

(eclective)

weddings &
celebrations

eclective.ie



What's Inside...

Eclective Weddings	Page 2
The Grayson	Page 3-15
Angelina's	Page 16-21
Isabelle's	Page 22-27
Wedding Inclusions	Page 29
FAQ's	Page 30
Additional Celebrations	Page 31
Contact	Page 32

Eclective Weddings

Every love story is unique, and we believe every wedding should be too. At Eclective, we bring together some of Dublin's most beautiful venues, each with its own style and charm - so you can find the perfect setting to celebrate your day, your way.

Whether you're dreaming of a romantic waterside wedding, a stylish city-centre reception, or an intimate gathering with your closest family and friends, our collection of spaces can be tailored to suit celebrations of all shapes and sizes. Along with stunning settings, you'll find warm hospitality, delicious food, and a team that genuinely loves helping couples bring their vision to life.

From the "I do's" to the last dance, we're here to make sure your celebration feels effortless, personal, and truly unforgettable. If you'd like to start planning, drop us a note at weddings@eclective.ie. Our dedicated events team would be delighted to help.



The Grayson

41 St Stephen's Green, Dublin 2
thegrayson.ie



The Grayson, Where Timeless Meets Modern

At The Grayson, we believe that every love story is unique and deserves a setting that reflects its individuality. Nestled in the heart of Dublin City Centre, our beautiful venue is the canvas upon which your love story will be painted. We are thrilled to invite you to embark on a journey of love, elegance, and timeless memories.

The Grayson is more than just a venue; it's a place where dreams come to life. With an incredible location overlooking Dublin's most famous city park, the stunning ivy-covered Georgian building at No. 41 St. Stephen's Green has a rich and illustrious history. Built in 1745, this beautiful building has played host to countless love stories and celebrations.

Our dedicated event representative is ready to work closely with you to ensure that your wedding is a true reflection of your love and style.

To schedule a wedding consultation, please contact our team at weddings@eclective.ie. We can't wait to hear more about your love story and how we can help to make your wedding at The Grayson a truly unforgettable experience.

The Grayson at a Glance

Perfectly positioned for a city centre wedding with a difference. The Grayson is truly a unique space for a small, intimate wedding reception or a large cocktail style wedding. Meticulously refurbished to retain its Georgian grandeur, The Grayson's has been given a new lease of life and a bright pop of colour. The Grayson's team of experienced of friendly and dedicated hospitality professionals will work with you to plan your perfect day.

Spread across four floors, The Grayson can accommodate an array of wedding events; from wedding receptions and parties, to rehearsal dinners and day two events. Accommodating from 10 guests up to 350 guests. With so many flexible and unique spaces under one roof, and an unrivalled location on St. Stephen's Green, it's no wonder it's quickly become a top destination for city centre weddings.

LOCAL HOT SPOTS

*Perfect for those photo ops
St Stephen's Green - 30 second walk
Merrion Square - 6 mins walk
Iveagh Gardens - 10 mins walk
Grafton Street - 7 mins walk
Trinity College - 13 mins walk
Temple Bar - 18 mins walk
City Hall - 19 mins walk





The Indigo Suite

The Indigo Suite is one big pop of colour with bold turquoise walls, fantastic contemporary Irish art, comfy seats to sink into, a private bar and windows to gaze out of overlooking St. Stephen's Green. The Indigo Suite is the perfect space to celebrate special occasions and make memories.

The Indigo Suite is also available for private hire for wedding events of up to 70 guests for cocktail style, or 55 guests for a sit-down meal across two intimate spaces.

Amenities

In-house Sound System

Private Bar

Microphone

Late License Available

Picturesque backdrops of Dublin City





Mrs Croker Dining Room & Bloom Dining Room

Mrs Croker Dining Room and the Bloom Dining Room at The Grayson are stunning spaces, both boasting large sash windows overlooking the iconic St Stephen's Green. High ceilings, parquet wooden floors, fireplaces, and an elegant small bar shapes the room. Both spaces are available for private hire for small weddings for a sit-down meal.

