



Mount Falcon Estate.

Mount Falcon Estate, lies between Foxford and Ballina, in County Mayo. It is comprised of the Mount Falcon Country House Hotel, fisheries, and a small number of luxury suites, located in Lakeside, Courtyard and Woodland settings around the 100 acre Estate.

The “Castle“ was created from the love of one young man for his new bride – Miss Nina Knox-Gore of Belleek Manor. He agreed that she was so special she deserved to live in a castle. The finest architect of that time, James Franklin Fuller was commissioned to construct a palatial home at Mount Falcon. Then, in 1932 Mount Falcon was purchased by Major and Constance Aldridge who ran it season after season as one of the finest shooting and fishing lodges in Ireland.

We believe the heart of any wedding reception is the Food. Therefore, our 2 AA Rosette Head Chef Philippe Farineau and his team are on hand to ensure that this tradition is maintained throughout your special day. Whether it's a sunny, summer wedding with champagne & Strawberries Reception on our Manicured Open Lawn, A winter wedding with a mulled wine reception & roaring open turf fires, a Civil Ceremony in the original house or a lavish Marquee, Mount Falcon has a proven record and reputation for all.

Available on site is the Mount Falcon Spa , with a team of expert therapist, who will be delighted to help in the final preparations (Tan, Professional Make UP, Manicure, Pedicure) that you require on your wedding day . Grooms can pass away the wedding morning with some Wild Atlantic Salmon Fishing, Fly Fishing for Rainbow Trout on our private Lake or Clay Pigeon Shooting.

In Order for us to understand your requirements we do not restrict the amount of time our wedding co-ordinator, Della Boland will spend with each couple. We invite you to a private viewing of the hotel and our facilities after which we sit down to go through any questions or queries you may have regarding your special day.



Hotel Accommodation.

The Hotel comprises of 32 bedrooms which include 2 suites (Wallpool & Connor's Gap) and 4 deluxe rooms (The Ledges, The Ditches, The Stumps & The Dugout) that are located on the upper floor of the original house. They are truly unique and enjoy all the original features of this historic home. An additional 26 superior rooms make up the full complement of the 32 bedrooms in the Hotel. They are spacious, all 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.

Brides and Grooms have complimentary use of The Wallpool Suite on the night of the wedding. Located in the original House, The Wallpool Suite hosts a private sitting area with panoramic views of Mount Falcon Estate. It contains a King size bed with plush bathrobes, slippers and towels with a spacious ensuite marble bathroom with twin vanity unit and a free standing bath, all for your private use.

Hotel Rates include Full Irish Breakfast served in our Kitchen Restaurant. These apply to all categories of rooms in Mount Falcon Country House Hotel which includes; 2 suites, 4 deluxe rooms, 4 large superior rooms and 22 superior rooms. Please note that check in time is 3pm on the day of arrival and check out is 12 noon on the day of departure.

For guests who are looking for more flexibility during their visit to the West, the Hotel offers luxury 3 and 4 bedroom self catering lodges, nestled around three idyllic locations on the Estate – The Woodlands, The Lakeside and The Courtyard. All bedrooms host large doubles beds and the majority are en-suite.

Room Requirements.

To ensure that all our attention is focused on the comfort and satisfaction of your party, all 32 bedrooms of the hotel must be reserved and 31 bedrooms paid for the night of your wedding.



Bar Extension License.

In the event that a bar extension license is required, one would be provided at an extra cost of €500.00. A bar extension permits the Function Bar to open until 2.00 am. We request that the band or disco finishes at 2.00 am. Entertainment equipment must be removed from the hotel within 12 hours of your event.

Cake Stand.

Mount Falcon is delighted to offer you the use of our "s" shaped cake stand for your special day. This stand will hold three tiers of wedding cake. Measurements of the stand are available from the events office.

Candelabra.

Mount Falcon hosts a small selection of candelabras which are available to you for use on your wedding day. Additional information is available from the Events office.

Collection of Your Gifts.

All items delivered to Mount Falcon for your party must be collected 24 hours after your event. The hotel does not take any responsibility for items lost, misplaced or damaged.

