



THE GRAYSON

Meetings & Events

41 St Stephen's Green, Dublin 2

🌐 thegrayson.ie

Welcome to The Grayson

Ideally located in the heart of Dublin City Centre and overlooking the iconic St. Stephen's Green, The Grayson is housed in a stunning, ivy-clad Georgian townhouse steeped in character and history. Originally built in 1745 as a private residence for Mrs. Ruth Croker, the building has since played host to glamorous parties, notable figures, and moments from Ireland's storied past.



Historic Georgian Townhouse

Original period features, restored throughout



Overlooking St Stephen's Green

Dublin city centre, 1 minute from the Luas



Effortless Hosting for up to 350

Four floors, seven flexible event spaces

More than just a venue, The Grayson delivers a complete dining experience with bespoke menus and seamless event coordination, guided by our dedicated events team.



A Space for Every Occasion

The Grayson offers a truly distinctive setting - iconic, historical, and effortlessly stylish. It's the ideal choice for all kinds of events, from intimate meetings to vibrant celebrations of up to 350 guests. The Grayson is designed to be flexible. Whether you're planning a corporate gathering, product launch, private dinner, shoot, summer BBQ, or festive party, each floor offers its own character and charm - from bright, elegant rooms to a heated, covered terrace.



Local Hotspots

St Stephen's Green Park – 1 min walk

Luas Green Line – St Stephen's Green Stop – 1 min walk

Grafton Street – 2 min walk

Luas Green Line – Dawson St. Stop – 2 min walk

Government Buildings – 3 min walk

MoLI – Museum of Literature Ireland – 4 min walk

National Museum of Ireland – 8 min walk

National Gallery of Ireland – 8 min walk

Trinity College Front Arch – 10 min walk

Pearse Street Dart Station – 12 min walk





TOP FLOOR

The Indigo Suite

Located on the Top Floor, 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 top floor is the perfect space to celebrate special occasions and make memories.

The Top Floor is also available for both seated meals and cocktail style parties across our two intimate spaces.



Group Capacity

Seated
55 PAX

Cocktail
70 PAX

Amenities

 In-House Sound System  Private Bar

 Microphone  Late Licence Available





FIRST FLOOR

Mrs Croker Dining Room & Bar

Mrs Croker Dining Room and Mrs Croker Bar located on the First Floor at The Grayson are stunning spaces, boasting large sash windows overlooking the iconic St Stephen's Green. High ceilings, parquet wooden floors, fireplaces, alongside an elegant small bar.

The First Floor is also available for both seated meals and cocktail style parties across our two intimate spaces.



Group Capacity

Seated

Bar — 12 PAX
Dining Room — 22 PAX
Dining Room & Bar — 34 PAX

Cocktail

25 PAX
25 PAX
50 PAX

Amenities

 In-House Sound System  Private Bar  Late Licence Available





GROUND FLOOR

Bloom Dining Room & Bar

The Bloom Dining Room and Bloom Bar located on the Ground Floor at The Grayson are stunning spaces. The Dining Room boasts large sash windows overlooking the iconic St Stephen's Green. High ceilings, parquet wooden floors, alongside an elegant small bar.

Our Bloom Dining Room is the perfect space for a seated meal and our Bloom Bar can be hired as an additional space to enjoy drinks and/or canapes on arrival.



Group Capacity

Seated

Bar — 12 PAX
Dining Room — 22 PAX
Dining Room & Bar — 34 PAX

Cocktail

25 PAX
25 PAX
50 PAX

Amenities

 In-House Sound System  Private Bar  Late Licence Available





GROUND & MEZZANINE

The Atrium & Terrace

Bright and warm during the day, twinkling 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 various parties such as summer BBQ's, PR events, corporate celebrations and family gatherings.

