



**Falkirk**  
estate





Welcome to Falkirk Estate & Country Club, located in Central Valley, New York. Where elegance, breathtaking views and world-class service set the backdrop for your special occasions. For wedding ceremonies and receptions, our boutique style venue is available exclusively, one wedding at a time. It is also available for showers, bar/bat mitzvahs, golf outings and corporate events. We exceed our clients expectations and understand the importance of letting them be the star of the occasion.

The beautifully manicured grounds are truly the perfect venue for all seasons, both inside and out. Outdoors, the Estate boasts the backdrop of the majestic Ramapo Mountains, our pristine 18-hole golf course and striking waterfalls. Indoors, our stylishly decorated interior, stunning fireplace, tasteful reception areas and casual dining pub set the tone for an elegant event. Falkirk Estate is truly the area's most memorable venue for your wedding or special celebration.



**Falkirk**  
estate  
206 Smith Clove Road • Central Valley, NY 10917  
tel: 845-928-8060  
fax: 845-928-6627  
email: [events@falkirkestate.com](mailto:events@falkirkestate.com)  
[www.falkirkestate.com](http://www.falkirkestate.com)



# Romantic Setting...



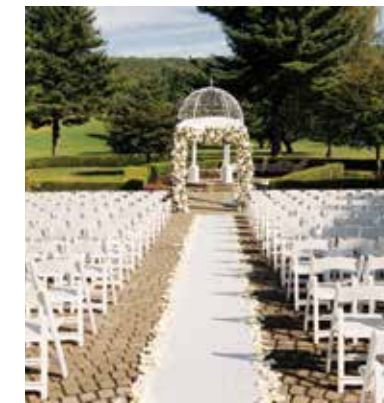
Nestled in the foothills of the Ramapo Mountains, you will find the Hudson Valley's best kept secret... Falkirk Estate and Country Club. Our venue is set in a quiet, secluded location, yet conveniently located just 2 miles north of the NYS Thruway and Woodbury Commons. Falkirk Estate can accommodate any size affair, from intimate cocktail receptions to grand weddings and galas. Lush landscaping, waterfalls and elegantly appointed wrought iron gazebos, are all options for the perfect backdrop to your outdoor ceremony and memorable photographs. Guests will marvel as the sun sets behind the Ramapo Mountains, illuminating the late afternoon sky above your ceremony.







## *A Day to Remember...*



Your special day should be as wonderful as you have imagined. Your wedding day is the start of your life together, let us set the standard with quality, a commitment to excellence, and attention to detail. Our expert staff will be by your side through all aspects of planning, from selecting delicious menu choices to timing and decor.

Falkirk Estate has two exquisitely decorated ballrooms, which can accommodate from 50 to 250 guests. Our ballrooms boast floor to ceiling panoramic views overlooking our beautiful golf course and sweeping views of the majestic Ramapo Mountains.

It creates an absolutely breathtaking ambiance that will set the tone of your event. Falkirk Estate is beautiful during both day and evening events throughout the seasons.





# Wedding Celebration

## Services and Amenities

Event Manager	Personal Maitre 'd
Valet Parking	Coat Check
Full Service Waiters and Bar Staff	Personal Bridal Concierge
Bridal Dressing Room	Doorman
Custom Linens	

## Upon Arrival

*(Included with Ceremonies On-Site)*

Champagne with Fresh Berries and Water with Lemon Wheel

## Open Bar

5 Hour Premium Brand Liquors  
Champagne Toast, 4 Beers on Tap, Red and White Wine  
and After Dinner Drinks

## Cocktail Hour

*Gourmet Tuscan Cold Displays*  
Each Display is Artfully Crafted and Decorated

## International and Domestic Cheese Display

A Fine Selection of Imported, Domestic, and Local Cheeses  
Surrounded by Grapes, Flatbreads and Water Crackers & Crisps

## Italian Display

Cured and Smoked Meat Display with  
Peppers, Kalamata and Green Olives,  
Pickled Pepperoncini and Italian Breadsticks

