



The Most Romantic House in Ireland

Mount Falcon Estate lies between the lakes of Conn and Cullen and the Mighty River Moy between Foxford and Ballina, in County Mayo. Offering a 32 bedroom 4 star deluxe Manor House Hotel, with luxury lodges, located in on our 100 acre Estate.

We believe the heart of any wedding reception is the food. Therefore, our 2 AA Rosette Head Chef and his team are on hand to ensure that this tradition is maintained throughout your special day, with produce organically grown and sourced in our very own Kitchen Garden.

Whether it's a sunny, summer wedding with champagne & strawberries reception on our manicured lawn, a winter wedding with a mulled wine reception & roaring open turf fires, a Ceremony in the original house or a lavish marquee, Mount Falcon has a proven record and reputation for all. To find out why we are the Most Romantic House in Ireland read on...



Why we are the Most Romantic House in Ireland,

It's a History of Love

Mount Falcon was built in 1876 to gain the hand of a beautiful young lady - Miss Nina Gore, by Ured Knox, as he believed she was so special she deserved to live in a mansion, he sought the services of the most maverick of architects of that time, James Franklin Fuller (whose works include parts of Ashford Castle, Kylemore Abbey and Farmleigh House) to construct this fine house. Features such as the Victorian / Gothic mixture of design, the mosaic 'Chapsworth' style entrance hall, the 2 thinking rooms (rooms in which letter writing was conducted) and the positioning of the house and rooms therein to maximise the rising and setting of the sun; all added to this beautiful mansion creating the most romantic house in Ireland.

The Knox family remained owners of Mount Falcon until 1932 when the Estate was purchased by Major Robert and Constance Aldridge who ran it season after season as one of the finest shooting and fishing lodges in Ireland.

In 2002 Mount Falcon Estate was purchased by the Maloney family (whom come from the area) and after an extensive refurbishment and development program; the Estate was reopened in 2006 in its current guise.

We invite you to a private viewing of Mount Falcon to get a taste of all that we have to offer for your dream day. Please contact our Wedding Co-Ordinator, Maura Moran on

00353 (96) 74472

who will be delighted to assist you.

The Mount Falcon Wedding Experience

- *Red Carpet welcome.*
- *Complimentary welcome reception of freshly brewed Tea & Coffee, with Homemade delights.*
- *A Summer Prosecco drinks reception on our front lawn or a cosy winter reception by our welcoming turf fires.*
- *A selection of Canapés for your guests.*
- *Sumptuous wedding meal with a choice of main course prepared with produce from our own Kitchen Garden*
- *Half bottle of select house wine per person with your wedding meal*
- *Pre-Wedding Menu tasting for the bride & groom*
- *A selection of Midnight munchies*
- *Floral displays in public areas will be provided by Mount Falcon*
- *Professionally Landscape Gardens and Woodland settings for unforgettable photography*
- *Supply of menus and table plan on hotel stationery*
- *Elegant chair covers are provided for your event*
- *Candle centerpieces*
- *A silver cake stand and wedding cake knife*
- *Built in amplification system in The Fuller Suite*
- *Red carpet for your arrival on your special day*
- *Fully serviced Bar and Facilities at your disposal in the Fuller Suite*
- *Complimentary Bridal Suite for your magical day*
- *Special overnight accommodation rate for you guests*
- *2 appointments for 1 hour each with our designated Wedding Co - Ordinator*
- *A complimentary menu tasting for two persons (Sunday – Thursday).*

With Packages starting from €72.50 per person

Additional to your Package

Should you wish to offer your guests additional choices on your wedding menu the following charges apply: €4 for additional Starters, Soup, and Dessert courses, €2.50 for a sorbet, €6.50 for additional main courses.

Mount Falcon Estate operates a 5 % service charge on food and beverage. This is in lieu of any gratuities on the day.

A legal requirement for a late dance license /bar extension exists. The cost of the license and court representation dictates an additional cost of €500.

To ensure the enjoyment of your day and that of your guests; the wedding party will be required to book and pay for a certain amount of bedrooms on the wedding night.

For full details of terms and conditions please talk with our wedding coordinator.

Civil Ceremonies & Blessings

Mount Falcon Estate has an abundance of enchanting places in which to host a private ceremony or blessing e.g. inside the lobby of Main House, the Knox or Aldridge rooms with the addition of 100 acres of Gardens, Woodlands and Lakeside locations for your blessing.

Mount Falcon has been given consent to host civil receptions. For more information please contact 0353 (0) 94 9023249.

The Wedding Meal, Your Entertainment and Dancing

The Fuller Room is designed to hold a maximum of 200 persons seated for dining and is equipped with the latest in modern technology. A built in amplification system is at your disposal. A fully serviced bar and ample bathroom facilities (including wheelchair access) are located in the Fuller Room. Our kitchens and food preparation areas are adjacent to ensure freshly cooked, hot food is served straight to your guests table.