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



Group Capacity

Seated

Atrium — 30 PAX
Terrace — 30 PAX

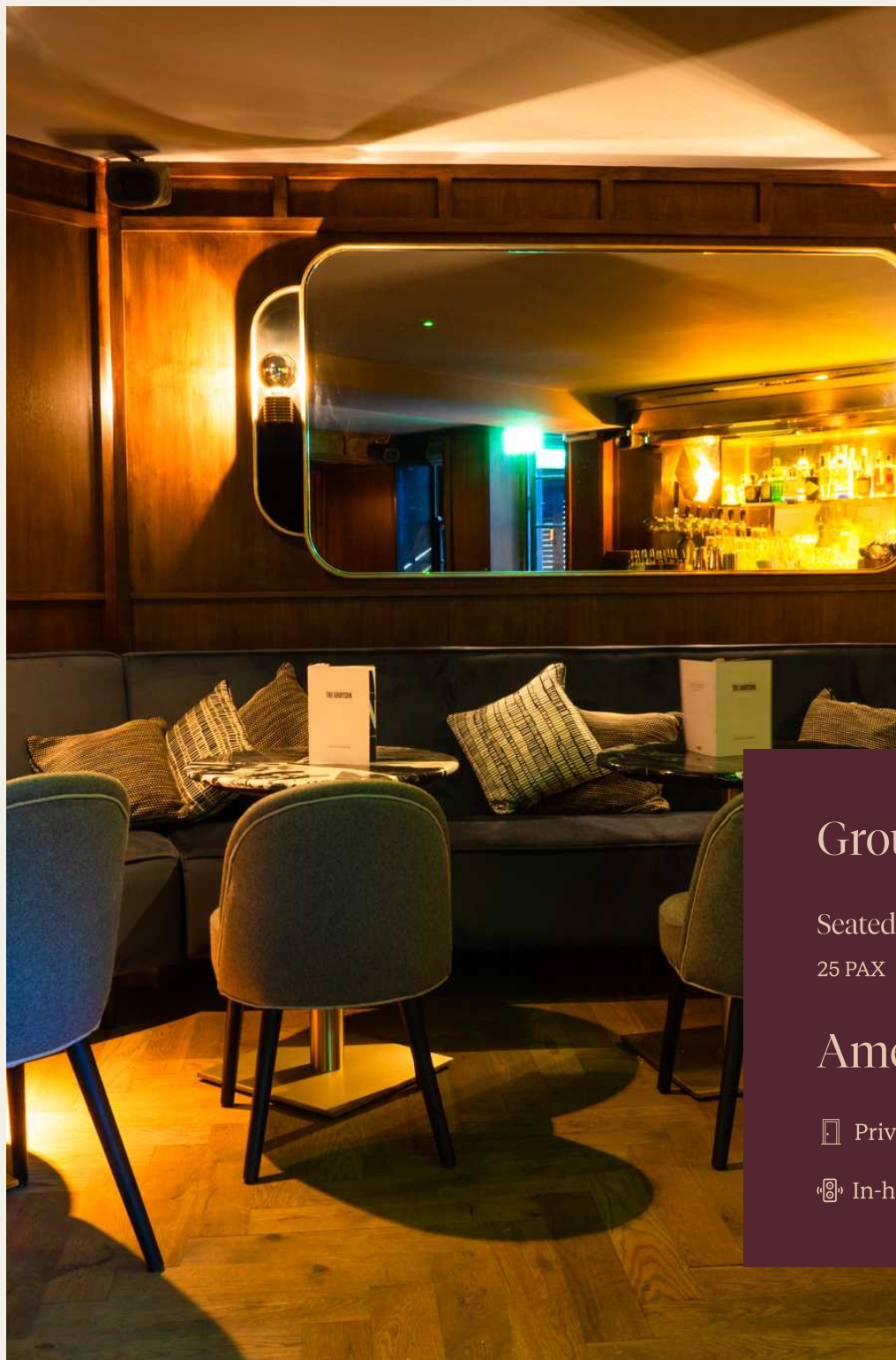
Cocktail

70 PAX
30 PAX

Amenities

-  Heated Rooftop Terrace
-  Private Bar
-  Late Licence Available
-  Microphone
-  In-house Sound System
-  50" TV Atrium / 70" TV Terrace





LOWER GROUND FLOOR

Delaney Suite & Wolfe Tone Bar

Located on our lower ground floor, the Delaney Suite & Wolfe Tone Bar are two connected private event spaces with their own entrance, exclusive bar and dedicated facilities.

The Wolfe Tone Bar is perfect for drinks receptions, cocktail parties and celebrations, while the Delaney Suite offers a flexible setting for meetings, private dining and larger events.

