

EVENTS AT MEDLEY

FLEET STREET EAST





THE MEDLEY STORY

Medley grew out of chef Andrew Rudd's love of sharing good times and great food with family and friends. Andrew grew up as one of nine children on a busy pig farm in County Offaly, where the kitchen was very much the heart of the home. With so many children filling the house with life and laughter, there were always spuds to be peeled, loaves of bread to be baked and meals to be lingered over. This is where Andrew's passion for food was born – standing next to his mother Prue as she baked an extra bit of love into every cake.

Andrew first worked as a professional cook in the early nineties, when he spent his college holidays as a private chef in Greece. After graduating, he spent a period working in the family business. But the food bug had bitten, and he returned to cooking when TV3 asked him to become the resident chef on Ireland AM. For five years Andrew travelled around Europe filming food features and prepared mouth-watering dishes in studio. His catering business soon took off, and Andrew began searching for the perfect location for weddings and events.

Medley was born in 2011, when Andrew opened the doors of his first venue on Drury Street in Dublin. The business grew rapidly as word spread about Medley's unique blend of warm hospitality and outstanding food from across the globe. After four years in Drury Street, Medley's popularity demanded a larger venue. The historic Irish Times building provided the perfect setting for the venue's exciting new chapter, and Medley opened its stunning new premises on Fleet Street in 2016.

COME JOIN US

Medley is the perfect venue for corporate entertaining. From drinks receptions to fine dining, from training days to art exhibitions, our friendly, experienced event crew will help you plan a day to impress your guests and leave them with great memories of your event.

Everything we do here at Medley is tailored to your requirements, and we like nothing more than working with you to create bespoke events and menus that will wow your guests. Come and talk to us about your event, and let us show you our unique offering here in the centre of Dublin.

— Andrew



THE OLD IRISH TIMES BUILDING

In 1803 Stephen Parker purchased the stock and tools of a typesetting business on Grafton Street, Dublin. Stephen's business went on to supply metal type to many newspapers and printers across the country, including The Irish Times, where the print room was located on what is now the mezzanine level of Medley. Stephen's daughter, Francis, married Thomas Rudd. By bizarre coincidence, Francis and Thomas were Andrew Rudd's great great grandparents. Nearly 200 years later, the Rudd family have returned to once again do business in the print room of The Irish Times, but this time they are bringing delicious food and fine wine instead of hot metal type.

HISTORY OF THE IRISH TIMES

- ~x **1859:** Major Lawrence Knox, a man in his early twenties, establishes The Irish Times.
- ~x **29 March, 1859:** The first edition of The Irish Times is published at 4 Lower Abbey Street, as a 'new conservative daily paper'. For 14 weeks, it is published every Tuesday, Thursday and Saturday.
- ~x **8 June, 1859:** The Irish Times becomes a daily newspaper. It was one of ten Irish newspapers available at the time, and is the only of which that survives to this day.
- ~x **1873:** The Arnott family buys The Irish Times following the death of its founder. The paper's politics shift from Protestant nationalist to unionist.
- ~x **1895:** The company moves to D'Olier Street, leading to 'the Old Lady of D'Olier Street' moniker.
- ~x **2006:** The paper relocates to a new building on nearby Tara Street.
- ~x **2007:** Elliott Group redevelops the offices on D'Olier and Fleet Street. The project includes the demolition and redevelopment of buildings along Fleet Street and the construction of a large atrium connecting the original listed buildings with a new structure facing Fleet Street.
- ~x **2015:** Andrew Rudd signs the lease for the old printing press and despatch area and starts the fit out.
- ~x **2016:** Medley opens its doors in May, and the rest is history, as they say.





THE MEDLEY TEAM

ANDREW RUDD

Andrew's passion for great food made it inevitable that he would pursue a career as a chef. For more than 20 years he has travelled the world, learning about flavour combinations and building up his catalogue of genuine local recipes. He draws on his international influences to create new and exciting dishes that transport the diner to exotic lands, near and far. From Bologna to Baton Rouge, Buenos Aires to Beijing, Andrew loves to introduce adventurous diners to new tastes. A regular face on our TV screens, Andrew enjoys giving food demonstrations and sharing his love of all things culinary. He published his first book of original recipes, *Entertaining with Andrew Rudd*, in 2015 and is currently working on his second book.

PRUE RUDD

Prue inspired Andrew to become a chef, and she is also his mum. After raising nine children, Prue and her husband David established Rudd's Bacon in the 1980s. As one of the first artisan food producers in the country, Rudd's Bacon was at the vanguard of a new movement in Irish food that continues to flourish. Today Prue brings her years of experience and endless culinary skills to Medley as an integral part of the team.

CHRIS MEYLER

Chris has been planning successful events, large and small, at Medley since 2012. With a postgraduate degree in event management and a keen eye for the tiniest detail, Chris will work with you to make everything perfect for your event. From your initial inquiry right through to the end of the party, Chris will ensure that your event is everything you envisioned.

VINCENT BLAKE

Head chef Vincent has worked at some of Dublin's top restaurants, including Tosca, The Mermaid Café and Kitchen. He joined the Medley team in 2016, bringing with him his passion for quality, fresh ingredients and delicious food from around the world.

YVONNE MURRAY

Yvonne has worked with some of the best hotels and venues in Ireland, creating corporate event and wedding packages that impress and delight in equal measure. Yvonne joined the Medley team in 2017 and uses her keen eye for detail and no-nonsense approach to organisation to make sure our event packages and bespoke offerings are just right every time.

