
THE GRAYSON

**MEETINGS
&
EVENTS**

thegrayson.ie | @thegraysondublin





Welcome to The Grayson

Ideally located in the heart of Dublin City Centre and overlooking the iconic St. Stephen's Green, The Grayson is housed in a stunning, ivy-clad Georgian townhouse steeped in character and history. Originally built in 1745 as a private residence for Mrs. Ruth Croker, the building has since played host to glamorous parties, notable figures, and moments from Ireland's storied past.

Today, The Grayson blends its rich heritage with modern sophistication. Carefully restored to showcase its original period features, the space offers a uniquely atmospheric backdrop for all kinds of events - from corporate gatherings and meetings to product launches, private parties, BBQs, Christmas celebrations, creative shoots, and family occasions.

More than just a venue, The Grayson delivers a complete experience. Our dedicated team of event planners ensures every detail from bespoke menus to décor and entertainment - is thoughtfully curated to reflect your vision and leave a lasting impression on your guests.

Please contact our team at events@elective.ie. We'd love to hear about your plans and help bring your event at The Grayson to life.

A space for every occasion

The Grayson offers a truly distinctive setting - iconic, historical, and effortlessly stylish. Housed within a beautifully restored Georgian townhouse overlooking St. Stephen's Green, it's the ideal choice for all kinds of events, from intimate meetings to vibrant celebrations of up to 400 guests. With four floors and six unique event spaces, The Grayson is designed to be flexible. Whether you're planning a corporate gathering, product launch, private dinner, shoot, summer BBQ, or festive party, each floor offers its own character and charm - from bright, elegant rooms to a heated, covered terrace.

Supported by a dedicated on-site events team, exceptional food, and standout service, The Grayson delivers a seamless and memorable experience in one of Dublin's most iconic locations. Whatever the occasion, we'll help you bring it to life — beautifully.

Local Hotspots:

St Stephen's Green Park – 1 min walk

Luas Green Line – St Stephen's Green Stop – 1 min walk

Grafton Street – 2 min walk

Luas Green Line – Dawson St. Stop – 2 min walk

Government Buildings – 3 min walk

MoLI – Museum of Literature Ireland – 4 min walk

National Museum of Ireland – 8 min walk

National Gallery of Ireland – 8 min walk

Trinity College Front Arch – 10 min walk

Pearse Street Dart Station – 12 min walk





Top Floor | The Indigo Suite

Located on the Top Floor, 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 top floor is the perfect space to celebrate special occasions and make memories.

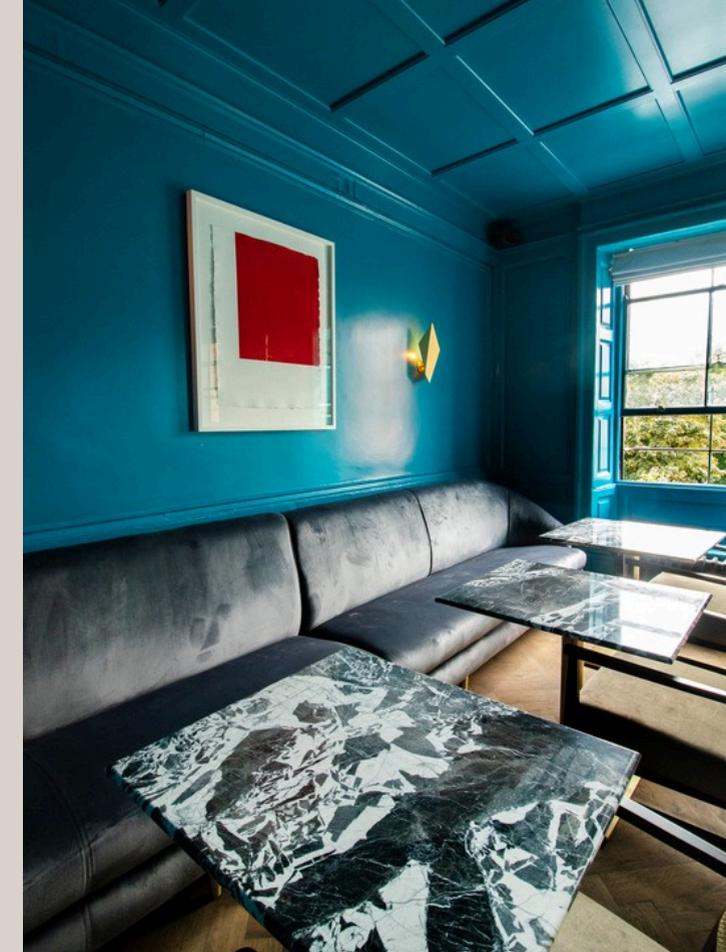
The Top Floor is also available for both seated meals and cocktail style parties across our two intimate spaces.

