

Weddings



FALLS HOTEL & SPA

New All Inclusive Wedding Packages 2021-2022

All our Inclusive Packages

Include the following:

- A fabulous red carpet welcome
- Champagne for the bridal party upon arrival
- Tea/Coffee & cookies for all guests upon arrival
- A choice of fresh floral or candelabra centrepieces
- Chiavari chairs
- A 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
- 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 people and over. Please ask for our Intimate Packages for parties of less than 120

Additional choices are available on the menus at a supplement

Rates are quoted including the current rate of Vat 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 River: €56.50 pp

Arrival Reception:

Tea/Coffee & homemade biscuits on arrival for all guests

Starter:

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

Or

Soup of your choice

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

The Woodlands: €63.00 pp

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

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The Glen: €67.00 per person

Arrival Reception

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

Starter

Honey and Soy Glazed Pork Belly with Sweet Plum Chutney, Butternut Squash Puree and Smoked Bacon Crumb

Or

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

Soup

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

Or

Sorbet

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

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 wonderful range of desserts

Freshly Brewed Tea/Coffee

Evening Food:

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

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The Cascades: €78.50 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
Cooked on arrival table by our resident Chef

A Selection of Cold Canapés

Starter

Confit of Silverhill Duck Spring Rolls, with Crisp Leaf Salad and sweet chilli and hoi sin dipping sauce

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

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

Main Courses

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 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 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.
- ✓ We also offer seasonal All Inclusive Packages