroom (v)

vol au vents

Fish and chips

served in a cone

Pesto and mozzarella arancini (v)

Starters

Sticky pork shoulder

endive marmalade, charred orange and toasted walnuts

Heritage tomato, mozzarella and basil salad (v)

mosto cotto and micro herb

Soft shell crab

avocado mousse and sweetcorn sorbet

Seared scallops

charred cauliflower and apple purée

English asparagus (when in season), pea and broad bean salad (v)

served with a crispy soft poached egg

Salmon tartare

preserved lemon and sourdough crostini

Venison carpaccio

fresh blackberries, red wine reduction and parsnip crisp

Quail breast with asparagus tips

crispy soft poached quails egg and pink grapefruit

Celeriac soup

flaked hot smoked salmon and crème fraîche

70's prawn cocktail

Main courses

Herb crusted pork loin, sage pomme purée <i>Heritage carrots, Cavolo Nero and pear jus</i>	£51.50
Five spiced duck breast with warm Asian noodle salad <i>braised pak choy, plum and hoi sin dressing</i>	£51.50
Roast sirloin of British beef, Yorkshire pudding <i>goose fat roasted potatoes, seasonal vegetables and red wine jus</i>	£54.00
Charred lamb rump, potato and pesto tart <i>Heritage carrots, goats curd and Heritage tomato salsa</i>	£54.00
Pan seared corn fed chicken breast, potato terrine <i>Parma ham, fine beans and sweetcorn velouté</i>	£50.00
Roasted beef fillet with dauphinoise potatoes <i>honey glazed carrot and red wine jus</i>	£60.00

Vegetarian dishes

Sage gnocchi, wild mushroom velouté (v) <i>herb and Parmesan soufflé</i>	£50.00
Artichoke, ricotta and lemon thyme tortellini (v) <i>rocket and pine nut butter sauce</i>	£50.00

Fish dishes

Or select a fish dish:	
Roasted cod, garlic pomme purée <i>girolle mushrooms and garlic chive sauce</i>	£51.00
Roasted tandoori sea bass fillet <i>spiced potatoes, grilled aubergine and spiced yoghurt</i>	£51.00

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

During June and July, rump of lamb will carry a supplement of £4.00 per person due to the annual price rise of spring lamb.

Desserts

Select your dessert

Apple tarte tatin

vanilla ice cream, apple crisps

White chocolate rice pudding

macerated strawberries

Custard panna cotta

rhubarb jelly, meringue and wild flowers

Gooseberry parfait

elderflower jelly and fresh raspberries

Champagne poached peaches

vanilla cream meringues

Chocolate brownie

vanilla ice-cream and honeycomb

Raspberry 'Eton Mess'

macerated raspberries, lime, raspberry sorbet and cream

Coffee and chocolates

Served after dessert, as part of the main course price

Cheese as an extra course - £90.00 per board of 10 portions

Selection of British and Irish cheese, celery, grapes and apple with biscuits.

Please choose 3 of the following:

Stilton

Godminster Cheddar

Binham Blue

Wensleydale

Cornish Yarg

Somerset Brie

Bowl food

£41.50 per person (for weddings of 32+ guests)

Select 3 starters

Binham blue, pear, celery and walnut salad (v)

70's prawn and crayfish cocktail

Avocado mousse, chilli flat bread and feta crumb (v)

Crab Caesar salad

Nuova sausage and mozzarella macaroni cheese

Truffle infused woodland mushroom, goats cheese risotto (v)

Artichoke and hazelnut soup (v)

Soya poached chicken, pickled cucumber salad and satay sauce

Select 5 mains

Spinach and feta cannelloni served with roasted tomato sauce (v)

Prawn and spicy sausage gumbo

Sirloin steak, béarnaise and fat chips

Charred lamb fillet with Thai salad

Confit duck leg and white bean cassoulet

Sweet potato tagine and lemon cous cous (v)

Tomato, cumin and saffron braised lamb, spinach and potato terrine

Deep fried sea bass and fat chips, tartare sauce

Procter's Suffolk pride sausage, mash, crispy shallots and gravy

Seared scallop with seafood risotto and Parmesan crisp

Applewood cheese burger slider with skinny fries and onion relish

Select 3 desserts

Strawberry bavarois

White chocolate and ginger cheesecake with candied kumquat

Strawberry macaroons with mint jelly and freeze dried strawberries

Toasted coconut brûlée with pineapple carpaccio

Pimm's trifle

Sticky toffee pudding with toffee sauce and vanilla custard

Bowl food is a stunning stand-up food concept where all dishes are served in small sugar sized bowls.

