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# Dylan McGrath Venues

Award Ceremonies | Wine Tastings | Product Launches | Poker Nights | Drinks  
Receptions | Canapé & Finger Food Events | Weddings | Rehearsal Dinners |  
Birthdays | Anniversaries | Engagement Parties | Private Dining | Meeting Rooms |  
Corporate Presentations

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FADE STREET SOCIAL

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by Dylan McGrath





# Meet the chef

## Dylan Mc Grath

Dylan was born in Dublin and raised in Belfast where he then studied at Portrush Catering College and Belfast Institute. He began his first Job in Jurys Inn, Belfast, and then left to work in Roscoffs, Northern Ireland's only Michelin-starred restaurant. He also worked at The Commons Restaurant and Peacock Alley with most of his culinary skills being acquired at John Burton Race in L'Ortolan and Tom Aikens in Chelsea where he became Head Chef.

Dylan returned home to Ireland to take up his own Head Chef position at Mint restaurant where he gained a Michelin-star at the age of 29. While in Mint Dylan was the subject of fly-on-the-wall documentary, Pressure Cooker which created public awareness in the media of Dylan's creativity and determination

In August 2010 he opened Rustic Stone, followed by Fade Street Social and Brasserie Sixty6. Dylan has had a broad career with restaurants at different levels and has hosted many Irish cooking shows including consecutive years as the MasterChef Ireland judge. He has won a number of prestigious awards over the years and has been described as a creative genius & an incredibly talented chef by many!





# Our Ethos

“We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion, they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island.”

- Dylan McGrath

# Our Suppliers



## JOHN STONE

John Stone has been dry-aging beef for fifty years. It's not about gimmicks. It's not about numbers. It's not about gadgets. It's about the experience.

## GILLIGAN FARM

One of the few family-owned farming-and-butcher operations in Ireland. Their story goes back 100 years- Tom Gilligan built the family farmhouse and started farming the land. Ever since then, they've been passionate about rearing beef. They've opened their first farm shop in Roscommon with one simple idea - all of the meat was fresh from the family farm

## MCLOUGHLINS BUTCHERS

With a young family Joe and his wife decided to move back to Ireland and in 1965 McLoughlins was founded in its current location in Ballyfermot. McLoughlin's butchers have worked hard to develop trust with their suppliers who have high regard for quality without compromise.

## HANNAN MEATS

Hannan Meats sources produce and supplies a range of fantastic meat products. Coming from farming stock, they are still ingrained in the world of agriculture. They work with 120 farmers - most in Northern Ireland, all in Ireland - who are all tried and trusted professionals; all producing the highest quality meat.

## RIDGEWAY WAGYU

Ridgeway Farm is a family operated farm nestled in the scenic hills of County Wicklow On Ridgeway Farm we are committed to creating a stress-free and healthy environment where the cattle are fed grass and olive feed to produce the finest Irish Wagyu Beef. All of our Wagyu Beef is fully traceable from Farm to Fork

## KISH FISH

Founded in the Dublin city center fish market, named after the Kish lighthouse in 1966. As a progressive seafood supplier, they deliver the finest seafood across Dublin & Leinster. They work with an extensive list of trusted partners who supply the best quality fish and shellfish from Ireland's coastline.

## GLENMARE SHELLFISH

has been serving the export fishing industry over thirty years and are proud to have 13 factory vessels landing Premium Frozen at Sea product to us, fishing in the Porcupine Bank, South Irish Sea and North Irish Sea. Thanks to their sustainable production line at Sea, Glenmar gained the Origin Green Certification and the Bord Bia Export Award in 2013.

# Fade Street Social

4-6 Fade Street, Dublin 2

Phone: 01 6040066

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[www.fadestreetsocial.com](http://www.fadestreetsocial.com)



# Fade Street Social

Fade Street Social consists of two separate restaurants, a cocktail bar, and a rooftop terrace.

Dylan & his team have captured several uniquely different yet subtly connected brands all under one roof. A beautiful classic yet contemporary space. We offer a variety of menus at superbly high standards to suit your budget

## PERFECT FOR

Corporate Lunch & Dinners | Private Hire | Drinks Receptions  
| Canapé & Finger Food events | Weddings & Ceremonies  
| Rehearsal Dinners | Engagement Parties | Private Dining  
| Private Hire | Wine Tastings | Product Launches | Poker  
Nights | Team Building

## VENUE CAPACITY

The Restaurant: 100 guests on the same floor.  
Wood-fired Restaurant: 55 guests on the same floor or 95  
over two floors  
The Cocktail bar: 42 guests for seated or 80 guests for a  
standing event.  
The Drawing Room: 42 guests for a seated meal or 65 guests  
for a standing event.

