

isabelle's
Weddings & Celebrations

55 Percy Place, Dublin 4

🌐 isabelles.ie

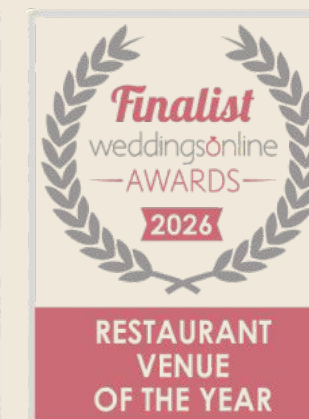


isabelle's *City centre chic at Isabelle's*

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

With room for up to 120 seated guests or 200 standing, 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.



Local Hotspots

Grafton Street	1 min walk
Anne's Street 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
-  Microphone
-  Accessible
-  Picturesque Backdrop
-  In-house Sound System

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



Photography by John Gillooley

Wedding Pricing

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 has an increased minimum spend requirement, please let us know your preferred dates & we can share the rates with you.
- Venue Hire Fee's & Minimum spend requirements apply for private hire from 5pm onwards. For lunch enquiries we can offer a tailored proposal.

Photography by John Gillooley



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
Offer a pizza station instead

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)
Offer a late night pizza station
Tea & Coffee

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.

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

Optional Enhancements

Cheese Boards €14pp
Charcuterie Boards €14pp
Cheese & Charcuterie Boards €16pp
Iced Irish Seafood Platters €25pp
Arrival Drinks Reception Cocktail Upgrade €6pp
Signature Cocktails €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
Pizza station €6ea

Food Options

Wedding Menu Sample

Starter

- Goat Cheese Parfait, Brazil Nut Crust, Honeycomb and Focaccia Bread
- Beef Fillet Carpaccio, Pickled Palm Heart, Chimichurri and Parmesan
- Tapioca Crepe with Cannellini Beans Stuffing, Smoked Pepper and Aubergine Caviar
- Crispy Calamari with Sweet Chili Mayo

Mains

- Slow Cooked Beef Chuck Ragu Pappardelle & Pangrattato
- 10oz Grilled Rib-eye, Rocket & Parmesan Salad, Fries & Peppercorn Sauce + €8 Supplement
- New Season Lamb Rump, Saffron Carrots & Sheep’s Yoghurt Foam
- Soft Cooked Salmon, Cauliflower Purée & Trout Roe
- Polenta, Purple Sprouting Broccoli, Grilled Courgettes, Cherry Tomatoes & Oat Crust

Desserts

- Chocolate Isabelle's Financier, Cherry Compote & Black Cherry Ice Cream
- Tiramisu
- Vanilla Eton Mess, Mixed Berries, Rhubarb Compote, White Chocolate Foam & Chocolate Popping Candy
- Ice Cream Sundae, Coconut Crumble & Passion Fruit Purée

All dietary requirements are catered for with prior notice.
All menus are subject to seasonal change.

Optional Enhancements

- Additional Main Course Choice €8pp
- Additional Entrée Choice €6pp
- Additional Dessert Choice €6pp
- Kids Menu €30pp
- Canapés on Arrival €12pp (Choice of 3)
- Additional Canapés €4 each
- Late Night Supper Bowls Upgrade €2pp
- Additional Supper Bowls €16 each (Choice of 2)
- Roaming Sweet Dessert Station €14 pp (Choice of 3)
- Cheese Boards €12pp
- Charcuterie Boards €12pp
- Cheese & Charcuterie Station €14pp
- Iced Irish Seafood Platters €25pp

Drinks Upgrades

- Arrival Drinks Reception Cocktail Upgrade €6pp
- Signature Cocktails €14pp
- Arrival Drinks Reception Champagne Upgrade €10pp
- Summer Spritz Cocktail Station €12pp
- Prosecco & Beer Toast Drink (50/50) €8pp
- Mulled Wine or Hot Toddy €8pp
- Toast Digestive Liqueur €6pp
- Bottled Mineral Water (750ml) €5.75 each



Food Options

Canapé & Supper Bowl Sample Menu

Canapés

Padron Pepper, Aubergine Mousse and Sourdough Bread	Heirloom Tomatoes Bruschetta on Sourdough	Goat's Cheese Mousse, Smoked Red Onion and Maple Crème Fraîche	Grilled Prawn and Chorizo Skewer with Lemon
Sesame Crispy Polenta and Chilli Jam	Crab, Balsamic Apple Purée on Pickled Cucumber	Hot Smoked Salmon Mousse, Pickled Ginger and Potato Mayo Blinis	Spiced Beef, Red Onion Jam, Mustard Glazed Crostini
BBQ Pork Neck Skewer	Prosciutto, Basil Pesto and Toasted Focaccia	House Smoked Pancetta Arancini and Cheddar Mayo	

