

the
exchange
AT FALLON & BYRNE



Corporate & Private Events

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, our in-house sommeliers have hand-selected a stunning arrangement of wines to perfectly complement every dish, and our seasoned Event Managers combine their knowledge and expertise to create bespoke events tailored to your individual needs.

Culinary Guide

We are pleased to accommodate all dietary and lifestyle requirements, with many of our dishes able to be tailored to meet the specific needs of your guests.

- V – Vegetarian • VO – Vegetarian Option Available • VG – Vegan • VGO - Vegan Option Available
- DF – Dairy-Free • GF – Gluten-Friendly* • GFO – Gluten-Friendly Option Available**

*GF – Prepared with non-gluten ingredients, but made in a kitchen handling gluten.

Caution is advised for those with coeliac disease or severe gluten sensitivity.

**GFO – Can be prepared with gluten-friendly ingredients (see *GF note).

The Exchequer Menu

€95 PER PERSON

Create your menu by choosing three starters (one to be vegan), three mains (one to be vegan), and two desserts. A pre-order is required from all guests three weeks in advance.
Tea and filtered coffee are complimentary with the dessert course.

Starter

Roasted carrot & fennel soup, miso-glazed mushrooms, cashew cream VG | GF
Celeriac & apple soup, toasted almonds, cinnamon coconut cream VG | GF
Creamy seafood chowder, smoked bacon, F&B Bakery sourdough croutons
Irish smoked salmon, avocado, pickled shallot, jasmine rice, toasted panko crumb, smoked chilli mayonnaise GFO
Confit duck leg, grilled pineapple relish, cucumber & herb salad, cherry jus (€8 supplement) GF
Irish beef carpaccio, rocket, parmesan shavings, balsamic dressing GF
Burrata caprese salad, heirloom tomatoes, basil, balsamic reduction V | GF

Main Course

• All mains are served with fondant potato • Sharing side dishes are additional •

Pan-fried sea bass, salmoriglio sauce, tenderstem broccoli GF
Fillet of lemon sole, tomato, chive beurre blanc, asparagus GF
Slow-roasted Andarl Farm free-range pork belly, Irish black pudding crumb, sauerkraut, red wine jus
Slow-cooked rump of spring lamb, pan-fried sugar snaps, pickled onions, Madeira glaze GF
Saffron risotto cakes, pistachio crumb, orange zest, rocket, vegan parmesan & lemon aioli VG | GFO
Roasted baby aubergine, tahini yoghurt, roasted garlic, pine nuts, Calabrian chilli oil VG | GF
Pat McLoughlin aged Irish fillet of beef, red onion marmalade, asparagus (€10 supplement • includes one sauce) GF
Vegan flank steak, red onion marmalade, asparagus (€10 supplement • includes one sauce) VG

Steak sauces: • brandy peppercorn GF • red wine jus GF | DF • smoked aubergine gravy VG | GF
• blue cheese butter V | GF • garlic & herb butter V | GF | VGO
• Add additional sauce + €10 per table

Dessert

Salted caramel & Cocoa Atelier chocolate tart, Chantilly crème V
Vanilla bean cheesecake, crème anglaise, fresh strawberries, granola cookie crumb VO
Lemon meringue tart, raspberry sorbet, fresh raspberries V | VGO
Key lime pie, whipped cream, lime zest V



The Exchange Menu

€88 PER PERSON

Create your three-course sit-down menu by choosing two starters (one soup and one salad), two mains (plus one silent vegan main), and one dessert, with guests ordering at your event. Tea and filtered coffee are complimentary with the dessert course.

Starter

Country vegetable soup, charred corn, spring onion VG | GF
Sweet potato, ginger & coconut soup, edamame & black bean, coconut cream VG | GF
Caesar salad, bacon, parmesan shavings, F&B Bakery sourdough croutons GFO
(add free-range chicken breast • €2 supplement)
Golden, candy & red beets, whipped goat's cheese, candied walnuts, chardonnay glaze V | GF
Blackened Irish salmon, ginger soy dressing, Asian salad GFO

Main Course

• All mains are served with fondant potato • Sharing side dishes are additional •

Oven-roasted cod, maple miso squash purée, pickled radish GF
Oven-roasted Irish organic salmon, herb crust, snap peas, beurre blanc GFO
Slow-cooked Pat McLoughlin Irish beef, celeriac truffle salsa, Madeira glaze GF
Pan-roasted Irish free-range chicken breast, Creole cream sauce, grilled asparagus GF
Saffron risotto cakes, pistachio crumb, orange zest, vegan parmesan & lemon aioli VG | GFO
Roasted baby aubergine, tahini yoghurt, roasted garlic, pine nuts, Calabrian chilli oil VG | GFO

Dessert

Salted caramel & Cocoa Atelier chocolate tart, Chantilly crème V
Vanilla bean cheesecake, crème anglaise, fresh strawberries, granola cookie crumb VO
Lemon meringue tart, raspberry sorbet, fresh raspberries V | VGO



The Banquet Menu

€70 PER PERSON

Begin your culinary experience with three sharing boards per table, selecting from a mix of antipasti and mezze platters. For the main course, choose three hot dishes (one to be vegan) and two sides.

Conclude your meal on a sweet note with dessert canapés served on two platters per table.

Tea and filtered coffee are complimentary with the dessert course.