MEDLEY

THE PERFECT VENUE IN THE PERFECT LOCATION

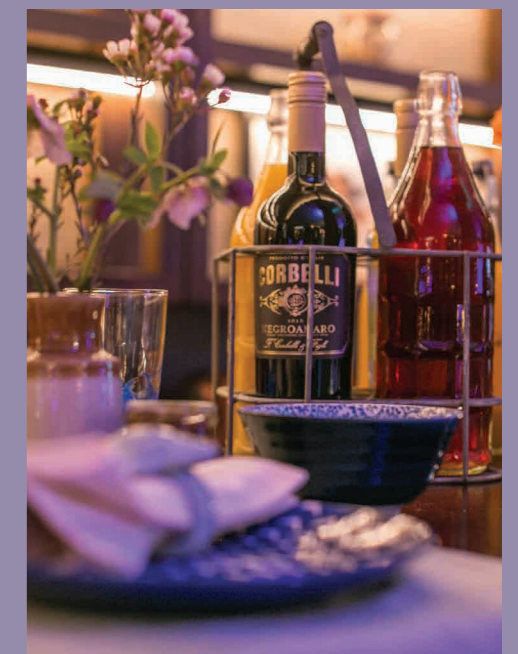
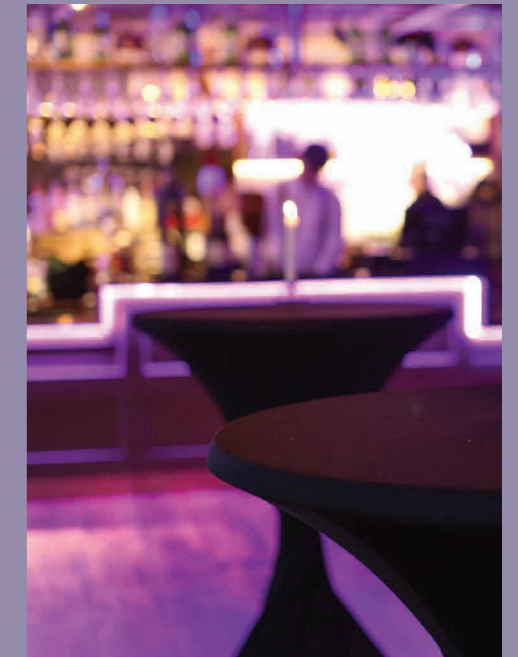
Medley is located in the heart of Dublin's bustling business district, close to a broad range of hotels to suit every budget. We are just minutes away from Tara Street train station and a short drive or taxi ride from Dublin Airport.

Medley's light and airy venue has been extensively refurbished to provide a modern, stylish and flexible space for all types of events. Whether you're planning a large-scale event such as a fashion show, a launch party or a team-building day, or a more intimate gathering such as a corporate dining evening or a professional development course, Medley's experienced team will make sure everything goes off without a hitch.

Our stunning mezzanine area can accommodate up to 250 guests for a standing reception or 150 for sit-down meals. We can divide the space in two for smaller groups and create a breakout area for private meetings. The venue comes complete with tables, chairs and linen, as well as centrepieces and atmospheric up-lighting.

WE WELCOME:

- ✧ Art exhibitions
- ✧ Pop-ups
- ✧ Promotion days
- ✧ Ticketed events
- ✧ Amplified events
- ✧ Birthday parties
- ✧ Weddings
- ✧ Launch parties
- ✧ Training days



OUR SPACE

Medley is a stunning private-hire and event space, which is endlessly versatile. The venue includes a ground floor and mezzanine area, with seating for up to 250 guests, or 350 standing.

Medley's New York-style interior is defined by its carefully chosen antique and modern furnishings, complemented by natural wood and bronze accents. The balcony faces a glazed wall onto Fleet Street East, creating a cosmopolitan atmosphere both day and night.

SPACE

- ✂ Ground floor 125 sq m (1,345 sq ft)
- ✂ Mezzanine 170 sq m (1,829 sq ft)
- ✂ Total 295 sq m (3,175 sq ft)
- ✂ Ceiling height 2.4 m (7 ft 10")

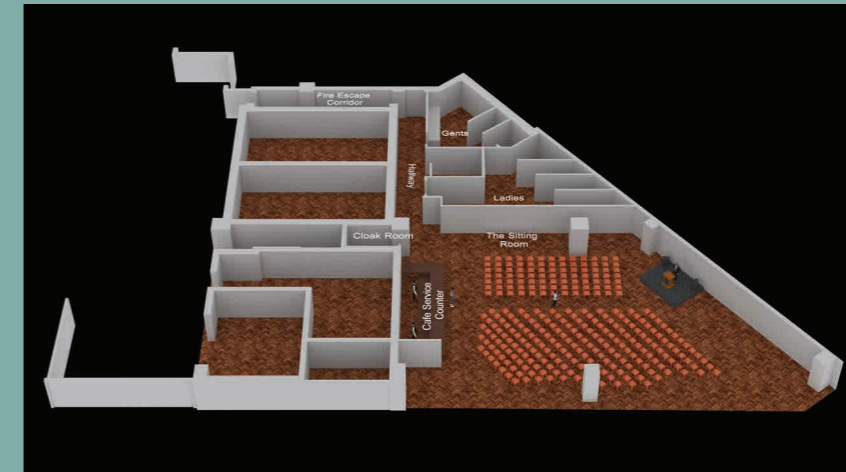
CAPACITY

- ✂ 250 for sit-down dining
- ✂ 300 for drinks reception
- ✂ 200 theatre style on the mezzanine
- ✂ 100 for theatre style on the ground floor

