

# Weddings



FALLS HOTEL & SPA

## New All Inclusive Wedding Packages 2024

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 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 at 13.5% VAT.

**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: €67.00 pp**

### **Arrival Reception:**

Tea/Coffee & homemade biscuits on arrival for all guests

### **Starter:**

Warm Chicken Cesar Salad, with parmigiana, lardons of bacon, topped with a creamy Caesar dressing

Or

Soup of your choice

### **Main Course:**

Breast of Chicken, filled with sweet potato & smoked bacon stuffing, wrapped in pancetta, with a madeira cream sauce

Or

Seared Escalope of Salmon on celeriac mash with roasted fennel and 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: €75.00 pp**

### **Arrival Reception:**

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

### **Starter**

Savoury Chicken & 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: €80.00 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

### 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:

Fish & Chips in Paper Cones, Sandwiches, Tea & Coffee

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## The Cascades: €91.50 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 & 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.

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## **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 & 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 & 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 & red cabbage slaw, honey & mustard seed dressing (contains allergens 1,3,6,7,9,10)

Skewered Chicken Satays on an oriental salad, mild peanut & 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 & orange jus (contains allergens 1,3,6,7,9,10,11)

Trio of Cantaloupe, Galia and Watermelon, with raspberry puree and mango & passion fruit sorbet (No Allergens Present)

Tian of Barbeque Salmon, Carrigaholt Crab and Avocado Puree, served with a gaspacho & 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 & hoi sin dipping sauce (contains allergens 1,3,6,7,9,10,11)

Classic Caesar Salad, with bacon lardons, cherry tomatoes and garlic & 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 & dill salad (contains allergens 2,3,7,9,10)

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

Confit of Silverhill Duck Leg, sweet potato & celeriac rosti with plum & blood orange jus (contains allergens 1,3,6,7,9,10) **€3.50 supp**

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## 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 & 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 & 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 & clack  
peppercorn cream  
(contains allergens 1,3,6,7,9,10) **€9.50 supp**

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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 and 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, with cranberry & orange stuffing and plum & orange sauce  
(contains allergens 1,3,6,7,9,10,11) **€3.00 supp**

## 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 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 vegetables and a champagne sauce  
(contains allergens 2,4,7,9,10)

Herb-roasted Medallions of Monkfish with a shrimp, mussel & 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, brazil 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 St.Tola Goats Cheese and Aubergine Tower, with tomato & herb fondue (contains allergens 7,9,10)

Creamed Broccoli and Leek Bake topped with a parmesan & 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 & 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)



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## 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 & 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 & white chocolate, After Eight, Baileys & 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 Hazelnut 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 water biscuits **€5.00 pp**  
(contains allergens 1,6,7,9,10)

**All desserts are served with freshly brewed Tea/Coffee**

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

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## ***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