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# THE GRAYSON

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**WEDDINGS &  
CELEBRATIONS**

thegrayson.ie | @thegraysondublin





Photography by Ode & Arthur

## Welcome to The Grayson. Your Dream Wedding Awaits

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@elective.ie](mailto:weddings@elective.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

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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 unrivaled 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





Photography by Ode & Arthur

## The Top Floor

The Top Floor 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 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

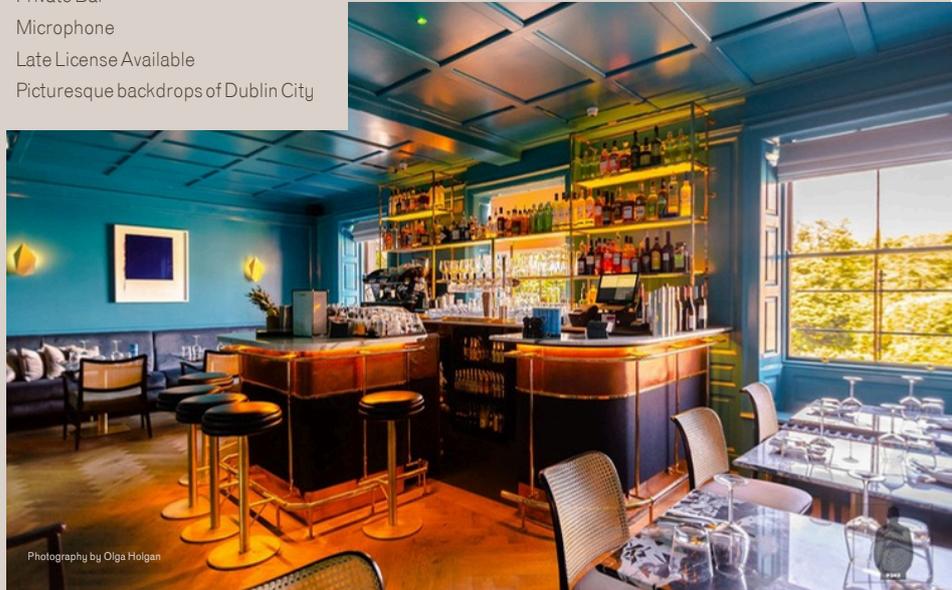
In-house Sound System

Private Bar

Microphone

Late License Available

Picturesque backdrops of Dublin City



Photography by Olga Holgan



Photography by Siobhan Byrne

## The First Floor & Ground Floor

The Ground Floor and The First Floor Front 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 Debra Art