## Fresh Fruit Display

Sliced Seasonal Fresh Fruit

## Market Fresh Crudité's Display

Sliced Seasonal Vegetables served with  
Chef's Selection of Spreads

## Crostini Display

Eggplant Tapenade	Kalamata Olive Tapenade
Roasted Pepper Pesto Tapenade	

## Chef's Selection of Seasonal Gourmet Salads

## Butler Passed Hors D'Oeuvres

*(Select Ten)*

### Hot

Maryland Style Crab Cakes, Chipotle Remoulade Sauce  
Coconut Shrimp, Mango Rum Sauce  
Tempura Shrimp, Orange Ginger Sauce  
Scallops Wrapped in Bacon, Soy Sauce and Honey  
Shrimp and Scallops on Garlic Toast  
Vegetable Potstickers, Sweet Chili Sauce  
Beef Tenderloin Brochette, Honey Barbecue Glaze  
Franks en Phyllo, Dijon Mustard  
Chicken, Golden Pineapple, Teriyaki Glaze  
Petite Smoked Gouda and Chorizo Sausage Quiche  
Chicken Shiitake Spring Roll  
Pear and Brie Phyllo Purse, Raspberry Sauce  
Caramelized Onion and Gorgonzola Focaccia, Fresh Basil  
Spinach and Feta Spanakopita  
Fried Mozzarella, Tangy Marinara Sauce  
Mini Vegetable Quiche  
Roasted Garlic and Herb Stuffed Mushrooms  
Fried Ravioli, Marinara Sauce  
Cheese & Vegetable Quesadilla  
Risotto Croquettes  
Swedish or Italian Meatballs  
Buffalo Chicken Bites with Bleu Cheese Crumbles  
Rosemary Encrusted Baby Lamb Chops *(Upgraded Item)*

### Cold

Smoked Salmon with Pastrami Spices, Pumpernickel and Dill Sour Cream  
Seafood Salad of Calamari, Scallops, Shrimp and Crab Meat Croustade  
Smoked Whitefish Salad Canapé  
Sesame Crusted Rare Tuna with Wasabi Cream  
Sesame Chicken Roll  
Horseradish Beef Croustade  
Melon Wrapped in Prosciutto  
Tomato & Onion Bruschetta on Herb Toast drizzled with Extra Virgin Olive and Fresh Basil  
Gorgonzola & Apple Crostini with Walnuts  
Goat Cheese, Pesto and Roasted Pepper Crostini  
Marinated Mozzarella Bocconcini Skewer with Cherry Tomatoes and Roasted Garlic  
Hand Rolled Sushi *(Upgraded Item)*

## Captain Stations

(Select Three Stations)

Additional Stations Available for Surcharge

### Pasta Station

(Select Three)

Rigatoni Bolognese

Penne Pasta, Pink Vodka Sauce

Cavatelli and Broccoli with a Garlic Oil Broth

Tri-Colored Tortellini with a Roasted Garlic and Cream Sauce

Gnocchi with a Classic Red Sauce or Vodka Sauce

Cheese Ravioli with a Brandy Cream Sauce

Pasta Primavera with Garlic & Oil

Farfalle with Broccoli Rabe, Sweet Italian Sausage and Garlic & Oil

### Whipped Potato Martini Bar

Homemade Yukon Gold Mashed Potatoes and Sweet Potatoes

Toppings include Cheese, Red Onion, Tomatoes, Bacon,

Broccoli, Black Olives, Sour Cream and Marshmallows

### Hot Seafood Station

(Select Two)

New Zealand Mussels and/or Clams with Garlic and Oil Broth

Shrimp and Scallop Scampi

Clams Oreganata

Oysters Rockefeller

### Enticingly Asian

(Select Two)

Shrimp Lo Mein

Chicken & Vegetable Stir Fry Over Fried Rice

Steamed Dumplings

(Choice of One)

Chicken or Shrimp

Served in Asian "To Go" Containers with Chops Sticks



### Carving Station

(Select Two)

Roasted Turkey Breast

Roasted Pork Loin with Apple Brandy

Leg of Lamb with Tzaziki

Roasted Duck Breast with Port Wine Demi and Frizzled Leeks

Honey Glazed Ham with Whole Grain Mustard

### "Peter Luger" Steak Station

New York Strip Loin Rubbed with Herbs and Cracked Black Pepper

French Fried Potatoes · Creamed Spinach

### BBQ Station

Mini Pulled Pork Sliders · BBQ Chicken

Chipotle Cole Slaw · Jalapeno Honey Corn Bread

### Mexican

Chicken and Pork Fajitas

Spanish Rice, Refried Beans, Guacamole,

Sour Cream, Salsa and Chips

### Italian Sunday Dinner Station

(Select Two)

Fried Calamari, Marinara Sauce

Eggplant Rollatine with Ricotta Cheese and Fresh Mozzarella

Homemade Italian Meatballs · Rice Balls

### New York Style Deli

All Beef Hot Dogs with Sauerkraut

Pastrami on Jewish Rye

Mustard, Sour Pickles, Cole Slaw,

Soft Pretzels & Potato Knishes

### Upgraded Items

(Available at an additional cost)