Amenities

In-house Sound System

Private Bar

Late License Available

Picturesque Backdrops



Photography by Ode & Arthur

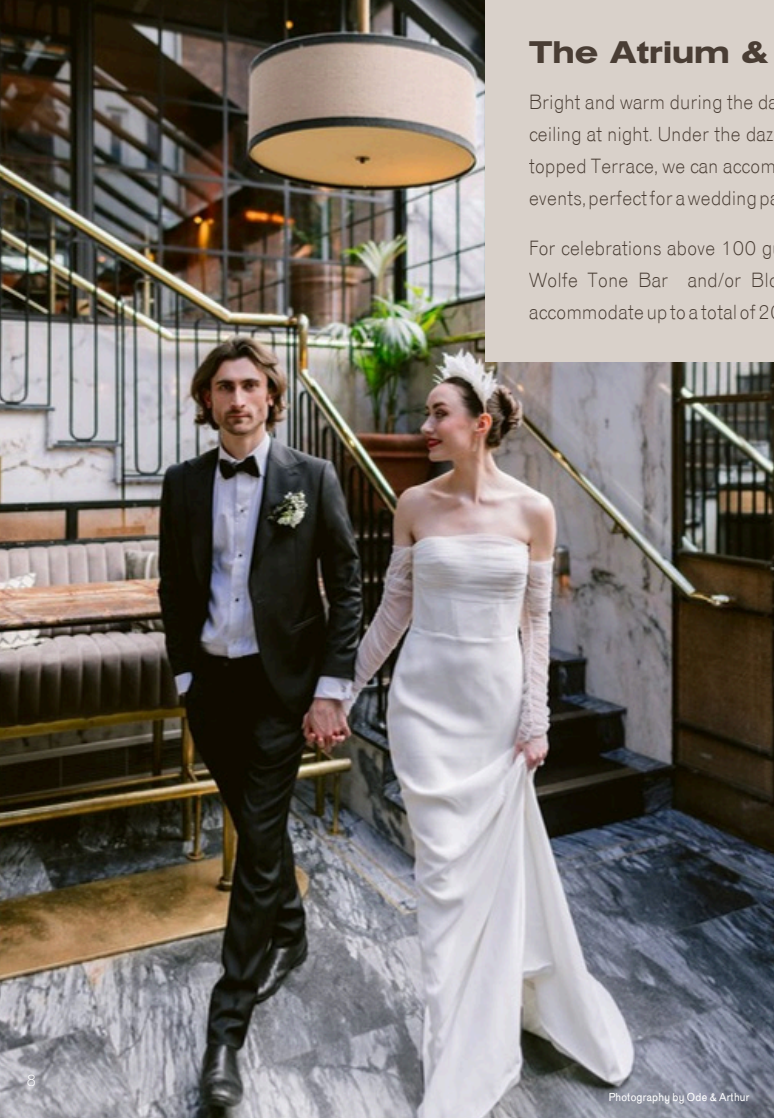


Photography by Veronika Faustmann

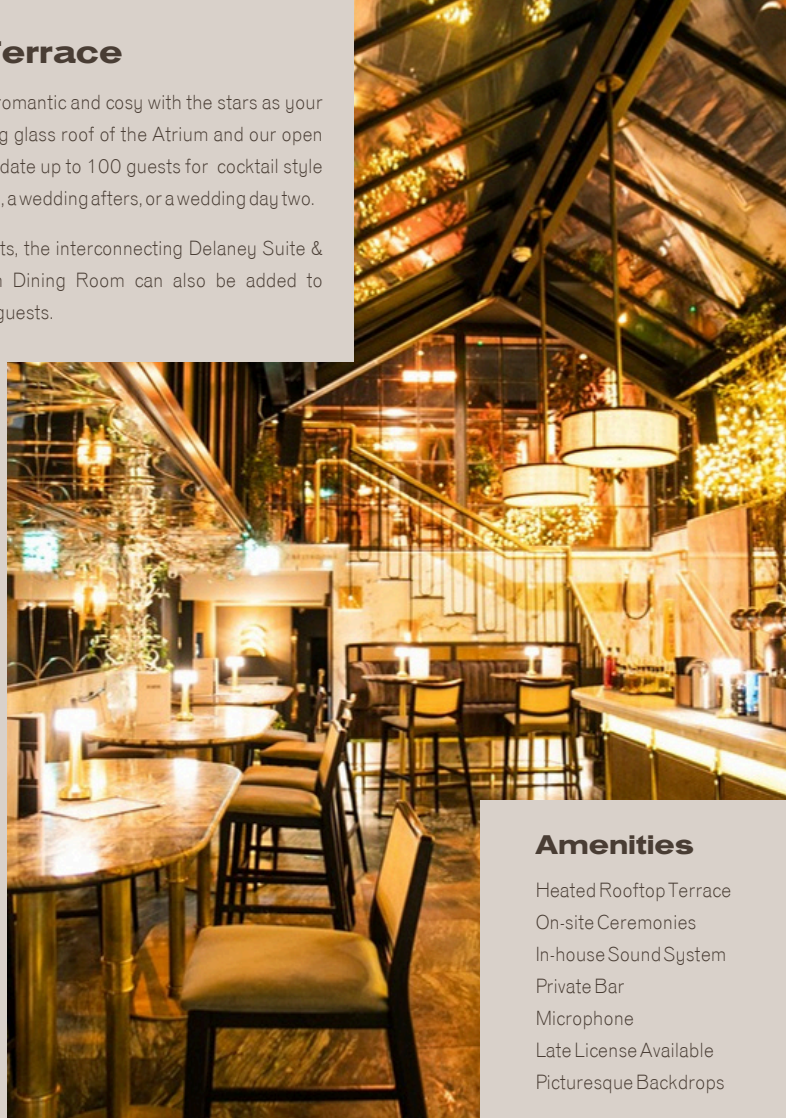
The Atrium & Terrace

Bright and warm during the day, romantic and cosy with the stars as your ceiling at night. Under the dazzling glass roof of the Atrium and our open topped Terrace, we can accommodate up to 100 guests for cocktail style events, perfect for a wedding party, a wedding afters, or a wedding day two.

For celebrations above 100 guests, the interconnecting Delaney Suite & Wolfe Tone Bar and/or Bloom Dining Room can also be added to accommodate up to a total of 200 guests.



Photography by Ode & Arthur



Amenities

- Heated Rooftop Terrace
- On-site Ceremonies
- In-house Sound System
- Private Bar
- Microphone
- Late License Available
- Picturesque Backdrops

Capacities

	<u>SEATED</u>	<u>COCKTAIL</u>	<u>HIRE FEE</u>	<u>MINIMUM SPEND REQUIREMENT ON F&B</u> <u>JANUARY TO OCTOBER</u>
THE INDIGO SUITE	55 pax	70 pax	€500	€2,500 Sun-Wed €3,000 Thu-Sat
MRS CROKER DINING ROOM	22 pax	25 pax	€300	€1,500 Sun-Wed €2,500 Thu-Sat
MRS CROKER BAR	12 pax	25 pax	+€200 when hiring Front Room	+€500 when hiring Dining Room
BLOOM DINING ROOM	22 pax	25 pax	€300	€1,500 Sun-Wed €2,500 Thu-Sat
BLOOM BAR	12 pax	25 pax	+€200 when hiring Front Room	+€500 when hiring Dining Room
ATRIUM + TERRACE	45 pax	100 pax	€1,000	€4,000 Sun-Wed €6,000 Thu-Sat
TERRACE	30 pax	30 pax	Sold as Atrium & Terrace	Sold as Atrium & Terrace
ATRIUM	18 pax	70 pax	Sold as Atrium & Terrace	Sold as Atrium & Terrace
DELANEY SUITE + WOLFTONE BAR	25 pax	70 pax	€500	€1,500 Sun-Wed €2,000 Thu-Sat

