



Fade St. SOCIAL

BY DYLAN MCGRATH

MORE VARIETY ONE PLACE

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

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!





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

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

Over the last decade, Dylan has owned and managed kitchens across a range of concepts, building a broad career in food. He has hosted and appeared on many Irish cooking shows, including consecutive years as a judge on Master Chef Ireland, and more recently appeared on Takeaway Titans and Dylan McGrath's Secret Service. In 2025, he published his cookbook, Dad Food.

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



Our Suppliers



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.

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

A family-owned farm and butcher in Ireland with over 100 years of history. Founded by Tom Gilligan, their passion for rearing quality beef continues today, with all meat coming fresh from the family farm to their Roscommon farm shop.

KISH FISH

Founded in Dublin's city center fish market in 1966 and named after the Kish lighthouse, Kish Fish supplies the finest seafood across Dublin & Leinster, working with trusted partners to bring the best quality fish and shellfish from Ireland's coastline.



GLENMARE SHELLFISH

Serving the export fishing industry for over 30 years, Glenmare Shellfish works with 13 factory vessels supplying premium frozen-at-sea seafood from Irish waters. Their sustainable practices have earned them Origin Green certification and a Bord Bia Export Award.

LA ROUSSE FOODS

A 100% Irish-owned supplier of premium ingredients since 1992. La Rousse Foods sources fresh, seasonal and speciality products from trusted local and international producers, delivering quality and reliability chefs can rely on.

CATERWAY

Caterway is an Irish, family-run wholesaler supplying fresh fruit, vegetables and dry goods to catering

and retail customers across Leinster. With strong links to Irish growers and trusted suppliers, they're known for quality produce, dependable service and consistency chefs can rely on.

MACKENWAY

Mackenway is a leading Irish wine importer and distributor, supplying a wide range of quality wines to hotels, restaurants and retailers nationwide, with a strong reputation for expertise and service.

Fade Street Social

4-6 Fade Street, Dublin 2

Phone: 01 6040066

Email: info@fadestreetsocial.com

Events: events@primesteakltd.com

www.fadestreetsocial.com



Our Venue

Dylan and his team have created a distinctive, welcoming space that blends classic and contemporary design. We pride ourselves on delivering high-quality food and drinks in a relaxed, vibrant atmosphere, with offerings that will continue to evolve.

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, with additional
seating on the ground floor for 55 guests
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

LUNCH MENU

Monday - Saturday from 12 pm - 4 pm

SUNDAY ROAST

Every sunday from 12pm - 6pm

DINNER MENU:

Monday - Sunday, the last orders are 10 pm

COCKTAIL BAR

Sunday - Thursday from 12 pm - 12.30 am

Friday - Saturday from 12 pm - 1:30 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

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

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.



GROUP LUNCH MENU

2 course €40 pp | 3 course 47pp

ON THE TABLE

House Baked Focaccia

served with garlic, rosemary and our homemade cultured butter

TO START

Potato Soup

With caramelised confit potato, thyme, cep dressing and freshly baked pan de cristal

Chilled Winter Spiced Pork Belly & Pistachio Rillettes

With cornichons cream, onion marmalade and toasted sourdough

Ash Baked Golden & Ruby Beetroot

Dressed with pickled plums, caramelised walnuts, red chicory, croutons, with whipped goat curd and beetroot, honey & mustard dressing

MAINS

Coal Roasted Rare Breed Pork Rib Eye

Carrot and anise puree, glazed sand carrot, buttered kale, crispy pork skin, rosemary & pork gravy

Grilled Seabream

Roasted artichoke puree, fried artichoke, roasted salsify, buttered kale, pickled shimeji, mushroom duxel, toasted rye and butter sauce

Fried Onion Beef Burger (Gilligans Farm)

caramelised dry aged beef pattie, crispy onion ring, onion marmelade, red Leicester cheddar and truffle mayo in a brioche bun, served with rosemary fries

Shallot Gnocchi

With rondel of baby leek, toasted hazelnuts, deep-fried parsley and Parmesan cheese

DESSERTS

Blackberry Frangipane Tart

with crème fraîche and nut butter drizzle sauce

Catalan Spiced Brûlée

Caramelised and served with mandarin infused ice cream

Tea & Coffee

DINNER MENU €69.50

BREAD €6

we recommend 2 portions per table

House Baked Focaccia

with garlic, rosemary & our cultured butter

Guinness Brown Bread

with soft herb cream cheese

TO START

Cream of White Onion Soup

With confit garlic and Parmesan butter, smoked salted almond and truffle dressing

