



THE GRAYSON

❧ Christmas 2026 ❧

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.



**Festive season: Monday 16 November
2026 to Sunday 3 January 2027.**



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, six 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, 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

Space	Seated	Cocktail
Bar	12 PAX	25 PAX
Dining Room	22 PAX	25 PAX
Exclusive hire (both)	34 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 canapés on arrival.



Group Capacity

Space	Seated	Cocktail
Bar	12 PAX	25 PAX
Dining Room	22 PAX	25 PAX
Exclusive hire (both)	34 PAX	45 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 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

Space	Seated	Cocktail
Ground	30 PAX	70 PAX
1st Mezz	30 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



Venue Hire

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

Exclusive Hire

Seated Capacity	220 PAX
Standing Capacity	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	1st Mezz	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	45 pax
Green Suite	Ground	6 pax	---
Mrs Croker Dining Room	First	22 pax	25 pax
Mrs Croker Bar	First	12 pax	25 pax
Hume Suite	First	6 pax	---
Mrs Croker Dining Room & Bar	First	34 pax	50 pax
Indigo Suite	Second	55 pax	70 pax



Hire Charge

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

November – December

Exclusive Hire	Venue Hire	Mon & Tue	Wed	Thu to Sat	Sun
Dinner	€3,000	€16,000	€30,000	€35,000	€8,000

Exclusive Hire	Venue Hire	Mon to Sun	-	-	-
Lunch	€1,500	€9,000	-	-	-

Space	Room Hire	Sun–Wed 12–4pm	Sun–Wed 5pm–close	Thu–Sat 12–4pm	Thu–Sat 5pm–close
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 bar: +€200 room hire and +€500 minimum spend (evening). Terrace evening is sold as Atrium & Terrace.

Deposit: 25% of the minimum spend requirement secures the date.

All pricing is subject to change.

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 €75pp

◆ 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
Herbs 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)

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 pricing is subject to change.

Group menus apply for parties of 8 or more.

We cater for all dietary requirements.





Party Packages

Canapé, Supper Bowl & Dessert — Sample Menu

Canapés

Beef Bresaola 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 Savoirdi & 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
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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
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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 pricing is subject to change. We cater for all dietary requirements. Menus are subject to both seasonal and price changes. Drink tokens are redeemable against house wine, beer, prosecco and soft drinks.





Drinks

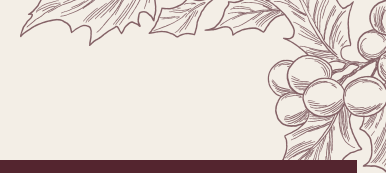
Bar tabs can be set to a preferred value, with limits such as no shots or no doubles if required. All beverages are provided by the venue, corkage is not available. Last orders are 12.30am Fri/Sat and 11.30pm Sun-Wed, extendable to 2.30am with a late-night licence.

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.





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: There is a 12.5% service charge on food and beverage. 100% of the tips go to the team working on the day.

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.

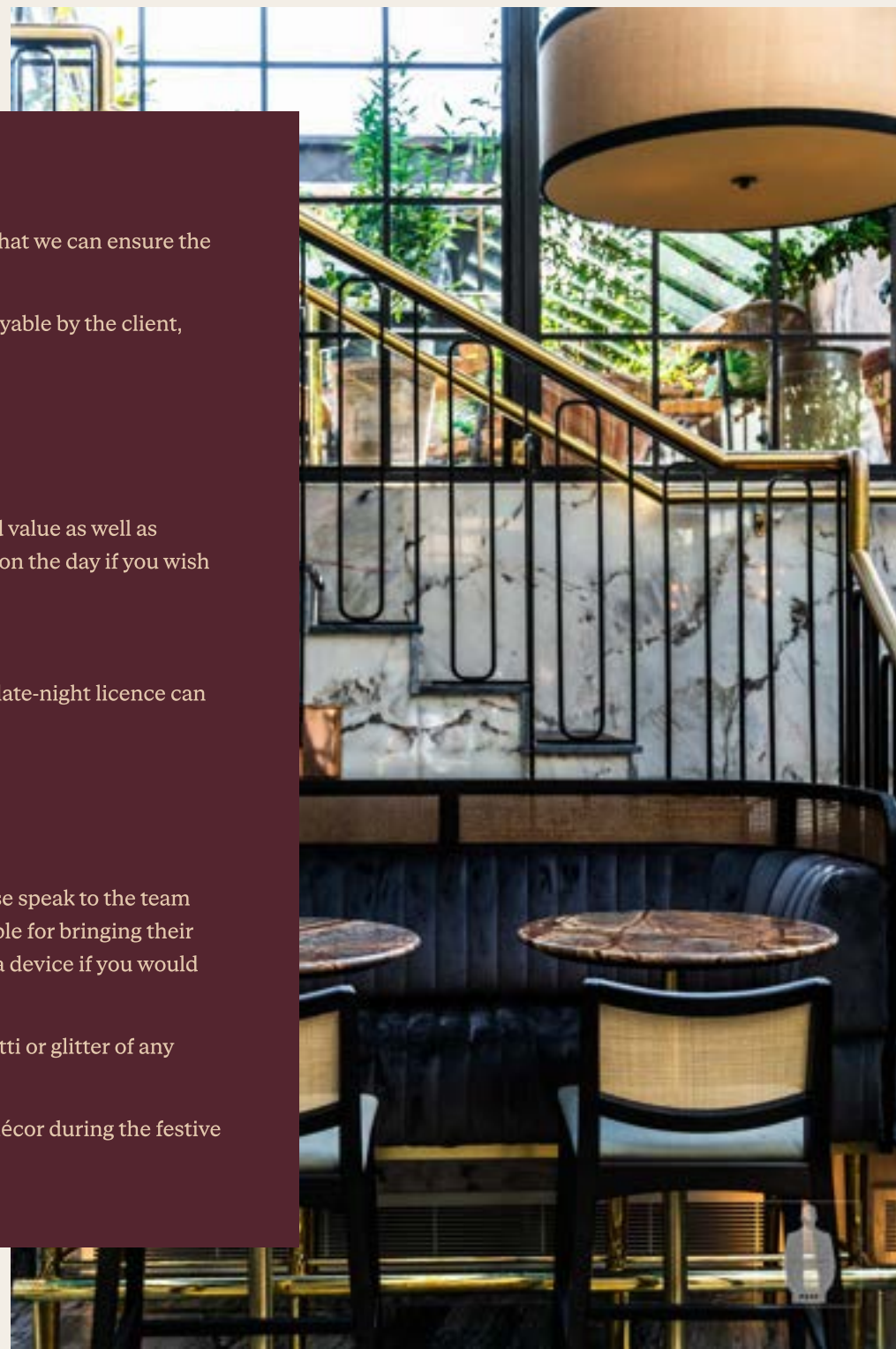
Last Orders: Last orders are 12.30am on Friday and Saturdays & 11.30pm Sunday to Wednesday. A late-night licence can be applied for to extend last orders through until 2.30am.

