



MILSOM®

Weddings



TALBOOTH
HOUSE & SPA

{ *wedding guide and prices 2024* }

TALBOOTH HOUSE & SPA



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Your wedding, your way

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

Talbooth House & Spa 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 Talbooth House & Spa

Exclusive hire

	1 night mid-week (Sun-Thurs)	2 nights mid-week (Sun-Thurs)	2 nights (Thurs & Fri / Sat & Sun)	2 nights (Fri & Sat)
Including Spa	£5,500.00	£10,000.00	£11,000.00	£13,000.00
Excluding Spa	£4,000.00	£7,000.00	£8,000.00	£10,000.00

We offer two hire options to give you flexibility. One of which includes closure of our spa (including pool house) throughout the day which allows for exclusive use of the entire site including pool house area to allow you and your guests complete privacy. If your exclusive hire does not include the spa then this will operate as normal to external customers up until 6pm when you would be free to use the pool house space for early evening drinks in the summer months. In both instances our prices include all 12 luxury bedrooms for overnight stay, ceremony hire, exclusive use of grounds, VAT and a brilliant, buffet breakfast at Milsoms our sister hotel.

To book your ceremony 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.

*** please note spa treatments are not included in the above hire charges but can be added on ***

Bedrooms at Talbooth House & Spa

Our 12 bedrooms can sleep 24 adults or 26 if you have a family or friends happy to share.

Discover the hotel before you come with a virtual tour on our website
www.milsomhotels.com/virtual-tours.

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

Sample menu selection guide

Please note our 2024 menus will be released at the end of 2023. 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 (include a vegetarian option).
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 inclusive wines or a more extensive supplemented wine list to choose from.

Sample canapés

£8.00 per person, please select 5 canapés

We recommend including at least one vegetarian option.

Served cold:

Talbooth smoked salmon on brown bread

lemon, keta caviar and dill

Confit duck taco, spring onion, cucumber and hoi sin

Goats cheese and red pepper pesto cone (V)

Pesto marinated bocconcini mozzarella and cherry tomato (V)

on olive croute

Feta, caramelised onion and asparagus quiche (V)

Asparagus and tiger prawn bouchées,

Marie Rose and dill

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

Beef carpaccio, Parmesan, rocket and truffle mayonnaise

Soy, sesame and maple cured tuna tartlet

coriander and avocado

Plant Based Canapés:

Vegan pakora and mango chutney

Tomato, vegan feta and basil tartlet

Woodland mushroom and truffle arancini

Vegan vegetable samosa

Avocado and mango nori roll with pickled ginger (V)

and sesame seeds

Served hot:

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

King prawn and chorizo skewer with lime mayonnaise

Creamed wild mushrooms on brioche toast (V)

Spinach, feta and caraway parcel (V)

Seared pork belly, apple sauce and pork puffs

Quail Scotch egg, onion marmalade

Smoked cheddar and truffle arancini (V)

herb mayonnaise

Sesame prawn balls, sweet chilli dipping sauce

Tiffin quail Scotch egg (V)

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

Sample starters

Chargrilled asparagus with poached hens egg

black truffle mayonnaise, rocket, herb oil and bacon crumb

(Bucklesham asparagus used during May and June)

Talbooth smoked salmon

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

Marinated feta, basil, garlic, olive oil, chargrilled peppers (V)

tomato and shallot dressing, basil cress

Goats cheese mousse and Dingley Dell Prosciutto

Heritage tomato, basil pesto and brioche croutons

Haddock and prawn fishcake

spinach, poached egg and tartar velouté

Beetroot marinated salmon with crab tartlet

pickled kohlrabi, watercress and avocado purée

Smoked duck carpaccio and liver parfait

charred orange, granola and leg rilette

Burrata and Heritage tomato (V)

gazpacho dressing, basil, curried croutons and pickled shallot

Rilette of smoked chicken

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

Cumin seared scallops (£4.00 supplement)

barbeque glazed pork belly, herb mayonnaise and Heritage tomato

Half Native lobster and claw samosa (£12.50 supplement, available May-August)

avocado, streaky bacon, pickled cucumber and Heritage tomato

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 (£3.50 supplement);