Seafood Cold Station

Unlimited Jumbo Shrimp with Cocktail Sauce,  
Freshly Shucked Little Neck Clams and Oysters

Shrimp Cocktail Bar

Cocktail Sauce & Lemon Wedges

Sushi and Sashimi Bar

A fine Selection of Fresh Sushi Rolls and Sashimi  
Accompanied by Chopsticks, Ginger, Wasabi and Soy Sauce

*Reception*  
*Traditional Wedding Package*

*Champagne Toast*

*Duet First Course*

*(Select One)*

Jumbo Maryland Crab Cake Served over Mixed Field Greens

Fried Goat Cheese Cake Served over Mixed Field Greens

Buffalo Mozzarella, Beefsteak Tomato with Basil Napoleon Served over Mixed Field Greens

Grilled Vegetable and Goat Cheese Napoleon over Mixed Field Greens

Grilled Portobello Mushroom with Sweet Roasted Red Peppers and Balsamic Demi-Glace  
Over Mixed Field Greens

*Includes Second Course*

Intermezzo

*A Refreshing Lemon Sorbet*

**OR**

*First Course*

*(Select One)*

Lobster Ravioli

*Sherry Cream Lobster Sauce*

Butternut Squash Ravioli

*Garlic and Oil Sauce*

Cheese Ravioli or Spinach and Roasted Garlic Ravioli

*Pesto or Traditional Tomato Sauce*

Homemade Soups

*Lobster Bisque, Butternut Squash, Minestrone, Portobello Mushroom Bisque*

*Second Course*

*(Select One)*

Traditional Mixed Field Greens

*Carrots and Red Cabbage with a Balsamic Vinaigrette*

Caesar Salad

*Fresh Romaine Lettuce with our House Caesar Dressing with Seasoned Croutons*

Hudson Valley Mixed Greens

*Local McIntosh Apple and Bleu Cheese, Crushed Walnuts with Balsamic Vinaigrette*

*Entrée*

*(Select Three: One Beef, One Fish and One Chicken Entrée Selection)*

*Beef*

Chateaubriand

*Served Medium Rare with a Red Wine Demi-Glace*

Prime Rib of Beef

*Port Wine Reduction*

Certified Angus Strip Sirloin

*Served with a Port Wine Demi-Glace*

\*Individual Filet Mignon  
*Served with a Port Wine Demi-Glace*

*Fish*

Baked Atlantic Salmon

*Served with Dill Béchamel*

Florida Red Snapper

*Mediterranean Style*

\*Broiled Halibut

*Citrus Beurre Blanc*

Miso Glazed Salmon

*with a Teriyaki Beurre Blanc*

Striped Bass Filet

*Garlic & Herb Crusted*

\*Chilean Sea Bass

*Lemon Beurre Sauce*

*Chicken*

Chicken Amalfi

*Sautéed Chicken Breast with Artichoke Hearts, Sundried Tomatoes in a White Wine Butter Sauce*

Ramapo Chicken

*French Cut Chicken Stuffed with Garlic Herbed Vegetables*

*Served with Herbed Pan Jus*

Falkirk Chicken

*French Cut Chicken Stuffed with Spinach and Asiago*

Tuscan Roasted Chicken

*French Cut Chicken Coated with Truffle Butter*

*Served with a Ragout of Exotic Mushrooms*

Chicken Sorrentino

*Boneless Breast of Chicken Topped with Eggplant,*

*Prosciutto and Mozzarella Cheese*

*Duet*

\*Surf and Turf

*Petite Filet Mignon with*

*Maine Lobster Tail*

*Starch*

*(Select One)*

Roasted Red Potatoes with Shallots and Thyme

Homemade Mashed Potatoes

Potato Croquette

Vegetable Risotto

*Vegetable*

Chef's Selection of Seasonal Vegetables

*Vegetarian, Vegan, Gluten Free and Dietary Restrictive Upon Request • Kosher Menus Available for Special Order*

**Full Beverage Service throughout the Event**

*(\*Available at an additional cost)*



## Dessert

Specialty Wedding Cake  
A Stunning Tiered Cake with your Choice of Design and Flavor, Covered with Butter Cream Icing  
Coffee, Tea, Cappuccino and Espresso

## Departure Station

Freshly Brewed Coffee and Bottled Waters  
Paired with our Freshly Made Chocolate Chip and Sugar Cookies  
It's the perfect way to send off your guests !

