Fade St. Social
BY DYLAN MCGRATH

BONSAI
BAR

Dylan McGrath Venues

No matter what the event, ceremony, launch or reception. Be it corporate gathering or family event... we have you covered.

Each venue has a different style but delivers to the same consistency and is shaped to your unique preference.

RUSTIC STONE
by Dylan Mcgrath

BRASSERIE
KITCHEN + BAR

FADE ST. SOCIAL
DYLAN MCGRATH
COCKTAIL
BAR

Meet the chef
Dylan Mc Grath

Dylan was born in Dublin and raised in Belfast where he then studied at Portrush Catering College and Belfast Institute. He began his first Job in Jurys Inn, Belfast, and then left to work in Roscoffs, Northern Ireland's only Michelin-starred restaurant. He also worked at The Commons Restaurant and Peacock Alley with most of his culinary skills being acquired at John Burton Race in L'Ortolan and Tom Aikens in Chelsea where he became Head Chef.

Dylan returned home to Ireland to take up his own Head Chef position at Mint restaurant where he gained a Michelin-star at the age of 29. While in Mint Dylan was the subject of fly-on-the-wall documentary, Pressure Cooker which created public awareness in the media of Dylan's creativity and determination

In August 2010 he opened Rustic Stone, followed by Fade Street Social and Brasserie Sixty6. Dylan has had a broad career with restaurants at different levels and has hosted many Irish cooking shows including consecutive years as the MasterChef Ireland judge. Recently he apeared as a judge in Takeaway Titans series and took a role of a mentor in Dylan McGrath's Secret Service.

He has won a number of prestigious awards over the years and has been described as a creative genius & an incredibly talented chef by many!

Our Ethos

"We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion, they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island."

- Dylan McGrath

Our Suppliers

JOHN STONE
John Stone has been dry-aging beef for fifty years. It's not about gimmicks. It's not about numbers. It's not about gadgets. It's about the experience.

GILLIGAN FARM
One of the few family-owned farming-and-butcher operations in Ireland. Their story goes back 100 years- Tom Gilligan built the family farmhouse and started farming the land. Ever since then, they've been passionate about rearing beef. They've opened their first farm shop in Roscommon with one simple idea – all of the meat was fresh from the family farm

MCLOUGHLINS BUTCHERS
With a young family Joe and his wife decided to move back to Ireland and in 1965 McLoughlins was founded in its current location in Ballyfermot. McLoughlin's butchers have worked hard to develop trust with their suppliers who have high regard for quality without compromise.

HANNAN MEATS
Hannan Meats sources produce and supplies a range of fantastic meat products. Coming from farming stock, they are still ingrained in the world of agriculture. They work with 120 farmers - most in Northern Ireland, all in Ireland - who are all tried and trusted professionals; all producing the highest quality meat.

RIDGEWAY WAGYU
Ridgeway Farm is a family operated farm nestled in the scenic hills of County Wicklow On Ridgeway Farm we are committed to creating a stress-free and healthy environment where the cattle are fed grass and olive feed to produce the finest Irish Wagyu Beef. All of our Wagyu Beef is fully traceable from Farm to Fork

KISH FISH
Founded in the Dublin city center fish market, named after the Kish lighthouse in 1966. As a progressive seafood supplier, they deliver the finest seafood across Dublin & Leinster. They work with an extensive list of trusted partners who supply the best quality fish and shellfish from Ireland's coastline.

GLENMARE SHELLFISH
has been serving the export fishing industry over thirty years and are proud to have 13 factory vessels landing Premium Frozen at Sea product to us, fishing in the Porcupine Bank, South Irish Sea and North Irish Sea. Thanks to their sustainable production line at Sea, Glenmar gained the Origin Green Certification and the Bord Bia Export Award in 2013.

Rustic Stone

17 South Great George's Street,
Dublin 2, D02 HD76
Phone: +353 1 7079596
Email: info@rusticstone.ie
Events: events@primesteakltd.com
www.rusticstone.ie

Located over 4 different floors, Rustic Stone is a perfect venue for all group sizes.
On the first floor, we have a private dining room that holds up to 34 people-perfect for a smaller dinner.

Styled to the highest of standards from black leather seats, warm lighting, and to its very own cherry tree leading up to the 2nd floor. With an Asian-inspired menu, we have something for everyone.

Our award-winning Bonsai Bar is also located in Rustic Stone and has an extensive list of Japanese-inspired cocktails & finger food. We can offer private reservations or an area for pre-dinner drinks.

