



(eclective)

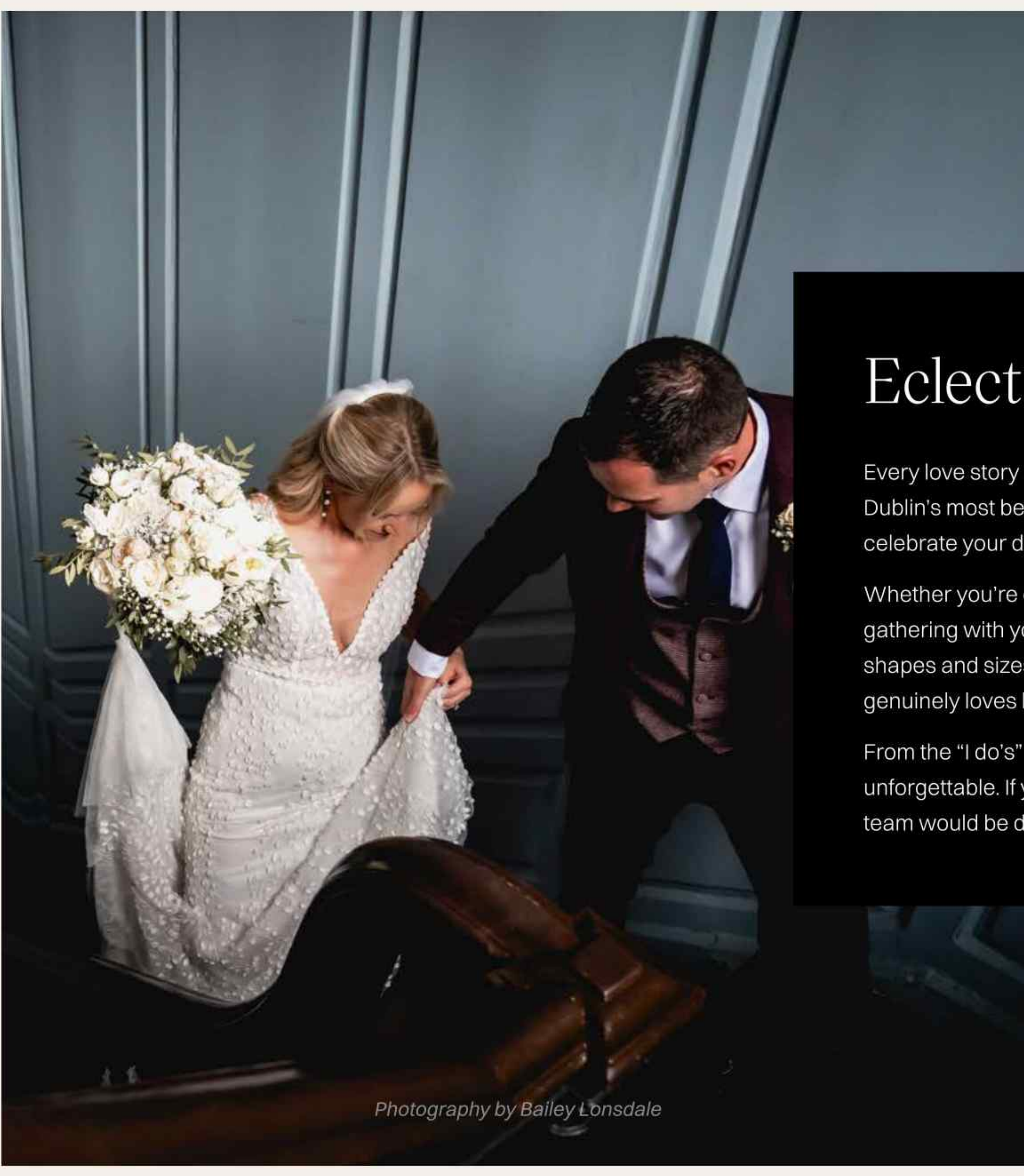
Weddings & Celebrations

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Photography by Olga Hogan



Eclective *Weddings*

Every love story is unique, and we believe every wedding should be too. At Eclective, we bring together some of Dublin's most beautiful venues, each with its own style and charm - so you can find the perfect setting to celebrate your day, your way.

Whether you're dreaming of a romantic waterside wedding, a stylish city-centre reception, or an intimate gathering with your closest friends and family, our collection of spaces can be tailored to suit celebrations of all shapes and sizes. Along with stunning settings, you'll find warm hospitality, delicious food, and a team that genuinely loves helping couples bring their vision to life.

From the "I do's" to the last dance, we're here to make sure your celebration feels effortless, personal, and truly unforgettable. If you'd like to start planning, drop us a note at weddings@eclective.ie. Our dedicated weddings team would be delighted to help.



Photography by Bailey Lonsdale



THE GRAYSON

41 St Stephen's Green, Dublin 2

🌐 thegrayson.ie

THE GRAYSON

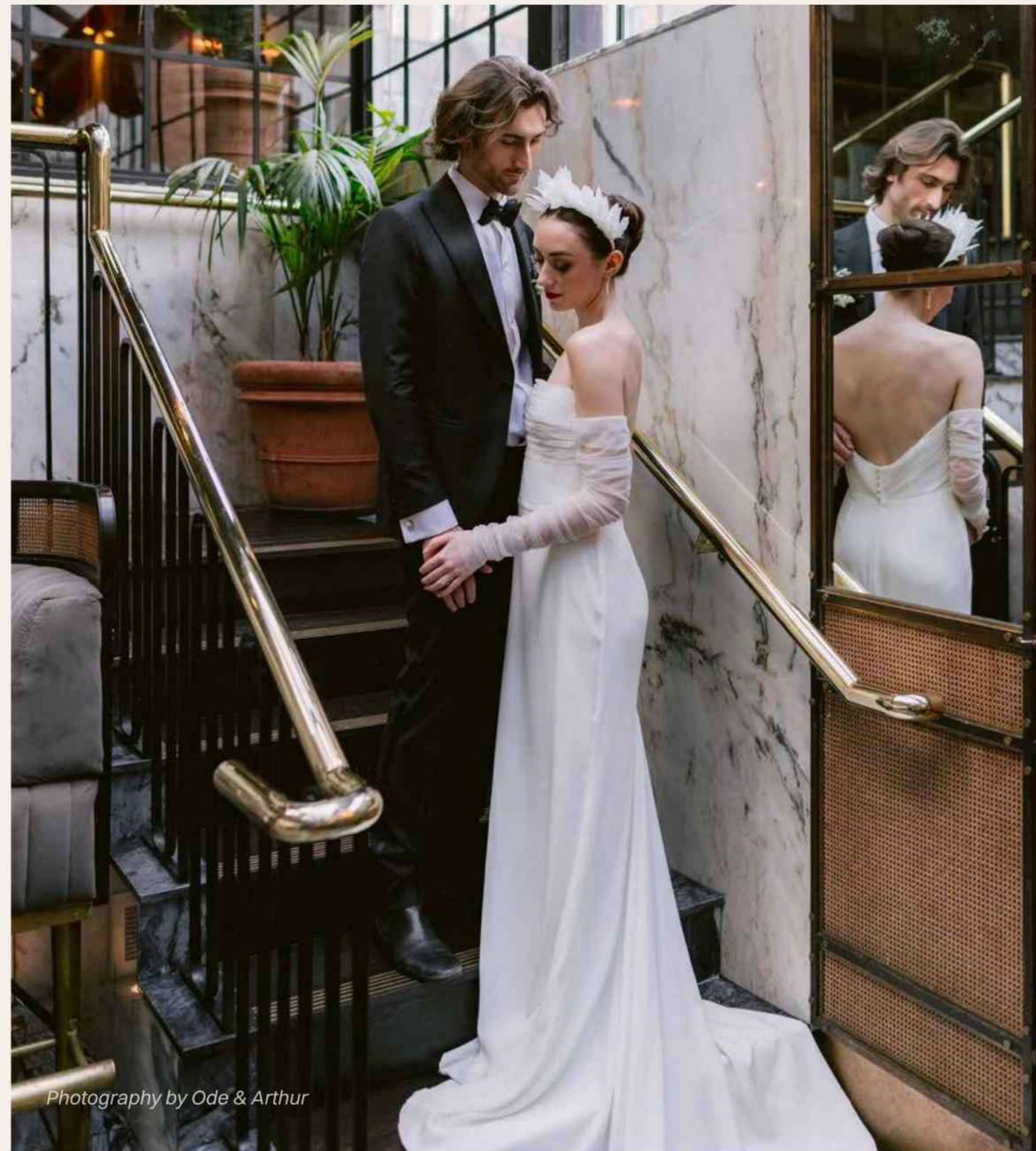
Where Timeless *Meets Modern*

At The Grayson, we believe that every love story is unique and deserves a setting that reflects its individuality. Nestled in the heart of Dublin City Centre, our beautiful venue is the canvas upon which your love story will be painted. We are thrilled to invite you to embark on a journey of love, elegance, and timeless memories.

The Grayson is more than just a venue; it's a place where dreams come to life. With an incredible location overlooking Dublin's most famous city park, the stunning ivy-covered Georgian building at No. 41 St. Stephen's Green has a rich and illustrious history. Built in 1745, this beautiful building has played host to countless love stories and celebrations.

