



MENU SELECTION

INDULGE IN THE ARTISTRY OF FLAVOUR IN OUR BALLROOM

At Fallon & Byrne, we don't just serve food; we craft culinary experiences that ignite your senses. Food is our passion, and creating unforgettable moments through exceptional dining is what we do best. Our dedicated chefs use the freshest and finest locally sourced produce and ingredients, and our seasoned event managers combine their knowledge and expertise to create bespoke events tailored to your individual needs.

WE OFFER THE FOLLOWING MENU OPTIONS:

Exchequer Menu – Enjoy a tailored three-course sit-down experience with three options for starters, three mains, and two desserts. Pre-orders are required from all guests three weeks prior to the event.

Exchange Menu – Embrace effortless dining with our Exchange Menu. Select two starters, two mains (plus one silent vegan option), and one dessert. No pre-order required; guests can place their orders on the day of the event.

Banquet Menu – Indulge in a variety of dishes served family-style over three courses. Dishes are served directly to each table for a relaxed dining experience.

Reception Menu – Elevate your event with our selection of canapés, finger food, and supper bowls, ideal for standing receptions, welcoming guests, or as late-night delights.

SOME THINGS TO NOTE:

- We accommodate all dietary and lifestyle requirements. Many of our dishes can be modified to better suit the dietary needs of your guests.
- Complimentary tea and filtered coffee are served with the dessert course. Please note that the prices listed do not include other beverages. Drinks packages are charged additionally.
- All disclosed menu items are VAT inclusive, and are subject to a 12.5% service charge.
- We have a supplements menu available for confirmed bookings.
- Breakfast and brunch menus are available upon request.
- V - Vegetarian • VG - Vegan • GF - Gluten-free • VGO - Vegan Option • GFO - Gluten-free Option