Multiple Space Packages

	<u>MINIMUM</u> <u>SPEND</u>	<u>VENUE</u> <u>HIRE FEE</u>	<u>OVERALL</u> <u>TOTAL</u>
INDIGO SUITE, ATRIUM + TERRACE			
THURSDAY - SATURDAY	€8,500	€1,500	€10,000
SUNDAY - WEDNESDAY	€6,000	€1,500	€7,500
INDIGO SUITE, ATRIUM, TERRACE + DELANEY SUITE & WOLFE TONE BAR			
THURSDAY - SATURDAY	€10,500	€1,750	€12,250
SUNDAY - WEDNESDAY	€7,500	€1,750	€9,2500

NB
* Saturday prices are applied to Sundays on a Bank Holiday weekend.
** November and December pricing available upon request.
*** Selected dates in December have an increased minimum spend requirement, please let us know your preferred dates & we can offer a bespoke proposal for you.
**** Venue Hire Fee's & Minimum spend requirements apply for private hire from 5pm onwards. For lunch enquiries we can offer a tailored proposal.



Photography by Ode & Arthur



Wedding Packages

SEATED

PACKAGE 1 | €100 PP

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 | €115 PP

Arrival Drinks Reception with (Choice of Beer or Prosecco)
Selection of 3 Canapes on arrival
Seated 3 Course Dinner (Choice of 3 starters, 3 mains & 3 desserts)
Half Bottle of Wine per person
Tea & Coffee

PACKAGE 3 | €130 PP

Arrival Drinks Reception with (Choice of Beer, Prosecco or Signature Cocktail)
Selection of 3 Canapes 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 Finger Food & House Fries
Tea & Coffee

COCKTAIL PARTY

PACKAGE 1 | €76 PP

5 Canapes
3 Supper Bowls
3 Mini Sweet Desserts
3 Drinks per person

PACKAGE 2 | €92 PP

5 Canapes
3 Supper bowls
3 Mini Sweet Desserts
Cheese & Charcuterie Boards
3 Drinks per person including a Signature Cocktail

OPTIONAL ENHANCEMENTS

Additional Main Course Choice: €8pp
Additional Entrée Choice: €6pp
Additional Dessert Choice: €6pp
Kids Menu: €30pp
Canapes on arrival: €12pp (Choice of 3)
Additional Canapes: €4ea
Late Night Supper Bowls: €16 (Choice of 2)
Additional Supper Bowls: €8ea
Roaming Sweet Dessert Upgrade: €2pp
Dessert Station: €14pp (Choice of 3)
Cheese Boards: €12pp
Charcuterie Boards: €12pp
Cheese & Charcuterie Boards: €14pp
Iced Irish Seafood Platters: €25pp
Arrival Drinks Reception Cocktail Upgrade: €6pp
Signature Cocktails: €14pp
Arrival Drinks Reception Champagne Upgrade: €10pp
Summer Spritz Cocktail Station: €12pp
Prosecco & Beer Toast Drink (50/50): €8pp
Mulled Wine or Hot Toddy: €8pp
Toast Digestive Liqueur: €6pp
Bottled Mineral water 750ml: €5.75ea

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.



Food Options

Let's talk about the good stuff - delicious food.

Our chefs tastefully pack every mouthful with international and Irish flavours.

Whether you're into elegant bites or mouth-watering meals, we will work with you every step of the way.

SET DINNER SAMPLE MENU

STARTERS

Irish Smoked Salmon, Pickled Cucumber, Crispy Capers & Soda Bread

Beef Bresaola Carpaccio, Lemon Ricotta & Grana Padano

Miso-Glazed Baked Aubergine, Coconut Chilli Oil, Crispy Onions (v)

Roasted Tomato & Red Pepper Soup, Sea Salt Focaccia (v)

Beef Ragù Ravioli, Spicy Tomato Sauce & Parmigiano Reggiano

Whipped Goat's Cheese, Black Fig, Pistachio Salad & Sherry Vinegar Dressing (vg)

MAINS

Pan-Seared Sea Bass, Black Rice Risotto, Tomato Vierge Dressing

Slow-Cooked Feather Blade Beef, Butter Mash, French Beans & Shallot Red Wine Jus

10oz Ribeye, Caramelised Onion Purée, Hand-Cut Fries & Peppercorn Sauce (8 supplement)

Roast Chicken Supreme, Colcannon Potato, Asparagus & Butter Emulsion

Chargrilled Broccoli, Rosemary Cannellini Beans, Green Chilli Salsa Verde (v)

Pan-Fried Cod on Crab & Citrus Butter Linguine Pasta, Basil Salad

DESSERTS

Fresh Strawberries, Raspberry Sorbet & Prosecco (v)

Chocolate Heart, Raspberry Gel Centre & Vanilla Ice Cream

Vanilla Ice Cream Sundae, Pecans, Honeycomb & Dulce de Leche Sauce

Chocolate Brownie, Fresh Raspberries & Whipped Caramel Mascarpone

Dark Chocolate Mousse, Amarena Cherries & White Chocolate Crunch (v)

Lemon & Lavender Tart with Honey Cream

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

* All dietary requirements are catered for with prior notice.



