



FALLONS

WEDDINGS



FALLONS OF KILCULLEN

Since 1922, the Fallon family have been recognised as Kildare's greatest food ambassadors. In collaboration with local food producers and artisans, Fallons of Kilcullen have created an authentic food experience which we have now extended into weddings.

Located in the heart of Co. Kildare just minutes from both Newbridge and Nass, Kilcullen is on Dublin's doorstep. While famous for our food, the team here at Fallons are also known for our hospitality, we know it's all about you and your family, friends, and colleagues. We will work with you to design your wedding day just the way you want it.

THE GRAIN STORE AT FALLONS

Dating back to the 1800s The Grain Store at Fallons has played host to the some of Ireland's most famous bands including Bagatelle & U2.

Our beautiful old barn style room can seat up to 100 guests for dinner and boasts high ceilings with exposed brick which is spectacularly draped in magical fairy-lights offering an amazing space for an extraordinary day.

The Grain Store links onto a great outdoor area perfect for a drinks reception or barbeque and a conservatory off to the side where people can go and chill out. We think the Grain Store at Fallons is the perfect location for a wedding day which will never to be forgotten. Come see for yourself...

We can also host your your Civil Ceremonies, Civil Partnerships, Humanist Ceremonies and Blessings with seating for up to 70 guests.





BEEF OR SALMON

WELCOME TO FALLONS

- Private use of the Grain Store at Fallons
- Seasonal floral arrangements
- Lanterns to decorate the terrace
- Elegant, hand-cut floral centrepieces, pillar candles & tea lights

ON ARRIVAL

- Complimentary champagne for the bridal party
- Tea & coffee served with mini scones with preserves and cream
- A glass of procecco for all guests

FOR DINNER

- A three course dinner menu
- Half bottle of house wine per guest
- Tea & coffee

MIDNIGHT BITES

Sharing boards choose 3 options from our midnight bites menu

COMPLIMENTARY EXTRAS

Tasting dinner for four prior to wedding

COME BACK TO US

Complimentary anniversary dinner for the couple

PRICE €55

WINTERBERRY ROMANCE

WELCOME TO FALLONS

- Private use of the Grain Store at Fallons
- Seasonal floral arrangements
- Lanterns to decorate the terrace
- Elegant, hand-cut floral centrepieces, pillar candles & tea lights

ON ARRIVAL

- Complimentary champagne for the bridal party
- Tea & coffee served with mini scones with preserves and cream
- Drinks reception to the value of €1000
- Selection of canapes

FOR DINNER

- A three course dinner menu
- Half bottle of house wine per guest
- Tea and coffee

MIDNIGHT BITES

- Sharing boards choose 3 options from our midnight bites menu

COMPLIMENTARY EXTRAS

Tasting dinner for four prior to wedding

COME BACK TO US

Complimentary anniversary dinner for the couple

MIN 70 Guests

€55 PER PERSON

January, February & November





SEA THE STARS

WELCOME TO FALLONS

- Private use of the Grain Store at Fallons
- Seasonal floral arrangements
- Lanterns to decorate the terrace
- Elegant, hand-cut floral centrepieces, pillar candles & tea lights

ON ARRIVAL

- Complimentary champagne for the bridal party
- Tea & coffee served with selection of sweet treats
- Selection of 3 canapes
- Choose two from the following options:
 - Prosecco
 - Gin Station
 - Craft Beer
 - Cocktail station

FOR DINNER

- A four course dinner
- Half bottle of house wine per guest
- Tea and coffee

MIDNIGHT BITES

Choose three options from our late nite bbq menu

COMPLIMENTARY EXTRAS

Tasting dinner for four prior to wedding

COME BACK TO US

Complimentary anniversary dinner for the couple

PRICE €70



SAMPLE MENU

TO START

Choose any one starter

WARM CHICKEN CEASER with smoked bacon, garlic croutons, parmesan and ceaser dressing.

SALMON CARPACCIO, cured Irish salmon, pickled ginger and cucumber, avocado and wasabi dressing.

SMOKED SALMON TARTLET with caper and raisin dressing.

CRISPY GRANGEBEG ORGANIC HENS EGG pea veloute, seared ham hock.

FIVEMILETOWN GOAT'S CHEESE MOUSSE with fresh herbs, candied walnut & pickled beetroot.

DUCK LIVER PATE with pickled shallots, mini apple & warm brioche.

SMOKED CHICKEN & WILD MUSHROOM ARANCINI with rocket, toasted pine nuts, crispy bacon and rocket pesto.