A Food Experience

PERFECT FOR

Corporate Lunch & Dinners | Private Hire | Japanese Style Finger Food | Rehearsal Dinners | Private Dining | Cocktail Classes | Wine Tastings | Team Building | Afternoon Canapes For Special Occasions | Weddings

VENUE CAPACITY

Lower Level: 65 guests on the same floor.
Main floor: 50 guests in mixed seating, ideal for a smaller groups
Private lounge 1st floor: 32 guests on the same floor.
The private Loft Bar: 65 guests on the same floor.

ACCESSIBILITY

Rustic is accessible to wheelchair users on the main floor

GROUP MENUS

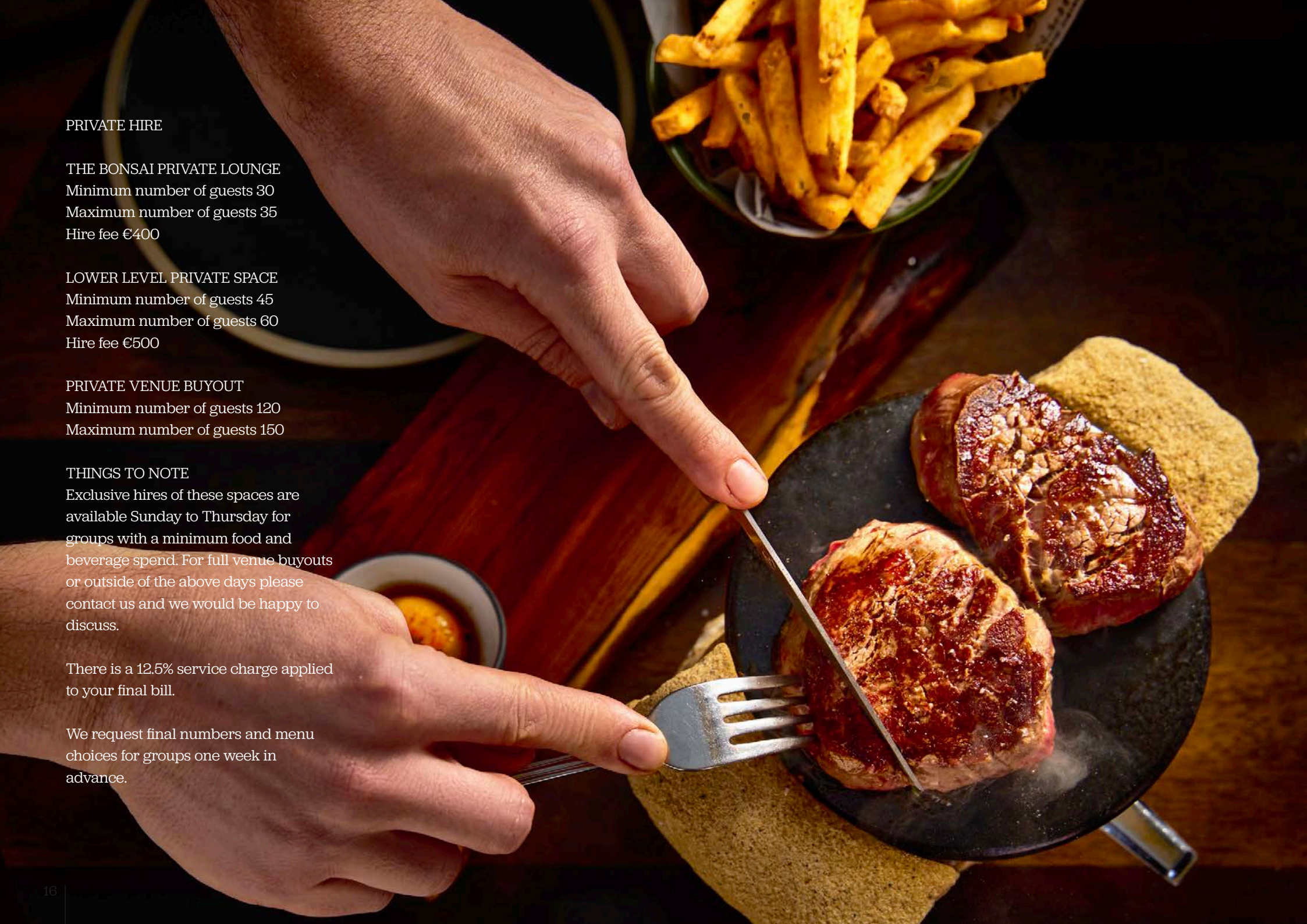
Lunch €38 three-course set menu
Dinner €55 three-course set menu
Dinner €59 three-course set menu
Dinner €69 three-course set menu
Bonsai Bar Canapes Menu €35 pp

