



ANGELINA'S

Group Dining & Events

Venue / Concept

Angelina's is Dublin 4's canal-side restaurant and terrace, built for unhurried celebrations.



Seasonal Irish & International Plates



Canal-Side Setting



Effortless Hosting for up to 250

Together in a space built for celebration.





Main Dining Room

Bright by day and warmly lit by evening, the main dining room sits at the heart of Angelina's. Floor-to-ceiling windows open onto the Grand Canal, and a flexible table layout lets the room move with the occasion, from intimate group dinners to lively celebrations.

Group Capacity | Up to 100 seated





Raised Platform

Set just above the main floor, the raised platform offers a defined yet connected setting that's perfect for groups who want their own space inside the room without losing the energy of the restaurant.

Capacity | Up to 45 seated





Canal Side Terrace

Set right on the water with views over the Grand Canal. A fully retractable roof opens the space up when the weather is in our favour, giving guests an indoor-outdoor setting that feels uniquely Dublin.

The terrace is heated and perfect for dining and celebrations all year round.

Capacity | Up to 50 seated

Venue Hire Fee €500

Min Spend €3,500 Monday to Wednesday

Min Spend €4,000 Thursday to Sunday





Venue Hire

For larger occasions, Angelina's is available for exclusive hire.

The full restaurant becomes your setting for hosted celebrations, corporate entertaining and landmark events.

Exclusive Hire - Seated Capacity | 205

Indoors 145 Terrace 60

Standing Capacity | 250

Deposit & Payment

25% of the estimated spend is required to secure the date.



Hire Charge

• Venue Hire Fee	2,000
• Minimum Spend Requirement	
Sunday to Wednesday	12,000
Thursday	14,000
Friday	17,000
Saturday	20,000

November & December rates available on request.

Deposit → 25% of the estimated spend (Minimum Spend Requirement + Venue Hire Fee) required to secure the date.





Food

The cooking is Italian by heart and Irish at the table, blending rich traditions from both cultures. Enjoy wood-fired pizzas, hearty pastas, and plates designed for sharing with friends and family.



Drinks

Cocktails sit at the heart of the Angelina's bar, built with house-made syrups, premium spirits and a clear sense of place. From an aperitivo on arrival to a celebratory long pour at the table, the list is designed to set the tone for the evening.



Set Lunch Menu

Two Course €45

Three Course €55

Discretionary 12.5% Service Charge will be applied to bookings of 5 or more.

All Beef is 100 % of Irish origin

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 E-All Irish Beef, 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. *V-Vegan, VG-Vegetarian, GF-Gluten Free*

Note: Menus are subject to seasonal change.

Starters

Beetroot & Radicchio Salad (3a,4,13)
Whipped St Tola, Hazelnut Dressing

Cauliflower Soup (1a,4,13)
Caper & Raisin Dressing

Green Asparagus (1a,3d,4,7,13)
Sauce Gribiche, Crispy Chicken Skin, Salsa Verde

Smoked Anchovy & Ricotta on Toast (1a,4,8,13)

Mains

Roast Cod (4,6,8,13)
White Asparagus, Taramasalata, Dashi Butter Sauce, Crispy Leek

Roast Chicken Thigh (4,13)
Peas à la Française, Burnt Spring Onion Salsa

Pepperoni Pizza (1a,4)

Pan Fried Gnocchi (1a,4,13)
Wild Garlic Pesto, Pecorino Sardo, Hen of the Woods Mushrooms

10oz Striploin (4,13)
Chips, Rocket & Pickled Shallot Salad, Pepper Sauce **(+€10)**

Margherita Pizza (1a,4)

Sides | €6.50 Each

Chips, Roast Garlic Mayo (4,7,12)

Buttered Tenderstem Broccoli, Chilli Crack (1a,10,11,13)

Champ Mash (4)

Baby Gem, Green Bean, Cáis na Tíre & Velvet Cloud Salad (4, 13)

Desserts

Rhubarb & Almond Cake (GF) (3a,4,7,13)
Whipped Vanilla Mascarpone, Rhubarb Sorbet

Sticky Toffee Pudding (1a,3d, 4,7)
Rum & Raisin Ice Cream, Crushed Pecans

Angelina's Cheese Plate (1a,4,13)
Black Irish Butter, Grapes, Crackers

All pizzas available on a gluten-free base. Just ask your server. A discretionary 12.5% service charge will be applied to bookings of 5 or more. All beef is 100% of Irish origin. Allergens marked. Menus subject to seasonal change.

Set Dinner Menu

Three Courses | €71

Discretionary 12.5% Service Charge will be applied to bookings of 5 or more.

All Beef is 100 % of Irish origin

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 E-All Irish Beef, 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. *V-Vegan, VG-Vegetarian, GF-Gluten Free*

Note: Menus are subject to seasonal change.