Chilled Winter Spiced Pork Belly & Pistachio Rillettes

With cornichons cream, onion marmalade and toasted sourdough

Natural Hummus

Blended chickpeas and olive oil topped with garlic confit, lady green olives, pickled red onion, fried garlic, shallot & chive with wood fired ciabatta 1

Whipped Smoked Salmon Mousse

Cured dill cucumber, pickled cauliflower florets, dulse & smoked salmon roe, with Guinness brown bread 1a,1d,4,7,12

Fresh Creamy Burrata

Pickled, red pepper, chopped roasted almonds, Italian parsley, capers and lemon zest dressed with Mojo sauce 7,8c

Roasted Inch House Black Pudding

With celeriac purée, prunes poached in brandy syrup, prune purée, pickled shallot and watercress dressed with brown butter and honey vinaigrette 1,3,7,12

MAINS

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)

Carrot and anise puree, glazed sand carrot and toasted gremalota breadcrumbs 1,7,9

8oz Sirloin (John Stone)

Cafe de Paris butter, pickled shallot rings and watercress (supplement €5) 9

Rump of Beef

with white onion puree, silver skin baby onions, smoked bacon and parsley

Roasted Fillet of Salmon

Celeriac purée, sliced chorizo, buttered cavolo nero, braised baby onions, chive, beurre blanc and crunchy pork skin 4,7

Grilled Sea Bream

with buttered kale and lovage emulsion 4,7

Shallot Gnocchi

With rondel of baby leek, toasted hazelnuts, deep-fried parsley and Parmesan cheese 1,7

A selection of sides to share for the table

SIDES

A Fricassée of Winter Vegetables

White turnip, parsnip, carrots, savoy cabbage and soft herbs 1,7

Glazed New Potatoes

with herb emulsion 3,7,10

These are our favourite meat cuts to share, be warned they sell out quickly.

ON THE BOARD

Aged Rib of Beef on the bone -
minimum of 3 people sharing
€16pp supplement

Chateaubriand -
minimum of 2 people sharing
€14pp supplement

DESSERTS

Winter Pavlova

With lemon curd, dressed blueberries and blackberries, blackberry sauce and blueberry sorbet 3,7

Vanilla Poached Plums

With buttermilk sorbet, buttery shortbread and toasted almond 1,7,8a

Chef's Choice, Single Serve

Cheese - Delice de Bourgogne
Brushed with citrus honey, pistachio, pear & shallot chutney and fruit crackers (supplement €3) 1a,7



Summer
Packages
APRIL - AUGUST



THE PLATINUM EXPERIENCE

€135 per 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 2022 France black plum tobacco vegetarian
MAHI PINOT NOIR 2022 NZ bright red fruits juicy
WHITE WINE
KONO SAUVIGNON BLANC Marlborough citrus & passion fruit crisp refreshing
LA CHABLISIENNE "LA PIEREELEE" CHABLIS 2020 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
--	---

THE GOLD EXPERIENCE

€125 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
2023 | Italy
blackberry | liquorice | cinnamon

COTO MAYOR CRIANZA
2022 | Spain
smooth | red fruits | subtle spices

WHITE WINE

LA CHABLISIENNE 'LA PIERELÉE' CHABLIS
2020 | Burgundy, France

KONO SAUVIGNON BLANC
Marlborough
citrus & passion fruit | crisp | refreshing

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 mouse and fruit with rose syrup

Apple Crumble Pie

with toasted hazelnuts, vanilla ice cream and vanilla anglaise

THE SILVER EXPERIENCE

€98 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:

WHITE WINE

ORIGINI PINOT GRIGIO DOC
2024 | Italy

RED WINE

KILLKA MALBEC
2023 | 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 rillette and crème fraîche