Sharing Boards to Start

Selection of Antipasti

Artisan Cheese & Charcuterie from The Food Hall • Olives • Artichokes • Sun-dried tomatoes • Grapes
• Quince • Breads from the Fallon & Byrne Bakery

Mezze Platters V | VGO

Butternut squash houmous • Sun-dried tomato pesto • Chargrilled vegetables
• Feta cubes • Grapes • Flatbreads • Pomegranate seeds

Hot Dishes

Filleted pan-fried seabass, herb & lemon gremolata GF

Lamb, aubergine & chickpea curry with rice GF

Sweet potato, chickpea & kohlrabi curry with rice VG | GF

Saffron risotto cakes, vegan parmesan & lemon aioli, rocket salad VG | GF

Creamy Tuscan chicken, sun-dried tomatoes with rice GF

Cedar plank salmon, grilled lemon, mustard GF

Pork belly porchetta, salsa verde (€30 supplement/table) GF

Tomahawk steak, garlic & herb butter, mushrooms, fried onion & parsley (€100 supplement/table) GF

Side Dishes & Salads

Basil pesto & lemon orzo salad V

Burrata caprese salad, heirloom tomatoes, basil, balsamic reduction V | GF

Beetroot, sweet potato, orange & walnut salad, lemon & EVOO dressing VG | GF

Baked raclette cheese, potato, bacon, onion, herbs, garlic, cream VO

Asian style greens, nam jim dressing VG | GF

Creamy potato salad, spring onion, fresh herbs V | GF

Dauphinoise potato V | GF

Dessert

Deluxe dessert canapé platter V | VGO | GFO

FALLON & BYRNE



The Reception Menu

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

7-Piece Canapés • €19.00pp

Goat's cheese, beetroot & roasted hazelnut crostini V | GFO

Mini wild mushroom quiche, savoury chutney V

Baba ganoush & lemon confit on focaccia VG | GFO

Panko breaded tiger prawn on Asian slaw

Irish free-range chicken Caesar wraps GFO

Howth smoked salmon on brown bread, basil aioli, dill

Tomato & pesto tart VG

Fork Supper

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

• Served with basmati rice • Minimum order 50 people •

Slow-roasted aged Irish beef bourguignon, free-range smoked bacon, mushrooms GF

Thai green free-range Irish chicken curry GF

Irish lamb, aubergine & chickpea curry GF

Three bean chilli, aubergine, bell peppers VG | GF

Sweet potato, chickpea & kohlrabi curry VG | GF

Finger Food

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

Mezze platter €25 V | VGO • Fruit platter €25 VG | GF • Goujons & chips platter €25

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

Honey mustard cocktail sausages €8.50 GF • Handmade potato wedges with basil aioli €8.50 VG

Margherita pizza €17 V | VGO | GFO • Spicy Devil pizza €20 GFO

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

Keoghs crisps €3.75 • Torres gourmet crisps €6.75 GF



Drinks Packages

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

Bronze

Two 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 €500 to Bronze tab

Upgrade Includes: House spirits & mixers

Gold

Add €1,000 to Bronze tab

Upgrade Includes: Premium spirits, cocktails

Pearl

Unlimited drinks for duration of event

Upgrade Includes: Open bar



Two Drinks Policy

Our 2-drinks-per-guest policy works as a prepaid bar tab, priced at ½ of your chosen wine. For example, if your selected wine is €50 per bottle, the Bronze drinks package comes to €25 per guest, or €2,500 for 100 guests.

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.

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 Albescent Blanc de Blanc Champagne Champagne, France N.V.	€22.50pp

Cocktails on Arrival

Aperol Spritz, Limoncello Spritz, Hugo Spritz, or Pimm's Cup	€13.50pp
Cocktails on Arrival • (select any 2)	€16.00pp
• Espresso Martini	
• Margarita	
• Spicy Margarita	
• Old Fashioned	
• Bramble	
• Negroni	

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

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Capacity & Venue Hire

This elegant space offers versatile arrangements to suit your event. Venue rental and minimum guest requirements for private events are outlined below.

€1,000	Friday & Saturday dates	minimum 80 adults	bar closes 1:30am
€1,000	Thursday & Sunday dates	minimum 60 adults	bar closes 12:30am
€1,000	Monday to Wednesday dates	minimum 50 adults	bar closes 12:30am

Should your guest numbers fall below this, a minimum spend can be agreed upon in advance. Events from mid-November through December have additional requirements; details can be found on our Christmas menus. Discounts are available for January, February, and last-minute bookings.

Seating Arrangements

Our venue offers flexible seating, comfortably accommodating guests according to the chosen layout:

- Banquet-style • 120+ guests
- Cabaret-style • 90 to 100 guests
- Theatre-style • 120+ guests
- Standing Reception • up to 150 guests

Food & Beverage Requirement

For a sit-down meal, we ask for a three-course menu with a bar tab covering two drinks per guest.

For a standing reception, a comparable spend is required, which includes waves of delicious food and a bar tab of two drinks per guest.

For bespoke events, including work meetings, breakfasts, wine tastings, and more, please provide your event specifications, and we will prepare a tailored quote.

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.

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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 white linen tablecloths and linen napkins.
- Limewash wooden Chiavari chairs and barstools.
- Preserved floral centrepieces.
- Mercury silver placename holders, calligraphy table numbers, and silver tealights.
- Mirrored welcome sign, table plan, placename cards, menus, and a welcome sign in our Food Hall.
- Integrated Bluetooth sound system for personal background playlist.
- Cordless microphone, microphone stand, 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.
- Ivory wooden lectern.

Additional Details

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

VAT & Service Charge – All prices include VAT. A 12.5% service charge applies to all food and beverages.

Service Hours – Meal service times are flexible, with our kitchen operating until 10:30pm. Cold food may be served at any time during your event, provided it is arranged in advance.

Menu Selection – Menu items and prices are subject to change. Final food and wine selections are requested at least three weeks before your event. Supplements menu available for confirmed bookings.

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

Cloakroom – Our cloakroom is self-service, with tickets available upon request in advance.

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

Deliveries – Additional room decorations, branding items, 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 and a signed contract to secure your desired date.