
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

BRASSERIE SIXTY6

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.



Brasserie Sixty6

66-67 South Great Georges St, Dublin 2,

Phone: +353 1 4005878

Email: bookings@brasseriesixty6.com

Events: events@primesteakltd.com

www.brasseriesixty6.com



Brasserie Sixty6

One of our largest venues with a total capacity of 180-200 people on the same floor.

For smaller parties, you can avail of our semi-private areas that seat 35 guests or 65 guests respectively.

Our venue is available for private hire 7 days and nights a week. The stylish decor consists of the finest china plates hanging on the walls, a mix of leather seats, and a glass bottle chandelier.

PERFECT FOR

Corporate Lunch & Dinners | Private Hire | Canapé & finger food events | Rehearsal dinners | Private dining | Private Hire | Wine tastings | Team Building | Hen/Stag dinners or brunch

VENUE CAPACITY

Main Floor:
200 guests on the same floor.
The Gallery:
65 guests in the same area
Snug area:
30 guests for seated

ACCESSIBILITY

Brasserie Sixty6 is accessible to wheelchair users

OPENING TIMES:

LUNCH MENU

Tuesday - Friday from 12 pm - 3 pm

DINNER MENU

Tuesday to Sunday from 4pm,
the last orders are 8 pm

BRUNCH MENU

Saturday & Sunday 10 am to 2 pm





The heart of large events and parties

Lunch

€38 three-course set menu

€32 two-course set menu

Dinner

[€50 three-course set menu](#)

[€60 three-course menu](#)

PRIVATE HIRE

PRIVATE SNUG

Minimum number of 20 guests

Maximum number of 30 guests

Hire fee €300

WHOLE VENUE

Minimum number of guests 150

Maximum number of guests 200

SEMI PRIVATE AREA

Minimum number of 45 guests

Maximum of 65 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.

THE PLATINUM EXPERIENCE

€100 per person

Brasserie Sixty6

A glass of La Marco Prosecco 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 our premium wine per person

Still & Sparkling water

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

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

Celeriac soup
Truffle crème fraiche served with house baked focaccia

Chicken and duck liver parfait
Topped with truffle butter, served with grape chutney & toasted brioche

Burrata
Pesto, green olives, pine nuts, basil and homemade focaccia

Smoked Goatsbridge rainbow trout
Whiskey & dill, soft herb cream cheese & brown soda bread

MAINS

9oz Ribeye
Watercress salad and bearnaise sauce

Burger (Gilligans Farm)
Honey roasted garlic mayo, onion ring, in a roasted onion brioche bun with skinny fries

Manor Farm corn-fed Rotisserie half chicken
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

Pumpkin Gnocchi
roasted pumpkin puree, rosemary, onion and parmesan

Grilled Sea bream
Cauliflower puree, baby onions, smoked bacon, roasted mushrooms, buttered cavolo nero and tarragon

DESSERT

Tiramisu in a glass
with a layer of milk chocolate mousse

Warm chocolate brownie
Sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream

Creme Brulee
blackberry sorbet

THE GOLD EXPERIENCE

€90 per person

Brasserie Sixty6

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

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

Half bottle of wine per person

Still & Sparkling water

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

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

Celeriac soup
Truffle crème fraiche served with house baked focaccia

Chicken wings
Pickled mooli and cucumber with soy, sesame and lime

Smoked Goatsbridge rainbow trout
Whiskey & dill, soft herb cream cheese & brown soda bread

MAINS

8oz Sirloin
Peppercorn Sauce, skinny fries.

Roasted Salmon
Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil

Pumpkin Gnocchi
roasted pumpkin puree, rosemary, onion, and parmesan

Burger (Gilligans Farm)
Honey roasted garlic mayonnaise, onion ring, in a roasted onion brioche bun with skinny fries

Manor Farm corn-fed Rotisserie half chicken
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise.

DESSERT

Tiramisu in a glass
with a layer of milk chocolate mousse

Warm chocolate brownie
Sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream

THE SILVER EXPERIENCE

€70 per person

Brasserie Sixty6

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 per person

Still & Sparkling water

Please choose two starters, two main courses and two desserts

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

Celeriac soup
Truffle crème fraiche served with house baked focaccia

Burrata
Pesto, green olives, pine nuts, basil, and house-baked focaccia

Smoked Goatsbridge rainbow trout
Whiskey & dill, soft herb cream cheese & brown soda bread

MAINS

Rump of beef
Peppercorn Sauce, skinny fries.

Pumpkin Gnocchi
Roasted pumpkin puree, rosemary, onion, and parmesan

Roasted Salmon
Artichoke crisps, buttered greens, crispy kale and chorizo oil.

Burger (Gilligans Farm)
Honey roasted garlic mayonnaise, onion ring, in a roasted onion brioche bun with skinny fries.

DESSERT

Tiramisu in a glass
with a layer of milk chocolate mousse

Warm chocolate brownie
Sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream



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





BRASSERIE SIXTY SIX

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

R
U
S
T
I
C
S
T
O
N
E
by Dylan McGrath


BONSAI
BAR

BRASSERIE
KITCHEN + BAR 

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