



MILSOM®

*Weddings*

# TALBOOTH RESTAURANT

{ *wedding guide and prices 2022* }

TALBOOTH RESTAURANT



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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*	£3,000

Contact Colchester registrars on 0345 603 7632 or [registration@essex.gov.uk](mailto: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 2022	
Peak (June, July and August)	Friday	£3,250.00
	Saturday or Bank Holiday Sunday	£4,250.00
	Sunday or Bank Holiday Monday	£2,750.00
	Monday to Thursday	£2,250.00
Shoulder (May and September)	Friday	£2,250.00
	Saturday or Bank Holiday Sunday	£3,250.00
	Sunday or Bank Holiday Monday	£1,750.00
	Monday to Thursday	£1,250.00
Off Peak (April and October)	Friday	£1,000.00
	Saturday or Bank Holiday Sunday	£2,000.00
	Sunday or Bank Holiday Monday	£1,000.00
	Monday to Thursday	£750.00

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

## 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.*

## Canapés

**£7.25 per person - up to five canapés**

We recommend including at least one vegetarian option

**Served cold:**

Talbooth smoked salmon blini, dill and keta caviar

Inside out smoked duck, cucumber, spring onion and hoi sin

Goats cheese and red pepper pesto cone (V)

Marinated bocconcini mozzarella and cherry tomato skewer (V)

Whipped ricotta tartlet broad bean and red onion salsa (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

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

Millionaire tart, duck liver parfait, asparagus and quince

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

Wild mushroom tart, quails egg, hollandaise (V)

Spinach, feta and caraway parcel (V)

Searched pork belly, apple sauce and pork puffs

Quail Scotch egg, onion marmalade

Sun blushed tomato and mozzarella arancini herb mayonnaise (V)

Sesame prawn balls, sweet chilli dipping sauce

Tiffin quail Scotch egg (V)

## Starters

### Chargrilled asparagus with poached egg (V)

*mieux mustard mayonnaise, Parmesan bonbon and rocket*

*(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, chargrilled peppers (V)

*tomato and shallot dressing, basil cress*

### Goats cheese mousse and Serrano ham

*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 Korean mayonnaise*

### Smoked duck carpaccio and liver parfait

*charred orange, granola and leg rillette*

### Seared scallops and pork belly croquette

*pomegranate molasses, apple and rocket*

### Half Native lobster and claw spring roll

*avocado, sweetcorn and Pancetta (£12.00 supplement)*

### 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)*

## Main course

### Roast sirloin of British beef

£62.00

*featherblade and smoked cheese beignet, fondant potato, tenderstem broccoli, courgette purée, wild mushroom jus*

### Pork tenderloin and barbeque glazed belly

£56.00

*pea purée, potato hash brown, pork puffs and gem lettuce*

### Fillet of beef Wellington

£68.50

*dauphinoise potato, shallots, fine beans and Madeira jus*

### Breast of guinea fowl

£58.00

*bacon and onion rosti potato, savoy cabbage, tenderstem broccoli and chorizo sauce*

### Breast of Devonshire duck

£58.00

*fondant potato, savoy cabbage, finger carrot and broad bean sauce*

### Whole roast fillet of aged British beef

£68.50

*thyme rosti potato, spinach, asparagus, bacon and mushroom sauce*

### Dartois of chicken

£56.00

*crushed new potatoes, spinach, cherry tomatoes with girolle and chervil velouté*

### Roasted leg of lamb with mint sauce

£58.00

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

### Free range chicken breast

£56.00

*truffled pomme Anna, asparagus and pea fricassée, chicken and chive jus*

### Rump of English lamb

£64.00

*minted pea and potato croquette, onion purée asparagus and broad bean jus*

### Rack of English lamb

(at market price)

*dauphinoise, asparagus, pea and lamb jus*

## Fish main

<b>Fillet of Cornish sea bream and tiger prawn tortellini</b> <i>herb creamed potato, tenderstem broccoli, samphire, white wine sauce</i>	<b>£56.00</b>
<b>Fillet of sea trout and sole 'en croute'</b> <i>duchesse potato, fricassée of asparagus, peas and broad beans</i>	<b>£56.00</b>
<b>Pan roast pavé of cod</b> <i>tarragon croquette, spinach, mussel, brown shrimp and courgette sauce</i>	<b>£56.00</b>

## Vegetarian main

<b>Beetroot tortellini with crispy feta (V)</b> <i>tzatziki dressing and fine herbs</i>	<b>£56.00</b>
<b>Field mushroom, red onion, root vegetable 'en croute' (V)</b> <i>dauphinoise potato, creamed spinach, Choron sauce</i>	<b>£56.00</b>
<b>Potato and herb gnocchi (V)</b> <i>truffled peas, black garlic, king oyster mushroom and beurre blanc</i>	<b>£56.00</b>
<b>Tomato, mozzarella and basil arancini (V)</b> <i>spinach, olive and tomato sauce</i>	<b>£56.00</b>