ENTERTAINMENT & DECOR

Entertainment: You are most welcome to book your preferred entertainment for your event, please speak to the team who can assist with recommended 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: You are most welcome to style the venue as you please however we do not allow any confetti or glitter of any sorts, including cannons & balloons.

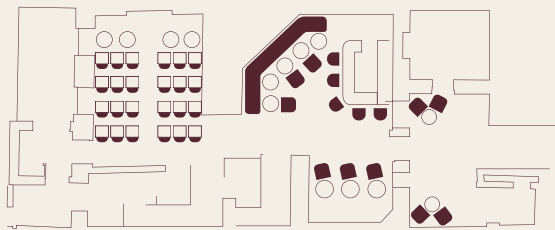
Christmas Décor: The venue will have a Christmas tree along with a small amount of Christmas décor during the festive period.



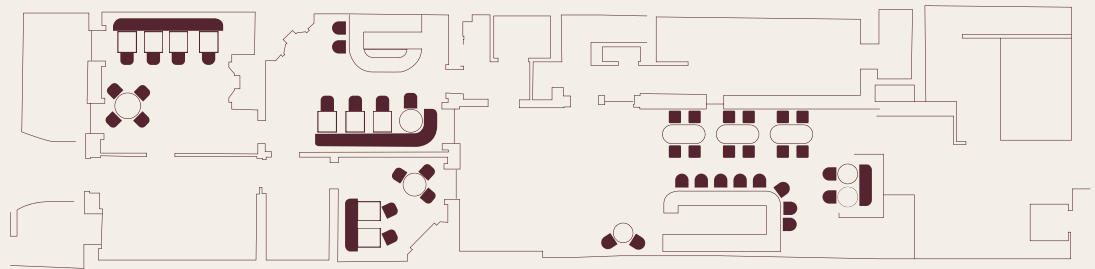


Floor Plan

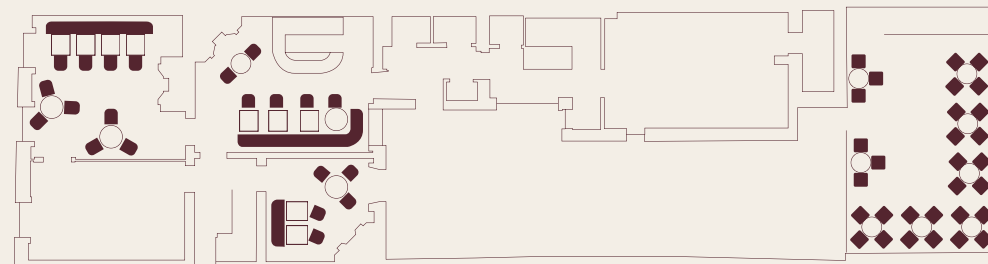
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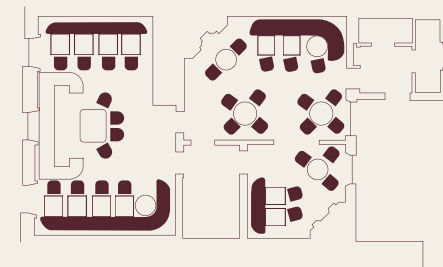
Basement - Delaney Suite & Wolfe Tone Bar



