



**Fade<sup>St.</sup>  
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.

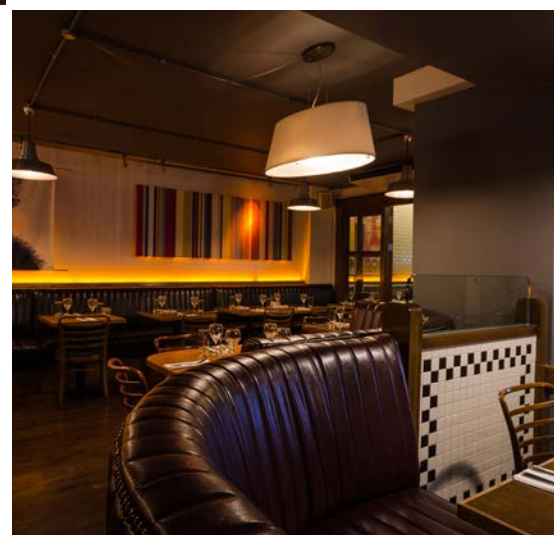
Each venue has a different style but delivers to the same consistency and is shaped to your unique preference.



**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 appeared 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.



# Brasserie Sixty6

66-67 South Great Georges St, Dublin 2,

Phone: +353 1 4005878

Email: [bookings@brasseriesixty6.com](mailto:bookings@brasseriesixty6.com)

Events: [events@primesteakltd.com](mailto:events@primesteakltd.com)

[www.brasseriesixty6.com](http://www.brasseriesixty6.com)



# Brasserie Sixty6

One of our largest venues with a total capacity of 180-200 people on the same floor.

For smaller parties, you can avail of our semi-private areas that seat 35 guests or 65 guests respectively.

Our venue is available for private hire 7 days and nights a week. The stylish decor consists of the finest china plates hanging on the walls, a mix of leather seats, and a glass bottle chandelier.

## PERFECT FOR

Corporate Lunch & Dinners | Private Hire | Canapé & finger food events | Rehearsal dinners | Private dining | Private Hire | Wine tastings | Team Building | Hen/Stag dinners or brunch

## VENUE CAPACITY

Main Floor:

200 guests on the same floor.

The Gallery:

65 guests in the same area

Snug area:

30 guests for seated

## ACCESSIBILITY

Brasserie Sixty6 is accessible to wheelchair users

## OPENING TIMES:

### LUNCH MENU

Tuesday - Friday from 12 pm - 3 pm

### DINNER MENU

Tuesday to Sunday from 4pm, the last orders are 8 pm

### BRUNCH MENU

Saturday & Sunday 10 am to 2 pm

### SUNDAY ROAST

Sunday 12 pm to 6 pm





# The heart of large events and parties

Lunch

[€38 three-course set menu](#)

Dinner

[€59 three-course set menu](#)

## PRIVATE HIRE

### PRIVATE SNUG

Minimum number of 20 guests

Maximum number of 30 guests

Hire fee €300

### WHOLE VENUE

Minimum number of guests 150

Maximum number of guests 200

### SEMI PRIVATE AREA

Minimum number of 45 guests

Maximum of 65 guests

## 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.



# THE PLATINUM EXPERIENCE

## €100 per person

### Brasserie Sixty6

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

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

Half bottle of our premium wine per person

Still & Sparkling water

Please choose three 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

### Sample Menu

#### TO START

Roasted red pepper & tomato soup  
Crème fraîche and garlic & rosemary focaccia

Chicken and duck liver parfait  
Topped with truffle butter, served with grape chutney & toasted brioche

Burrata  
Pesto, green olives, pine nuts, basil and homemade focaccia

Smoked Goatsbridge rainbow trout  
Whiskey & dill, soft herb cream cheese & brown soda bread

#### MAINS

9oz Ribeye  
Watercress salad and bearnaise sauce

Burger (Gilligans Farm)  
Honey roasted garlic mayo, onion ring, in a roasted onion brioche bun with skinny fries

Manor Farm corn-fed Rotisserie half chicken  
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes  
with soft herb mayonnaise

Pumpkin Gnocchi  
roasted pumpkin puree, rosemary, onion and parmesan

Grilled Sea bream  
Romesco sauce, grilled red pepper, capers, courgette, toasted almonds  
and pickled shallots

#### DESSERT

Tiramisu in a glass  
with a layer of milk chocolate mousse

Warm chocolate brownie  
Sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream

Crème Brûlée  
blackberry sorbet



# THE GOLD EXPERIENCE

## €90 per person

Brasserie Sixty6

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 two desserts.

Half bottle of wine per person

Still & Sparkling water

Please choose two 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

### Sample Menu

### TO START

Roasted red pepper & tomato soup  
Crème fraîche and garlic & rosemary focaccia

Chicken wings  
Pickled mooli and cucumber with soy, sesame and lime

Smoked Goatsbridge rainbow trout  
Whiskey & dill, soft herb cream cheese & brown soda bread

### MAINS

8oz Sirloin  
Peppercorn Sauce, skinny fries.

Grilled Sea bream  
Romesco sauce, grilled red pepper, capers, courgette, toasted almonds and pickled

Pumpkin Gnocchi  
roasted pumpkin puree, rosemary, onion, and parmesan

Burger (Gilligans Farm)  
Honey roasted garlic mayonnaise, onion ring, in a roasted onion brioche bun with skinny fries

Manor Farm corn-fed Rotisserie half chicken  
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise.

### DESSERT

Tiramisu in a glass  
with a layer of milk chocolate mousse

Warm chocolate brownie  
Sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream



# THE SILVER EXPERIENCE

## €75 per person

### Brasserie Sixty6

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 per person

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

#### Sample Menu

#### TO START

Roasted red pepper & tomato soup  
Crème fraîche and garlic & rosemary focaccia

Burrata  
Pesto, green olives, pine nuts, basil, and house-baked focaccia

Smoked Goatsbridge rainbow trout  
Whiskey & dill, soft herb cream cheese & brown soda bread

#### MAINS

Rump of beef  
Peppercorn Sauce, skinny fries.

Pumpkin Gnocchi  
Roasted pumpkin puree, rosemary, onion, and parmesan

Grilled Sea bream  
Romesco sauce, grilled red pepper, capers, courgette, toasted almonds, pickled shallots

Burger (Gilligans Farm)  
Honey roasted garlic mayonnaise, onion ring, in a roasted onion brioche bun with skinny fries.

#### DESSERT

Tiramisu in a glass  
with a layer of milk chocolate mousse

Warm chocolate brownie  
Sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream





# 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, pineapple 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.

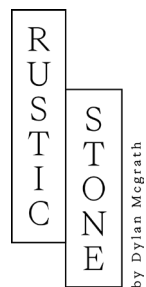
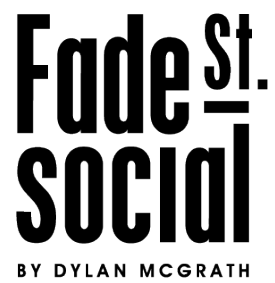
The Kitchen Team works with local producers & suppliers and applies simple techniques with the very best ingredients cooked with passion for our approachable while delicious cuisine.

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 <sup>st.</sup>  
**social**  
BY DYLAN MCGRATH







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