Group Capacity

Seated

25 PAX

Cocktail

70 PAX

Amenities



Private Entrance



Self-Contained Bathrooms



Private Bar



In-house Sound System



Breakout Space



65" Screen



Late Licence Available



CORPORATE & PRIVATE

Meetings

The Grayson hosts meetings that don't feel like meetings — from boardroom sessions and away-days to product launches and press mornings — across light-filled Georgian rooms with full AV and discretion. For something memorable, the heated rooftop Terrace offers meetings with a difference, seating up to 30 under the open sky.

Day Delegate Rates — Half day €400pp · Full day €600pp

Group Capacity

Seated

Terrace — 30 PAX

Indigo Suite — 55 PAX

Cocktail

30 PAX

70 PAX

Amenities



Heated Rooftop Terrace



Private Bar



Microphone



Presentation Screens



Venue Hire

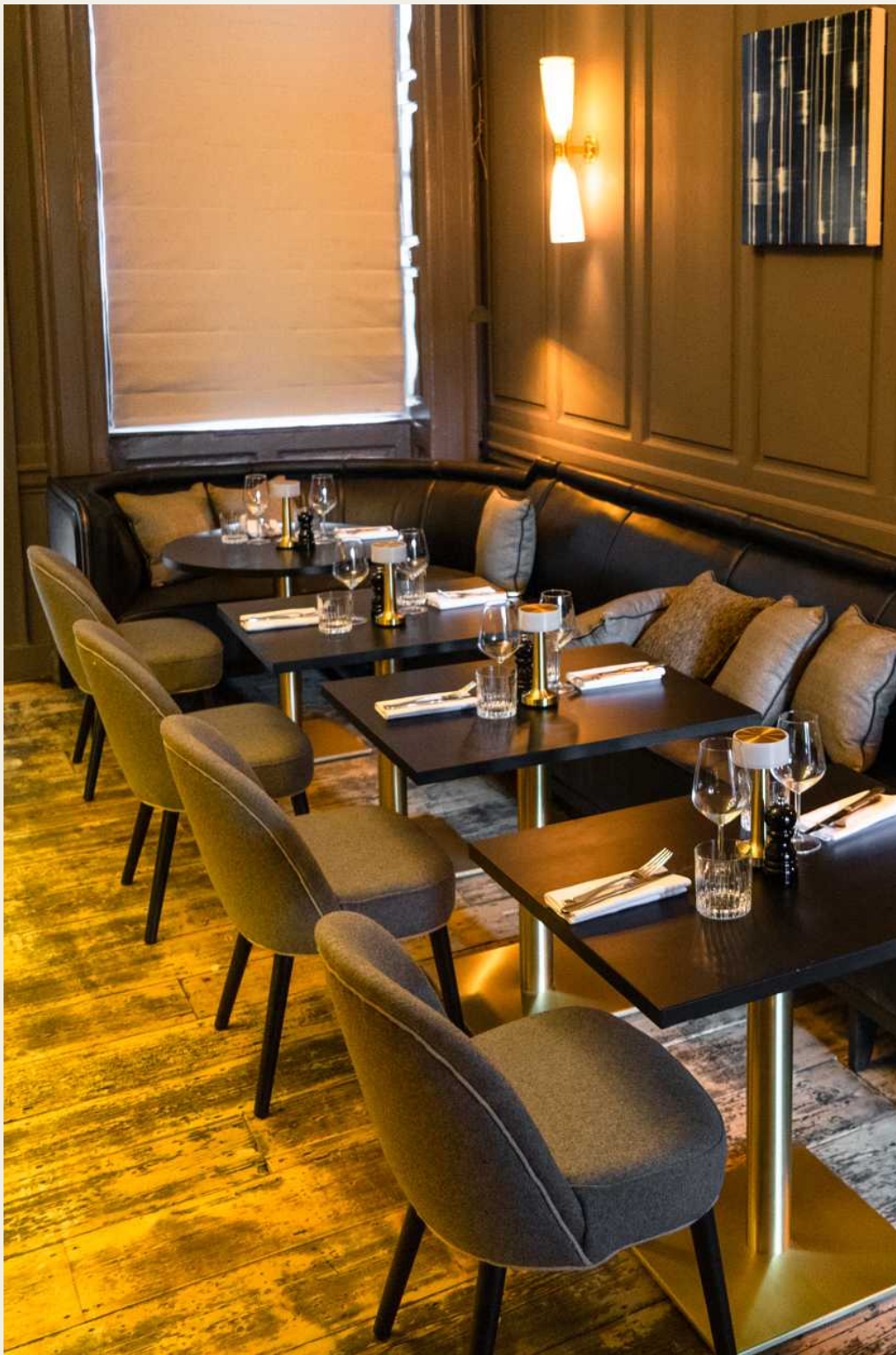
For larger occasions, The Grayson is available for exclusive hire. The full four-floor townhouse, seven event spaces in total becomes your setting for hosted celebrations, corporate entertaining and landmark events.

