

Weddings



FALLS HOTEL & SPA

New All Inclusive Wedding Packages 2023

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

Weddings



FALLS HOTEL & SPA

Choose from our tailored packages...

The River: €59.50 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: €67.00 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

Weddings



FALLS HOTEL & SPA

The Glen: €72.00 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

Weddings



FALLS HOTEL & SPA

The Cascades: €83.00 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
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

Weddings



FALLS HOTEL & SPA

Amuse Bouche €3.00pp

Classic Prawn Bisque Shooter
Wild Mushroom and Garlic Sourdough Croutes
St.Tola Goats Cheese Bon Bons
Smoked Salmon and Dill Mousse
Spicy Pork and Cumin Pinchos

Starters

Thai Fish Cakes served with a Crisp Beansprout and Coriander salad and Sweet Chilli and Garlic Sauce (contains allergens 1,2,3,4,6,7,9,10,11)

Baked St Tola Farmhouse Goats Cheese, rolled in an Almond Crumb, Port Wine and Redcurrant Jus (contains allergens 1,3,6,7,9,10,11)

Sauté of Chicken and 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 and Crisp Smoked Pancetta, with Green Apple and Red Cabbage Slaw, Honey and Mustard Seed Dressing (contains allergens 1,3,6,7,9,10)

Skewered Chicken Satays on an Oriental Salad, Mild Peanut and Coconut Sauce (contains allergens 5,6,7,8,9,10,11)

Lightly-crumbed Fritters of Creamy Brie Cheese served with Crisp Seasonal Leaves and Redcurrant and Orange jus (contains allergens 1,3,6,7,9,10,11)

Trio of Cantaloupe, Galia and Watermelon, with Raspberry Puree and Mango and Passion Fruit Sorbet (No Allergens Present)

Tian of Barbeque Salmon, Carrigaholt Crab and Avocado Puree, served with a Gaspacho and 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 Chilli and Hoi Sin Dipping Sauce (contains allergens 1,3,6,7,9,10,11)

Classic Caesar Salad, with Bacon Lardons, Cherry Tomatoes and Garlic and Herb Croutons, topped with Warm Barbequed Chicken and Aged Parmesan Shavings (contains allergens 1,3,4,6,7,9,10,11)

Cornets of Irish Oak Smoked Salmon, filled with Prawns Marie Rose, served with pickled Fennel and Dill Salad (contains allergens 2,3,7,9,10)

Sautéed King Scallops with Cahir's Black Pudding, Grilled Asparagus, Pancetta Crumb and Lemon and Dill Beurre Blanc (contains allergens 1,2,6,7,9,10,14) **€5.00 supp**

Confit of Silverhill Duck Leg, Sweet Potato and Celeriac Rosti with Plum and Blood Orange Jus (contains allergens 1,3,6,7,9,10) **€3.50 supp**

Weddings



FALLS HOTEL & SPA

Soups and Sorbets

Soups

Cream of Potato, Leek and Spring Onion
(contains allergens 1,6,7,9,10)
Cream of Mixed Vegetables
(contains allergens 1,6,7,9,10)
Cream of Roast Carrot and Sweet Potato
(contains allergens 1,6,7,9,10)
Cream of Potato, Smoked bacon and Spring Onion
(contains allergens 1,6,7,9,10)
Cream of Roast Parsnip with Light Curry Cream
(contains allergens 1,6,7,9,10)
Cream of Roast Bell Pepper, Vine Tomato and Basil
(contains allergens 1,6,7,9,10)
Cream of Garden Pea and Mint
(contains allergens 1,6,7,9,10)
Creamy Liscannor Bay Seafood Chowder infused
with dill (contains allergens 2,4,7,9,10,14)

Sorbet Course

€2.50

Choose from the following flavours of sorbet

Sicilian Lemon
Lemon and Elderflower
Classic Champagne
Sevilla Orange
Tropical Fruit
Pear William and Brandy
Raspberry and Peach Schnapps
Green Apple and Cider

Main Courses

Meat

Slow Cooked Prime Irish Sirloin or Rib of Beef,
with Roasted Shallots on Spring Onion Champ
Potato served with Crisp Yorkshire Pudding and
Rich Red Wine Jus (contains allergens 1,3,6,7,9,10)

Roast Leg of Burren Lamb with a Fresh Herb
Stuffing, Garlic and Rosemary Jus, accompanied by
mint sauce (contains allergens 1,3,6,7,9,10,11)

Mustard and Herb Crusted Rack of Burren Lamb,
on a bed of Colcannon Mash with Garlic and
Rosemary Jus and Mint Sauce
(contains allergens 1,3,6,7,9,10,11) €6.50 supp