Crispy Pork Rillette 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

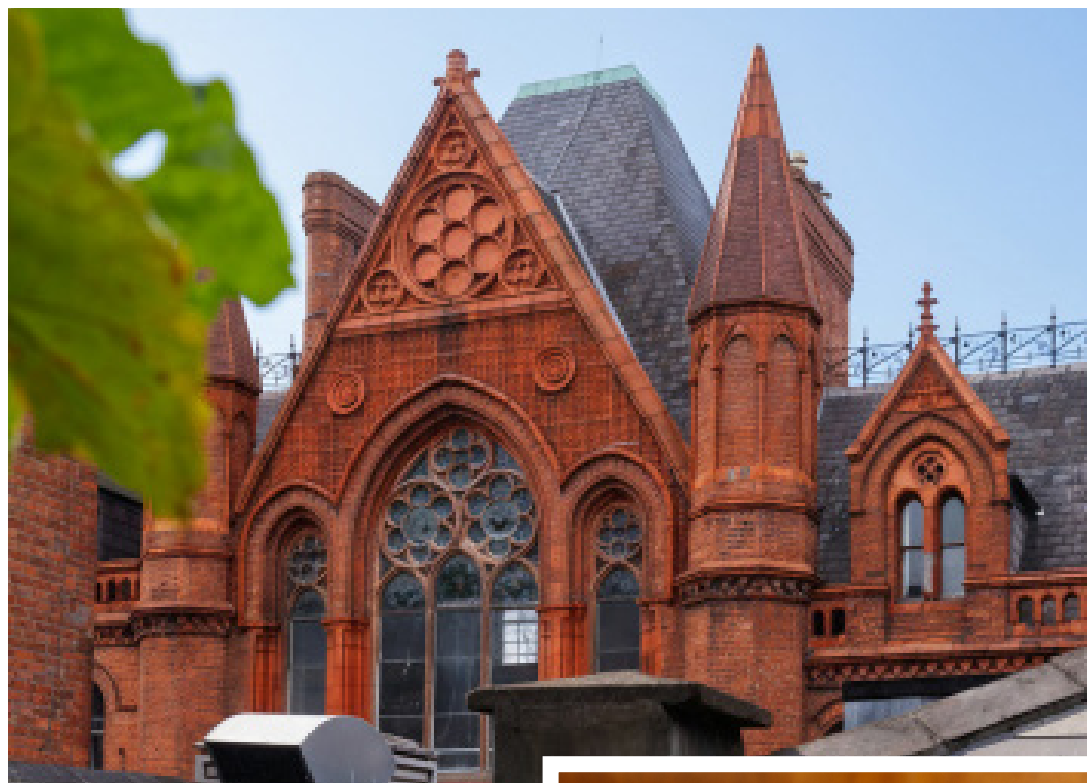
with lemon white chocolate ganache, raspberry ice cream and raspberry sauce



Summer BBQ on the rooftop terrace

Host your summer party on our heated & covered Rooftop Terrace, an exclusive space ideal for groups of 40-120 guests, offering a seamless mix of indoor comfort and open-air atmosphere. Designed for all-weather entertaining, the terrace provides a relaxed yet stylish setting high above the city.

Our BBQ menu starts from €38 per person and showcases high-quality, locally sourced produce. Guests can enjoy vibrant Mediterranean salads, Gilligan Farm beef burgers, Peter Hannan pork & leek sausages, and a selection of seasonal sides, all freshly prepared by our culinary team. The experience can be tailored to suit corporate gatherings, incentive groups, and summer celebrations, with dedicated service, bespoke drinks packages, and optional enhancements available on request.



BBQ MENU

Available for parties of
35 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)

€14 pp
serves 2

Rib on the bone

€16 pp
serves 3

EXTRAS

Slow cooked cumin spiced pork ribs €7pp
homemade bbq sauce, dried onions and lime

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

the grazing boards

COCKTAIL BAR & ROOFTOP TERRACE

Available Monday – Wednesday from 5pm
Minimum 4 people ordering

OPTION 1 €25pp

Irish Venison Sausage Rolls

cooked in fresh puff pastry with home-made brown sauce

Curried Lamb Samosa

with yogurt, cucumber & mint raita

Fade Street Focaccia Pizza Squares

cooked in our woodfired oven with lemon ricotta, tomato, Parmesan and basil

Poached & Smoked Mackerel Rilette

with sour cream & crème fraîche, herbs and capers, served on Guinness brown bread

ADD ONS

Freshly Baked Focaccia

with marinated green Gordal olives

10

Selection of Nuts & Crunchy Bits

with marinated green Gordal olives

15

OPTION 2 €35pp

Mini Burgers

marrow studded beef burger patties topped with grilled cheese, caramelised onion and toasted brioche bun

