



isabelle's

Group Dining & Events

Venue / Concept

A chic Italian dining room on South Anne Street. Wood-fired cooking and hand-rolled pasta, anchored in Irish produce. Brunch, lunch, dinner and a summer terrace through the back.



Wood-Fired Pizza, Pasta & Grill



Aperitivo & Cocktails



Effortless Hosting for up to 200

Together in a space built for celebration.





Main Dining Room

Bright by day and warmly lit by evening, the main dining room sits at the heart of Isabelle's. The open kitchen and wood-fired oven anchor the space, and a flexible table layout lets the room move with the occasion, from intimate group dinners to lively celebrations.

GROUP CAPACITY | 130



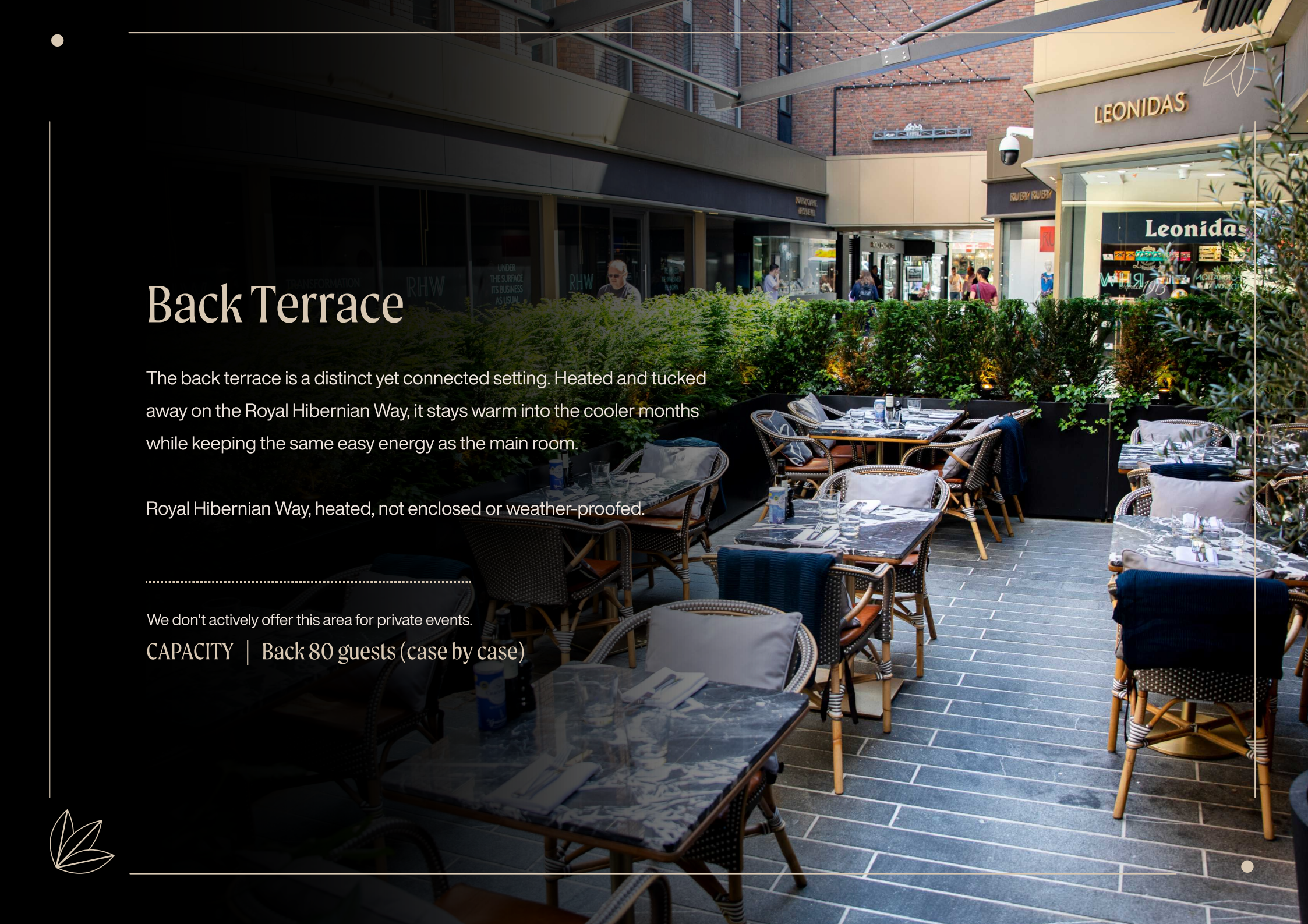
Front Terrace

The front terrace is a distinct yet connected setting. Heated and sheltered, it carries the same easy energy as the main room while opening onto the street.