Pan-roasted Whole Fillet of Prime Irish Beef,
garnished with Grilled Flatcap Mushroom and
Crispy Onion Ring served with A Cognac and
Black Peppercorn Cream
(contains allergens 1,3,6,7,9,10) €9.50 supp

Weddings



FALLS HOTEL & SPA

Poultry

Traditional Roast Turkey and Sugar-baked Limerick Ham, with Sage and Onion Stuffing and Cranberry Compote
(contains allergens 1,3,6,7,9,10,11)

Pan-fried Supreme of Chicken, filled with Sweet Potato and Smoked Bacon Stuffing, wrapped in Pancetta with Wild Mushroom and 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 and Coriander Puree, Wild Mushroom Jus (contains allergens 6,7,9,10)

Honey-glazed Half Roast Aylsbury Duck, with Cranberry and Orange Stuffing and Plum and Orange Sauce
(contains allergens 1,3,6,7,9,10,11) **€3.00 supp**

Fish

Seared Fillet of Wild Hake, nestled on Creamed Leek and Spinach Fondue served with a Citrus Scented Butter Sauce (contains allergens 1,4,7,9,10)

Poached Paupiettes of Lemon Sole, stuffed with Prawn and Smoked Salmon Mousse, Champagne and Dill Cream (contains allergens 2,3,4,7,9,10)

Pan-fried Fillets of Sea Bass with Wilted Spinach and Crab Pomme Puree, 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 Minute Ratatouille and a Lemon Beurre Blanc (contains allergens 1,2,4,7,9,10)

Baked Tranche of Salmon on Celeriac Mash, with Buttered Asparagus and a Julienne of Vegetable and Champagne Sauce
(contains allergens 2,4,7,9,10)

Herb-roasted Medallions of Monkfish with a Shrimp, Mussel and Saffron sauce (contains allergens 1,2,4,7,9,10) **€6.00 supp**

Confit Fillet of Halibut, drizzled with Green Leaf Pesto, with sun-dried tomato and fennel salad, Spicy Gazpacho sauce
(contains allergens 4,7,9,10) **€7.50 supp**

Braised Delice of Turbot resting on green olive and basil mash with a Lobster Thermidor Sauce
(contains allergens 2,4,7,9,10) **€7.50 supp**

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

Weddings



FALLS HOTEL & SPA

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 Blue Cheese and Rocket Salad (contains allergens 7,9,10)

Baked St.Tola Goats Cheese and Aubergine Tower, with Tomato and Herb Fondue (contains allergens 7,9,10)

Creamed Broccoli and Leek Bake topped with a Parmesan and Herb Crust (contains allergens 1,3,6,7,9,10,11)

Baked Bell Pepper Stuffed with Risotto of Asparagus (contains allergens 7,9,10)

Vegetable and Nut Roast with Tossed Leaf Salad and Sweet and 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)

Roast

Baby Boiled (7)

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

Garlic and Cheese (7)

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

Bouquet of Seasonal Vegetables (7)

Cauliflower Mornay (cheese sauce) (7)

Buttered Carrots (7)

Broccoli with Toasted Almonds (7,8)

Braised Red Cabbage (9,10)

Creamed Turnip (7)

Carrot and Parsnip (7)

Weddings



FALLS HOTEL & SPA

Desserts

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

Raspberry and Belgian Chocolate Tart with Vanilla Crème Anglaise and Raspberry Ripple Ice-cream (contains allergens 1,3,6,7,8)

Chefs Grand Selection of Desserts (ice-cream of choice, raspberry and white chocolate cheesecake and Warm Apple and Cinnamon Crumble (contains allergens 1,3,6,7,8)

Individual Pear and Apple Crumble Tartlet with Salted Caramel Ice-cream (contains allergens 1,3,6,7,8)

Cheesecake-Raspberry and White Chocolate, After Eight, Baileys and Chocolate Chip or Toblerone (contains allergens 1,3,6,7,8)

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

Warm Sticky Toffee and Date Pudding, served with butterscotch sauce and Vanilla Ice-cream (contains allergens 1,3,6,7,8)

Belgian Chocolate and Hazlenut Brownie with Bourbon Vanilla Ice-cream (contains allergens 1,3,6,7,8)

Classic Individual Lemon Meringue Pie 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 (contain allergens 1,3,6,7,8)

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

Trio of Chocolate Assiette (Ferrero Roche Ice-cream, Mini Chocolate Fondant and Pear and Chocolate Tart (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 Waterbiscuits **€5.00 pp**
(contains allergens 1,6,7,9,10)

All Desserts are served with freshly brewed Tea/Coffee

Preferential rates and packages are available on weddings booked for January, February, March & November

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

Weddings



FALLS HOTEL & SPA

Our Green Policies!

We'll help you make your wedding more environmentally friendly! Below are our Green Policies we which have committed to, in order 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 hydro electric turbine on the river alongside us and running the whole hotel by 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 were 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