

PRIVATE EVENTS AT

I N N Á
M O D E R N G R I L L



CONTENTS

CONCEPT OVERVIEW

Booking types

About the chef, about the menu

Highlights and factsheet

ABOUT THE INTERIOR

Spatial concept

Floorplan

ABOUT THE ENTERTAINMENT PROGRAM

CAKES

CONTACTS

CONCEPT OVERVIEW

A PREMIUM GRILL.

Seasonally sourced, flame-grilled food
at its most pure and primal.

INA offers a premium dining experience that delivers flame-grilled food at its most pure and primal. With a focus on seasonal produce and a return-to-nature approach, INAs culinary philosophy is quite simple; fire never fails.

INA's menu by Australian Chef Glen Ballis showcases a seasonally curated variety of fresh, high-quality fish, meats, vegetables and grains, expertly cooked on Dubai's largest open-fire grill, and is host to a creative beverage program featuring a strong cocktail list, a varied wine offering and an enviable selection of rare and premium spirits.

INA operates as a dusk -to-dark venue, commencing with dinner service and transforming into a late-night lounge and party on weekends.

INA is situated at the heart of the newly developed J1 beach.
INA; "fire" or "flame"



BOOKING TYPES

INA offers two large party booking options:
Group Bookings and Exclusive Hires

Group bookings:

Dining for parties 13 people and above.
Set menu and minimum spend per person.
A semi-private area reserved for your party.

Exclusive hire:

Full venue book-out exclusive to your event only.
Bespoke dining options.
Available during daytime or evening service.
Minimum spend per group.
Seated capacity: 200 persons.
standing capacity: 300 persons;



ABOUT THE CHEF

Glen Ballis



Chef Glen Ballis is an internationally celebrated chef and visionary with over four decades of experience redefining dining across the globe.

His career spans continents, starting in kitchens in Asia and Europe, and most recently founding a collection of original concepts in Moscow where he grew to great acclaim.

Now based in Dubai, INA is Ballis' first venture in the UAE.

ABOUT THE MENU

Chef Glen's focus for INA lies within the ingredients and sourcing the most high-quality and flavourful produce that the market has to offer.



- Selection of small dishes and larger sharing plates.
- Sharing concept where guests are encouraged to try a bit of everything.
- Bold, natural flavours enhanced by the grill.
- Variety of fish, raw dishes, meats and vegetables.
- Simple, clean, intuitive cuisine inspired by the Chefs experiences in kitchen around the world.
- Dietary friendly, vegetarian, allergens accommodated and gluten-free.