Ground Floor - Bloom Dining Room & Bar



First Floor - Mrs Croker Dining Room & Bar



Second Floor - The Indigo Suite



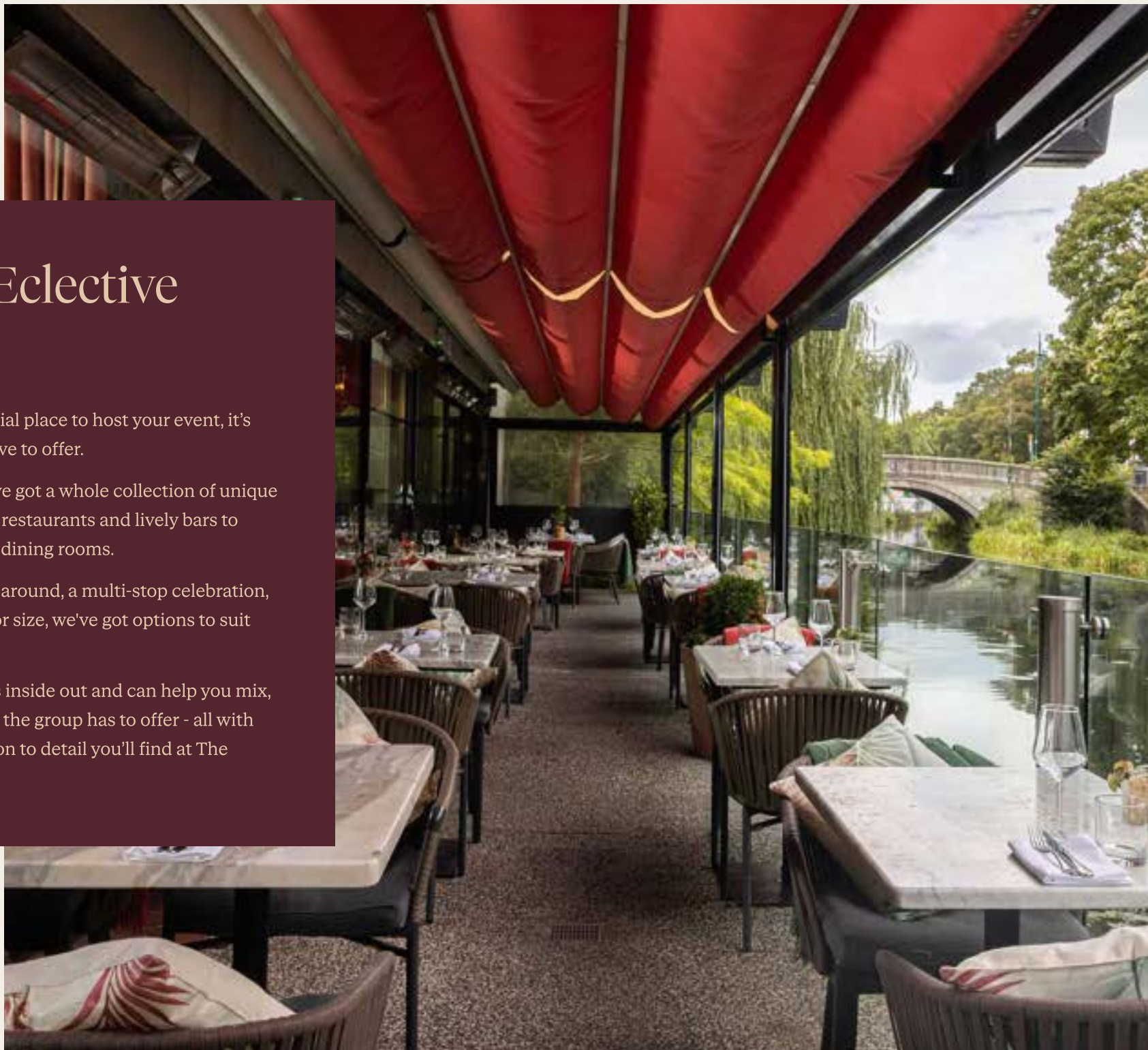
Explore The Eclectic Collection

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 Eclectic 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

Festive Opening Hours

Lunch

MONDAY TO FRIDAY • 12PM TO 3.30PM

Brunch

SATURDAY • 11AM TO 3.30PM

SUNDAY • 11AM TO 5PM

Dinner

MONDAY TO SATURDAY • 5PM TO 9.30PM

CLOSED FOR DINNER ON SUNDAYS

Christmas Eve

THURSDAY 24 DECEMBER • 12PM TO 7PM

Festive three-course set menu, €69.

St Stephen's Day

SATURDAY 26 DECEMBER • OPEN 12PM TO 7.30PM

GROUP BOOKINGS (1-30 GUESTS)

book@thegrayson.ie

PRIVATE EVENTS & GROUPS (31+ GUESTS)

events@eclective.ie

THE GRAYSON

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

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