The price includes a selection of 3 starter style dishes, 5 main course dishes and 3 dessert dishes, plus coffee and chocolates.

Evening food

£22.00 per person (maximum 65 people)

Select 4 sandwich items

Smoked ham and whole grain mustard

Prawn and Marie Rose sauce

Egg mayonnaise and mustard cress (v)

Red Leicester cheese and pickle (v)

Roast beef, watercress and horseradish on a bridge roll

Smoked salmon, dill and lemon butter on American rye

Beef tomato, egg and gem lettuce club (v)

Coronation chicken wrap

Select 6 hot foods

Butternut squash, feta and oregano arancini (v)

Dill and mustard Fish cakes, tzatziki

Tempura prawns with green chilli jam

Chicken satay with dipping sauce

Vegetable spring roll (v)

Onion bhaji with mango chutney (v)

Duck spring roll

Crispy pork belly with apple sauce

Spinach, manchego and chilli quesadilla (v)

Chicken, mango and coriander samosa

Skewered lamb koftas with raita

Hot and spicy chicken wings with spicy sauce

Also included with evening buffet

Pork pie

Scotch egg

Cured meats

French bread

Gherkins, onions and chutney

Evening informal BBQ

£24.00 per person (maximum 65 people)

Includes all of the items listed below. Available May - September only.

Hot items

Proctors Suffolk pride sausages
Roasted pork loin with apple sauce and crackling
Portobello mushroom, charred peppers and aubergine with walnut and rocket pesto in a brioche bun
Teriyaki salmon with Asian infused vegetables
Dedham Vale 6oz burger
New potatoes and minted butter

Salads

Mixed leaf salad
Moroccan couscous
Tomato mozzarella and basil
Beetroot, sour cream and chive
French beans, button mushrooms and Parmesan
Pasta, cherry tomato and chorizo
Three cabbage and red onion coleslaw

Also included with evening informal BBQ

Selection of breads
Wholegrain mustard
English mustard
Cider apple sauce
Pickled onions and gherkins
Tomato ketchup and mayonnaise.

Informal evening food

Hot fork buffet

**£17.95 per person (must cater for all guests)
Select 4 items**

Butter chicken curry with rice and poppods
Seafood and chorizo paella
Chilli con carne, rice and cornbread muffins
Thai green chicken and prawn curry with pilau rice
Vegetable vindaloo with chutney and naan breads (v)
Aubergine, courgette and tomato lasagna (v)
Classic smoked haddock fish pie, pea fricassee
(All served with traditional garnishes,
condiments and breads)

Loin of Suffolk pork buns

£16.00 per person (maximum 65 people)

Roasted loin of pork
Sage and onion stuffing
Spicy wedges
Buns
Coleslaw
Green salad
Tomato, mozzarella and red onion
Cider apple sauce, gherkins, pickled onions,
mayonnaise and mustard

Mezze boards

A relaxed option for the evening food, these boards are great either on their own or paired with one another, your guests can just help themselves as they please.

