

A photograph of a restaurant interior. The room features a dark wood ceiling with exposed beams and a central ceiling fan. The walls are dark wood-paneled and decorated with several framed pictures and photographs. In the center, there is a bar area with a green tiled backsplash and a display of bottles. The seating includes a long red leather booth along the back wall, a yellow leather booth on the left, and several black leather chairs and sofas arranged around tables. The tables are set with white tablecloths, glassware, and plates. The lighting is warm and focused on the bar and seating areas.

Woolally

Group Dining *And Events*

Venue / Concept

Doolally brings bold regional Indian cooking to Dublin in a room that feels lively, generous, and welcoming.



Main *Dining Room*

The dining room centres around the open kitchen and tandoor ovens, where fire and movement create natural theatre throughout the evening. Emerald marble gives the room weight and character without feeling formal.

| *Group Capacity*
| Up to 100 Guests





Venue Hire

For larger occasions, Doolally is available for exclusive hire. The full restaurant becomes your setting for regional Indian cooking, open fire theatre, and polished hosting.

Exclusive Hire

Seated Capacity | 220

Hire Charge

Lunch

From 12pm – 4pm

- Venue Hire Fee 500
- Minimum Spend 4,500

Dinner

Access from 5pm - Close

- Venue Hire Fee 2,000
- Minimum Spend Requirement
 - Sunday to Wednesday 12,000
 - Thursday 14,000
 - Friday 17,000
 - Saturday 23,000

Jan to Oct Only, November & December on request.

Deposit → 25% of the estimated spend required to secure the date.



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We held our Christmas party in Doolally and took exclusive use of the restaurant. It was absolutely fantastic from start to finish. The space is excellent for a private event, with a great atmosphere and plenty of room for everyone to relax or party! The food is outstanding and the service exceptional. In fact, it's so good, we booked 2 years in a row. Highly recommended for corporate parties or events.