FEATURES

- ✂ Central Dublin location
- ✂ Wi-Fi
- ✂ Disabled access via lift
- ✂ 24-hour equipment hire
- ✂ Break-out spaces
- ✂ Cloakroom facilities
- ✂ In-house catering
- ✂ 65" screen
- ✂ Fully licensed bar

CONFERENCE LAYOUT



Ground Floor

Mezzanine Floor



EVENT LAYOUT



Ground Floor

Mezzanine Floor



FOOD AND DRINK

At Medley, your dish is our command! We create innovative dishes and menus that work for all types of events. Whether you're planning a reception with canapés or a six-course banquet, we'll use the freshest, best quality ingredients to prepare a truly memorable dining experience for your guests. We even have an open kitchen on the mezzanine, where you can watch Andrew and his team performing their magic.

Andrew and head chef Vincent Blake will work with you to create a unique menu for your event. We can cater to any special dietary requirements, and no matter what you choose, it will be big on flavour. Here are just some of the options we offer:

- ✦ Buffets
- ✦ Silver service
- ✦ À la carte menus
- ✦ Set menus
- ✦ BBQ
- ✦ Dinner theatre
- ✦ Food stalls
- ✦ Live cooking stations
- ✦ Cooking demonstrations
- ✦ World food
- ✦ Gluten-free menus

OUR EVENT PACKAGES

We love to help our clients create bespoke events, but we also offer a range of packages to suit any size of event or budget. Choose from one of our packages or come in and talk to us about how we can make your event a day to remember.

✦



SHARING PLATTER RECEPTION

FEATURES

- ✦ Exclusive hire of Medley
- ✦ Red carpet with post and velvet rope
- ✦ Dedicated event entrance on Fleet Street
- ✦ Dedicated event-management team
- ✦ Professional door supervisors
- ✦ Ticketed cloakroom
- ✦ Mood lighting, microphone and audiovisual system for speeches

FOOD / DINING

- ✦ Sharing platters, to include an assortment of up to three items from our sharing platter menu

GUESTS

Minimum 75
Minimum 100
Minimum 150
Minimum 200
Minimum 250
Minimum 350

PRICES (EXCLUDING VAT)

€25.00 per person
€22.00 per person
€18.00 per person
€17.00 per person
€16.00 per person
€15.50 per person

SAMPLE PLATTERS

Crispy buttermilk herb chicken
Beef/chicken/pork yakitori
Jerk-seasoned pork/chicken/beef
Atlantic hake fish fingers in panko
Sliders: hake, duck, chicken, pork, turkey, beef and lamb.
Stuffed mussels, chorizo and Parmesan
Assorted sourdough pizza slices

VEGETARIAN

Vegan norimaki
Twice-baked stuffed potatoes
Patatas bravas
Hand-made arancini
Assorted vegetable pakoras
Goat's cheese and roast pepper bruschetta
Assorted sourdough pizza slices

SOMETHING SWEET

Mini chocolate tarts
Mini tart au citron
Trifles
Eton mess
Chocolate fondants
Rhubarb and apple custard crumble



CANAPÉ RECEPTION

FEATURES

- ~ Exclusive hire of Medley
- ~ Red carpet with post and velvet rope
- ~ Dedicated event entrance on Fleet Street
- ~ Dedicated event-management team
- ~ Professional door supervisors
- ~ Ticketed cloakroom
- ~ Mood lighting, microphone and audiovisual system for speeches and presentations

FOOD / DINING

- ~ Four savoury options from our canapé menu
- ~ One sweet option from our canapé menu

GUESTS

Minimum 75
Minimum 100
Minimum 150
Minimum 200
Minimum 250
Minimum 350

PRICES (EXCLUDING VAT)

€38.00 per person
€35.00 per person
€31.00 per person
€27.00 per person
€25.00 per person
€22.00 per person



SAMPLE CANAPÉS

Rare beef, nam jim, charred cherry tomato salsa

*Lightly cured duck breast
served with chicory, golden raisins and poached pear*

Arancini — butternut squash and sage risotto balls (V)

Roast pepper and goat's cheese crostini (V)

Kilkeel crab rilette, raspberry and potato rosti

*Beetroot gravadlax of salmon, spinach blinis
served with dill and crème fraîche*

*Pulled duck or pork mini sliders
served with julienne of cucumber and leek with plum sauce*