Capacities

	<u>SEATED</u>	<u>COCKTAIL</u>
INDIGO SUITE	60PAX	80 PAX

Amenities

- In-house Sound System
- Private Bar
- Microphone
- Late License Available
- Picturesque backdrops of Dublin City





First Floor | Mrs Croker Dining Room & Bar

Mrs Croker Dining Room and Mrs Croker Bar located on the First Floor at The Grayson are stunning spaces, boasting large sash windows overlooking the iconic St Stephen's Green. High ceilings, parquet wooden floors, fireplaces, alongside an elegant small bar.

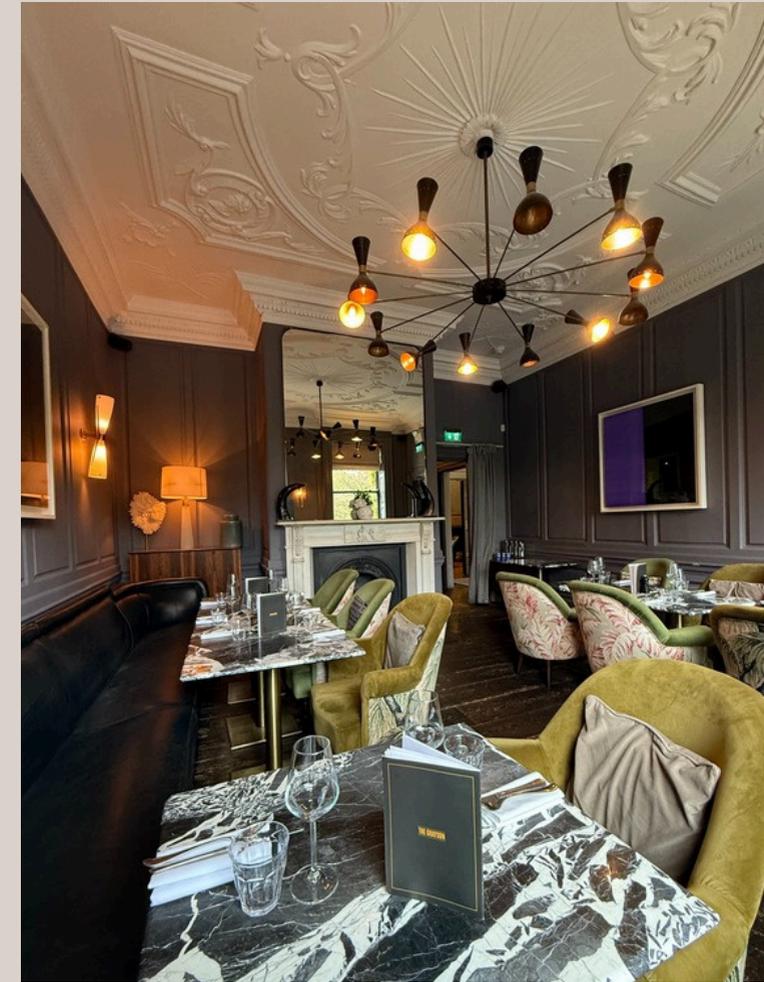
The First Floor is also available for both seated meals and cocktail style parties across our two intimate spaces.

