



EXPERIENCE
EXPERTISE
EXCELLENCE



TALBOT HOTEL

STILLORGAN

*Take your meetings to the next
level*

Stillorgan Road, Co Dublin, A94 V6K5
Phone: 01 200 1800 / 01 200 1807 / 01 200 1801
Email: sales@talbotstillorgan.com / conference@talbotstillorgan.com
www.talbothotelstillorgan.com

WHAT MAKES US UNIQUE?

Location:

City Centre Experience with tranquillity of suburban hotel. Aircoach Service direct to the hotel.

Fine Tradition of Hospitality:

Family owned hotel dating back over 100 years.

Value:

We don't just give out prices; we want you to experience the hotel first.

Professional:

Of course, we have everything you would expect from a professional conference centre. After all, the Talbot Hotel Stillorgan, these are fundamentals.

Conference & Events Centre:

Unique collection of meeting & banqueting suites.

WHY CHOOSE THE TALBOT HOTEL STILLORGAN FOR YOUR EVENT?

Accessibility to:

Dublin Airport
Dun Laoghaire Port
Dublin Convention Centre

20 Meeting & Conference suites catering from 2 - 500 delegates

3 metre Ceiling Height / Exhibition Space

No set up obstructions

Complimentary Shuttle Bus Service

***Complimentary WiFi throughout hotel**

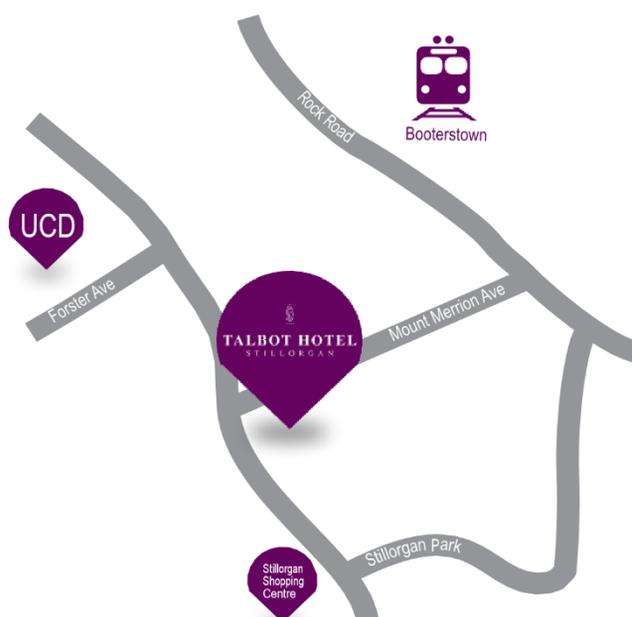
150 Modern air-conditioned guest bedrooms

Ample complimentary car parking

Our Commitment to the Environment

Flexible & Excellent Service

Subject to requirements



TALBOT HOTEL
STILLORGAN

CONFERENCE INDEX

ROOMS

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TALBOT HOTEL
STILLORGAN

CONFERENCE ROOMS

Conference & Banqueting Suites

Our self contained conference suites are located on the ground floor of the hotel with each room having natural daylight, their own break out & refreshment area and easy access from the main hotel reception.

Audiovisual Equipment includes one of: LCD, Screen, Flipchart and Microphone, if required. With facilities to cater for up to 500 people and over 300 car parking spaces, the hotel is the ideal venue for your conference, function or event. Situated in Stillorgan on the south side of Dublin, close to Blackrock, Dun Laoghaire, Leopardstown, Sandyford and Dundrum as well as both the N11 and M50 motorway networks, we are easily accessible from all routes.

The Shelbourne Suite

Our largest conference and event suite can cater for up to 500 people. Located in the heart of our purpose-built conference centre this room offers all the modern AV requirements with fully soundproofed doors and has ample natural daylight. With a private loading area for larger setups, the Shelbourne Suite is purposely designed for conferences, exhibitions and private functions.

The Carysfort Suite

This spacious function room lends itself ideally to all types of events. With floor to ceiling windows, one overlooking our French styled courtyard, this is an ideal private space. This suite also has a private entrance with ample space for registration, break-out or pre-event drinks area.