### 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

### £60.50 per person

*(Minimum 60 guests, May - September)*

Whole Suffolk pig spit roast  
Sirloin steaks in a spicy Talbooth rub  
Procters sausages  
Vegan chickpea burger (V)  
Red pepper, sweet potato, tamarind and halloumi skewers (V)  
Darné of marinated salmon in chilli, lemon grass and lime

### Selection of salads

Coleslaw (V)  
Tabbouleh salad (V)  
Orzo, tomato, courgette and basil salad with ketchup dressing (V)  
Grilled halloumi, pea, asparagus and quinoa (V)  
Mixed beetroot, shallot and watercress (V)  
Mixed bean, sweetcorn, piquillo pepper and avocado (V)  
Potato, pancetta and mushroom  
Rice noodles, spring onion and cucumber coriander, soy, maple and sesame dressing (V)  
Greek salad, kos, feta, olive, cucumber, yoghurt, mint and sun blushed tomato (V)

### Served with

Vegetable moilee curry  
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

### £63.50 per person

*(Minimum 75 guests)*

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)

Minted new potatoes

### Selection of salads

Coleslaw (V)

Tabbouleh salad (V)

Orzo, tomato, courgette and basil salad with ketchup dressing (V)

Grilled halloumi, pea, asparagus and quinoa (V)

Mixed beetroot, shallot and watercress (V)

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

Potato, pancetta and mushroom

Rice noodles, spring onion and cucumber coriander, soy, maple and sesame dressing (V)

Greek salad, kos, feta, olive, cucumber, yoghurt, mint and sun blushed tomato (V)

### Served with

Horseradish, English mustard, Cranberry, Mayonnaise

Marie Rose, Vinaigrette, Sweet Mustard Mayonnaise

## Desserts

### Local strawberry pavlova

*lime Chantilly, passion fruit sauce and meringue*

### Lemon tart

*blueberry compote, Chantilly cream*

### Raspberry ripple cheesecake

*raspberry purée, marinated raspberries, meringue and lemon sorbet*

### Tartlet of strawberry, raspberry and blueberry

*vanilla crème patisserie, basil and vanilla ice-cream*

### Strawberry and rhubarb mousse

*fruit salsa, strawberry gel, micro coriander*

### “Death by chocolate”

*chocolate cake, chocolate soil, honeycomb chocolate ice-cream*

### Raspberry and lemon trifle

*mint shortbread*

### Vanilla panna cotta

*meringue, mango and raspberry*

### Dark chocolate millionaire tart

*cherry, pistachio and strawberry ice-cream*

### Tiramisu

*mascarpone, coffee gel and amaretto ice-cream*

## Desserts *continued*

### Sharing desserts for the table

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

Talbooth Strawberry Trifle  
 "Death by chocolate" with mini wafer  
 Mini Cheesecake  
 Lemon posset with blueberries and shortbread  
 Mini Macarons  
 Summer berry and vanilla tartlet  
 Lemon meringue pie  
 Mini Eton Mess  
 Mango and passion fruit tartlet  
 Cherry and dark chocolate cup

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

### Trio of desserts

£3.00 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 ripple cheesecake  
 Strawberry tart  
 Strawberry and mint jelly

### Coffee and chocolates

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

## Vegan Starters

### Lentil, pea, quinoa and vegan feta spring roll

maple, soy and sesame dip

### Chargrilled asparagus

herb mayonnaise, charred sweetcorn, rocket and Heritage tomato

### Caramelised onion, sun blushed tomato

and vegan feta tart fine herb salad

### Heritage tomato, tofu and rocket salad

pimento pesto

## Vegan Main Course

### Tuscan bean stew

chargrilled vegan halloumi, pomegranate and mint salsa

£56.00

### Sweet potato and coconut curry

with basmati rice, pomegranate, red onion and coriander

£56.00

### Vegan vegetable en croute

olive oil pomme purée, tenderstem broccoli and tomato dressing

£56.00

### Falafel katsu curry

fragrant rice, onion raita, coriander and lime

£56.00

## Children's Menu

2 - 10 years, 3 courses for £30.00.