Our dedicated wedding coordinators are ready to work closely with you to ensure that your wedding is a true reflection of your love and style.

To schedule a wedding consultation, please contact our team at weddings@eclective.ie. We can't wait to hear more about your love story and how we can help to make your wedding at The Grayson a truly unforgettable experience.



Photography by Ode & Arthur

THE GRAYSON

At A Glance

Perfectly positioned for a city centre wedding with a difference. The Grayson is truly a unique space for a small, intimate wedding reception or a large cocktail style wedding. Meticulously refurbished to retain its Georgian grandeur, The Grayson has been given a new lease of life and a bright pop of colour. The Grayson's team of experienced, friendly and dedicated hospitality professionals will work with you to plan your perfect day.

Spread across four floors, The Grayson can accommodate an array of wedding events; from wedding receptions and parties, to rehearsal dinners and day two events. Accommodating from 6 guests up to 350 guests. With so many flexible and unique spaces under one roof, and an unrivalled location on St. Stephen's Green, it's no wonder it's quickly become a top destination for city centre weddings.

Local Hotspots

Perfect for those photo ops.



St Stephen's Green	30 sec walk
Merrion Square	6 mins walk
Grafton Street	7 mins walk
Iveagh Gardens	10 mins walk
Trinity College	13 mins walk
Temple Bar	18 mins walk
City Hall	19 mins walk

The *Indigo Suite*

The Indigo Suite is one big pop of colour with bold turquoise walls, fantastic contemporary Irish art, comfy seats to sink into, a private bar and windows to gaze out of overlooking St. Stephen's Green. The Indigo Suite is the perfect space to celebrate special occasions and make memories.

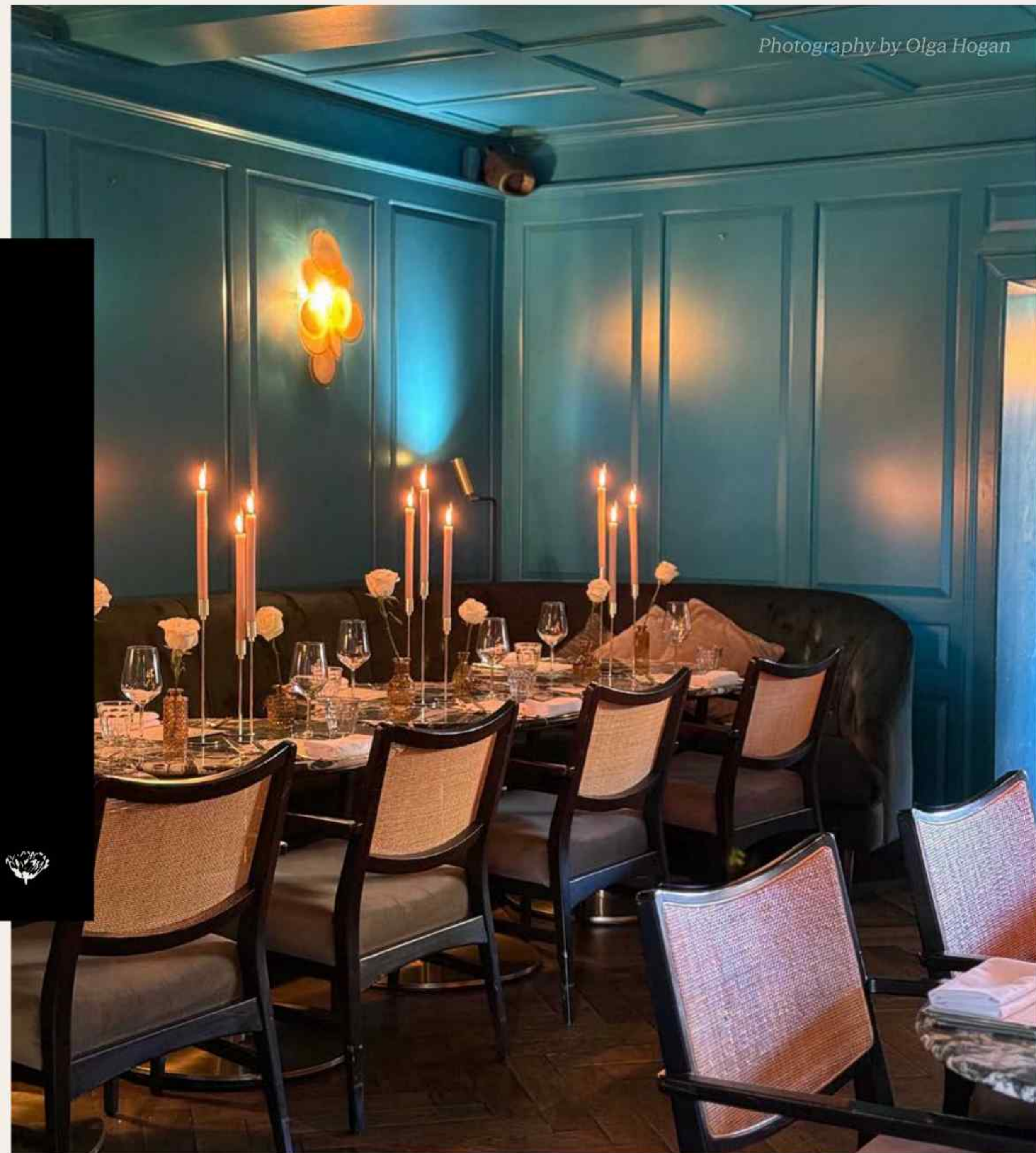
The Indigo Suite is also available for private hire for wedding events of up to 70 guests for cocktail style, or 55 guests for a sit-down meal across two intimate spaces.

Amenities

 In-House Sound System  Private Bar  Microphone

 Late License Available  Picturesque Backdrops of Dublin City

Photography by Olga Hogan



Mrs Croker Dining Room & Bloom Dining Room

Mrs Croker Dining Room and the Bloom Dining Room at The Grayson are stunning spaces, both boasting large sash windows overlooking the iconic St Stephen's Green. High ceilings, parquet wooden floors, fireplaces, and an elegant small bar shapes the room. Both spaces are available for private hire for small weddings for a sit-down meal.



Bars are also available for hire.

Amenities



In-House Sound System



Private Bar



Picturesque Backdrops



Photography by Eefa



Photography by Olga Hogan

The Atrium & Terrace

Bright and warm during the day, romantic and cosy with the stars as your ceiling at night. Under the dazzling glass roof of the Atrium and our open topped Terrace, we can accommodate up to 100 guests for cocktail style events, perfect for a wedding party, a wedding afters, or a wedding day two.

For celebrations above 100 guests, the interconnecting Delaney Suite & Wolfe Tone Bar and/or Bloom Dining Room can also be added to accommodate up to a total of 220 guests.

Amenities



Heated Rooftop Terrace



On-Site Ceremonies



In-House Sound System



Picturesque Backdrops



Private Bar



Microphone



Late License Available



Lower Ground Floor

Delaney Suite & Wolfe Tone Bar

Capacities

Seated

25 PAX

Cocktail

70 PAX



Bars are also available for hire.

Amenities



Self-Contained Bathrooms



65" Screen



In-House Sound System



Private Bar



Microphone



Late License Available



Private Entrance



Photography by Ode & Arthur





Photography by Bailey Lonsdale

Capacities

	Seated	Cocktail	Hire Fee	Minimum Spend Requirement On F&B
The Indigo Suite	55 pax	70 pax	€800	€2,500 Sun - Wed €3,500 Thu - Sat
Mrs Croker Dining Room	22 pax	25 pax	€350	€1,500 Sun-Wed €2,500 Thu-Sat
Mrs Croker Bar	12 pax	25 pax	+€200 (when hiring Dining Room)	+€500 When hiring dining room
Bloom Dining Room	22 pax	25 pax	€350	€1,500 Sun-Wed €2,500 Thu-Sat
Bloom Bar	12 pax	25 pax	+€200 (when hiring Dining Room)	+€500 When hiring dining room
Atrium + Terrace	45 pax	100 pax	€1,000	€4,000 Sun-Wed €6,000 Thu-Sat
Terrace	30 pax	30 pax	Sold as Atrium & Terrace	Sold as Atrium & Terrace
Atrium	30 pax	70 pax	Sold as Atrium & Terrace	Sold as Atrium & Terrace
Delaney Suite + Wolfe Tone Bar	25 pax	70 pax	€500	€1,500 Sun-Wed €2,000 Thu-Sat

Multiple Space Packages

Indigo Suite, Atrium + Terrace	Minimum Spend	Venue Hire Fee	Overall Total
Thursday - Saturday	€9,000	€1,500	€10,500
Sunday - Wednesday	€6,000	€1,500	€7,500

Indigo Suite, Atrium, Terrace, Wolfe Tone Bar, Delaney Suite

Thursday - Saturday	€11,000	€2,000	€13,000
Sunday - Wednesday	€7,500	€2,000	€9,500

NB

- Saturday prices are applied to Sundays on a Bank Holiday weekend.
- November & December has an increased minimum spend requirement, please let us know your preferred dates & we can share the rates with you.
- Venue Hire Fees & Minimum spend requirements apply for private hire from 5pm onwards. For lunch enquiries we can offer a tailored proposal.