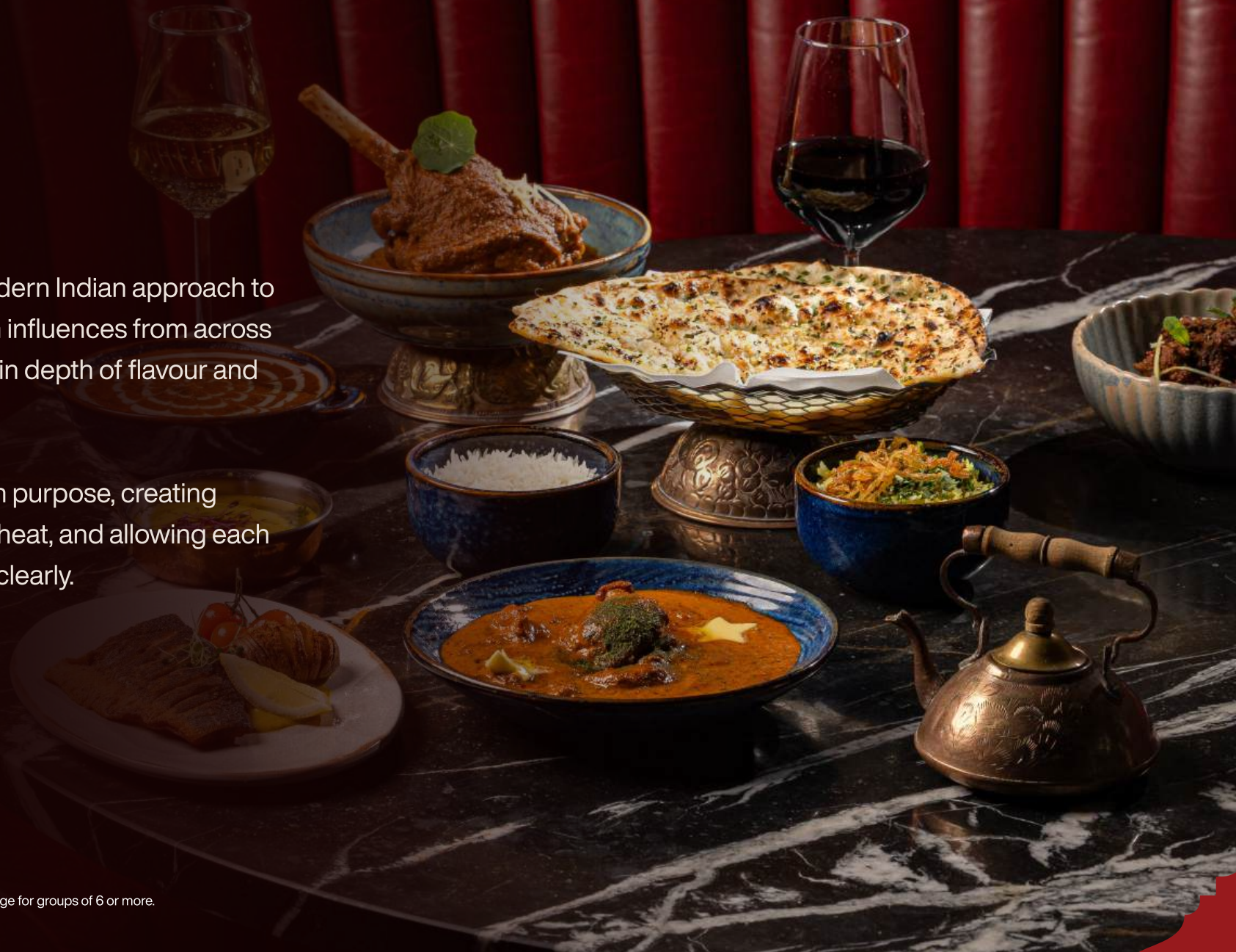
★★★★★ - Denise, CoolPlanet



Food

Doolally offers a Modern Indian approach to cooking, drawing on influences from across India and grounded in depth of flavour and technique.

Spices are used with purpose, creating balance rather than heat, and allowing each ingredient to speak clearly.



Drinks

Drinks are crafted to complement bold Indian flavours. Cocktails are balanced and precise, built to work alongside spice rather than compete with it.

Wine and beer selections are confident and straightforward, allowing groups to choose easily and keep the focus on the table.



Group Set Menu

3-COURSE SET MENU

Choose One From Each Course

Please note there is a 12.5% service charge for groups of 6 or more.

Allergens

- 1 Gluten (A Wheat, B Spelt, C Khorasan, D Rye, E Barley, F Oats)
- 2 Peanuts, 3 Nuts (A Almonds, B Hazelnuts, C Cashews, D Pecans, E Brazil, F Pistachio, G Macadamia, H Walnut), 4 Milk, 5 Crustaceans (A Crab, B Lobster, C Crayfish, D Shrimp), 6 Mollusc,
- 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard,
- 13 Sulphur Dioxide & Sulphites, 14 Lupin

Note: Menus are subject to seasonal change.

Starters

ONION BHAJI (VE)

Onion and samphire coated with gram flour and spices 9

CHICKEN TIKKA KEBAB

Chicken thigh in a classic tandoori marinade 4 12

PRAWN MASALA

Tiger prawns, masala sauce, sesame & chilli dust 1A 5D 11

RAGDA PATTICE (V)

Spiced potato cakes, curried chickpeas, blueberries, chutneys & yogurt 1A 4

Mains

Served With *Pilau or Basmati Rice*

PANEER & CORN SAAG (V)

Spinach, dill & fenugreek puree, paneer, sweetcorn kernels & browned garlic 4

BUTTER CHICKEN

Chicken poached in a fragrant creamy tomato sauce 4 12

MUSHROOM MATAR (V)