Corkage.

A bottle of wine is charged at €15 and champagne or sparkling wine is charged at € 20

Chair Covers.

Mount Falcon Chair Covers with Golden bows are provided for your event. A photo of our Chair covers with Bows are available from the Events office.

Civil Ceremonies & Blessings.

Mount Falcon has an abundance of enchanting places in which to host a private ceremony or blessing inside the Main House or in the Gardens, Woodlands or nearby Lake.

Civil marriages are subject to approval by the Birth Death and Marriages Office which is the government authority responsible for conducting the service. Each couple must apply directly to the register for approval. Mount Falcon has been given consent to host civil receptions. For more information please contact 094 9023249.



Children at your Party.

We would be delighted to assist with the younger members of your party. Children's menus are priced at €16.50 for a 3 course meal. Children's menus are applicable for 3 – 12 year olds and are available on request. Mount Falcon can provide a separate dining / entertainment room for children on the day of your event if you so wish. Please contact our events co-ordinator for more details.

Dietary Requirements.

Our Executive Head Chef Phillip Farineau would be delighted to assist with any special dietary requirements you or your guests may require.

Drinks Reception.

Weather permitting , this would be hosted on the Terrace, or if its raining the main foyer or the Morning Room. We are pleased to suggest a choice of beverages for your Drinks Reception:

*House Champagne
Bellini / Kir Royale
Champagne & Crème de Cassis
Bucks Fizz - Champagne & Fresh Orange Juice
Kir - White Wine & Crème de Cassis
Martinis / Mojito
Mulled Wine -
Summer Punch
Irish Coffee
Tea & Coffee (Served with homemade biscuits)
Drink of Choice Charged on Consumption*

Floral Display.

Floral displays in public areas will be provided by Mount Falcon. For any additional floral requirement you may have we are happy to recommend Jo Sheahan of The Glass House , 086 8420067.



Fuller Suite.

The Fuller Suite is equipped with the latest in modern technology. A built in amplification system is at your disposal. A fully serviced Bar and Bathroom Facilities are located in the Fuller Suite.

Guests at Your Event.

Please note that the maximum number of guests for an event in the Fuller Suite is 200 persons.

Menu Tasting.

A Menu tasting for two persons (Sun – Thurs) with complimentary overnight Stay in Mount Falcon with Full Irish Breakfast will be provided 3 months prior to your wedding date. Reduced rates are available for any additional attendees.

No Smoking Policy,

Please be aware that all rooms in Mount Falcon are non smoking.

Photography.

Mount Falcon Estate is ideally suited to memorable photography. Professionally landscaped gardens and woodland settings are at your disposal.

Pre / Post – Event.

We would be delighted to assist in the arrangement of a rehearsal Dinner for your guests, Pre or Post Event Lunch / BBQ / Buffet or any other requirements you may have.

Mount Falcon Spa.

Our team of therapists at the Mount Falcon Spa would be delighted to help in the final preparations for your big day. Relax and unwind with a Full Body Spray Tan with Sun FX or Fake Bake, Professional Make Up, Jessica Express Manicure, Eye lash & Eye brow tint, Eye brow shape and Jessica Express Pedicure.

Leisure Facilities on the Estate.

A 17 meter Swimming pool, Sauna, Steam room, Jacuzzi, Gym & 6 Kms Walking/ Jogging Trail around the estate.

Fishing on Mount Falcon Estate.

Wild Atlantic Salmon Fishing on 2 miles exclusive stretch of the renowned River Moy (during the Salmon season). Fly Fishing for Rainbow Trout on Mount Falcon Lake (available all year round). Fly Fishing tuition by professional instructors.

Clay Pigeon Shooting.

Clay pigeon shooting is available on site at Mount Falcon in a flush pattern with 4 promatic traps with adjustable speeds. The patterns may be customised to suit the competency of the guns. The rate is € 600 for 400 clays. Therefore minimum numbers are 1 gun and maximum numbers 8 guns. Use of guns, clays, cartridges and safety equipment are included in this price.

Golfing.

Enniscrone Golf Links Course - A 20 minute drive from Mount Falcon.

