



Fade St. social

BY DYLAN MCGRATH

Fade Street Social by Dylan McGrath

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

Our venue is shaped to your unique preference.



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 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.

Fade Street Social

4-6 Fade Street, Dublin 2

Phone: 01 6040066

Email: info@fadestreetsocial.com

Events: events@primesteakltd.com

www.fadestreetsocial.com



Fade Street Social

Fade Street Social consists of two separate restaurants, a cocktail bar, and a rooftop terrace.

Dylan & his team have captured several uniquely different yet subtly connected brands all under one roof. A beautiful classic yet contemporary space. We offer a variety of menus at superbly high standards to suit your budget

PERFECT FOR

Corporate Lunch & Dinners | Private Hire | Drinks Receptions
| Canapé & Finger Food events | Barbecue Offerings |
Weddings & Ceremonies | Rehearsal Dinners | Engagement
Parties | Private Dining | Private Hire | Wine Tastings | Product
Launches | Poker Nights | Team Building

VENUE CAPACITY

The Restaurant: 100 guests on the same floor.
Wood-fired Restaurant: 55 guests on the same floor or 95
over two floors
The Cocktail bar: 42 guests for seated or 80 guests for a
standing event.
The Drawing Room: 42 guests for a seated meal or 65 guests
for a standing event.

ACCESSIBILITY

The Restaurant is accessible to wheelchair users

OPENING TIMES

The Main Restaurant

LUNCH MENU

Saturday from 12 pm - 4 pm

DINNER MENU:

Tuesday to Saturday, the last orders are 9 pm

Wood-fired Restaurant

LUNCH MENU

Monday - Sunday from 12 pm - 4 pm

DINNER MENU:

Monday to Sunday, the last orders are 9 pm

Cocktail bar

Monday - Sunday from 12 pm - 12.30 am





Food & drink space

THE MAIN RESTAURANT

Designed to support the very best of home-grown produce.

Lunch €47 three-course set menu

Dinner €69.50 three-course set menu

WOODFIRED BAR

A menu including a selection of our favourite wood-fired dishes made with local, seasonal ingredients.

Lunch €47 three-course set menu

Pizzas & Snacks

THE DRAWING ROOM

Ideally suited to smaller celebrations or small group bookings, this room is also connected to our cocktail bar.

Lunch €47 three-course set menu

Dinner €69.50 three-course set menu

Canapés menu €30pp

COCKTAIL BAR & ROOFTOP TERRACE

A unique and stylish bar and rooftop terraces with a beautiful view of George's Street Arcade Market. We have an extensive cocktail list with a large range beers and spirits

PRIVATE HIRE

THE RESTAURANT

We can offer an exclusive hire fee for minimum of 70 to 100 guests

THE DRAWING ROOM

Private room hire fee €500
minimum numbers 30

COCKTAIL BAR

Min of 30 guests room hire fee €500
Max 80 guests

CORPORATE BBQ

Offering your clients or team a booking experience on our beautiful rooftop Garden area, which is covered and heated, making it perfect space regardless of the weather.
BBQ style menu starting from €38.50pp

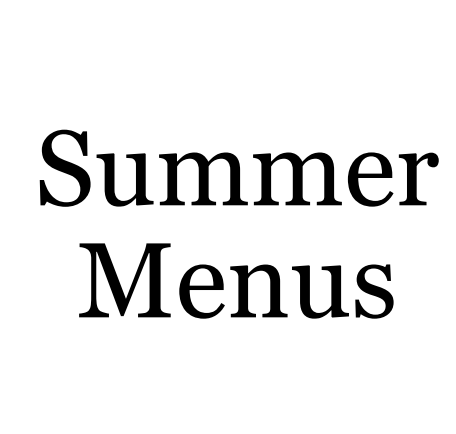
THINGS TO NOTE

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.

