



**Fade^{St.}
SOCIAL**
BY DYLAN MCGRATH

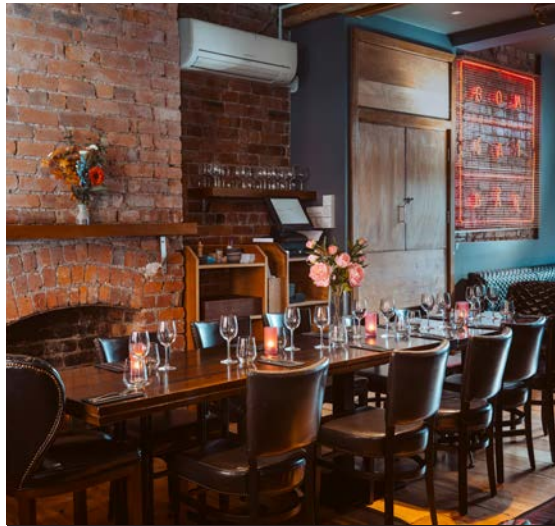



**BONSAI
BAR**

Dylan McGrath Venues

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

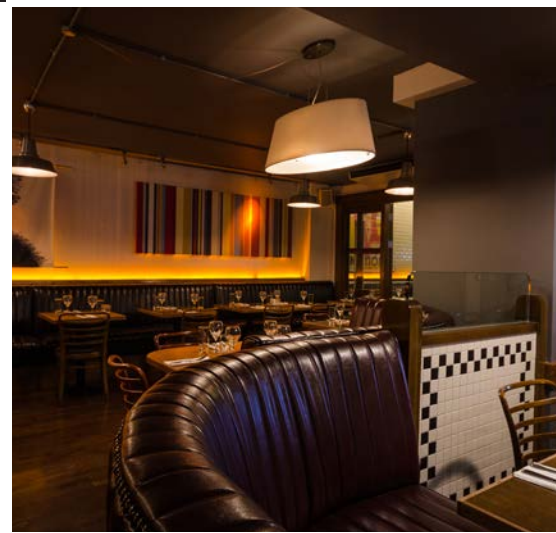
Each venue has a different style but delivers to the same consistency and is shaped to your unique preference.



**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 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 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@fadestreetssocial.com

Events: events@primesteakltd.com

www.fadestreetssocial.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

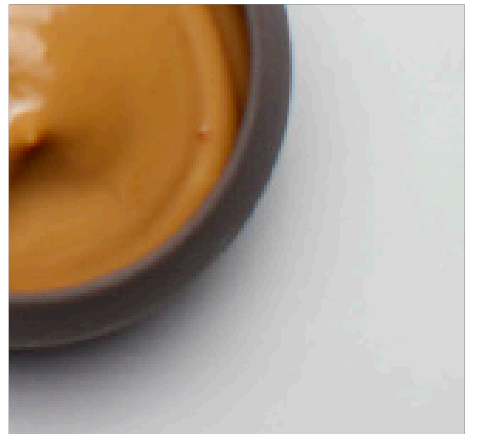
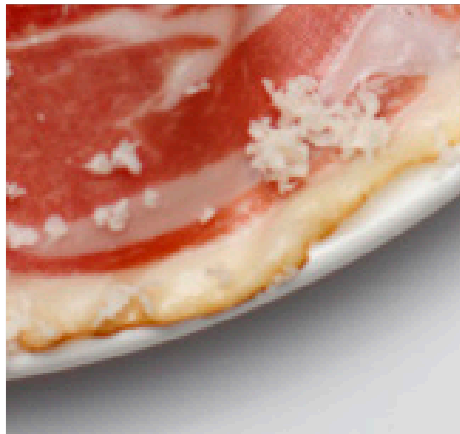
Exclusive hires of these spaces are available Sunday to Thursday for groups with a minimum food and beverage spend. For full venue buyouts or outside of the above days please contact us and we would be happy to discuss.

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.





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 PIEREELE" CHABLIS
2018 | France
citrus | green apple | mineral

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

€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 sharing starters

Roasted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

Inch House Roasted Black Pudding

With Gentelman's relish, quail egg and watercress

Whiskey & Dill Goatsbridge Trout

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

€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

Inch House Roasted Black Pudding

With Gentelman's relish, quail egg and watercress

Onion Soup

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

Potted Goatsbridge Trout Mousse

pickled cucumber, dill and brown bread

MAIN 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 tandoori
yoghurt

**Smoked and slow cooked pork belly rilette
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, black pepper

Rustic Stone

17 South Great George's Street,
Dublin 2, D02 HD76
Phone: +353 1 7079596
Email: info@rusticstone.ie
Events: events@primesteakltd.com
www.rusticstone.ie

Located over 4 different floors, Rustic Stone is a perfect venue for all group sizes.