Walk-ins only (NOT for group bookings).

CAPACITY | Front 40 guests (typical)





Back Terrace

The back terrace is a distinct yet connected setting. Heated and tucked away on the Royal Hibernian Way, it stays warm into the cooler months while keeping the same easy energy as the main room.

Royal Hibernian Way, heated, not enclosed or weather-proofed.

.....
We don't actively offer this area for private events.

CAPACITY | Back 80 guests (case by case)



Venue Hire

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

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

Seated Capacity | 155

Indoors 130 Terrace 25

Standing Capacity | 200

Deposit & Payment

A deposit of 25% of the estimated spend secures the date.



Hire Charge

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

Available January to October only

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





“

The food was sublime, the wine was of great quality, the atmosphere convivial.

★★★★★ - Colette L



Food

Food at Isabelle's is rooted in seasonal Irish produce, lifted by Italian technique, and built for the table. Wood-fired pizzas, hand-rolled pasta, and grill plates that move from a sunlit terrace lunch into long, relaxed dinners.



Drinks

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



Set Lunch Menu

Two Courses | 45 Per Person

Three Courses | 55 Per Person

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

All Beef is 100 % of Irish origin

Allergens

1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E Brazil, F-Pistachio, G Macadamia, H-Walnut) 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp) 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. *V-Vegan, GF-Gluten Free*

Note: Menus are subject to seasonal change.

Starters

Beetroot Salad ^(3b,4,13)

Feta Cheese, Toasted Hazelnuts & Balsamic Dressing

Chicken Croquettes ^(1a,4,7,12,13)

Cajun Mayonnaise

Cod Fish Croquette ^(1a,4,7,8,12,13)

Lemon Aioli

Jamón Ibérico de Bellota

Mains

Roasted Irish Chicken

Supreme ^(4,9,13)

Fondant Potatoes, Corn Purée, Baby Kale & Mushroom Jus

Paccheri Pasta ^(1a,4,7,9,13)

Slow Cooked Rib Minced Beef, Fresh Tomato & Basil

10oz Ribeye Steak (280gr) +12 ^(4,9,13)

Caramelised Shallot, Mash Potatoes & Red Wine Jus

Pizza Ricotta & Courgette ^(1a,4)

Ricotta Cheese, Lemon Zest, Garlic Herbs, Courgettes & Roasted Onion Petals

Cod Fillet Loin ^(4,8,13)

Served with Smash Potatoes and Fresh Kale

Sweet Soy Glazed Tofu

Red Onions, Peppers, Tenderstem Broccoli & Sesame Seeds

Pizza Diavola ^(1a,4)

San Marzano Tomato Sauce, Pepperoni, Mozzarella

Pizza Mortadella ^(1a,3f,3i,4)

Mozzarella Base, Cherry Tomatoes, Mortadella, Stracciatella & Pesto Dressing

Sides | €6 Each

Golden Fries

Tenderstem Broccoli ^(3a,4)

Almond Flakes

Heritage Tomato Salad ⁽¹³⁾

Red Onion, Basil & Glazed Balsamic Dressing

Desserts

Tiramisu ^(1a,4,7)

Isabelle's Pudding ^(4,7)

Ice Cream Vanilla ^(4,7) or Lemon Sorbet

Set Dinner Menu

Two Courses | 59 Per Person

Three Courses | 69 Per Person

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

All Beef is 100 % of Irish origin

Allergens

1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E Brazil, F-Pistachio, G Macadamia, H-Walnut) 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp) 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. *V-Vegan, GF-Gluten Free*

Note: Menus are subject to seasonal change.