Wedding Packages

2026/2027 Rates

Seated

Package 1 €120pp

- Arrival Drinks Reception with Choice of Beer or Prosecco
- Seated 3 Course Dinner (Choice of 2 starters, 2 mains & 2 desserts)
- Half Bottle of Wine per person

Package 2 €135pp

- Arrival Drinks Reception with Choice of Beer or Prosecco
- Selection of 3 Canapés on arrival
- Seated 3 Course Dinner (Choice of 3 starters, 3 mains & 3 desserts)
- Half Bottle of Wine per person
- Tea & Coffee

Package 3 €150pp

- Arrival Drinks Reception with Choice of Beer, Prosecco or Signature Cocktail
- Selection of 3 Canapés on arrival
- Seated 3 Course Dinner (Choice of 4 starters, 4 mains & 4 desserts)
- Half Bottle of Wine per person (Choice of Premium Red, White & Rose Wines)
- Choice of 2 Late Night Finger Food options with Fries
- Tea & Coffee

Cocktail Party

Package 1 €88pp

- 5 Canapés
- 3 Supper Bowls
- 3 Mini Sweet Desserts
- 2 Drinks

Package 2 €117pp

- 5 Canapés
- 3 Supper Bowls
- 3 Mini Sweet Desserts
- Cheese & Charcuterie Boards
- 1 Signature Cocktail
- 2 Drinks

Optional Enhancements

- Additional Main Course Choice €10pp
- Additional Entrée Choice €8pp
- Additional Dessert Choice €8pp
- Kids Menu €30pp
- Canapés on arrival | (Choice of 4) €24pp
- Additional Canapés €6ea
- Additional Supper Bowls €10ea
- Roaming Sweet Dessert Upgrade €4pp
- Dessert Station | (Choice of 5) €20pp
- Cheese Boards €14pp
- Charcuterie Boards €14pp
- Cheese & Charcuterie Boards €16pp
- Iced Irish Seafood Platters €25pp
- Late Night Finger Food with Fries €19pp
- Arrival Drinks Reception Cocktail Upgrade €6pp
- Signature Cocktails from €15ea
- Arrival Drinks Reception Champagne Upgrade €12pp
- Prosecco & Beer Toast Drink (50/50) €10pp
- Mulled Wine or Hot Toddy €8pp
- Bottled Mineral Water 750ml €6ea

Have something in mind that you don't see listed?
Let us know and we will work with you to create additional menu enhancements that are unique to you and your wedding party.

A €10 per guest increase will apply to all seated wedding packages for events taking place in 2028 and beyond.

Food Options

Wedding Menu Sample

Starter

- Cauliflower Veloute, Charred Romanesco, Hazelnuts (3b,4) GF
- Irish Smoked Salmon with Fennel, Orange and Pickled Shallots (4,7,8,12,13) GF
- Hokkaido Pumpkin Risotto, Cashew Ricotta, Shimeji Mushroom, Fried Sage (3c) (V) GF
- Ardsallagh Goat Cheese Mousse, Roasted Beetroot, Pear, Brick Pastry, Mixed Leaves (1a,4,7,10,12,13)
- Steak Tartare with Brioche Toast, Egg Yolk Emulsion, Crispy Potato (1a,4,7,12,13)

Mains

- Chicken Supreme, Maitake Mushroom, Parsnip puree, Baby Carrots, Boulangère Potato, Red Wine Jus (4,9,13) GF
- Grilled King Oyster Mushroom, White Bean “Cassoulet”, Braised Radicchio, Pistou (3a,4,10,13) GF
- Pan Roasted Halibut, Confit Potato, Spinach, Sauce Noisette, Capers, Tomato (4,7,8,13) GF
- Prawn Pappardelle, Courgette, Garlic Butter, Tomato sauce, Bottarga (1a,4,5,7,8,9,13)
- 28 Day aged 10oz Ribeye, Caramelised Onion, House Cut Fries, Pepper Sauce (€12.50 Supplement) (4,9,13) GF

Desserts

- Vanilla Panna Cotta, Rhubarb, Almond Tuile (1a,3a,4,7)
- Passion Fruit Tart, Swiss Meringue, Raspberries, Pistachio (1a,3f,4,7)
- Brownie, Dulce de Leche Mascarpone (1a,4,7,10)
- Dark Chocolate Mousse, Morello Cherries, Toasted Coconut (13) (V)
- Baileys Gelato Affogato with Chantilly Cream and Honeycomb (4,7)

Package 1 | Choose 2 Starters, 2 Main Courses & 2 Desserts

Package 2 | Choose 3 Starters, 3 Main Courses & 3 Desserts

Package 3 | Choose 4 Starters, 4 Main Courses & 4 Desserts

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. **V-Vegan, VG-Vegetarian, GF-Gluten Free**

All Items will be subject to seasonal changes and price increases



Food Options

Canapé & Supper Bowl Sample Menu

Canapés

Leek, Mushroom & Comté Croquette, Aioli (1a,4,7,12,13) (vg)	Caramelised Onion & Ardsallagh Goat's Cheese Tartlets (4,7,13) (gf) (vg)	Slow-Roasted Heirloom Tomato Bruschetta, Ricotta, Basil & Olive Tapenade (1a,4,13) (vg) (gfa) (va)	Citrus-Marinated Chicken Brochette, Tarragon Aioli & Espelette Chilli (7,12,13) (gf)
Smoked Salmon on Guinness Bread, Lemon Crème Fraîche & Goatsbridge Caviar (1a,4,7,8,13) (gfa)	Iberico Pork Skewers, Romesco Sauce (3a,13) (gf)	Miso-Marinated Prawn Skewers, Shichimi Togarashi & Shiso (5,10,11,13) (gf)	Spanish Sobrasada Pork Pâté on Focaccia, Fennel Jam & Fresh Fig (1a,13) (gfa)
Crispy Polenta, Cannellini Bean Purée & Peperonata (13) (v)			

Supper Bowls

Gochujang-Glazed Pork Belly, Coconut Rice & Pickled Vegetables (1e,10,11,13)	Beef Short Rib Tagine, Herb & Almond Couscous (1a,3a,7,13)	Chargrilled Marinated Aubergine, Chickpea Salad & Tzatziki (4,11,13) (gf) (vg) (va)	Pan Seared Sea Bass, Black Rice Risotto & Sauce Vierge (4,8,13) (gf)
Tempura Fish & Chips, Tartare Sauce (1a,7,8,12,13)	Crispy Chicken & Chips, Chipotle Aioli (1a,4,7,12,13)	Gnocchi Marinara, Buffalo Mozzarella, Fresh Basil & Pangrattato (1a,4,7,13) (vg) (va)	

Mini Sweet Desserts

White Chocolate & Raspberry Tarts (4,7) (gf) (vg)	Assortment of Mini Macarons (3a,3f,4,7,10) (gf) (vg)	Dark Chocolate Brownie, Dulce de Leche Mascarpone (1a,4,7,10) (vg)	Passion Fruit Tarts, Caramelised Meringue & Pistachio (3f,4,7) (gf) (vg)
Mini Carrot Cake Bites, Cream Cheese Icing & Toasted Coconut (1a,3h,4,7) (vg)	Dark Chocolate Mousse, Morello Cherry & Toasted Coconut (13) (v)		

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. *V-Vegan, VG-Vegetarian, GF-Gluten Free*

All dietary requirements are catered for with prior notice.