Chicken yakitori with plum teriyaki sauce

Roast beef with horseradish and mini Yorkshire pudding

Goat's cheese, spinach and roast pepper crostini



SHOT OF SOUP

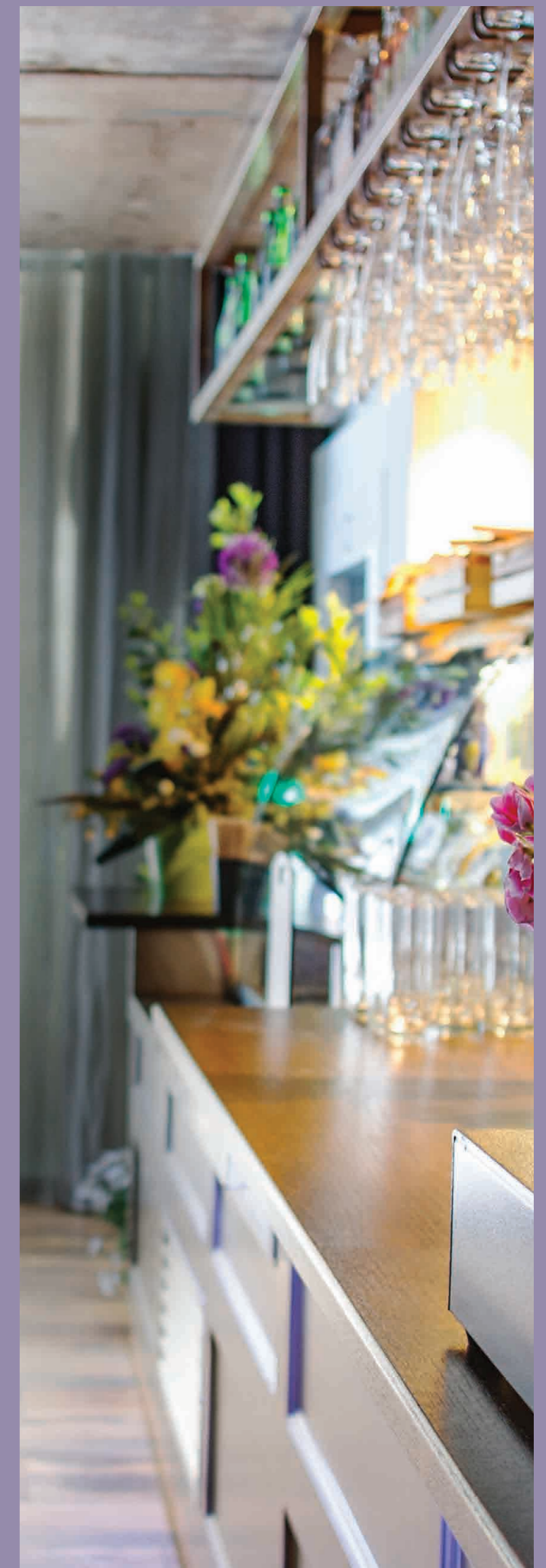
*Oyster mushroom, tarragon and white truffle oil
Smoked potato, leek and spring onion, buttermilk (V)*

Roasted seasonal vegetable and herb soup (V)

Pea and mint with crispy lardons

Roast red pepper and rosemary (V)

Butternut squash and sage (V)



CANAPÉ AND SUPPER BOWL RECEPTION

FEATURES

- ✦ Exclusive hire of Medley
- ✦ Red carpet with post and velvet rope
- ✦ Dedicated event entrance on Fleet Street
- ✦ Dedicated event-management team
- ✦ Professional door supervisors
- ✦ Ticketed cloakroom
- ✦ Mood lighting, microphone and audiovisual system for speeches

FOOD / DINING

- ✦ Four savoury options from our canapé menu
- ✦ One sweet option from our canapé menu
- ✦ One evening food option from our supper bowl menu

GUESTS

Minimum 75
Minimum 100
Minimum 150
Minimum 200
Minimum 250
Minimum 350

PRICES (EXCLUDING VAT)

€40.00 per person
€37.00 per person
€33.00 per person
€30.00 per person
€27.00 per person
€24.00 per person

SAMPLE MENU

SAVOURY CANAPÉS

Roasted butternut squash and Sage, mozzarella arancini

*Panko'd Wicklow blue farmhouse cheese
with smoked tomato chutney*

*Candy beetroot and Hendrick's Gin-cured organic salmon
served on blinis with horseradish crème fraîche*

*Roast beef with horseradish
served in a miniature Yorkshire pudding*

Bluebell Falls goat's cheese, roast pepper and spinach crostini

Rare beef, nam jim, charred cherry tomato salsa

*Lightly cured duck breast
served with chicory, golden raisins and poached pear*

Kilkeel crab rilette, raspberry and potato rosti

*Pulled duck mini sliders
served with julienne of cucumber and leek with plum sauce*

Chicken yakitori with plum teriyaki sauce



SWEET CANAPÉS

Sticky toffee puddings

Rhubarb and custard shots

Selection of petit fours



EVENING SUPPER BOWLS

*Slow-cooked Irish venison Guinness casserole,
Root vegetables with a hint of chocolate and espresso
served with horseradish mash*

*Irish roast chicken, tarragon, mushroom and brandy cream
served with sautéed herb potatoes*

*Red coconut chicken curry crispy vegetables
served with jasmine rice*

*Vegetable tagine with chickpeas, saffron, tomato and spices
served with fragrant cous cous*

Gluten-free and vegetarian menus also available



CANAPÉ AND FOOD STALL RECEPTION

FEATURES

- ~ Exclusive hire of Medley
- ~ Red carpet with post and velvet rope
- ~ Dedicated event entrance on Fleet Street
- ~ Dedicated event-management team
- ~ Professional door supervisors
- ~ Ticketed cloakroom
- ~ Mood lighting, microphone and audiovisual system for speeches

FOOD/DINING

- ~ Choice of two savoury canapés
- ~ World food stalls with choice of two meat dishes, one vegetarian dish, three salads and a dessert

GUESTS

- Minimum 75
- Minimum 100
- Minimum 150
- Minimum 200
- Minimum 250
- Minimum 350

PRICES (EXCLUDING VAT)

- €58.00 per person
- €55.00 per person
- €52.00 per person
- €48.00 per person
- €46.00 per person
- €43.00 per person



SAMPLE MENU

CANAPÉS

- Arancini – porcini risotto balls*
- Crostini with goat's cheese and spinach bites*
- Sushi*