Starters

Crab Flatbread (1a,3a,5a,7,8,13)

Romesco, Marinated Red Pepper **(+€5)**

Beetroot & Radicchio Salad (3a,4,13)

Whipped St Tola, Hazelnut Dressing

Iberico Ham Croquettes (1a,4,7,13)

Sun Dried Tomato Relish

Green Asparagus (1a,3d,4,7,13)

Sauce Gribiche, Crispy Chicken Skin, Salsa Verde

Mains

Roast Cod (4,6,8,13)

White Asparagus, Taramasalata, Dashi Butter Sauce, Crispy Leek

Roast Chicken Thigh (4,13)

Peas à la Française, Burnt Spring Onion Salsa

10oz Striploin (4,13)

Chips, Rocket & Pickled Shallot Salad, Pepper Sauce **(+€10)**

Pan Fried Gnocchi (1a,4,13)

Wild Garlic Pesto, Pecorino Sardo, Hen of the Woods Mushrooms

Short Rib Ragù (1a,4,9,13)

Truffle Salsa, Cáis na Tíre, Pappardelle

Margherita Pizza (1a,4)

Pepperoni Pizza (1a,4)

Sides | €6.50 Each

Chips, Roast Garlic Mayo (4,7,12)

Champ Mash (4)

Buttered Tenderstem Broccoli, Chilli Crack (1a,10,11,13)

Baby Gem, Green Bean, Cáis na Tíre & Velvet Cloud Salad (4,13)

Desserts

Rhubarb & Almond Cake (GF) (3a,4,7,13)

Whipped Vanilla Mascarpone, Rhubarb Sorbet

Chocolate Mousse (1a,4,7,13)

Crispy Filo, Espresso Ice Cream, Chocolate Crumb

Sticky Toffee Pudding (1a,3d,4,7)

Rum & Raisin Ice Cream, Crushed Pecans

Angelina's Cheese Plate (1a,4,13)

Black Irish Butter, Grapes, Crackers

All pizzas available on a gluten-free base. Just ask your server. A discretionary 12.5% service charge will be applied to bookings of 5 or more. All beef is 100% of Irish origin. Allergens marked. Menus subject to seasonal change.

Canapés

Angelina's Gilda
Pintxo ^(8,13)

Carlingford Oysters, Sherry
Mignonette Dressing ^(6,13)

Salted Cod Croquettes,
Preserved Lemon Mayo ^(1a,4,7,8,13)

Iberico Pork Skewers,
Chipotle Mayonnaise ^(4,7,12,13)

Chopped Mackerel Tart,
Furikake ^(1a,8,10,11,13)

Crispy Chicken Skin,
Truffle Cream ^(4,13)

Irish Smoked Salmon, Lemon &
Dill Mascarpone, Crispy Capers ^(4,8)

Bacon and Cabbage Arancini,
Tomato Relish ^(1a,4,7,12,13)

Roast Squash Lollipop, Sage,
Aged Balsamic (V) ^(4,13)

Supper Bowls

Spaghetti
Carbonara ^(1a,4,7)

Grilled Chicken Thighs, Orzo
Milanese, Salsa Fresca ^(1a,4,7,9,13)

Cauliflower Cheese, Caper
and Raisin ^(1a,4,12)

Roast Cod, Preserved Lemon
and Chilli Bean Stew ^(8,13)

Cornfed Chicken, Coq Au Vin
Garnish, Chicken Skin Mash ^(4,12,13)

BBQ King Oyster Mushroom, Hash
Brown, Black Garlic ^(4,10,13)

Sirloin Tagliata, Aged Balsamic,
Rocket, Parmesan ^(4,13)

BBQ Celeriac, Chickpea Dahl,
Onion Crumb ^(1a,13)

Mini Desserts

Lemon Posset, Poached
Blueberries ^(4,13)

Dark Chocolate Mousse,
Olive Oil, Sea Salt ⁽⁴⁾

Raspberry Meringue ⁽⁷⁾

Burnt Basque Cheesecake,
Blackberry Jam ^(1a,4,13)

Strawberry & Vanilla
Cheesecake ^(1a,4,13)

Sticky Toffee Date Pudding, Salted
Peanuts, Vanilla Ice Cream ^(1a,2,4,7,13)

Tiramisu ^(4, 7)

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

Food Package

Package 1	4 Canapés 2 Supper Bowls	€42
Package 2	3 Canapés 3 Supper Bowls 3 Mini Sweet Desserts	€57
Package 3	5 Canapés 3 Supper Bowls 3 Mini Sweet Desserts	€68
Package 4	5 Canapés 3 Supper Bowls 3 Mini Sweet Desserts Charcuterie & Cheese Boards	€83

Optional Add-Ons & Enhancement

Drink Tokens (redeemable against house wine, house beers, & soft drinks) €10pp

Canapés	€6 each	Charcuterie Boards	€14pp
Supper Bowls	€10 each	Cheese & Charcuterie Boards	€16pp
Mini Sweet Desserts	€4 each	Pizza Station	€10pp
Cheese Boards	€10pp	Iced Irish Seafood Platter	€25pp

Add-ons are only available alongside an event package. A discretionary 12.5% service charge will be applied to bookings of 5 or more. Menus subject to seasonal change.