Portobello mushrooms and petit pois in a spiced onion tomato masala 4

MURGH TIKKA MASALA

Chicken tikka, fenugreek, smoky onion tomato sauce 4 12

Sides

Served family-style to the table

GUNPOWDER CHIPS

Salt & Chilli Masala Fries

YELLOW LENTILS

Tempered yellow lentils with cumin, garlic & fresh coriander

PLAIN & BUTTER NAAN (VG) 1A 4 7

Desserts

CHOCOLATE TEMPTATION CAKE

Served with nut crumble and chocolate ice-cream 1A 3A 3B 3C 4 7 10

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with homemade berry coulis 1A 3A 3B 3C 4 7 10

SORBET SELECTION (VE)

Assortment of sorbets - please ask your server for today's selection

Canapés

CHICKEN TIKKA CROSTINI

Spiced and Smokey chicken served on toasty bread **1A 4 12**

CHICKEN 65

South Indian deep-fried chicken with mustard seed and curry leaf **12**

CHEESEY CHICKEN KEBAB PAPDI

Chicken fillet marinated in yoghurt, chilli and cream cheese **1A 4**

LAGAN KI BOTI

Tender lamb cubes cooked in the tandoor with mint salsa **4 12 13**

LAMB SHAMI MALABAR

Slow cooked lamb with cream cheese and flaky paratha **1A 4 13**

DAHI PURI

Crispy, tangy, and creamy chaat with yogurt & chutneys **1A 4 10**

MINI PANEER KURCHAN TOASTIE

Shredded paneer and cheddar toasties **1A 4**

ALOO TIKKI CHAAT

Mini potato cakes, tamarind and sweet yogurt **1A 4**

MIX VEG PAKORA (V)

Gram flour coated fried vegetables, tamarind chutney

CRISPY FISH FINGERS

Calcutta style mini fish fingers with desi tartar **1A 4 7 8 12**

RAJMA KI SHAMI (V)

Kidney bean cakes, sev, and pomegranate

PRAWN PEPPER-FRY

Tiger prawns tossed with pepper and homemade spice mix, served on Malabar toast **1A 4 5B 11**

Supper Bowls

All supper bowls are *designed to enjoy* whilst mingling, cocktail reception style.

BUTTER CHICKEN BOWL

Pilau rice, masala onion, fresh coriander and yogurt drizzle **4 12**

PANEER TIKKA BUDDHA BOWL

Basmati rice, kachumber salad, mint yogurt and papadam **4**

DAL CHAWAL BOWL (V)

Yellow lentil, steamed rice, aloo gobi, fried onion and cucumber salad

KATHI ROLL DECONSTRUCTED BOWL

Whole wheat tandoori roti, spiced chicken tikka, onion, shredded iceberg and green chutney **1A 4 12**

IDLI SAMBHAR BOWL

Idlis, sambhar, coconut chutney, tomato chutney, gunpowder and curry leaves **12**

MASALA CHOLE BOWL

Pilau rice, raita, papad, fresh coriander and lemon wedge **4**

CHICKEN BIRYANI BOWL

Raita, boiled egg, fried onion, mint and ginger julienne **2 4 11 12 7**

PAV BHAJI BOWL

Spicy bhaji, buttered pav pieces, lemon wedge, kachumber salad and chopped onion **1A 4 7**

LAMB ROGANJOSH BOWL

Kashmiri style saffron rice, caramelized onion, saffron strand, kachumber salad and ginger julienne **4**

MANGO & CHICKPEAS SALAD BOWL

Raw mango slices, boiled chickpeas, blueberry, pomegranate, mango chilli dressing and roasted cashew nut **5B**

We recommend choosing a minimum of one Vegan option in order to cater to the dietary requirements of your group.

Note: Menus are subject to seasonal change.