Exclusive Hire

Seated — across all spaces | Up to 220 PAX

Standing | 350 PAX





Space Capacities — At a Glance

A quick reference for every space in the building.

Space	Floor	Seated	Cocktail
Exclusive Hire (Whole Venue)	All	220 pax	350 pax
Delaney Suite & Wolfe Tone Bar	Lower Ground	25 pax	70 pax
Atrium	Ground	30 pax	70 pax
Terrace	Ground	30 pax	30 pax
Bloom Bar	Ground	12 pax	25 pax
Bloom Dining Room	Ground	22 pax	25 pax
Bloom Dining Room & Bar	Ground	34 pax	50 pax
Green Suite	Ground	6 pax	---
Mrs Croker Dining Room	First	22 pax	25 pax
Mrs Croker Bar	First	12 pax	25 pax
Mrs Croker Dining Room & Bar	First	34 pax	50 pax
Hume Suite	First	6 pax	---
Indigo Suite	Second	55 pax	70 pax

Hire Charge

Room hire fee + minimum spend requirement on food & beverage, by season.

January – October

Minimum Spend

Space	Room Hire	Sun–Wed 12–4pm	Sun–Wed 5pm–close	Thu–Sat 12–4pm	Thu–Sat 5pm–close
Exclusive Hire	On Request	On Request	On Request	On Request	On Request
Delaney Suite & Wolfe Tone Bar	€500	On Request	€1,500	On Request	€2,000
Atrium & Terrace	€1,000	€2,500	€4,000	€2,500	€6,000
Terrace	€500	€1,500	Sold w/ Atrium	€1,500	Sold w/ Atrium
Bloom Dining Room *	€350	€1,000	€1,500	€1,000	€2,500
Mrs Croker Dining Room *	€350	€1,000	€1,500	€1,000	€2,500
Indigo Suite	€500	€2,000	€2,500	€2,000	€3,500
Green Suite	€150	N/A	N/A	N/A	N/A
Hume Suite	€150	N/A	N/A	N/A	N/A

November – December

Minimum Spend

Space	Room Hire	Sun–Wed 12–4pm	Sun–Wed 5pm–close	Thu–Sat 12–4pm	Thu–Sat 5pm–close
Exclusive Hire	On Request	On Request	On Request	On Request	On Request
Delaney Suite & Wolfe Tone Bar	€500	€1,000	€3,000	€1,500	€3,500
Atrium & Terrace	€1,000	€3,000	€7,000	€3,000	€9,000
Terrace	€500	€2,000	Sold w/ Atrium	€2,000	Sold w/ Atrium
Bloom Dining Room *	€350	€2,000	€2,500	€2,000	€3,500
Mrs Croker Dining Room *	€350	€2,000	€2,500	€2,000	€3,500
Indigo Suite	€800	€3,500	€4,000	€3,500	€5,000
Green Suite	€150	N/A	N/A	N/A	N/A
Hume Suite	€150	N/A	N/A	N/A	N/A

*Add the adjoining bar for a drinks reception on arrival: +€200 room hire and +€500 minimum spend (evening). The Atrium is sold as Atrium & Terrace. Exclusive Hire rates on request.

Create Your Own Experience

Why settle for one room? Book more than one space and let the night unfold across the building, dinner on the top floor with your nearest and dearest, dancing in the Atrium under the stars, then a hidden speakeasy in the Delaney Suite to keep the party going. Tell us how you want the evening to flow, and our events team will design the journey.

- Dinner | The Indigo Suite or Mrs Croker Dining Room
- Dancing | The Atrium & Terrace
- Speakeasy | The Delaney Suite

Multi-Space Packages

Dinner + Dancing · The Indigo Suite, Atrium & Terrace

	Minimum Spend	Venue Hire	Total
Thursday – Saturday	€9,000	€1,500	€10,500
Sunday – Wednesday	€6,000	€1,500	€7,500

The Full Journey · Indigo, Atrium, Terrace, Wolfe Tone Bar & Delaney Suite

	Minimum Spend	Venue Hire	Total
Thursday – Saturday	€11,000	€2,000	€13,000
Sunday – Wednesday	€7,500	€2,000	€9,500

Saturday prices apply to Sundays on a Bank Holiday weekend.
November & December carry an increased minimum spend. Please share preferred dates for rates. Venue hire and minimum spend apply to private hire from 5pm onwards; lunch enquiries by tailored proposal.