Food Options

CANAPE & SUPPER BOWL SAMPLE MENU

CANAPES

Beef Bresaola Carpaccio, Lemon Ricotta & Grana Padano
Citrus Chicken, Guacamole & Spring Onion
Pancetta & Provolone Croquette, Homemade Spicy Tomato Compote
Iberico Pork Skewers, Almond & Herb Balsamic Dressing
Crispy Polenta, Chestnut Mushroom Duxelles
Vegan Halloumi, Roasted Red Pepper, Herb Salsa Verde
Heirloom Tomato & Basil Bruschetta, Olive Tapenade & Pine Nuts
Irish Smoked Salmon Tartlets, Avocado & Keta Caviar Crème Fraîche
Miso-Glazed Prawns, Togarashi Pepper
Lamb & Smoked Scamorza Crumpet, Ras el Hanout Mayo
Tempura Cauliflower Tossed in Soy & Chilli Sauce

SUPPER BOWLS

Slow-Cooked Feather Blade Beef, Butter Mash & Shallot Red Wine Jus
Pan-Seared Sea Bass, Black Rice Risotto, Tomato Vierge Dressing
Buttermilk Crispy Chicken, Fries & Sriracha Mayo
Charred Artichokes on Lemon, Courgette & Saffron Quinoa, Gremolata Dressing
Roasted Butternut Squash Risotto & Tarragon Crumb
Margaux Lamb Sausage Orecchiette, Spicy Panko & Fennel Pollen
Sticky Honey Chilli Andarl Farm Pork Belly, Coconut Rice, Pickled Ginger Carrots
Roast Corn-Fed Chicken, Chicken Fat Mash, Asparagus Butter Emulsion
Tempura Fish & Chips, Tartare Sauce
Lemon & Ginger Tempura Tofu, Green Beans, Courgette & Broccoli

SWEET CANAPES

Lemon & Lavender Tart, Honey Cream
Mini Macarons
Coffee Savoiardi & Tiramisu Mascarpone
Dark Chocolate Mousse & Pistachio Crumb
Peaches & Cream
White Chocolate & Raspberry Tartlet
Brownie, Mascarpone & Dulce de Leche

LATE NIGHT FINGER FOOD

CHOOSE 3 OPTIONS €22 PP
ADDITIONAL ITEMS €8 PP

Mini Nduja Burger, Caramelised Onion & Smoked Scamorza
Grilled Ham & Cheese Toasty (vg)
Mini Fish & Chip Cones, Gherkins & Citrus Mayo
Vegetable Spring Roll & Sweet Chilli Sauce (vg)
Tayto Cheese & Onion Crisp Sandwich (v)
Fennel & Celeriac Slider, Mushrooms, Spicy Mayo (vg)

* Please note, late night finger food is only available
as an add on to a wedding package

* All dietary requirements are catered for with prior notice.

"Saturday was absolutely phenomenal. It was honestly just perfect. We had the best day.

The team; Olga, Iulian, Fred & the bar tenders/general staff, were outstanding. They were there to help us the day before setting up and continued to be so attentive throughout our wedding day. Iulian did a fantastic job at dressing the cheese cake. I couldn't believe it when I saw it, just spectacular!

It came across so clear that all of the team really enjoy what they do. Please extend our deepest thanks to them for making our day so special.

The food was amazing, which we both already know about the Grayson, but our guests were blown away by the standard. The late night finger food exceeded our expectations! We weren't sure what to expect, it was just fantastic. Thank you to the kitchen team.

Thank you all so so much for such a wonderful day. We will definitely continue to dine in the Grayson, and absolutely any future big family events we host will be there. Best of luck with the rest of your events this year."

Hannah & Brian | February 2025





"I can't say enough good things about our wedding at The Grayson. From day one they were amazing. Eclectic's wedding planning team helped us figure out the details of our big day, from menu to decorations and everything in between. Even knowing how well prepared we were, I was still completely blown away by how great the staff were on the day.

As soon as we arrived at The Grayson I knew we didn't have to worry about a single thing. The food was delicious, the staff were so nice, and everyone was served swiftly. We were able to drop off decorations the morning of the wedding and the staff at the Grayson arranged them around the rooms for us. At the end of the night, everything was neatly packed away for us to take home with us.

Long story short, they handled our 180-person wedding party with grace. We could not have been happier with how the day went!"

Megan & Wally

Ceremonies

Although we cannot accommodate civil ceremonies due to accessibility requirements with the HSE - we can conduct religious, humanist and secular ceremonies in The Grayson.

Ceremony Fee €800

This includes the use of 55 Chiavari Chairs





Angelina's

55 Percy Place, Dublin 4
angelinas.ie



Waterside Weddings at Angelina's

At Angelina's, we believe every celebration should feel as unforgettable as the love it honours. Tucked along the leafy Grand Canal in Dublin 4, our modern yet romantic space is the perfect setting for weddings and special gatherings. With floor-to-ceiling windows and a terrace that opens out onto the water, every moment feels effortlessly stylish and filled with charm.

Whether you're planning an intimate dinner or a lively reception, our spaces flex to suit your day - up to 150 seated or 250 standing. For something more personal, our raised platform holds 45 guests, while the terrace can seat 50 or host 80 standing, all with sparkling canal views.

Local Hotspots

The Canal – 2 minute walk
St Stephen's Green – 14 minute walk
Merrion Square Park – 14 minute walk
Iveagh Gardens – 18 minute walk

Ceremony Options:

St Mary's Church – 6 minute walk
National Gallery of Ireland – 15 minute walk
Dublin City Hall – 30 minute walk or 13 minute drive
Smock Alley Theatre – 35 minute walk or 15 minute drive

Amenities

Heated Terrace
On-site Ceremony
In house Sound System
Microphone
Accessible
Picturesque Backdrop

We're known for creating celebrations that feel relaxed yet refined, with plenty of heart. Our team loves helping couples bring their vision to life, making sure every detail feels just right. Ready to start planning? Email us at weddings@eclective.ie, we'd love to hear your story and help make your day truly yours.