Photography by John Gillooley

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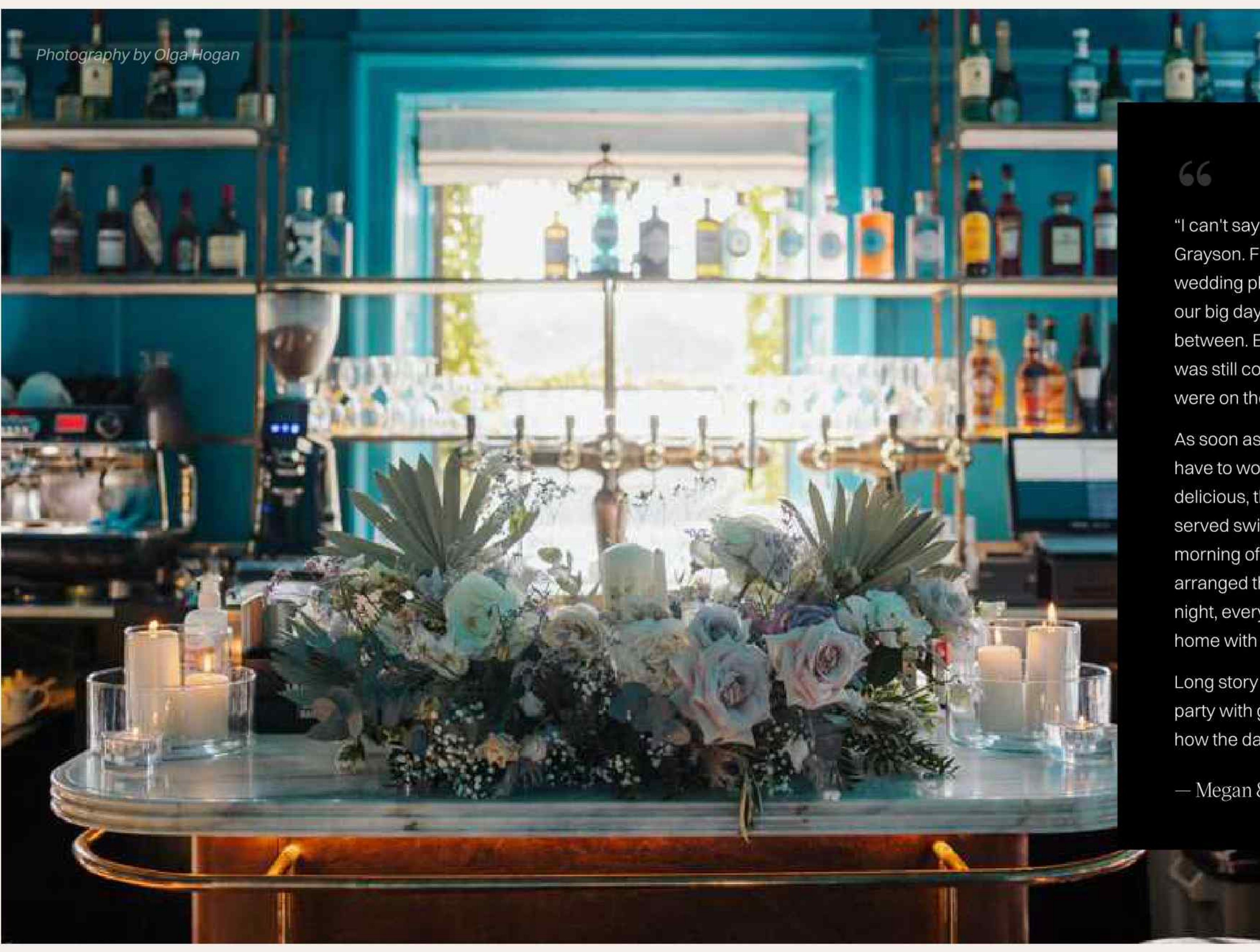
“Saturday was absolutely phenomenal. It was honestly just perfect. We had the best day. The team; Olga, Iulian, Fred & the bar tenders/general staff, were outstanding. They were there to help us the day before setting up and continued to be so attentive throughout our wedding day. Iulian did a fantastic job at dressing the cheese cake. I couldn't believe it when I saw it, just spectacular!

It came across so clear that all of the team really enjoy what they do. Please extend our deepest thanks to them for making our day so special.

The food was amazing, which we both already know about the Grayson, but our guests were blown away by the standard. The late night finger food exceeded our expectations! We weren't sure what to expect, it was just fantastic. Thank you to the kitchen team.

Thank you all so so much for such a wonderful day. We will definitely continue to dine in the Grayson, and absolutely any future big family events we host will be there. Best of luck with the rest of your events this year.”

— Hannah & Brian



Photography by Olga Hogan

“

“I can't say enough good things about our wedding at The Grayson. From day one they were amazing. Eclective's wedding planning team helped us figure out the details of our big day, from menu to decorations and everything in between. Even knowing how well prepared we were, I was still completely blown away by how great the staff were on the day.

As soon as we arrived at The Grayson I knew we didn't have to worry about a single thing. The food was delicious, the staff were so nice, and everyone was served swiftly. We were able to drop off decorations the morning of the wedding and the staff at the Grayson arranged them around the rooms for us. At the end of the night, everything was neatly packed away for us to take home with us.

Long story short, they handled our 180-person wedding party with grace. We could not have been happier with how the day went!”

— Megan & Wally

Photography by Bailey Lonsdale



Ceremonies

The Grayson is delighted to host a range of beautiful wedding ceremonies, including religious, humanist, spiritual and other ceremonies conducted by registered solemnisers. Our team will be happy to discuss the ceremony options available and help you choose the format that best suits your day.

Ceremony Fee €1000



Photography by Bailey Lonsdale



Photography by Olga Hogan



Photography by Bailey Lonsdale



Photography by Olga Hogan



Photography by John Gillooley



Photography by Olga Hogan

A photograph of a man and a woman in wedding attire. The man is on the left, wearing a dark blue suit and a red tie, looking up and laughing. The woman is on the right, wearing a white dress, looking at the man and laughing. They are holding hands. The background is a blurred city street with a brick building and a red double-decker bus.

THE GRAYSON

Let's Make *Magic*

41 St Stephen's Green, Dublin 2, D02 VY49

+353 (1) 265 6265 | thegrayson.ie | [@thegraysondublin](https://www.instagram.com/thegraysondublin)

Wedding Enquiries

weddings@eclective.ie

Photography by John Gillooley

Photography by Klassen Weddings

ANGELINA'S

55 Percy Place, Dublin 4, D04 CX38

🌐 angelinas.ie

ANGELINA'S

Waterside Weddings *At Angelina's*

At Angelina's, we believe every celebration should feel as unforgettable as the love it honours. Tucked along the leafy Grand Canal in Dublin 4, our modern yet romantic space is the perfect setting for weddings and special gatherings. With floor-to-ceiling windows and a terrace that opens out onto the water, every moment feels effortlessly stylish and filled with charm.

Whether you're planning an intimate dinner or a lively reception, our spaces flex to suit your day, all with sparkling canal views.



Photography by Klassen Weddings

Local *Hotspots*

The Canal ————— 2 mins walk

Merrion Square Park ————— 14 mins walk

St Stephen's Green ————— 20 mins walk

Iveagh Gardens ————— 23 mins walk

Ceremony Options

St Mary's Church ————— 6 mins walk

National Gallery of Ireland ————— 15 mins walk

Dublin City Hall ————— 30 mins walk or 13 mins drive

Smock Alley Theatre ————— 35 mins walk or 15 mins drive

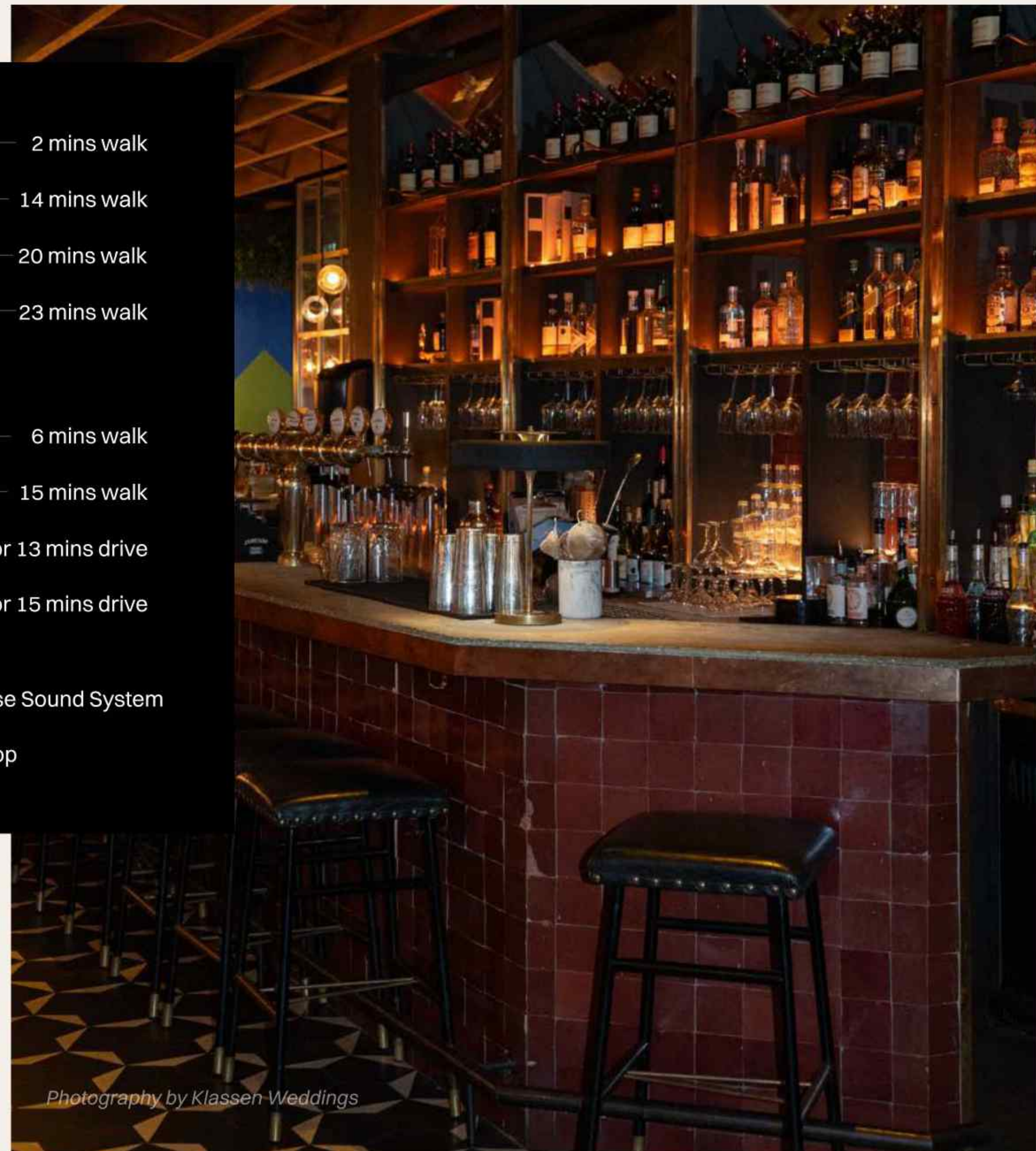
Amenities

 Heated Terrace  On-Site Ceremonies  In-House Sound System

 Microphone  Accessible  Picturesque Backdrop

We're known for creating celebrations that feel relaxed yet refined, with plenty of heart. Our team loves helping couples bring their vision to life, making sure every detail feels just right. Ready to start planning? Email us at weddings@eclective.ie, we'd love to hear your story and help make your day truly yours.