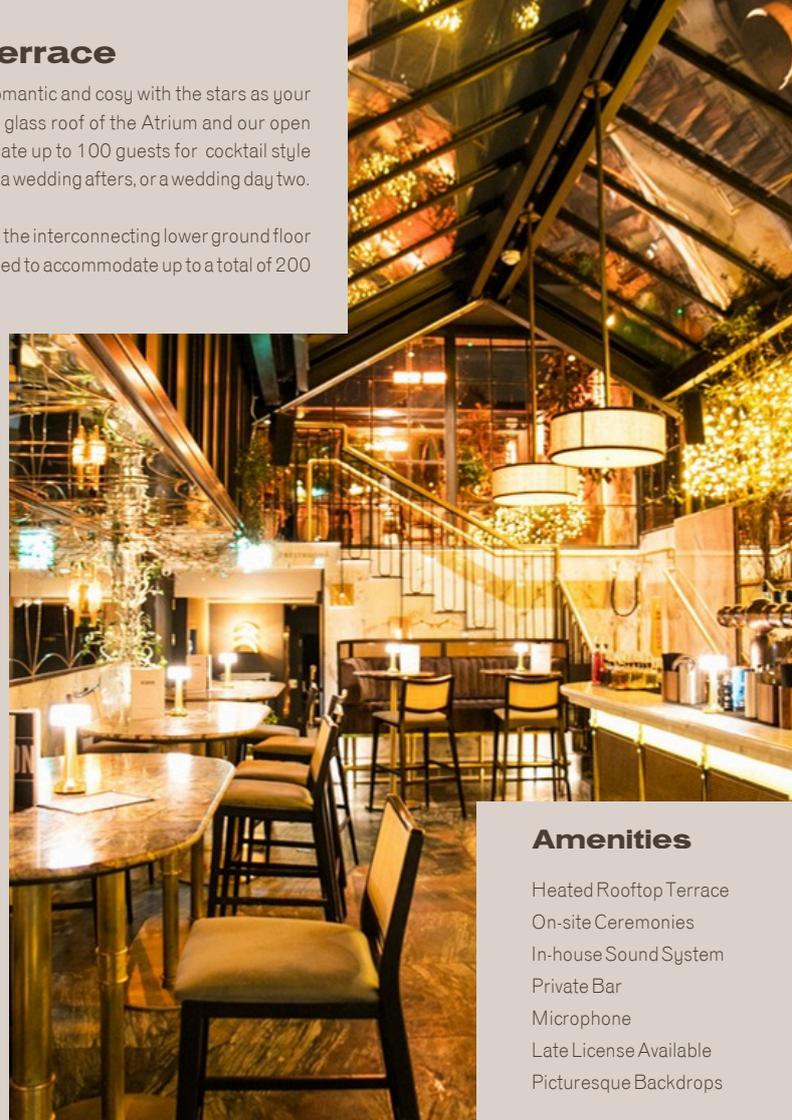
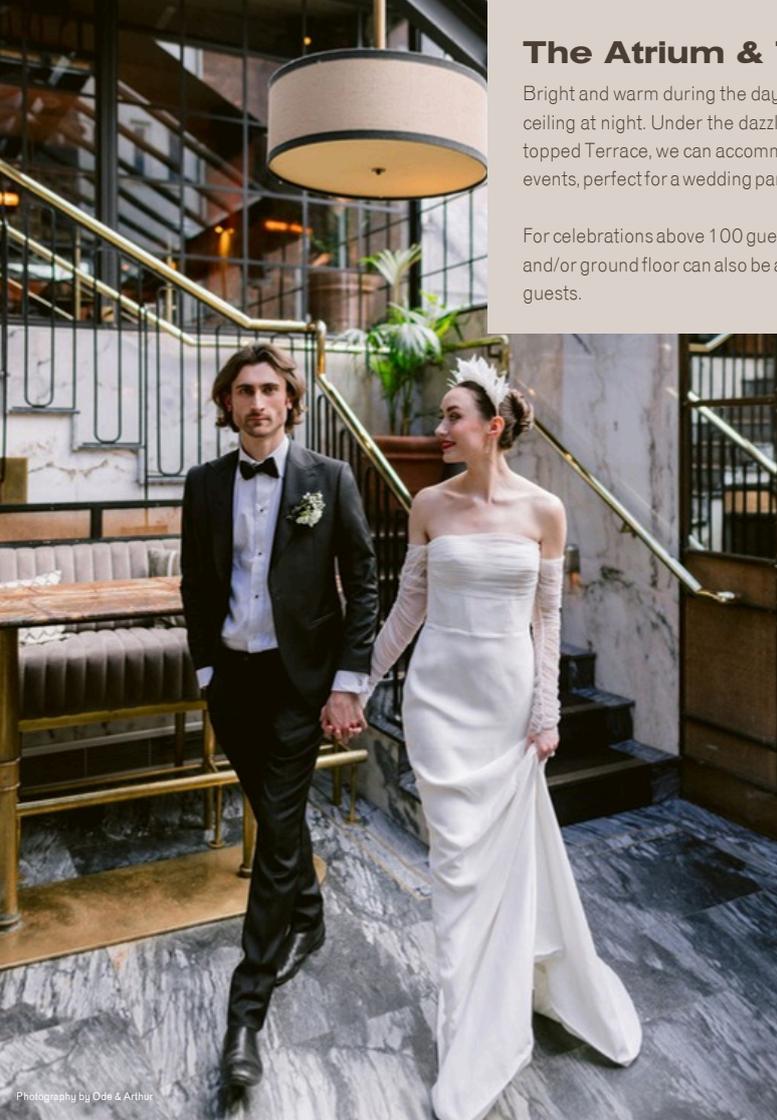


Photography by Veronika Faustmann

## 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 lower ground floor and/or ground floor can also be added to accommodate up to a total of 200 guests.



### 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&amp;B</u>
<b>INDIGO SUITE</b>	55 pax	70 pax	€800	€2,500 Sun-Wed   €3,500 Thu-Sat
<b>MRS CROKER DINING ROOM</b>	22 pax	25 pax	€300	€1,500 Sun-Wed   €2,500 Thu-Sat
<b>MRS CROKER BAR</b>	12 pax	25 pax	+€200 when hiring Dining Room	+€500 when hiring Dining Room
<b>BLOOM DINING ROOM</b>	22 pax	25 pax	€300	€1,500 Sun-Wed   €2,500 Thu-Sat
<b>BLOOM BAR</b>	12 pax	25 pax	+€200 when hiring Dining Room	+€500 when hiring Dining Room
<b>ATRIUM + TERRACE</b>	45 pax	100 pax	€1,000	€4,000 Sun-Wed   €6,000 Thu-Sat
<b>TERRACE</b>	30 pax	30 pax	Sold as Atrium & Terrace	Sold as Atrium & Terrace
<b>ATRIUM</b>	18 pax	70 pax	Sold as Atrium & Terrace	Sold as Atrium & Terrace
<b>WOLFE TONE BAR &amp; DELANEY SUITE</b>	25 pax	70 pax	€500	€1,500 Sun-Wed   €2,000 Thu-Sat