(Please note we cannot mix boards)

Cheese board for 50 guests £475.00

A selection of whole and cut cheese, fruit, chutney and biscuits

Meat platter for 50 guests £475.00

Cured meats, pork pie and Scotch eggs with pickles, chutneys and bread

Seafood platter for 50 guests £525.00

Smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce, lemons

Wine list

Champagne

(99) Champagne Irroy NV	£50.50
(101) Taittinger, Brut Reserve	£60.50
(102) Moët et Chandon	£77.00
(105) Veuve Clicquot, Yellow label	£80.00
(107) Bollinger, Special Cuvée	£86.50
(119) Taittinger Rosé	£70.50
(121) Laurent Perrier Cuvée Rosé	£100.00
(112) 2006 Dom Perignon	£215.75

Sparkling Wines

(151) Cava Reserva Brut, Castillo de Mont Blanc, Spain	£29.50
(152) Prosecco Extra Dry, DOC, Fiol, Veneto, Italy	£36.50
(153) Ponte Aurora Rosé, Italy	£27.00

White Wines

(375) 2016 Colombard/Vermentino, Terasses D'alleutier, France	£23.50
(421) 2016 Inzolia/Grecanico, IGT, Legato, Sicilia	£24.00
(998) 2016 Chenin Blanc, Wide River, Robertson, SA	£25.00
(452) 2015 Unoaked Chardonnay, 'Tooma River', S.E.Australia	£25.50
(427) 2015 Castillo Viento Rioja Joven Blanco	£25.50
(997) 2016 Sauvignon Blanc, Ladera Verde, Central Valley, Chile	£26.00
(996) 2016 Pinot Grigio, Orietto, Italy	£26.00
(390) 2015 Muscadet, De Sevre et Maine sur lie	£27.75
(464) 2015 Viognier, Domaine de la Baume Pays d'Oc, France	£31.50
(416) 2015 Pinot Grigio, IGT, 'San Angelo' Banfi, Toscana, Italy	£35.75
(466) 2016 Huia Sauvignon Blanc, Marlborough, NZ	£36.50
(391) 2015 Sancerre, Le Manoir Andre Neveu	£46.00
(335) 2014 Pouilly-Fuisse. Domaine Trouillet	£50.25

Red Wines

(642) 2015 Merlot/Grenache, Terasses D'alleutier, France	£23.50
(641) 2015 Nero d'Avola, Legato, Sicilia	£24.00
(670) 2016 Lorosco Reserva Carmenere, Chile	£25.00
(995) 2015 Pato Torronte Merlot, Chile	£26.00
(994) 2015 Escondido Malbec, Argentina	£26.00
(648) 2013 Rioja, Castillo de Clavijo, Spain	£28.25
(664) 2013 Merlot Reserva, DO, Viña Leyda, Valle del Maipo, Chile	£29.75
(676) 2014 Shiraz, Mad Fish, Western Australia	£31.25
(605) 2016 Côtes Du Rhône, Saint Cosme, France	£35.50
(564) 2014 Fleurie, Cave de Fleurie, France	£35.75
(665) 2015 Malbec, Catena Apellation Vista Flores, Argentina	£39.25
(545) 2012 Chateau Vielle Tour la Rose, St Emillion Grand Cru	£43.25
(567) 2015 Bourgogne Rouge, Cuvee Latour, Louis Latour, France	£47.00

Rosé Wines

(492) 2016 Cinsault/Grenache, Terasses D'alleutier, France	£23.50
(494) 2016 Château Gassier, 'Le Pas de Moine', Côtes de Provence, France	£35.75
(495) 2016 Sancerre, Les Villots Domaine Jean Reverdy et Fils, Loire, France	£44.75

Port

(742) 2010 LBV Douro, Quinta de la Preloda	£58.25
(740) Taylors 10 year old Tawny	£59.75

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. Vintage / wines and prices subject to change. All prices include VAT at 20%

How to calculate your wedding day costs

Step 1

Add the civil ceremony and venue hire costs.

Step 2

Work on the basis of drinks costing £38.00 per person.

Step 3

Include canapés.

Step 4

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

Step 5

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.

