



The
TALBOT

Weddings

Congratulations

Your wedding day should be nothing short of perfect. From the moment you book, our dedicated Wedding Manager will work closely with you to plan every detail around your individual wishes, ensuring your day unfolds seamlessly. With everything expertly taken care of, you are free to relax, celebrate, and enjoy every moment with your guests. Simply arrive, soak up the occasion, and allow our experienced team to look after the rest, creating an unforgettable day from start to finish.

Whether you dream of an intimate celebration with your closest family and friends or a grand wedding reception, The Talbot offers the perfect setting. Each of our unique spaces can be beautifully styled to reflect your chosen theme and vision, whether you are hosting your ceremony, reception, or both with us. With 43 elegant bedrooms, we are delighted to accommodate your guests throughout your celebration and overnight. Our stunning garden, woodland, and surrounding fields provide a breathtaking backdrop for wedding photographs and reception drinks, completing an idyllic countryside wedding experience.

The History of The Talbot

The Talbot is a quintessential 15th-century coaching inn, combining the charm of a classic barn wedding with an elegant contemporary finish. Rich in history and character, its original oak beams, distinctive features, and warm, inviting atmosphere transport you back to an era of timeless romance. Dating back to 1453, The Talbot is one of England's oldest wedding venues, proudly preserving over 500 years of history.

Located less than an hour from Central London, the inn was once a popular rest stop for travellers journeying between London and Portsmouth. It is also famed as the romantic setting where the relationship between Lord Nelson and Lady Emma Hamilton blossomed in 1798, adding a truly captivating love story to its remarkable past.



Civil Ceremonies

The Talbot is licensed to hold civil marriages with a choice of three rooms for up to 120 guests with ceremonies from 1pm to 5pm throughout the year. Ceremonies booked prior to 2pm will require canapes during the drink's reception. If having an offsite church ceremony and then coming to us for your reception, we strongly recommend canapes to avoid hungry guests!

THE WISLEY

With its high ceilings, abundance of natural daylight and chandeliers, The Wisley is our largest room available for ceremonies of up to 120 guests.

Ceremony Room Hire

Sunday - Friday	£700
Saturday	£800



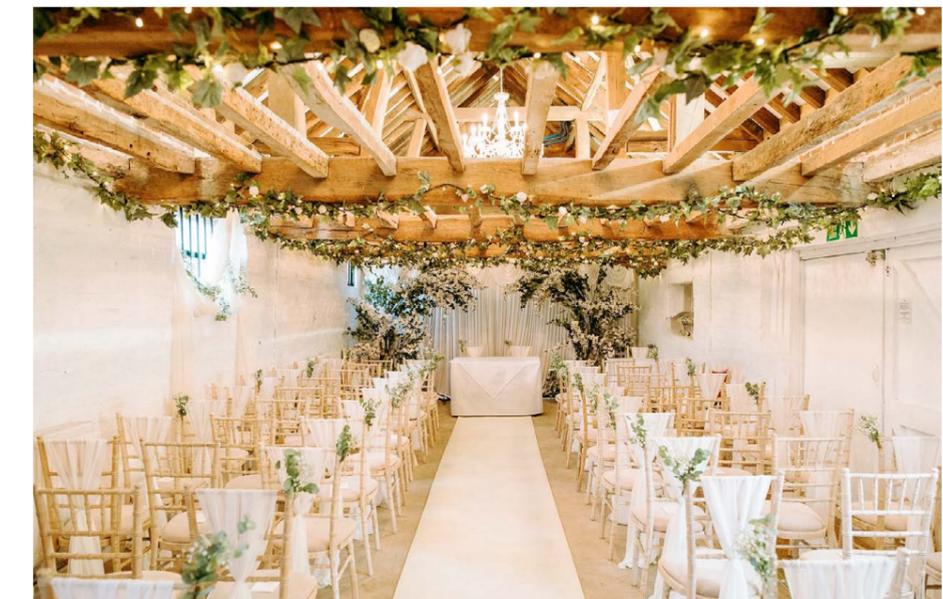
To book your ceremony, please contact Weybridge Registry office on 0300 200 1002. There is a separate charge for this service which you will be advised about when booking. Ceremony only weddings can be booked Sunday - Friday. If you are choosing one of our packages, the ceremony room hire is included.

THE SURREY BARN

With original beams and a rustic feel, The Surrey Barns can host up to 80 guests for a ceremony. For guest numbers over 60, chivari chairs are required.

Ceremony Room Hire

Sunday - Friday	£500
Saturday	£700



Civil Ceremonies

EMMA'S

For more intimate weddings for up to 20 guests, your ceremony can be held in Emma's complete with original beams and views into our courtyard.