Capacities

	SEATED	COCKTAIL
MRS CROKER BAR	12 PAX	20 PAX
MRS CROKER DINING ROOM	20 PAX	25 PAX
MRS CROKER DINING ROOM & BAR	32 PAX	50 PAX

Amenities

- In-house Sound System
- Late License Available
- Private Bar
- Picturesque Backdrops





Ground Floor | Bloom Dining Room & Bar

The Bloom Dining Room and Bloom Bar located on the Ground Floor at The Grayson are stunning spaces. The Dining Room boasts large sash windows overlooking the iconic St Stephen's Green. High ceilings, parquet wooden floors, alongside an elegant small bar.

Our Bloom Dining Room is the perfect space for a seated meal and our Bloom Bar can be hired as an additional space to enjoy drinks and/or canapes on arrival.

Capacities

	SEATED	COCKTAIL
BLOOM BAR	12 PAX	20 PAX
BLOOM DINING ROOM	20 PAX	25 PAX
BLOOM DINING ROOM & BAR	32 PAX	45 PAX

Amenities

- In-house Sound System
- Late License Available
- Private Bar
- Picturesque Backdrops





The Atrium & Terrace

Bright and warm during the day, twinkling 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 various parties such as summer BBQ's, PR events, corporate celebrations and family gatherings.

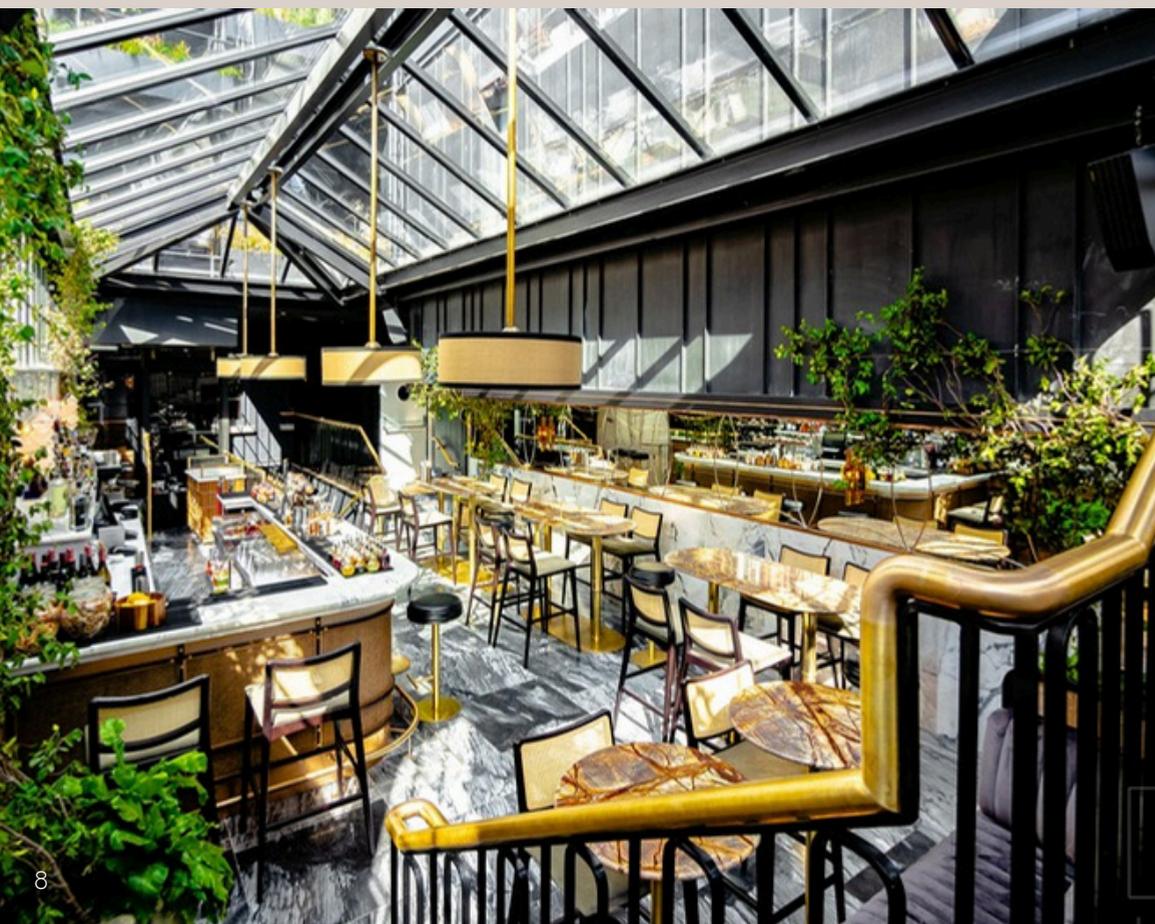
For events above 100 guests, the interconnecting lower ground floor and/or ground floor can also be added to accommodate up to a total of 220 guests.

