



BROCHURE 2018

DIRECTORY OF AREAS IN HOUSE



PARLOUR: 2-15 people

Georgian views of authentic Leeson St. Whether it be a morning coffee or a signature cocktail, grab a seat by the fireplace & relax.



LIBRARY: 2-20 people

The perfect spot for a breakfast meeting, a pre-dinner drink or just some peace & quiet. The Library offers moments of tranquility amidst our bustling environments.



MAIN BAR: 10-40 people

Pure oak & pure elegance.. Watch as our talented bartenders pour you your favourite drink.



TERRACE: 2-25 people

Located in the very heart of House, the Terrace is purposefully designed to evoke a feeling of comfort, homeliness & utter content.



GLASSHOUSE: 1-20 people

Striped floors & glass ceilings. Perfect for large groups, social gatherings, celebrations & meetings, with full AV & PA available.



GARDEN

A surrounding of tumbling vines, olive trees & al fresco vibes, the Garden is home to midweek lunchers, weekend visitors & some of our more long-term & feathered residents.



RED ROOM: 10-250 people

Film premieres & seminars, parties & events, DJs & dancing.. The Red Room is fully equipped to host a wide range of event types.



CONSERVATORY: 25-40 people

The Conservatory boasts authentic originality with South-facing windows & new-age chandeliers. An ideal space for celebratory gatherings & social occasions.



WINE ROOM: 2-30 people

The finest of wines served in the best of luxury. Explore the diversity of our premium wine selection in the comfort of our designated Wine Room.

CORPORATE EVENTS: PACKAGES & PRICE LIST

AREAS & SPEND REQUIREMENTS:

Glasshouse - 120 people

Half Day: €300

Full Day: €500

Grey Room 14 people

Half Day: €250

Full Day: €400

Sunday (exclusive hire) 600 people, including Red Room.

15k minimum spend

HOUSE PARTIES

- *A.V. / P.A.*
- *Breakfast Buffets*
- *Set Menus*
- *Finger Food*
- *Personalised Cocktails, Drinks & Menus*
- *Drinks Vouchers & Wristbands*
- *BBQ*

We are host to a range of private functions & affairs and we pride ourselves in creating the perfect environment for your event. We offer a variety of personalised occasions ideal for a company night out and tailored to you.

For more information, please contact Katja: 01 905 9090 / welcome@housedublin.ie



BBQ'S at HOUSE

HOUSE

PRESENTS

Out of the Light & into the Darkness

24th OF EACH MONTH

AWAKEN YOUR SENSES.
BOOK NOW...
MAX 20 PEOPLE

BEEFEATER 24
'Drinking in the Dark'

IS A SENSORY
EXPERIENCE WHICH
CHALLENGES YOU
TO MAKE YOUR
ULTIMATE
GIN & TONIC

Please call or email Katja for reservations & enquiries: +353 (0) 1 905 9090 • welcome@houseclub.ie



DUBLIN

PAINT CLUB

PAINTING & COCKTAILS

COCKTAIL MASTER CLASS

Learn how to make the perfect cocktail

CORPORATE EXPERIENCES

When it comes to events, we aim to inspire & particularly understand the importance of hosting a corporate event. Our unique Corporate Experiences are designed to make your event as effortless as possible: planned with care, thoroughness & attention to detail.

Our Events Team are driven & decisive and will guide you through coordinating your event with us from start to finish: with a walk through of our unique social spaces, all-day and varied dining options and even as far as customising your very own cocktails!

Alternatively, join us for one of our in-House experiences that can be adapted to suit you.

Learn how to make the perfect cocktail in our bespoke Cocktail Making Classes. Put your senses to the test at our Drinking in the Dark, or join us for Paintclub where you will be guided in creating your own personal masterpiece! Let us do the organising for you.