Ceremony Room Hire

Sunday – Friday	£250
Saturday	£350



Wedding Packages

These are designed for guests of 50 adults and over and the cost remains the same throughout the year.



VINTAGE PACKAGE - £110 PER PERSON

- Host as Toastmaster
- Ceremony and Reception Room Hire, including the gardens and Garden Room for your reception drinks
- Aisle Carpet
- One reception drink of Prosecco
- 3 course set wedding breakfast
- ½ bottle of wine
- One toast drink of Prosecco
- Cake stand and cake knife
- Menu Tasting for the wedding couple
- Honeymoon Suite for the night of your wedding
- Chair covers / Chivari chairs for your ceremony and dining
- All white linen, cutlery, crockery and glassware
- Wooden dance floor
- Complimentary one year anniversary stay

CRYSTAL PACKAGE - £120 PER PERSON

- Host as Toastmaster
- Ceremony and Reception Room Hire, including the gardens and Garden Room for your reception drinks
- Aisle Carpet
- One reception drink of Sparkling Wine
- 3 course set wedding breakfast
- ½ bottle of wine
- One toast drink of Sparkling Wine
- Cake stand and cake knife
- Menu Tasting for the wedding couple
- Honeymoon Suite for the night of your wedding
- Chair covers / Chivari chairs for your ceremony and dining
- All white linen, cutlery, crockery and glassware
- Wooden dance floor
- Complimentary one year anniversary stay

DIAMOND PACKAGE - £130 PER PERSON

- Host as Toastmaster
- Ceremony and Reception Room Hire, including the gardens and Garden Room for your reception drinks
- Aisle Carpet
- One reception drink of Champagne
- 3 course set wedding breakfast
- ½ bottle of wine
- One toast drink of Champagne
- Cake stand and cake knife
- Menu Tasting for the wedding couple
- Honeymoon Suite for the night of your wedding
- Chair covers / Chivari chairs for your ceremony and dining
- All white linen, cutlery, crockery and glassware
- Wooden dance floor
- Complimentary one year anniversary stay



Our Grounds

After your ceremony, you will have use of our terrace, garden and Garden Room exclusively*. Your guests can enjoy arrival drinks and some canapes in our south facing garden or in The Garden Room when the weather isn't so good! We have spaces inside and out for those all-important group shots, including our popular 'bubble shot' in the courtyard. We also have woodlands and fields which are perfect for intimate shots of the two of you. Throughout the seasons, there are endless photo opportunities.

*For a maximum of 2 hours

Canapés

3 CANAPÉS PER PERSON £9

4 CANAPÉS PER PERSON £11

Enjoy your homemade canapés and reception drinks, whilst having your photos taken you're your family and friends.

Chicken Tikka Skewers

Honey and Sesame Coated Cocktail Sausages

Mini Beef Yorkshire Puddings

Minted Lamb Kebab

Smoked Salmon and Chive Tartlet

Thai King Prawn Skewers

Bread Croute with Tapenade and Cherry Tomato (V & VE)

Crispy Vegetable Spring Rolls (V & VE)

Rosemary Shortbread, Feta and Black Olive (V)

Caramelised Onion and Goat's Cheese Tart (V)

Nibbles

£4.95 PER BOWL

Crisps

Spicy Marinated Olives

Nuts



Upgrade your day by adding a little something...

- Pre Ceremony Sandwich Platter - £5.50 per person
- Pre Ceremony Fresh Fruit, Pastries and Juice - £5.50 per person
- Buckets of Beer - £50.00 for 10 assorted beers
- Jugs of Cocktails - £45.00 per jug (5 glasses per jug)
Choose from Mojito's, Margarita's, Aperol Spritz
- Jugs of Orange Juice and Elderflower Fizz - £15.00 per jug
- Kids bucket of Fruit Shoots/J2O - £30.00 for 10 bottles
- Shots - £4.50 per shot - Choose from Bailey's, Limoncello, Tequila Rose and Sours (Apple, Cherry and Raspberry)
- Two Course Supplier Meal plus soft drink - £30.00 per person
- Tea and Coffee Station during turnaround - £3.50 per person

Children

£20.00 PER CHILD
(FOR AGES 2 - 12 YEARS)

For 13 - 17 year olds, we can offer larger portions of the children's menu at £25.00 or a smaller portion of the adults menu for £35.00.