Capacities

	SEATED	COCKTAIL
ATRIUM	30 PAX	70 PAX
TERRACE	30 PAX	30 PAX

Amenities

Heated Rooftop Terrace	Microphone	50" TV Atrium
In-house Sound System	Late License Available	70" TV Terrace
Private Bar	Picturesque Backdrops	





Lower Ground Floor Delaney Suite & Wolfe Tone Bar

Capacities

SEATED	COCKTAIL
25 PAX	70 PAX

Amenities

- Microphone
- In-house sound system
- Private Bar
- Self-Contained Bathrooms
- Late License Available
- Private Entrance
- 65" Screen





Space Capacities

	<u>LEVEL</u>	<u>SEATED</u>	<u>COCKTAIL</u>
EXCLUSIVE HIRE	ALL	220 pax	400 pax
DELANEY SUITE & WOLFE TONE BAR	-1	25 pax	70 pax
ATRIUM	0	30 pax	70 pax
TERRACE	1M	30 pax	30 pax
BLOOM BAR	0	12 pax	20 pax
BLOOM DINING ROOM	0	20 pax	25 pax
BLOOM DINING ROOM & BAR	0	32 pax	45 pax
MRS CROKER BAR	1	12 pax	20 pax
MRS CROKER DINING ROOM	1	20 pax	25 pax
MRS CROKER DINING ROOM & BAR	1	32 pax	50 pax
INDIGO SUITE	2	60 pax	80 pax
GREEN SUITE	0	6 pax	
HUME SUITE	1	6 pax	

Pricing

MINIMUM SPEND REQUIREMENT ON FOOD & BEVERAGE | JANUARY TO OCTOBER

	ROOM HIRE FEES	SUNDAY TO WEDNESDAY		THURSDAY TO SATURDAY	
		12PM-4PM	5PM-CLOSE	12PM-4PM	5PM-CLOSE
EXCLUSIVE HIRE	On Request	On Request	On Request	On Request	On Request
DELANEY SUITE & WOLFE TONE BAR	€500	N/A	€1,500	N/A	€2,000
ATRIUM & TERRACE	€1,000	€2,500	€4,000	€2,500	€6,000
TERRACE	€500	€1,500	Sold as Atrium & Terrace	€1,500	Sold as Atrium & Terrace
BLOOM DINING ROOM	€300 (+€200 for Bloom Bar)	€1,000	€1,500 (+€500 for Bloom Bar)	€1,000	€2,500 (+€500 for Bloom Bar)
MRS CROKER DINING ROOM	€300 (+€200 for Mrs Croker Bar)	€1,000	€1,500 (+€500 for Mrs Croker Bar)	€1,000	€2,500 (+€500 for Mrs Croker Bar)
INDIGO SUITE	€800	€2,000	€2,500	€2,000	€3,500
GREEN SUITE	€150	N/A	N/A	N/A	N/A
HUME SUITE	€150	N/A	N/A	N/A	N/A