Natural Hummus

With confit of garlic topped with chopped olives and crunchy shallot with grilled sourdough toast

Fade Street Focaccia Pizza Squares

with spicy Italian sausage, pickled red pepper, straciatella and Parmesan

Duck Confit Spring Rolls

with ginger citrus dip

Deep Fried Inch House Black Pudding

with balsamic and homemade brown sauce

ADD ONS

Selection of Nuts & Crunchy Bits

with marinated green Gordal olives

15

EXTRAS

Freshly Baked Focaccia

with our cultured butter

6.50

Fresh Focaccia

with caramelised onion and lardo di colonnata

12.50

Fried Root Vegetables

with crème fraîche chives and grated horseradish

5.50

Crispy Pork Rilette Balls

with nduja emulsion, topped with grated Pecorino cheese and soft herb powder

12.50

Rosemary Skinny Fries

with confit garlic mayonnaise

6.50

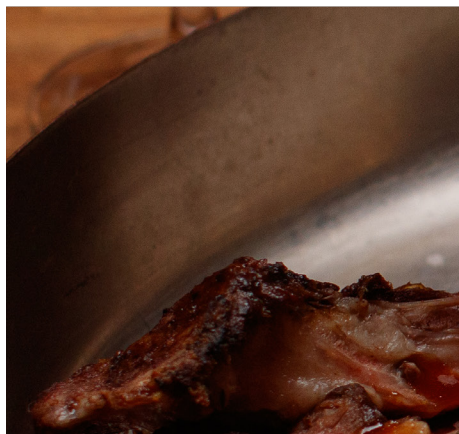
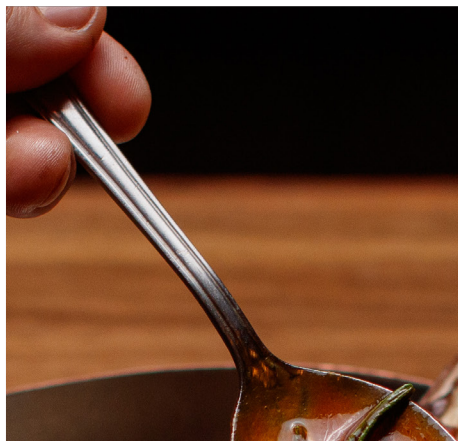
Allergen Menu: 1 Gluten 1a Wheat, 1b Rye, 1c Barley, 1d Oats / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean / 7 Milk / 8 Nuts, 8a Almonds, 8b Hazelnuts, 8c Walnuts 8d Cashew, 8e Pecan, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Pine Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphites / 13 Lupin / 14 Molluscs

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients before you order your meal.

Please be advised that a service charge of 12.5% will be added to your bill

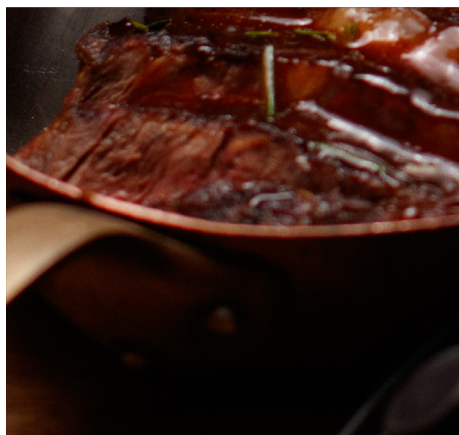
Fade St.
social
BY DYLAN MCGRATH





Winter Packages

SEPTEMBER - MARCH



THE PLATINUM EXPERIENCE

€135 per 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	
2022 France	
black plum tobacco vegetarian	
MAHI PINOT NOIR	
2022 NZ	
bright red fruits juicy	
WHITE WINE	
KONO SAUVIGNON BLANC	
Marlborough	
citrus & passion fruit crisp refreshing	
LA CHABLISIENNE "LA PIEREELE" CHABLIS	
2020 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	Chicken & Duck Liver Parfait topped with truffle butter grape chutney and one grilled brioche	Chilled Pressed Slow Cooked Confit Rabbit and Smoked Bacon with shallot, tarragon and pistachio fresh-baked Pan de Cristal
Celeriac Soup (Option 1) chive oil & truffle crème fraîche	Deep Fried Scallop in the shell with smoked bacon, calvo nero, hazelnut, beurre blanc, asparagus and shaved roasted hazelnuts	
Roasted Pumpkin Soup (Option 2) with truffle crème fraîche and grated confit chestnut		

