



THE GRAYSON

Weddings & Celebrations

41 St Stephen's Green, Dublin 2

🌐 thegrayson.ie

THE GRAYSON

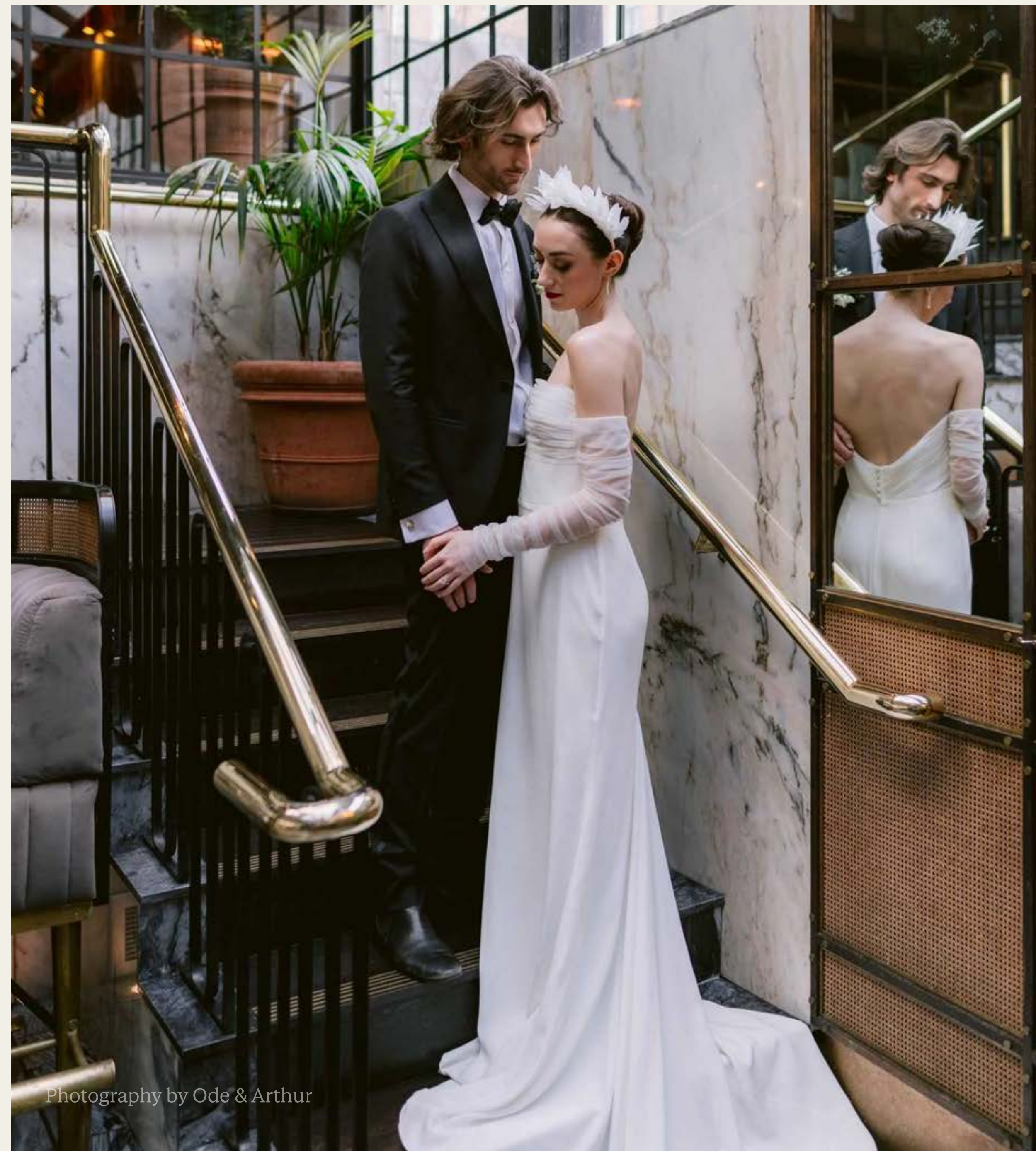
Where Timeless Meets Modern

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



Photography by Olga Hogan

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



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	Cocktail
25 PAX	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 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 per person

Package 2 €117pp

- 5 Canapés
- 3 Supper Bowls
- 3 Mini Sweet Desserts
- Cheese & Charcuterie Boards
- 2 Drinks per person plus a Signature Cocktail

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

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“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



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 Bailey Lonsdale



Photography by Olga Hogan



Photography by John Gillooley



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

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.

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.

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.

THE GRAYSON

Let's Make Magic



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

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Wedding Enquiries

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Photography by John Gillooley