On the first floor, we have a private dining room that holds up to 34 people-perfect for a smaller dinner.

Styled to the highest of standards from black leather seats, warm lighting, and to its very own cherry tree leading up to the 2nd floor. With an Asian-inspired menu, we have something for everyone.

Our award-winning Bonsai Bar is also located in Rustic Stone and has an extensive list of Japanese-inspired cocktails & finger food. We can offer private reservations or an area for pre-dinner drinks.



A Food Experience

PERFECT FOR

Corporate Lunch & Dinners | Private Hire | Japanese Style Finger Food | Rehearsal Dinners | Private Dining | Cocktail Classes | Wine Tastings | Team Building | Afternoon Canapes For Special Occasions | Weddings

VENUE CAPACITY

Lower Level: 65 guests on the same floor.

Main floor: 50 guests in mixed seating, ideal for a smaller groups

Private lounge 1st floor: 32 guests on the same floor.

The private Loft Bar: 60 guests on the same floor.

ACCESSIBILITY

Rustic is accessible to wheelchair users on the main floor

GROUP MENUS

[Lunch €38 three-course set menu](#)

[Dinner €55 three-course set menu](#)

[Dinner €59 three-course set menu](#)

[Dinner €69 three-course set menu](#)

[Bonsai Bar Canapes Menu €35 pp](#)

OPENING TIMES

Lunch Menu

Thursday - Friday from 12 pm - 4 pm

Dinner Menu

Tuesday to Sunday,
last orders are 9 pm

Bonsai Bar

Tuesday to Sunday,
last orders are 12.30 AM





PRIVATE HIRE

THE BONSAI PRIVATE LOUNGE

Minimum number of guests 30
Maximum number of guests 35
Hire fee €400

LOWER LEVEL PRIVATE SPACE

Minimum number of guests 45
Maximum number of guests 60
Hire fee €500

PRIVATE VENUE BUYOUT

Minimum number of guests 120
Maximum number of guests 150

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.



RUSTIC
STONE

by Dylan Mcgrath



THE PLATINUM EXPERIENCE

€115 per person

Rustic Stone

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

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

Half bottle of wine pp from our premium label wine section below

Still & Sparkling filtered water

Please choose three sharing starters, three main courses, and three desserts.

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 PIEREELE" CHABLIS
2018 | France
citrus | green apple | mineral

STARTERS

Sample Menu

PRESSED CUCUMBER

Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

JAPANESE FRIED CHICKEN

Dressed in Korean dragon sauce, spice pepper and spring onion

CRAB MAYONNAISE

Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime

MISO CURED SALMON

Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

SMOKED COD CRISPY BEIGNET

Okonomiyaki style with kewpie mayonnaise, teriyaki sauce and bonito

MAINS

SIRLOIN OF BEEF (8oz, John Stone)

Baby gem, black garlic, shallots, and crispy garlic salad with a side of truffle ponzu sauce

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

TUNA (180g Sliced)

Ponzu & soya & ginger dressing with steamed lime Jasmin rice & crispy nori (served sukiyaki style)

GRILLED SEABREAM

Baby gem dressed in pickled ginger, samphire, roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY

With fried onion, bound in coconut cream, toasted pumpkin seeds, lime jasmine rice

All served with a selection of sides:

CHARRED BROCCOLI, RICE & EGG, SPICY CHIPS & LIME JASMINE RICE

DESSERTS

DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

STRAWBERRY YUZU TRIFLE

Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

VANILLA ICE CREAM

Soya sauce caramel

THE GOLD EXPERIENCE

€95 per person

Rustic Stone

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

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

Half bottle of wine pp from our premium wine section below

Still & Sparkling filtered water

Please choose two sharing starters, three main courses, and two desserts .