MAIN

Please choose three main courses

Rump or Saddle of Irish Lamb (seasonal) with glazed pearl barley curly kale and rosemary	Roasted Sirloin 8oz (John Stone) with celeriac truffle remoulade and dressed watercress pickle shallot	Wild Mushroom Creamed Orzo roasted king oyster mushroom, roasted Tokyo turnip, chive and 36 month Parmesan
Roasted Sea Bream with Jerusalem artichoke purée roasted globe artichokes, baby onions glazed in chicken butter sauce	10oz Roasted Rib Eye (John Stone) with celeriac truffle remoulade and dressed watercress pickle shallot (supplement €3)	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	Chocolate & Coffee Mousse Coffee ice cream, chocolate espuma and toasted hazelnuts
--	---

THE GOLD EXPERIENCE

€125 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
2023 | Italy
blackberry | liquorice | cinnamon

COTO MAYOR CRIANZA
2022 | Spain
smooth | red fruits | subtle spices

WHITE WINE

LA CHABLISIENNE 'LA PIERELÉE' CHABLIS
2020 | Burgundy, France

KONO SAUVIGNON BLANC
Marlborough
citrus & passion fruit | crisp | refreshing

SAMPLE MENU

TO START

Please choose two starters

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

**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

Cauliflower Soup
with dill a deep, fried capers

MAIN

Please choose two main courses

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

**Roasted Sirloin, 8oz
John Stone**
red onion marmalade, dressed
watercress and pickled shallot

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

Stone Bass
cauliflower purée, pickled
green grapes, roasted baby
artichoke and dill beurre blanc
(subject to availability)

**10oz Roasted Rib Eye
(John Stone)**
red onion marmalade, dressed
watercress and pickled shallot
(supplement €3)

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

€98per 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:

WHITE WINE

ORIGINI PINOT GRIGIO DOC
2024 | Italy

RED WINE

KILLKA MALBEC
2023 | Argentina

SAMPLE MENU

TO START

Please choose two starters

Cream of White Onion Soup

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

Whipped Smoked Salmon Mousse

cured dill cucumber, pickled cauliflower florets, dulse & smoked salmon roe, served with Guinness brown bread

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

winter 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



bowl food menu

COCKTAIL BAR & ROOFTOP TERRACE

2 small bowls , 2 main bowls & 2 salads €38.50pp
3 small bowls , 3 main bowls & 3 salads €45pp

SMALL ENTREE BOWLS

Golden and Ruby Beetroot Salad

with lemon scented velvet cloud yoghurt, beetroot & elderflower dressing and watercress 7

Natural Hummus

garlic confit, chopped Gordal olives, pickled red onion, fried garlic, shallot and chive with toasted sourdough bread 1.11

Nduja Butter Bean Dip

chives & nduja oil, served with toasted baguette croutons 1.11

Salt Cod Brandade

deep fried in a crispy batter with lovage emulsion, soft herb powder and poached quail egg 1.3.4

Mackerel

smoked and poached mackerel bound with sour cream and crème fraîche, soft herbs and capers with fingers of Guinness brown bread 1.7.12

Chilled Pork Rillettes

slo-cooked pork belly, topped with pork fat and pistachio, served with sourdough toast 8.12

Tandori Chicken Wings

with coriander and yogurt 7

SALADS

Potato Salad

fresh new potatoes mixed with a zesty lemon mayonnaise, creme fraiche, spring onion, lovage and parsley 3.7

Beetroot Salad

with golden & red beetroots, lentils, black kale and pickled red onion, topped with yogurt & creme fraiche 7

Red Cabbage Coleslaw

with pickled raisins, red onion and walnuts 3.8

Warm Jasmin Rice Salad

spring onion, sugar snap peas, coriander & miso mayo 3.5.11

Cheesy Baked Potatoes

baked and fried large red potatoes, grilled with Heagarty's cheddar cheese, béchamel and chive 1.7