TO START

Cheesy Garlic Bread
Hummus & Carrot Sticks
Trio of Melon

TO FOLLOW

Fresh Chicken or Fish Goujons, Chips, Garden Peas
Sausages, Mash, Garden Peas
Macaroni Cheese

TO FINISH

Selection of Ice Creams
Chocolate Brownie with Vanilla Ice Cream
Talbot Sundae

(Please note: This package does not include children's drinks)



Wedding Breakfast

Fresh and locally sourced ingredients of the highest quality, for your special day. The Talbot is adaptable and flexible enough to cater for any style of wedding.

Dietary requirements of all types, such as dairy, gluten and nut free, and preferences, such as vegan and halal, are not a problem – we guarantee to look after your guests.

For your menu tasting, you can choose two starters, two mains and two desserts to decide what your guests will have on the day. All guests to have the same choice with the exception of dietary requirements.

TO START

Smoked Haddock & Spring Onion Fishcake,
Pea & Samphire Salad, Hollandaise*

Crayfish & Prawn Tian, Avocado, Marinated
Tomato Smoked Salmon, Lemon Crème Fraiche,
Cucumber, Crispy Capers, Dill Oil

Parma Ham Wrapped Asparagus,
Beurre Noisette Crumb, Chive Hollandaise*

Slow Cooked Ham Hock Terrine, Smoked Leek
Mayonnaise, Pickled Shallots, Sourdough Croute*

Crispy Duck, Watercress & Radish Salad,
Toasted Sesame Dressing

Marinated Tomato & Mozzarella Salad,
Pesto Dressing (V)

Butternut & Goats Cheese Tart, Red Onion Chutney,
Roquette, Balsamic Glaze (V)*

Roasted Tomato & Pepper Soup, Pesto,
Balsamic (V)

TO FOLLOW

Free Range Chicken Breast, Butternut Purée,
Thyme Jus

Herb Crusted Cod, Spicy Tomato Sauce,
Olive Crumb*

Seabass Fillet, Lemon & Herb Gremolata

Roasted Duck Breast, Celeriac Purée, Red Wine Jus

Herb Marinated Pork Fillet, Burnt Apple Purée,
Dijon Cream Sauce

Seared Salmon Fillet, Cucumber & Dill Beurre
Blanc, Shaved Fennel

Roast Beef Fillet (6oz), Crispy Onion, Beef Jus**
(supplement of £7.50 per person)

Roast Rump of Lamb (6oz), Mint Jus**
(supplement of £5 per person)

Smoked Salmon & Prawn Fishcake, Fennel Salad,
Lemon & Dill Mayonnaise*

Spiced Butternut & Lentil Parcel, Roquette,
Herb Salsa (V)*

Wild Mushroom & Truffle Risotto, Shaved Parmesan (V)*

Stuffed Roasted Red Pepper, Couscous, Feta, Olive
Crumb, Herb Oil (V)*

*All Main Courses served with Seasonal Vegetables and
choice of One Potato: Dauphinoise, Crushed New Potato,
Fondant Potato (Same type for all mains)*

TO FINISH

Glazed Lemon Tart, Raspberry Sorbet*

Sticky Toffee Pudding, Toffee Sauce,
Vanilla Ice Cream*

Vanilla Cheesecake, Mixed Berry Compote,
Honeycomb Pieces*

Warm Chocolate Brownie, Raspberry Gel,
Vanilla Ice Cream

Salted Caramel & Chocolate Tart, Mango Gel,
Chantilly Cream*

Raspberry & Passion Fruit Pavlova

Honeycomb Cheesecake, Chocolate Sauce*

Apple Tarte Tatin, Apple Purée, Salted Caramel
Ice Cream*

Lemon Posset, Crushed Meringue & Raspberry,
Butter Shortbread*

* These dishes can be offered as a gluten free option

^ A supplement charge will apply

Vegan Menu's are available on request

Buffet Menu

Where this is included in the package, 5 items can be chosen from the following. For additional evening guests, we require that 75% of your total guests are catered for.

Extra guests are £19.50 per person. Additional items are £3.95 per person

- Lemon & Herb Chicken Skewers
- Salt & Pepper Chicken, Chilli & Coriander
- Spicy Chicken Gyoza
- Mini British Sausage Rolls
- Honey & Mustard Cocktail Sausages
- Breaded Fish Goujons, Tartare Sauce
- Mini Scotch Eggs
- Duck Spring Rolls
- BBQ Pulled Pork Sliders
- Seasoned Potato Wedges (V & VE)
- Vegetable Spring Rolls (V & VE)
- Tomato Bruchetta, Toasted Sourdough (V & VE)
- Pesto Pasta Salad (V & VE)

We can also offer a selection of homemade pizza's by Barrell and Stone. The menu can be found on our website.