## Multiple Space Packages

	<u>MINIMUM SPEND</u>	<u>VENUE HIRE FEE</u>	<u>OVERALL TOTAL</u>
<b>INDIGO SUITE, ATRIUM + TERRACE</b>			
THURSDAY - SATURDAY	€9,000	€1,500	€10,500
SUNDAY - WEDNESDAY	€6,000	€1,500	€7,500
<b>INDIGO SUITE, ATRIUM, TERRACE, WOLFE TONE BAR + DELANEY SUITE</b>			
THURSDAY - SATURDAY	€11,000	€2,000	€13,000
SUNDAY - WEDNESDAY	€7,500	€2,000	€9,500

NB

\* Saturday prices are applied to Sundays on a Bank Holiday weekend.

\*\* November & December has an increased minimum spend requirement, please let us know your preferred dates & we can share the rates with 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 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

### *Bon Appétit!*

#### *Entrée*

*Burrata with Heirloom Tomatoes, Toasted  
Puffinle 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 Puffinle Roast  
and Seasonal Root Vegetables*

*or*

*Seared Scallop with Creamy Parmesan  
Risotto and Pan-Seared Salad*

#### *Dessert*

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

*Claudia & Oliver*

*25.03.24*



# Wedding Packages

## 2026/2027 RATES\*

### SEATED

#### **PACKAGE 1 | €120 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 | €135 PP**

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

#### **PACKAGE 3 | €150 PP**

Arrival Drinks Reception with (Choice of Beer, Prosecco or Signature Cocktail)  
Selection of 3 Canapes on 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

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.

### COCKTAIL PARTY

#### **PACKAGE 1 | €88 PP**

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

#### **PACKAGE 2 | €117 PP**

5 Canapes  
3 Supper Bowls  
3 Mini Sweet Desserts  
Cheese & Charcuterie Boards  
2 Drinks per person plus a Signature Cocktail

### OPTIONAL ENHANCEMENTS

Additional Main Course Choice: €10pp  
Additional Entrée Choice: €8pp  
Additional Dessert Choice: €8pp  
Kids Menu: €30pp  
Canapes on arrival: €24pp (Choice of 4)  
Additional Canapes: €6ea  
Late Night Supper Bowls: €16 (Choice of 2)  
Additional Supper Bowls: €10ea  
Roaming Sweet Dessert Upgrade: €4pp  
Dessert Station: €20pp (Choice of 5)  
Cheese Boards: €14pp  
Charcuterie Boards: €14pp  
Cheese & Charcuterie Boards: €16pp  
Iced Irish Seafood Platters: €25pp  
Arrival Drinks Reception Cocktail Upgrade: €6pp  
Signature Cocktails: €14-€15pp  
Arrival Drinks Reception Champagne Upgrade: €10pp  
Summer Spritz Cocktail Station: €14pp  
Prosecco & Beer Toast Drink (50/50): €10pp  
Mulled Wine or Hot Toddy: €8pp  
Bottled Mineral water 750ml: €5.75ea



Photography by Ode & Arthur

## 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 Andar! 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 Savoirdi & 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)  
Tayo 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