Wedding Pricing

		MINIMUM NUMBER OF GUESTS	
		SEATED	COCKTAIL
EXCLUSIVE HIRE	Sunday - Thursday	80	100
	Friday & Saturday	100	120
BOOKING PERIOD	January to October		

* November & December pricing available upon request

Packages

SEATED

PACKAGE 1 | €135 PP

Arrival Drinks Reception (Choice of Beer or Prosecco)
Selection of 4 Canapes on arrival
Seated 3 Course Dinner (Choice of 2 starters, 2 mains & 2 desserts)
Half Bottle of Wine per person
Tea & Coffee

PACKAGE 2 | €155 PP

Arrival Drinks Reception (Choice of Beer, Prosecco or Signature Cocktails)
Selection of 4 Canapes on arrival
Seated 3 Course Dinner (Choice of 3 starters, 3 mains & 3 desserts)
Half Bottle of Wine per person (Choice of premium red/white/rose)
Late Night Pizza Station
Tea & Coffee

COCKTAIL PARTY

PACKAGE 1 | €110 PP

Arrival Drinks Reception (Choice of Beer or Prosecco)
Signature Cocktail
Selection of 4 Canapes
Selection of 4 Supper Bowls
Selection of 4 Mini Sweet Desserts

PACKAGE 2 | €130 PP

Arrival Drinks Reception (Choice of Beer or Prosecco)
Signature Cocktail
Cheese & Charcuterie Station
Selection of 4 Canapes
Selection of 4 Supper Bowls
Selection of 4 Mini Sweet Desserts
Late Night Pizza Station



Photography by Klassen Weddings



Food Options

WEDDING MENU SAMPLE

STARTERS

Prosciutto Flatbread, Garlic Butter, Cais Na Tire
Chicken Liver Parfait, Rum And Raisin Onion Chutney, Sourdough
Cured & Torched Seabream, Smoked Almond, Chilli Ponzu
Buffalo Burrata, Pepperonata, Brown Butter Croutons
Irish Crab, Apple & Pickled Cucumber Salad, Smoked Cods Roe +€10 supp

MAINS

Glazed Short Rib, Carrot & Star Anise, Champ Mash
Pan Roast Cod, Smoked Mussel Chowder, Brown Butter Leeks
Crispy Pork Belly, Bacon, Apple And Radish Salad, Roast Hispi Cabbage
Pan Fried Gnocchi, Cais Na Tire Mousse, Maitake Mushroom, Pickled Shallot (v)(vg)
10oz Rib Eye, Watercress And Shallot Salad, Chips, Pepper Sauce +€10 supp

DESSERTS

Angelinas Cheese Plate, Black Irish Butter, Grapes, Crackers
Lemon Posset, Poached Blueberries, Brown Butter Crumble
Dark Chocolate Mousse, Chocolate Crumble
Sticky Toffee Date Pudding, Salted Peanuts, Vanilla Ice Cream
Burnt Basque Cheesecake, Oven Roast Fruits, Lemon Curd

OPTIONAL ENHANCEMENTS

Additional Main Course Choice: €8pp
Additional Entrée Choice: €6pp
Additional Dessert Choice: €6pp
Kids Menu: €30pp
Canapes on arrival: €12pp (Choice of 3)
Additional Canapes: €4ea
Late Night Supper Bowls: €16 (Choice of 2)
Additional Supper Bowls: €8ea
Roaming Sweet Dessert Upgrade: €2pp
Dessert Station: €14pp (Choice of 3)
Cheese Boards: €12pp
Charcuterie Boards: €12pp
Cheese & Charcuterie Station: €14pp
Iced Irish Seafood Platters: €25pp
Selection of Breads & Dips: €7.50pp

Arrival Drinks Reception Cocktail Upgrade: €6pp
Signature Cocktails: €14pp
Arrival Drinks Reception Champagne Upgrade: €10pp
Summer Spritz Cocktail Station: €12pp
Prosecco & Beer Toast Drink (50/50): €8pp
Mulled Wine or Hot Toddy: €8pp
Toast Digestive Liqueur: €6pp
Bottled Mineral water 750ml: €5.75ea

* All dietary requirements are catered for with prior notice.

** All menus are subject to seasonal change.



Food Options

CANAPE & SUPPER BOWL SAMPLE MENU

CANAPES

Rosemary Polenta bites with Pepparonata
Salted Cod Croquettes, Preserved Lemon Mayo
Fillet Steak Lettuce Cup, Taleggio cream
Chopped Mackerel Tart, Furikake
Roasted Garlic Feta Crostini, Calabrian chili oil
Carlingford Oysters, Chilli Crack/Mignonette/Apple Granita +€2 Supp
Angelina's Gilda Pinxto
Bruschetta, charred, rubbed in roasted garlic, heirloom tomato and basil
Chargrilled Octopus & Nduja skewers
Burrata, bottarga, lime

SUPPER BOWLS

Tagliolini, Cacio E Pepe, pecorino crisp
Fresh Garganelli, slow cooked Beef Shin Ragù
Hand Rolled Gnocchi, Wild Garlic Creme Fraiche, fresh garden peas
Roast Cod, Connemara Clams, heirloom tomato, Salsa Verde potatoes
Grilled Cauliflower Steak, ragu, toasted hazelnuts
Cornfed Chicken, wild mushrooms, creamy polenta
Tagliata Ribeye Beef, aged balsamic, rocket, parmesan

MINI DESSERTS

Raspberry & Lemon Polenta Pudding
Chocolate Mousse, Coconut Caramel, Peanut
Tiramisu
Banoffee Tartlet
Chocolate Fudge
Strawberry & Vanilla Cheesecake
Raspberry Meringue
Hazelnut Praline Crunch