OPENING TIMES

Lunch Menu
Thursday - Friday from 12 pm – 4 pm

Dinner Menu
Tuesday to Sunday,
last orders are 9 pm

Bonsai Bar
Tuesday to Sunday,
last orders are 12.30 AM



PRIVATE HIRE

THE BONSAI PRIVATE LOUNGE
Minimum number of guests 30
Maximum number of guests 35
Hire fee €400

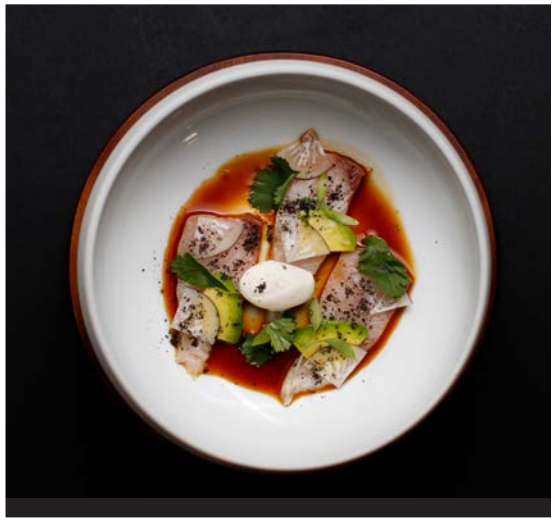
LOWER LEVEL PRIVATE SPACE
Minimum number of guests 45
Maximum number of guests 60
Hire fee €500

PRIVATE VENUE BUYOUT
Minimum number of guests 120
Maximum number of guests 150

THINGS TO NOTE
Exclusive hires of these spaces are available Sunday to Thursday for groups with a minimum food and beverage spend. For full venue buyouts or outside of the above days please contact us and we would be happy to discuss.

There is a 12.5% service charge applied to your final bill.

We request final numbers and menu choices for groups one week in advance.



RUSTIC STONE

by Dylan Mcgrath

THE PLATINUM EXPERIENCE
€115 per person

Rustic Stone

A glass of La Marco Prosecco on arrival or during a group speech.

A three-course exclusive menu for your guests featuring three sharing starters, a choice of three main courses, and a choice of three desserts

Half bottle of wine pp from our premium label wine section below

Still & Sparkling water

Please choose three sharing starters, three main courses, and three desserts.

Please note menus are subject to change due to seasonality and product availability.

WINE OFFERING
Please choose one white & one red

RED WINE

CHATEAU PUYNORMOND MONTAGNE SAINT-EMILION
2019 | France
cherries | plum | cinnamon | vanilla

MAHI PINOT NOIR
2019 | NZ
savoury | earthy | ripe cherry

WHITE WINE

MAHI SAUVIGNON BLANC
2021 | NZ
stone fruit | balanced | complex | organic

ALEX POLLIER POUILLY FUISSE
2020 | France
rich | mineral | lean

STARTERS

Sample Menu

PRESSED CUCUMBER
Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

JAPANESE FRIED CHICKEN
Dressed in Korean dragon sauce, spice pepper and spring onion

CRAB MAYONNAISE
Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime

MISO CURED SALMON
Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

SMOKED COD CRISPY BEIGNET
Okonomiyaki style with kewpie mayonnaise, teryiaki sauce and bonito

MAINS

SIRLOIN OF BEEF (8oz, John Stone)
Baby gem, black garlic, shallots, and crispy garlic salad with a side of truffle ponzu sauce

CHAR SIU PORK RIB-EYE
Charred broccoli, char siu beetroots, crispy cavolo nero

TUNA (180g Sliced)
Ponzu & soya & ginger dressing with steamed lime Jasmin rice & crispy nori (served sukiyaki style)

GRILLED SEABREAM
Baby gem dressed in pickled ginger, samphire, roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY
With fried onion, bound in coconut cream, toasted pumpkin seeds, lime jasmine rice

All served with a selection of sides:
CHARRED BROCCOLI, RICE & EGG, SPICY CHIPS & LIME JASMINE RICE

DESSERTS

DOUBLE CHOCOLATE MOUSSE
Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

STRAWBERRY YUZU TRIFLE
Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

VANILLA ICE CREAM
Soya sauce caramel

THE GOLD EXPERIENCE
€85 per person

Rustic Stone

A glass of La Marco Prosecco on arrival or during a group speech.

A three-course exclusive menu for your guests featuring two sharing starters, a choice of three main courses and desserts.