MINIMUM SPEND REQUIREMENT ON FOOD & BEVERAGE | NOVEMBER & DECEMBER

	ROOM HIRE FEES	SUNDAY TO WEDNESDAY		THURSDAY TO SATURDAY	
		12PM-4PM	5PM-CLOSE	12PM-4PM	5PM-CLOSE
EXCLUSIVE HIRE	On Request	On Request	On Request	On Request	On Request
DELANEY SUITE & WOLFE TONE BAR	€500	€1,000	€3,000	€1,500	€3,500
ATRIUM & TERRACE	€1,000	€3,000	€7,000	€3,000	€9,000
TERRACE	€500	€2,000	Sold as Atrium & Terrace	€2,000	Sold as Atrium & Terrace
BLOOM DINING ROOM	€300 (+€200 for Bloom Bar)	€2,000	€2,500 (+€500 for Bloom Bar)	€2,000	€3,500 (+€500 for Bloom Bar)
MRS CROKER DINING ROOM	€300 (+€200 for Mrs Croker Bar)	€2,000	€2,500 (+€500 for Mrs Croker Bar)	€2,000	€3,500 (+€500 for Mrs Croker Bar)
INDIGO SUITE	€800	€3,500	€4,000	€3,500	€5,000
GREEN SUITE	€150	N/A	N/A	N/A	N/A
HUME SUITE	€150	N/A	N/A	N/A	N/A



Food Options

Great food brings people together. From corporate lunches to birthday bites, we've crafted menus to suit every moment. Pick what feels right for your event and we'll take care of the delicious details.

SET DINNER SAMPLE MENU

STARTERS

Mizo Glazed Baked Aubergine, Coconut Chilli Oil, Crispy Onions
Charred Black Figs, Whipped Goat Cheese, Pistachios & Sherry Vinegar Dressing
Crispy fried Cod, Celeriac Tartare Salad
Beef Tartare on Brioche Toast with Horseradish & Fennel Pollen Creme Fraiche

MAINS

Pan Fried Cod in Nduja Tomato Sauce, Green Sicilian Olives
Roast Chicken Supreme, Colcannon Potato, Asparagus & Butter Emulsion
Chargrilled Broccoli, Rosemary Cannellini Bean, Green Chilli Salsa Verde
10oz Ribeye, Caramelised Onion, Hand Cut Fries & Pepper Sauce +8

SIDES

Hand Cut Fries 5.50
Smoky Sweet Potato with Chorizo lime Butter 6.95
Smoked Broccoli, Tahini & Lemon Dressing, Grana Padano & Hazelnut 6.00
Rocket & Baby Gem Salad, Pickle Carrots, Feta & Olives 6.50

DESSERT

Dark Chocolate & Coconut Mousse with Raspberries Coulis (v) (10)
Baileys Ice Cream, Coffee Savoiardi & Tiramisu Mascarpone
Strawberry & Pistachios Vanilla Ice Cream Sundae

LUNCH: TWO COURSES €45 PP
LUNCH: THREE COURSES €55 PP
DINNER: THREE COURSES €69 PP

* Note all dietary requirements are catered for and a silent vegetarian option will be available.

