

Weddings



FALLS HOTEL & SPA

Intimate Wedding Packages 2027

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 on arrival
- Chivari chairs
- Specially selected table centerpieces
- 40 bedrooms at our special wedding rate (strictly 40 bedrooms)
- Bar exemption
- Use of microphone and sound system
- Atmospheric LED lighting in the banqueting suite
- Wonderful photographic opportunities on our grounds overlooking the cascades or in our mature woodlands
- Wonderful original Georgian room for indoor photographs
- Dedicated wedding planning team
- Extensive complimentary car parking

Terms & Conditions:

The Intimate packages are available for weddings from 35 adults up to 119 adults

Additional choices are available on the menus at a supplement

Rates are quoted at 13.5% VAT and are subject to change

All our meat produce is 100% Irish

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

Ennistymon, Co. Clare, Ireland T: +353 (0)65 707 1004 F: +353 (0)65 707 1367 www.fallshotel.ie

Weddings



FALLS HOTEL & SPA

Ted & Dougal

€102 per person

Arrival Reception

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

Starter

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)

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

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

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

Dessert

Choose your favourite from our dessert menu

Freshly brewed tea/coffee

Late Night Nibbles

Choose two items from our Late-Night Nibbles menu, served with sandwiches and tea/coffee

Weddings



FALLS HOTEL & SPA

Dylan & Caitlin

€110 per person

Arrival Reception

Canapés, Prosecco, tea/coffee and biscuits for all your guests

Starters

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)

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/Sorbet Course

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 your favourite from our dessert menu

Freshly brewed tea/coffee

Late Night Nibbles

Selection of gourmet sandwiches, traditional fish & chips in paper cones served with tea/coffee.

Weddings



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Michael D & Sabina

€130 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 flat cap 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

- ✓ 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.

Weddings



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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 and 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)

Weddings



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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 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)

Weddings



FALLS HOTEL & SPA

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, 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
(contains allergens 2,4,7,9,10) **€7.50 supplement**

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 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)

Weddings



FALLS HOTEL & SPA

Desserts

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

Raspberry and 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 choc chip ice cream or Toblerone with Baileys ice cream
(contains allergens 1,3,6,7,8)

Warm Belgian Chocolate & 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 freshly brewed tea and 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

Weddings



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, making
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