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

STARTERS

Sample Menu

PRESSED CUCUMBER

Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

CHARRED PADRON PEPPERS

Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

SPICY EDAMAME

Rolled in dragon sauce

GLAZED CHICKEN WINGS

Sticky soya, lime & Sansho pepper and pickled mooli

MAINS

RUMP OF BEEF (8oz, John Stone)

Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

GRILLED SEABREAM

Baby gem dressed in pickled ginger, samphire, and roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY

With fried onion, bound in coconut cream, toasted pumpkin seeds, lime jasmine rice

All mains come with a side of plain fries or spicy fries

DESSERTS

DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

STRAWBERRY YUZU TRIFLE

Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

VANILLA ICE CREAM

Soya sauce caramel

THE SILVER EXPERIENCE

€85 per person

Rustic Stone

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 pp

Still & Sparkling filtered water

Please choose two starters, two main courses, and two desserts

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

STARTERS

Sample Menu

PRESSED CUCUMBER

Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

CHARRED PADRON PEPPERS

Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

SPICY EDAMAME

Rolled in dragon sauce

GLAZED CHICKEN WINGS

Sticky soya, lime & Sansho pepper and pickled mooli

MAINS

RUMP OF BEEF (8oz, John Stone)

Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

GRILLED SEABREAM

Baby gem dressed in pickled ginger, samphire, and roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY

With fried onion, bound in coconut cream, toasted pumpkin seeds, lime jasmine rice

All mains come with a side of plain fries or spicy fries

DESSERTS

DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

STRAWBERRY YUZU TRIFLE

Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

VANILLA ICE CREAM

Soya sauce caramel

In Japan

we say
“Kanpai”

17 South Great George's Street,
Dublin 2, D02 HD76
Phone: +353 1 7079596
Email: info@rusticstone.ie
Events: events@primesteakltd.com
www.rusticstone.ie

Located on the first floor of the Rustic Stone building, Bonsai bar carries an unrivalled list of luxury Japanese whiskey, bespoke cocktails and world renowned sake.

Why not have a sake or cocktail master class at your event ? We offer a finger food menu that is unparalleled. Bonsai Bar is the place to be if you want to elevate your event to another level.

We can offer private reservations or an area for pre-dinner drinks



Bonsai Bar

PERFECT FOR

Corporate Drinks | Private Hire | Japanese Style Finger Food | Cocktail Classes | Wine Tastings | Team Building | Afternoon Canapes For Special Occasions

VENUE CAPACITY

Main floor: 50 guests in the bar.
Additional seating in the Bonsai private lounge for up to 35 guests.

ACCESSIBILITY

Bonsai Bar is not accessible to wheelchair users on the main floor

OPENING MENU

Tuesday to Sunday,
the last orders are 12.30 am

THINGS TO NOTE

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





BONSAI BAR CANAPES

€35pp

Tuna Tartare

with tomato, avocado and togarashi wrapped in shiso leaf

Japanese Fried Chicken dressed

in Korean dragon sauce, spice pepper and spring onion

Chicken Wings

in a sticky soy sauce with lime and sancho pepper and pickled mooli

Pork Belly Bao Bun

fried pork belly with pickled cucumber, spring onion, and pickled shitake mushrooms

Charred Padron Peppers

Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

Avocado Tempura

Pickled chilli, lime and curried aubergine walnut baba ganoush

Our Spicy Chips

Rolled in toasted spice, fermented chilli and white mayo

ADD ONS

Oysters

seasoned with soya, balsamic, chive oil cucumber and shallots

4.10each

Sample Menu. Minimum of 20 guests

The Loft Private Room & Bar



The Loft

17 South Great George's Street,
Dublin 2, D02 HD76
Phone: +353 1 7079596
Email: info@rusticstone.ie
Events: events@primesteakltd.com
www.rusticstone.ie

Our beautiful new events space within the Rustic Stone building is now available for hire. With terracotta bricked walls and large sash windows looking out onto George's Street, it is the perfect venue for small intimate weddings and much more.

Located on the 3rd floor of Rustic Stone is the perfect venue for intimate meal. This private room hold up to 60 guests and is perfect for a smaller dinner or drinks up to 65 guests





Roast
shoulder of Lamb
for 2 with
Dauphinoise potatoes
and tomato Salad
€50.00
Double
Cutlets with
potenta
Brown
rocket
- €28.95

Vino Pairings
Finca Nueva Rioja
Reserva 2007
€39.90-
Majolica Rioja
Concunella and
May 2011 €18.00

Brasserie Sixty6

66-67 South Great Georges St, Dublin 2,

Phone: +353 1 4005878

Email: bookings@brasseriesixty6.com

Events: events@primesteakltd.com

www.brasseriesixty6.com

Brasserie Sixty6

One of our largest venues with a total capacity of 180-200 people on the same floor.

For smaller parties, you can avail of our semi-private areas that seat 35 guests or 65 guests respectively.

Our venue is available for private hire 7 days and nights a week. The stylish decor consists of the finest china plates hanging on the walls, a mix of leather seats, and a glass bottle chandelier.