ITALIAN

- Beef cannelloni in a rich tomato and red wine sauce*
- Ricotta and spinach cannelloni in a rich tomato and red wine sauce (v)*

MEXICAN

- Burrito bowl with shredded beef and chipotle sauce served with choice of rice, pinto beans or black beans and choice of salsa, cheese, sour cream, fresh coriander and salad*

THAI

- Stir-fried chicken in oyster sauce with mushrooms*
- Pork and turkey dumpling/spring roll*

SPANISH

- Seafood paella with a twist*
- Vegetable paella (v)*

DESSERTS

- Selection of petits fours*
- Chocolate brownies*
- Tiramisu shots*



CANAPÉ RECEPTION AND À LA CARTE DINNER

FEATURES

- ✦ Exclusive hire of Medley
- ✦ Red carpet with post and velvet rope
- ✦ Dedicated event entrance on Fleet Street
- ✦ Dedicated event-management team
- ✦ Professional door supervisors
- ✦ Ticketed cloakroom
- ✦ Mood lighting, mic and audiovisual system for speeches

FOOD / DINING

- ✦ Choice of three savoury canapés
- ✦ À la carte dinner, with choice of two starters, two main courses and a dessert
- ✦ Printed menus with wax seal
- ✦ Free entry into Lillie's Bordello (subject to availability)

GUESTS

Minimum 75
Minimum 100
Minimum 150
Minimum 200
Minimum 250

PRICES (EXCLUDING VAT)

€82.00 per person
€79.00 per person
€75.00 per person
€72.00 per person
€69.00 per person



SAMPLE MENU

CANAPÉS

Rare beef, nam jim and charred cherry tomato salsa
Lightly cured duck breast
served with chicory, golden raisins and poached pear
Arancini – butternut squash and sage risotto balls (V)

STARTERS

Confit of pork belly and seared scallops
served with carrot and cumin purée and a black pudding salsa
Macroom Irish buffalo mozzarella, serrano ham and Cypriot figs

MAIN COURSES

FRESH FROM THE SEA

Pan-roasted fillet of hake and naturally smoked haddock croquette
served with a fresh tomato, white wine and butter emulsion

BEEF

Prime Irish fillet/rib eye steak and braised beef gratin
served with sprouting broccoli, porcini, truffle butter and a rich jus
(€5 supplement for fillet)

VEGETARIAN

Potato and herb gnocchi with a rich tomato sauce

ACCOMPANIMENTS

Potatoes
Truffle potato purée
Medley of seasonal vegetables

DESSERTS

Slow-baked white chocolate cheesecake
Guinness sticky toffee pudding
Baileys Belgian chocolate tart

DRINKS AT MEDLEY

WINE

White wine from €6.50 per glass or €26 per bottle

Red wine from €6.50 per glass or €26 per bottle

BUBBLES

Prosecco from €6.50 per glass or €35 per bottle

Champagne prices on request

Prosecco bus (min 100 guests) from €15 per person

COCKTAILS

Cocktails from €12.50 per cocktail

Abstinthe fountain (*choose three cocktails*)

From €11.00 per person

GIN SELECTION

Gunpowder Gin €7.50

Tanqueray 10 €8.00

Tanqueray €6.50

Brockman's €7.50

Monkey 47 €8.00

Blackwater €6.00

Thin Gin €6.00

Hendricks €7.50

Dingle €6.50

Pinkster €7.50

Gordon's €4.90

SPIRIT SELECTION

Smirnoff Vodka €6.00

Captain Morgan €6.00

Bacardi €6.00

Jack Daniel's €6.00

Jägermeister €6.00

Baileys €6.00

Jameson €6.00

DRAUGHT BEERS

Guinness (Pint) €5.80

Guinness (Glass) €3.00

Carlsberg (Pint) €5.80

Carlsberg (Glass) €3.00

Hop House (Pint) €5.80

Hop House (Glass) €3.00

BOTTLED BEER SELECTION

Heineken €5.50

Bulmers €5.50

Coors Light €5.50

Desperados €5.50

Erdinger Non-Alcoholic €7.00

WHISKEY SELECTION

Teelings Single Malt €6.50

Teelings Whiskey Small Batch €5.50

Bulleit Bourbon Whiskey €5.90

Bulleit Whiskey Rye €5.90

Redbreast 12 Year Old Whiskey €9.50

Green Spot Irish Whiskey €8.50

Yellow Spot Irish Whiskey €11.50

Jameson Select Reserve Black Barrel €7.50

ADDITIONAL

Splits €2.50

Fever Tree €3.20

DRINK TOKENS

Drinks vouchers (excludes premium spirits doubles and shots)

Prices from €6.50 per person

Medley has fully stocked bars on the ground floor and mezzanine level, with draft beers and tray service available.

All prices are subject to change.

All Drinks prices include VAT



CONFERENCES AT MEDLEY

If you're planning an exhibition, breakfast briefing, corporate lunch or even a daylong conference and you really want to wow your guests, Medley is the ideal venue. There's nowhere like it in Dublin city. Our experienced team of dedicated staff will coordinate your event with military precision to make sure everything goes smoothly. Every element of our service and technology offering is designed to simplify the planning process and create an event your guests will remember for years to come.

FEATURES

- ~ Four complimentary Wi-Fi networks available
- ~ Dedicated Wi-Fi network available
- ~ Red carpet with post and velvet rope
- ~ Dedicated event entrance on Fleet Street
- ~ Dedicated event-management team
- ~ iPad registration table on arrival
- ~ Conference wristbands available
- ~ Mood lighting, mic and audiovisual system for speeches and presentations

VENUE HIRE PRICE*

Half day	€1,750 (excluding VAT)
Full day	€2,500 (excluding VAT)

* Price subject to change depending on food and beverage spend.