** All menus are subject to seasonal change

Party Packages

CANAPE, SUPPER BOWL & DESSERT SAMPLE MENU

CANAPES

Beef Bresaola Carpaccio, Lemon Ricotta & Grana Padano (gf)
Citrus Chicken, Guacamole & Spring Onion (gf)
Pancetta & Provolone Croquette, Homemade Spicy Tomato Compote
Iberico Pork Skewers, Almond & Herb Balsamic Dressing (gf)
Vegan Halloumi, Roasted Red Pepper, Herb Salsa Verde (v) (gf)
Heirloom Tomato & Basil Bruschetta, Olive Tapenade & Pine Nuts (v)
Miso-Glazed Prawns, Togarashi Pepper (gf)

SUPPER BOWLS

Slow-Cooked Feather Blade Beef, Butter Mash & Shallot Red Wine Jus
Pan-Seared Sea Bass, Black Rice Risotto, Tomato Vierge Dressing (gf)
Buttermilk Crispy Chicken, Fries & Sriracha Mayo
Roasted Butternut Squash Risotto & Tarragon Crumb (v) (gf)
Sticky Honey Chilli Andarl Farm Pork Belly, Coconut Rice & Pickled Ginger Carrots (gf)
Tempura Fish & Chips, Tartare Sauce
Lemon & Ginger Tempura Tofu, Green Beans, Courgette & Broccoli (v) (gf)

MINI SWEET DESSERTS

Lemon & Lavender Tart, Honey Cream (vg)
Mini Macarons (vg)
Coffee Savoirdi & Tiramisu Mascarpone (vg)
Dark Chocolate Mousse & Pistachio Crumb (v)
White Chocolate & Raspberry Tartlet (vg) (gf)
Brownie, Mascarpone & Dulce de Leche

FOOD PACKAGES

4 Canapés | 2 Supper Bowls 42pp
3 Canapés | 3 Supper Bowls | 3 Mini Sweet Desserts 57pp
5 Canapés | 3 Supper Bowls | 3 Mini Sweet Desserts 68pp
5 Canapés | 3 Supper Bowls | 3 Mini Sweet Desserts | Cheese & Charcuterie 83pp

FOOD & DRINK PACKAGES

4 Canapés | 2 Supper Bowls | 2 House Drinks 62pp
3 Canapés | 3 Supper Bowls | 3 Mini Sweet Desserts | 2 House Drinks 77pp
5 Canapés | 3 Supper Bowls | 3 Mini Sweet Desserts | 2 Drink Token 88pp
5 Canapés | 3 Supper Bowls | 3 Mini Sweet Desserts | Cheese & Charcuterie | 2 House Drinks | 1 Signature Cocktail 117pp

*House drinks and or drink tokens are redeemable against house wine, prosecco, house beers & soft drinks

LATE NIGHT FINGER FOOD

Choose 3 Options 22pp
Additional Items 8pp

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)

*Only available as an add-on to a party package

OPTIONAL ENHANCEMENTS

Canapés 6ea
Supper Bowls 10ea
Mini Sweet Desserts 12 for 3 pieces
Cheese & Charcuterie Boards 16pp
Iced Irish Seafood Platter 25pp

* Note all dietary requirements are catered for and a silent vegetarian option will be available.

** All menus are subject to seasonal change + price increases during the festive period

BBQ Season

Fire up your event with crowd-pleasing BBQ favourites, served on our stylish terrace.

BBQ OPTION 1 | €35 PP SAMPLE MENU

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, Dressing (vg) (gf)
Grilled Halloumi, Courgette & Pomegranate Salad, Mint Dressing (v) (gf)
Creamy New Potato Salad, Dill, Capers & Shallots (vg) (gf)
Kentucky Slaw (vg)
Dips & Accompaniments

PACKAGE ENHANCEMENTS

ARRIVAL SNACKS | €15 PP

Marinated Gordal Green Olives & Smoked Almonds
Peach & Burrata Bruschetta with Hot Honey & Basil
Beef Bresaola Carpaccio, Lemon Ricotta & Grana Padano (gf)
Compressed Watermelon with Vegan Feta, Chilli & Calamansi Salad
Miso-Glazed Prawns, Togarashi Pepper (gf)