The Merrion Suite

This conference suite offers a totally flexible space catering for meetings and events. Overlooking the courtyard area, this room offers a full wall of natural daylight.

All three of these conference suites are interconnected around the courtyard area which, therefore, is ideal for breakouts, exhibitions and any type of interactive event. These suites are ideal if you want to impress.

The Priory & Sandyford Suites

Located just off the lobby area, these suites are suitable for a smaller banquet or high powered executive presentation. With coved ceilings and warm colours, these suites offer sumptuous luxury with all the support of a first class hotel.

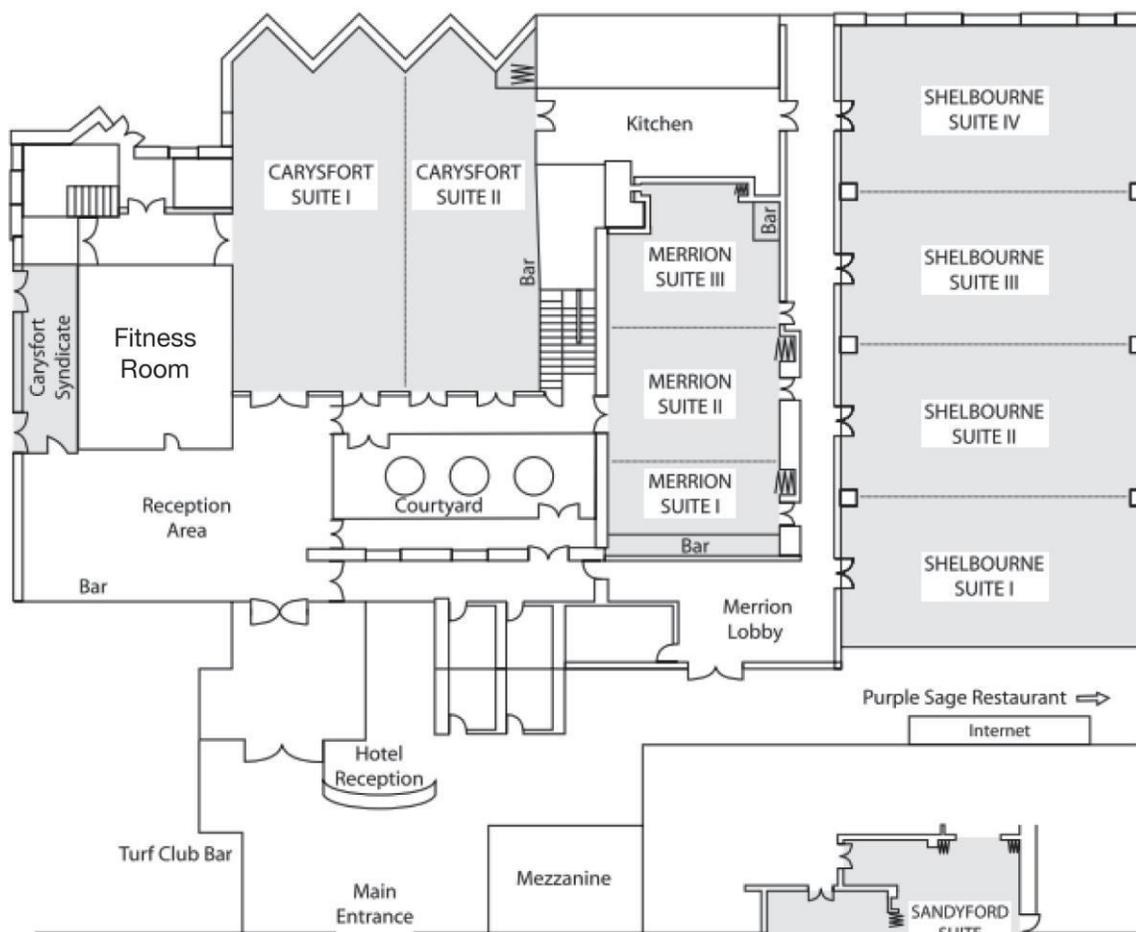
The Park Business Centre

For smaller meeting requirements we have 8 state of the art dedicated meeting rooms suitable for up to 14 people. Designed to offer you a complete audio visual package, the rooms come equipped with wall mounted plasma screen, DVD player, surround sound system, plug & play laptop facility & full video conference facilities.