Half bottle of wine pp from our premium wine section below

Still & Sparkling water

Please choose two sharing starters, three main courses, and two desserts .

Please note menus are subject to change due to seasonality and product availability.

WINE OFFERING
Please choose one red & one white

RED WINE

PASETTI MONTEPULCIANO D'ABRUZZO
2021 | Italy
blackberry | liquorice | cinnamon

MURIEL RIOJA CRIANZA
2018 | Spain
vanilla | oak| red fruit | smooth finish

WHITE WINE

LA CHABLISIENNE 'LA PIERELÉE' CHABLIS
2018 | Burgundy, France

MAHI SAUVIGNON BLANC
2021 | NZ
stone fruit | balanced | complex |organic

STARTERS

Sample Menu

PRESSED CUCUMBER
Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

CHARRED PADRON PEPPERS
Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

SPICY EDAMAME
Rolled in dragon sauce

GLAZED CHICKEN WINGS
Sticky soya, lime & Sansho pepper and pickled mooli

MAINS

RUMP OF BEEF (8oz, John Stone)
Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

CHAR SIU PORK RIB-EYE
Charred broccoli, char siu beetroots, crispy cavolo nero

GRILLED SEABREAM
Baby gem dressed in pickled ginger, samphire, and roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY
With fried onion, bound in coconut cream, toasted pumpkin seeds, lime jasmine rice

All mains come with a side of plain fries or spicy fries

DESSERTS

DOUBLE CHOCOLATE MOUSSE
Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

STRAWBERRY YUZU TRIFLE
Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

VANILLA ICE CREAM
Soya sauce caramel

THE SILVER EXPERIENCE
€80 per person

Rustic Stone

A three-course exclusive menu for your guests featuring two sharing starters, a choice of two main courses, and two desserts

Half bottle of wine pp

Still & Sparkling water

Please choose two starters, two main courses, and two desserts

Please note menus are subject to change due to seasonality and product availability.

WINE OFFERING:

ORIGINI PINOT GRIGIO DOC
2021 | Italy

KILLKA MALBEC
2021 | Argentina

STARTERS

Sample Menu

PRESSED CUCUMBER
Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

CHARRED PADRON PEPPERS
Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

SPICY EDAMAME
Rolled in dragon sauce

GLAZED CHICKEN WINGS
Sticky soya, lime & Sansho pepper and pickled mooli

MAINS

RUMP OF BEEF (8oz, John Stone)
Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

CHAR SIU PORK RIB-EYE
Charred broccoli, char siu beetroots, crispy cavolo nero

GRILLED SEABREAM
Baby gem dressed in pickled ginger, samphire, and roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY
With fried onion, bound in coconut cream, toasted pumpkin seeds, lime jasmine rice

All mains come with a side of plain fries or spicy fries

DESSERTS

DOUBLE CHOCOLATE MOUSSE
Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

STRAWBERRY YUZU TRIFLE
Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

VANILLA ICE CREAM
Soya sauce caramel

In Japan

we say "Kanpai"

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Located on the first floor of the Rustic Stone building, Bonsai bar carries an unrivalled list of luxury Japanese whiskey, bespoke cocktails and world renowned sake.

Why not have a sake or cocktail master class at your event ? We offer a finger food menu that is unparalleled. Bonsai Bar is the place to be if you want to elevate your event to another level.

We can offer private reservations or an area for pre-dinner drinks

Bonsai Bar

PERFECT FOR
Corporate Drinks | Private Hire | Japanese Style Finger Food | Cocktail Classes | Wine Tastings | Team Building | Afternoon Canapes For Special Occasions

VENUE CAPACITY
Main floor: 50 guests in the bar.
Additional seating in the Bonsai private lounge for up to 35 guests.

ACCESSIBILITY
Bonsai Bar is not accessible to wheelchair users on the main floor

OPENING MENU
Tuesday to Sunday,
the last orders are 12.30 am

THINGS TO NOTE
Exclusive hires of these spaces are available Sunday to Thursday for groups with a minimum food and beverage spend. For full venue buyouts or outside of the above days please contact us and we would be happy to discuss.

BONSAI BAR CANAPES

€35pp

Tuna Tartare
with tomato, avocado and togarashi wrapped in shisho leaf

Japanese Fried Chicken dressed
in Korean dragon sauce, spice pepper and spring onion

Chicken Wings
in a sticky soy sauce with lime and sancho pepper and pickled mooli

Pork Belly Bao Bun
fried pork belly with pickled cucumber, spring onion, and pickled shitake mushrooms

Charred Padron Peppers
Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

Avocado Tempura
Pickled chilli, lime and curried aubergine walnut baba ganoush

Our Spicy Chips
Rolled in toasted spice, fermented chilli and white mayo

ADD ONS

Oysters 3.95 each
seasoned with soya, balsamic, chive oil cucumber and shallots

Sample Menu. Minimum of 20 guests

The Loft
Private Room & Bar

The Loft

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www.rusticstone.ie

Our beautiful new events space within the Rustic Stone building is now available for hire. With terracotta bricked walls and large sash windows looking out onto George's Street, it is the perfect venue for small intimate weddings and much more.

