

Christmas Menu Selection 2025

Indulge in the Artistry of Flavour at Fallon & Byrne

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.



Key Considerations

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 the prices listed do not include other beverages. Drinks packages are charged separately.

All disclosed menu items are VAT inclusive and are subject to a 12.5% service charge.

Final food and wine selections are required one month prior to your event.

Hot food service ends at 10:30pm, with cold options available thereafter.

- V - Vegetarian • VO - Vegetarian Option Available • VG - Vegan • VGO - Vegan Option Available
- GF* - Gluten-Friendly • GFO** - Gluten-Friendly Option Available On Request

*GF: Prepared with non-gluten ingredients; however, please note that this dish is made in a kitchen where gluten-containing foods are also handled. We recommend caution for those with coeliac disease or severe gluten sensitivity.

**GFO: Can be prepared with gluten-friendly ingredients (see above).

The Christmas Menu

€80 PER PERSON

Create your three-course sit-down menu by choosing two starters (one soup and one salad), three mains, and one dessert, with guests ordering at your event.

Starters

Celeriac & potato soup, hazelnut & truffle pesto VGO | GF

Creamy pumpkin soup, mascarpone, crispy sage V | GF

Kale, quinoa, butternut squash, pomegranate, pumpkin seeds, goat's cheese, lime & chilli dressing VGO | GF
add: Grilled chicken €2 supplement

Orange, burrata, radicchio, cinnamon-cashew salad, mulled wine glaze V | GF

Whipped ricotta, peach, pumpkin brittle, toasted sourdough, balsamic glaze V

Main Course

All mains are served with green beans and butter chive mashed potato.

Sharing side dishes are additional.

Roasted turkey & honey-mustard glazed ham, chestnut stuffing, cranberry jam, jus GFO

Maple-glazed roast salmon, pickled red onion, fresh dill, herb aioli GF

Cauliflower steak, cranberry apple chutney, rocket, toasted pecans VG | GF

Dessert

Trifle, cream, custard, amaretti biscuit, sherry & plum

Cranberry & white chocolate cheesecake, ginger crumb, caramelised white chocolate,
cranberry compote V | GFO

Sharing Side Dishes

€25 per bowl per table

Braised red cabbage, goat's cheese, fresh herbs VGO | GF

Brussel sprouts, pomegranate, pistachios, bacon, duck fat, maple syrup VGO | GF

Cheesy cauliflower casserole, gruyère béchamel, buffalo mozzarella, panko crumb V | GFO

Maple-roasted carrots, tahini yogurt, pistachios, pomegranate VG | GF



A Christmas Reception

Choose from our selection of canapés, finger food, and supper bowls. Ideal for standing receptions, welcoming guests as they arrive, or as late-night delights. For standing receptions, we recommend serving food in waves every 60-90 minutes.

Canapés

3-Piece Canapés • €9.50pp

4-Piece Canapés • €12.00pp

5-Piece Canapés • €14.50pp

Brie brûlée & cranberry jam crostini V | GFO

Smoked mackerel, crème fraiche, horseradish, soda bread, fresh dill

Chestnut arancini, roasted pumpkin aïoli VG | GFO

Black pudding & blue cheese croquette, spiced apple purée GFO

Seared beef, horseradish cream, chives, baked crostini GFO

Fork Supper

Select three (one to be vegan) • €14.00pp

• Minimum order 50 people •

Irish beef & Guinness stew, mashed potato GF

Turkey ragù, gravy, stuffing, mashed potato GFO

Three bean chilli, couscous, sour cream, lime V | VGO

Butternut squash risotto, crispy kale, sage, vegan parmesan VG | GF

Finger Food

Bowl of cranberry sauce meatballs €15 GF • Panko prawn, sweet chilli dressing, Asian slaw €3

Beef slider with cheddar & red onion marmalade €4.50 VGO • Gourmet sausage roll €4.50

Gourmet sandwich selection €9.50 VO | VGO | GFO • Charcuterie board with crackers €25 VO | GFO

Honey mustard cocktail sausages €8.50 GF • Goujons & chips platter €25

Handmade potato wedges with basil aïoli €8.50 VG • Teeling Whiskey mince pie €3 V

Mini doughnut selection €2.25 V • Dessert canapés €2.25 V | VGO | GFO



Drinks Packages

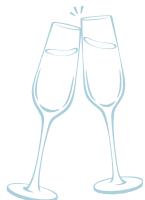
Select one of the following options to create your drinks package:

Bronze

Three drinks per person (minimum requirement)

Includes: your selected red & white wines, house prosecco, beer, cider, and all non-alcoholic beverages

*Price varies depending on selected wines



Silver

Add €750 to Bronze tab

Upgrade Includes: House spirits & mixers

Gold

Add €1,250 to Bronze tab

Upgrade Includes: Premium spirits, cocktails

Pearl

Unlimited drinks for duration of event

Upgrade Includes: Open bar



Three Drinks Policy

Our 3-drinks-per-guest policy works as a prepaid bar tab, priced at $\frac{3}{4}$ of your chosen wine.

For example, if your selected wine is €48 per bottle, the Bronze drinks package comes to

€36 per guest, or €3,600 for 100 guests.

