

# Weddings



FADE STREET SOCIAL  
by Dylan McGrath





# Fade Street Social

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# 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  
€90 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 €90 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.

€130 per 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.

€120per 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.

€90per person





€130per person

### TO START

#### Butter Bean Dip

with nduja oil roasted confit garlic and a piece of crunchy pain de cristal

#### Chicken and Duck Liver Parfait

topped with truffle butter grape chutney and one grilled brioche

#### Smoked Salmon Mousse

with pickled cauliflower pressed cucumber dulas, smoked salmon roe, dill oil and our brown soda bread

#### Crispy Salt Cod Brandade

with smoked salmon on fennel purée, saffron rouie and pickled fennel salad

### MAIN Please choose three main courses

#### Rump or Saddle of Irish Lamb (seasonal)

roasted baby courgette, cherry tomatoes, Gordal green olives basil and lamb sauce

#### Roasted Sea Bream

with romesco sauce, pickled red pepper roasted baby globe artichoke, crispy kale, toasted almonds, coriander cress and good olive oil

#### Roasted Sirloin 8oz (John Stone)

Café de Paris butter watercress and pickled shallot

#### 10oz Roasted Rib Eye (John Stone)

Café de Paris butter watercress and pickled shallot (supplement €3)

#### Deep fried Rose Valley Ballykisk Brie

cauliflower and almond purée with caramelised almonds white grapes, fig chutney and green bean salad with honey and mustard dressing

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

### DESSERT

#### Strawberry and Raspberry Pavlova

with strawberry sauce, raspberry sorbet, Chantilly cream and lime syrup

#### Apricot Frangipan Tart

with apricot sorbet and vanilla anglaise

€120per person

### TO START

Please choose two starters

#### Heritage Tomato Salad

with lemon velvet cloud yoghurt, garlic croutons and basil emulsion

#### Smoked Salmon Mousse

with pickled cauliflower pressed cucumber dulas, smoked salmon roe, dill oil and our brown soda bread

#### Cream of White Onion Soup

confit garlic, chopped smoked almonds and parsley oil

#### Crispy Fried Inch House Black Pudding

homemade brown sauce, quail egg, watercress salad and pickled shallot

### MAIN Please choose two main courses

#### Roasted Sea Bream

with romesco sauce, pickled red pepper roasted baby globe artichoke, crispy kale, toasted almonds, coriander cress and good olive oil

#### Glazed Pork Belly

white onion purée, fresh peas, and broad beans with chervil pea shoots and crispy pork skin

#### Roasted sirloin, 8oz John Stone

red onion marmalade, dressed watercress and pickled shallot

#### 10oz Roasted Rib Eye (John Stone)

red onion marmalade, dressed watercress and pickled shallot (supplement €3)

#### Glazed Trofie Pasta

courgette rondels, cherry tomatoes, chopped Gordale olives and basil

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

### DESSERT

#### Vanilla Crème Fraîche Panna Cotta

with strawberry sorbet, raspberry mouse and fruit with rose syrup

#### Apple Crumble Pie

with toasted hazelnuts, vanilla ice cream and vanilla anglaise



€90per person

TO START Please choose two starters

Irish Goat's Cheese Panna Cotta

scented with honey and thyme with dressed cherry tomatoes, broad beans, Calamonte olive & basil

Green Pea Soup

with smoked ham rilette and crème fraîche

Crispy Pork Rilette Balls

with lovage emulsion, pickled apple, fresh horseradish and watercress

MAIN Choose two main courses

Rump of Beef

with carrot puree, braised baby gem, roasted artichoke, peas, broad beans and gremolata

Roasted Salmon with Leek Soubise

baby onion, smoked bacon, roasted confit garlic, black kale and charred spring onion

Glazed Trofie Pasta

courgette rondels, cherry tomatoes, chopped Gordale olives and basil

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

DESSERT Choose two desserts

Vanilla Cheesecake in a Glass

with carmel ice cream and carmelised banana

A Summer Fruit Tart

with lemon white chocolate ganache, raspberry ice cream and raspberry sauce

Canape 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, rosemary and smoked roe

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

Gordal 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













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