Rosemary Potato Fries

with confit garlic mayonnaise 1.3

MAIN BOWLS

Crispy Confit Duck Leg

with French onion marmelade 7

Crispy Lemon Sole

deep-fried breaded sole, served with gribiche mayonnaise, garnished with parsley and lemon wedge 1.3.4.7.10

Smoked French Sausage Cassoulet

with white beans, smoked bacon, onion & balsamic, topped with sourdough breadcrumbs 1.7.9

Shepherd's Pie

Slow cooked lamb mince infused with rosemary and topped with Parmesan mash potato

Slow Cooked Rings Farm Chicken Leg

with mushroom and tarragon cream 1.7.10

Grilled Chorizo Sausage

served with creamy polenta, topped with Parmesan and crispy fried rosemary 7

Cauliflower

charred cauliflower, creme fraiche, caramelised puree, pickled grapes, toasted almonds and salsa verde 7.8

Baked French Brie

topped with sourdough bread crumbs, thyme & honey, with grape chutney and sourdough finger 1.7.8

MINI DESSERTS

Roasted Apple Pie

with caramelised white chocolate crumble and vanilla anglaise for pouring 1.3.7.8

Blueberry & Lemon Panna Cotta

with elderflower and blueberry mousse 7





Sunday Roast

Our Sunday dining experience is ideal for corporate entertaining, incentive groups, and hosted leisure programmes.

Combining refined yet relaxed surroundings with attentive, professional service, our venue provides the perfect setting for hosting guests in comfort and style.

Our signature Sunday Roast is served in a warm, welcoming atmosphere, allowing groups to unwind and connect while enjoying a carefully curated menu prepared by our culinary team.

With flexible layouts, dedicated service, and group-friendly menus available, Fade Street Social is an excellent choice for memorable Sunday gatherings in the heart of the city.

TO START

Pear & Parsnip Soup 11.50 Crème fraîche, smoked almonds & nut honey butter 8a, 7	Chicken Liver Parfait 16.50 Topped with truffle butter, grape chutney and toasted brioche 1a,3,12,13,14	Pork Rilette Balls 12.95 Deep fried with nduja mayonnaise, soft herb powder and Pecorino cheese 3,7,10,12
Natural Hummus 12.75 Blended chickpeas and olive oil topped with garlic confit, lady green olives, pickled red onion, fried garlic, shallot and chive with wood fired ciabatta 1	Ash Baked Golden & Ruby Beetroot 14.25 With pickled plums, caramelised walnuts, red chicory, croutons, with whipped goat curd and beetroot, honey & mustard dressing 1,7,8c, 10	Whipped Smoked Salmon Mousse 14.75 Cured dill cucumber, pickled cauliflower florets, dulce & smoked salmon roe, with Guinness brown bread 1a, 1d, 4,7,12

EXTRAS

Rock Oysters 1/2 dozen or dozen 4 Natural (Plain) Tabasco, lemon 14 each or With white soy, white balsamic dressing, chive oil, cucumber & shallot 1,6,12,13,14 4.30 each	Quality Long Sliced Smoked Salmon, Kenmare, Co. Kerry 16.50 90g Caper, cornichon, dill & madras spiced creme fraiche with Guinness brown bread 1a,1d,4,7,12 35 180g	Coppa 19.50 Thick base, tomato, fior di latte, basil, parmesan, coppa ham & black pepper 1a,7
Baked Rosemary Camembert 26.95 sharing Truffle honey, elderflower pressed pears, raisins & orange chutney, toasted sourdough (15min) 1a,7,12	Sliced Angioletto Parma Ham & Fennel Seed Salami (80g each) 29 to share Fresh grated horseradish, red eye mayonnaise & charred sourdough 1a,3,10 (add an extra 70g of either meat €9)	Truffle Cheese Flatbread 20.50 Truffle béchamel, fior di latte, parmesan, flat leaf parsley 1a,7
		Mortadella & Pork Flatbread 19.95 Truffle béchamel, mortadella, white onion, pork rilette & stracciatella cheese 1a,7

PIZZAS

Sunday Roast available until 6pm

SUNDAY ROAST

Stuffed Roasted Pork 26.50 Our puffed pastry stuffing, glazed veg and roasted potato 1,7	Roasted Sirloin of Yearling Beef 26.50 Yorkshire pudding stuffed with onion marmelade & horseradish with glazed veg 1,7	Extras Classic Stuffing wrapped in puff pastry 6.50 2 Stuffed Yorkshire Puddings 6.50 Glazed spring vegetables 5.75 Duck Fat Roasted Potatoes 5.75
Chicken, Ham Hock, Duck Liver & Tarragon Pie 24 served with roasted potatoes 1,7	Vegetarian Pie 19.50 Onion, carrot, mushroom and herb served with skinny fries 1	