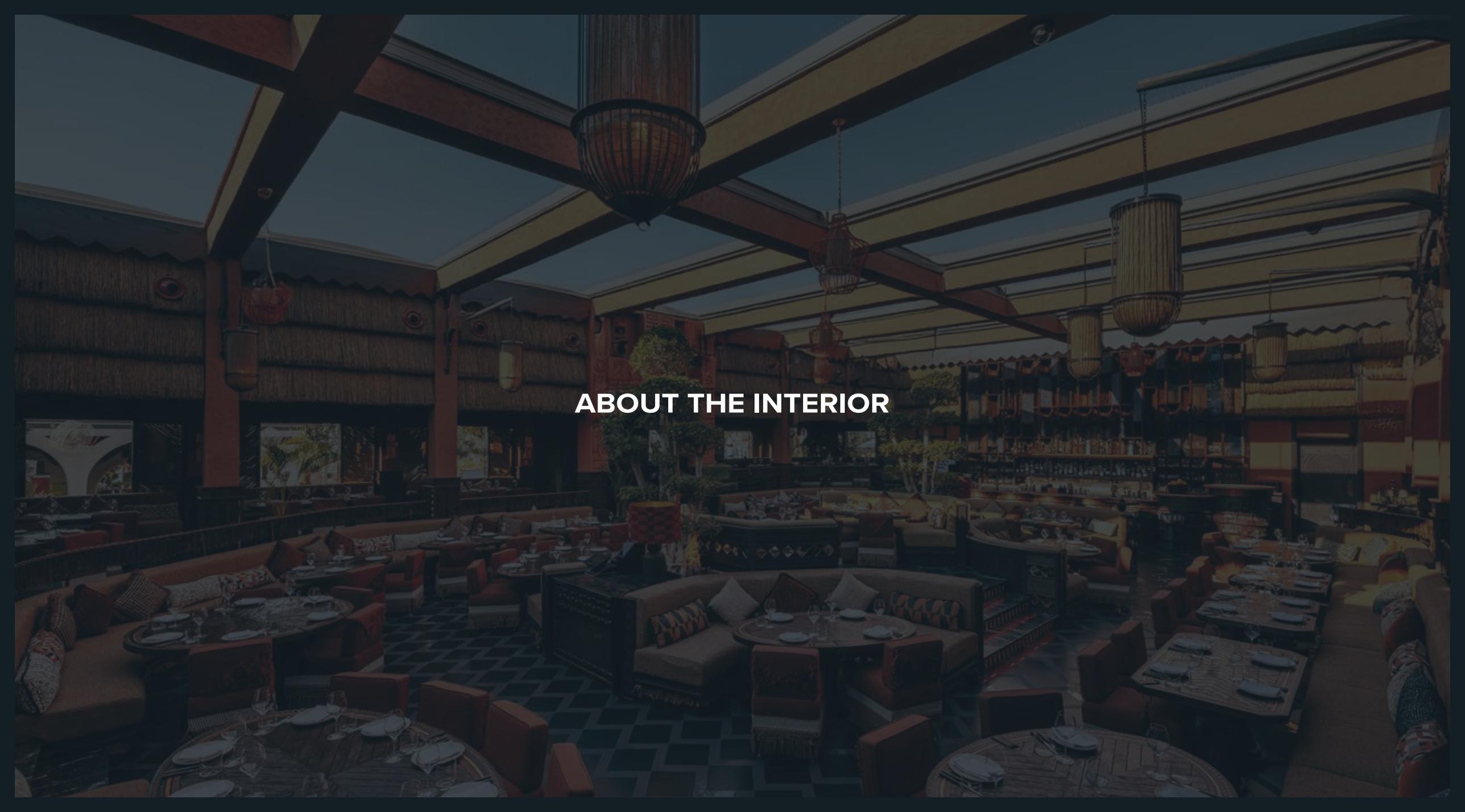
HIGHLIGHTS

- Open-fire grill (the largest in Dubai, guest-visible)
- Fire-based culinary concept by Chef Glen Ballis
- Open-air dining (retractable roof, full climate control)

