

Weddings



FALLS HOTEL & SPA

All Inclusive Wedding Packages 2026

All our Inclusive Packages

Include the following:

- A fabulous red-carpet welcome
- Champagne for the bridal party on arrival
- Tea/Coffee & cookies for all guests upon arrival
- Specially selected Table centerpieces
- Chiavari chairs
- Your wedding night stay in our luxurious Bridal Suite with breakfast in bed the morning after
- Atmospheric LED lighting in the banqueting suite
- Accommodation for the couple's parents on the night of the wedding (max two rooms)
- Sumptuous wedding menu tasting in our Cascades Restaurant
- 40 bedrooms at our special wedding rate (strictly 40 bedrooms)
- Use of microphone and integrated sound system
- Wonderful photographic opportunities on the grounds overlooking the cascades or in our mature woodlands
- Charming original Georgian Room for indoor photographs
- Dedicated wedding planning team
- Extensive complimentary car parking
- 3 Months membership of the Leisure Club **or** two complimentary treatments in River Spa

Terms & Conditions:

Packages are only valid for groups of 120 adults and over. Please ask for our Intimate Packages for parties of less than 120 adults.

Additional choices are available on the menus at a supplement.

Rates are quoted including the rate of Vat @ 13.5% and are subject to change.

All our meat produce is 100% Irish

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

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Choose from our tailored packages...

The Woodlands: €87.00 pp

Arrival Reception:

Freshly buttered scones, punch, tea/coffee for all the guests.

Starter:

Thai Fish Cakes served with a crisp beansprout & coriander salad and siracha aioli
(contains allergens 1,2,3,4,6,7,9,10,11)

Or

Lightly crumbed fritters of creamy Brie cheese served with crisp seasonal leaves, redcurrant & orange jus and exotic fruit chutney
(contains allergens 1,3,6,7,9,10,11)

Soup Course:

Choose your favourite from our soup menu
(contains allergens 2,4,7,9,10)

Main Course:

Roast Leg of Lamb with a fresh herb stuffing, garlic & rosemary jus, accompanied by mint sauce
(contains allergens 1,3,6,7,9,10,11)

Or

Baked Tranche of Salmon on truffle celeriac mash, with tender stem broccoli and a julienne of vegetables velouté

Dessert

Choose one from our dessert menu

Freshly brewed tea/coffee

Late Night Nibbles

Choose any two hot options, selection of sandwiches & tea/coffee

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The Glen: €92.00 per person

Arrival Reception

Canapés, Prosecco, tea/coffee and homemade biscuits for all the guests.

Starter

Honey & soy glazed Pork Belly with sweet plum chutney, butternut squash puree and smoked bacon crumb
(contains allergens 1,6,7,9,10,11)

Or

Warm St Tola Farmhouse Goats Cheese, rolled in an almond crumb, port wine & redcurrant jus
(contains allergens 1,3,6,7,9,10,11)

Soup

Choose your favourite from our soup menu

Or

Sorbet

Choose a flavour from our sorbet menu

Main Course

Slow Cooked Prime Irish Rib of Beef, with crispy onion rings on spring onion champ and rich red wine jus
(contains allergens 1,3,6,7,9,10)

Or

Pan-fried Fillets of Sea Bass with cauliflower and cardamon puree and cauliflower fritter, served with a creamy prawn bisque
(contains allergens 1,2,4,7,9,10)

Dessert

Choose one from our dessert menu

Freshly Brewed Tea/Coffee

Late Night Nibbles

Fish & Chips in paper cones, sandwiches, tea & coffee

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The Cascades: €108.00 per person

Arrival Reception:

Prosecco, Rose Prosecco, tea/coffee and homemade biscuits for all the guests.

Hot Canapés to include Stir-fry of Cajun Prawn, Beef Teriyaki, Sweet and Sour Chicken
Show cooked on arrival by our resident Chef

A Selection of cold Canapés

Starter

Confit of Silverhill Duck Leg, sweet potato & celeriac rosti with plum & blood orange jus
(contains allergens 1,3,6,7,9,10)

Or

Pan fried King Scallops on a bed of pea puree and Tournafulla black pudding with champagne and vanilla sauce
(contains allergens 1,2,6,7,9,10,14)

Soup Course:

Choose your favourite from our soup menu

Or

Sorbet

Choose a flavour from our sorbet menu

Main Courses

Pan-roasted whole fillet of Prime Irish Beef, garnished with grilled flatcap mushroom and crispy onion ring served with a Cognac & black peppercorn cream
(contains allergens 1,3,6,7,9,10)

