



# Weddings by Us!

*Monday, Tuesday & Wednesday Weddings  
Excluding Bank Holidays, Christmas Period & New Years*

- A 4 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 Main Course, 1 Dessert, Tea/Coffee served with Petit fours.
- Complimentary use of a Suite on the night of your wedding.
- Floral displays in public areas will be provided by Mount Falcon.
- Complimentary welcome reception of freshly brewed Tea or Coffee served with Home Biscuits.
- Summer Punch or Winter Mulled Wine for your guests on arrival.
- Chefs choice of Canapes on arrival to Mount Falcon.
- House Sparkling wine for your toast drink.
- 1/2 bottle per guest of either red or white house wine.
- Midnight Supper provided by Chef de Cuisine Philippe Farineau.
- Mount Falcon Chair Covers.
- Printed menus on Mount Falcon Stationery for each table. Table plan decorated and Displayed for Guests on Mount Falcon Stationery.
- Residents Bar with Bar Extension License.
- Preferred Room Rate for night of the Wedding.
- A Chauffeur driven Car for the Bride to the Church on the morning of the wedding. This car will return the newly married couple back to Mount Falcon.
- Morning entertainment for the grooms party of Rainbow Trout Fishing on the Mount Falcon Lake.
- Express Manicure and Pedicure for 6 of the bridal party, in the Spa at Mount Falcon.
- Professionally Landscaped Gardens and Woodland settings for unforgettable photography.
- 2 appointments for 1 hour each with our designated Wedding Co-ordinator.

*100 guests for € 10,000*

# Wedding Banquet for Weddings by Us!

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## Starters

CORN FED CHICKEN.  
COCONUT & CURRIED VOL AU VENT.

SMOKED CHICKEN CAESAR SALAD.  
BABY GEM LETTUCE, SHAVING PARMESAN, GARLIC CROUTONS,  
ROASTED BACON.

CRISPY IRISH DUCK LEG.  
CELERIAC & APPLE CIDER SAUCE.

FISH CAKE BEIGNET.  
LEMON GRASS BEURRE BLANC.

## Soups

WILD MUSHROOMS SCENTED WITH THYME.

SEASONAL GARDEN VEGETABLE, PARSLEY OIL.

CLASSIC POTATO & LEEK SOUP.

CAULIFLOWER, CUMIN & GARLIC CROUTON.

## Sorbet Selection.

GIN & PINK GRAPEFRUIT SORBET.

LEMON & THYME SORBET

## The Final Temptation

LEMON TART.  
LIME MERINGUE, WARM BERRY COMPOTE.

MANGO CHEESECAKE.  
ROAST MARINATED PINEAPPLE  
SCENTED WITH FRESH VANILLA POD.

APPLE TART TATIN.  
GINGERBREAD ICE CREAM.

MOUNT FALCON DESSERT PLATE.  
PASSION FRUIT DELICE,  
APPLE & CINNAMON MOUSSE TOPPED WITH A CRUMBLE,  
BAILEY'S CHEESE CAKE.  
(SUPPLEMENT OF €4.00 PER PERSON)

## Main Course

PAN ROAST SUPREME OF CORN FED CHICKEN.  
STUFFED WITH SAGE-ONION & APRICOT, BULGAR WHEAT,  
FORESTIERE JUS.

PRIME ROAST SIRLOIN OF BEEF.  
SWEET ROAST BABY ONIONS, FONDANT POTATO, THYME  
SCENTED JUS.

ROAST GUINEA FOWL.  
FINE BEANS, POTATO & CARDAMON PUREE, WHITE MUSTARD  
SEED CREAM SAUCE.

SEARED FILLET OF ORGANIC CLARE ISLAND SALMON.  
BUTTERED LEEK & SALSA VERDE.

PRIME FILLET OF ATLANTIC COD.  
SERVED ON MEDITERRANEAN VEGETABLES, BASIL DRESSING.

ROAST TAIL OF ATLANTIC MONKFISH.  
GARLIC MASH, & TOMATO BEURRE BLANC.

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.