Accommodation for your Guests

The Hotel offers couples 32 bedrooms which includes;

***The Wallpool Suite** – a 3 roomed apartment with views across the whole estate; a large living/dining room with thinking room attached, an ultra large, pitch pine bedroom with super king size double Sleigh Bed and an en suite with a free standing cast iron bath. A hidden cupboard allows Brides to store their dress without anyone seeing it until they must!*

***Connor's Gap Suite** – one very large room with an original ornate pitch pine roof design (discovered in the renovations) with a cosy living space looking out into the surrounding forest. The en suite also boasts a free standing cast iron bath alongside a modern shower.*

***4 Deluxe Rooms** – The Ledges, The Ditches, The Stumps & The Dugout all located on the upper floor of the original house. They are truly unique and enjoy all the original features of this historic home.*

***26 Superior Rooms** make up the full complement of the 32 bedrooms in the Hotel. They are all spacious, with super king beds, custom designed free standing furniture, generous en suites each of which include large showers, baths, marble vanity units and bathrobes and slippers.*

***Luxury Lodges.** For guests looking for more flexibility during their stay, we also offer luxury 3 & 4 bedroom lodges, nestled around three idyllic locations on the Estate – The Courtyard, The Woodlands and The Lakeside. These lodges are ideal for groups of friends and once shared; the rates are very competitive. Many of our lodges have private en suites to each bedroom.*

Mount Falcon Estate's Full Wedding Menu Selection

Starters

*"Blue Bell Falls" Goat's Cheese,
Sun Dried Tomato Salad,
Pickled Cucumber, Charcoal Sweet Pepper, Toasted Pumpkin Seeds,
Garden Leaves, Green Pesto & Balsamic*

*Tian of "Clew Bay" Crab Meat,
Confit Potato,
Fresh Coriander, Pickled Ginger,
Julienne of Scallion, Sesame Oil Dressing*

*Green Asparagus & Smoked Gubbeen Salad
Roast Vine Cherry Tomatoes, Parma Ham,
Pickled Walnut in Balsamic, Parsley Oil*

*Local Semi Smoked Salmon
Tagliatelli of Leek & Horseradish Cream
Sweet corn Blinis*

*Curried Chicken Vol au Vent
Coconut, Fresh Coriander, Button Mushrooms*

*Caramelised Onion & Confit Chicken Tart,
Blue Cheese Dressing, Rocket Salad*

*Cajun Chicken Salad,
Roasted Chorizo, Poached Pear
Parmesan Cheese, Romaine Salad*

*Chicken Liver Parfait,
Prune Puree, Celery Pickled,
Toasted Brioche*

*Confit Duck Terrine & Apple Texture
Apple Chutney – Jelly – Puree
Garden Micro Shoot*

Soups

Wild Mushroom Soup scented with Thyme.

*Creamed Parsnip and Caramelised Onion Soup,
Curry Oil*

Seasonal Garden Vegetable Soup, Parsley Oil

Green Pea & Mint Cream Soup

Roast Squash and Rosemary Veloute

Classic Potato & Leek Soup, Garlic Crouton, Lovage Oil

Spiced Plum Tomato & Lentil Soup

Cauliflower & Cumin Soup with Garlic Crouton

Sorbet Selection

Gin & Pink Grapefruit Sorbet

Lemon & Thyme Sorbet

Orange & Cardamon Sorbet

Champagne Sorbet & Strawberry Jelly (suppl. of €1.50pp)

Main Course from The Land

*Slow Roast Chicken Supreme,
Potato Gratin,
Roasted Root Vegetable
Green Pepper Corn Sauce*

*Buttered Corn Fed Chicken
Parsley Potato Puree, Fine Bean Wrapped in Streaky Bacon
Chive & Foie Gras Sauce*

*Baked Turkey Crown & Braised Gammon,
Sage & Onion Stuffing, Roast Potato,
Wild Cranberry Jus*

*Herbs Crusted Local Rack of Lamb, (suppl. of € 2.50pp)
Colcannon Potato
Broad Beans, Mint Pesto & Lamb Sauce*

*Slow Roast Leg of Lamb, Tolan's Butcher
Lovage & Bacon Farce, Fondant Potato, Bercy Jus*

*24 hours Slow Roast Pork Belly
Pork Crumble, Duchesse Potato, Caramelised Apple, Cider & Marjoram Cream
Sauce*

*Pan Fried Fillet of Irish Beef, 8 oz
Roasted Parsnips Scented with Truffle Honey,
Chateau Potato, Tarragon & Cep Jus*