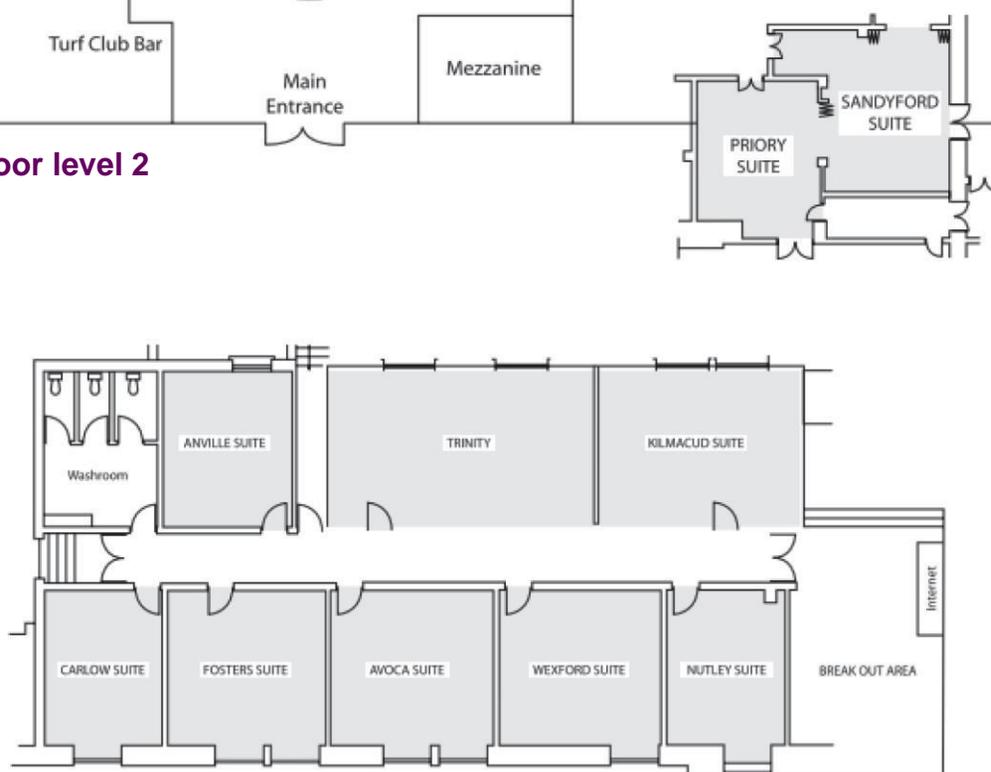
Each room has natural daylight, air conditioning, phase power, mood lighting & electronic blackout facilities. Included in our dedicated boardroom package is stationary, flipchart, mints, water & cordial, for the convenience of your delegates.

FLOOR PLANS

Ground Floor level 1



First Floor level 2



CONFERENCE & BANQUETING SUITE

CAPACITIES

DETAILS	Shelbourne I	Shelbourne II	Shelbourne III	Shelbourne IV	Shelbourne Suite
Area (m2)	117	117	117	117	468
L X W (m's)	7.85 x 15	7.85 x 15	7.85 x 15	7.85 x 15	31.2 X 15
Ceiling Height (m's)	3.5	3.5	3.5	3.5	3.5
Theatre	100	100	100	100	500
Classroom Block	54	54	54	54	220
Boardroom	40	40	40	40	130
U-Shape	40	40	40	40	120
Cocktail/Rec	100	100	100	100	600
Banquet	70	70	70	70	390
Stand Up Buffet	80	80	80	80	350
Cabaret Tables of 8	56	56	56	56	200

DETAILS	Merrion I	Merrion II	Merrion III	Merrion Suite	Carysfort I
Area (m2)	41	58	64	163	128
L X W (m's)	5 x 9	7 x 9	7 x 9	19 x 9	16 x 8
Ceiling Height (m's)	3	3	3	3	2.6
Theatre	30	50	50	150	100
Classroom Block	15	25	25	80	50
Boardroom	15	20	20	55	40
U-Shape	15	20	20	55	40
Cocktail/Rec	30	60	50	150	100
Banquet	20	40	40	100	70
Stand Up Buffet	20	35	40	110	100
Cabaret Tables of 8	16	24	24	64	48