**Mozzarella sticks with tomato sauce dip**

**Melon pearls with Parma ham**

**Crudités, pitta and humus**

**Tomato and mozzarella salad**

**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 cake**

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

£16.50 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

£15.00 per person

(Minimum 80 guests, May - September)

**Two 3oz steak burgers (or our own vegan burger) cooked on the barbeque to order. We will also offer a free-range Thai marinated chicken burger for those that do not eat red meat.**

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;

Red onion chutney

Crisp iceberg lettuce

Streaky bacon

Chipotle sauce

Sliced spring onion

Sliced cheddar

Grilled field mushrooms

Mayonnaise

Relish

Plump beef tomato

Gherkins

Jalapeno peppers

Ketchup

BBQ Sauce

### Option 3

#### Evening informal BBQ

£26.50 per person

(Minimum 80 guests)

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 (G, Mk)

Coleslaw (E, Mu, SD)

Green salad (No Allergen)

Tomato, mozzarella and red onion salad (Mk)

Buns and rolls (G)

## Evening food

### Option 4

#### Hog roast

£19.50 per person

(Maximum 80 guests)

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 buns

£19.50 per person

(Maximum 80 guests)

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

£18.50 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 pitta

tzatziki, feta, gem and olive salad

#### Sweet potato and halloumi curry (V)

basmati rice, poppodoms and mango chutney

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

#### Procter's sausage hot dogs

cheese and American mustard

#### Dingley Dell streaky bacon baps

brie and brown sauce

#### Beetroot falafel (Vegan)

beetroot relish

#### Fish finger baps

with tartar sauce and crushed peas

## Wine list

### Champagne

(101) Moët et Chandon Brut Imperial	70.50
(107) Veuve Clicquot, Yellow Label, Brut	98.00
(104) Taittinger, Brut Réserve	98.00
(108) Bollinger, Special Cuvée	105.00
(121) Laurent Perrier Cuvée Rosé	120.00
(112) 2010 Dom Pérignon	290.00

### Sparkling Wines

(144) Prosecco Brut Argeo, DOC, Ruggeri, Italy	36.00
(141) 2019 Prosecco Rosé Treviso Argeo, DOC, Ruggeri, Italy	36.00
(142) Cava Reserva Brut, Mas Pere, Spain	38.00

### White Wines

(371) 2019 Anciens Temps Blanc, Vin de France	25.00
(426) 2019 Pinot Grigio/ Garganega, Operetto, DOC, Veneto	26.00
(440) 2019 Blanco Sobre Lias, Care	26.00
(373) 2018 Sauvignon Blanc/ Vermentino, La Croix, IGP, Pays d'oc	27.50
(531) 2019 Chenin Blanc, Stellenrust, Stellenbosch	32.50
(379) 2019 Picpoul de Pinet, Reserve Roquemolieret	34.00
(423) 2019 Fiano, Carlomagno, IGP, Puglia	35.00
(378) 2019 Viognier, 'Elizabeth', Domaine de La Baume, Pays d'oc	37.00
(511) 2019 Sauvignon Blanc, Yealands Estate, Marlborough	37.50
(310) 2019 Macon Uchizy, Gerald et Philibert Talmard	39.00
(427) 2019 Gavi Salluvii, Castllani Bergaglio, Piedmont	42.00
(483) 2017 Chardonnay, 14 Hands, Washington State	43.00
(303) 2018 Chablis, Prieuré Saint Côme	46.50
(401) 2019 Sancerre, Domaine Franck Millet	50.00

### Red Wines

(710) 2019 Anciens Temps Rouge, Vin de France	25.00
(721) 2017 Pinard Cuvée Classique Rouge, Domaine Vigné-Lourac	26.00
(711) 2018 Malbec, Bellefontaine, Pays de l'Haute de l'Aude, Sud de la France	29.00
(901) 2016 Chateau Cazau Martet, Organic Bordeaux Rouge	34.00
(792) 2018 Cabernet Sauvignon Reserva, Vina Leyda, Chile	35.50
(733) 2018 Rosso di Montepulciano, Duca di Saragnano, Tuscany	35.50
(811) 2016 Shiraz, Yering Station, Little Yering, Yarra Valley	36.50
(716) 2018 Merlot, Domaine de La Baume, Languedoc	37.00
(692) 2019 Côtes du Rhone Rouge, Haut de Brun, Alain Jaume	38.00
(768) 2016 Rioja Crianza, Vivanco	39.50
(821) 2018 Pinot Noir, Land Made, Yealands, Marlborough	38.50
(774) 2006 Rioja Reserva Especial, Bodegas Urbina	58.00

### Rosé Wines

(551) 2019 Anciens Temps Rose, Vin de France, France	25.00
(552) 2019 Sauvignon Blanc Rose, Nika Tiki, Marlborough, New Zealand	37.00
(556) 2019 Ultimate Provence, AOP, Côtes de Provence, France	53.50

### Port

(893) 2010 LBV Douro, Quinta de la Preloda	£64.00
(895) Taylors 10 year old Tawny	£70.00

**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:

<b>1. A choice of drinks on arrival (3pp)</b>	<b>£20.00</b>
<i>Prosecco, Pimm's or Champagne (supplement)</i>	
<b>2. Served during the meal</b>	<b>£13.00</b>
<i>Half a bottle of house wine</i>	
<b>3. For the toasts</b>	<b>£7.00</b>
<i>One glass of Prosecco or Champagne (supplement)</i>	
	<b>£40.00</b>