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



Summer Menus



THE PLATINUM EXPERIENCE

€130per person

Fade Street Social Restaurant

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 filtered water

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	
LA CHABLISIENNE “LA PIEREELEE” CHABLIS	
2018 France	
citrus green apple mineral	

SAMPLE MENU

TO START

Butter Bean Dip with nduja oil roasted confit garlic and a piece of crunchy pain de cristal	Smoked Salmon Mousse with pickled cauliflower pressed cucumber dulas, smoked salmon roe, dill oil and our brown soda bread
Chicken and Duck Liver Parfait topped with truffle butter grape chutney and one grilled brioche	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 Sirloin 8oz (John Stone) Café de Paris butter watercress and pickled shallot	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
Roasted Sea Bream with romesco sauce, pickled red pepper roasted baby globe artichoke, crispy kale, toasted almonds, coriander cress and good olive oil	10oz Roasted Rib Eye (John Stone) Café de Paris butter watercress and pickled shallot (supplement €3)	

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
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THE GOLD EXPERIENCE

€120 per person

Fade Street Social Restaurant

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 filtered water

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

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

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

Glazed Pork Belly

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

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

DESSERT

Vanilla Crème Fraîche Panna Cotta

with strawberry sorbet, raspberry mousse and fruit with rose syrup

Apple Crumble Pie

with toasted hazelnuts, vanilla ice cream and vanilla anglaise

THE SILVER EXPERIENCE

€90 per person

Fade Street Social Restaurant

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 filtered water

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 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 caramel ice cream and caramelised banana

A Summer Fruit Tart

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

BBQ MENU

Available for parties of
25 or more

OPTION A €38.50pp

Salad of Cherry tomatoes, cucumber, feta cheese, chickpeas, soft herbs

Mediterranean cous cous salad Marinated lady olives, basil mayonnaise

New potato salad Creme fraiche, spring onion, chives

Burger Gilligan Farm ground beef patty, cheddar cheese, tomato, crispy onions, floppy lettuce and soft brioche bun

Peter Hannan pork & leak sausage In a sourdough roll, with homemade red pepper tomato relish and crispy shallot

Baked potatoes Salsa verde, ricotta and feta cheese

Coal roasted sweet Lime, maple syrup, nut brown butter

Coal roasted cauliflower curried creme fraiche, white grapes, flaked almonds, pickled golden raisins

THE FINEST IRISH BEEF

Chateaubriand (John Stone)

€18 pp
serves 2

Rib on the bone

€20 pp
serves 3

EXTRAS

Slow cooked cumin spiced pork ribs
homemade bbq sauce, dried onions and lime

€7pp

Chargrilled Seabream cafe de paris butter

€10pp

OPTION B €45pp

Salad 1 – Tomato, cucumber, pickled red onion, fresh mozzarella, borlotti beans, lovage and basil

Salad 2 – Cucumber, radish, pickled mooli, kidney beans, watercress and spinach

Salad 3 – Grilled red pepper, courgette, black olives, pesto, orzo and parmesan with rocket and baby spinach

New potatoes – creme fraiche and spring onion, topped with red onion and mint feta

Burger – Gilligan Farm ground beef patty, cheddar cheese, tomato, crispy onions, floppy lettuce and soft brioche bun

Peter Hannan pork & leak sausage – In a sourdough roll, with homemade red pepper tomato relish, crispy shallot

Chipotle pulled pork – cooked over coal with pickles and crispy bits in a soft brioche bun

Pulled lamb – charred with harissa spice, pickles and crispy bits in a soft brioche bun

Baked potatoes – Salsa verde, feta cheese and ricotta

Coal roasted sweet – Lime, maple syrup, nut brown butter

Summer carrot salad – feta, lovage, parsley and candied pumpkin seeds

DESSERTS €8pp

Chocolate mousse in a glass Vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Vanilla panna cotta raspberries and elderflower syrup





Winter Menus



THE PLATINUM EXPERIENCE

€130per person

Fade Street Social Restaurant

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 filtered water

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	
LA CHABLISIENNE "LA PIEREELEE" CHABLIS	
2018 France	
citrus green apple mineral	

SAMPLE MENU

TO START

Please choose three starters

Roasted Pumpkin Hummus
with toasted pumpkin seeds, smoked garlic honey, crispy shallots and chives with freshly baked ciabatta

Celeriac Soup (Option 1)
chive oil & truffle crème fraîche

Roasted Pumpkin Soup (Option 2)
with truffle crème fraîche and grated confit chestnut