MAINS

Coal Roasted Pork Rib Eye 32 Carrot & anise puree, glazed sand carrot, buttered kale, crispy pork skin, rosemary & pork gravy 1a,7,9	8oz Sirloin (John Stone) 43 With beef dripping chips and sauce 1a,7,9,12	Roasted Salmon 35.50 With rondels of baby leek, smoked salmon roe, caramelised hazelnuts, fried curly parsley, chive and mustard beurre blanc 1,4,7,8b,10
Fried Onion Beef Burger 26.50 Caramelised dry aged beef pattie, crispy onion ring, onion marmelade, red Leicester cheddar and truffle mayo in an brioche bun, served with rosemary skinny fries 1a,3,7,10,14	10oz Rib Eye Steak (John Stone) 49 Cafe de Paris butter & beef dripping chips 1a,7,9,10,12	Deep Fried Brie (Saint Marcellin) 28 Cauliflower & almond puree, fig & armaic chutney, pickled raisins and shallot, green grapes, green beans and caramelised almonds 1a,7,12
	Roasted Corn Fed Chicken 28.50 Bread fried onion, grilled King oyster mushroom, green peppercorn and tarragon sauce 1,3,7,12	

ADD SAUCE: red wine sauce / pepper sauce / bernaise sauce €4
ADD Cafe de Paris butter €4

FROM THE BOARD

These are our favourite meat cuts to share, be warned they sell out quickly.

Aged Rib of Beef on the bone 9	€14.50 per 100g	Chateaubriand 9	€18 per 100g
---------------------------------------	-----------------	------------------------	--------------

SIDES

Skinny Rosemary Fries 6.95 With honey roasted garlic mayonnaise 1,3,10	Onion Rings 6.95 In tempura batter with confit garlic mayo 1,3,10	A Fricassée of Winter Vegetables 6.95 with white turnip, parsnip, carrot, Savoy cabbage, and soft herbs 1,7
Creamed Potatoes 6.95 With it's own mousse 7	Sticky Smoked Short Rib Macaroni & Cheese 16.50 Bound in creamy béchamel with truffle and four great cheeses 1a,7,9	Cos Lettuce & Celeriac Salad 7.65 small Lovage emulsion, sheets of celeriac, pickled kohlrabi, green beans and soft herbs, topped with Irish cows cheese & toasted almonds 3,7,8a,10 14 large
Beef Dripping Chips 6.95		





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!



Cocktail Making Class

An interactive cocktail experience led by our expert bartenders. Guests learn classic techniques, craft signature drinks, and enjoy a relaxed, social atmosphere.

Wine Tasting

by out in house sommelier
A guided tasting featuring a curated selection of wines. Explore flavour profiles, pairing insights, and the stories behind each bottle in an informal setting.

Whiskey Tasting

with Whiskey Island

A hosted tasting showcasing a range of whiskeys. Learn about production, styles, and tasting notes while sampling carefully selected pours.

Paint & Prosecco

A fun, informal painting session paired with prosecco. No experience required, just a social evening of creativity, drinks, and good company.

Wreath Making Workshop

with a Rachael Ryder

A seasonal creative, hands-on workshop where guests design and build their own seasonal wreaths, guided by a professional florist. Ideal for relaxed team or social events.





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.

Our Sommelier's Selection

Our sommelier selection is handpicked with our trusted supplier for our key corporate clients, combining exceptional quality with competitive pricing.

