

isabelle's
Weddings & Celebrations

12–13 South Anne Street Between Grafton Street &
Dawson Street, Dublin 2, D02 HP70

🌐 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 City Centre on South Anne Street, our bright, modern space is made for bringing people together to celebrate love, laughter, and everything in between.

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 Lane 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.



Wedding Pricing

Venue Hire

Venue Hire Fee: €2,000

Capacities

Seated Indoors	Seated Outdoors	Overall Seated	Standing
130	25	155	200

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 have 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 6pm onwards. For lunch enquiries we can offer a tailored proposal.

Photography by Sosac



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)
- Late Night Pizza Station
- Tea & Coffee

Cocktail Party

Package 1 €88pp

- 5 Canapés
- 3 Supper Bowls
- 3 Mini Sweet Desserts
- 2 Drinks

Package 2 €117pp

- 5 Canapés
- 3 Supper Bowls
- 3 Mini Sweet Desserts
- Pizza Station
- 1 Signature Cocktail
- 2 Drinks

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
- Pizza Station €12pp
- 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

- Beetroot Salad, Feta Cheese, Toasted Hazelnuts & Balsamic Dressing (3b,4,13)
- Goat’s Cheese Parfait, Ardsallagh Goat’s Cheese, Smoked Almonds, Honeycomb (3a,4)
- Cod Fish Croquettes, Lemon Aioli (1a,4,7,8,12,13)
- Crispy Calamari, Lime Aioli, Mango & Passionfruit Salsa (1a,4,6,12,13)
- Irish Beef Tartare, Capers, Shallot, Gherkins (1a,7,12,13)

Mains

- Roasted Irish Chicken Supreme, Fondant Potatoes, Corn Purée, Baby Kale & Mushroom Jus (4,9,13)
- Cod Fillet Loin, served with Smash Potatoes and Fresh Kale (4,8,13)
- 10oz Ribeye Steak (280gr), Caramelised Shallot, Mash Potatoes & Red Wine Jus (4,9,13) **+€12**
- Paccheri Pasta, Slow Cooked Rib Minced Beef, Fresh Tomato & Basil (1a,4,7,9,13)
- Pizza Diavola, San Marzano Tomato Sauce, Pepperoni, Mozzarella (1a,4)
- Pizza Mortadella, Mozzarella Base, Cherry Tomatoes, Mortadella, Stracciatella & Pesto Dressing (1a,3f,3i,4)

Desserts

- Chocolate Isabelle's Financier, Cherry Compote & Black Cherry Ice Cream (1a,4,7)(vg)
- Tiramisu (1a,4,7)
- Vanilla Eton Mess, Mixed Berries, Rhubarb Compote, White Chocolate Foam & Chocolate Popping Candy (1a,4,7)(vg)
- Ice Cream Sundae, Coconut Crumble & Passion Fruit Purée (1a,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 dietary requirements are catered for with prior notice.
All menus are subject to seasonal change.



Photography by Sosac

Food Options

Canapé & Supper Bowl Sample Menu

Canapés

Padron Pepper, Aubergine Mousse and Sourdough Bread ^(1a) (v)	Heirloom Tomatoes Bruschetta on Sourdough ^(1a) (vg)	Goat's Cheese Mousse, Smoked Red Onion and Maple Crème Fraîche ^(1a,1f,4) (vg)	Grilled Prawn and Chorizo Skewer with Lemon ^(5d,12)
Sesame Crispy Polenta and Chilli Jam ^(4,11) (vg)	Crab, Balsamic Apple Purée on Pickled Cucumber ^(4,5a)	Hot Smoked Salmon Mousse, Pickled Ginger and Potato Mayo Blinis ^(1a,4,7,8)	Spiced Beef, Red Onion Jam, Mustard Glazed Crostini ^(1a,4,12,13)
BBQ Pork Neck Skewer ^(12,13)	Prosciutto, Basil Pesto and Toasted Focaccia ^(1a,4)	House Smoked Pancetta Arancini and Cheddar Mayo ^(1a,4,7,12)	

Supper Bowls

Chickpea Ragout and Grilled Halloumi ^(4,13) (vg)	Soft Polenta, Chunky Tomato Sauce and Feta Cheese ⁽⁴⁾ (vg)	Grilled Veg Skewer, Tahini and Maple Glaze ⁽¹¹⁾ (v)	Pulled BBQ Jackfruit and Jollof Rice ^(12,13)
Beef Ribs Slider, Roasted Peppers, Rocket and Cheese ^(1a,7,12)	Braised Irish Lamb and Colcannon Mash ^(1a,4)	Crispy Grilled Calamari and Sweet Chilli Mayo ^(1a,6,7)	Salmon and Smoked Greens ^(4,8)
Beef Chuck Ragout, Fries and Parmesan Cheese ^(4,13)	Tiger Prawns, Selection of Spuds, Flatbreads and Salsa Roja Mayo ^(1a,4,5d,7)		

Mini Desserts

Sticky Toffee Pudding and Salted Caramel Sauce ^(4,13) (vg)	Assorted Macaroons (Chocolate, Lemon, Pistachio, Raspberry, Vanilla and Salted Caramel) ^(vg)	Mini Dark Chocolate Mousse and Raspberry Glaze ^(4,7,10) (vg)	Mini Passion Fruit Tart ^(1a,4,7) (vg)
Mini Vegan Flourless Chocolate Brownie ^(4,7,10) (vg)	Hazelnut Mousse and Raspberry Topping ^(3b,10) (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.

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





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

Photography by John Gillooley



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:

- **Isabelle's:** Exclusive evening wedding celebrations can commence from 6:00pm with access available from 4pm.

Accessibility:

- **Isabelle's:** Fully accessible.

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.

Photography by John Gillooley



isabelle's

Let's Make Magic



12-13 South Anne Street Between Grafton Street &
Dawson Street, Dublin 2, D02 HP70

+353 (1) 265 6317 | isabelles.ie | [@isabellesdublin](https://www.instagram.com/isabellesdublin)

Wedding Enquiries

weddings@eclective.ie