Chicken & Duck Liver Parfait
topped with truffle butter grape chutney and one grilled brioche

Deep Fried Scallop
in the shell with smoked bacon, calvo nero, hazelnut, beurre blanc, asparagus and shaved roasted hazelnuts

Chilled Pressed Slow Cooked Confit Rabbit and Smoked Bacon
with shallot, tarragon and pistachio fresh-baked Pan de Cristal

MAIN

Please choose three main courses

Rump or Saddle of Irish Lamb (seasonal)
with glazed pearl barley curly kale and rosemary

Roasted Sea Bream
with Jerusalem artichoke purée roasted globe artichokes, baby onions glazed in chicken butter sauce

Roasted Sirloin 10oz (John Stone)
with celeriac truffle remoulade and dressed watercress pickle shallot

10oz Roasted Rib Eye (John Stone)
with celeriac truffle remoulade and dressed watercress pickle shallot (supplement €3)

Wild Mushroom Creamed Orzo
roasted king oyster mushroom, roasted Tokyo turnip, chive and 36 month Parmesan

OR
Baked Golden & Ruby Beetroots
on a bed of velvet cloud lemon scented sheep's yoghurt with caramelised almond, red apple, watercress and honey mustard dressing

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

DESSERT

Blackberry and Blueberry Pavlova
with elderflower syrup Chantilly cream and blackberry sorbet

Baked Chocolate Tart
with whipped mascarpone mousse and Irish sea salt caramel

THE GOLD EXPERIENCE

€120 per person

Fade Street Social Restaurant

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 filtered water

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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

Please choose two starters

Natural Hummus
with pickled red onion, roasted confit garlic, fried shallot, chives and woodfired ciabatta

Cauliflower Soup
with dill a deep, fried capers

Deep-fried Salted Cod and Smoked Salmon, Brandad
with fennel purée, saffron, Rouille and pickled fennel salad

Crispy Pork Rillet Balls
with lovage emulsion, pickled apple, fresh horseradish and watercress

MAIN

Please choose two main courses

Coal Roasted Pork Ribeye
carrot, purée, garden, carrots, buttered kale, rosemary, pork gravy and crispy pork skin

Stone Bass
cauliflower purée, pickled green grapes, roasted baby artichoke and dill beurre blanc

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)

Wild Mushroom Creamed Orzo
roasted king oyster mushroom, roasted Tokyo turnip, chive and 36 month Parmesan

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

DESSERT

Blackberry and Blueberry Pavlova
with elderflower syrup Chantilly cream and blackberry sorbet

Caramelised Lime Tart
with ginger ice cream, ginger anglaise and pickled ginger syrup

THE SILVER EXPERIENCE

€90 per person

Fade Street Social Restaurant

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 filtered water

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

Please choose two starters

Cream of White Onion Soup

with chopped smoked almonds, garlic, oil and parsley, Parmesan butter

Gin Cured Irish Salmon

with buttermilk, soft herb emulsion, sliced radishes and smoked salmon roe

Natural Hummus

with pickled red onion, roasted confit garlic, fried shallot, chives and woodfired ciabatta

MAIN

Choose two main courses

Roasted Fillet of Salmon

celeriac, purée, sliced chorizo, buttered, calvo nero, braised baby onions, chive, beurre blanc and puffed pork skin

Rump of Beef

creamed potatoes, buttered calvo nero, baby onions
parsley and shimeji mushroom

Roasted Celeriac Fondant

roasted king oyster mushroom, celeriac purée, parsley, fragola pasta, chopped toasted hazelnut and grated Parmesan

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

DESSERT

Choose two desserts

Vanilla Crème Fraiche Panna Cotta

berries dressed in elderflower & mint, with blackberry sorbet and blueberry mousse

Mandarin Infused Crème Brûlée

with caramelised muscovado and ginger cake ice cream

CANAPÉ 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

THE WOODFIRED

finger food

€30 per person

Choose five

Duck confit & caramelised shallot spring roll
caramelised ginger and citrus dressing

Cod brandade balls – served with
red pepper emulsion

Fried chicken wings – with lime, soya, sesame,
radish and coriander

Deep fried balls of pork belly – lovage
mayonnaise, pickled apple and horseradish

Crispy fries – rosemary and honey roasted garlic
mayonaise

Spinach flatbread – bound with parmesan and
nut brown butter, charred broccoli, brie & rocket

Coppa flatbread – tomato, fior di latte, basil,
parmesan, thin slices of coppa ham, black pepper

WINTER BOWL FOOD

Our bowl food menu offer a selection of mini meals beautifully presented in small individual stylish bowls!