Photography by Klassen Weddings





Wedding *Pricing*



Venue Hire

Venue Hire Fee: €2,000

Capacities

Seated Indoors	Standing	Seated Raised Platform	Seated Terrace
145	250	45	60

Minimum Spend Requirements

Day	Minimum Spend
Sunday to Wednesday	€12,000
Thursday	€14,000
Friday	€17,000
Saturday	€20,000

November & December pricing available upon request.

NB

- Saturday prices are applied to Sundays on a Bank Holiday weekend.
- November & December has an increased minimum spend requirement, please let us know your preferred dates & we can share the rates with you.
- Venue Hire Fees & Minimum spend requirements apply for private hire from 6pm onwards. For lunch enquiries we can offer a tailored proposal.

Wedding Packages

2026/2027 Rates

Seated

Package 1 €120pp

- Arrival Drinks Reception with Choice of Beer or Prosecco
- Seated 3 Course Dinner (Choice of 2 starters, 2 mains & 2 desserts)
- Half Bottle of Wine per person

Package 2 €135pp

- Arrival Drinks Reception with Choice of Beer or Prosecco
- Selection of 3 Canapés on arrival
- Seated 3 Course Dinner (Choice of 3 starters, 3 mains & 3 desserts)
- Half Bottle of Wine per person
- Tea & Coffee

Package 3 €150pp

- Arrival Drinks Reception with Choice of Beer, Prosecco or Signature Cocktail
- Selection of 3 Canapés on arrival
- Seated 3 Course Dinner (Choice of 4 starters, 4 mains & 4 desserts)
- Half Bottle of Wine per person (Choice of Premium Red, White & Rose Wines)
- Late Night Pizza Station
- Tea & Coffee

Cocktail Party

Package 1 €88pp

- 5 Canapés
- 3 Supper Bowls
- 3 Mini Sweet Desserts
- 2 Drinks

Package 2 €117pp

- 5 Canapés
- 3 Supper Bowls
- 3 Mini Sweet Desserts
- Pizza Station
- 1 Signature Cocktail
- 2 Drinks

Optional Enhancements

- Additional Main Course Choice €10pp
- Additional Entrée Choice €8pp
- Additional Dessert Choice €8pp
- Kids Menu €30pp
- Canapés on arrival | (Choice of 4) €24pp
- Additional Canapés €6ea
- Additional Supper Bowls €10ea
- Roaming Sweet Dessert Upgrade €4pp
- Dessert Station | (Choice of 5) €20pp
- Cheese Boards €14pp
- Charcuterie Boards €14pp
- Cheese & Charcuterie Boards €16pp
- Iced Irish Seafood Platters €25pp
- Pizza Station €12pp
- Arrival Drinks Reception Cocktail Upgrade €6pp
- Signature Cocktails from €15ea
- Arrival Drinks Reception Champagne Upgrade €12pp
- Prosecco & Beer Toast Drink (50/50) €10pp
- Mulled Wine or Hot Toddy €8pp
- Bottled Mineral Water 750ml €6ea

Have something in mind that you don't see listed?
Let us know and we will work with you to create additional menu enhancements that are unique to you and your wedding party.

A €10 per guest increase will apply to all seated wedding packages for events taking place in 2028 and beyond.

Food Options

Wedding Sample Menu

Starter

- Crab Flatbread, Romesco, Marinated Red Pepper (1a,3a,5a,7,8,13) **+5.5**
- Iberico Ham Croquettes, Sun Dried Tomato, Relish (1a,4,7,13)
- Beetroot & Radicchio Salad, Whipped St Tola, Hazelnut Dressing (3a,4,13)
- Green Asparagus, Sauce Gribiche, Crispy Chicken Skin, Salsa Verde (1a,3d,4,7,13)

Mains

- Roast Cod, White Asparagus, Taramasalata, Dashi Butter Sauce, Crispy Leek (4,6,8,13)
- Roast Chicken Supreme, Peas à la Française & Burnt Spring Onion Salsa (4,13)
- Short Rib Ragù, Truffle Salsa, Cáis na Tíre, Pappardelle (1a,4,9,13)
- 10oz Striploin, Chips, Rocket & Pickled Shallot Salad, Pepper Sauce (4,13) **+€12**
- Margherita Pizza (1a,4)
- Pepperoni Pizza (1a,4)
- Pan Fried Gnocchi, Wild Garlic Pesto, Pecorino Sardo, Hen of the Woods Mushrooms (1a,4,13)

Desserts

- Rhubarb & Almond Cake, Whipped Vanilla Mascarpone, Strawberry Sorbet (3a,4,7,13) GF
- Chocolate Mousse, Crispy Filo, Espresso Ice Cream, Chocolate Crumb (1a,4,7,13)
- Sticky Toffee Pudding Rum & Raisin Ice-Cream, Crushed Pecans (1a,3d,4,7)
- Angelina's Cheese Plate, Black Irish Butter, Grapes, Crackers (1a,4,13)

Package 1 | Choose 2 Starters, 2 Main Courses & 2 Desserts

Package 2 | Choose 3 Starters, 3 Main Courses & 3 Desserts

Package 3 | Choose 4 Starters, 4 Main Courses & 4 Desserts

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. *V-Vegan, VG-Vegetarian, GF-Gluten Free*



Food Options

Canapé & Supper Bowl Sample Menu

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 (V) (1a,13)

Mini Desserts

Lemon Posset, Poached Blueberries (4,13)	Dark Chocolate Mousse, Olive Oil, Sea Salt (4)	Sticky Toffee Date Pudding, Salted Peanuts, Vanilla Ice Cream (1a,2,4,7,13)	Burnt Basque Cheesecake, Blackberry Jam (1a,4,13)
Strawberry & Vanilla Cheesecake (1a,4,13)	Raspberry Meringue (7)	Tiramisu (4,7)	

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. *V-Vegan, VG-Vegetarian, GF-Gluten Free*

All dietary requirements are catered for with prior notice.

All menus are subject to seasonal change.





Ceremonies

Our cosy, heated terrace provides a stunning waterside setting for intimate wedding ceremonies of up to 50 guests - an idyllic space to say I do!

Ceremony Fee €1000





ANGELINA'S

Let's Make Magic

55 Percy Place, Dublin 4, D04 CX38

+353 (1) 265 6327 | angelinas.ie | [@angelinasdublin](https://www.instagram.com/angelinasdublin)

Wedding Enquiries

weddings@eclective.ie

Photography by John Gillooley

isabelle's

12-13 South Anne Street Between Grafton Street &
Dawson Street, Dublin 2, D02 HP70

🌐 isabelles.ie

Photography by Sosac



isabelle's

City Centre Chic At Isabelle's

At Isabelle's, we love being part of life's happiest moments. Tucked right in the heart of Dublin City Centre on South Anne Street, our bright, modern space is made for bringing people together to celebrate love, laughter, and everything in between.

Isabelle's is perfect for everything from intimate wedding dinners to big, fun-filled parties.

What we're known for? Warm hospitality, great food, and creating an atmosphere where you and your guests feel completely at ease. Whether it's your wedding day or another milestone worth marking, we'll help make it feel unforgettable.