Or

Herb-roasted Medallions of Monkfish, sautéed green beans, sweet potato puree with a shrimp, mussel & saffron sauce
(contains allergens 1,2,4,7,9,10)

Dessert

Choose one from our dessert menu

Freshly brewed tea & coffee

Extra Treat

Homemade chocolate truffles

Late Night Nibbles

Roast Turkey Crown and glazed Smoked Bacon, freshly carved by our Chef, served with flour baps, seasoned potato wedges and a selection of salads and sauces.
Tea & coffee

- ✓ All three packages include the items listed under the All Inclusive Packages and include the bar exemption.
- ✓ There is flexibility with all tiers so that dishes can be swapped for another dish if desired, charges may apply.
- ✓ If there is a dish that you would like to see on your wedding menu and it's not listed here, please just ask and we will work on it with our head chef.

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Amuse Bouche €3.00pp

Classic prawn bisque shooter (2,7,9,10)
Wild mushroom & garlic sourdough croutes
(1,6,7,9,10)
St.Tola Goats Cheese Bon Bons (1,3,6,7,8,9,10)
Smoked salmon & dill mousse (1,4,7,9,10)
Spicy pork & cumin pinchos (1,3,9,10)

Starters

Thai Fish Cakes served with a crisp beansprout &
coriander salad and siracha aioli
(contains allergens 1,2,3,4,6,7,9,10,11)

Warm Bruschetta of creamed spinach and wild
mushrooms, rocket salad and balsamic glaze
(contains allergens 1,6,7,9,10)

Warm St Tola Farmhouse Goats Cheese, rolled in
an almond crumb, port wine & redcurrant jus
(contains allergens 1,3,6,7,9,10,11)

Sauté of Chicken and Smoked Limerick Ham, with
portobello mushrooms encased in a crisp puff
pastry case, rich tarragon velouté
(contains allergens 1,3,6,7,9,10)

Baked Cahir's Black Pudding Bon Bons with green
apple & red cabbage slaw, sweet tomato & chili jam
(contains allergens 1,3,6,7,9,10)

Lightly crumbed fritters of creamy Brie Cheese
served with crisp seasonal leaves, redcurrant &
orange jus and exotic fruit chutney
(contains allergens 1,3,6,7,9,10,11)

Seasonal Salad of Pickled Pears and Beetroot, with
baked walnuts, pomegranate seeds and sun-dried
tomatoes, champagne & tarragon dressing
(contains allergens 6,9,10)

Tian of Smoked Salmon and Crab, served with a
gazpacho & mango dressing and crisp sourdough
croutes (contains allergens 1,2,4,6,7,9,10,11)

Honey and Soy Glazed Pork Belly with sweet plum
chutney, butternut squash puree and smoked
bacon crumb (contains allergens 1,6,7,9,10,11)

Confit of Silverhill Duck Spring Rolls, with crisp
leaf salad and sweet chili & hoi sin dipping sauce
(contains allergens 1,3,6,7,9,10,11)

Piri Piri Chicken Caesar Salad, with bacon lardons,
cherry tomatoes, garlic & herb croutons and aged
parmesan shavings
(contains allergens 1,3,4,6,7,9,10,11)

Tian of Maple Smoked Chicken, with mango &
chili salsa and toasted sourdough croutes
(contains allergens 1,3,6,7,9,10)

Confit of Silverhill Duck Leg, sweet potato &
celeriac rosti with plum & blood orange jus
(contains allergens 1,3,6,7,9,10)

Pan fried King Scallops on a bed of pea puree and
Tournafulla black pudding with champagne and
vanilla sauce (€5.00 supplement)
(contains allergens 1,2,6,7,9,10,14)

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Soups and Sorbets

Soups

Cream of potato, leek & spring onion
(contains allergens 1,6,7,9,10)
Cream of mixed vegetables
(contains allergens 1,6,7,9,10)
Cream of roast carrot & sweet potato
(contains allergens 1,6,7,9,10)
Cream of celeriac & smoked bacon
(contains allergens 1,6,7,9,10)
Cream of roast parsnip with parsnip crisps and
light curried cream (contains allergens 1,6,7,9,10)
Sweet potato, butternut squash & lemongrass
infused with coconut
(contains allergens 1,6,7,9,10)

Sorbet Course

€2.50

Choose from the following flavours of sorbet

Sicilian Lemon
Lemon and Elderflower
Classic Champagne
Tropical Fruit
Pear William and Brandy
Wild Berry and Peach Schnapps
Dingle Gin and Ruby Grapefruit