Main Courses from The Sea

Fillet of Organic Salmon

*Potato Pancake, Green Asparagus
Cherry Tomato & Lemon Salsa Verde*

Prime Fillet of Atlantic Cod & Marinated Tiger Prawns

*Coriander Mash Potato
Chilli – Lime Dressing*

Roast Sea Trout

*Ratatouille, Roasted Almond Princess Potato
Bonne Femme Sauce*

Baked Seabass

*Crushed Potato & Garden Pea, Overnight Confit of
Tomato & Basil Beurre Blanc*

Atlantic Monkfish

*Saffron Fondant, Green Asparagus Tips, Baby Spinach
Mussel & Saffron Sauce*

Main Courses from The Garden

***Spicy Aubergine & Tomato Lasagne,
Asparagus Tips, Baby Vegetables***

***Pithivier of Mediterranean Vegetables,
Roast Courgette, Glazed Cherry Tomato***

***Butternut Squash Risotto,
Wilted Spinach Leaves,
Smoked Gubbeen Cheese***

Desserts

*Classic Lemon Tart,
Lime Meringue, Warm Berry Compote*

*White Chocolate Mousse & Rhubarb Jelly
Warm Caramelised Rhubarb Compote
& Diced Rhubarb*

*Apple Tart Tatin,
Butterscotch Sauce
Gingerbread Ice Cream*

*Warm Tartlet Apricot Bailey Frangipane
Pistachio ice cream*

*Mirrored Passion Fruit & Orange
Caramelised Pineapple
Mango Coulis, Blueberry Compote*

~ Served with Freshly Brewed Tea & Coffee and Petits Fours ~

Winter Weddings Menu Selection

Starters

*“Blue Bell Fall’s” Goat’s Cheese,
Sun Dried Tomato Salad,
Pickled Cucumber, Charcoal Sweet Pepper, Toasted Pumpkin
Seeds, Garden Leaves, Green Pesto & Balsamic*

*Tian of “Clew Bay” Crab Meat,
Confit Potato, Fresh Coriander, Pickled Ginger,
Julienne of Scallion, Sesame Oil Dressing*

*Green Asparagus & Smoked Gubbeen Salad
Roast Vine Cherry Tomatoes, Parma Ham,
Pickled Walnut in Balsamic, Parsley Oil*

*Local Semi Smoked Salmon
Tagliatelli of Leek & Horseradish Cream
Sweet corn Blinis*

*Curried Chicken Vol au Vent
Coconut, Fresh Coriander, Button Mushrooms*

Soups

Supplement of €3.50 per person

Creamed Parsnip and Caramelised Onion Soup, Curry Oil

Seasonal Garden Vegetable Soup, Parsley Oil

Roast Squash and Rosemary Veloute

Classic Potato & Leek Soup, Garlic Crouton, Lovage Oil

Sorbet Selection

Supplement of €2.50 per person

Gin & Pink Grapefruit Sorbet

Lemon & Thyme Sorbet

Orange & Cardamon Sorbet

Champagne Sorbet & Strawberry Jelly (suppl. of €1.00pp)

Main Courses from The Land

Buttered Corn Fed Chicken

*Parsley Potato Puree,
Fine Bean Wrapped in Streaky Bacon,
Chive & Foie Gras Sauce*

Baked Turkey Crown & Braised Gammon,

*Sage & Onion Stuffing, Roast Potato,
Wild Cranberry Jus*

Slow Roast Leg of Lamb, Tolan's Butcher

*(€3.50 Supplement per person)
Lovage & Bacon Farce, Fondant Potato,
Bercy Jus*

24 hours Slow Roast Pork Belly

*Pork Crumble, Duchesse Potato,
Caramelised Apple,
Cider & Marjoram Cream Sauce*

Pan Fried Fillet of Irish Beef, 8 oz

*(€8 Supplement per person)
Roasted Parsnips Scented with Truffle Honey,
Chateau Potato, Tarragon & Cep Jus*

Main Courses from The Sea

Fillet of Organic Salmon

Potato Pancake, Green Asparagus, Cherry Tomato & Lemon Salsa Verde

Prime Fillet of Atlantic Cod & Marinated Tiger Prawns (€5 Supplement)

Coriander Mash Potato - Chili & Lime Dressing

Baked Seabass

Crushed Potato & Garden Pea, Overnight Confit of Tomato & Basil Beurre Blanc

Main Courses from The Garden

Spicy Aubergine & Tomato Lasagne

Asparagus Tips, Baby Vegetable

Pithivier of Mediterranean Vegetable

Roast Courgette, Glazed Cherry Tomato

Butternut Squash Risotto

Wilted Spinach Leaves, Smoked Gubeen Cheese

Desserts

Classic Lemon Tart,

Lime Meringue, Warm Berry Compote

White Chocolate Mousse & Rhubarb Jelly

Warm Caramelised Rhubarb Compote & Dried Rhubarb

Apple Tart Tatin,

Butterscotch Sauce Gingerbread Ice Cream

Warm Tartlet Apricot Bailey Frangipane (€1.50 Supplement)

Pistachio Ice Cream

Mirroi Passion Fruit & Orange

Caramelised Pineapple, Mango Coulis, Blueberry Compote

~ Served with Freshly Brewed Tea & Coffee and Petits Fours ~