RESTAURANT
VENUE
OF THE YEAR



RESTAURANT
VENUE
OF THE YEAR

Local *Hotspots*

Grafton Street ————— 1 min walk

Anne's Lane Umbrellas ————— 1 min walk

St. Stephen's Green ————— 4 mins walk

Trinity College Dublin ————— 5 mins walk

The Iveagh Gardens ————— 11 mins walk

Ha'penny Bridge ————— 11 mins walk

Merrion Square Park ————— 12 mins walk

Dublin Castle ————— 13 mins walk

Ceremony Options

National Gallery of Ireland ————— 9 mins walk

Dublin City Hall ————— 13 mins walk

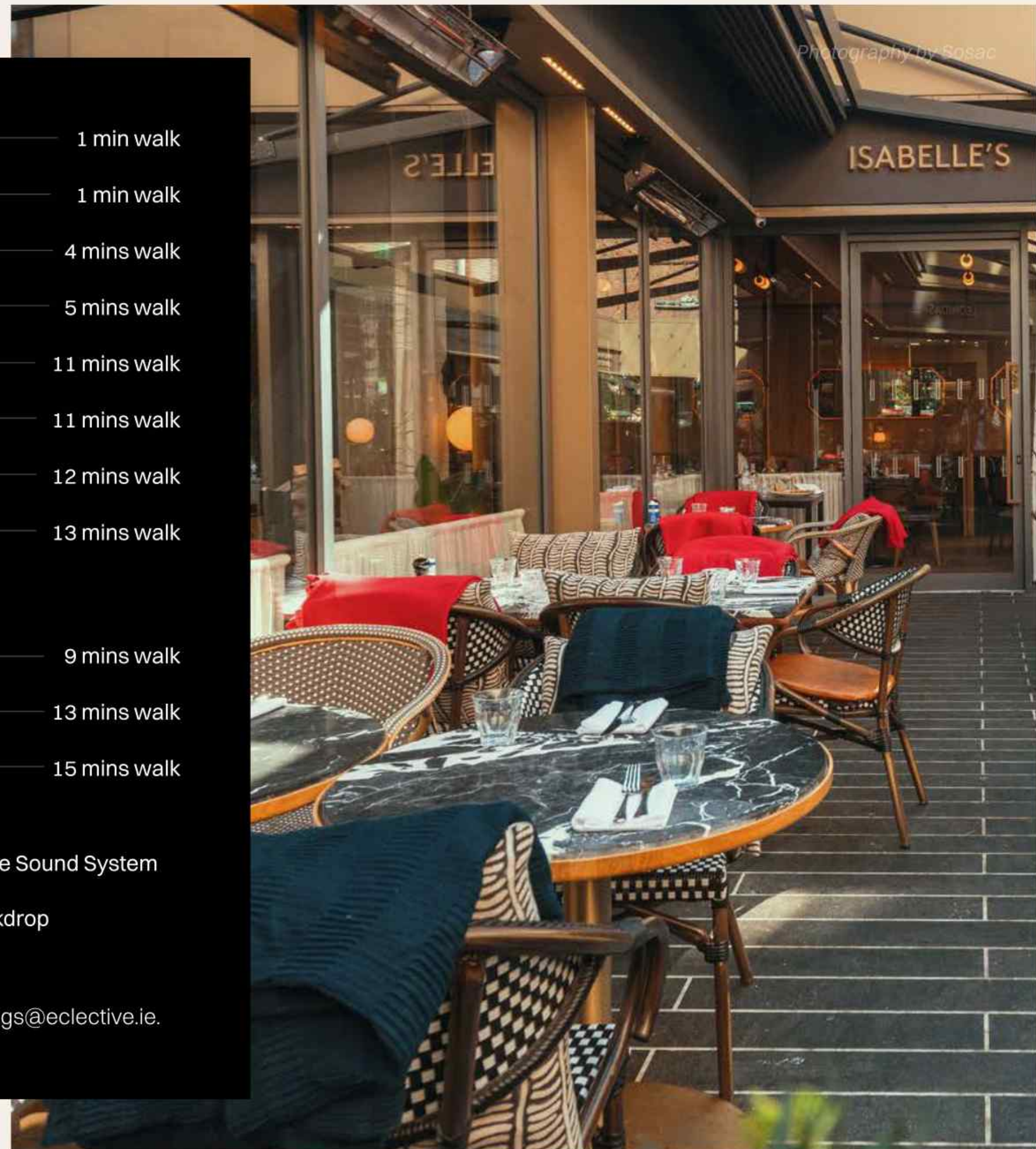
Smock Alley Theatre ————— 15 mins walk

Amenities

 Heated Terrace  Central Location  In-House Sound System

 Microphone  Accessible  Picturesque Backdrop

If you'd like to start planning, just drop us a note at weddings@eclective.ie.



Wedding *Pricing*



Capacities

Seated Indoors
130

Seated Outdoors
25

Overall Seated
155

Standing
200

Venue Hire

Venue Hire Fee: €2,000

Minimum Spend Requirements

Day	Minimum Spend
Sunday to Wednesday	€12,000
Thursday	€14,000
Friday	€17,000
Saturday	€20,000

November & December pricing available upon request.

NB

- Saturday prices are applied to Sundays on a Bank Holiday weekend.
- November & December have an increased minimum spend requirement, please let us know your preferred dates & we can share the rates with you.
- Venue Hire Fees & Minimum spend requirements apply for private hire from 6pm onwards. For lunch enquiries we can offer a tailored proposal.

Wedding Packages

2026/2027 Rates

Seated

Package 1 €120pp

- Arrival Drinks Reception with Choice of Beer or Prosecco
- Seated 3 Course Dinner (Choice of 2 starters, 2 mains & 2 desserts)
- Half Bottle of Wine per person

Package 2 €135pp

- Arrival Drinks Reception with Choice of Beer or Prosecco
- Selection of 3 Canapés on arrival
- Seated 3 Course Dinner (Choice of 3 starters, 3 mains & 3 desserts)
- Half Bottle of Wine per person
- Tea & Coffee

Package 3 €150pp

- Arrival Drinks Reception with Choice of Beer, Prosecco or Signature Cocktail
- Selection of 3 Canapés on arrival
- Seated 3 Course Dinner (Choice of 4 starters, 4 mains & 4 desserts)
- Half Bottle of Wine per person (Choice of Premium Red, White & Rose Wines)
- Late Night Pizza Station
- Tea & Coffee

Cocktail Party

Package 1 €88pp

- 5 Canapés
- 3 Supper Bowls
- 3 Mini Sweet Desserts
- 2 Drinks

Package 2 €117pp

- 5 Canapés
- 3 Supper Bowls
- 3 Mini Sweet Desserts
- Pizza Station
- 1 Signature Cocktail
- 2 Drinks

Optional Enhancements

- Additional Main Course Choice €10pp
- Additional Entrée Choice €8pp
- Additional Dessert Choice €8pp
- Kids Menu €30pp
- Canapés on arrival | (Choice of 4) €24pp
- Additional Canapés €6ea
- Additional Supper Bowls €10ea
- Roaming Sweet Dessert Upgrade €4pp
- Dessert Station | (Choice of 5) €20pp
- Cheese Boards €14pp
- Charcuterie Boards €14pp
- Cheese & Charcuterie Boards €16pp
- Iced Irish Seafood Platters €25pp
- Pizza Station €12pp
- Arrival Drinks Reception Cocktail Upgrade €6pp
- Signature Cocktails from €15ea
- Arrival Drinks Reception Champagne Upgrade €12pp
- Prosecco & Beer Toast Drink (50/50) €10pp
- Mulled Wine or Hot Toddy €8pp
- Bottled Mineral Water 750ml €6ea

Have something in mind that you don't see listed?
Let us know and we will work with you to create additional menu enhancements that are unique to you and your wedding party.

A €10 per guest increase will apply to all seated wedding packages for events taking place in 2028 and beyond.

Food Options

Wedding Menu Sample

Starter

Beetroot Salad, Feta Cheese, Toasted Hazelnuts & Balsamic Dressing (3b,4,13)

Goat’s Cheese Parfait, Ardsallagh Goat’s Cheese, Smoked Almonds, Honeycomb (3a,4)

Cod Fish Croquettes, Lemon Aioli (1a,4,7,8,12,13)

Crispy Calamari, Lime Aioli, Mango & Passionfruit Salsa (1a,4,6,12,13)

Irish Beef Tartare, Capers, Shallot, Gherkins (1a,7,12,13)

Mains

Roasted Irish Chicken Supreme, Fondant Potatoes, Corn Purée, Baby Kale & Mushroom Jus (4,9,13)

Cod Fillet Loin, served with Smash Potatoes and Fresh Kale (4,8,13)

10oz Ribeye Steak (280gr), Caramelised Shallot, Mash Potatoes & Red Wine Jus (4,9,13) **+€12**

Paccheri Pasta, Slow Cooked Rib Minced Beef, Fresh Tomato & Basil (1a,4,7,9,13)

Pizza Diavola, San Marzano Tomato Sauce, Pepperoni, Mozzarella (1a,4)

Pizza Mortadella, Mozzarella Base, Cherry Tomatoes, Mortadella, Stracciatella & Pesto Dressing (1a,3f,3i,4)

Desserts

Chocolate Isabelle's Financier, Cherry Compote & Black Cherry Ice Cream (1a,4,7)(vg)

Tiramisu (1a,4,7)

Vanilla Eton Mess, Mixed Berries, Rhubarb Compote, White Chocolate Foam & Chocolate Popping Candy (1a,4,7)(vg)

Ice Cream Sundae, Coconut Crumble & Passion Fruit Purée (1a,4,7)

Package 1 | Choose 2 Starters, 2 Main Courses & 2 Desserts

Package 2 | Choose 3 Starters, 3 Main Courses & 3 Desserts

Package 3 | Choose 4 Starters, 4 Main Courses & 4 Desserts

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. **V-Vegan, VG-Vegetarian, GF-Gluten Free**

All dietary requirements are catered for with prior notice.

All menus are subject to seasonal change.