*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 £40.00 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	=	
		<b>TOTAL COST</b>	

## 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](http://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](http://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](http://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](http://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](http://www.amnesiaflowers.com)  
07969 301947

### 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](http://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](http://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](http://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](http://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.thegroomsroomessex.co.uk](http://www.thegroomsroomessex.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](http://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](http://www.lucascakes.co.uk)  
07519 638288

## Our suppliers *continued*

### 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 & Photobooths 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

### DECORATIONS

#### We Do Wedding Hire

We Do Wedding Hire offer venue styling to make your event unique and absolutely beautiful. The vast range of items We Do Wedding Hire supply will ensure you are spoilt for choice. Louise has a perfect eye for detail and prides herself on going that extra mile for every single couple. Supplying high quality styling with a personal quality service.

www.wedoweddinghire.co.uk  
07738 372045

#### ExtravOrganza

Venue décor, quality and passion all rolled into one. As well as supplying quality made to measure cotton linen chair covers, and chair drapes, ExtravOrganza supply beautiful blossom trees, flower walls, arches and much more.

Our range of organza or silk ties, bows, sashes and tassels are extensive and we will guide you through the design options when you call. Remember, we will go that extra mile to help fulfil your dreams, to receive a quote or free consultation please contact us....we are here to help.

www.extravorganza.co.uk/  
07712 187538

### SOUND AND LIGHTING

#### Dreamwave Group

We are Dreamwave... An established sound & lighting company that works with individuals and planners to provide rentals, production services and hire installations for the wedding industry.

We are very proud to meet the high standards required to be the exclusive partners for both additional lighting décor and technical services to the Milsom Weddings team. Our close working relationship with staff from the entirety of the Milsoms Group was first cemented 12 years ago! Since then, our team has continued to develop an extensive range of bespoke lighting packages and services created to enhance and complement Talbooth Restaurant's riverside marquee, the stunning Hangar at Kesgrave Hall & the Talbooth House & Spa.  
www.dreamwaveevents.co.uk  
01206 255333

### WEDDING PLANNERS

#### The Wedding Planners

Meet Caroline and Victoria, working together to bring excellence to any party or wedding. Fun, fizz-drinking and fabulous, this duo are the missing piece to your perfect celebration.

www.thewedplanners.co.uk  
07906 705191 / 07707 023867

### PET SERVICES

#### Amanda's Ark

We offer a bespoke Dog Chaperone Wedding Service and can chaperone your dog to your wedding, for inclusion in your pre and post ceremony wedding photographs!

www.amandasark.co.uk  
01473 333 493



# Notes

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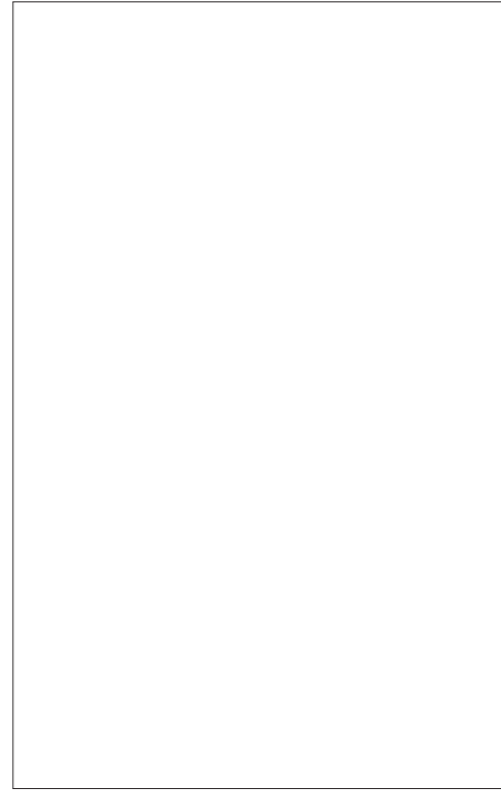
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# Where we are



**TALBOOTH RESTAURANT**  
Gun Hill, Dedham, Colchester, Essex  
**CO7 6HP**

**MILSOMS**  
Stratford Road, Dedham, Colchester, Essex  
**CO7 6HW**

**TALBOOTH HOUSE & SPA**  
Stratford Road, Dedham, Colchester, Essex  
**CO7 6HN**

Talbooth Restaurant, Gun Hill, Dedham, Colchester, Essex, CO7 6HP  
Tel: 01206 321 102 / 01206 321 105 Email: [weddings@milsomhotels.com](mailto:weddings@milsomhotels.com) Visit: [www.milsomweddings.com](http://www.milsomweddings.com)