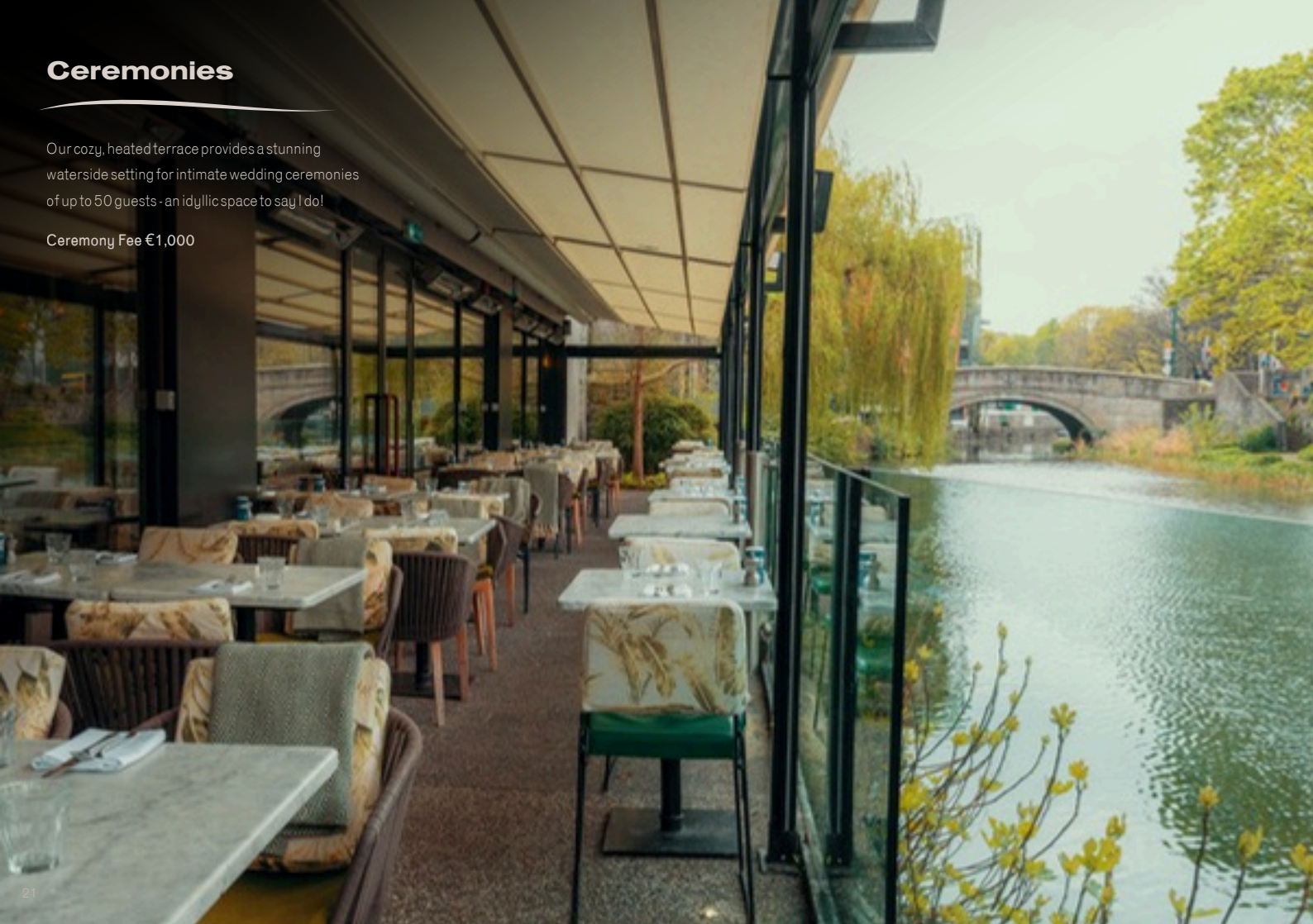
* All dietary requirements are catered for with prior notice.

** All menus are subject to seasonal change.

Ceremonies

Our cozy, heated terrace provides a stunning waterside setting for intimate wedding ceremonies of up to 50 guests - an idyllic space to say I do!

Ceremony Fee €1,000





Isabelle's

13-14 Anne Street, Dublin 2
isabelles.ie



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

With room for up to 120 seated guests or 200 standing, 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 minute walk
Anne's Street Umbrellas – 1 minute walk
St. Stephen's Green – 4 minute walk
Trinity College Dublin – 5 minute walk
The Iveagh Gardens – 11 minute walk
Ha'penny Bridge – 11 minute walk
Merrion Square Park – 12 minute walk
Dublin Castle – 13 minute walk

Amenities

Heated Terrace
Central Location
In house Sound System
Microphone
Accessible

Ceremony Options:

National Gallery of Ireland – 9 minute walk
Dublin City Hall – 13 minute walk
Smock Alley Theatre – 15 minute walk

If you'd like to start planning, just drop us a note at weddings@eclective.ie

Wedding Pricing

	<u>MINIMUM SPEND</u>	<u>MINIMUM NUMBER OF GUESTS</u>	
		<u>SEATED</u>	<u>COCKTAIL</u>
EXCLUSIVE HIRE	Sunday - Thursday	80	100
	Friday & Saturday	100	120
BOOKING PERIOD	January to October		
	* November & December pricing available upon request		

Packages

SEATED

PACKAGE 1 | €135 PP

Arrival Drinks Reception (Choice of Beer or Prosecco)
Selection of 4 Canapes on arrival
Seated 3 Course Dinner (Choice of 2 starters, 2 mains & 2 desserts)
Half Bottle of Wine per person
Tea & Coffee

PACKAGE 2 | €155 PP

Arrival Drinks Reception (Choice of Beer, Prosecco or Signature Cocktails)
Selection of 4 Canapes on arrival
Seated 3 Course Dinner (Choice of 3 starters, 3 mains & 3 desserts)
Half Bottle of Wine per person (Choice of premium red/white/rose)
Late Night Pizza Station
Tea & Coffee