You may upgrade to Silver, Gold, or Pearl for an additional charge.

Guests may order from your chosen drinks list, either at their table or from the bar.

Drinks are charged based on consumption, and wine bottles are only opened as required.

Your bar tab will never go over the agreed amount without your approval, and any unused balance remains available until fully used.

Guests may also purchase drinks outside of your selected package at their own cost.

Additional Drinks

Select one of the following options for your drink on arrival:



Bubbles on Arrival

Selection of Bubbles, Bottled Beer & Pink Lemonade	€12.00pp +
‘Tuffeau’ Blanc de Blancs Chardonnay Loire, France 2020	€12.00pp
‘Tuffeau’ Brut Rose Gamay Loire, France 2020	€12.00pp
Ca’ di Alte Prosecco Spumante Veneto , Italy N.V	€13.50pp
Renardt-Faché Bugey Cerdon ‘Initiale’ Gamay Jura, France 2022 O V	€19.00pp
Blard et Fils Crémant de Savoie ‘Brut Alpine’ Savoie, France N.V.	€19.50pp
Waris Hubert Albescient Blanc de Blanc Champagne Champagne, France N.V.	€22.50pp

Cocktails on Arrival

Cranberry Aperol Spritz	€13.50pp
Christmas Punch • prosecco, brandy, apple, ginger	€13.50pp
Apple & Mint Refresher • crème de menthe, apple, lime, cucumber	€13.50pp
Mulled Wine • cinnamon & brown sugar rim	€9.50pp



Premium Filtered Water

Unlimited Premium Filtered Still & Sparkling Water	€1.50pp
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Tea & Coffee

Unlimited Tea (black & herbal), Coffee (filtered & decaf) & Milk (regular & non-dairy)	€3.50pp
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*Complimentary if accompanied by a 3-course meal

Christmas FAQ's 2025

Capacity & Venue Hire

This elegant space can comfortably host up to 120+ very welcome guests at our round tables for a seated dinner, or up to 150 guests for a standing reception. Venue rental and minimum number requirements for Christmas events are as follows:

Lunch • 10am - 5pm

€1,000	Sunday to Wednesday	minimum 60 adults
€1,000	Thursday & Friday	minimum 80 adults
€1,000	Saturday	minimum 100 adults

Dinner • 6:30pm - late

€1,000	Sunday to Wednesday	minimum 60 adults
€1,000	Thursday & Friday	minimum 80 adults
€1,000	Saturday	minimum 100 adults

Should guest numbers fall below the stated minimum, an agreed-upon minimum spend may apply.

Bar and music close 30 minutes before departure, allowing time to finish your drinks.

Departure time for dinner bookings: 2:00 AM (Fri–Sat) | 1:00 AM (Sun–Thu).

Food & Beverage Requirement

Seated Meal

We request an arrival drink, a three-course menu, and three drinks per guest during the meal, concluding with an open bar.

Standing Reception

We require a comparable spend, including an arrival drink, a generous food selection, and an open bar.

Late Night License

Extend the party for one additional hour beyond your scheduled departure time and make the night even more memorable. To arrange a late-night extension, please provide written confirmation at least six months in advance so that we have time to secure the necessary licence.

The extension is available for an additional €650.

Christmas FAQ's 2025

Venue Hire Inclusions

- The services of our dedicated event managers, waitstaff, bartenders, cleaners, and security.
- 6' round tables and high-top tables with floor length, crisp white linen tablecloths and napkins.
- Limewash wooden Chiavari chairs and barstools.
- Christmas-themed centrepieces, Christmas tree, and other festive décor in The Exchange.
- Christmas decorations throughout the building, including fairy lights on exterior of building.
- Mercury silver place name holders, calligraphy table numbers, and tealights.
- Mirrored welcome sign, table plan, place name cards, menus, and Food Hall welcome sign.
- Integrated Bluetooth sound system for personal background playlist.
- Cordless microphone, microphone stand, PA system, and hi-speed WiFi.
- Hi-spec data projector, electronic screen, and presentation clicker/laser pointer.
- Roller blinds fitted to all windows.
- Dimmable chandeliers and recessed lights.
- Colourful bar counter LEDs and uplighters.
- Walnut wood lectern in ivory colour.

Additional Details

Location & Accessibility – The Exchange is located on the second floor at 11-17 Exchequer St, Dublin, D02 RY63, Ireland, which is accessible by both lift and stairs, and restrooms are adjacent.

Corkage – Fallon & Byrne does not offer a corkage service and provides a wine list from our extensive Wine Cellar for you to choose from.

Drink Tokens – If required, we can provide personalized drink tokens featuring your company logo, event date, and permitted beverages for €30 per event. Due to specific drink restrictions at each event, standard tokens are not available.

Cloakroom – Tickets for the cloakroom are available on request; otherwise, it operates on a self-service basis.

Vendors – We do not provide any vendors or related equipment. We have worked with many reliable and reputable vendors and would be happy to share our vendor list with confirmed bookings.

Deliveries – Christmas crackers, prizes, branding items, additional decorations, etc., can be delivered the day before your event and must be collected the following day.

Booking – A provisional booking can be held for a maximum of two weeks, after which we request a €2,000 non-refundable deposit to secure your desired date.

FALLON & BYRNE