Main Courses

Meat

Slow Cooked Prime Irish Sirloin of Beef, garnished
with a herb roasted carrot on spring onion champ
potato served with a rich red wine jus
(contains allergens 1,3,6,7,9,10)

Slow Cooked Prime Irish Rib of Beef, with crispy
onion rings on spring onion champ and rich red
wine jus
(contains allergens 1,3,6,7,9,10)

Roast Leg of Lamb with a fresh herb stuffing, garlic
& rosemary jus, accompanied by mint sauce
(contains allergens 1,3,6,7,9,10,11)

Mustard and Herb Crusted Rack of Lamb, on a bed
of colcannon mash with garlic & rosemary jus and
mint sauce (**€6.50 supplement**)
(contains allergens 1,3,6,7,9,10,11)

Pan-roasted Whole Fillet of Prime Irish Beef,
garnished with grilled flat cap mushroom and
crispy onion ring served with a Cognac & black
peppercorn cream (**€9.50 supplement**)
(contains allergens 1,3,6,7,9,10)

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Poultry

Traditional Roast Turkey and Sugar-baked Limerick Ham, with sage & onion stuffing and cranberry compote
(contains allergens 1,3,6,7,9,10,11)

Pan-fried Supreme of Chicken, filled with sweet potato & smoked bacon stuffing, wrapped in pancetta with wild mushroom & Madeira sauce and Parma ham crisps
(contains allergens 1,3,6,7,9,10,11)

Crispy Thyme and Orange Marinated Supreme of Chicken, with carrot & coriander puree, wild mushroom jus (contains allergens 6,7,9,10)

Honey-glazed Half Roast Aylsbury Duck, braised red cabbage, cranberry & orange stuffing and plum & orange sauce
(contains allergens 1,3,6,7,9,10,11)

Fish

Seared Fillet of Wild Hake, nestled on creamed leek & spinach fondue served with a citrus scented butter sauce (contains allergens 1,4,7,9,10)

Poached Paupiettes of Lemon Sole, stuffed with prawn & smoked salmon mousse, champagne & dill cream (contains allergens 2,3,4,7,9,10)

Pan-fried Fillets of Sea Bass with cauliflower and cardamon puree and cauliflower fritter, served with a creamy prawn bisque
(contains allergens 1,2,4,7,9,10)

Pan-fried Wild Cod Fillet, dusted with lemon pepper, served on asparagus risotto, lemon butter sauce (contains allergens 1,2,4,7,9,10)

Baked Tranche of Salmon on truffle celeriac mash, with tender stem broccoli and a julienne of vegetables velouté
(contains allergens 2,4,7,9,10)

Herb-roasted Medallions of Monkfish, sautéed green beans, sweet potato puree with a shrimp, mussel & saffron sauce **(€6.00 supplement)**
(contains allergens 1,2,4,7,9,10)

Confit Fillet of Halibut, drizzled with green leaf pesto, citrus spiced couscous, roast tomato and orange coulis **(€7.50 supplement)**
(contains allergens 1,4,7,9,10)

Braised Delice of Turbot resting on green olive and basil mash with a lobster thermidor sauce **(€7.50 supplement)**
(contains allergens 2,4,7,9,10)

1-Cereals containing Gluten; 2-Crustaceans and products thereof; 3-Eggs and products thereof; 4-Fish and products thereof; 5-Peanuts and products thereof; 6-Soybeans and products thereof; 7-Milk and products thereof; 8-Nuts-almonds, pecans, macadamia, brasil etc and products thereof; 9-Celery and products thereof; 10-Mustard and products thereof; 11-Sesame Seeds and products thereof; 12-Sulphur Dioxide and Sulphites; 13-Lupin and products thereof; 14-Molluscs and products thereof

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Vegetarian

Mediterranean Vegetable Cannelloni bound in a roast tomato and basil velouté, aged parmesan shavings (contains allergens 1,3,7,9,10)

Glazed Root Vegetable Tart Tatin with butternut squash puree and a blue cheese and rocket salad (contains allergens 7,9,10)

Baked Vegetable Filo Money Bags nestled on wild mushroom risotto (contains allergens 1,3,7,9,10)

Giant Asparagus and Ricotta Tortellini, bound in a fine herb cream with crisp asparagus (contains allergens 1,3,6,7,9,10)

Baked Bell Pepper Stuffed with risotto of asparagus served with tomato & basil fondue (contains allergens 7,9,10)

Vegetable and Nut Roast with tossed leaf salad and sweet & sour chutney (contains allergens 1,3,5,6,7,8,9,10,11)

Thai Red Vegetable Curry, scented with coconut milk and kaffir lime served with fragrant basmati rice (contains allergens 6,9,10)

All dietary requirements can be catered for

Sorbet Course €2.50

Extra Main Course €2.50

Extra Dessert €1.50

Taking highest priced main course and adding supplement

Please note that a vegetarian option is available complimentary for all menus based on the above dishes, however the option will not be stated on the menu.

