

Weddings



FADE STREET SOCIAL

RUSTIC STONE

BRASSERIE SIXTY6

by Dylan McGrath

Fade Street Social

4-6 Fade Street, Dublin 2

Phone: 01 6040066

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www.fadestreetsocial.com





Food & drink space

THE DRAWING ROOM

Our beautiful Drawing Room, located on the 2nd floor, offers the perfect space for your intimate wedding celebration. The stunning red-bricked walls and large sash windows overlooking Drury Street are sure to wow your guests. With a capacity of up to 45 guests, this space is perfect for a cozy and intimate wedding. The Drawing Room's elegant setting is the perfect backdrop for your special day. Exclusive hire of this room is available for a minimum of 35 guests.

Sunday to Thursday:

Room hire fee €800

Friday and Saturday:

Room hire fee €1200

Wedding menu experiences starting from
€85 per person

GARDEN ROOFTOP TERRACE

If you're looking for a stunning outdoor space to host your wedding reception drinks or a day two BBQ, look no further than our Garden Rooftop terrace. With the capacity to accommodate up to 60 guests, this space provides the perfect setting for an afternoon reception and is available for exclusive hire from 1pm until 4pm. We can serve a menu of delicious food ranging from canapés to our BBQ option, and refreshing drinks that are sure to impress your guests.

With its elegant and sophisticated ambiance, the rooftop terrace at Fade Street Social is the perfect choice for couples who want to make their wedding day truly unforgettable.

Exclusive hire of this space is available for a minimum of 45 guests.

Sunday to Thursday: Hire fee €500

Friday and Saturday: Hire fee €800

Canapé menu starting from €35pp

BBQ option €38/€45pp



Yes. We do!

THE MAIN RESTAURANT

At Fade Street Social, we understand that not every couple wants a traditional wedding dinner. That's why we offer a more unique dining experience in our main restaurant, perfect for a rehearsal dinner or wedding dinner with a relaxed vibe. Our main restaurant can easily accommodate larger groups, and we offer a range of delicious dishes inspired by classic Irish cuisine, with a modern twist we've got something for everyone. Dylan and his creative team of chefs use only the freshest ingredients to create dishes that are both flavorful and visually stunning. With an extensive selection of wines, craft beers, and signature cocktails, our main restaurant provides the perfect setting for couples who want to celebrate their big day in a more relaxed atmosphere.

Group set menu experience starting from €85 per person.

PRE WEDDING EVENT FOR THE BRIDE OR GROOM

If you're looking for an unforgettable way to celebrate the Bride or Groom before the wedding, the wood-fired restaurant at Fade Street Social is the perfect choice. Our restaurant is renowned for its delicious dishes, which are inspired by classic Irish cuisine and cooked to perfection over an open flame.. And what's a party without cocktails? With our large selection of signature cocktails using only the freshest and highest quality ingredients, we can offer a unique and flavorful drinking experience. To top it all off, pre or post-dinner drinks can be enjoyed in our stunning garden rooftop terrace. Whether you're looking for a laid-back night out or a more formal celebration, the wood-fired restaurant at Fade Street Social is the perfect place to create unforgettable memories with your closest friends.

Group set menu starting at €55 per person.

Option 1

A glass of champagne 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 wine from our premium label wine section below

Still & Sparkling water

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

€125per person



Option 2

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

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

Half bottle of wine from our premium wine section below

Still & Sparkling water

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

€115per person



Option 3

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

Still & Sparkling water

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

€85per person



€125per person

TO START

Roasted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

Whiskey & Dill Goatsbridge Trout

baked beetroot, creme fraiche, light
beetroot dressing and dill served with brown soda bread

MAIN

Saddle of Lamb

Salad of tomatoes, olives, basil and olive oil

Grilled Seabream

Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji
mushrooms and Morteau sausage

10oz Rib Eye Steak (John Stone)

Celeriac & truffle remoulade and watercress

Roasted Celeriac

Oyster king mushroom, celeriac puree, peas, broad beans, buttered kale and salsa verde

All main courses served with sliced new potatoes and soft herb mayonnaise

DESSERT

Blackberry Pavlova

blackberry sorbet & fresh blackberries and fresh cream

Double Chocolate Mousse

vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Cheese Board

Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All
served with shallot chutney & crackers

€115per person

TO START

Roasted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

Inch House Roasted Black Pudding

With Gentelman's relish, quail egg and watercress

Whiskey & Dill Goatsbridge Trout

baked beetroot, creme fraiche, light
beetroot dressing and dill served with brown soda bread

MAIN

Saddle of Lamb

Baby pearl barley, lamb sauce and thyme leaves

Roasted Salmon

Celeriac puree, charred broccoli, lemon and chorizo

8oz Sirloin (John Stone)

Caramelized red onion relish, red onion shells, fresh horseradish, watercress

Whole Roasted Red Pepper

Basil emulsion, courgette, pickled shallot, capers, whipped ricotta and crispy polenta
(Vegetarian or Vegan option)