DETAILS	Carysfort II	Carysfort Suite	Sandyford	Piory	Sandyford & Priory
Area (m2)	160	288	47.3	43.3	90.9
L X W (m's)	16 x 10	16 x 18 (Widest)	7.5 x 6.3	6.7 x 6.5	-
Ceiling Height (m's)	2.6		3	3	3
Theatre	100	2.6 200	45	40	N/A
Classroom Block	50	100	20	20	-
Boardroom	40	80	15	15	-
U-Shape	40	120	20	20	-
Cocktail/Rec	100	200	50	50	100
Banquet	70	150	30	30	60
Stand Up Buffet	100	220	-	-	-
Cabaret Tables of 8	48	96	-	-	-

DETAILS	Trinity	Syndicate	Kilmacud Suite	Anville Suite	Nutley Suite
Area (m2)	55.4	Various	32.8	21.6	19.6
L X W (m's)	11.3 x 4.9	-	6.7 x 4.9	47.4 x 4.9	4 x 4.9
Ceiling Height (m's)	2.5	2.5	-	-	-
Boardroom	16	6	12	6	6
U-Shape	14	N/A	12	6	6

DETAILS	Wexford Suite	Avoca Suite	Fosters Suite	Carlow Suite
Area (m2)	26	27	27	19.6
L X W (m's)	5.3 x 4.9	5.5 x 4.9	5.5 x 4.9	4 x 4.9
Boardroom	10	8	8	6
U-Shape	8	6	6	6

DELEGATE RATES

Delegate Rates Based on a minimum of 20 delegates using a meeting / conference / board room.

8 Hour Delegate - €43.00 per delegate

- Morning Tea/Coffee/Pastries
- Tea/Coffee/Soup & Sandwiches
- Afternoon Tea/Coffee/Biscuits
- Meeting Room Hire
- Audio Visual Equipment (LCD, Screen & Flipchart)
- Free Carparking
- *Complimentary WiFi
- Natural & sparkling water, cordial, mints and stationery

Luxury 8 Hour Delegate - €55.00 per delegate

- Morning Tea/Coffee/Pastries and Fruit Skewers
- 2 Course Carvery Lunch
- Afternoon Tea/Coffee/Biscuits
- Meeting Room Hire
- Audio Visual Equipment (LCD, Screen & Flipchart)
- Free Carparking
- *Complimentary WiFi
- Natural & sparkling water, cordial, mints and stationery

24 Hour Delegate Rates Available

Seasonal rates apply, contact us for more information

To include overnight accommodation, meeting room hire, refreshment breaks, Lunch and Dinner.

Please consult our Conference Team for further information

Email: conference@talbotstillorgan.com /

sales@talbotstillorgan.com Phone: 01 200 1800

- Morning Tea/Coffee
- 2 Course Carvery Lunch
- Afternoon Tea/Coffee
- Executive Bedroom (Air Conditioned)
- 3 Course Gourmet Dinner (Private if Required)
- Overnight accommodation with full Irish breakfast
- Meeting Room Hire
- Audio Visual Equipment (LCD, Screen & Flipchart)
- Free Carparking
- *Complimentary WiFi
- Natural & sparkling water, cordial, mints and stationery

'Subject to requirements

CATERING & REFRESHMENTS

Simple Selections

Tea/Coffee & Biscuits €4.85

Tea/Coffee, Served with **One of the below Accompaniments** €7.75

- o Homemade Fruit Scones
- o Selection of Danish Pastries
- o Croissant Selection - Almond, Chocolate & Granola
- o Blueberry & Chocolate Muffins
- o Homemade Granola Bars
- o Mini Yoghurt & homemade Granola Pot
- o Flourless Brownies (Gluten Free)
- o Raspberry & Almond Bakewell Tart* (Vegan)
- o Mini Veggie Wrap (Vegan)