Selection of breads and flat breads, olive oil and balsamic

Continental meats, scotch egg, parmesan, char-roasted

vegetables, hummus, mozzarella

Sample main courses

Roast sirloin of dry aged British beef

£72.50

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

Tenderloin and cider glazed belly of Dingley Dell pork

£66.00

crème fraîche leeks, grain mustard mash, caramelised apple and sage jus

Fillet of beef Wellington

£80.00

dauphinoise potato, shallots, fine beans and Madeira jus

Breast of guinea fowl and confit leg croquette

£67.50

thyme glazed fondant potato, king oyster mushroom asparagus, chive and truffle jus

Breast of Devonshire duck

£67.50

caramelised onion and potato croquette, savoy cabbage, broad beans, finger carrot and duck jus

Whole roast fillet of aged British beef

£81.00

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

Dartois of chicken

£66.00

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

Roasted leg of lamb with mint sauce

£67.50

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

Free range chicken breast

£66.00

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

Rump of Suffolk lamb

£75.00

minted hasselback potato, onion and chive purée, crushed peas, asparagus and lamb jus

Rack of English lamb

(at market price)

dauphinoise, asparagus, pea and lamb jus

Sample fish dishes

Fillet of Cornish sea bream and tiger prawn tortellini

£66.00

herb creamed potato, tenderstem broccoli, samphire, white wine sauce

Fillet of sea trout and sole 'en croute'

£66.00

duchesse potato, fricassée of asparagus, peas and broad beans

Pan roast pavé of cod

£66.00

spinach, tiger prawn and tomato sauce Américaine chargrilled spring onion

Sample vegetarian dishes

Spinach and ricotta ravioli (V)

£65.00

semi dried tomato, truffled asparagus and peas, pine nut beurre noisette

Field mushroom, red onion, root vegetable 'en croute' (V)

£65.00

dauphinoise potato, creamed spinach, Choron sauce

Potato and herb gnocchi (V)

£65.00

truffled peas, black garlic, king oyster mushroom and tarragon beurre blanc

Tomato, mozzarella and basil arancini (V)

£65.00

spinach, olive and tomato sauce

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

Sample desserts

Select your dessert

Local strawberry and raspberry pavlova

lime Chantilly, passion fruit sauce and meringue

Raspberry and white chocolate cheesecake

marinated raspberries, meringue and raspberry sorbet

Pineapple, passion fruit and coconut tart

compressed mango and coconut gelato

Strawberry mousse

strawberry gel, meringue shard and elderflower jelly

“Death by chocolate”

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

Raspberry and lemon trifle

mint shortbread

Vanilla panna cotta

meringue, mango and raspberry

Dark chocolate millionaire shortbread

cherry, pistachio, ‘cherries and cream’ gelato

Salted caramel tart

mango sorbet and candied hazelnuts

Dark chocolate delice

orange crèmeux, chocolate soil and pistachio ice-cream

Coffee and chocolates

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

Sample sharing desserts

Mini sharing desserts for the table, please

select 5 of the following for each table to enjoy;

“Death by chocolate” with mini wafer

Mango and coconut cheesecake

Lemon posset with blueberries and shortbread

Mini Macarons

Summer berry and vanilla tartlet

Lemon meringue pie

Mini strawberry Eton Mess in chocolate cup

Salted caramel choux bun

Custard filled donuts

Mini Swiss rolls

Trio of Desserts (for a real show-stopper)

£3.20 per person supplement

“Caribbean”

Coconut panna cotta, Pineapple and ginger biscuit cheesecake, Banana fritter with caramel sauce

“Lemon and raspberry”

Lemon posset, Raspberry Eton mess, Fresh raspberry and white chocolate cheesecake with pistachio

“Strawberry”

Strawberry and white chocolate cheesecake, Strawberry and elderflower meringue, ‘Strawberries and cream’ gelato