ITEM	COST PER PERSON	NO. OF GUESTS (50 maximum)	COST
1. Civil ceremony and venue hire costs	N/A	N/A	
2. Drinks options	£38.00	x	=
3. Canapés		x	=
4. Wedding breakfast		x	=
5. Evening food		x	=
TOTAL COST			

Our suppliers

We know that the perfect wedding day comes from meticulous planning and at Maison Talbooth 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

Paul Cudmore

Paul Cudmore specialises in the art of wedding photography, combining a mixture of journalistic, candid and more relaxed traditional styles to create real storybooks his brides and grooms love.

www.proshoot.co.uk
01206 230027

Martin Beard

Martin is a natural and creative award winning wedding photographer based in Suffolk, with a fantastic reputation for stunning natural wedding photography without the fuss and bossiness of many wedding photographers.

www.martinbeardphotography.co.uk
07887 793403

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

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

VIDEOGRAPHY

MYFILM

MYFILM work closely with couples to shoot, edit and produce films which capture the emotion and story of each unique day. Since starting in 2007 the company has blossomed and is often featured on many of the UK's leading wedding blogs such as Rock my Wedding, Love My Dress and Boho Bride.

www.myfilm.me.uk
07876 500077

Our suppliers *continued*

FLORISTRY

Interior Floral Design

Interior Floral Design pride themselves on getting to know couples individually and listening carefully to your ideas by offering a free no obligation consultation in your home. Their wedding flower service works to your budget to create exactly what you are looking for.

www.interiorfloraldesign.co.uk
01206 322630

Jades Flower Design

Jades Flower Design has established itself as leading floral designers for weddings since the late 1980s. Their aim is to take the concept and vision of your wedding and elaborate on it, enabling them to create anything. They use inspirational ideas to allow brides to unleash their creativity and work together to create a dream wedding, be it lavish or simple, contemporary or antique.

www.jadesflowers.co.uk
01376 563111

FLORISTRY

W Flowers

Wendy and Julia of W Flowers are specialists in designing and creating flowers for your wedding day. If you are looking for a contemporary designer look, an elegant traditional style, a vintage theme, or something a little different, then their experienced and dedicated team will work with you to create a unique design and style for the most important day of your life.

www.wflowers.co.uk
01255 830836

Georgina Chapman Flowers

George and her team at Georgina Chapman Flowers are an independent team of specialist florists in bespoke, contemporary wedding work, incorporating creativity, attention to detail, the highest quality and the freshest blooms around, for the best day of your life! With over 20 years in the business, Georgina Chapman Flowers have the knowledge and passion to turn your ideas into a reality.

www.gchapmanflowers.com
07904 036403

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
0800 1182853

CAKES

Appletree Cakes

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 383 139

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

Dreamwave Events DJ

With a wealth of experience, expertise and most of all an entirely fun approach, Dreamwave Events will ensure your evening celebrations are completely what you want them to be. Whether you require the classic wedding party disco, a modern and funky alternative, or your own twist on the proceedings, they can deliver.

www.dreamwaveevents.co.uk
01206 255333

Red & Black Casinos

Red & Black Casinos' experienced croupiers will entertain your guests, explaining the rules to anyone whether they're first time gamblers or old hands. Having a fun casino at your wedding can act as a great way to break the ice and create an atmosphere of fun and excitement that can be enjoyed by the whole wedding party.

www.redandblackcasinos.com
01394 380988

ENTERTAINMENT

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 717 644

Our suppliers *continued*

JEWELLERY

Michael Frank Fine Jewellers

Michael Frank Fine Jewellers provide fantastic bespoke wedding rings, with a free consultation in their Essex showroom. Michael is an exciting British jewellery designer with a drive to inspire and excite every client that visits.

www.michaelfrankjewellers.co.uk
01268 732083

DECORATIONS

Occasions Covered

Occasions Covered are a family run company based in Chelmsford that provide bespoke Chair Covers for weddings and events. Michelle and her team have worked with Milsom Weddings for several years and offer a personal service with over 60 different coloured sashes in organza, satin and taffeta to choose from.

www.occasionscovered.co.uk
01284 760688

DRESSES

Grace and Lace

We are family run with over 29 years' experience in bridal wear. Not only do we have your dream wedding dress, we offer a superb appointment fitting service. We understand your needs to make your wedding day the best of your life.

www.graceandlace.co.uk
01473 236 650

OTHER

East Coast Cars

Welcome to East Coast Classics, a family run company based in Essex offering classic chauffeur driven VW campervans and cars for hire for weddings. Each of our campervans and cars has been fully restored in our own workshop just outside Maldon in Essex and are serviced and maintained to a show winning standard.