COCKTAIL PARTY

PACKAGE 1 | €110 PP

Arrival Drinks Reception (Choice of Beer or Prosecco)
Signature Cocktail
Selection of 4 Canapes
Selection of 4 Supper Bowls
Selection of 4 Mini Sweet Desserts

PACKAGE 2 | €130 PP

Arrival Drinks Reception (Choice of Beer or Prosecco)
Signature Cocktail
Cheese & Charcuterie Station
Selection of 4 Canapes
Selection of 4 Supper Bowls
Selection of 4 Mini Sweet Desserts
Late Night Pizza Station





Food Options

WEDDING MENU SAMPLE

STARTERS

Goat Cheese Parfait, Brazil Nut Crust, Honeycomb and Focaccia Bread
Beef Fillet Carpaccio, Pickled Palm Heart, Chimichurri and Parmesan
Tapioca Crepe with Cannellini Beans stuffing, Smoked pepper and Aubergine Caviar
Crispy Calamari with Sweet Chili Mayo

MAINS

Slow Cooked Beef Chuck Ragu Pappardelle & Pangrattato
10oz Rib-eye, Rocket & Parmesan Salad, Fries & Peppercorn Sauce (4,9,12,13) Supplement +€8
Grilled Salmon, Cauliflower Puree & Trout Roe
New Season Lamb Rump, Saffron Carrots & Sheep's Yoghurt Foam
Soft Polenta, Purple Sprouting Broccoli, Grilled Courgettes, Cherry Tomatoes & Oat Crust

DESSERTS

Chocolate Financier, Cherry Compote & Black Cherry Ice Cream
Isabelle's Tiramisu
Vanilla Ice Cream Sundae, Rhubarb Compote, White Chocolate Crumble & Chocolate Popping Candy
Eton Mess, Mixed Berries, Coconut Foam & Passion Fruit Puree

OPTIONAL ENHANCEMENTS

Additional Main Course Choice: €8pp
Additional Entrée Choice: €6pp
Additional Dessert Choice: €6pp
Kids Menu: €30pp
Canapes on arrival: €12pp (Choice of 3)
Additional Canapes: €4ea
Late Night Supper Bowls: €16 (Choice of 2)
Additional Supper Bowls: €8ea
Roaming Sweet Dessert Upgrade: €2pp
Dessert Station: €14pp (Choice of 3)
Cheese Boards: €12pp
Charcuterie Boards: €12pp
Cheese & Charcuterie Station: €14pp
Iced Irish Seafood Platters: €25pp

Arrival Drinks Reception Cocktail Upgrade: €6pp
Signature Cocktails: €14pp
Arrival Drinks Reception Champagne Upgrade: €10pp
Summer Spritz Cocktail Station: €12pp
Prosecco & Beer Toast Drink (50/50): €8pp
Mulled Wine or Hot Toddy: €8pp
Toast Digestive Liqueur: €6pp
Bottled Mineral water 750ml: €5.75ea

* All dietary requirements are catered for with prior notice.

** All menus are subject to seasonal change.



Food Options

CANAPE & SUPPER BOWL SAMPLE MENU

CANAPES

Padron Pepper, Aubergine Mousse and Sour Dough Crust
Heirloom Tomatoes Bruschetta on Sourdough Bread
Goats Cheese Mousse, Smoked Red Onion and Maple Crostini
Grilled Prawn and Chorizo Skewer with Lemon Crème Fraiche
Sesame Crispy Polenta and Chilli Jam
Crab, Balsamic Apple Puree on Pickled Cucumber
Hot Smoked Salmon Mousse, Pickled Ginger and Potato Blinis
Spiced Beef, Red Onion Jam, Mustard Mayo Crostini
Glazed BBQ Pork Neck Skewer
Prosciutto Basil Pesto, and Toasted House Focaccia
Smoked Pancetta Arancini and Cheddar Mayo

SUPPER BOWLS

Chickpea Ragout and Grilled Halloumi Cheese
Soft Polenta, Chunky Tomato Sauce and Feta Cheese
Grilled Veg Skewer, Tahini and Maple Glaze
Pulled BBQ Jack Fruit and Jollof Rice
Beef Ribs Slider, Roasted Peppers, Rocket, and Chorizo Mayo
Braised Irish Lamb and Colcannon Mash
Crispy Calamari and Sweet Chilli Mayo
Grilled Salmon and Smoked Greens
Beef Chuck Ragout, Fries and Parmesan Cheese
Tiger Prawns, Spuds, and Salsa Roja
Selection of Flat Breads

MINI DESSERTS

Sticky Toffee Pudding and Salted Caramel Sauce
Assorted Macaroons (Chocolate, Lemon, Pistachio, Raspberry, Vanilla and Salted Caramel)
Mini Dark Chocolate Mousse and Raspberry Glaze
Mini Passion Fruit Tart
Mini Flourless Brownie and Raspberry Sauce
Vegan Chocolate Mousse and Hazelnut Topping

* All dietary requirements are catered for with prior notice.

** All menus are subject to seasonal change.



"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 | June 2025



The Finer Details

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
- ♥ Additional Décor available from €150

Bon Appétit!

Entrée

*Burrata with Heirloom Tomatoes, Toasted
Puffin Almonds, Served with Sourdough
Toast and Balsamic Glaze*

or

*Tuna Tartare, Avocado, Sesame and
Wasabi Dressing, Served with Pita Chips*

Main

*Filet Mignon, Served with a Puffin Peach
and Seasonal Root Vegetables*

or

*Searced Scallops with Creamy Parmesan
Risotto and Pina Shout Salad*

Dessert

*Slice of Wedding Cake with
Berry Cools and Fresh Whipped Cream*

Claudia & Oliver

25.03.24



FAQ's

CAPACITY

Package Modifications: Although we do not allow items to be removed from packages you are most welcome to add on additional items.