Sample plant based menu

£65.00 per person

Potato, leek and artichoke pressing

truffle mayonnaise, pickled shallot rings and fine herbs

Chargrilled asparagus

herb mayonnaise, charred sweetcorn, rocket and Heritage tomato

Heritage tomato and vegan feta salad

rocket, balsamic and crispy chick peas

Quinoa, pea and lentil filo parcels

maple, soy and sesame dip with coriander salad

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Cumin roasted cauliflower steak

Israeli couscous salad, confit peppers and cauliflower dressing

Sweet potato and coconut curry

Basmati rice, pomegranate, red onion and coriander

Root vegetable, mushroom, artichoke and spinach en croute

olive oil pomme purée, tenderstem broccoli and tomato dressing

Glazed beetroot and smoked applewood vegan cheese tatin

smoked mash, rainbow chard, roasted carrot and herb oil

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Chocolate brownie

vanilla ice-cream and fresh raspberries

Vanilla cheesecake

elderflower marinated strawberries and lemon balm

Berry Eton Mess

Strawberry and vanilla trifle

blueberries, candied pistachios and whipped cream

Sample children’s menu

£32.00 for 3 courses, 2-10 years

Halloumi sticks with tomato sauce dip

Melon pearls with Parma ham

Crudités, pitta and humus

Cheesy garlic bread

Talbooth smoked salmon with brown bread

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Mac ‘n’ cheese with crusty bread

Penne pasta Bolognese

Chicken goujons

with French fries and peas

Fillet of cod

with French fries and peas

Roast breast of free-range chicken

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

Fish fingers

with French fries and mushy peas

Bangers, mash, peas and gravy

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Chocolate brownie

with vanilla ice-cream

Strawberry pavlova

Nutella filled mini doughnuts

raspberry sauce and fresh raspberries

Marshmallows and strawberries

with white chocolate dipping pot

Evening food

We offer a wide range of evening food options for your wedding, providing everything from street food, to a full evening BBQ.

If for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you and your wedding.

With plenty of experience among them we are confident that they can produce something to fit your requirements, so please do not be afraid to offer suggestions and ideas if you had something specific in mind. We recommend catering for all your evening guests plus 75% of day guests.

Evening food

Option 1

Grazing Table

£18.00 per person
(Minimum 50 guests)

Meat

Charcuterie meats, liver parfait, pork pie

Fish

Smoked salmon, tiger prawns, smoked mackerel

Vegetarian

Crudites, falafels, vegetable spring rolls, tiffin Scotch eggs

Cheese

*Rosemary and truffle baked brie, focaccia
Selection of whole and cut cheeses, fruit, chutney and biscuits*

Snacks

Cheese straws, olives, pretzels, smoked almonds

Dips

Hummus, tzatziki

Option 2

Talbooth Deluxe Burger Bar

£16.00 per person
(May - September)

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

“Yankee Double”

two 3 oz beef burgers, cheese, pickles and tomato

“Surf and Turf”

3oz beef burger, barbeque tiger prawn and dill mayonnaise

“Rodeo Burger”

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

“Veggie Stack”

two plant-based burgers, cheese, pickles and tomato

Evening food

Option 3

Evening informal BBQ

£27.75 per person

(Minimum 50 guests, May - September)

Pulled BBQ shoulder of pork

Beef burgers

Procters Suffolk Pride sausages and onions

Vegetable and halloumi kebabs

Vegetarian sausages

Spiced potato wedges

crème fraiche

All served with

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

Buns and rolls

Coleslaw

Green salad

Tomato, mozzarella and red onion salad

Option 4

Loin of Suffolk pork or Pulled BBQ pork buns

£21.00 per person

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

Roast loin of pork

sage and onion pork stuffing

OR

Pulled BBQ shoulder of pork

Spiced potato wedges

crème fraiche

All served with

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

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

Evening food

Option 5

Street Food

£20.00 per person

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

Spanish paella (May – September)