**Require a minimum of 24 hours' notice for these items*

The Healthy Ones

Tea/Coffee, Served with **One of the below Options:** €8.75

- o Apple Overnight Oats | Strawberry & Banana Soymilk Smoothie
- o Mixed Berry Yoghurt Bowl | Protein "Squares"
- o Banana Split Chia Pudding | Fruit Skewers

Fresh Orange juice €3.30

Breakfast In Room

Warm American Style Waffles, Maple Syrup & Mixed Berry Compote €9.75

Bacon Bap with Tea/Coffee €10.50

Sausage Bap with Tea/Coffee €10.50

Full Irish Breakfast with Tea/Coffee (20pax min) €17.95

Buffet Breakfast with Tea/Coffee (50pax min) €19.95

Lunch Options:

Gourmet Sandwiches, Baguettes & Wraps, Handcut Crisps €8.75

➤ with Tea/Coffee €12.50

➤ with Soup, Tea/Coffee €17.50

1 Course Carvery Lunch with Tea/Coffee from €17.50

2 Course Carvery Lunch with Tea/Coffee from €24.90

Dinner Options

Restaurant

2 Course Dinner Menu from €41.50

3 Course Dinner Menu from €45.00

Private Room

3 Course Banqueting Dinner with Tea/Coffee from €41.50

Restaurant Opening Times:

Breakfast served from 7am- 10.00am (Monday- Saturday) & 8am-10.30am (Sunday)

Carvery Lunch served from 12.30pm - 3.00pm (Sunday)

Dinner served from 5.45pm – 9:45pm (Thursday - Saturday)

3 COURSE BANQUETING LUNCH MENU

Choose from:

Option A

- 1 Starter
- 1 Main Course
- 1 Dessert
- Tea or Coffee

€31 per person (€5.25 supplement for beef)

Option B

- 1 Starter
- 2 Main Course
- 1 Dessert
- Tea or Coffee

€36.00 per person (€5.25 supplement for beef)

Option C

- 2 Starters
- 2 Main Course
- 2 Desserts
- Tea or Coffee

€41.00 per person

All menus served with freshly brewed Tea & Coffee

3 COURSE BANQUETING LUNCH MENU

Starters Selection

Cream of Vegetable Soup

Stilton & Cauliflower Soup

Sweet Potato, Chili & Coconut Soup

Roast Butternut Squash & Sage Soup

Roast Chicken Caesar Salad

Crispy pancetta, little gems, parmesan, aioli & croutons

Leek, Walnut and Aged Cheddar Tart

Wild Rocket, Spiced Poached Pear and Pear Puree

Pressed Ham Hock

Piccalilli, Mixed Leaves & Wholegrain Mustard Mayo

Salmon Tian & Mascarpone

Citrus & Spinach Salad, Tomato & Lime Salsa

Carpaccio of Beetroot

Ardsallagh Goats Cheese, Capers, Black Grapes & Candied Pecans

Main Course Selection

Breast of Free Range Chicken

Boxy Potato & Young Leek, Morel Mushroom Cream Sauce

Fillet of Atlantic Hake

Crushed baby potatoes, Panko Crumbs, Cauliflower & Beurre Blanc Sauce

Fillet of Salmon

Red Pepper Mash, Tender stem Broccoli, Sauce Vierge

Herb Roast Irish Beef Sirloin

Confit Potato, Slow Cooked Shallot, Madeira Jus

Confit Pork Belly

Soft Mash, Baked Apple, Baby Fennel & Red Wine Jus

Dessert Selection

White Chocolate Cheesecake

Orange reduction & chocolate soil

Strawberry Bakewell Tart

Served Warm with Anglaise Sauce & Vanilla Ice Cream

Dark Chocolate Brownie

Hot Chocolate sauce & Fresh Cream

Baked Lemon Tart

Raspberries & VANILLA cream

Warm Apple Pie

Served with Custard & Ice Cream

BUFFET LUNCH MENU

2 Course Buffet Lunch €29 per person

3 Course Buffet Lunch €32 per person

Additional Hot Main Course Option €4 per person

Starters

Please choose one dish:

Pesto Marinated Chicken

Roast Pear with Salad of brie, Rocket and Home Roasted Red Peppers

Classical Caesar Salad

Baby Gem Leaves, Croutons, Bacon, Bits & Creamy House Dressing

Marinated Buffalo Mozzarella Salad

Garlic Ciabatta Crouton, Roast Tomato with Rocket, Balsamic Oil

Herb Marinated Smoked Salmon

Pickled Cucumber, Caper Lemon & Baby Potato, Soda Bread

Homemade Soup of the Day

Served with House made Soda Loaf

Hot Buffet Main Course

Please choose two hot dishes

All of the Mains are served with a Selection of Bread Rolls & Chefs Seasonal Salads

Thai Red Chicken Curry

Lemongrass, Coconut, Coriander, Onion and Lime Leaves, Golden Dragon Thai Rice

Herb & Olive Crusted Hake

Pesto Tossed Baby Potato, Fine Beans, Lemon & Herb Dressing

Succulent Chicken Hotpot

Poached Chicken Fillet, Wild Mushroom & Leek Ragout, Tarragon & Dijon Cream

Stroganoff of Irish Beef

Sautéed Button Onions, Mushrooms with Brandy flavoured Cream, Steamed Basmati Rice

Soy & Sesame Salmon Diamonds

Wok Fried Vibrant Seasonal Greens, Sweet Chilli & Lime Dressing

Moroccan Style Lamb Tagine

Yoghurt marinated Irish Lamb, Tomato, Coriander & Chickpea Stew

Dessert Selection

Please choose one dish

Belgian Chocolate Brownie

Berry Compote

Cheesecake of the day

Berry Coulis

Warm Dutch Apple Tart

Confit Berries

Zesty Lemon Tart

Basil Crème Anglaise

Pear & Almond Tartine

Vanilla Pastry Cream & Fresh Mint

Chocolate & Almond Meringue

Berry Compote

Freshly brewed Tea/ Coffee

Please inform your server of any dietary requirements

Allergen information provided on final menu

3 COURSE BANQUETING DINNER MENU

Choose from:

Option A

1 Starter
1 Main Course
1 Dessert
Tea or Coffee

€41.00 per person
(€5.25 supplement for beef)

Option B

1 Starter
2 Main Course
1 Dessert
Tea or Coffee

€46.00 per person
(€5.25 supplement for beef)

Option C

2 Starters
1 Soup
2 Main Course
2 Desserts or Assiette
Tea or Coffee

€57 per person
(€5.25 supplement for beef)