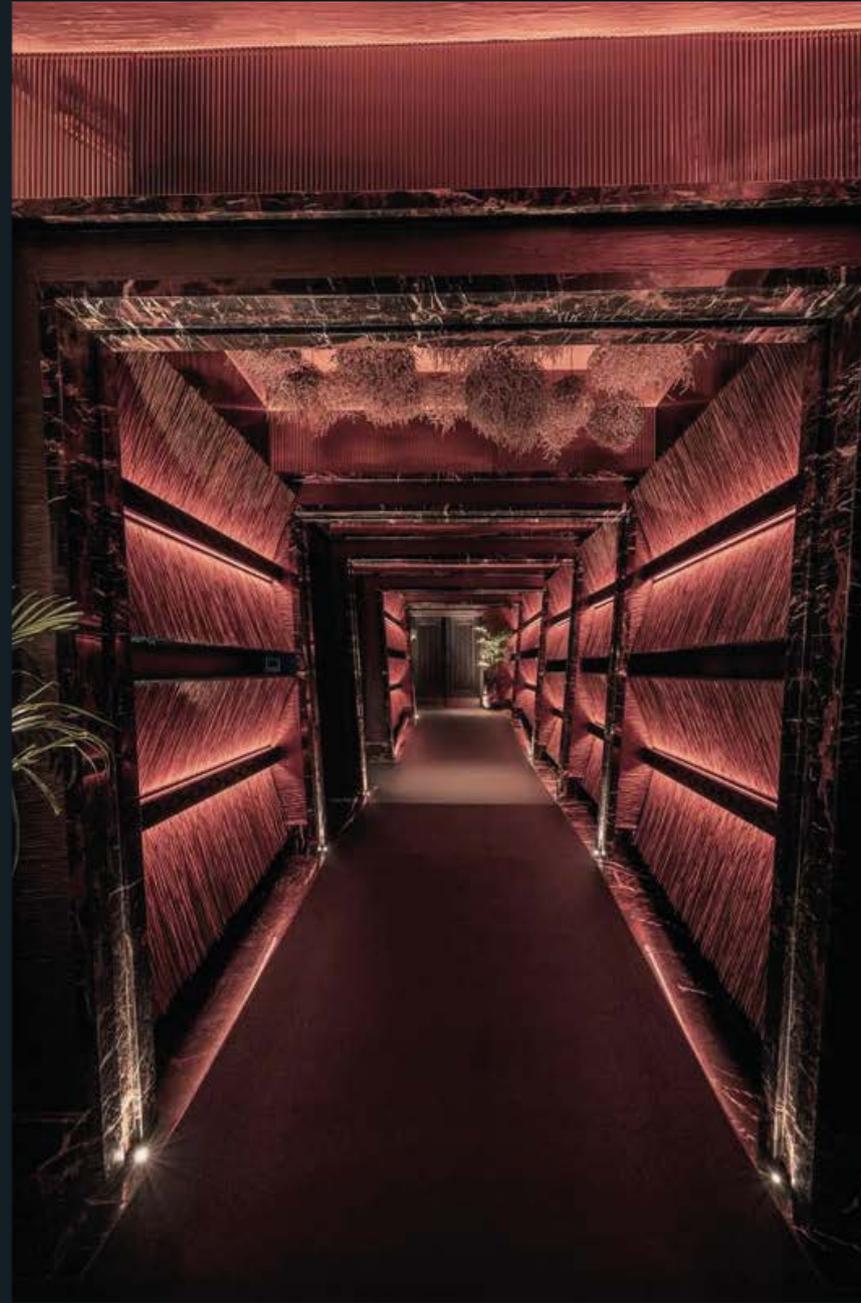
FACTSHEET

- Location: Valet 3, J1 beach
- Open 7 days a week
- Restaurant lounge, with alcohol license
- Age policy: children aged 8 years welcome until 8:30pm. After 8:30pm venue becomes 21+ only. Certain flexibilities may be allowed for private events and large bookings.
- Dress code: smart, elegant. Shorts, flipflops and caps prohibited.





ABOUT THE INTERIOR



Inspired by the smoldering spirit of Africa, INA exhibits an interior design of immaculate detail topto-bottom. In winter months, guests can enjoy their evening under the stars with an open-air retractable roof creating an unassuming oasis of indulgence at the beating heart of the J1 stretch, while in the summer months the site provides a blissful retreat from the harsh Dubai heat with full climate control under its canopy.

Every inch of the space is adorned with bespoke luxury finishes, from hand-crafted woodwork features to custom artworks and stunning softfurnishing details.

With innovative lighting schematics and an intentionally designed floorplan, this venue speaks volumes to masterful interior design for ambience and a versatile operation, encouraging guests to move around the space and explore throughout their visit.



SPATIAL CONCEPT

INAs spatial arrangement is comprised of an oval courtyard with a central raise, and an exterior raise overlooking the courtyard. The bar and DJ booth sit on opposing sides of the venue creating an intimate and enclosed spatial design that encourages movement and interaction, particularly during events.

There are a number of bookable spaces within the courtyard and around the exterior raises.



