

Weddings



FALLS HOTEL & SPA

New All Inclusive Wedding Packages 2020-2021

All Our Inclusive Packages

Include the Following:

- Luxury Chair Covers with Sash
- A Fabulous Red Carpet Welcome
- Champagne for the Bridal Party upon Arrival
- Tea/Coffee & Biscuits for all Guests upon Arrival
- Fresh Floral & Silverware Candelabra Centrepieces
- Overnight Luxury Accommodation in our Bridal Suite & Breakfast in Bed the Morning After
- Atmospheric LED Lighting in the Banqueting Suite
- Accommodation for the Parents of the Couple on the night of the wedding
- Sumptuous Wedding Menu Tasting in our Cascades Restaurant
- 40 bedrooms at our Special Wedding rate (strictly 40 bedrooms)
- Bar Exemption
- Use of Microphone and Integrated Sound System
- Wonderful Photographic Opportunities on the Grounds
- Wonderful Original Georgian Room for Indoor Photographs
- Dedicated Wedding Planning Team
- Extensive Complimentary Car Parking
- 3 Months Membership of the Aqua & Fitness Club **or** Two Free Treatments in River Spa

Terms & Conditions:

Packages are only valid for groups of 120 people and over.

Additional choices are available on the menus at a supplement.

Rates are quoted including VAT @ 9%.

All our meat produce is 100% Irish

All our desserts are homemade by our in-house pastry Chef

Weddings



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Tier One

Arrival Reception:

Tea/Coffee & Biscuits on Arrival for all Guests

Starter:

Warm Chicken Cesar Salad, with Parmigano,
Lardons of Bacon, topped with a
Creamy Cesar Dressing

Or

Soup

Main Course:

Breast of Chicken, filled with Sweet Potato and
Smoked Bacon Stuffing, Wrapped in Pancetta, &
Madeira cream sauce

Or

Seared Escalope of Salmon on Celeriac Mash with
Roasted Fennel a White Wine Julienne of
Vegetables Sauce

Dessert:

Chefs Grand Selection of Desserts
(Ice Cream of Choice, Raspberry & White
Chocolate Cheesecake, and Apple Crumble)

Freshly brewed tea/coffee

Evening Food:

Cocktail Sausages, Selection of Sandwiches &
Tea/Coffee

Tier Two

Arrival Reception:

Fresh buttered scones Punch, tea/coffee on arrival
for all the guests.

Starter:

Savoury Chicken and Mushroom Vol au Vent,
served with a Tarragon Cream Sauce
Or

Thai Fish Cakes, served with a Crispy Green
Salad & Sweet Chilli Sauce

Soup Course:

Choose one from our range of soups, listed on our
A La Carte menus.

Main Course:

Roast Stuffed Leg of Local Lamb, served with
rosemary & garlic jus, accompanied with mint
sauce

Or

Spiced Pan Fried Cod on a Bed of Baby Ratatouille

Dessert:

Choose from our Dessert Range

Freshly brewed tea/coffee

Evening Food: Cocktail Sausages, Selection of
Sandwiches, Chicken Goujons and Tea/Coffee

Weddings



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Tier Three

Arrival Reception:

Canapés, Prosecco, Tea/Coffee and Biscuits for all the guests.

Starters:

Oak Smoked Duck Salad, with Crisp Croutons and Roast Cherry Tomato, Balsamic Dressing

Or

Baked St Tola Farmhouse Goats Cheese, rolled in an Almond Crumb, Port Wine Sauce

Soup Course:

Choose one from our range of soups, listed on our A La Carte menus.

Or

Sorbet

Main Course:

Slow Cooked Prime Rib or Sirloin of Beef, with Roasted Shallots on Scallion Mash served with Yorkshire Pudding & Red Wine Jus or Pepper Sauce

Or

Panfried Fillets of Seabass, with Wilted Spinach and Crabmeat, served with a prawn sauce flavoured with thyme

Dessert:

Choose from our Dessert Range

Freshly Brewed Tea/Coffee

Evening Food:

Pig on a Spit, served with a selection of breads, salads and sauces

Weddings



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Tier Four

Arrival Reception:

Prosecco, Rose Prosecco, Tea/Coffee and Biscuits for all the guests.

Hot Canapés to include: Stir-fry of Cajun Prawn, Beef Teriyaki, Sweet and Sour Chicken

Cooked on arrival table by our Resident Chef

A Selection of Cold Canapés

Starter:

Tian of Chicken Supreme Flavoured with Mango and Caramelized Red Onion, Mango and Basil Dressing

Or

Panfried King Scallops on a bed of Pea Puree and Tournafulla Black Pudding, Champagne and Vanilla Sauce

Soup Course:

Choose one from our range of soups, listed on our A La Carte menus.

Or

Sorbet

Main Course:

Pan Roasted Fillet of Beef, Garnished with a Flatcap Mushroom and Onion Ring, cracked black pepper & brandy cream

Or

Braised Fillet of Turbot Served on a bed of Basil Mash, Prawn Thermidor Sauce

Dessert:

Choose from our Dessert Range
Freshly brewed tea/coffee

Extra Treat:

Homemade Chocolate Truffles

Evening Food: Choose any option from our A La Carte menus.

- ✓ All four tiers include the items listed under the All Inclusive Packages including the bar exemption.
- ✓ There is flexibility with all tiers so that dishes can be swapped out for another dish if desired.
- ✓ If there is a dish that you would like to see on your wedding menu and it's not listed here, no problem, just ask and we will work on it with our head chef.
- ✓ Discounted rates and packages are available on weddings booked for January, February, March, April & November

*For more information email us on:
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