Located on the 3rd floor of Rustic Stone is the perfect venue for intimate meal. This private room hold up to 30 guests and is perfect for a smaller dinner or drinks up to 65 guests

WINE & BUBBLES

As each event is different, we will work with you to deliver an experience that you and your guests will never forget. We provide a range of different package options to suit the needs and budget of your event. Let us bring some fun and uniqueness to your special event.

DYLAN MCGRATH VENUES

Our Sommelier's Selection

WHITE WINE

ORIGINI PINOT GRIGIO DOC
2021 | Italy
€38

LA CHABLISIENNE 'LA PIERELÉE' CHABLIS
2018 | Burgundy, France
€49.5

MAHI SAUVIGNON BLANC
2021 | NZ
stone fruit | balanced | complex |organic
€49.50

ALEX POLLIER POUILLY FUISSE
2020 | France
rich | mineral | lean
€69

RED WINE

KILLKA MALBEC
2021 | Argentina
€39

PASETTI MONTEPULCIANO D'ABRUZZO
2021 | Italy
blackberry | liquorice |cinnamon
€42

MURIEL RIOJA CRIANZA
2018 | Spain
vanilla | oak| red fruit | smooth finish
€45

CHATEAU PUYNORMOND MONTAGNE SAINT-EMILION
2019 | France
cherries|plum|cinnamon|vanilla
€50

MAHI PINOT NOIR
2019 | NZ
savoury | earthy | ripe cherry
€69

ROSE

JEAN GAMAY ROSE
2020 | France
fresh | raspberry | cassis
€33

CASAL GARCIA VINHO VERDE ROSE
2020 | Portugal
sweet | strawberry | pomegranate
€34

DOMAINE LAFAGE "MIRAFLOR" ROSÉ
2021 | France
elegant | summer fruit | floral
€44

BUBBLES

LA MARCA PROSECCO
€42

GIOL LUISA FRIZZANTE ROSE
€45

GOSSET EXTRA BRUT
€96

GROUP DRINKS

Invite your guests to arrive an hour before their dinner and enjoy our Cocktail Bar or the rooftop terrace!

Arrival drinks priced on consumption

BUBBLES:

La Marco Prosecco €11

Gosset Extra Brut €19

BRASSERIE SIXTY6 & FADE STREET SOCIAL COCKTAILS/SPRITZERS

WHISKEY SOUR €13.50
Roe & Co whiskey, red wine syrup, fresh lemon juice, egg whites, grapefruit bitters, and old-fashioned bitters

PORNSTAR MARTINI €13.50
Ketel One vodka, passion fruit puree, freshly squeezed lime juice, vanilla syrup, prosecco

MOJITO €13.50
Pampero rum, fresh mint, fresh lime juice, sugar, soda top

APEROL SPRITZ €13.50
Aperol, prosecco, soda top

RUSTIC STONE & BONSAI BAR

FORBIDDEN MANGO €14.50
Spice rum, Pampero especial rum, Amaro Montenegro, pinneaple liquor, mango and caramel syrup, lime, tikki bitters

MARGARITA €14
Don Julio, triple sec, fresh lime juice

ESPRESSO MARTINI €13.50
Vanilla vodka, Kahlua, espresso shot, vanilla syrup

BRAMBLE €13
Tanqueray gin, lemon, Creme de Mure

OUR TEAM

Our team plays a huge part in the success of all our events and are here to welcome you with warmth and a smile

The Events team will be your first point of contact and are a team of dedicated professionals who are on hand to help organise your event.

The Kitchen Team works with local producers & suppliers and applies simple techniques with the very best ingredients cooked with passion for our approachable while delicious cuisine.

The Venue Managers & Front of House Team have the experience and knowledge to create a smooth service on the day, making sure all your guests leave happy!

Fade St. Social
BY DYLAN MCGRATH

RUSTIC STONE
by Dylan Mcgrath

BONSAI
BAR

BRASSERIE 66
KITCHEN + BAR

If you would like more information about our Meeting & Events spaces, contact our designated events manager at
events@primesteakltd.com or call 01 963 9777