## ACCESSIBILITY

The Restaurant is accessible to wheelchair users

## OPENING TIMES

### The Restaurant

#### LUNCH MENU

Thursday - Saturday from 12 pm - 4 pm

#### DINNER MENU:

Tuesday to Saturday, the last orders are 9 pm

### Wood-fired Restaurant

#### LUNCH MENU

Monday - Sunday from 12 pm - 4 pm

#### DINNER MENU:

Monday to Sunday, the last orders are 9 pm

### Cocktail bar

Monday - Sunday from 12 pm - 12.30 am







# Food & drink space

## THE RESTAURANT

Designed to support the very best of home-grown produce.

[Lunch €45 three-course set menu](#)

[Dinner €65 three-course set menu](#)

[Dinner €75 three-course set menu](#)

## WOODFIRED RESTAURANT

A menu including a selection of our favourite wood-fired dishes made with local, seasonal ingredients.

[Lunch €40 three-course set menu](#)

[Dinner €55 two-course set menu](#)

## THE DRAWING ROOM

Ideally suited to smaller celebrations or small group bookings, this room is also connected to our cocktail bar.

[Lunch €45 three-course set menu](#)

[Dinner €55 three-course set menu](#)

[Dinner €65 three-course set menu](#)

## COCKTAIL BAR

A unique and stylish bar and rooftop terraces with a beautiful view of George's Street Arcade Market. We have an extensive cocktail list with a large range beers and spirits

Canapés menu €30pp

Group Cocktail Menu

## PRIVATE HIRE

### THE RESTAURANT

We can offer an exclusive hire fee for minimum of 70 to 100 guests

### THE DRAWING ROOM

Private room hire fee €250 - €500  
minimum numbers 30 to 44 guests

### COCKTAIL BAR

Minimum of 30 guests room hire fee  
€500

Max 80 guests

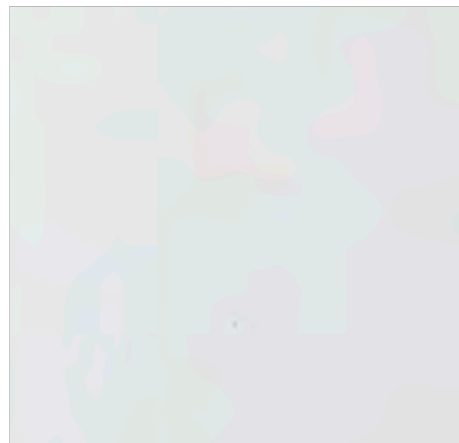
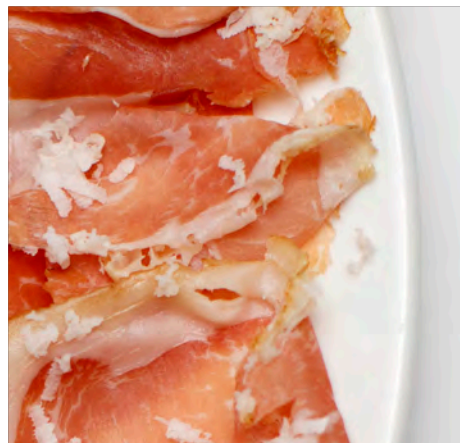
## THINGS TO NOTE

Exclusive hires of these spaces are available Sunday to Thursday for groups with a minimum food and beverage spend. For full venue buyouts or outside of the above days please contact us and we would be happy to discuss.

There is a 12.5% service charge applied to your final bill.

We request final numbers and menu choices for groups one week in advance.

Please note menus are subject to change due to seasonality and product availability.



**Fade St.  
SOCIAL**  
BY DYLAN MCGRATH



# THE PLATINUM EXPERIENCE

## €125per person

Fade Street Social Restaurant

A glass of champagne on arrival or during a group speech.

A three-course exclusive menu for your guests featuring three starters, a choice of three main courses, and a choice of three desserts

Half bottle of wine from our premium label wine section below

Still & Sparkling water

Please note menus are subject to change due to seasonality and product availability.