All main courses served with sliced new potatoes and soft herb mayonnaise

DESSERT

Blackberry Pavlova

blackberry sorbet & fresh blackberries and fresh cream

Double Chocolate Mousse

vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

€85per person

TO START

Inch House Roasted Black Pudding

With Gentelman's relish, quail egg and watercress

Onion Soup

parmesan croutons, chives & soft boiled egg served with homemade focaccia

Potted Goatsbridge Trout Mousse

pickled cucumber, dill and brown bread

MAIN

Roasted Salmon

Celeriac puree, charred broccoli, lemon and chorizo

Rump of Beef

Crispy baby gem in honey roast garlic mayonnaise & sourdough crumbs
served with fries

Whole Roasted Red Pepper

Basil emulsion, courgette, pickled shallot, capers, whipped ricotta and crispy polenta
(Vegetarian or Vegan option)

All main courses served with sliced new potatoes and soft herb mayonnaise

DESSERT

Blackberry Pavlova

blackberry sorbet & fresh blackberries and fresh cream

Double Chocolate Mousse

vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Finger food menu

Pick 4 for €35pp

Pick 6 for €45pp

Smoked Salmon Mousse

on puffed pastry, topped with salmon eggs and dill

Caramelised Shallot Tartlet

mozzarella, thyme and rosemary

Smoked Bacon Ratatouille

topped with basil emulsion and parmesan

Curried Lamb Samosas

with cucumber and dill raita

Confit Duck Baby Spring Rolls

with sweet chilli sauce

Beignet of Pickled Anchovies

with black olive and basil emulsion

Pickled Baby Carrots

lovage emulsion

Tartlet of Goats Cheese

black olive, Spanish ham and rosemary oil

Deep Fried Goujons of Lemon Sole

warm tartar sauce

Poached Quail Eggs and Onion Lyonnaise Tartlet

truffle and duck fat hollandaise





Rustic Stone

17 South Great George's Street,
Dublin 2, D02 HD76

Phone: +353 1 7079596

Email: weddings@primesteakltd.com

www.rusticstone.ie

A Food experience

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.

ACCESSIBILITY

Rustic is accessible to wheelchair users on the main floor

OPENING TIMES

Lunch Menu

Thursday – Friday from 12 pm – 4 pm

Dinner Menu

Tuesday to Saturday,

last orders are 9 pm

Bonsai Bar

Tuesday to Saturday,

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.

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



Food & drink space



THE RUSTIC STONE BONSAI LOUNGE

Our beautiful Bonsai Lounge, located on the 2nd floor of Rustic Stone, offers the perfect space for your intimate wedding celebration. The stunning rustic decor and large windows overlooking the city are sure to impress your guests. With a capacity of up to 30 guests, this space is perfect for an intimate wedding. The Bonsai Lounge's Asian inspired menu with an Irish twist is the perfect addition to your special day. Exclusive hire of this room is available for a minimum of 20 guests.

Sunday to Thursday:
Room hire fee €500
Friday and Saturday:
Room hire fee €800

Wedding menu experiences starting
from €80 per person

BONSAI BAR

Introducing our award-winning Bonsai Bar, situated on the second floor of Rustic Stone, offering the perfect space to host your next afternoon drinks reception. Indulge in our Asian-inspired cocktails and finger food, guaranteed to tantalize your taste buds and leave a lasting impression on your guests. With a flexible seating and standing capacity of up to 85, the Bonsai Bar's chic decor and vibrant atmosphere make it the ideal choice for any intimate gathering. For exclusive hire, a minimum of 50 guests is required. Book your event with us today and experience the best of what the Bonsai Bar has to offer.

Tuesday to Sunday: 1pm to 4pm
Hire fee €500

Canapé menu starting from €35 per person

RUSTIC STONE RESTAURANT

At Rustic Stone, we believe in offering a unique dining experience for couples looking for something different on their special day. Our Asian-inspired menu is perfect for a rehearsal or wedding dinner with a relaxed vibe. Our main restaurant can easily accommodate larger groups, and we offer a range of delicious dishes inspired by classic Irish cuisine with an Asian twist that are sure to impress your guests. Dylan and his creative team of chefs use only the freshest ingredients to create dishes that are both flavorful and visually stunning. With an extensive selection of wines, craft beers, and Asian inspired cocktails, our main restaurant provides the perfect setting for couples who want to celebrate their big day in a more relaxed atmosphere. Book your event with us today and experience the best of what Rustic Stone on Geoffrey's Street has to offer.

Group set menu experience starting
from €85 per person.

