

Shared Christmas Parties 2025

Indulge in the Artistry of Flavour at Fallon & Byrne

This holiday season, The Exchange at Fallon & Byrne is delighted to host Shared Christmas Parties, bringing together businesses and professionals for a memorable evening of celebration.

The event offers the perfect opportunity to celebrate with your team while connecting with others in a lively, seasonal atmosphere.

Pre-booking is essential, as places are limited. Enjoy a night of exceptional dining, entertainment, and festive cheer at Fallon & Byrne, set against the backdrop of twinkling lights.



€99
per person



A seasonal 3-course plated dinner



An arrival drink of bubbles or bottled beer



Filtered still & sparkling water, plus tea & coffee



Festive quiz, raffle prizes & DJ until 1:30am



Christmas crackers & decorations

The Christmas Menu

Starter

Celeriac & potato soup, hazelnut & truffle pesto V | VGO | 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.

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

Sharing Side Dishes

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



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

Dessert

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

• V - Vegetarian • 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).

Itinerary

7:00pm	Arrive to a welcome drink. Menu selections are confirmed.
8:00pm	Dinner service begins.
10:30pm	Dinner concludes, and the DJ starts the evening's entertainment.
1:30am	Bar closes and music finishes.
2:00am	Venue is cleared.



Key Considerations

Menu Selections

We accommodate all dietary and lifestyle requirements (please confirm 2 weeks prior).
Guests will select their starter and main course on the day of the event.
Wine selections are required one month in advance.

Pricing & Beverages

Cost per person: €99 (includes VAT and service charge).
Additional beverages are not included in the price.
A bar tab is set up for the group or per table during the dinner service,
either prepaid or opened on the evening with a credit card.
Outstanding bar tabs must be settled on the night.
A 12.5% service charge applies to all bar tabs.

Booking Terms & Conditions

Book early to secure the best seats.
Tables require a minimum of 10 guests and can accommodate up to 12 guests each.
If fewer than 10 guests attend, the shortfall may be offset with bottles of champagne.
Larger groups can reserve multiple tables.
Christmas party reservations are provisional for 7 days.
A signed agreement and full prepayment are required to confirm the booking.
Any changes to bookings must be submitted in writing.
Guests arriving late will be served the course currently in progress.
All bookings are treated as ticketed events, and refunds cannot be issued.