### WINE OFFERING

Please choose one white & one red

### RED WINE

CHATEAU PUYNORMOND MONTAGNE SAINT-EMILION  
2019 | France  
cherries | plum | cinnamon | vanilla

MAHI PINOT NOIR  
2019 | NZ  
savoury | earthy | ripe cherry

### WHITE WINE

MAHI SAUVIGNON BLANC  
2021 | NZ  
stone fruit | balanced | complex | organic

ALEX POLLIER POUILLY FUISSE  
2020 | France  
rich | mineral | lean

## TO START

### Roasted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

### Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

### Whiskey & Dill Goatsbridge Trout

baked beetroot, creme fraiche, light beetroot dressing and dill served with brown soda bread

## MAIN

### Saddle of Lamb

Salad of tomatoes, olives, basil and olive oil

### Grilled Seabream

Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

### 10oz Rib Eye Steak (John Stone)

Celeriac & truffle remoulade and watercress

### Roasted Celeriac

Oyster king mushroom, celeriac puree, peas, broad beans, buttered kale and salsa verde

All main courses served with sliced new potatoes and soft herb mayonnaise

## DESSERT

### Blackberry Pavlova

blackberry sorbet & fresh blackberries and fresh cream

### Double Chocolate Mousse

vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

### Cheese Board

Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers

Please choose three main courses

# THE GOLD EXPERIENCE

## €115per person

### Fade Street Social Restaurant

A glass of La Marco Prosecco on arrival or during a group speech.

A three-course exclusive menu for your guests featuring two starters, a choice of three main courses and two desserts.

Half bottle of wine from our premium wine section below

Still & Sparkling water

Please note menus are subject to change due to seasonality and product availability.

#### WINE OFFERING

Please choose one red & one white

#### RED WINE

##### PASETTI MONTEPULCIANO D'ABRUZZO

2021 | Italy

blackberry | liquorice | cinnamon

##### MURIEL RIOJA CRIANZA

2018 | Spain

vanilla | oak | red fruit | smooth finish

#### WHITE WINE

##### LA CHABLISIENNE 'LA PIERELÉE' CHABLIS

2018 | Burgundy, France

##### MAHI SAUVIGNON BLANC

2021 | NZ

stone fruit | balanced | complex | organic

### TO START

#### Roasted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

#### Inch House Roasted Black Pudding

With Gentelman's relish, quail egg and watercress

#### Whiskey & Dill Goatsbridge Trout

baked beetroot, creme fraiche, light beetroot dressing and dill served with brown soda bread

### MAIN

#### Saddle of Lamb

Baby pearl barley, lamb sauce and thyme leaves

#### Roasted Salmon

Celeriac puree, charred broccoli, lemon and chorizo

#### 8oz Sirloin (John Stone)

Caramelized red onion relish, red onion shells, fresh horseradish, watercress

#### Whole Roasted Red Pepper

Basil emulsion, courgette, pickled shallot, capers, whipped ricotta and crispy polenta (Vegetarian or Vegan option)

All main courses served with sliced new potatoes and soft herb mayonnaise

### DESSERT

#### Blackberry Pavlova

blackberry sorbet & fresh blackberries and fresh cream

#### Double Chocolate Mousse

vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Please choose two sharing starters, three main courses and two desserts

# THE SILVER EXPERIENCE

## €85per person

Fade Street Social Restaurant

A three-course exclusive menu for your guests featuring two sharing starters, a choice of two main courses, and two desserts

Half bottle of wine

Still & Sparkling water

Please note menus are subject to change due to seasonality and product availability.

WINE OFFERING:

ORIGINI PINOT GRIGIO DOC  
2021 | Italy

KILLKA MALBEC  
2021 | Argentina

### TO START

#### Inch House Roasted Black Pudding

With Gentelman's relish, quail egg and watercress

#### Onion Soup

parmesan croutons, chives & soft boiled egg served with homemade focaccia

#### Potted Goatsbridge Trout Mousse

pickled cucumber, dill and brown bread

### MAIN

#### Roasted Salmon

Celeriac puree, charred broccoli, lemon and chorizo

#### Rump of Beef

Crispy baby gem in honey roast garlic mayonnaise & sourdough crumbs served with fries

#### Whole Roasted Red Pepper

Basil emulsion, courgette, pickled shallot, capers, whipped ricotta and crispy polenta (Vegetarian or Vegan option)

All main courses served with sliced new potatoes and soft herb mayonnaise

### DESSERT

#### Blackberry Pavlova

blackberry sorbet & fresh blackberries and fresh cream

#### Double Chocolate Mousse

vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Please choose two starters, two main courses and two desserts