Food

Great food brings people together. From corporate lunches to birthday bites, The Grayson's kitchen has crafted menus to suit every moment. Pick what feels right for your event and the team will take care of the delicious details.

Set Dinner Sample Menu

Three Courses €72pp

◆ Lunch: Two Courses €45pp / Three Courses €55pp

Starters

Cauliflower Velouté,
Charred Romanesco,
Hazelnuts (3b,4) (VG)

Steak Tartare with
Brioche Toast, Egg Yolk
Emulsion, Rocket,
Crispy Potato
(1a,4,7,12,13)

Hokkaido Pumpkin
Risotto, Cashew
Ricotta, Shimeji
Mushroom, Fried Sage
(3c) (V)

Ardsallagh Goat Cheese
Mousse, Roasted
Beetroot, Pear, Brick
Pastry, Mixed Leaves
(1a,4,7,10,12,13)

Mains

Guinea Fowl Supreme,
Maitake Mushroom,
Parsnip Purée, Baby
Carrots, Boulangère
Potato, Red Wine Jus
(4,9,13)

Grilled King Oyster
Mushroom, White Bean
“Cassoulet,” Braised
Radicchio, Pistou
(3a,4,10,13) (VG)

Pan Roasted Halibut,
Confit Potato, Spinach,
Sauce Noisette, Capers,
Tomato (4,7,8,13)

28 Day aged 10oz
Ribeye, Caramelised
Onion, House Cut Fries,
Pepper Sauce (4,9,13) +
€12.50

Sides

House Cut Fries with
Maldon Sea Salt (V) — +
€6.50

Cavolo Nero with Garlic
& Lemon Zest — +
€8.00

Honey Glazed Parsnips
with Tarragon Crumb
(1a,4,13) — +€7.00

Confit Potatoes with
Herbes de Provence (4)
(V) — +€7.50

Dessert

Caramelised Pear &
Walnut Cake, Ginger
Crème Anglaise, Vanilla
Gelato (1a,3h,4,7)

Dark Chocolate Mousse,
Morello Cherries,
Toasted Coconut (13) (V)

Passion Fruit Tart, Swiss
Meringue, Raspberries,
Pistachio (1a,3f,4,7)

We cater for all dietary requirements.

Menus are subject to both seasonal and price changes.



Party Packages

Canapé, Supper Bowl & Dessert — Sample Menu

Canapés

Beef Bresola Carpaccio, Lemon Ricotta & Grana Padano (gf)	Pancetta & Provolone Croquette, Spicy Tomato Compote	Vegan Halloumi, Roasted Red Pepper, Herb Salsa Verde (v)(gf)	Miso-Glazed Prawns, Togarashi Pepper (gf)
Citrus Chicken, Guacamole & Spring Onion (gf)	Iberico Pork Skewers, Almond & Herb Balsamic Dressing (gf)	Heirloom Tomato & Basil Bruschetta, Olive Tapenade (v)	

Supper Bowls

Slow-Cooked Feather Blade Beef, Butter Mash & Shallot Red Wine Jus	Buttermilk Crispy Chicken, Fries & Sriracha Mayo	Sticky Honey Chilli Pork Belly, Coconut Rice & Pickled Ginger Carrots (gf)	Lemon & Ginger Tempura Tofu, Green Beans & Broccoli (v)(gf)
Pan-Seared Sea Bass, Black Rice Risotto, Tomato Vierge (gf)	Roasted Butternut Squash Risotto & Tarragon Crumb (v)(gf)	Tempura Fish & Chips, Tartare Sauce	

Mini Sweet Desserts

Lemon & Lavender Tart, Honey Cream (vg)	Mini Macarons (vg)	Coffee Savoiardi & Tiramisu Mascarpone (vg)	Dark Chocolate Mousse & Pistachio Crumb (v)
White Chocolate & Raspberry Tartlet (vg) (gf)	Brownie, Mascarpone & Dulce de Leche		