€38.50pp for a selection of 2 small bowls, 2 main bowls & 2 salads

€45.00pp for a selection of 3 small bowls, 3 main bowls & 3 salads



SMALL BOWLS

Baked French Brie, topped with sourdough bread crumbs, thyme & honey and a spoonful of grape chutney + toasted sourdough

Chilled Beetroot & Turnip Glazed Salad with dill dressing, lemon yogurt & watercress

Natural Hummus confit garlic, pickled red onion, crispy garlic, chopped shallot + good olive oil, a piece of wood-fired ciabatta

Chilled Pork Rillet slow-cooked belly, topped with pork fat, pistachio & sourdough toast

Nduja Butter bean dip- Topped with chives nduja oil & with a piece of our chargrilled crispy sourdough

Soy Chicken wings with Coriander, yogurt

Cod - Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil

MAIN BOWLS

Crispy Confit of Duck Leg, with French onion marmalade

Crispy lemon sole, deep-fried breaded sole and served with a gribiche mayonnaise garnished with parsley and a lemon wedge.

Smoked French Sausage Cassoulet with caramelised onion, white beans, & Balsamic, topped with Sourdough Breadcrumbs and parsley

Corn Fed Manor Farn Chicken Leg with a mushrooms and tarragon cream

Grilled Chorizo Sausage served with creamy polenta, finished with a sprinkle of Parmesan and crispy fried rosemary.

Cauliflower - Charred cauliflower, crème fraîche, caramelised purée, pickled grapes, toasted almonds & salsa verde

SALADS

Potato Salad - fresh new potatoes mixed with a zesty lemon mayonnaise, crème fraîche, lovage, and parsley.

Beetroot Salad - with golden and red beets, lentils, black kale, pickled red onion, topped with yogurt and crème fraîche.

Red Cabbage Coleslaw - with pickled raisins, red onions, and walnuts.

Warm Jasmine Rice Salad - with spring onions, sugar snap peas, coriander, and miso mayo.

Deep Fried Baked Potatoes - with grilled hegorty cheddar cheese and chives.

MINI DESSERTS

Supplement of €5.95 per person

Chocolate & Coffee Mousse-topped with vanilla cream & grated dark chocolate (as featured in Dylan McGraths new cook book "Dad Food")

Vanilla Panna Cotta with Elderflower and topped with a blueberry mousse

PLEASE BE ADVISED THAT A SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.





Team Building Experiences

Looking to shake up your next team outing?

At Fade Street Social, we've got the perfect mix of fun and creativity to bring your team together! Shake things up with a Cocktail Masterclass, where you'll stir and sip your way through two delicious drinks.

Get artsy with Paint & Prosecco, embrace the season with a Wreath-Making Workshop.

For wine lovers, enjoy a Wine Tasting

with our Head Sommelier—an exciting pairing experience that will surprise your palate.

Whether you're bonding, celebrating, or just looking for an excuse to have fun, we've got the ultimate activities for your team!





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
€39

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

LA CHABLISIENNE 'LA PIERELÉE'
CHABLIS
2018 | Burgundy, France
€55

RED WINE

KILLKA MALBEC
2021 | Argentina
€42

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

MURIEL CRIANZA
2019 | Spain
red and dark fruits | oak
€44

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
€35

CASAL GARCIA VINHO VERDE ROSE
2020 | Portugal
sweet | strawberry | pomegranate
€38

DOMAINE LAFAGE "MIRAFLOR" ROSÉ
2021 | France
elegant | summer fruit | floral
€45

BUBBLES

LA MARCA PROSECCO
€45

GIOL LUISA FRIZZANTE ROSE
€49

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

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



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





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