# THE WOODFIRED

## *finger food menu*

€30 per person

Choose five

**Duck confit & onion spring roll** –  
caramelised ginger and citrus dressing

**Cod brandade balls** – served with  
red pepper oil

**Spicy tuna** – served on a wonton crackers with  
creme fraiche, avocado puree and lime

**Fried chicken wings**– glazed with tandoori  
yoghurt

**Smoked and slow cooked pork belly rilette  
balls** – lovage mayonnaise and balsamic

**Crispy fries** – rosemary and honey roasted garlic  
mayonnaise

**Spinach flatbread** – bound with parmesan and  
nut brown butter, charred broccoli, brie and  
rocket

**Coppa flatbread** – tomato, fior di latte, basil,  
parmesan, thin slices of coppa ham, black pepper

A person wearing a blue shirt and a black vest is pouring red wine from a dark glass bottle into a large, clear glass decanter. The wine is captured mid-pour, creating a dynamic splash. The background is a light-colored wall with a subtle, repeating pattern.

# WINE & BUBBLES

As each event is different, we will work with you to deliver an experience that you and your guests will never forget. We provide a range of different package options to suit the needs and budget of your event. Let us bring some fun and uniqueness to your special event.

DYLAN MCGRATH VENUES

# Our Sommelier's Selection

## WHITE WINE

ORIGINI PINOT GRIGIO DOC  
2021 | Italy  
€38

LA CHABLISIENNE 'LA PIERELÉE'  
CHABLIS  
2018 | Burgundy, France  
€49.5

MAHI SAUVIGNON BLANC  
2021 | NZ  
stone fruit | balanced | complex  
|organic  
€49.50

ALEX POLLIER POUILLY FUISSE  
2020 | France  
rich | mineral | lean  
€69

## RED WINE

KILLKA MALBEC  
2021 | Argentina  
€39

PASETTI MONTEPULCIANO  
D'ABRUZZO  
2021 | Italy  
blackberry | liquorice | cinnamon  
€42

MURIEL RIOJA CRIANZA  
2018 | Spain  
vanilla | oak | red fruit | smooth finish  
€45

CHATEAU PUYNORMOND  
MONTAGNE SAINT-EMILION  
2019 | France  
cherries | plum | cinnamon | vanilla  
€50

MAHI PINOT NOIR  
2019 | NZ  
savoury | earthy | ripe cherry  
€69

## ROSE

JEAN GAMAY ROSE  
2020 | France  
fresh | raspberry | cassis  
€33

CASAL GARCIA VINHO VERDE ROSE  
2020 | Portugal  
sweet | strawberry | pomegranate  
€34

DOMAINE LAFAGE "MIRAFLOR" ROSÉ  
2021 | France  
elegant | summer fruit | floral  
€44

## BUBBLES

LA MARCA PROSECCO  
€42

GIOL LUISA FRIZZANTE ROSE  
€45

GOSSET EXTRA BRUT  
€96



# GROUP DRINKS

Invite your guests to arrive an hour before their dinner and enjoy our Cocktail Bar or the rooftop terrace!

Arrival drinks priced on consumption

## BUBBLES:

La Marco Prosecco €9.95

Gosset Extra Brut €19

## COCKTAILS/SPRITZERS

### WHISKEY SOUR €13

Roe & Co whiskey, red wine syrup, fresh lemon juice, egg whites, grapefruit bitters, and old-fashioned bitters

### PORNSTAR MARTINI €13

Ketel One vodka, passion fruit puree, freshly squeezed lime juice, vanilla syrup, prosecco

### MOJITO €13

Pampero rum, fresh mint, fresh lime juice, sugar, soda top

### APEROL SPRITZ €13

Aperol, prosecco, soda top



# OUR TEAM

Our team plays a huge part in the success of all our events and are here to welcome you with warmth and a smile

The Events team will be your first point of contact and are a team of dedicated professionals who are on hand to help organise your event.

The Kitchen Team works with local producers & suppliers and applies simple techniques with the very best ingredients cooked with passion for our approachable while delicious cuisine.

The Venue Managers & Front of House Team have the experience and knowledge to create a smooth service on the day, making sure all your guests leave happy!



**Fade St.**  
**SOCIAL**  
BY DYLAN MCGRATH

If you would like more information about our Meeting & Events spaces, contact our designated events manager at [events@primesteakltd.com](mailto:events@primesteakltd.com) or call 01 963 9777