## Additional Dessert Options

(Available at an additional cost)

Family Style Dessert Towers  
Cannolis, Chocolate Dipped Strawberries & Italian Pastries

## Chocolate Fondue

Dark Belgian Chocolate and White Chocolate

Items Can include: Strawberries, Pineapple, Melon, Marshmallows, Rice Crispy Treats, Pretzels & Graham Crackers

## Homemade Zeppole Station

Fresh Zeppoles with Powdered Sugar, Cinnamon & Sugar and Honey Toppings

## Ice Cream Sundae or Gelato Bar

Homemade Whipped Cream, Sprinkles, Oreos, Cherries and More

## Viennese Table

(Extra 1 hour of time and includes extension of the open bar)

A Beautiful Display of Homemade Desserts · Assorted Cookies and Pastries  
Chocolate & Lemon Mousse, Cheesecakes, Crème Brulee and Fresh Seasonal Fruit and Berries  
Flambé of Bananas Foster and Cherries Jubilee · Vanilla Ice Cream  
Cordials & After Dinner Drinks  
Espresso & Cappuccino

## Securing your Date!

To secure your wedding date, we require a deposit based on your minimum guest count, not including sales tax. A second payment is due 6 months prior to your date.

Payment can be made by personal check or cash.

Your final guest count: adults, children & professionals, is due 14 days prior to your event date. An invoice will be created reflecting your final guest count, and applicable New York State sales tax and subtracting your first two payments. Your final payment reflecting your final guest count and NYS tax is due the two weeks prior to your wedding date.

Final payment should be made by certified check.

## Preferred Vendors

### ACCOMMODATIONS

Crowne Plaza Suffern-Mahwah · 845-357-4800 · www.cpsuffernhotel.com

### BAKERY

Palermo Bakery · 201-336-9819 · www.PalermoBakery.com

### DISC JOCKEY/ ENTERTAINMENT

Rob Hines Entertainment · 718-215-9646 · www.NYCBestDJ.com

White Isle Events · 201-509-5343 · www.whiteisleevents.com

### FLORIST

Arcadia Floral Company · 201-824-7842 · www.arcadiafloral.com

Greenery Plus Florist · 845-782-8246 · www.weddingsbygreeneryplusflorist.com

### LIMOUSINE SERVICE

BBZ Limousines & Livery Service · 201-501-0615 · www.bbzlimo.com

### OFFICIANT

Hudson Valley Officiants · 845-248-2903 · www.hudsonvalleyofficiants.com

### PHOTOGRAPHY

Fantasy Flash Studios · 914-328-0001 · www.fantasyflash.com

Vicki & Allan Levine Photography · 646-321-4185 · www.aelphoto.com

Dan Lungen Studios · 845-721-6693 · www.DanLungen.com

The above products and services are listed for your convenience in completing your wedding/banquet plans. We believe them to be of the utmost quality, we cannot, however, accept responsibility for the same.

Falkirk Estate  
and Country Club

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## Vicki & Allan

Levine Photography

[www.aelphoto.com](http://www.aelphoto.com)