Drinks

PACKAGE 1

€ 30.00 pp

Arrival Prosecco or Beer

Half Bottle House Wine per person

PACKAGE 2

€ 40.00 pp

Arrival Cocktail or Beer or Prosecco

Half Bottle of Premium Wines per person
(Selection of 3 whites & 3 reds)

PACKAGE 3

€ 65.00 pp

Arrival Maxime Blin Champagne

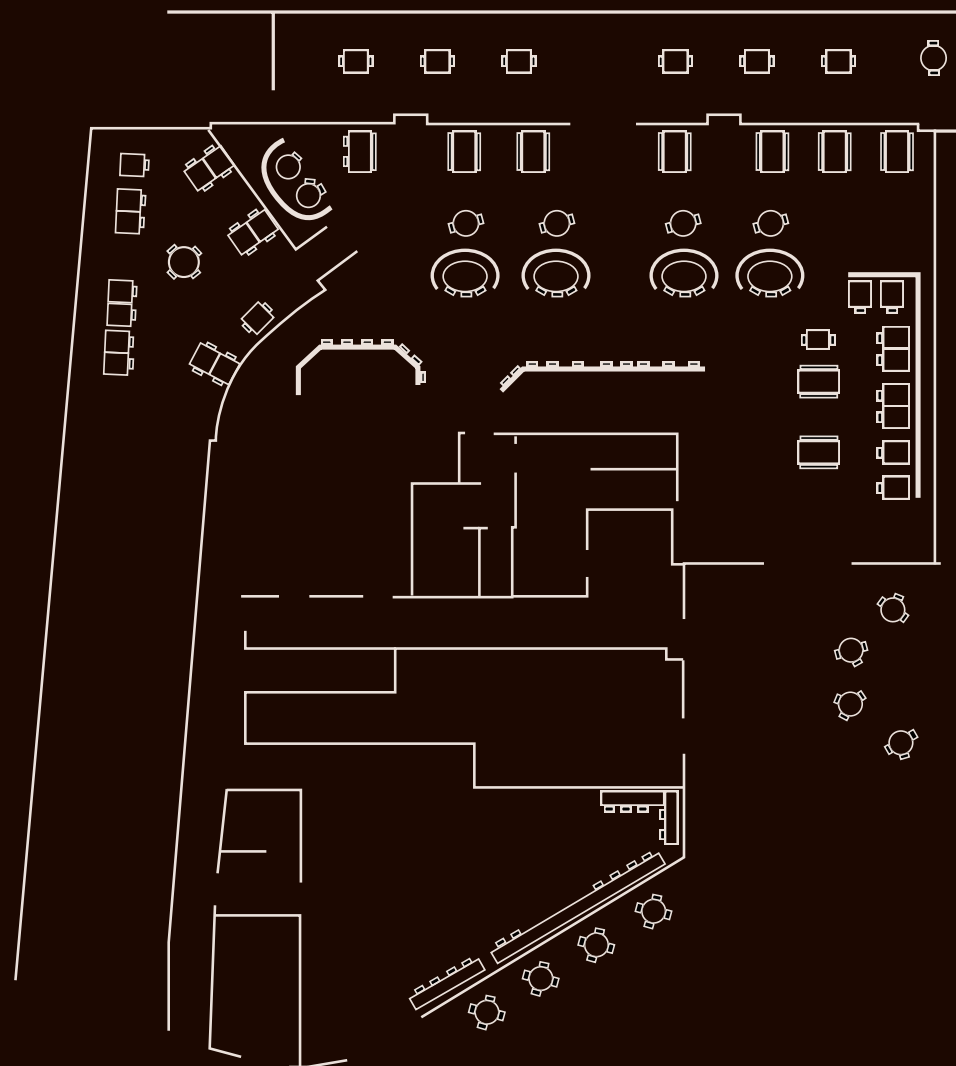
Half Bottle of Celebratory Wines per person
(Selection of 3 whites & 3 reds)



Floor Plan

At Angelina's, we offer flexible spaces designed for celebrations.

This floor plan showcases our signature layout, including the main dining room, raised platform and canal-side terrace.





Angelina's Deli & Corporate Catering

Tucked beside the restaurant on the Grand Canal, Angelina's Deli operates Monday to Friday. Drury coffee, hot breakfasts, gourmet sandwiches, seasonal salads, and a daily mix of sweet & savoury bakes for takeaway, delivery, or our corporate catering clients across Dublin 4.

For corporate catering enquiries
events@eclective.ie

Enquire / Contact

ANGELINA'S

55 Percy Place, Dublin 4

Group Bookings (Up to 30 Guests)

book@angelinas.ie

Private Events & Groups (31+ Guests)

events@eclective.ie

☎ +353 1 2656327

🌐 angelinas.ie