BBQ MENU 2018

• Food by Gourmet Food Parlour •

MAINS (choose 1)

- **Beef burger**, smoked applewood cheese, lettuce, tomato relish, brioche bun
- **Sriracha & lime chicken breast**, fennel slaw, brioche bun
- **Guinness, pork & leek sausage**, tobacco onions, Dijon mustard, soft roll
- **Vegan burger**, guacamole & tomato salsa

SALADS (choose 2)

- **Orzo, pesto**, rocket & parmesan
- **Chickpea**, bulgur wheat, roasted cherry tomatoes, garlic, ginger, cilantro
- **Homemade slaw** - red cabbage & scallion in lemon yogurt
- **Baby spinach**, feta, walnuts, red onion, croutons, citrus aioli

One Main with two salads - €15

SKEWERS (additional €5 per person, choose 1)

- **Tamarind squash & halloumi**
- **Moroccan chicken**, red pepper aioli

One Main & one Skewer with two salads - €20

Sample B.B.Q. menu

CANAPÉ MENUS FOR GROUPS

SAMPLE CANAPÉ MENUS

MENU A €15 per person

Siracha chicken slider, guacamole & sour cream

Salt & pepper calamari with citrus aioli

Goats cheese & tomato bruschetta

Beef & chorizo meatballs, rich marinara sauce

Selection of fries: rustic with garlic aioli, waffle with chipotle aioli & sweet potato fries with citrus aioli

MENU B €20 per person

Beef slider, cheddar, lettuce & tomato relish

Moroccan chicken skewer, red pepper aioli

Halloumi & roast red pepper slider

Short rib & horseradish crostini

Selection of fries: rustic with garlic aioli, waffle with chipotle aioli & sweet potato fries with citrus aioli

VEGGIE €15 per person

Halloumi & roasted red pepper slider

Mini tartlet of feta, spinach & pine nut

Mushroom & gruyère bruschetta

Vegetable & spinach pakora with red pepper aioli (vegan without riata)

Selection of fries: rustic, waffle & sweet potato fries (vegan)

GLUTEN FREE €15 per person

Short rib & horseradish crostini

Halloumi & pineapple skewer

Moroccan chicken skewer with red pepper aioli

Beef & chorizo meatballs, rich marinara sauce

Selection of fries: rustic with garlic aioli, waffle with chipotle aioli & sweet potato fries with citrus aioli



SET MENUS FOR GROUPS

SAMPLE SET LUNCH MENU 1 course: €15 · 2 course: €20 · 3 course: €25

STARTERS

Soup of the day – served with artisan bread

Artisan bread – served with tomato & olive tapenade & hummus

Wild mushroom arancini, lemon & garlic aioli

MAINS

Chicken quesadillas – monterey jack, salsa guacamole, sour cream, sweet potato fries

Wild mushroom pappardelle, tarragon & prosecco cream

Superfood salad – lentil, orange, beetroot, spinach, pomegranate & citrus dressing

Dexter Irish beef burger – cheddar, crisp pancetta, lettuce, tomato & relish, rustic fries

DESSERTS

Salted caramel brownie

Caramelised apple tart

Raspberry roulade

SAMPLE SET DINNER MENU 1 course: €18 · 2 course: €25 · 3 course: €30

STARTER

Crab salad with avocado & pomegranate, chili & lime dressing

Chicken skewers in Moroccan lemon herbs, red pepper aioli

Wild mushroom arancini, lemon & garlic aioli

MAINS

Pan-fried chicken, chorizo mash, edamame beans, lemon & caper butter

Wild mushroom pappardelle, tarragon & prosecco cream

Maple & sesame salmon, lemon-infused lentils, crispy kale, roasted rosemary & garlic potatoes

10oz rib-eye steak, sprouting broccoli, roasted rosemary & garlic potatoes, béarnaise sauce or garlic butter (€5 supplemented price)

DESSERTS

Salted caramel brownie

Caramelised apple tart

Raspberry roulade

SAMPLE CHRISTMAS PLATTERS

PLATTER MENU €20 per person

Goats cheese bon bon lollipop
Meatballs in marinara sauce
Wild mushroom crostini topped with parmesan
Beef sliders with smoked cheddar
Tempura of prawn with mango sweet chili dip
Rustic fries, chipotle aioli
Sweet potato fries, aioli