[allan@aelphoto.com](mailto:allan@aelphoto.com) (646) 321-4185



Email or Call for Availability & Questions



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## Hudson Valley Officiants

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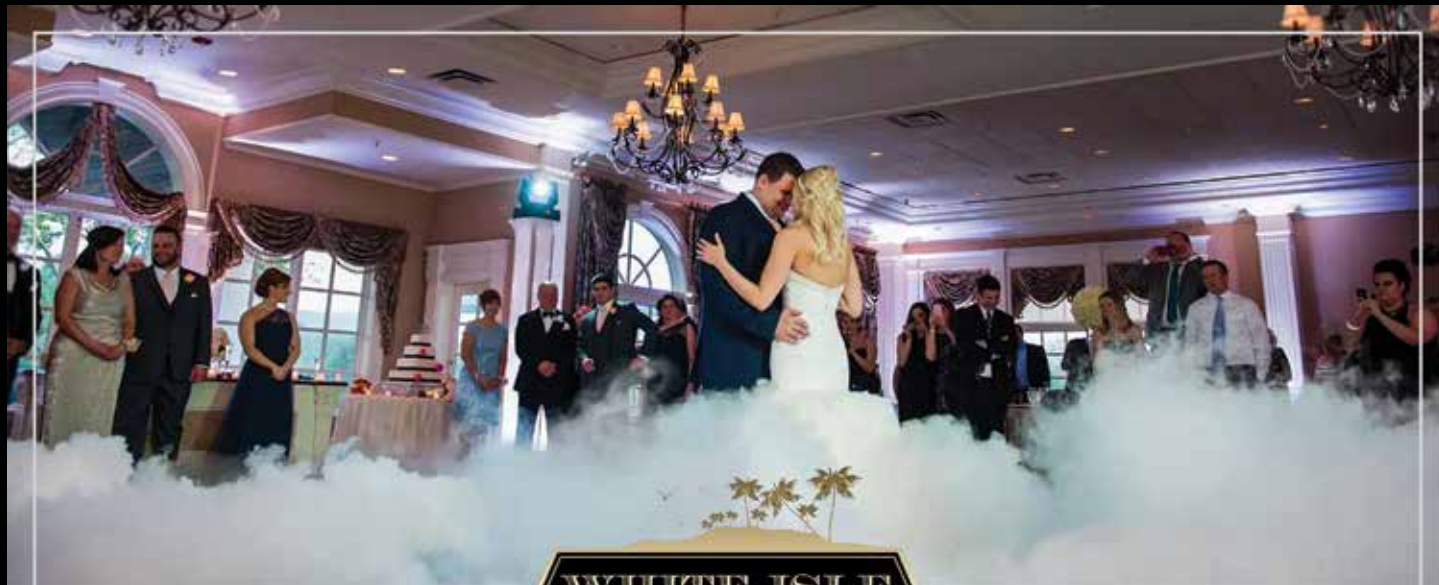
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CROWNE PLAZA

### CONGRATULATIONS! THE PERFECT END TO A PERFECT DAY...

#### REHEARSAL DINNER

Have the party before the party to kick off your wedding weekend! From a formal sit-down dinner to a BBQ on our Patio, it's up to you! Meet and mingle with your family and friends before the big day.

#### THE CROWNE PLAZA HOTEL

Invites your friends and family back to wind down from the evening in one of our deluxe guest rooms. All of our overnight accommodations feature seven layers of bedding, 42-inch flatscreen TV, Keurig coffee makers, European styled showers and complimentary WIFI.

#### LATE NIGHT BAR

Keep the celebration going in our late night bar! The Boulevard is open until 2:00 AM!

#### POST WEDDING BREAKFAST

Your guests are welcome to purchase breakfast in our Flagstones Restaurant. Or enjoy a delicious breakfast buffet in our four private banquet room as you reminisce about the night before with all your friends and family. Or take advantage of our voucher option, where your guests will receive a voucher at the time of check in. Your guests can come to the Flagstones Restaurant at their leisure and you will only be charged for the amount of vouchers collected that morning!

#### GUEST ROOM PERKS

Receive a complimentary guest room with every 25 rooms that actualize in your wedding block. Reserving a suite? In lieu of the complimentary guest room, receive a credit based on the negotiated group room rate.

#### TRANSPORTATION

Need to get your family and friends to the reception? We can help! When you book through us, the hotel can increase the room rate by \$10 to \$20 and will then reallocate those extra dollars towards your overall transportation fee.



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FIVE STAR RATING

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Entertainment  
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914-328-0001



## Directions...



### From 17 East/Quickway

- 17 East to Exit 131 (last exit before toll)
- Turn left on Route 32 North, pass four street lights
- Turn right onto Smith Clove Road, Falkirk is 1 mile on right

### From Tappan Lee Bridge or NY State Thruway

- I-87/NY State Thruway North to Exit 16, Harriman
- Stay right after toll, take first exit ramp (on right) to light
- Turn right on Route 32 North, pass four street lights
- Turn right on Smith Clove Road, Falkirk is one mile on right

### From Garden State Parkway North

- GSP North to I-87, NY State Thruway Exit 16, Harriman
- Stay right after toll, take first exit ramp (on right) to the light
- Turn right on Route 32 North, pass four street lights
- Turn right on Smith Clove Road, Falkirk is 1 mile on right

### From GW Bridge and Palisades Parkway

- Take upper level, bear right to Palisades Parkway North
- Follow to exit 18 (on left) to Route 6
- Take Route 6 West for approximately 6 miles to Route 32
- Turn right on Route 32, pass seven street lights
- Turn right on Smith Clove Road, Falkirk is 1 mile on right

### From Connecticut

- Take I-84 West to Exit 7A, NYC/Albany, Take ramp toward NYC
- Take I-87/NY State Thruway South to Exit 16, Harriman
- Stay right after toll, take first exit ramp (on right) to light
- Turn right on Route 32 North, pass four street lights
- Turn right on Smith Clove Road, Falkirk is one mile on the right



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