TOMATO & BUFFALO MOZZERALLA SALAD with chiffonade basil, drizzled with aged balsamic and extra virgin olive oil.

SOUPS

Choose one soup as entrée

CREAM OF VEGETABLE SOUP

LEEK AND POTATO SOUP

WILD MUSHROOM AND THYME SOUP

CARROT AND CORIANDER SOUP

ROAST PEPPER AND TOMATO SOUP with parmesan crust

PUMPKIN AND COCONUT CAPPUCINO SOUP

MAINS

Choose any two main courses

FALLON'S FISH & CHIPS HADDOCK FILLET, creole slaw, pea puree, chunky tartare & hand cut chips

FRESH HAKE WITH SPRING GREENS, sundried tomato mash, celeriac puree & wild garlic pesto.

CORN FED CHICKEN SUPREME with spiced kale, herbed croquette, carrot & sage puree.

RUMP OF IRISH LAMB with celeriac and potato dauphinoise, roasted baby root vegetables & confit garlic.

PUMPKIN & SPINACH RISOTTO with goat's cheese.

ROAST RIB OF IRISH BEEF, Onion mash, yorkshire pudding, honey roast carrot and gravy.

FILLET OF BEEF organic Irish carrot purée, beef dripping potatoes & braised baby gem. (*supplement applies)

BEETROOT & SWEET POTATO FALAFEL, with spinach & carrot cassoulet

DESSERT

Choose one dessert

ASSIETTE OF DESSERTS, chefs choice of three seasonal desserts

CHOCOLATE & ORANGE FONDANT sticky caramelised banana & orange sorbet.

LEMON & LIME CHEESE CAKE limoncello, green tea crumble & pistachio ice cream.

PANNA COTTA with candied nuts, caramel & vanilla.

APPLE & CINNAMON CRUMBLE with Guinness ice cream.

PROFITEROLES choux pastry filled with Chantilly cream and a milk chocolate sauce.

SUMMER BERRY MARTINI, vanilla cream, fresh berries marinated in martini rossa and berry.

SHARING MENU

Our sharing menus have become very popular in recent years. Family service allows your guests to serve themselves from a large selection of freshly prepared dishes served on our wooden boards.

ANTI PASTI

- Bowls of olives, sundried tomatoes, artichokes
- Charcuterie board
- Farmhouse cheeses, selection of breads

MAIN COURSE

Please choose three:

- Lamb, aubergine and chickpea curry
- Thyme, rosemary & garlic-roasted mushrooms, rocket salad
- Risotto cakes, rocket salad, lemon aioli
- Spiced fillet of aged beef kebabs, pickled vegetables
- Warm brie wrapped in Parma ham, balsamic grape salsa
- Chunky vegetable & gnocchi cassoulet
- Steamed Sea bass with coriander, chili, ginger & lime

SALAD

- Please choose two (included in main course price)
- Shaved duck, beetroot, croutons
- Pickled cabbage, red bean sultana
- Potato, walnut, honey mustard dressing
- Fennel, orange, spring onion

DESSERT

- Assiette of desserts
- Vanilla bean cheesecake
- Chocolate brownie, dark chocolate mousse, fresh berries
- Lemon meringue tart, raspberry sorbet
- Meringue, whipped cream, mixed berries





ACCOMMODATION

BARDONS

Fallons has partnered with Bardons Bar to provide accommodation which is only a couple of minutes away. Situated in the riverside town of Kilcullen, County Kildare, Bardons is nestled on the river Liffey since 1319 and has a rich history. Visit their website for availability and room rates

www.bardons.ie

ALTERNATIVE ACCOMMODATION

-NO.5 B&B

www.no5bandb.com

+353 (0) 85 110 0907

5 Sunnyhill, Castlemartin, Kilcullen, Co. Kildare

-NEW ABBEY B&B

14 New Abbey, Castlemartin Lodge, Kilcullen, Ireland

-MARTINSTOWN HOUSE

www.martinstownhouse.com

+353 (0)45 44 12 69

CEREMONIES

At Fallons we can cater for Civil Ceremonies, Civil Partnerships, Humanist Ceremonies & Blessings. We can accommodate up to to 70 guests.

LOCAL CHURCHES

-Sacred Heart and St. Brigid, Kilcullen - Catholic
www.kilcullenparish.com

-Chapel of Ease: St. Joseph's, Gormanstown - Catholic

-Ss. Mary and Laurence, Crookstown - Catholic
www.narraghmoreparish.org

-Kilcullen St John - Church of Ireland
www.meathandkildare.org/14-newbridge-union-of-parishes





FALLONS

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KILCULLEN,
CO. KILDARE

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