Choose two types of potato from the following:

Creamed (mashed) (7)

Rosemary roast (9,10)

Dill buttered baby potatoes boiled (7)

Croquette (1,3,6,7,9,10,11)

Garlic & cheese (7)

Home cut chunky chips seasoned with sea salt

Bouquet of seasonal mixed vegetables or a choice of two from the following:

Bouquet of seasonal vegetables (7)

Broccoli and cauliflower mornay (cheese sauce) (7)

Buttered carrots (7)

Broccoli with toasted almonds (7,8)

Braised red cabbage (9,10)

Honey & herb roasted root vegetables (7)

Carrot and parsnip puree (7)

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Desserts

All our Desserts are homemade by our in-house Pastry Chef

Raspberry & Belgian Chocolate Tart, with vanilla Crème Anglaise and raspberry ripple ice-cream (contains allergens 1,3,6,7,8)

Individual Pear and Apple Crumble Tartlet with salted caramel ice-cream and brandy custard (contains allergens 1,3,6,7,8)

Traditional warm Apple Pie served with fresh cream and French vanilla ice-cream (contains allergens 1,3,6,7,8)

After Eight Cheesecake with mint chocolate chip icecream or Toblerone with Baileys ice-cream (contains allergens 1,3,6,7,8)

Warm Belgian Chocolate and Pear Tart with Ferrero Rocher ice-cream (contains allergens 1,3,6,7,8)

Belgian Chocolate & Hazelnut Brownie with bourbon vanilla ice-cream (contains allergens 1,3,6,7,8)

Sicilian Lemon Tart with Baileys ice-cream (contains allergens 1,3,6,7,8)

Warm Strawberry and Rhubarb Crumble, in a homemade pastry case served with rhubarb and custard ice-cream (contains allergens 1,3,6,7,8)

Traditional Belgian Chocolate Fondant with French vanilla ice-cream (contains allergens 1,3,6,7,8)

Warm Mixed Berry and Pistachio Financier Cake With pralines & cream ice cream (contains allergens 1,3,6,7,8)

Homemade Petit Fours €2.50 pp
(contains allergens 1,3,6,7,8)

Irish Cheese Platter with country relish, crackers and water biscuits €5.00 pp
(contains allergens 1,6,7,9,10)

All desserts are served with tea & coffee

Late Night Nibbles

Southern Fried Chicken Goujons
Cocktail Sausages
Mini Spring Rolls
Mini Samosas
Mini Sausage Rolls
Sweet Chili Chicken Wings
Sean Cahir's Black Pudding
Mini Fish Goujons
Chips

Upgrade your package for €4 per person

Roast Turkey Crown and Glazed Smoked Bacon, freshly carved by our Chef, served with flour baps, seasoned potato wedges and a selection of salads and sauces.

For more information, please email us on: weddings@fallshotel.ie

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FALLS HOTEL & SPA

Our Eco-Friendly Policies!

We'll help you make your wedding kinder to the environment!

Below are our Green Policies which we have committed to make our hotel more sustainable and kinder to the environment.

- ★ The Falls Hotel & Spa is a Carbon Neutral property as certified by Green Hospitality Ireland
- ★ We have significantly reduced our carbon footprint by installing a 220kw hydroelectric turbine on the river alongside us and running the whole hotel by sustainable, renewable, hydro power
- ★ We use compostable cups and straws
- ★ We use chemical free cleaning products throughout the hotel
- ★ We have three active beehives on our property
- ★ We have cultivated wildflower gardens around the hotel
- ★ We are members of the Burren Ecotourism Network, which focuses on protecting and maintaining the sustainability and promoting responsible tourism for the Cliffs of Moher and Burren UNESCO Geopark, where we are privileged to be located
- ★ We send e-invoices where possible to reduce the amount of paper that we use
- ★ We have an electric car charging point here in the hotel for guests' use
- ★ We planted a new orchard and over 2500 native Irish tree seeds on our property in the last three years