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

Pie, mash and liquor

Chicken souvlaki pittas

tzatziki, feta, gem and olive salad

Lamb kofta pittas

tzatziki, feta, gem and olive salad

Sweet potato and halloumi curry (V)

basmati rice, poppodoms and mango chutney

Shredded crispy chilli beef

egg fried rice, spring onion and chilli

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

Suffolk Pride Procter's sausage hot dogs

cheese, onion and American mustard

Wagyu beef hot dogs

cheese, onion and American mustard

Dingley Dell streaky bacon baps

brie and brown sauce

Pea and mint falafel burger (Vegan)

fresh tomato, vegan smoked cheese and herb mayonnaise

Fish finger baps with tartar sauce and crushed peas

Evening food... something sweet

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

Option 1

Italian Gelato

£4.20 per person

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

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

Choice of 3 flavours from the following;

Gelato

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

Sorbet

Raspberry, mango, strawberry

Plant Based

Coconut gelato, vanilla gelato, chocolate gelato

Option 2

Dessert Grazing Table

£10.00 per person

Brownies

Jammie Dodgers

Mini donuts

Marshmallows

Haribo Rings and Hearts

Blondies

Fruit Skewers

Minstrels

Chocolate Bar (pick your two favourites)

Pretzels

Popcorn

Cookies

Shortbread

Sample wine list

Champagne

Moët et Chandon Brut Imperial	£73.00
Taittinger, Brut Réserve	£100.00
Bollinger, Special Cuvée	£107.00
Laurent Perrier Cuvée Rosé	£125.00
2010 Dom Pérignon	£295.00

Sparkling Wines

2020 Prosecco, DOC, Vaporetto NV, Italy	£36.00
2020 Prosecco Rose, Extra Dry, DOC, Vitelli NV, Italy	£36.00

White Wines

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

Red Wines

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

Rosé Wines

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

Port

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

This is an exciting selection which we think is ideal for weddings and parties.
Please note, this wine list is subject to change and dependent on availability.
Prices listed are the supplemented cost per bottle.

Our suppliers

Here at Milsom Weddings, we have an enviable list of recommended suppliers who we have worked very closely with over the years. Their renowned expertise will set your mind at ease as you make the final preparations for your wedding day. Simply browse through our comprehensive list of services featuring everyone from florists to photographers.

You can get in touch with the suppliers directly and discuss your plans in more detail, or speak to our team if you have any questions.

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 766 643

EPS Photography

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

www.eps-photography.co.uk
01787 228 789

VIDEOGRAPHY

Films From Lewis

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.

www.lewisadger.co.uk

FLORISTRY

Amnesia

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

www.amnesiaflowers.com
07969 301 947

FLORISTRY

Tudor Rose

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 breathtaking church arch displays packed with hydrangea and peony, we can transform your ideas to stunning reality.

www.tudorroseflorist.co.uk
01284 760 688

Stock Florist

A team of floral designers with a big heart: we believe flowers offer a unique connection and should reflect your own love story. Our flowers are the freshest and our designs the finest, ranging from hanging installations to wedding arches, venue décor and the ever-important bridal bouquet.

www.stockflorist.co.uk
01277 840 350

Emma's Florist

Emma's Florist works hard to provide wedding flowers of the utmost quality, with each and every one of our blooms hand-selected for freshness. With over 25 years of experience in the field, Emma knows that no two weddings are the same.

www.emmasflorist.com
01473 876 001

BRIDALWEAR

Abigail's Collection

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

www.abigailscollection.co.uk
01206 574 575

Emma Greetham

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

www.emmagreetham.com
07949 207 120

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
01206 574 575

CAKES

Apple Tree Cake Design Limited

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

www.appletreecakesandcrafts.co.uk
07793 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 638 288

Our suppliers *continued*

ENTERTAINMENT

Red & Black Casinos

A Fun Casino is a fantastic addition to your Wedding Reception. A fabulous icebreaker, a wonderful way of bringing guests together. Allow our fully trained experienced Team to entertain your guests, experts at teaching newcomers to the table. A few moments and even complete novices, will be playing with ease. Adding to memories, of a perfect day.

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 306 220

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 717 644

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 909 442

MUSIC

Fox and Braces

Boasting over 140 Five-star reviews, Fox and Braces are a superb choice for your big day. 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, and exclusive Sax & percussion packages, Fox and Braces also offer a plethora of extras.