SPARKLING

FOSCARO PROSECCO
€49

SARDANITA ORGANIC PET NAT
BLANC
Vibrant and lightly sparkling with
fresh apple, pear and a dry, lively finish
€58

LA MARCA PROSECCO SPUMANTE
Crisp & elegant with fine bubbles,
notes of pear, white peach and
blossom
€64

GOSSET EXTRA BRUT
€96

DOM PERIGNON VINTAGE BRUT
France 2021
€475

WHITE WINE

FONTE DE NICO WHITE
Setubal
Bright and easy drinking with clean
citrus fruit and a refreshing lift
€42

KONO SAUVIGNON BLANC
Marlborough
Bursting with citrus & passionfruit,
with a crisp and refreshing finish
€52

RED WINE

FONTE DE NICO RED
Setubal
Soft and mellow with ripe red berries
and a gentle, rounded finish
€42

LA BARBACOA GARNACHA
Spain
Ripe and expressive with juicy
raspberry, cherry and subtle spice
€44

PORTILLO MALBEC
Uco Valley
Smooth and juicy with rich dark
berries and a soft, warm finish
€49.50

WRONGO DONGO MONASTRELL
Jumilla
Rich & bold with dark fruit, cocoa
hints and a smooth finish
€52

RED WINE

WRONGO DONGO MONASTRELL
Jumilla
Rich & bold with dark fruit, cocoa
hints and a smooth finish
€52

LA PURISIMA MONASTRELL
Yecla
Full and flavoursome with blackberry,
plum & a clean, earthy edge
€52

DOMAINE LAFAGE LA RETRO ROUGE
1L
France
Fresh & fruity with bright red berries
and an easy going style perfect for
sharing
€72



Scan QR code for full wine list

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:

Prosecco Foscato €11

Gosset Extra Brut €19

FADE STREET SOCIAL COCKTAILS & SPRITZERS

WHISKEY SOUR €15

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

PORNSTAR MARTINI €14.50

Ketel One vodka, passion fruit puree, freshly squeezed lime juice, vanilla syrup, prosecco

MOJITO €14.50

Pampero rum, fresh mint, fresh lime juice, sugar, soda top

APEROL SPRITZ €14.50

Aperol, prosecco, soda top



Testimonials



a touch of

Working with Tara and her team at Fade Street Social is such a pleasure. Always so accommodating with our groups, always going to extra lengths to make sure our clients experiences are well above their expectations (and they always are!) both with food and service. And that is why we come back to them again and again. Keep the great work, guys!

Bega Perez- A touch of Ireland



The team at Fade Street Social are always so helpful and accommodating, making everything super easy for us and our clients.

No matter what we need, they're always on hand to make sure everything runs smoothly. It's one of our go-to spots for client dinners because we know we're in great hands every time.

It is a pleasure to work with the team at Fade Street Social

Nell Harding Program Coordinator- Indeed



Always happy to collaborate with Fade Street Social and Dylan Mc Grath's team, as you know with certainty your corporate clients will experience there one of the best experiences the Dublin culinary scene may offer!

François Tessier-Director at INSPIRE IRELAND



Tara & her wonderful team go above and beyond for their clients and our experience with them has always been really enjoyable. We've worked with Tara on the same event for the past 2 years and it is always a wonderful success and this is down to the incredible service & hospitality from Tara & Co. From the event team to the bar team to the waitering team the level of professionalism was always kept to a really high level.

Nothing was too big of a problem and everything was sorted out when requested by our team. I'd highly recommend working with Tara and the full team at Fade St again and we hope to return again in the near future.

Jamie- Verve Agency



Fade Street Social has been a fantastic partner for our business needs in Dublin. As someone who works in Edinburgh, it's invaluable to have a consistent point of contact and a venue I can trust to host clients when they're in town—or when I'm visiting myself. The service is always seamless, the food is consistently excellent, Tara and the team is incredibly responsive and accommodating. It's my go-to recommendation for colleagues and clients alike

Holly- Vision Consulting



Have been working with Dylan McGrath & the team for over 10 years. The staff understand the industry we work in. Incentive groups require excellent food along with top service & a very bespoke feel to the venues we use. Fade Street Social offers all of this and more. With access to Dylan for high end dining experiences, to Chef compiling themed menus for our clients or hosting a simple group lunch, I cannot recommend the team at Fade Street Social for small to large gatherings. Love this team and adore the food, shout out to Dylan, Billy, Tara & the team!

We love Fade Street Social.

Jessica Lynch (Collins) - Ovation Ireland DMC

Book Events Earn More

Join our Commission Programme and earn rewards for every qualifying event booked with us across the year. From group dining to exclusive buy-outs, partners earn commission alongside added incentives and priority privileges.

For more information email Tara@primesteakltd.com



Coming Soon

to Fade Street Social

A new space. A new concept.

LAUNCHING APRIL



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