DESSERT PLATTER €5 per person

Sicilian lemon meringue
Chocolate ganache
Raspberry cheesecake
Mini mince pies

VEGETARIAN PLATTER €20 per person

Goats cheese bon bon lollipop
Wild mushroom crostini
Halloumi skewer
Fritter of spinach, potato and spring onion
Arancini with butternut squash
Sweet potato fries, garlic aioli
Waffle fries, chipotle aioli

VEGAN PLATTER €20 per person

Mediterranean vegetable skewer
Vegan wrap, butternut squash quinoa
Mushrooms stuffed with baked spinach and pine nuts
Bruschetta with roasted vine tomato and basil
Sweet potato fries, aioli
Waffle fries, chipotle aioli

LATE SERVICE OPTION €10 per person

Beef sliders with smoked cheddar
Mini fish & chips
Vegetable Thai red curry with basmati rice



CHRISTMAS AT HOUSE

We warmly welcome you...

SAMPLE CHRISTMAS SET MENU

€25 per person

STARTER

- **Homemade soup of the day** with artisan bread
- **Tempura of prawn**, mango sweet chili salsa
- **Crostini** with roasted vine tomato and ricotta
- **Chorizo and beef meatball** in marinara sauce topped with parmesan

MAIN

- **Roasted turkey crown and baked Limerick ham**, apricot and chestnut stuffing, baby root vegetables, creamy mash and rich jus
- **Baked fillet of salmon**, crispy kale, mashed potato and tarragon sauce
- **Wild mushroom pappardelle**, Prosecco cream
- **Roast rib of beef** with creamy mash, baby root vegetables and rich gravy

DESSERT

- **Christmas pudding** with brandy cream
- **Salted caramel and peanut brownie**
- **Raspberry roulade**

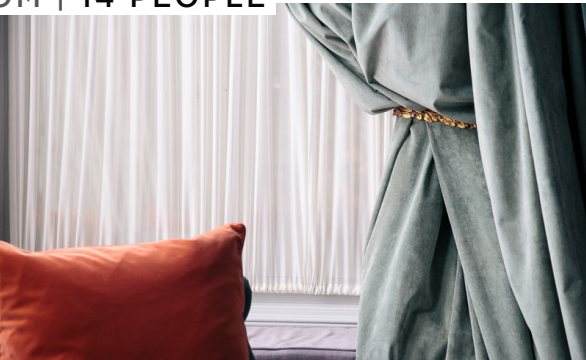
Food by Gourmet Food Parlour • For full list of allergens on all menus, please request from Katja 01 905 9090 / welcome@housedublin.ie

- *Drinks & canapés, champagne & craft beers.*
- *miniatures & bites, filling finger food & sharing plates...*
- *available for all group sizes.*

Choose from our tailor-made seasonal cocktails, mulled wine or our extensive drinks menu & relax, it's Christmas time...



GREY ROOM | 14 PEOPLE



GLASSHOUSE | 120 PEOPLE





private **HIRE**

entire venue

PARLOUR | MAIN BAR | GLASSHOUSE
WINE ROOM | GIN ROOM | RED ROOM
CONSERVATORY | TERRACE | GARDEN

Available Sunday - Tuesday



EXCLUSIVE HIRE

We can cater for up to 120 guests for a sit-down meal, between three areas; The Glasshouse, Garden and Terrace. Food options will be tasted and decided by you prior to the event. The whole venue however, holds up to 600 guests for drinks and canapés.

If you are looking for a more informal meal, our BBQ and buffet menus work really well in the space and can allow for maximum guests.

Our late service meals are always well received, very substantial and served on platters as easy finger food. These will be served at a pre-arranged time, which will best fit into your planned evening.

We have an extensive range of wine, spirits, beers and cocktails at House. We also tailor-make cocktails and drinks labels designed with your brand, along with your chosen set menu or platters.

MENUS, SIGNAGE & PRINTING

We can organise beautiful printed menus for individual guests, table plans, table names, and any other requirements, all chosen by you, designed by our in-house graphic designer.



Personalised set menus designed by us