Carne –Belmullet Golf Links Course - An hour & 20 minute drive from the estate.

Rosses Point Golf Links Course - An hour drive from the estate.

However should you not feel up to a championship 18 hole golf course there are a selection of Parkland courses available in Ballina and surrounding areas.

We would be delighted to assist in the arrangements of Horse Riding, Guided / Unguided Walks, Whale & Dolphin Watching (during season), Deep Sea Fishing, Boat / Island Trips and Helicopter Flights.

Red Carpet.

Mount Falcon will supply our Red carpet for your arrival on your special day.

Service Charge.

Mount Falcon Estates, pricing is subject to 5% service charge.

Welcome Reception.

A Complimentary welcome reception of freshly brewed Tea or Coffee served with home – made biscuits will be available for your guests. Should you wish to offer your guests an alternative reception we are delighted to offer a canapé selection at an additional cost.

Mount Falcon Wedding Menu Selection.

Starters

*Blue Bell Fall's Goat's Cheese,
Semi Sun Dried Tomato Salad,
Pickled Cucumber, Charcoal Sweet Pepper, Rocket Pesto*

*Tian of Clew Bay Crab Meat,
Confit Potato, Fresh Coriander and Picked Ginger.
Julienne of Scallion, Sesame Oil Dressing*

*Salad of Green Asparagus,
Roast Vine Cherry Tomato's,
Smoked Gubbeen Cheese, Parma Ham
Pickled Walnut in Balsamic*

*Gravalax of Organic Salmon,
Pink Grapefruit Dressing
Watercress Salad*

*Thai Fish Cake,
Tomato Concassee,
Lemon Grass Beurre Blanc*

*Corn Fed Chicken,
Coconut & Curried Vol au Vent*

*Smoked Chicken Caesar Salad,
Baby Gem lettuce, Shaving Parmesan,
Garlic Croutons, Roasted Bacon*

*Chicken Liver & Foie Gras Parfait
Prune Puree, Celery Pickled,
Toasted Ciabatta Bread*

*Mount Falcon Seafood Plate: (suppl. Of €2.00)
Lightly Tea Smoked Salmon, Garlic & Lemon Crab Claw –
Marinated Salmon – Smoked Trout– Pesto Mussel Meat*

*Duck Foie Gras & Apricot Terrine (suppl. of €3.00)
Mini Brioche, Pears & Celery Chutney*

*Crispy Confit Irish Duck Leg,
Celeriac & Apple Cider Sauce*

Soups

Celeriac Cream Soup sprinkled with Crozier Blue Cheese.

Wild Mushrooms scented with Thyme.

*Creamed Parsnip and Caramelised Onion,
Garlic Croutons*

*Seasonal Garden Vegetables,
Parsley Oil*

Green Pea & Mint Cream Soup

Roast Squash and Rosemary Veloute

Classic Potato & Leek Soup

Spiced Plum Tomato & Lentil Soup

Cauliflower, Cumin & Garlic Crouton

SORBET SELECTION

Gin & Pink Grapefruit sorbet

Lemon & Thyme Sorbet

Orange & Cardamon Sorbet

Granny Smith Apple & Whiskey Infusion

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

Main Course

The Land

Pan Roast Supreme of Corn Fed Chicken,
Stuffed with Sage-Onion & Apricot,
Oak Smoked Lard Bulgur Wheat, Buttered Pak Choi
Forestiere Jus

Prime Roast Sirloin Of Beef,
Sweet Roast Baby Onions & Mushrooms, Fondant Potato,
Braised Carrot, Thyme Scented Jus

Herbs Crusted Local Rack of Lamb, (suppl. of € 3.00)
Rich Potato & Rosemary Puree,
Broad Beans, Bercy Sauce

Roast Guinea Fowl,
Stuffed with Prune & Marjoram,
Fine Beans, Potato & Cardamon Puree,
Foie Gras Sauce

Pan Fried Fillet of Irish Beef, 8 oz (suppl. of € 3.00)
Roasted Parsnips Scented with Truffle Honey,
Chateau Potato, Tarragon & Cep Jus