Food Packages

4 Canapés 2 Supper Bowls — €42pp	3 Canapés 3 Supper Bowls 3 Mini Desserts — €57pp	5 Canapés 3 Supper Bowls 3 Mini Desserts — €68pp	5 Canapés 3 Supper Bowls 3 Mini Desserts Cheese & Charcuterie — €83pp
---------------------------------------	--	--	---

Food & Drink Packages

4 Canapés 2 Supper Bowls 2 Drink Tokens — €62pp	3 Canapés 3 Supper Bowls 3 Mini Desserts 2 Drink Tokens — €77pp	5 Canapés 3 Supper Bowls 3 Mini Desserts 2 Drink Tokens — €88pp	5 Canapés 3 Supper Bowls 3 Mini Desserts Charcuterie & Cheese Boards 1 Signature Cocktail 2 Drink Tokens — €117pp
---	---	--	---

Drink tokens are redeemable against house wine, beer, prosecco and soft drinks.
We cater for all dietary requirements. Menus are subject to both seasonal and price changes.



BBQ Menu

Bring everyone together over sizzling BBQ favourites, served fresh on our stylish terrace, the perfect setting for relaxed celebrations.

Option 1 — €38.50pp

FROM THE GRILL

McLoughlin's Beef Ribeye Burger, Smoked Apple Wood Cheddar, Brioche Bun (1a,4)	Chicken Thighs with Alabama White Sauce (7,8,12,13)	Toulouse Sausage with Grilled Onions & Mustard (1a,10,12,13)
Charred Sweet Potato with Chilli & Olive Relish, Cashew Ricotta (3c,13)	Toasted Brioche Rolls, Artisan Breads, House Sauces & Seasonal Accompaniments (1a,7,9,10,12,13)	

SALAD TABLE

Hispi Cabbage & Spring Onion Salad with Grana Padano (4,13)	New Potato Salad with Red Onion, Capers, Parsley & Dill (7,12,13)
Quinoa & Wild Rice Salad with Green Beans, Almonds & Orange Vinaigrette (3a,7,12,13)	Mixed Baby Leaf Salad with Tomatoes, Radish, Cucumber & Avocado (13)

Option 2 — €45pp

FROM THE GRILL

Kansas City Style BBQ Pork Belly Ribs (4,9,10,12,13)	Grilled Beef Featherblade with Chimichurri Sauce (13)	Chicken Thighs with Alabama White Sauce (7,8,12,13)
Toasted Brioche Rolls, Artisan Breads, House Sauces & Seasonal Accompaniments (1a,7,9,10,12,13)	Prawn skewers with Miso Glaze & Shichimi Togarashi (5,10,11,13)	Charred Sweet Potato with Chilli & Olive Relish, Cashew Ricotta (3c,13)

SALAD TABLE

Hispi Cabbage & Spring Onion Salad with Grana Padano (4,13)	New Potato Salad with Red Onion, Capers, Parsley & Dill (7,12,13)
Quinoa & Wild Rice Salad with Green Beans, Almonds & Orange Vinaigrette (3a,7,12,13)	Mixed Baby Leaf Salad with Tomatoes, Radish, Cucumber & Avocado (13)

We cater for all dietary requirements. Menus are subject to both seasonal and price changes.



BBQ - Package Enhancements

Arrival Snacks — €15pp

Roasted Olives with Citrus & Rosemary	Leek, Mushroom & Comté Croquette with Aioli (1a, 4,7,12,13) VG	Caramelised Onion & Ardsallagh Goat Cheese Tartlets (4,7,13) GF/VG	Slow Roasted Heirloom Tomato Bruschetta with Ricotta, Basil & Olive Tapenade (1A,4,13) VG
---------------------------------------	--	--	---

Extra Salads / Sides — €5 each, pp

Caprese Salad with Balsamic Vinaigrette & Pinenuts (3pine,4,12,13)	Pickled Cucumber Salad with Red onions & Dill (13)	Elotes-Grilled Corn on the Cob with Aioli & a Sprinkle of Ancho Chilli (4,7,12,13)	Beetroot & Peach salad with Feta, Pomegranate & Mint (4,13)
--	--	--	---

Mini Sweet Treats — €4 each

Assortment of Mini Macarons (3a,3f,4,7,10) GF, VG	Dark Chocolate Brownie with Dulce de Leche Mascarpone (1a,4,7,10) VG	Passionfruit Tarts with Caramelised Meringue and Pistachio (3f,4,7) GF, VG	Dark Chocolate Mousse with Morello Cherry and Toasted Coconut (13) VG,V
---	--	--	---

Summer Spritz On Arrival — €14 each

Welcome your guests in style with a refreshing summer spritz served on arrival.