Food Options

Canapé & Supper Bowl Sample Menu

Canapés

Padron Pepper, Aubergine Mousse and Sourdough Bread ^(1a) (v)	Heirloom Tomatoes Bruschetta on Sourdough ^(1a) (vg)	Goat's Cheese Mousse, Smoked Red Onion and Maple Crème Fraîche ^(1a,1f,4) (vg)	Grilled Prawn and Chorizo Skewer with Lemon ^(5d,12)
Sesame Crispy Polenta and Chilli Jam ^(4,11) (vg)	Crab, Balsamic Apple Purée on Pickled Cucumber ^(4,5a)	Hot Smoked Salmon Mousse, Pickled Ginger and Potato Mayo Blinis ^(1a,4,7,8)	Spiced Beef, Red Onion Jam, Mustard Glazed Crostini ^(1a,4,12,13)
BBQ Pork Neck Skewer ^(12,13)	Prosciutto, Basil Pesto and Toasted Focaccia ^(1a,4)	House Smoked Pancetta Arancini and Cheddar Mayo ^(1a,4,7,12)	

Supper Bowls

Chickpea Ragout and Grilled Halloumi ^(4,13) (vg)	Soft Polenta, Chunky Tomato Sauce and Feta Cheese ⁽⁴⁾ (vg)	Grilled Veg Skewer, Tahini and Maple Glaze ⁽¹¹⁾ (v)	Pulled BBQ Jackfruit and Jollof Rice ^(12,13)
Beef Ribs Slider, Roasted Peppers, Rocket and Cheese ^(1a,7,12)	Braised Irish Lamb and Colcannon Mash ^(1a,4)	Crispy Grilled Calamari and Sweet Chilli Mayo ^(1a,6,7)	Salmon and Smoked Greens ^(4,8)
Beef Chuck Ragout, Fries and Parmesan Cheese ^(4,13)	Tiger Prawns, Selection of Spuds, Flatbreads and Salsa Roja Mayo ^(1a,4,5d,7)		

Mini Desserts

Sticky Toffee Pudding and Salted Caramel Sauce ^(4,13) (vg)	Assorted Macaroons (Chocolate, Lemon, Pistachio, Raspberry, Vanilla and Salted Caramel) ^(vg)	Mini Dark Chocolate Mousse and Raspberry Glaze ^(4,7,10) (vg)	Mini Passion Fruit Tart ^(1a,4,7) (vg)
Mini Vegan Flourless Chocolate Brownie ^(4,7,10) (vg)	Hazelnut Mousse and Raspberry Topping ^(3b,10) (v)		

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. **V-Vegan, VG-Vegetarian, GF-Gluten Free**

All dietary requirements are catered for with prior notice.

All menus are subject to seasonal change.



Photography by John Gillooley

Photography by John Gillooley

“

“Words cannot express how amazing the day was and how grateful we are that Isabelle's was such a big part of our day. The venue, the staff, the food - everything went about as perfectly as it could. People are still talking about the food and the cocktails, so please extend this message to the executive chef, too! Rachael and Claire have been absolute joys to work with and helped to make everything more seamless than it probably should have been. Thank you again for everything - what a magical and flawless day that we'll never forget. ”

— Carlos & Alyssa





Photography by John Gillooley

Photography by John Gillooley



isabelle's

Let's Make Magic

12-13 South Anne Street Between Grafton Street &
Dawson Street, Dublin 2, D02 HP70

+353 (1) 265 6317 | isabelles.ie | [@isabellesdublin](https://www.instagram.com/isabellesdublin)

Wedding Enquiries

weddings@eclective.ie

The image shows a sophisticated, vintage-style interior, likely a bar or lounge. A long, curved red leather booth with vertical ribbing is the central feature. The wall behind it is covered in dark wood paneling with vertical lines. Several framed portraits and photographs are displayed on the wall, including a large central portrait of a man in a military uniform. To the left, a large green plant in a dark pot sits on a small table. To the right, another plant is visible. In the foreground, dark wooden tables are set with glasses and plates. The lighting is warm and focused, creating a cozy atmosphere.

doolally

The Lennox Building, 47-51 Richmond St S,
Saint Kevin's, Dublin 2, D02 FK02

🌐 doolally.ie



A New Chapter Of *Indian Dining*

At Doolally, contemporary Indian dining meets the warmth of a true celebration. Tucked in the heart of the city, our space brings together bold flavour, striking design and effortless hospitality for a wedding day quite unlike any other.

Whether you are planning an intimate ceremony or a grand reception for up to 350 guests, our team crafts every detail around you, from bespoke menus rich with spice and story to seamless service that lets you savour every moment. From your first toast to the last dance, Doolally is where your celebration becomes unforgettable.

Capacities

Seated ————— 220

Standing ————— 350





Local *Hotspots*

Iveagh Gardens	13 mins walk
St. Stephen's Green	15 mins walk
Dublin Castle	15 mins walk
Newman University Church	15 mins walk
St. Teresa's Carmelite Church	15 mins walk
Grafton Street	18 mins walk
Smock Alley Theatre	18 mins walk
National Gallery of Ireland	20 mins walk
Dublin City Hall	20 mins walk
St. Patrick's Cathedral	25 mins walk
Christ Church Cathedral	25 mins walk
Dublin Mosque (Islamic Foundation of Ireland)	25 mins walk

Amenities

- On-Site Ceremony Options
- In-House Sound System
- Microphone
- Accessible



Wedding *Pricing*

Exclusive Hire - Dinner

Venue Hire Fee: €2,000

Exclusive Hire	Sun - Wed	Thu	Fri	Sat
Minimum spend	€12,000	€14,000	€17,000	€23,000

Exclusive Hire - Lunch 12pm to 4pm

	Venue Hire	Mon - Sun
Lunch Hire	€500	€4,500

January to October. November and December on request.

NB

- Saturday prices are applied to Sundays on a Bank Holiday weekend.
- November & December has an increased minimum spend requirement, please let us know your preferred dates & we can share the rates with you.
- Venue Hire Fees & Minimum spend requirements apply for private hire from 4pm onwards. For lunch enquiries we can offer a tailored proposal.

Wedding Packages

2026/2027 Rates

Seated

Package 1 €120pp

- Arrival Drinks Reception with Choice of Beer or Prosecco
- Seated 3 Course Dinner (Choice of 2 starters, 2 mains & 2 desserts)
- Half Bottle of Wine per person

Package 2 €135pp

- Arrival Drinks Reception with Choice of Beer or Prosecco
- Selection of 3 Canapés on arrival
- Seated 3 Course Dinner (Choice of 3 starters, 3 mains & 3 desserts)
- Half Bottle of Wine per person
- Tea & Coffee

Package 3 €150pp

- Arrival Drinks Reception with Choice of Beer, Prosecco or Signature Cocktail
- Selection of 3 Canapés on arrival
- Seated 3 Course Dinner (Choice of 4 starters, 4 mains & 4 desserts)
- Half Bottle of Wine per person (Choice of Premium Red, White & Rose Wines)
- Late Night Finger Food (Choice of 3 options)
- Tea & Coffee

Cocktail Party

Package 1 €76pp

- 5 Canapés
- 3 Supper Bowls
- 3 Mini Sweet Desserts
- 2 Drinks

Package 2 €92pp

- 5 Canapés
- 3 Supper Bowls
- Live Chaat Station with 5 Items
- 3 Mini Sweet Desserts
- 1 Signature Cocktail
- 2 Drinks

Optional Enhancements

- Additional Main Course Choice €10pp
- Additional Entrée Choice €8pp
- Additional Dessert Choice €8pp
- Kids Menu €30pp
- Canapés on arrival | (Choice of 4) €24pp
- Additional Canapés €6ea
- Additional Supper Bowls €10ea
- Roaming Sweet Dessert Upgrade €4pp
- Late Night Finger Food €19pp
- Arrival Drinks Reception Cocktail Upgrade €6pp
- Signature Cocktails from €15ea
- Arrival Drinks Reception Champagne Upgrade €12pp
- Prosecco & Beer Toast Drink (50/50) €10pp
- Bottled Mineral Water 750ml €6ea

Have something in mind that you don't see listed?
Let us know and we will work with you to create additional menu enhancements that are unique to you and your wedding party.

A €10 per guest increase will apply to all seated wedding packages for events taking place in 2028 and beyond.

Food Options

Set Dinner Sample Menu

Starter

CHICKEN TIKKA KEBAB

Chicken thigh in a classic tandoori marinade. (4,12)

PRAWN MASALA

Tiger prawns, masala sauce, sesame & chilli dust. (4,5d,11)

RAGDA PATTICE (v)

Spiced potato cakes, curried chickpeas, blueberries, chutneys & yogurt (1a,4)

ONION BHAJI (vE)

Onion and samphire coated with gram flour and spices. (9)

Mains

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)

Package 1 | Choose 2 Starters, 2 Main Courses & 2 Desserts

Package 2 | Choose 3 Starters, 3 Main Courses & 3 Desserts

Package 3 | Choose 4 Starters, 4 Main Courses & 4 Desserts

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. *V-Vegan, VG-Vegetarian, GF-Gluten Free*

All dietary requirements are catered for with prior notice.

Sides

GUNPOWDER CHIPS

Salt & Chilli Masala Fries

YELLOW LENTILS

Tempered yellow lentils with cumin, garlic & fresh coriander.

PLAIN/BUTTER NAAN (1a,4,7)

Desserts

CHOCOLATE TEMPTATION CAKE

Served with nut crumble and chocolate ice-cream. (1a,3a,3b,3c,4,7,10)

SORBET SELECTION (vE)

Assortment of sorbets - please ask your server for todays selection.

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with homemade berry coulis. (1a,3a,3b,3c,4,7,10)





Ceremonies

We are delighted to welcome intimate wedding ceremonies of up to 60 guests, from classic celebrations to traditional Indian mandap ceremonies. Couples can exchange vows and create lasting memories in our beautiful space, while rituals involving a sacred fire (Agni / Havan) are unfortunately not permitted on site due to fire safety standards.