Loin of Irish Venison (suppl. of € 5.00)
Jerusalem artichoke puree,
Chestnut & Black Lard
Cassis Sauce



The Sea

*Seared Fillet of Organic Clare Island Salmon,
Buttered Leek & Smoked Salmon
Salsa Verde*

*Prime Fillet of Atlantic Cod & Chilli Marinated Tiger Prawns
Served on Mediterranean Vegetables
Basil dressing*

*Roast Tail of Atlantic Monkfish,
Skewered with Fresh Rosemary, Garlic Mash,
Sautee Scallion, Roasted Cherry Tomato Sauce*

*Seared Pave of Atlantic Halibut,
Availability depending on the weather
Topped with herbs Crust, Carrot Puree, Broad Beans,
Sweet White Wine Beurre Blanc.*

*Turbot or Brill, (suppl. of €5.00)
Availability depending on the weather
Green Asparagus Tips, Sautee Pak Choi & Baby Spinach
Mussel & Clams Saffron Sauce*

Lobster (subject to availability) at Market Price.

The Garden

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

*Pithivier of Mediterranean Vegetable
Roast Courgette, Glazed Cherry Tomato.*

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

Desserts

Lemon Tart

Lime Meringue, Warm Berry Compote

Warm Chocolate Fondant

Orange Compote, Vanilla Ice Cream

White Chocolate Mousse

Warm Caramelised Rhubarb

Mango Cheesecake

Roast Marinated Pineapple scented with Fresh Vanilla Pod

Apple Tart Tatin

Gingerbread Ice Cream

Mount Falcon Dessert Plate (suppl. of €5.00)

*Passion Fruit Delice,
Apple and Cinnamon Mousse Topped with a Crumble,
Bailey's Cheese Cake*



The Mount Falcon Experience

A 5 course dining experience cooked to order by our 2 AA Rosette awarded Kitchen team headed up by Head Chef Philippe Farineau consisting of:

1 Starter, 1 Soup, 1 Main Course, 1 Dessert, Tea/ Coffee served with petit fours.

€72.00 per person for 170 – 200 Guests.

€75.00 per person from 150 – 170 Guests.

€78.00 per person from 100 – 150 Guests.

€80.00 per person for a 100 Guests or Less.

Arrival Canapé Selection.

Selection 1 €8.00

*Mini pizza
Chicken Kebab Satay
Smoked Salmon Roulade*

Selection 2 €9.00

*Green thai spring roll
Pork Wonton
Prawn in filo pastry*

Selection 3 €7.00

*Indian Selection:
Vegetable Samosa
Onion Bhaji
Pakora
Served with Sweet Chilli Sauce & Mint Sauce*

Due to the seasonality and availability of some ingredients our menus may be subject to change.



Mid Night Munchies.

*To Be Served With Tea & Coffee
&
Your Wedding Cake.*

Sample of Canapes Available.

*Prawns wrapped in Filo
Vegetable Spring Rolls, Spicy Tomato Relish
Cocktail Sausages
Spicy Chicken Wing
Pork Spring Roll, Sweet Chilli Sauce
Potato Wedges & Garlic Mayonnaise
Mini Pizza
Open Eggs & Curried Mayonnaise On Soda Brown Bread
Ham & Emmenthal Cheese, White Bread
Tuna & Sweet Corn, Brown Bread
Coleslaw & Gem Salad, White Bread
Cajun Chicken & Beef Tomato, Brown Bread.*

*Selection Of 2 Homemade Sandwiches
& 1 Hot finger Food €10.00 per person*

*Selection Of 3 Homemade Sandwiches
& 2 Hot finger Food €12.00 per person*



Additional Menu Choices.

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

Table Plans.

Mount Falcon are happy to supply your menus and your table plan on hotel stationery. Your list must be submitted to the events coordinator 10 days prior to your event in typed format.

If you have any additional questions or wish to arrange a formal appointment

to view Mount Falcon Estate , or discuss your Wedding Day

please do contact our

Events coordinator,

Ms Della Boland

096 74472

who will be delighted to assist you.