Starters Selection

Roast Chicken Caesar Salad

Crispy pancetta, little gems, parmesan, aioli & croutons

Leek, Walnut and Aged Cheddar Tart

Wild Rocket, Spiced Poached Pear and Pear Puree

Chilled Pressed Ham Hock

Piccalilli, Mixed LeAVES & Wholegrain Mustard Mayo

Seafood Cake

Pineapple Chutney, lightly curried mayonnaise, Rocket & Chili Salad

Smoked Duck Salad

Pomegranate & Mango Salad, Cashew Nuts, Citrus Dressing

Tian of Crab & Smoked Salmon

Baby Capers, Lemon Crisp, Mesclun Leaves, Black Pepper Dressing

Soups

Cream of Vegetable Soup

Truffle Scented Celeriac Soup

Tomato & Basil Soup

Sweet Potato, Chili & Coconut Soup

Roast Butternut Squash & Sage Soup

Leek & Potato Soup

Mains Courses

Breast of Free Range Chicken

Boxty Potato & Young Leek, Morel Mushroom Cream Sauce

Baked Cod

Pistachio & Herb Crust, Soft Mash, Slow Roast Tomato, Lemon & CHIVE Dressing

Fillet of Salmon

Pressed Potato, Sprouting Broccoli, Tomato & Tarragon Beurre Blanc

Herb Roast Irish Beef Sirloin

Confit Potato, Roast Shallot, Madeira Jus

Slow Cooked Pork Belly,

Soft Mash, Green Beans & Tamarind Jus

Seared Hake Fillet

OLIVE Mash, Baby Fennel & Tomato Pesto

Desserts

White Chocolate Cheesecake
Orange reduction & chocolate soil

Strawberry Bakewell Tart
Served Warm with Anglaise Sauce & Vanilla Ice Cream

Dark Chocolate Brownie
Chocolate sauce & Fresh Cream

Warm Apple Pie
Vanilla Bean Sauce & Ice Cream

Assiette of Talbot Desserts

Freshly brewed Tea & Coffee

EVENING BUFFET MENU

2 Course Buffet Menu €37 per person

3 Course Buffet Menu €40 per person

Additional Hot Main Course Option €7 per person

Starters

Please choose one dish

Confit Tomato and Goats Cheese Bruschetta

OLIVE Tapenade Dressing, Seasoned Rocket Leaves, marinated Roast Peppers

Homemade Chicken Liver Parfait

Caramelised Onion Jam, Garlic Ciabatta Croutes, Red Currant Jelly, Caramelised Walnuts

Classical Caesar Salad

Baby Gem Leaves, Ciabatta Crouton, Bacon, Lardons & Creamy Garlic dressing

Salmon & Cod Fish Cake

Pickled Cucumber, Citrus & Spinach Salad, Vine tomato & Lime Salsa

Pesto Marinated Chicken

Roast Pear with Salad of brie, Rocket and Home Roasted Red Peppers

Leek, Walnut & Cheddar Tartlet

Rocket, Spiced pear & Pear Puree

Smoked Chicken Salad

Mesclun Leaves, Bacon, Tomato Croutons, & Blue Cheese Dressing

Hot Buffet Main Course

Please choose two hot dishes

All mains served with a Selection of Bread Rolls & Chefs Seasonal Salads

Thai Red Chicken Curry

Lemongrass, Coconut, Coriander, Onion and Lime Leaves served with Thai Rice

Grilled Beef Medallions (€8 supplement)

Blue Cheese Royale, Cracked Peppercorn Cream, Smoked Paprika Tobacco Onions

Tender Chicken Fricassee

*Tender pieces of Chicken Fillet, Sautéed Button Mushrooms
& Shallots, Grain Mustard Veloute, Basmati Rice*