Mini Dessert

GAJAR HALWA (V,GF)

Traditional Indian delicacy made with beetroot, cooked in ghee, milk and served with nuts **GA SC SP 4**

CHOCOLATE ORANGE CRUNCHY BAR

Chocolate, orange flavour and biscuit base **TA 4 7 10**

SHEER KORMA (V)

Festive vermicelli pudding made with milk, dates, nuts and sugar **TA SA SC SP 4**

RICE KHEER (V,GF)

Indian dessert made with rice, milk, sugar, flavoured with cardamom and nuts **SP 4**

GULAB JAMUN RABRI (V)

Soft, deep-fried milk-based ball soaked in fragrant sugar syrup with milk base sauce **TA SA SC SP 4**

RASPBERRY CHEESECAKE

Rich and creamy dessert with raspberry sauce on top **TA SA SB SC 4 7 10**

MANGO LASSI (V,GF)

Yogurt based drink blended with ripe mangoes, sugar and cardamom **4**

Food Packages

Package 1

4 Canapés · 2 Supper Bowls

42pp

Package 2

3 Canapés · 3 Supper Bowls ·

3 Mini Sweet Desserts **57pp**

Package 3

5 Canapés · 3 Supper Bowls ·

3 Mini Sweet Desserts **68pp**

Package 4

5 Canapés · 3 Supper Bowls · 3 Mini Sweet

Desserts · Live Chaat Station with 5 Items · **83pp**

Optional Enhancements

Canapés **6 each**

Supper Bowls **10 each**

Mini Sweet Desserts **4 each**

Cheese & Charcuterie Boards **16pp**

Drink Tokens **10pp**

Live Chaat Station

Select 5 Items **16pp**

SAMOSA CHAAT

Deep fried pastry filled with potato and peas **1A 4**

ALOO TIKKI CHAAT

Spiced potato cakes, curried chickpeas, chutneys and yogurt **4**

BHALLE PAPDI

Lentil dumpling, crisp, tamarind chutney **1A 4**

SEV PURI

Mumbai-style mini crisps with chutneys **1A 4**

DAHI PURI

Crispy puri, chickpeas, potato and sweet yogurt

PALAK PATTI CHAAT

Crispy spinach, beetroot chutney and tamarind chutney **1A 4**

ALOO CHANA CHAAT

Potato and chickpeas with sev and blueberry **4**

PAPDI CHAAT

Indian crisp with spicy potato and pomegranate **1A 4**

SHAKARKANDI CHAAT

Sweet potato, tamarind and sweet yogurt **1A 4**

Additional Items **4 each** | *only available as an add on to party packages

Live Dessert Station

Enhance your packages with our live dessert station

Select 5 From Our List

As an upgrade to package 1 for **15pp** | As an upgrade to package 2,3 & 4 for **4pp**

BEETROOT HALWA

Traditional Indian delicacy made with beetroot, cooked in ghee, milk and served with nuts **3A 3C**

CHOCOLATE ORANGE CRUNCHY BAR

Chocolate, orange flavour and biscuit base **1A 4 7 10**

RASPBERRY CHEESECAKE

Rich and creamy dessert with raspberry **1A 3A 3B 3C 4 7 10** sauce on top

MANGO LASSI (V,GF)

Yogurt based drink blended with ripe mangoes, sugar and cardamom **4**

RICE KHEER (V,GF)

Indian dessert made with rice, milk, sugar, flavoured with cardamom and nuts **3B 4**

GULAB JAMUN RABRI (V)

Soft, deep-fried milk-based ball soaked in fragrant sugar syrup with milk base sauce **1A 3A 3C 3F 4**

SHEER KORMA (V)

Festive vermicelli pudding made with milk, dates, nuts and sugar **1A 3A 3C 3F 4**

Accompaniments

All included in live dessert station

Naan khatai **1A 4**

Candied walnuts **3B**

Candied almonds **3A**

Candied hazelnuts **3B**

Candied cashews **3C**

Candied pistachio **3F**

Dehydrated raspberry marshmallow **3F**

Cashew rock **3C 4**

Meringue **7**

Chocolate strawberries **4**

Caramel sauce **4**

White chocolate sauce **4**

Dark chocolate sauce **4**

Chocolate sticks **1 Gelatin**

Cranberry nut crumble **3A 3B 3C 7**

Rose petal raisins

Drinks

PACKAGE 1

30 per person

Arrival Drink

Prosecco or Bottled Beer

Wine

Half bottle of house wine per person

PACKAGE 2

40 per person

Arrival Drink

Cocktail, Prosecco or Bottled Beer

Wine

Half bottle of premium wine per person
(Selection of 3 white and 3 red wines)