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

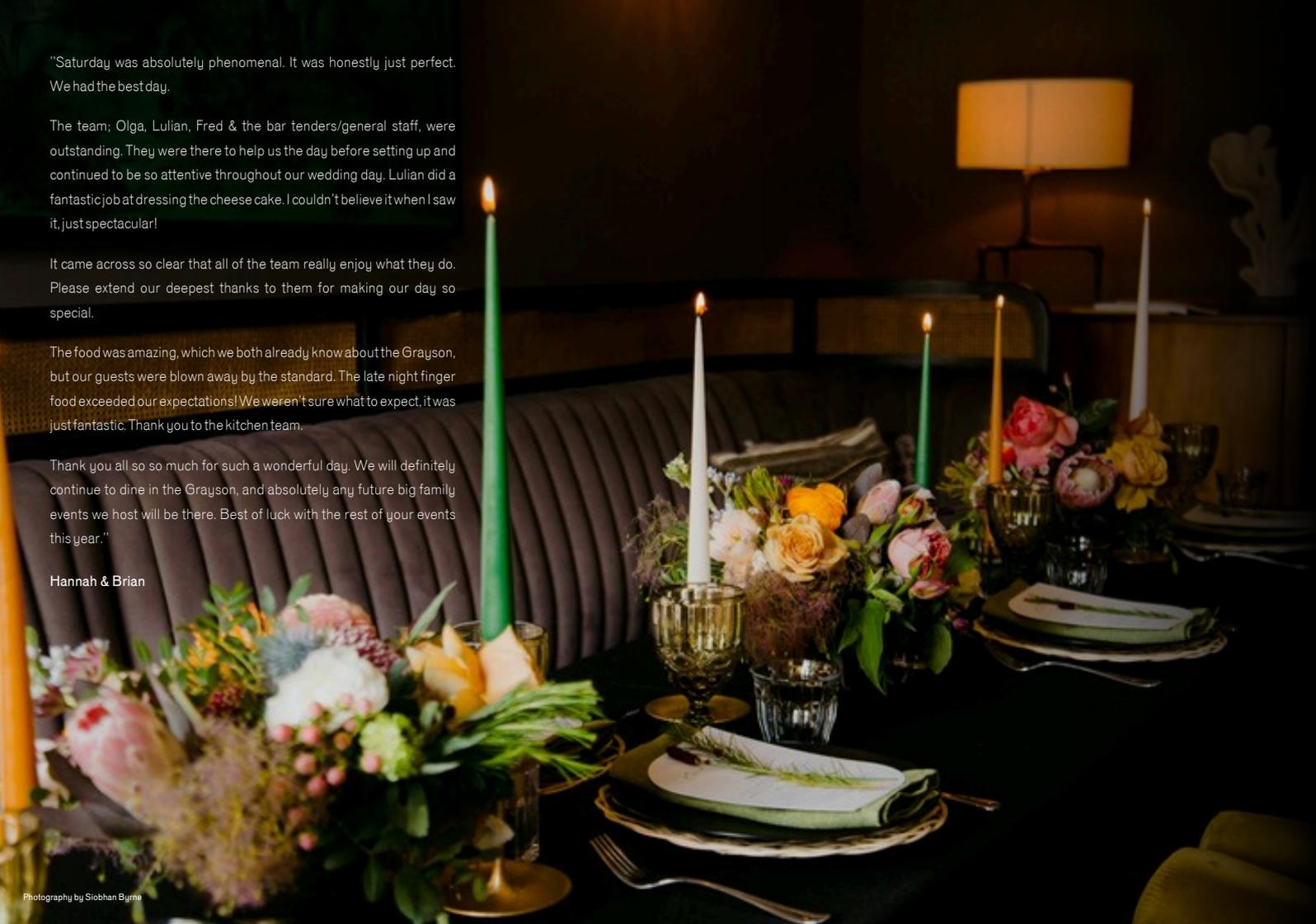
The team; Olga, Lulian, Fred & the bar tenders/general staff, were outstanding. They were there to help us the day before setting up and continued to be so attentive throughout our wedding day. Lulian did a fantastic job at dressing the cheese cake. I couldn't believe it when I saw it, just spectacular!

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**





"I can't say enough good things about our wedding at The Grayson.

From day one they were amazing. Eclective'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!"

## Ceremonies

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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 €1,000





## 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. Please note, Children cannot exceed 10% of the overall guest count.

**Maximum Numbers:** Our maximum capacity in the Grayson is 350 guests however with numerous spaces available we can assist creating the perfect journey for you & your guests based on your estimated guest count.

**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

**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 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 canapes and supper bowls however may be able to invite you in for a tasting on a date we have another event taking place with canapes & 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. 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.

**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 Eclectic Group portfolio.

# Additional Celebrations

## ENGAGEMENT PARTIES

### PACKAGE 1 | €42 PP

4 Canapes  
2 Supper Bowls

### PACKAGE 2 | €68 PP

5 Canapes  
3 Supper Bowls  
3 Mini Sweet Desserts

### PACKAGE 3 | €83 PP

5 Canapes  
3 Supper Bowls  
3 Mini Sweet Desserts  
Charcuterie & Cheese Boards

## BRIDAL SHOWERS COCKTAIL MASTERCLASS

### 2 HOUR CLASS | €45 PP

Arrival Prosecco  
2 Cocktails per person  
Minimum number of 8 guests

**Incentive:** Whether you have a rehearsal dinner, engagement party or Day 2 in mind, we have numerous options to explore across the wider Eclectic Group. Book another celebration with us and receive a round of Prosecco on the house.

## 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







## Contact Us

weddings@elective.ie

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