Diamonds of Poached Salmon

Wilted Green & Tomato Virgin Sauce, Herb Buttered Baby Potatoes

Herb & Olive Crusted Hake

Warm Nicoise Salad, Warm Shrimp Citrus Butter Sauce

Stroganoff of Irish Beef

Sautéed Button Onions, Mushrooms, Brandy flavoured Cream, Steamed Basmati Rice

Cajun & Sesame Roast Pork Loin

Honey Soused Crunchy Vegetables, Mustard Baby Potatoes

Deserts

Please choose one dish

Chocolate & Hazelnut Brownie

Berry Compote, Mint and Chocolate Snap

Sticky Pear & Toffee sponge

Butterscotch Sauce

Mini Petit Choux Buns

Chantilly Cream, Chocolate Ganache Dip

Dutch Apple Tart

Crème Anglaise, Berry Compote

White Chocolate & Raspberry Cheesecake

Vanilla Anglaise

Assiette of Talbot Deserts

Freshly Brewed Tea/Coffee

FINGER FOOD SELECTION

Choose 3 items for €15.75 per person

Choose 3 Items and 1 Desert for €19.75 per person

Selection of Sandwiches/ Grilled Baguettes/ Wraps

BBQ Marinated Cocktail Sausages

Chicken Goujons Chilli & Lime Dipping Sauce

Mini Cajun Chicken Sliders, Creole Mayo

Mini Slider Irish Hamburgers with Relish

Crispy Spiced Calamari

Smoked Salmon & Chive Quiches

Crispy Cajun Spiced Wedges

Baked Sausage Rolls Tomato Dip

Tandoori Chicken Goujons

Malay Chicken Satay Skewers

Malay Chicken Satay Skewers

Grilled Salmon Skewers with Herb Yoghurt

Mini Baked Potatoes with Chive Cream Cheese

Curried Vegetable Samosa

Deserts

White Chocolate Cheesecake

Orange reduction & chocolate soil

Strawberry Bakewell Tart

Served Warm with Anglaise Sauce & Vanilla Ice Cream

Dark Chocolate Brownie

Chocolate sauce & Fresh Cream

Baked Lemon Tart

Raspberries & Clotted Cream

Warm Apple Pie

Vanilla Bean Sauce & Ice Cream

Salted Caramel Roulade

Raspberry Sauce & Chantilly Cream

Assiette of Talbot Desserts

Freshly brewed Tea & Coffee

Minimum 70% food for total persons attending

Please inform your server of any dietary requirements

Minimum order of 30 people

BANQUET WINE SELECTION

Red Wine

Paulita Reserva Cabernet Sauvignon – Chile	€30.00
Dark red colour with subtle aromas of blackcurrants and black cherries with a hint of spice.	
Babington Brook Shiraz – Australia	€32.00
Lovely notes of plums and chocolate on the palate with a spicy finish.	
Linteo Nero d'Avola – Italy	€30.00
The 'black' wine from Avola in Sicily. Lovely black cherries with aromas of ripe blackberries and spice.	
Costa Cruz Tempranillo / Shiraz – Spain	€27.00
Soft and rounded with dark berry fruits on the palate.	
Rosario Merlot – Chile	€29.00
Dark fruits, dark chocolate, slight touch of oak. A velvety, ripe taste with hints of dark chocolate.	
Badet & Clement Cuvée Prestige Rouge – France	€30.00
Complex, very round and well balanced.	
El Esteco El Parral Malbec – Argentina	€35.00
Smoky character with dried fruit, dried flowers and intense spices. A rich, full body that is well structured with refined tannins and fresh acidity.	
Bodegas Muriel Rioja Crianza – Spain	€35.00
Lovely; so complex and intriguing, improving through to the finish. A great, classic Rioja.	
Château Haut La Grenière, Lussac Saint – Emilion – France	€46.00
Aromas of cassis, blackberry and blackcurrant, this is a full bodied wine with excellent structure and length.	
Domaine Laroche La Chevaliere Pinot Noir – France	€39.00
Light-bodied wine, refreshing acidity, offering a slender texture and smooth tannins.	

White Wine

Paulita Reserva Sauvignon Blanc – Chile	€30.00
A lovely crisp, dry Sauvignon Blanc that is well supported by ripe tropical and citrus fruit flavours.	
Costa Cruz Sauvignon Blanc / Verdejo – Spain	€27.00
Elegant, aromatic nose with herbaceous and tropical notes from the Sauvignon Blanc and citric nose from Verdejo.	
Babington Brook Chardonnay – Australia	€32.00
A very attractive, pure ripe Chardonnay with notes of pear and apple flavours combined with a crisp acidity and good length.	
De Bortoli Willowglen Gewurztraminer Riesling – Australia	€35.00
A generous and balanced palate of sweet rosewater complemented by the crisp Riesling component adding a zesty finish.	
Badet & Clement Cuvée Prestige White – France	€30.00
This is a crisp, dry wine with lemony fruit and a clean, zesty finish.	
Ca'Vive Pinot Grigio – Italy	€35.00
A fruity wine with clear aromas of toasted almonds. Lean bodied with a balanced acidity and dry finish.	
3 Woolly Sheep Marlborough Sauvignon Blanc – New Zealand	€39.00
Lemon zest, stone fruit and floral flavours. The wine finishes crisp, clean and dry.	
Domaine Le Verger Chablis – France	€54.00
It is very powerful with a pronounced mineral character that enhances the fruit and fine vegetal flavours.	
Morgan Bay Cellars Chardonnay – California	€39.00
Delicious flavours of ripe pear, Meyer lemon and creamy butterscotch. Rich and round with a crisp finish.	

Rosé Wine

Devils Ridge White Zinfandel Rosé – California €35.00
Off dry and full of strawberries, round and easy drinking style with crisp finish.

Italian Prosecco

Prosecco Vespaiolo Frizzante – Italy €33.00
A fresh, floral and fruity Prosecco, with rose and peach aromas.

Marca Oro Spumante Prosecco di Valdobbiadene DOCG – Italy €53.00
Fresh and crisp with loads of citrus, apple skin, mineral and stone fruit with delicate bubbles and a clean zesty finish.

Champagne

Champagne Taittinger Brut Réserve- France €90.00
Light and refreshing with hints of brioche and good ripe pear fruits, this is a very tasty Champagne.

Corkage

€15.00 p/bottle



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