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

www.foxandbraces.co.uk

Casper Clarke

Casper has experience of what works when it comes to live vocal entertainment. Casper's career covers a wide range of high profile national TV, press and tour exposure. His talents have seen him on stage and screen across the U.K and Europe in prestigious venues such as Wembley Arena, The Royal Albert Hall and the Palladium. Offering a friendly live performance service, tailored to suit your needs and budget.

www.weddingsingersuffolk.com

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 372 045

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 187 538

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.

www.dreamwaveevents.co.uk
01206 255 333

Sparktacular Indoor Fireworks

Be serenaded with a sparkling entrance from our Sparktacular Indoor Fountains as you are welcomed by your guests. This non-hazardous, non-pyrotechnic system is great to emphasise the speeches and toasts to the happy couple before creating multiple great photo opportunities throughout the celebrations right up to the moment the cake is cut, and the first dance takes to the floor.

www.dynamicweddingfireworks.co.uk/special-effects
01206 762 123

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 705 191 / 07707 023 867

PET SERVICES

Amanda's Ark

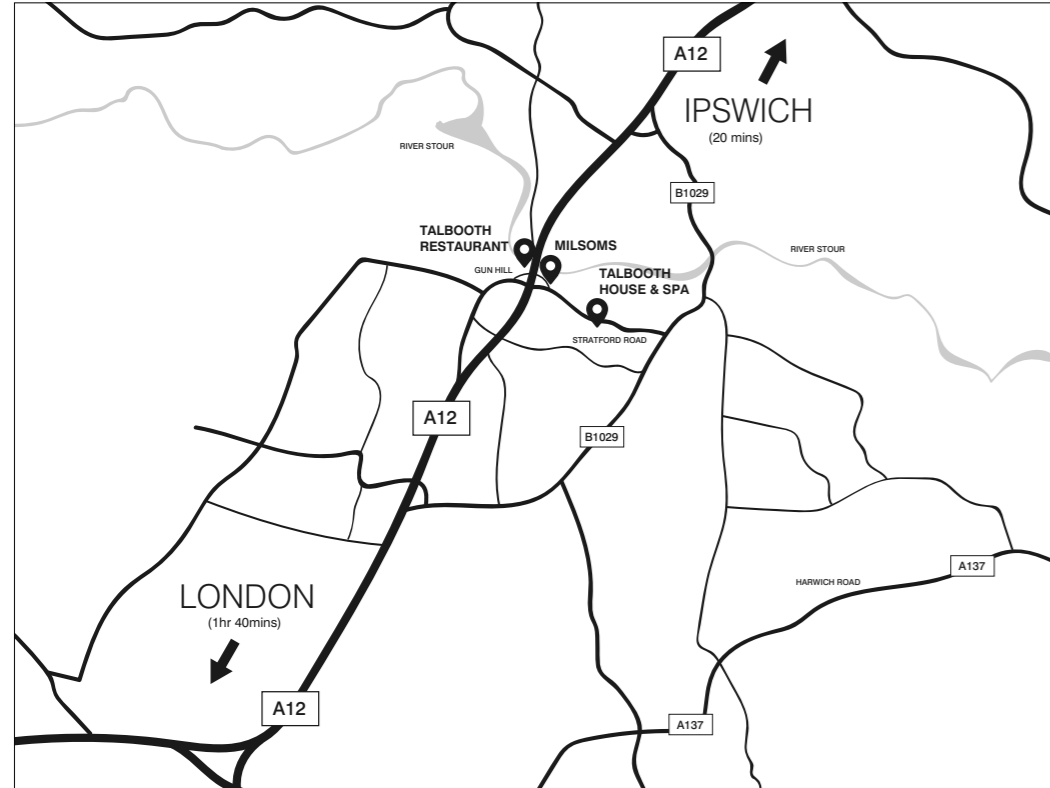
We offer a bespoke Dog Chaperone Wedding Service and can chaperone your dog to your wedding, for inclusion in your pre and post ceremony wedding photographs!

www.amandasark.co.uk
01473 333 493

Notes

Notes

Where we are



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

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

Email: weddings@milsomhotels.com

Tel: 01206 321102 / 01206 321105 Visit: www.milsomweddings.com



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