PERFECT FOR

Corporate Lunch & Dinners | Private Hire | Canapé & finger food events | Rehearsal dinners | Private dining | Private Hire | Wine tastings | Team Building | Hen/Stag dinners or brunch

VENUE CAPACITY

Main Floor:

200 guests on the same floor.

The Gallery:

65 guests in the same area

Snug area:

30 guests for seated

ACCESSIBILITY

Brasserie Sixty6 is accessible to wheelchair users

OPENING TIMES:

LUNCH MENU

Tuesday - Friday from 12 pm - 3 pm

DINNER MENU

Tuesday to Sunday from 4pm, the last orders are 8 pm

BRUNCH MENU

Saturday & Sunday 10 am to 2 pm

SUNDAY ROAST

Sunday 12 pm to 6 pm





The heart of large events and parties

Lunch

[€38 three-course set menu](#)

Dinner

[€59 three-course set menu](#)

PRIVATE HIRE

PRIVATE SNUG

Minimum number of 20 guests
Maximum number of 30 guests
Hire fee €300

WHOLE VENUE

Minimum number of guests 150
Maximum number of guests 200

SEMI PRIVATE AREA

Minimum number of 45 guests
Maximum of 65 guests

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.

THE PLATINUM EXPERIENCE

€100 per person

Brasserie Sixty6

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

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

Half bottle of our premium wine per person

Still & Sparkling filtered water

Please choose three starters, three main courses, and two desserts

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

Roasted red pepper & tomato soup
Crème fraîche and garlic & rosemary focaccia

Chicken and duck liver parfait
Topped with truffle butter, served with grape chutney & toasted brioche

Burrata
Pesto, green olives, pine nuts, basil and homemade focaccia

Smoked Goatsbridge rainbow trout
Whiskey & dill, soft herb cream cheese & brown soda bread

MAINS

9oz Ribeye
Watercress salad and bearnaise sauce

Burger (Gilligans Farm)
Honey roasted garlic mayo, onion ring, in a roasted onion brioche bun with skinny fries

Manor Farm corn-fed Rotisserie half chicken
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

Pumpkin Gnocchi
roasted pumpkin puree, rosemary, onion and parmesan

Grilled Sea bream
Romesco sauce, grilled red pepper, capers, courgette, toasted almonds and pickled shallots

DESSERT

Tiramisu in a glass
with a layer of milk chocolate mousse

Warm chocolate brownie
Sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream

Creme Brulee
blackberry sorbet

THE GOLD EXPERIENCE

€90 per person

Brasserie Sixty6

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

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

Half bottle of wine per person

Still & Sparkling filtered water

Please choose two starters, three main courses, and two desserts

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

Roasted red pepper & tomato soup
Crème fraîche and garlic & rosemary focaccia

Chicken wings
Pickled mooli and cucumber with soy, sesame and lime

Smoked Goatsbridge rainbow trout
Whiskey & dill, soft herb cream cheese & brown soda bread

MAINS

8oz Sirloin
Peppercorn Sauce, skinny fries.

Grilled Sea bream
Romesco sauce, grilled red pepper, capers, courgette, toasted almonds and pickled

Pumpkin Gnocchi
roasted pumpkin puree, rosemary, onion, and parmesan

Burger (Gilligans Farm)
Honey roasted garlic mayonnaise, onion ring, in a roasted onion brioche bun with skinny fries

Manor Farm corn-fed Rotisserie half chicken
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise.

DESSERT

Tiramisu in a glass
with a layer of milk chocolate mousse

Warm chocolate brownie
Sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream

THE SILVER EXPERIENCE

€80 per person

Brasserie Sixty6

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 per person

Still & Sparkling filtered water

Please choose two starters, two main courses and two desserts

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

Roasted red pepper & tomato soup
Crème fraîche and garlic & rosemary focaccia

Burrata
Pesto, green olives, pine nuts, basil, and house-baked focaccia

Smoked Goatsbridge rainbow trout
Whiskey & dill, soft herb cream cheese & brown soda bread

MAINS

Rump of beef
Peppercorn Sauce, skinny fries.

Pumpkin Gnocchi
Roasted pumpkin puree, rosemary, onion, and parmesan

Grilled Sea bream
Romesco sauce, grilled red pepper, capers, courgette, toasted almonds, pickled shallots

Burger (Gilligans Farm)
Honey roasted garlic mayonnaise, onion ring, in a roasted onion brioche bun with skinny fries.

DESSERT

Tiramisu in a glass
with a layer of milk chocolate mousse

Warm chocolate brownie
Sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream



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

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, pineapple 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

R
U
S
T
I
C
S
T
O
N
E
by Dylan Mcgrath


BONSAI
BAR

BRASSERIE
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