DELUXE ADD-ON OPTIONS

Half Irish Lobster, Lemon Garlic & Herb Butter 40pp (10 portions minimum)
Whole Smoked BBQ Brisket Beef 190 (serves 20 people)
Whole Cold Dressed Irish Salmon 180 (serves 20 people)

ADDITIONAL SALADS | €4 PP

Caesar Salad, Baby Gem, Garlic Herb Croutons, Parmesan Dressing
Corn Ribs, Chilli Parmesan Butter Grilled Summer Peach, Burrata & Basil Salad
Asparagus, Garden Pea, Feta Cheese & Red Onion Salad

BBQ OPTION 2 | €48 PP SAMPLE MENU

FROM THE BBQ

Marinated Beef Skirt Steak, Bourbon Glaze (gf)
Chicken Thighs, Hot Honey Marinade (gf)
Lamb Kofta Kebabs, Tzatziki Mint Sauce
Pesto Salmon & Prawn Skewers (gf)
Mushroom, Spinach & Pine Nut-Stuffed Grilled Sweet Peppers (v) (gf)

SALAD TABLE

Sourdough Baguettes, Country Butter (vg)
Avocado, Red Onion, French Bean & Crisp Lettuce Salad, Dressing (vg) (gf)
Grilled Halloumi, Courgette & Pomegranate Salad, Mint Dressing (v) (gf)
Creamy New Potato Salad, Dill, Capers & Shallots (vg) (gf)
Kentucky Slaw (vg)
Dips & Accompaniments

* Note all dietary requirements are catered for and a silent vegetarian option will be available.

** All menus are subject to seasonal change

Cocktail Masterclass

Learn about the history of cocktails and master the art of mixology by creating two cocktails with guidance from our expert bartenders.

€45 PER PERSON

INCLUDES

Prosecco on arrival
2 cocktails per person
2-hour class duration

PERFECT FOR

Team-building events
Hen & stag parties
Birthday celebrations & social get-togethers

CHOOSE TWO COCKTAILS FROM:

MARGARITA	OLD FASHIONED
PORNSTAR MARTINI	MOJITO
COSMOPOLITAN	MAI TAI
AVIATION	HUGO SPRITZ
CLOVER CLUB	APEROL SPRITZ
WHISKEY SOUR	

Something else in mind?
Let us know, we're happy to customise!

T&C'S

Minimum of 8 guests per class
Classes available daily between 11am-5pm
12.5% service charge applied to groups





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: We do not have minimum number restrictions on our packages. The minimum spend requirement does however need to be met for the relevant day.

Maximum Numbers: Our maximum capacity in the Grayson is 400 guests however with numerous spaces available we can assist creating the perfect journey for you & your guests based on your estimated guest count.

VENUE HIRE

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.

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 event date.

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 event date. Should your numbers drop after this point, you will be charged for the final numbers that were submitted two weeks out.

FOOD

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.

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

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. A late-night license can be applied for to extend last orders through until 2.30am.

ENTERTAINMENT & DECOR

Entertainment: You are most welcome to book your preferred entertainment for your event, 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 cannons & balloons.

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



Explore The Eclectic Collection

While The Grayson is a pretty special place to host your event, it's just one of many great spots we have to offer.

As part of the Eclectic group, we've got a whole collection of unique venues across Dublin, from stylish restaurants and lively bars to rooftop hangouts and cosy private dining rooms.

So whether you're planning a dine-around, a multi-stop celebration, or just looking for a different vibe or size, we've got options to suit every kind of event.

Our events team knows our spaces inside out and can help you mix, match, and make the most of what the group has to offer - all with the same great service and attention to detail you'll find at The Grayson.

Ready to explore more?

Drop us a line at events@eclective.ie.

We'd love to help you plan something amazing.



Contact Us

events@eclective.ie

The Grayson
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thegrayson.ie
[@thegraysondublin](https://www.instagram.com/thegraysondublin)