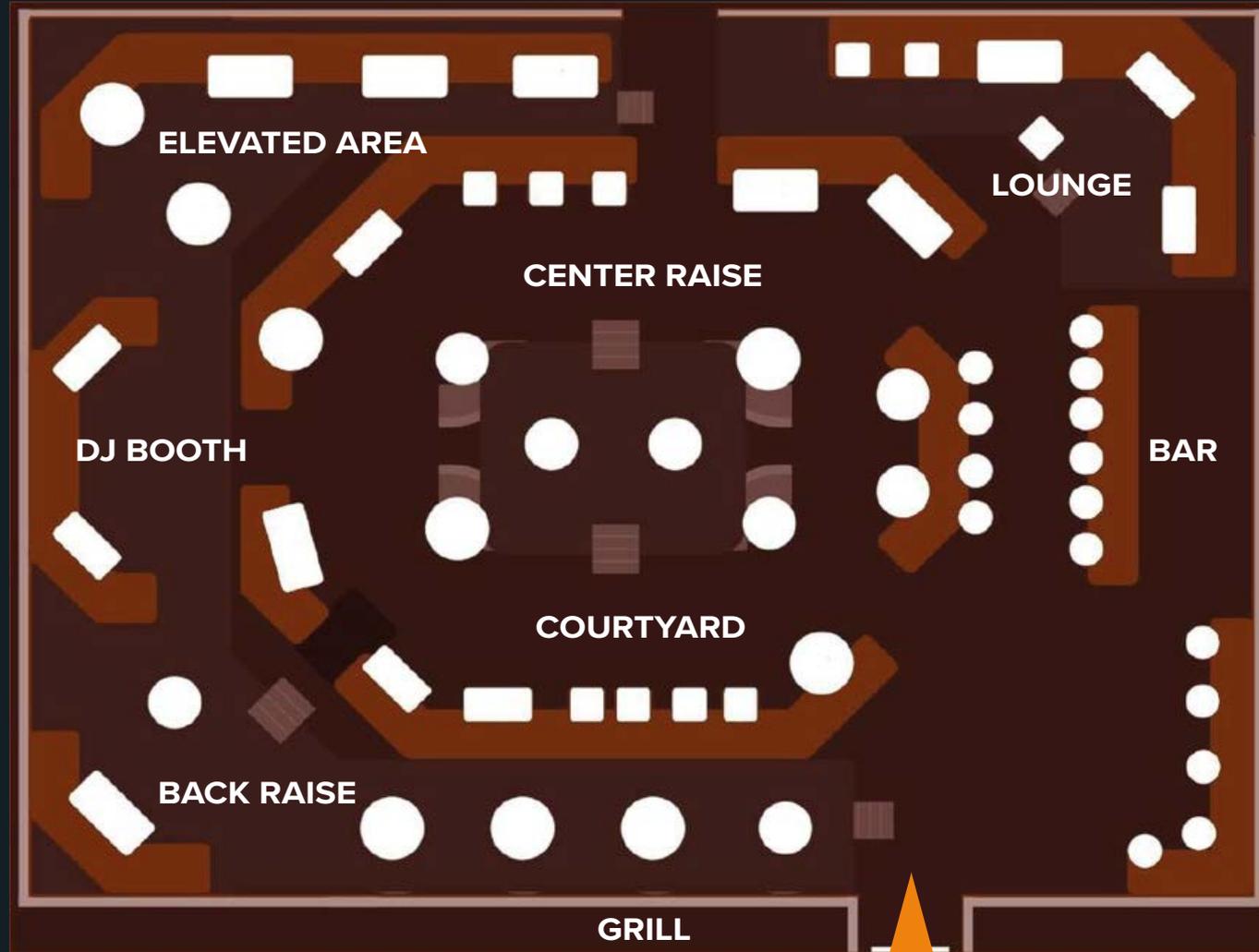
ELEVATED AREA



DJ BOOTH



BACK RAISE



LOUNGE



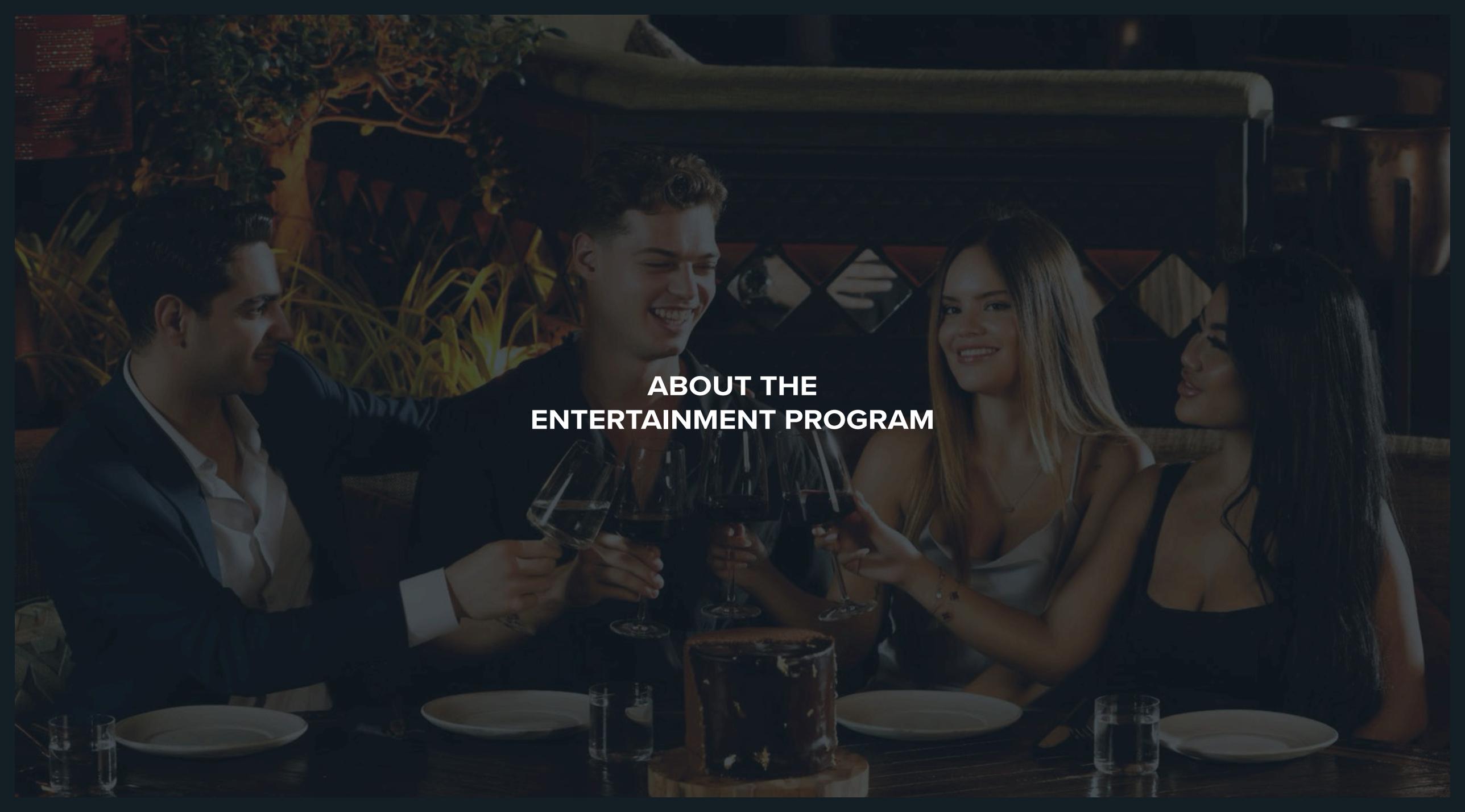
BAR



FLOOR PLAN

Depending on the size of your party, a number of areas are available to book for private or semiprivate occasions.





**ABOUT THE
ENTERTAINMENT PROGRAM**

ABOUT THE ENTERTAINMENT PROGRAMME

MUSIC:
Afro-house

RESIDENT DJs:
Wednesday to Sunday, 9pm onwards

LIVE PERFORMANCES:
Dancers- Friday and Sunday, 11.30pm onwards
INA boasts a lighting schematic to rival some of Dubai's most technically advanced clubs and live venues.




BENTLEY
EXTRACORDINARY

EXCLUSIVE HIRES

INA



LUNCH EXCLUSIVE HIRES

A relaxed daytime experience centred around fire-led cuisine and effortless hospitality. INA's open-air courtyard provides a naturally elegant setting for corporate gatherings, brand activations, and private celebrations.

- Exclusive use of INA's courtyard venue
- Customisable sharing-style lunch menus
- Natural daylight, open-air ambiance & retractable roof
- Dedicated events and service team
- Optional styling and entertainment enhancements



