

Fallons of Kildcullen.

Since 1922, the Fallon family have been associated with hospitality and recognised as Kildare's greatest food ambassadors. In collaboration with local food producers and artisan providers, Fallons have created an authentic modern food experience which has now been extended to weddings.

Located in the heart of Kildare just minutes from both Newbridge and Naas, Kildcullen is on Dublin's doorstep. While famous for our food, the team here at Fallons are nationally renowned for their hospitality, winning multiple service awards. Working with you to design a special day is something we do as second nature.

Many Hotels shoehorn you into what works for them. Here it is all about you. We have not yet performed a full ceremony in the garden in bathing suits but we are open to the suggestion! Following are some images and packages of what we can offer and have done in the past but they are just guides. We are always keen to hear what is in your head.



Dating back to the 1800s the Grain store has witnessed it's fair share of action and craic over the years. Having played host to U2, Christy Moore & Bagatelle in its former glory it now provides the perfect backdrop for an intimate wedding. It's exposed brick, large fireplace and high ceiling magically draped in fairy lights create an amazing space for an extraordinary day. Our new outdoor bar and seating area, complete with giant heated umbrella add an extra element to your experience no matter what the weather gods decide.



Fallons are registered with the HSE for civil ceremonies.

In-house ceremonies €300

We have three options available for this

- Garden (max 40 pax under umbrella)
- Restaurant (max 50 pax)
- Conservatory (max 100 pax)



Following are some of our popular packages , a la carte options are available should you prefer.

Package one “Beef or Salmon” €75pp

(please note packages are named after horses and don't dictate your food choice)

- Private use of Grain store & conservatory
- Tables decorated with seasonal floral arrangements
- Pillar candles & tea lights
- Prosecco reception for all guests
- Tea & coffee with scones, preserves & cream
- Four course dinner , (soup, starter, choice of main, dessert) see menus attached
- ½ bottle of wine per person
- 3 options of afters food served at 10pm



Package two “Dream Alliance” €85pp

- Private use of Grain store & conservatory
- Tables decorated with seasonal floral arrangements
- Pillar candles & tea lights
- Prosecco, Cocktail station & craft beers
- Afternoon tea with finger food, sweet & savoury canopies
- Four course dinner , (soup, starter, choice of main, dessert) see menus attached
- ½ bottle of wine per person
- 3 options of afters food served at 10pm



Package three “Champagne fever” €90

(Available Tuesday –Thursday min guests 70)

- Private use of Grain store & conservatory
- Tables decorated with seasonal floral arrangements
- Pillar candles & tea lights
- Champagne, Free bar on arrival (to the tune of €1000)
- Afternoon tea with finger food, sweet & savoury canopies
- Four course dinner , (soup, starter, choice of main, dessert) see menus attached
- ½ bottle of wine per person
- 3 options of afters food served at 10pm



Choose a soup to start followed by one appetiser

Choose three main courses (nb. must include one vegetarian/vegan)

Choose three elements for Chefs assiette

Choose one afters option

Soups

Cream of seasonal vegetable

Carrot, chickpea & coriander

Cauliflower & truffle

Sweet potato & coconut

Appetiser

Warm chicken Caesar

Beef carpaccio, parmesan cream, truffle oil

White onion & gruyere tart

Ham hock croquetas, wasabi mayo

Crab arancini, lime & ginger

Boratta mozzarella & sugar drop tomato salad

Mains

Sweet potato & kohlrabi curry, fragrant rice

Tempura of vegetables nam jim

Ginger Salmon, poached broccoli

Hake fillet, creamed spinach

Prawn & crab linguini

Shank of lamb, confit carrot, braised cabbage,

Roast rib of slow cooked beef, cauliflower & truffle puree

Kessler bacon, parsley cream, sautéed savoy

Corn fed chicken, carrot & sage puree

All mains served with colcannon & new boiled potatoes

Desserts

Chef's assiette contains three mini dessert on a plate;

Selection of ice cream

Lemon posset

Berry pavlova

Chocolate brownie

Apple & raisin crumble

Salted caramel profiterole



Afters

Pizza; margarita, chicken & rocket , sausage & salami, goats cheese & pesto

Finger food; fish goujons, chicken fingers, chunky fries truffle mayo, salmon popcorn, croquetas

BBQ; drum sticks, mini burgers, pork skewers, Nolan's chilli sausages (supp€5pp)