Grazing Platter

£20.00 PER PERSON

We require 75% of your total guests to be catered for. Minimum of 40 guests.

- | | | |
|------------------------|-----------|--------|
| Selection Sliced Meats | Cheeses | Hummus |
| Pate & Terrines | Crackers | Olives |
| Mini Pork Pies | Chutney | Grapes |
| Mini Scotch Eggs | Crudities | Bread |

BBQ

£32.00 PER PERSON

We require 100% of your guests to be catered for with BBQ's. Minimum of 40 guests.

- Homemade Beef Burgers
- Pork Sausages
- Satay Chicken Skewers
- Minted Lamb Koftas
- Marinated Mediterranean Vegetable Kebab
- Seasoned Potato Wedges
- Dressed Mixed Leaf
- Coleslaw
- Moroccan Couscous
- Potato & Spring Onion Salad
- Marinated Tomato & Red Onion Salad
- Fried Onions

Hog Roast

£34.00 PER PERSON

We require 100% of your guests to be catered for with a Hog Roast. Minimum of 70 guests.

- Locally Reared Hog
- Crackling
- New Potato Salad
- Chunky Apple Sauce
- Mixed Green Salad
- Coleslaw
- Vegetarian Options
- Sauces and Dressings

Intimate Weddings

For couples who wish to celebrate with less than 50 guests, our Intimate Wedding Package is just for you. Choose from either Emma's or The Barns for your ceremony, followed by a drinks reception in our garden and Garden Room, before enjoying a meal with your nearest and dearest in one of the following rooms.

To use Emma's for your ceremony and meal:

Sunday - Friday	£300
Saturday	£400



The Garden Room can be used for those wishing to have their meal only with us at a room hire cost of £350 (minimum of 15 guests, maximum of 28 guests).

To use The Surrey Barns for your ceremony and meal:

Sunday - Friday	£550
Saturday	£750



Twilight Weddings

For couples seeking a more laid-back celebration that leads into an unforgettable evening, a Twilight Wedding offers the ideal setting.

Enjoy a later ceremony, followed by a drink's reception, before celebrating into the night in The Wisley Suite.

The Wisley Suite Evening Reception Room Hire:

Sunday - Friday	£850
Saturday	£1000





Accommodation

We have 43 en-suite bedrooms at The Talbot and all guests that book directly with us will get 15% off the best available rate for that date. The Honeymoon Suite is only included complimentary when a package has been booked.

Upon confirming your wedding date with a deposit and signed contract, we will allocate the wedding couple's bedroom if a package has been booked, plus up to 19 additional bedrooms (subject to availability) at the discounted rate across all categories of room.

The allocated rooms will be held for up to one month prior to the wedding date. After this any rooms that have not been booked with card details will be automatically released.



FAQ's

Can we bring our own food and drink?

No. If there is something that you would really like, just ask and we will supply it. Wedding Cakes, doughnut walls, cupcakes are of course allowed

We love it! Can you hold our date?

Yes of course, we are happy to hold the date for up to two weeks

What happens next?

Once the date has been held, you will need to book your registrar. When your chosen time has been booked, a contract and costings breakdown will be sent to you. Both signed documents are due back with £1000 deposit if choosing a package or the total venue hire cost if not choosing a package. All deposits are non-refundable.

The final payment is due along with your final numbers, 2 months prior to your wedding date.

Can we have live music?

You are able to have live music for your ceremony and reception drinks however the evening reception must be a DJ with public liability insurance due to our sound limiter.



Can we change the 3 course menu to have a BBQ or Hog Roast instead?

Yes of course!

What time does the reception finish and can it be extended?

Our last orders are at 11.30pm and the DJ finishes at midnight. We are not able to extend these times and our hotel bar does not have a 24 hour license.

Can we set up the day before? Who puts out all our personal items if we can't?

Do we have to set down?

Set up the day before cannot be guaranteed, access to the function rooms is from 7am on the morning of your wedding day. Should we have nothing booked in the day prior, you are welcome to come and set up, however this is subject to availability. Your host will set up your personal items on the morning of your wedding day and the team will take all your personal items down at the end of the night and secure them until the next day.

Is there a service charge?

There is service charge included in our packages; however, a 10% discretionary service charge is added to food and beverage when a package has not been booked. This must be pre-paid prior to arrival.

Is there a minimum spend?

No.

The Talbot are here to help and assist with every aspect of your day so please feel free to ask any questions throughout your planning.

Full T&C's are available upon request.





The
TALBOT

T. 01483 225 188

E. weddings@thetalbotripley.com

www.thetalbotripley.com