Starters

Beetroot Salad ^(3b,4,13)

Feta Cheese, Toasted Hazelnuts & Balsamic Dressing

Goat's Cheese Parfait ^(3a,4)

Ardsallagh Goat's Cheese, Smoked Almonds, Honeycomb

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

Lemon Aioli

Crispy Calamari ^(1a,4,6,12,13)

Lime Aioli, Mango & Passionfruit Salsa

Irish Beef Tartare ^(1a,7,12,13)

Capers, Shallot, Gherkins

Mains

Roasted Irish Chicken

Supreme ^(4,9,13)

Fondant Potatoes, Corn Purée, Baby Kale & Mushroom Jus

10oz Ribeye Steak (280gr) +12 ^(4,9,13)

Caramelised Shallot, Mash Potatoes & Red Wine Jus

Pizza Vegan Tofu & Avocado ^(1a,3a,10)

Spinach Purée, Marinated Tofu, Avocado, Peppers, Chilli Oil

Pizza Ricotta & Courgette ^(1a,4)

Ricotta Cheese, Lemon Zest, Garlic Herbs, Courgettes & Roasted Onion Petals

Cod Fillet Loin ^(4,8,13)

Served with Smash Potatoes and Fresh Kale

Paccheri Pasta ^(1a,4,7,9,13)

Slow Cooked Rib Minced Beef, Fresh Tomato & Basil

Pizza Diavola ^(1a,4)

San Marzano Tomato Sauce, Pepperoni, Mozzarella

Pizza Mortadella ^(1a,3f,3i,4)

Mozzarella Base, Cherry Tomatoes, Mortadella, Stracciatella & Pesto Dressing

Sides | €6 Each

Golden Fries

Tenderstem Broccoli ^(3a,4)

Almond Flakes

Heritage Tomato Salad ⁽¹³⁾

Red Onion, Basil & Glazed Balsamic Dressing

Desserts

Tiramisu ^(1a, 4, 7)

Isabelle's Pudding ^(4,7)

Ice Cream Vanilla ^(4,7) or Lemon Sorbet



Canapés

Padron Pepper, Aubergine Mousse & Sourdough Crust ^{(1a),(v)}

Grilled Prawns & Chorizo Skewer with Lemon Crème Fraiche ^(5d,12)

Hot Smoked Salmon Mousse, Pickled Ginger & Potato Blinis ^(1a,4,7,8)

Prosciutto, Basil Pesto & Toasted House Focaccia ^(1a,4)

Heirloom Tomatoes Bruschetta on Sourdough Bread ^{(1a),(vg)}

Sesame Crispy Polenta & Chilli Jam ^{(4,11),(vg)}

Spiced Beef, Red Onion Jam, Mustard Mayo Crostini ^(1a,4,12,13)

Smoked Pancetta Arancini & Cheddar Mayo ^(1a,4,7,12)

Goats Cheese Mousse, Smoked Red Onion & Maple Crostini ^{(1a,1f,4),(vg)}

Crab, Balsamic Apple Puree on Pickled Cucumber ^(4,5a)

Glazed BBQ Pork Neck Skewer ^(12,13)

Supper Bowls

Chickpea Ragout & Grilled Halloumi Cheese ^{(4,13),(vg)}

Pulled BBQ Jack Fruit & Jollof Rice ^(12,13)

Braised Irish Lamb & Colcannon Mash ^(1a,4)

Soft Polenta, Chunky Tomato Sauce & Feta Cheese ^{(4),(vg)}

Seafood Chowder ^(4,6,8)

Crispy Calamari & Sweet Chilli Mayo ^(1a,6,7)

Grilled Veg Skewer, Tahini & Maple Glaze ^{(11),(v)}

Beef Ribs Slider, Roasted Peppers, Rocket & Chorizo Mayo ^(1a,7,12)

Grilled Salmon & Smoked Greens ^(4,8)

Beef Chuck Ragout, Fries & Parmesan Cheese ^(4,13)

Tiger Prawns, Spuds & Salsa Roja ^(1a,4,5d,7)

Selection of Flat Breads

Mini Desserts

Sticky Toffee Pudding & Salted Caramel Sauce ^{(4,13),(vg)}

Mini Passion Fruit Tart ^{(1a,4,7),(vg)}

Assorted Macaroons (Chocolate, Lemon, Pistachio, Raspberry, Vanilla & Salted Caramel) ^(vg)