Aperol Spritz, Aperol, Prosecco, Soda	Mango Tango, Lillet Blanc, Suze, Mango, Pineapple, Prosecco, Soda	Limoncello Spritz, Limoncello, Prosecco, Soda	Negroni Sbagliato, Campari, Martini Rosso, Prosecco
Hugo Spritz, Elderflower, Mint, Prosecco, Soda	Strawberry Spritz, Lillet Rosé, Strawberry, Prosecco, Soda		

Add A Large Beer Esky

Keep the drinks flowing with a Large Beer Esky add-on, stocked with your choice of beers & seltzers. Minimum order of 60 drinks.

Heineken Bottles – €6.50	Heineken Zero Bottles – €6	Moretti Bottles – €6.90	Corona Bottles – €6.50
Whiplash Cans – €6.90	Wicklow Wolf Cans – €7.60	West Coast Cooler Cans – €7.50	White Claw Cans – €7.50

Prefer to leave it to us? Let us take the stress out of planning with our curated drinks packages starting from €400 for a mix of 60 drinks to get the party started.

We cater for all dietary requirements. Menus are subject to both seasonal and price changes.



Drinks

Bar tabs can be set to a preferred value, with limits such as no shots or no doubles if required. All beverages are provided by the venue, corkage is not available. Standard last orders are 12.30am Friday & Saturday and 11.30pm Sunday–Thursday; a late licence is available for an additional venue fee of €600.

Cocktail Masterclass — €45pp

Prosecco on arrival, 2 cocktails per person, 2-hour class with our expert bartenders. Minimum 8 guests, daily 11am–5pm.

Choose two from: Margarita, Pornstar Martini, Cosmopolitan, Aviation, Clover Club, Whiskey Sour, Old Fashioned, Mojito, Mai Tai, Hugo Spritz, Aperol Spritz.

Drinks menus are subject to both seasonal and price changes.





Good to Know

CAPACITY

Package Modifications: Although we do not allow items to be removed from packages you are most welcome to add on additional items.

Minimum Numbers: We do not have minimum number restrictions on our packages. The minimum spend requirement does however need to be met for the relevant day.

Maximum Numbers: Our maximum capacity in the Grayson is 350 guests however with numerous spaces available we can assist creating the perfect journey for you & your guests based on your estimated guest count.

VENUE HIRE

Accessibility: The Grayson is a listed & protected building & as such is not fully wheelchair compliant, please let us know your requirements & we will endeavour to work with you on a solution.

Deposit & Payment: We require a deposit of 25% of the minimum spend requirement to secure the date. The remaining payment is due two weeks prior to the event date.

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 event.

Final Numbers: Final numbers are due two weeks prior to your event date. Should your numbers drop after this point, you will be charged for the final numbers that were submitted two weeks out.

FOOD

Dietary Requirements: We can cater for all dietary requirements however ask for prior notice so that we can ensure the team are well prepared on the day.

Crew Meals: We can cater for your suppliers on the day. Crew meals are charged at €25pp & are payable by the client, suppliers will be served a main course & a soft drink.

DRINKS

Bar Tabs: You are most welcome to set up a bar tab on the day. We can work around your preferred value as well as limitations such as no shots or no doubles. Guests are also welcome to purchase their own drinks on the day if you wish for them to do so.

Corkage: Unfortunately, we do not offer corkage & all beverages must be provided by the venue.

Last Orders: Standard last orders are 12.30am Friday & Saturday and 11.30pm Sunday to Thursday. Subject to availability, a late licence allows bar service to be extended until 2.30am Friday and Saturday, or 1.30am Sunday to Thursday, for an additional venue fee of €600.

ENTERTAINMENT & DECOR

Entertainment: Entertainment is not provided by the venue — it is outsourced and booked directly with your own supplier, and our team is happy to recommend trusted providers and advise on layouts & set up. Your entertainment supplier will be responsible for bringing their own equipment on the evening. We do have a PA system which is suitable for playing music from a device if you would like to provide one for background music on the day.