PRE WEDDING EVENT FOR THE BRIDE OR GROOM

If you're looking for an unforgettable way to celebrate the Bride or Groom before the wedding, the wood-fired restaurant at Fade Street Social is the perfect choice. Our restaurant is renowned for its delicious dishes, which are inspired by classic Irish cuisine and cooked to perfection over an open flame. And what's a party without cocktails? With our large selection of signature cocktails using only the freshest and highest quality ingredients, we can offer a unique and flavorful drinking experience. To top it all off, pre or post-dinner drinks can be enjoyed in our stunning garden rooftop terrace. Whether you're looking for a laid-back night out or a more formal celebration, the wood-fired restaurant at Fade Street Social is the perfect place to create unforgettable memories with your closest friends.

Group set menu starting at €55 per person.



The Bridal experience

If you're looking for an unforgettable way to celebrate the Bride before her wedding, then we have the perfect afternoon!

At Rustic Stone, we believe in offering a unique dining experience for all our guests. Our renowned chef Dylan McGrath and his skilled team use only the freshest locally sourced ingredients to infuse creativity and flavor into each dish. Our private lounge on the second floor has warm lighting, chic decor and a vibrant atmosphere, it's the perfect place to gather with friends for special occasions.

For just €75 per person you can enjoy a lovely event from 2pm to 5pm. Kick off your experience with a glass of bubbly on arrival followed by an exciting cocktail making class with our bar manager. You'll learn how to make signature Asian-inspired cocktails and even get to craft a couple yourself!

After the class, indulge in a delicious three-course lunch in the privacy of Bonsai Lounge. And if you're not ready to say goodbye to the party at 5pm, we'll take care of booking a spot for you at our exclusive Bonsai Bar.

[€38 3-course Lunch Menu](#)

Option 1

A glass of La Marca 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 wine from our premium label wine section below

Still & Sparkling water

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

€115per person



Option 2

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

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

Half bottle of wine from our premium wine section below

Still & Sparkling water

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

€95per person



Option 3

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

Still & Sparkling water

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

€80per person



€115per person

STARTERS

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

€95per person

STARTERS

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

€80per person

STARTERS

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

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

seasoned with soya, balsamic, chive oil cucumber and shallots

3.95
each

Sample Menu.

Minimum of 20 guests

Private dining & events space

Coming soon

Our beautiful new events space within the Rustic Stone building will be available for hire from late summer. With a capacity of up to 80 guests, 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.



A black and white photograph of four women sitting around a small round table in a restaurant. They are all laughing and looking at each other. The table is set with several glasses, including champagne flutes and a mug. The background features a brick wall and a window with blinds.

Brasserie Sixty6

66-67 South Great Georges St, Dublin 2,

Phone: +353 1 4005878

Email: weddings@primesteakltd.com

www.brasseriesixty6.com

Brasserie Sixty6

Located in the heart of Ireland's fair city, Brasserie Sixty6 is the ideal venue for Gentelman's Brunch or Ladies Dinner. Here, you can enjoy stellar food and drink in chic surroundings, with an exciting atmosphere guaranteed 6 nights a week thanks to the upbeat staff. Brasserie Sixty6 is a fantastic location for a group of ladies to celebrate before the bride-to-be ties the knot.

ACCESSIBILITY

Brasserie Sixty6 is accessible to wheelchair users

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.

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





Gentleman's Brunch or Ladies Night

GENTLEMEN'S BRUNCH

€40 per person

Gentlemen's Brunch at Brasserie Sixty6 is the perfect way to celebrate the groom before his big day.

Located on Georges Street in the heart of Dublin, Brasserie Sixty6 offers an upscale dining experience that is perfect for any occasion.

The brunch includes a whiskey tasting of three premium Irish whiskeys, allowing the groom and his friends to enjoy some of the best flavours that Ireland has to offer. In addition to the whiskey tasting,

guests will also be treated to a full Irish breakfast, complete with all the traditional favourites. The combination of delicious food and drink, along with the stylish and sophisticated atmosphere of Brasserie Sixty6, makes this event one that the groom and his friends will never forget.

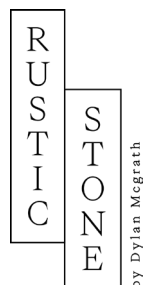
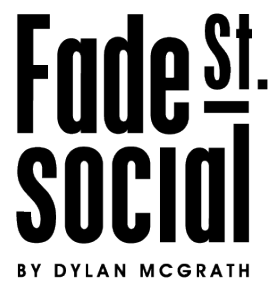
BRIDAL BRUNCH:

€40 per person

Looking for the perfect way to celebrate the bride before her big day? Look no further than Brasserie Sixty6, located on Georges Street in Dublin.

Our Bridal Brunch package includes three glasses of Prosecco, allowing the bride and her friends to toast to the upcoming nuptials in style. And what better way to celebrate than with a delicious brunch? Our menu features a range of traditional and modern brunch favourites, perfect for any taste.

The upscale atmosphere of Brasserie Sixty6 provides the perfect backdrop for this special occasion, creating a memorable experience that the bride and her friends will cherish forever. So why wait? Book your Bridal Brunch at Brasserie Sixty6 today and get ready to celebrate in style!



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