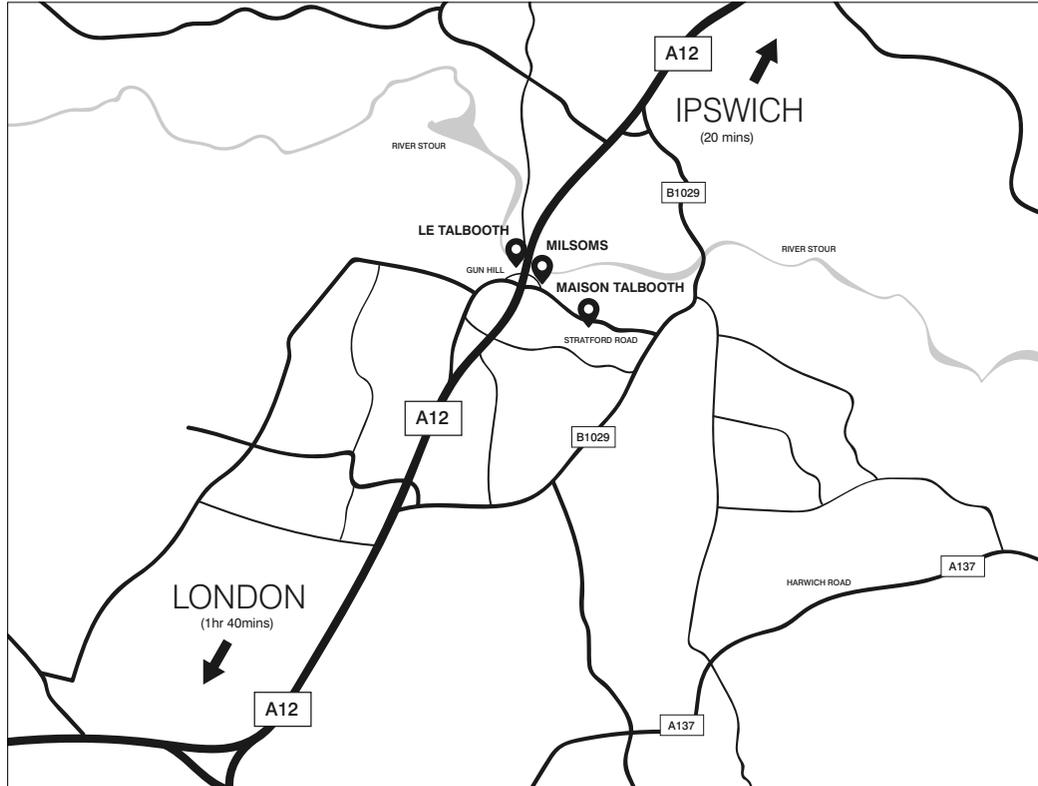
www.eastcoast-classics.co.uk
01621 869 051

Magic Mirror

Add some magic to your event! Whatever the occasion our Magic Mirror Photo Booth is the perfect fit, entertaining the little kids and big ones! Client satisfaction is our number one priority and with that in mind we offer a vast range of options to customise your magic mirror booth to suit your theme.

www.themagicmirrorco.com
07391 645309

Where we are



LE TALBOOTH

Gun Hill, Dedham, Colchester, Essex
CO7 6HP

MILSOMS

Stratford Road, Dedham, Colchester, Essex
CO7 6HW

MAISON TALBOOTH

Stratford Road, Dedham, Colchester, Essex
CO7 6HN

Maison Talbooth, Stratford Road, Dedham, Colchester, Essex CO7 6HN

Email: weddings@milsomhotels.com

Tel: 01206 323150 Visit: www.milsomweddings.com



MILSOM®

Weddings