MENUS OPTIONS

	PRICE (EXCLUDING VAT)
Tea and coffee	from €2.80 per person
Savoury or sweet snacks	from €5.00 per person
Continental breakfast	from €12.50 per person
Cooked breakfast	from €15.00 per person
Juices and smoothies	from €3.50 per person



HALF-DAY CONFERENCE PACKAGE

- ~ Morning coffee break, including tea, coffee, selection of freshly baked pastries, granola and yogurt, fruit smoothie shots and fresh fruit skewers
- ~ Buffet lunch, including two main courses, vegetarian option, selection of salads, artisan breads, tea and coffee

PRICE €35 per person (excluding VAT and venue hire)

STANDARD FULL-DAY CONFERENCE PACKAGE

- Morning coffee break, including tea, coffee, selection of freshly baked pastries, granola and yogurt, fruit smoothie shots and fresh fruit skewers
- Buffet lunch, including two main courses, vegetarian option, selection of salads, artisan breads, tea and coffee
- Afternoon coffee break, including tea, coffee and sweet treats

PRICE €42 per person (excluding VAT and venue hire)

PREMIUM FULL-DAY CONFERENCE PACKAGE

- ~ Morning coffee break, including include tea, coffee, selection of freshly baked pastries, granola and yogurt, fruit smoothie shots and fresh fruit skewers
- ~ Mid-morning coffee break, including tea, coffee and salted caramel millionaires' shortbread
- ~ Buffet lunch, including choice of three main courses, vegetarian option, selection of salads, artisan breads, tea and coffee
- ~ Afternoon coffee break, including tea, coffee and sweet treats

PRICE €52 per person (excluding VAT and venue hire)



EVENT PHOTOGRAPHY & SOCIAL MEDIA



PHOTOGRAPHY AND SOCIAL MEDIA

Together with our trusted partners, *Inceasily*, Medley offers a combination of photography, videography and social-media management that allows you to record and broadcast professionally produced content in real time and after the event, through all your social media channels.

SILVER PACKAGE

- ~ One-hour photoshoot on location
 - ~ 15 photos for online use (from a selection of 40+)
 - ~ Social media takeover on all your channels
- Price €350 (excluding VAT)

GOLD PACKAGE

- ~ Two-hour photoshoot on location
 - ~ 30 photos for online use (from a selection of 60+)
 - ~ One-minute intro video
 - ~ Social media takeover on all your channels
- Price €550 (excluding VAT)

PLATINUM PACKAGE

- ~ Four-hour photoshoot on location
 - ~ 45 hi-res photos for print or online use (from a selection of 80+)
 - ~ Two-minute intro video
 - ~ Social media takeover on all your channels
- Price €750 (excluding VAT)



ENTERTAINMENT

HOUSE DJ

Adjoining the main space on the mezzanine is the dancefloor, which is professionally lit and the ideal place for your guests to dance the night away.

Price From €350.00 (excluding VAT)

HOUSE BAND

Our portfolio of exclusive corporate bands is recognised as one of the best in the industry, and the feedback from our clients is always excellent.

Price Starting from: €1300 (excluding VAT @ 23%)

JAZZ TRIO

Perfect during dinner or to create a relaxed atmosphere for a reception, this bass, keys and drums entourage is always a popular choice.

Price From €750 (excluding VAT)

TRAPEZE ACT

Wow your guests with an acrobatic trapeze act, performed from Medley's steel roof arches.

Price on request

ACOUSTIC GUITAR DUO

Perfect if you're looking for something a little bit softer, smoother and more relaxed to take you effortlessly through the evening.

Price From €400 (excluding VAT @ 23%)

HOUSE BAND

Prices on request

CELTIC WARRIOR DRUMMERS

Add vibrancy and momentum to any event with an explosion of awesome rhythm and infectious beats. The pulsating percussion is as sensational to listen to as these Irish drummers are spectacular to watch.

Price on request

FLOWERS

Floral centrepieces

from €20 per table (excluding VAT)



THEMED NIGHTS



CASINO NIGHT

Gamble the night away in style with an evening at the tables. Give your guests the chance to win big with this high-octane show. Enjoy the best casino night in Ireland, with blackjack, roulette and much more besides. Professional dealers and hosts will give you an experience you won't forget at Medley's all-singing, all-dancing casino party.
Price on request

SILENT DISCO

Let your guests dance to a different tune at Medley's silent disco. Everyone gets to choose their own music and enjoy it in the perfect night club atmosphere. A silent disco is an experience you will never forget.
Price on request

PROHIBITION NIGHT

Medley is the perfect venue in which to immerse yourself in a 1920s speakeasy experience, just like Bugsy Malone but without the splurge guns!
Price on request

DIGITAL FIRE ART

This visually stunning pyrotechnic light show will delight and amaze your guests. The performers use LED lights to create spectacular art right in front the audience. This light show uses new lighting technology and there are no live flames during the performance.
Price on request