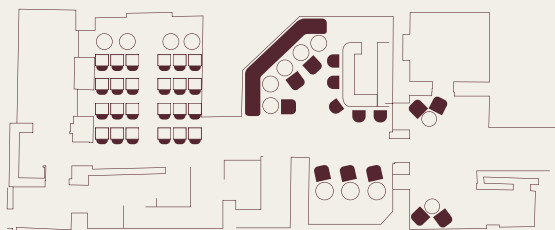
Décor: Décor and styling are also outsourced and arranged directly with your own supplier; our team can recommend trusted providers. You are most welcome to style the venue as you please, however we do not allow confetti, glitter, confetti cannons or confetti balloons.

Christmas Décor: The venue will have a Christmas tree along with a small amount of Christmas décor during the festive period.

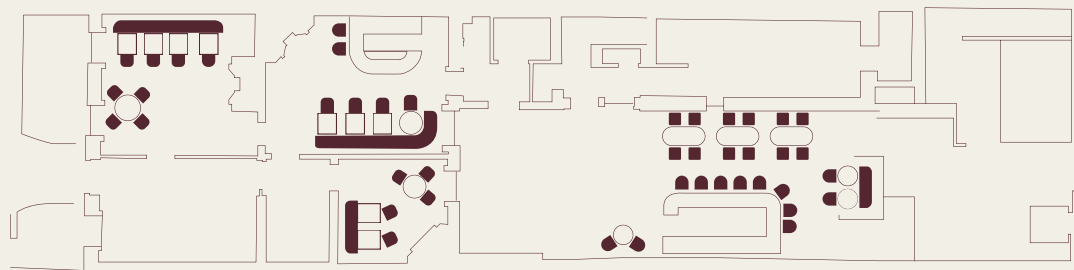


Floor Plan

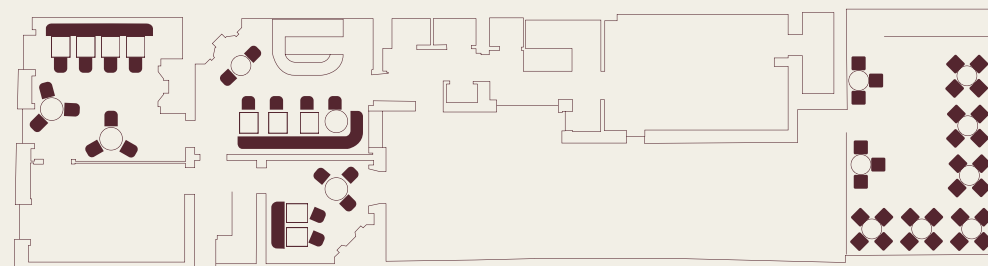
For larger occasions, The Grayson is available for exclusive hire. The full four-floor townhouse, seven event spaces in total becomes your setting for hosted celebrations, corporate entertaining and landmark events.



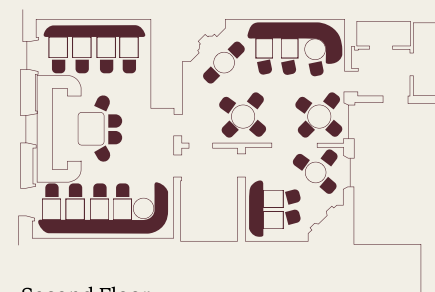
Basement



Ground Floor



First Floor



Second Floor

Explore The Eclective Collection

While The Grayson is a pretty special place to host your event, it's just one of many great spots we have to offer.

As part of the Eclective group, we've got a whole collection of unique venues across Dublin, from stylish restaurants and lively bars to rooftop hangouts and cosy private dining rooms.

So whether you're planning a dine-around, a multi-stop celebration, or just looking for a different vibe or size, we've got options to suit every kind of event.

Our events team knows our spaces inside out and can help you mix, match, and make the most of what the group has to offer - all with the same great service and attention to detail you'll find at The Grayson.





Enquire / Contact

THE GRAYSON

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

+353 (1) 265 6265

GROUP BOOKINGS (UP TO 30 GUESTS)

book@thegrayson.ie

PRIVATE EVENTS & GROUPS (31+ GUESTS)

events@eclective.ie

[🌐 thegrayson.ie](https://www.thegrayson.ie) | [@thegraysondublin](https://www.instagram.com/thegraysondublin)