PACKAGE 3

65 per person

Arrival Drink

Champagne – Moët & Chandon

Wine

Half bottle of premium wine per person
(Selection of 3 premium white and 3
premium red wines)

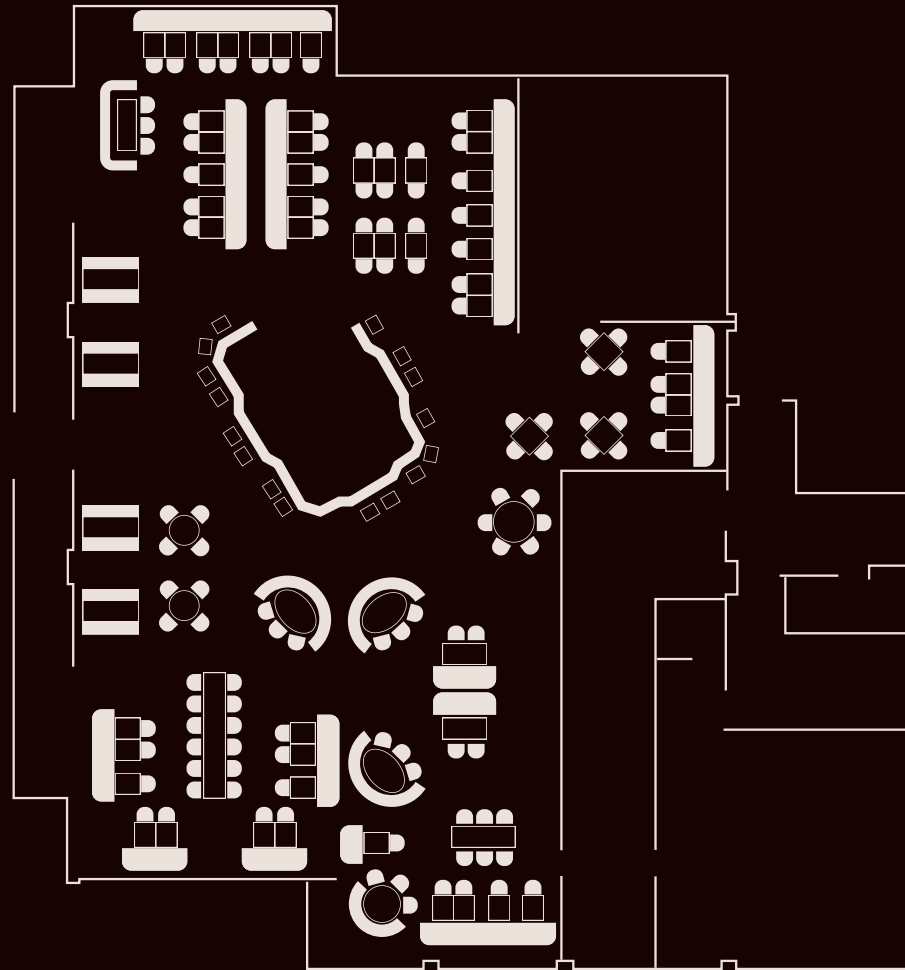
Please note there is a 12.5% service charge for groups of 6 or more.



Floor Plan

At Doolally, we offer a dining room designed for celebrations.

This floor plan showcases our signature layout, including the main dining room.





Enquire / Contact


The Lennox Building, 47–51
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Group Bookings (Up to 30 Guests)

book@doolally.ie

Private Events & Groups (31+ Guests)

events@eclective.ie

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 doolally.ie