CELTIC DAWN

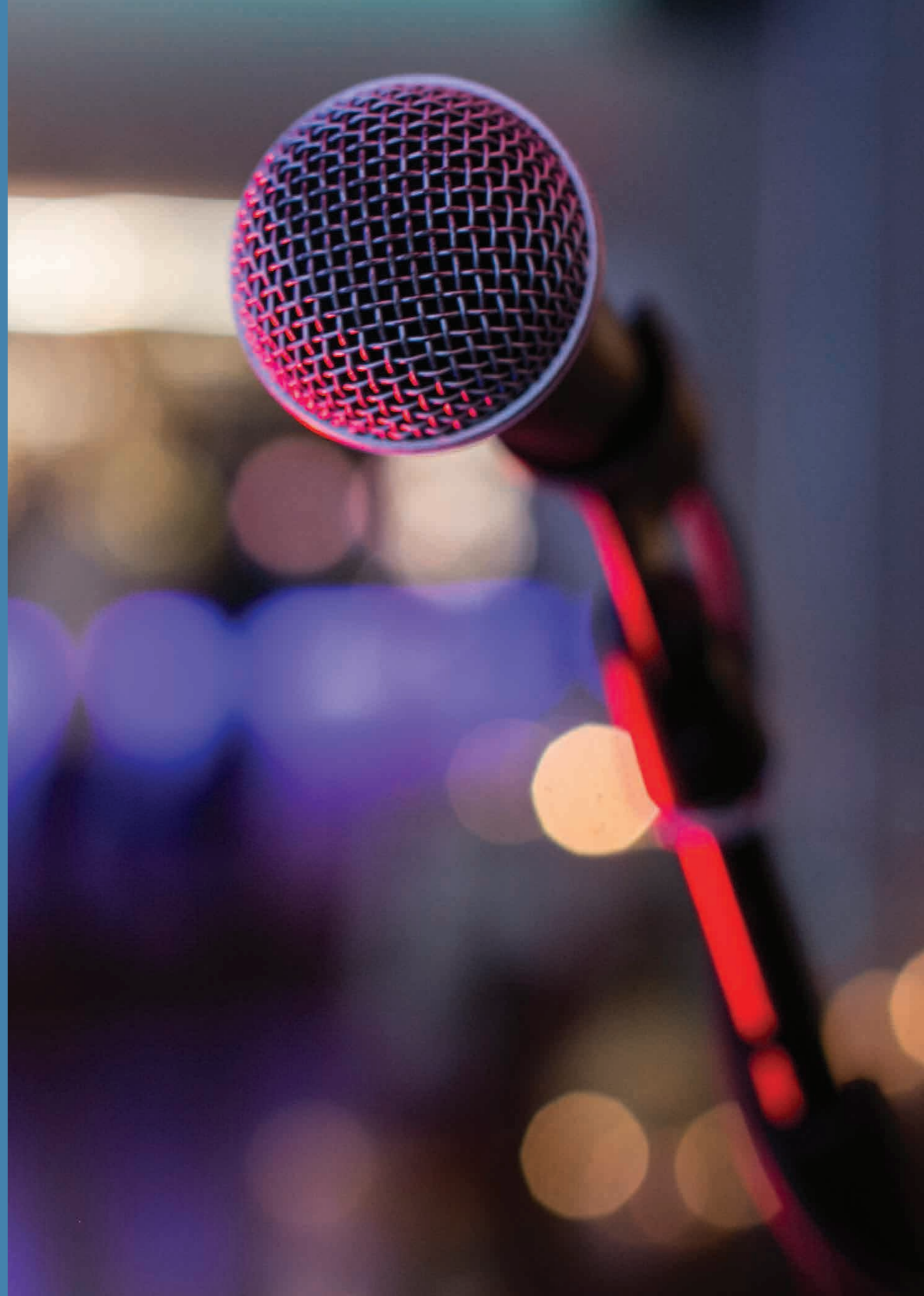
Astound your guests with a dramatic performance of Irish dance and traditional music. Cloaked figures carrying candles move majestically through the crowd. They form a guard of honour around our bodhrán player as he enters and starts drumming with increasing intensity. The cloaked figures move towards the centre of the room, and with a commanding strike to the bodhrán, they drop their cloaks and erupt into a stunning hard-shoe acappella performance. Watch your guests' faces light up as they are drawn into this unique and spectacular experience.
Price on request



AUDIOVISUAL EQUIPMENT

Equipment	Price (excluding VAT)
One 65" LED screen	€150 per day
Full PA system	€250 per day
Four-speaker PA system with powered deck and DJ system	€450 per day
Four-speaker PA system with powered deck and handheld mic	€250 per day
Four-speaker PA system with powered deck and radio headset	€260 per day
4k Nex boardroom projector	€150
4k Nex boardroom projector with 8" tripod screen	€185
50" plasma TV	€120
60" plasma TV with 2 m poles and side tray	€200
60" plasma screen TV with side tray and HP Elitebook	€290
60" Plasma Screen TV with side tray and Macbook Pro	€320
7k projector	€350
7k projector with 8 ft 9" x 4 ft 11" projection screen	€395
Four headset mics	€50 per day
Two roaming mics	€50 per day
Stage spotlights	€100 per day
Onsite technician	€350 per day
Perspex lectern	€90 per day
Staging deck 2 m x 1 m, with adjustable height	€75
Uplighters	€35 per uplighter
Branded light boxes on interior and exterior of building	€150 per day

All prices are subject to change.