Mini Flourless Brownie & Raspberry Sauce ^{(4,7,10),(vg)}

Mini Dark Chocolate Mousse & Raspberry Glaze ^{(4,7,10),(vg)}

Vegan Chocolate Mousse & Hazelnut Topping ^{(3b,10),(v)}





Food Package

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

Food & Drinks Packages

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

*Drink tokens are redeemable against house wine, house beers&soft drinks

Optional Enhancement

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

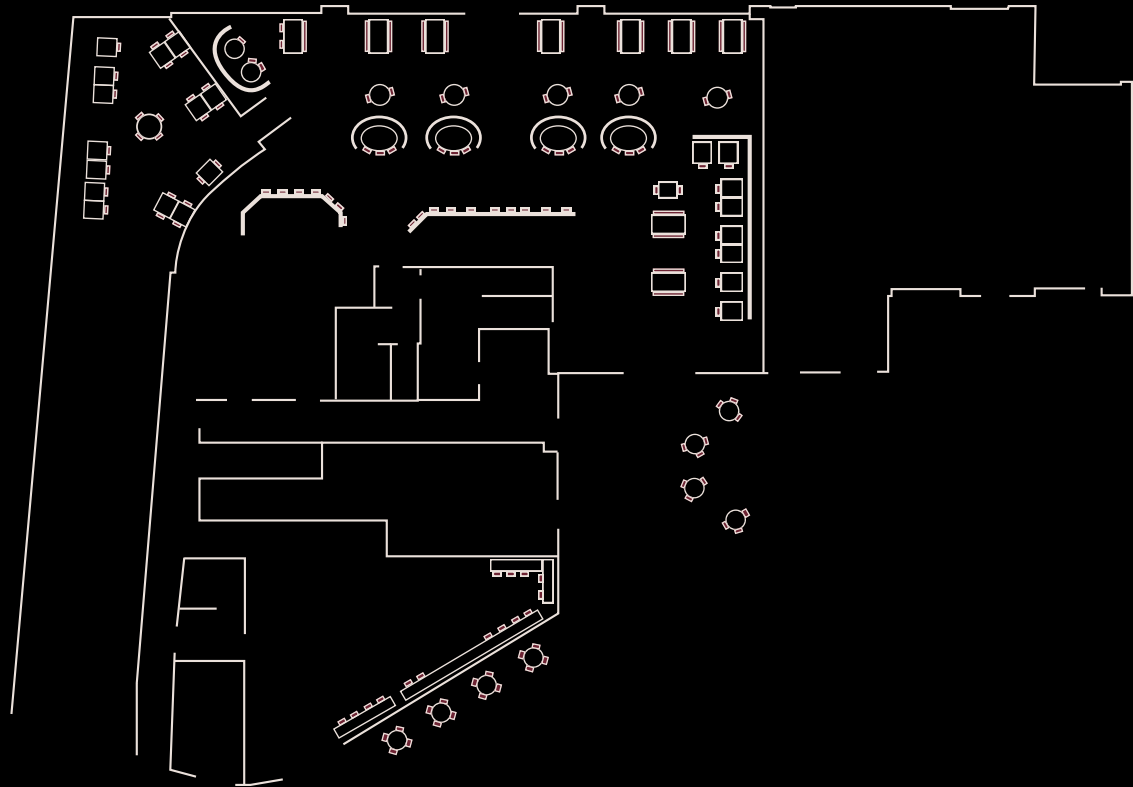
*Only available as an add-on to a party package



Floor Plan

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

This floor plan shows the room as it works, from the main dining room and the open kitchen through to the summer terrace on the Royal Hibernian Way.



Isabelle's Corporate Catering

Just off Grafton Street, Isabelle's hosts corporate lunches, client dinners and full buyouts through the week.

Set group menus are built around the wood-fired oven and the grill, with a long bar that runs late and an events team that handles every detail. From a working lunch for forty to an exclusive evening for two hundred, every booking is looked after end to end.

For corporate catering enquiries
corporate@isabelles.ie





Enquire / Contact

isabelle's

17 Royal Hibernian Way, Dawson St, Dublin 2

Group Bookings (Up to 30 Guests)

book@isabelles.ie

Private Events & Groups (31+ Guests)

events@eclective.ie

☎ +353 1 2656317 🌐 isabelles.ie