Supper Bowls

Chickpea Ragout and Grilled Halloumi	Soft Polenta, Chunky Tomato Sauce and Feta Cheese	Grilled Veg Skewer, Tahini and Maple Glaze	Pulled BBQ Jackfruit and Jollof Rice
Beef Ribs Slider, Roasted Peppers, Rocket and Cheese	Braised Irish Lamb and Colcannon Mash	Crispy Grilled Calamari and Sweet Chilli Mayo	Salmon and Smoked Greens
Beef Chuck Ragout, Fries and Parmesan Cheese	Tiger Prawns, Selection of Spuds, Flatbreads and Salsa Roja Mayo		

Mini Desserts

Sticky Toffee Pudding and Salted Caramel Sauce	Assorted Macaroons (Chocolate, Lemon, Pistachio, Raspberry, Vanilla and Salted Caramel)	Mini Dark Chocolate Mousse and Raspberry Glaze	Mini Passion Fruit Tart
Mini Vegan Flourless Chocolate Brownie	Hazelnut Mousse and Raspberry Topping		

All dietary requirements are catered for with prior notice.

All menus are subject to seasonal change.

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

FAQs

Capacity

Package Modifications:

Although we do not allow items to be removed from packages.

Minimum Numbers:

If the guest count falls below the required minimum, a venue hire fee will apply, equal to the package price per person for the shortfall. Please note, the minimum number of guests does not include children, and children cannot exceed 10% of the overall guest count.

Pet:

Your special day wouldn't be complete without your four-legged friends! Your pets are more than welcome to be part of your big day during the ceremony and drinks reception. Let us know, and we'll be ready to greet them with open arms.

Venue Hire

Access Times:

Isabelle's: Fully accessible.

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 wedding day.

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 wedding date. Should your numbers drop after this point, you will be charged for the final numbers that were submitted two weeks out.

Food

Menu Tasting:

We offer a complimentary menu tasting for 2 guests when booking a minimum number of 30 guests for a seated package. We do not offer tastings for canapés and supper bowls. Menu tastings are accommodated at 5pm on a Monday and Tuesday.

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

Isabelle's: Should you require vegetarian or vegan menu items, you must select one of these options from the choice menu.

Kids Menu: We offer a 3-course kids' meal which consists of a starter, main course, dessert & unlimited juice or cordial. Kids meals are charged at €30pp. Kids aged 12 & over are charged standard package pricing. Some younger kids may prefer an adult's package, which you are most welcome to opt for if preferred.

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

Cakeage: We do not charge a cake cutting fee for weddings. Should you bring in a cheese wheel cake, a charge of €3pp will apply.

FAQs

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, and all beverages must be provided by the venue.

Last Orders: Last orders are 12:30 am on Fridays and Saturdays and 11:30 pm Sunday to Wednesday. Should you wish to extend last orders to 2:30 am on Fridays and Saturdays or 1:30 am Sunday to Thursday, a €600 extension fee will apply.

Entertainment and Decor

Entertainment:

You are most welcome to book your preferred entertainment for your wedding. Please speak to the team, who can assist with recommended layouts and setup. 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 sort, including confetti cannons and confetti balloons.

Christmas Décor:

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

Additional Events:

We would be delighted to assist with your other celebrations such as your hen and stag party, engagement party, rehearsal dinner, or Day 2. Feel free to let us know what you have in mind, and we would be happy to discuss some options available across the wider Eclective Group portfolio.



Photography by John Gillooley



Photography by John Gillooley

Additional Celebrations

- 🌸 Day 2 Parties
- 🌸 Day 2 BBQ's
- 🌸 Bridal showers and cocktail master classes
- 🌸 Private dining for rehearsal dinners
- 🌸 Anniversary and engagement celebrations

Incentive

Whether you have a rehearsal dinner, engagement party, or Day 2 in mind, we have numerous options to explore across the wider Eclective Group. Book another celebration with us and receive a round of Prosecco on the house.

isabelle's

Let's Make Magic



weddings@eclective.ie

isabelles.ie

book@isabelles.ie