Fade St. Social
BY DYLAN MCGRATH

BONSAI
BAR

Dylan McGrath Venues

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

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

RUSTIC STONE
by Dylan Mcgrath

BRASSERIE
KITCHEN + BAR

FADE ST. SOCIAL
DYLAN MCGRATH
COCKTAIL
BAR

Meet the chef
Dylan Mc Grath

Dylan was born in Dublin and raised in Belfast where he then studied at Portrush Catering College and Belfast Institute. He began his first Job in Jurys Inn, Belfast, and then left to work in Roscoffs, Northern Ireland's only Michelin-starred restaurant. He also worked at The Commons Restaurant and Peacock Alley with most of his culinary skills being acquired at John Burton Race in L'Ortolan and Tom Aikens in Chelsea where he became Head Chef.

Dylan returned home to Ireland to take up his own Head Chef position at Mint restaurant where he gained a Michelin-star at the age of 29. While in Mint Dylan was the subject of fly-on-the-wall documentary, Pressure Cooker which created public awareness in the media of Dylan's creativity and determination

In August 2010 he opened Rustic Stone, followed by Fade Street Social and Brasserie Sixty6. Dylan has had a broad career with restaurants at different levels and has hosted many Irish cooking shows including consecutive years as the MasterChef Ireland judge. Recently he apeared as a judge in Takeaway Titans series and took a role of a mentor in Dylan McGrath's Secret Service.

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

Our Ethos

"We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion, they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island."

- Dylan McGrath

Our Suppliers

JOHN STONE
John Stone has been dry-aging beef for fifty years. It's not about gimmicks. It's not about numbers. It's not about gadgets. It's about the experience.

GILLIGAN FARM
One of the few family-owned farming-and-butcher operations in Ireland. Their story goes back 100 years- Tom Gilligan built the family farmhouse and started farming the land. Ever since then, they've been passionate about rearing beef. They've opened their first farm shop in Roscommon with one simple idea – all of the meat was fresh from the family farm

MCLOUGHLINS BUTCHERS
With a young family Joe and his wife decided to move back to Ireland and in 1965 McLoughlins was founded in its current location in Ballyfermot. McLoughlin's butchers have worked hard to develop trust with their suppliers who have high regard for quality without compromise.

HANNAN MEATS
Hannan Meats sources produce and supplies a range of fantastic meat products. Coming from farming stock, they are still ingrained in the world of agriculture. They work with 120 farmers - most in Northern Ireland, all in Ireland - who are all tried and trusted professionals; all producing the highest quality meat.

RIDGEWAY WAGYU
Ridgeway Farm is a family operated farm nestled in the scenic hills of County Wicklow On Ridgeway Farm we are committed to creating a stress-free and healthy environment where the cattle are fed grass and olive feed to produce the finest Irish Wagyu Beef. All of our Wagyu Beef is fully traceable from Farm to Fork

KISH FISH
Founded in the Dublin city center fish market, named after the Kish lighthouse in 1966. As a progressive seafood supplier, they deliver the finest seafood across Dublin & Leinster. They work with an extensive list of trusted partners who supply the best quality fish and shellfish from Ireland's coastline.

GLENMARE SHELLFISH
has been serving the export fishing industry over thirty years and are proud to have 13 factory vessels landing Premium Frozen at Sea product to us, fishing in the Porcupine Bank, South Irish Sea and North Irish Sea. Thanks to their sustainable production line at Sea, Glenmar gained the Origin Green Certification and the Bord Bia Export Award in 2013.

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 €39 three-course set menu
Dinner €69.50 three-course set menu

WOODFIRED RESTAURANT
A menu including a selection of our favourite wood-fired dishes made with local, seasonal ingredients.
Lunch €42.50 three-course set menu
Dinner €59 two-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 €42.50 three-course set menu
Dinner €59 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

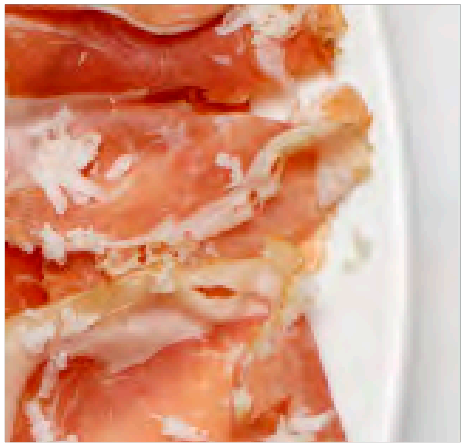
CORPORATE BBQ
Offering your clients or team a booking experience on our beautiful rooftop Garden area, which is covered and heated, making it perfect space regardless of the weather.
BBQ style menu starting from €38.50pp

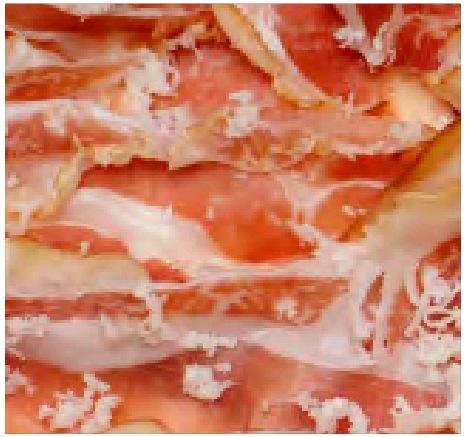
THINGS TO NOTE
Exclusive hires of these spaces are available Sunday to Thursday for groups with a minimum food and beverage spend. For full venue buyouts or outside of the above days please contact us and we would be happy to discuss.

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.