LIGHTING PACKAGES

LIGHTBOXES

Bespoke internal and external branding using our in-house lightboxes €250 per box

LIGHTING PACKAGE A

18 LED battery uplighters	€720 per day
Transport	€80
Crew in/out	€180
Total cost	€980

LIGHTING PACKAGE B

58 LED battery uplighters	€2,320
Six Robe MMX spots	€1,260
Avolites Quartz lighting console	€200
Pipe and drape system, per bay x 3 m	€85
Transport	€200
Crew in, 3 x €120	€360
Crew out, 3 x €120	€360
Lighting technician	€350 per day
Total cost	€4,785

LOGO PROJECTION

Moving lights with break-ups and personalised gobos
Price on request

FLAMBEAUX UNITS

Starting from €600 per unit

At Medley we are more than happy to create an entirely bespoke event design through our accredited production suppliers.

Note: We require all multimedia content to be submitted at least three working days before your event to allow for testing, quality control and uploading to our system.

All prices are subject to change.



MEDLEY OUTSIDE CATERING

Andrew Rudd and the Medley team are brilliantly versatile. Medley will come to you, wherever you are, and create the Medley Outside experience, our five-star catering service. You can offer Medley's incredible food at your office, parties, launches, PR events, shows and dinner parties, anywhere in the country. Just tell us what you need and we'll create the magic.

Medley offers a complete personal chef service that will make your event the talk of the town. Andrew or Head Chef Vincent Blake will come to you with a team of chefs, bartenders, sommeliers and waiting staff.

Having worked with numerous prestigious venues throughout Ireland, including the RHA Gallery, the Royal Irish Academy, Ballynatray House Estate and Lough Cutra Castle, we have the knowledge and experience to plan and execute the perfect off-site conference or corporate event.

If you have an event coming up, and you want it to be very, very special, add the gourmet arts of Medley Outside and let the magic happen.



FAQs



WHEN ARE YOU OPEN?

Seven days a week. We are not open to the public, however, so it's best to make an appointment before coming in to us.

CAN WE BRING OUR OWN ALCOHOL?

No. We are a licensed premises and have the infrastructure to support that.

CAN WE APPLY FOR A LATE LICENCE?

No. Our restaurant licence does not permit late opening.

TRADING HOURS

MONDAY– THURSDAY	FRIDAY– SATURDAY	SUNDAY	HOLIDAYS
12.30 p.m. to 12.30 a.m.	12.30 p.m. to 1.30 a.m.	12.30 p.m. to 12.00 a.m.	Christmas Eve and eve of Good Friday 12.30 p.m. to 12.00 a.m. Christmas Day 12.00 p.m. to 10.00 p.m. St Patrick's Day and eve of public holidays 12.30 p.m. to 1.30 a.m. No sales permitted on Good Friday.

IS THERE PARKING IN THE AREA?

Fleet Street Car Park in Temple Bar is just around the corner and is open 24 hours a day. Telephone 01 671 4201 or visit Parkrite.ie.

CAN WE USE OUR OWN BRANDING?

Yes, of course. We have three light boxes that can use to display your branding. Please ask for details. We can also brand the bar and demonstration kitchen and use any banners you provide.

WHAT EQUIPMENT IS INCLUDED WITH MEDLEY?

- ~ Fully equipped catering kitchen (Medley staff only)
- ~ Chairs
- ~ Banquet seating on ground floor
- ~ Tables with linen
- ~ Cutlery, plates
- ~ Glassware
- ~ Wall-integrated background music system. Mountable tannoy DVS4, Cloud RSL-6 remote music source, 46-50 4 x zone integrated Mixer/amp Sonos Connect (full list available from Medley, with images).

WHAT ADDITIONAL EQUIPMENT IS AVAILABLE TO HIRE?

At a significantly discounted rate, we can offer:

- ~ 60" Smart TV, on a stand
- ~ 2 x EV300 speakers
- ~ 1 x Dynacord amp
- ~ 2 x speaker stands
- ~ 1 x Soundcraft mixer
- ~ 2 x wireless microphones, with 1 x stand. One for the ground floor and one for the first floor
- ~ Wireless lapel mic kit
- ~ Wireless headset mic kit

CAN I USE MY OWN LAPTOP FOR PRESENTATIONS?

Yes, of course. Please make sure that everything is working a few hours before your event and bring your own power supply, HDMI cables and any other equipment you need for your presentation.

DO YOU HAVE WI-FI?

Yes, we have four Wi-Fi networks, which are complimentary. We can dedicate a specific network to your group.

DO YOU HAVE A DISABILITY ACCESS LIFT?

Yes. It is beside the entrance and carries a maximum of five people or 400 kg.

CAN WE BRING OUR OWN FOOD?

No. Food is our passion and we would love to share some of Medley's creations with you and your guests.

DO YOU CATER FOR VEGETARIANS, VEGANS AND PEOPLE WITH SPECIAL DIETARY REQUIREMENTS?

Absolutely. Please let us know of any special requirements in advance and we can design a menu that works for all your guests.

CAN WE ARRANGE ENTERTAINMENT?

Yes, we can recommend a range of excellent DJ's, musicians, and entertainers and book them for you.

DO YOU PROVIDE SECURITY?

Yes. Our partner Pulse Security Management manages security for all evening events and during the day if required.

WHAT TIME DO WE HAVE ACCESS TO THE VENUE FROM?

Normally from 9 a.m. on the morning of the event. Earlier times can be agreed

DO YOU HAVE A LOADING AREA?

No. There is street parking on Fleet Street directly outside the building, to allow for loading and unloading.

Terms and conditions
25% on booking
50% four weeks before the event
25% one week before the event
Prices are subject to change

MEDLEY

FLEET STREET EAST

Medley, Fleet Street East, Dublin 2

Chris@medley.ie

+353 1 555 7116