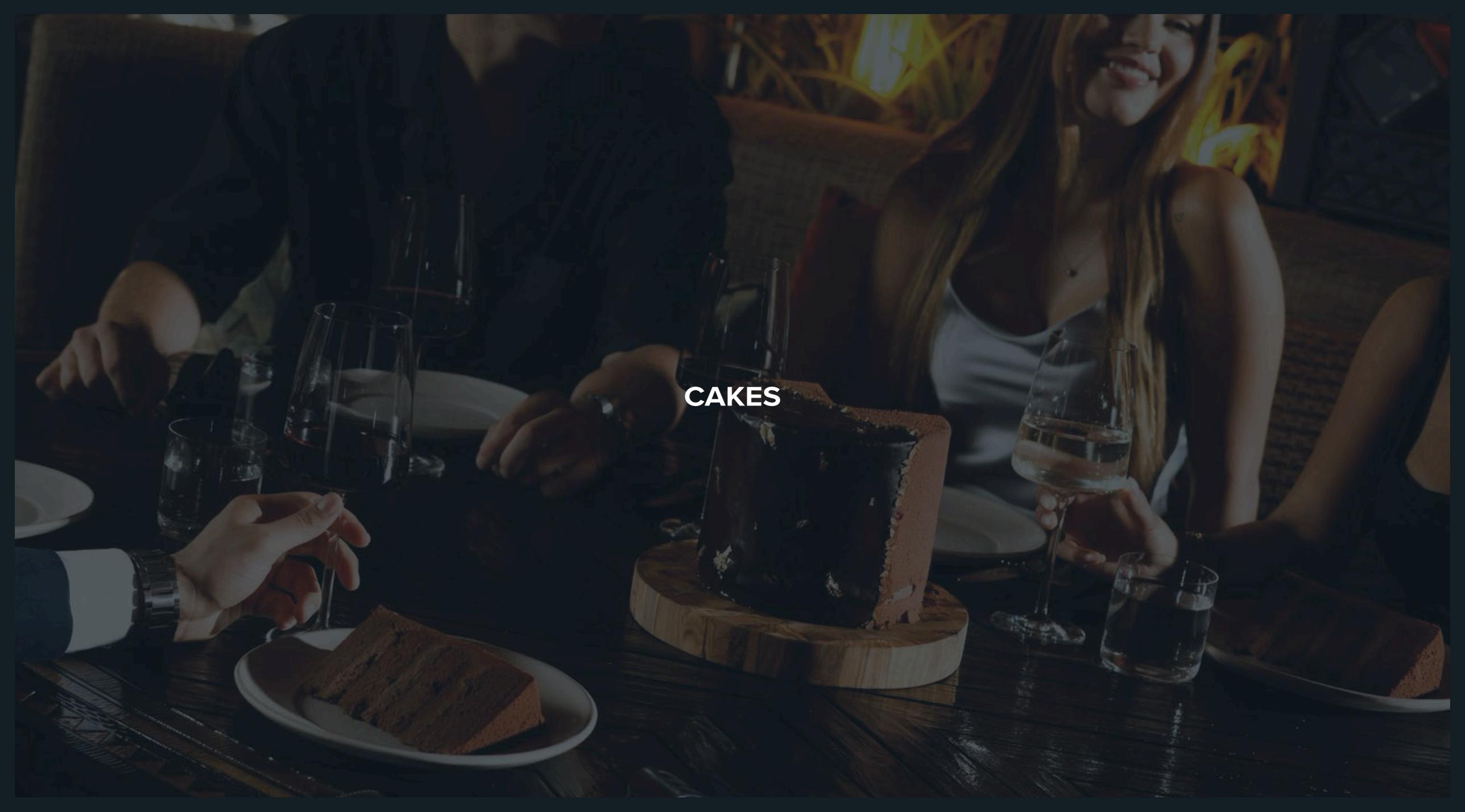


DINNER EXCLUSIVE HIRES

As evening falls, INA transforms into an immersive fire-led destination shaped by light, music, and atmosphere. Designed for unforgettable private dinners, celebrations, and high-profile events.

- Full venue exclusivity
- Signature fire-led dining experiences
- Ambient lighting transformation
- DJ and curated entertainment options
- Tailored beverage and cocktail programs
- Dedicated event coordination



A group of people are seated around a dark wooden table in a restaurant. In the center of the table is a large, rectangular chocolate cake with white frosting, resting on a thick, round wooden board. To the left, a person's hand is visible holding a wine glass. In the foreground, a white plate holds a slice of the chocolate cake. Several other wine and water glasses are scattered on the table. In the background, a woman with long blonde hair is smiling. The scene is dimly lit, with warm, ambient lighting.

CAKES

ABOUT THE ENTERTAINMENT PROGRAMME

INA has a selection of cakes available to add a special touch to any celebration.
Available in 1kg (serves 6-8), 2kg (serves 8-12), 3kg, and 4kg.



STRAWBERRY CHIFFON

Vanilla buttermilk sponge, cheesecake icing, strawberry compote, meringue, buttercream, strawberries, rose petals

(g, d, e)



CHOCOLATE CARAMEL

Chocolate almond sponge cake, chocolate mousse, hazelnut crunch, chocolate ganache, chocolate glaze, gold leaf, feuilletine

(g, d, e, n)



BEETROOT, CARROT & SICILIAN LEMON

Marscapone & lemon cream, carrot & beetroot sponge, lemon curd, yoghurt crumble, candied & crumbled beetroot, caramel tuile, candied orange zest

(g, d, e, n)



CONTACTS

ENQUIRIES AND BOOKINGS

EVENTS TEAM:

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ONLINE ENQUIRY FORM:

https://fundamentalthospitalitygroup.tripleseat.com/party_request/43014

Thank you and we look forward to hosting your event at INA.