Minimum Numbers: The Grayson: 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.

Isabelle's & Angelina's: If the guest count falls below the required minimum, a venue hire fee will apply, equal to the package price per person for the shortfall. Please note, the minimum number of guests does not include children.

Pets: Your special day wouldn't be complete without your four-legged friends! Your pets are more than welcome to be part of your big day during the ceremony and drinks reception. Let us know, and we'll be ready to greet them with open arms!

VENUE HIRE

Access Times: The Grayson: Venue Hire Fee's & Minimum spend requirements apply for private hire from 5pm onwards.

Isabelle's & Angelina's: Package rates include all day hire with access from 10am.

Accessibility: The Grayson: Is a listed & protected building & as such is not fully wheelchair compliant, please let us know your requirements & we will endeavour to work with you on a solution.

Isabelle's: Fully accessible.

Angelina's: Fully accessible with the exception of our raised terrace.

Deposit & Payment: We require a deposit of 25% of the minimum spend requirement to secure the date. The remaining payment is due two weeks prior to the wedding day.

Service Charge: There is a 12.5% serve charge on food and beverage. 100% of the tips go to the team working on the day.

Final Numbers: Final numbers are due two weeks prior to your wedding date. Should your numbers drop after this point, you will be charged for the final numbers that were submitted two weeks out.

FOOD

Menu Tasting: We offer a complimentary menu tasting for 2 guests when booking a minimum number of 30 guests for a seated package. We do not offer tastings for canapés and supper bowls. Menu Tastings are accommodated at 5pm on a Monday and Tuesday.

Dietary Requirements: We can cater for all dietary requirements however ask for prior notice so that we can ensure the team are well prepared on the day.

The Grayson: A silent vegetarian option is offered with package 1 however should you require vegetarian or vegan menu items in package 2 or 3, you must select one of these options from the choice menu.

Isabelle's & Angelina's: Should you require vegetarian or vegan menu items, you must select one of these options from the choice menu.

Kids Menu: We offer a 3 course kids' meal which consists of a starter, main course, dessert & unlimited juice or cordial. Kids meals are charged at €30pp. Kids aged 12 & over are charged standard package pricing. Some younger kids may prefer an adult's package which you are most welcome to opt for if preferred.

Crew Meals: We can cater for your suppliers on the day. Crew meals are charged at €25pp & are payable by the couple, suppliers will be served a main course & a soft drink.

Cakeage: We do not charge a cake cutting fee for weddings. Should you bring in a cheese wheel cake a charge of €3pp will apply.

DRINKS

Bar Tabs: You are most welcome to set up a bar tab on the day. We can work around your preferred value as well as limitations such as no shots or no doubles. Guests are also welcome to purchase their own drinks on the day if you wish for them to do so.

Corkage: Unfortunately, we do not offer corkage & all beverages must be provided by the venue.

Last Orders: last orders are 12.30am on Friday and Saturday's & 11.30pm Sunday to Wednesday. Should you wish to extend last orders to 2.30am on a Friday and Saturday or 1.30am Sunday to Thursday, a €600 extension fee will apply.

ENTERTAINMENT & DECOR

Entertainment: You are most welcome to book your preferred entertainment for your wedding, please speak to the team who can assist with recommended layouts & set up. Your entertainment supplier will be responsible for bringing their own equipment on the evening. We do have a PA system which is suitable for playing music from a device if you would like to provide one for background music on the day.

Décor: You are most welcome to style the venue as you please however we do not allow any confetti or glitter of any sorts, including confetti cannons & confetti balloons.

Christmas Décor: The venue will have a Christmas tree along with a small amount of Christmas décor during the festive period.

Additional Events: We would be delighted to assist with your other celebrations such as your hen & stag party, engagement party, rehearsal dinner or a Day 2, feel free to let us know what you have in mind & we would be happy to discuss some options available across the wider Eclective Group portfolio.

Additional Celebrations

Your wedding is just one part of the story and we're here for all the chapters. With around 30 venues to choose from, including buzzing bars, cosy restaurants, and the iconic Stella Cinema, we're here to host every special moment along the way. From engagement parties and rehearsal dinners to Day 2 gatherings and beyond, our spaces can be tailored to suit your style and guest list.

Wherever the celebration takes you, our team is here to make it effortless, personal, and memorable. Contact the team: weddings@eclective.ie



BRIDAL SHOWERS COCKTAIL MASTERCLASS

2 HOUR CLASS | FROM €35 PP

Arrival Prosecco
2 Cocktails per person
Minimum number of 8 guests

Masterclass packages available at:

- Vintage Cocktail Club
- Peruke & Periwig
- The Grayson

DAY 2 BBQ'S

FROM €35 PP

FROM THE BBQ

Nduja Beef Burger, Smoked Scamorza Cheese, Brioche Bun & Salad
Chicken Thighs, Hot Honey Marinade (gf)
Honey & Mustard Glazed Pork & Apple Sausages
Baked Sweet Potato, Coriander & Jalapeño Cashew Nut Butter (v) (gf)

SALAD TABLE

Sourdough Baguettes, Country Butter (vg)

Avocado, Red Onion, French Bean & Crisp Lettuce Salad,
Ranch Dressing (vg) (gf)

Grilled Halloumi, Courgette & Pomegranate Salad,
Golden Raisin Mint Dressing (v) (gf)

Creamy New Potato Salad, Dill, Capers & Shallots (vg) (gf)
Kentucky Slaw (vg)

Dips & Accompaniments



Let's Make Magic

✉ weddings@elective.ie

elective.ie

[@elective.group](https://www.instagram.com/elective.group)