Ceremony Fee €1000





doolally

Let's Make *Magic*

The Lennox Building, 47-51 Richmond St S,
Saint Kevin's, Dublin 2, D02 FK02

+353 (1) 265 6272 | doolally.ie | [@doolallydublin](https://www.instagram.com/doolallydublin)

Wedding Enquiries

weddings@eclective.ie

Photography by Ode & Arthur

Planning Your Day

Photography by Olga Hogan

Wedding *Inclusions*

- 🌸 Dedicated wedding coordinator
- 🌸 Use of easel for table plans or welcome signs
- 🌸 Personalised printed menus
- 🌸 Access to recommended supplier list
- 🌸 All dietary requirements catered for
- 🌸 Use of cake stand and cake knife
- 🌸 Use of microphone & PA system
- 🌸 Tealight candles
- 🌸 Additional Décor available from €150
(only available in The Grayson)

FAQs

Planning Your Day

We've answered some of the questions we're asked most often. If there's anything else you'd like to know, your Wedding Coordinator will be delighted to help.

Your Booking

Package Changes:

Our wedding packages have been carefully curated to provide the best dining experience and cannot be reduced or amended by removing individual items. If there is something specific you'd like to discuss, our team will always be happy to help where possible.

Minimum Number:

We do not have minimum number restrictions on our packages. The minimum spend requirement does however need to be met for the relevant day. Please note, Children cannot exceed 10% of the overall guest count.

Four-Legged Guests:

We know pets are part of the family, and well-behaved dogs are very welcome to join your ceremony and drinks reception. Simply let us know in advance so we can make the necessary arrangements.

Venue Information

Access:

- **The Grayson:** Exclusive evening wedding celebrations can commence from 5:00pm, with access available from 4pm.
- **Isabelle's & Angelina's:** Exclusive evening wedding celebrations can commence from 6:00pm with access available from 4pm.
- **Doolally:** Exclusive evening wedding celebrations can commence from 4:00pm with access available from 1pm.

Accessibility:

- **The Grayson:** As a protected Georgian building, certain accessibility limitations apply. Please speak with our team in advance and we will do everything possible to accommodate your requirements.
- **Isabelle's & Doolally:** Fully accessible.
- **Angelina's:** Fully accessible, with the exception of the raised terrace.

Deposit & Payment:

A deposit of 25% of the contracted spend is required to secure your wedding date. The remaining balance is payable two weeks before your wedding.

Service Charge:

A discretionary 12.5% service charge applies to all food and beverage. 100% of the service charge is distributed directly amongst the team delivering your celebration.

Final Details

Final guest numbers, menu selections and any dietary requirements should be confirmed no later than two weeks before your wedding. As all preparations are based on these confirmed numbers, reductions after this point will be charged at the agreed final attendance.

Food & Dining

Menu Tasting

A complimentary tasting for two guests is included with all seated wedding bookings of 30 guests or more.

Tastings take place at 5:00pm on Mondays and Tuesdays. Please note that canapés and supper bowls are not included within the tasting experience.

Dietary Requirements

We are delighted to cater for all dietary requirements and allergies with advance notice.

Children's Dining

Children under 12 may enjoy our three-course children's menu for €30 per child, including unlimited juice or cordial.

Guests aged 12 years and over are charged at the standard wedding package price.

Supplier Meals

Meals for photographers, videographers, musicians and other suppliers can be arranged for €25 per person and include a main course and a soft drink.

Wedding Cake

There is no charge for serving your wedding cake. If you choose a cheese wedding cake, a preparation and service charge of €3 per guest will apply.

Drinks

Bar Tabs

Should you wish, we can arrange a bar tab tailored to your preferred budget, including optional restrictions such as excluding shots or double measures. Alternatively, guests are welcome to purchase drinks individually throughout the celebration.

Corkage

To ensure the highest quality of service, all beverages are supplied by the venue and corkage is not available.

Last Orders

Standard last orders are:

- **Friday & Saturday: 12:30am**
- **Sunday-Thursday: 11:30pm**

Subject to availability, bar service may be extended until 2:30am on Friday and Saturday, or 1:30am from Sunday to Thursday, for an additional venue fee of €600.

Entertainment & Styling

Entertainment

You're very welcome to arrange your own entertainment. Your supplier will be responsible for providing any equipment required for their performance. A PA system is available should you wish to provide your own background music during the day.

Venue Styling

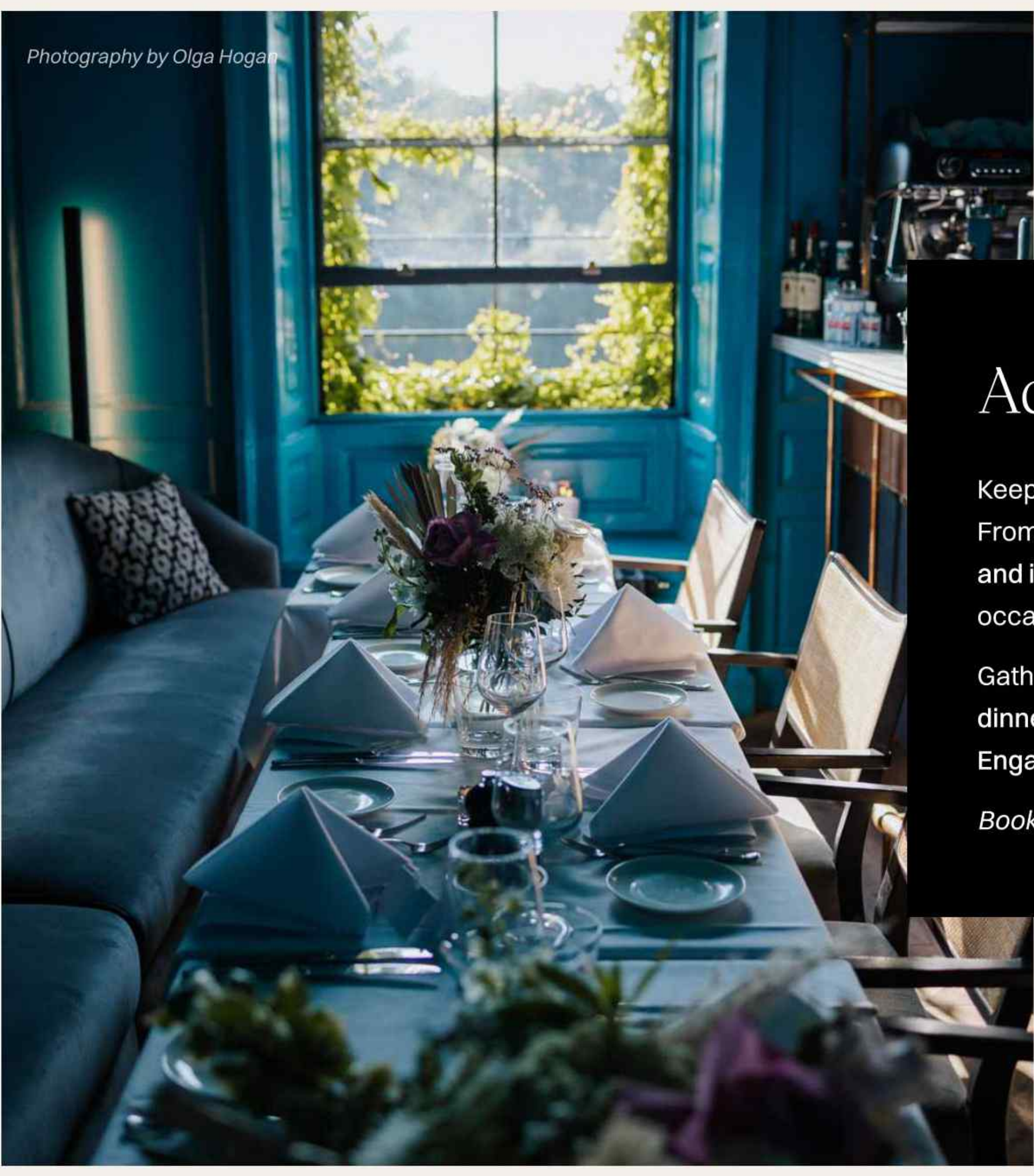
We encourage you to make the space your own; however, for the protection of the venue, confetti, glitter, confetti cannons and confetti balloons are not permitted.

Christmas Weddings

During the festive season, our venues will be beautifully dressed with Christmas trees and seasonal décor, adding an extra touch of magic to your celebration.

Personal Belongings

We kindly ask that all personal items, décor, cake and supplier equipment are removed at the end of your celebration. While our team will always do their best to assist, the venue cannot accept responsibility for any items left behind.



Photography by Olga Hogan

Additional *Celebrations*

Keep the celebrations going with our range of bespoke event experiences. From lively Day 2 Parties and relaxed Day 2 BBQs to elegant Bridal Showers and interactive Cocktail Masterclasses, we have the perfect setting for every occasion.

Gather loved ones for an intimate Private Dining experience for rehearsal dinners, or mark life's special milestones with unforgettable Anniversary and Engagement Celebrations, all tailored to create lasting memories.

Book another celebration with us and receive a round of Prosecco on the house.

(eclective)

Let's Make Magic



The Grayson



Angelina's & Isabelle's



The Grayson & Isabelle's



The Grayson



The Grayson

weddings@eclective.ie

eclective.ie