Fade St. social

BY DYLAN MCGRATH

THE PLATINUM EXPERIENCE
€125per 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 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

ALEX POLLIER POUILLY FUISSE
2020 | France
rich | mineral | lean

SAMPLE MENU

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
Asparagus, dressed broad beans, lemon puree, herb crumb and tarragon

MAIN
Please choose three main courses

Saddle of Lamb
Baby courgette, cherry tomatoes, green olives, basil and lamb jus

Grilled Seabream
Fennel compote, roasted fennel, new season yellow tomato salad, salty fingers, basil and smoked butter sauce

10oz Rib Eye Steak (John Stone)
Celeriac & truffle remoulade and watercress

Whole Roasted Red Pepper
Basil emulsion, courgette, pickled shallot, capers, whipped ricotta and crispy polenta

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

DESSERT

Strawberry Pavlova
Lime curd, fresh strawberries and sorbet with elderflower and mint

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

THE GOLD EXPERIENCE
€115per 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 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 sharing starters

Roasted Pumpkin Hummus
Smoked honey & confit garlic dressing with woodfired ciabatta

Inch House Roasted Black Pudding
With Gentelman's relish, quil egg and watercress

Whiskey & Dill Goatsbridge Trout
Asparagus, dressed broad beans, lemon puree, herb crumb and tarragon

MAIN
Choose three main courses

Saddle of Lamb
Baby courgette, cherry tomatoes, green olives, basil and lamb jus

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
Choose two desserts

Strawberry Pavlova
Lime curd, fresh strawberries and sorbet with elderflower and mint

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

THE SILVER EXPERIENCE
€85per 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 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

Inch House Roasted Black Pudding
With Gentelman's relish, quil 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
Choose two main courses

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
Choose two desserts

Strawberry Pavlova
Lime curd, fresh strawberries and sorbet with elderflower and mint

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

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 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

THE WOODFIRED

bowl food menu

€30 per person
Choose five

Duck confit & onion spring roll – carmelised ginger and citrus dressing

Cod brandade balls – served with red pepper oil

Spicy tuna – served on a wonton crackers with creme fraiche, avocado puree and lime

Fried chicken wings– glazed with tandori yoghurt

Smoked and slow cooked pork belly rillete balls – lovage mayonnaise and balsamic

Crispy fries – rosemary and honey roasted garlic mayonaise

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

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

WINE & BUBBLES

As each event is different, we will work with you to deliver an experience that you and your guests will never forget. We provide a range of different package options to suit the needs and budget of your event. Let us bring some fun and uniqueness to your special event.

DYLAN MCGRATH VENUES

Our Sommelier's Selection

WHITE WINE

ORIGINI PINOT GRIGIO DOC
2021 | Italy
€38

LA CHABLISIENNE 'LA PIERELÉE' CHABLIS
2018 | Burgundy, France
€49.5

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

ALEX POLLIER POUILLY FUISSE
2020 | France
rich | mineral | lean
€69

RED WINE

KILLKA MALBEC
2021 | Argentina
€39

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

MURIEL RIOJA CRIANZA
2018 | Spain
vanilla | oak| red fruit | smooth finish
€45

CHATEAU PUYNORMOND MONTAGNE SAINT-EMILION
2019 | France
cherries|plum|cinnamon|vanilla
€50

MAHI PINOT NOIR
2019 | NZ
savoury | earthy | ripe cherry
€69

ROSE

JEAN GAMAY ROSE
2020 | France
fresh | raspberry | cassis
€33

CASAL GARCIA VINHO VERDE ROSE
2020 | Portugal
sweet | strawberry | pomegranate
€34

DOMAINE LAFAGE "MIRAFLOR" ROSÉ
2021 | France
elegant | summer fruit | floral
€44

BUBBLES

LA MARCA PROSECCO
€42

GIOL LUISA FRIZZANTE ROSE
€45

GOSSET EXTRA BRUT
€96

GROUP DRINKS

Invite your guests to arrive an hour before their dinner and enjoy our Cocktail Bar or the rooftop terrace!

Arrival drinks priced on consumption

BUBBLES:

La Marco Prosecco €11

Gosset Extra Brut €19

BRASSERIE SIXTY6 & FADE STREET SOCIAL COCKTAILS/SPRITZERS

WHISKEY SOUR €13.50
Roe & Co whiskey, red wine syrup, fresh lemon juice, egg whites, grapefruit bitters, and old-fashioned bitters

PORNSTAR MARTINI €13.50
Ketel One vodka, passion fruit puree, freshly squeezed lime juice, vanilla syrup, prosecco

MOJITO €13.50
Pampero rum, fresh mint, fresh lime juice, sugar, soda top

APEROL SPRITZ €13.50
Aperol, prosecco, soda top

RUSTIC STONE & BONSAI BAR

FORBIDDEN MANGO €14.50
Spice rum, Pampero especial rum, Amaro Montenegro, pinneaple liquor, mango and caramel syrup, lime, tikki bitters

MARGARITA €14
Don Julio, triple sec, fresh lime juice

ESPRESSO MARTINI €13.50
Vanilla vodka, Kahlua, espresso shot, vanilla syrup

BRAMBLE €13
Tanqueray gin, lemon, Creme de Mure

OUR TEAM

Our team plays a huge part in the success of all our events and are here to welcome you with warmth and a smile

The Events team will be your first point of contact and are a team of dedicated professionals who are on hand to help organise your event.

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

The Venue Managers & Front of House Team have the experience and knowledge to create a smooth service on the day, making sure all your guests leave happy!

Fade St. Social
BY DYLAN MCGRATH

RUSTIC STONE
by Dylan Mcgrath

BONSAI
BAR

BRASSERIE 66
KITCHEN + BAR

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