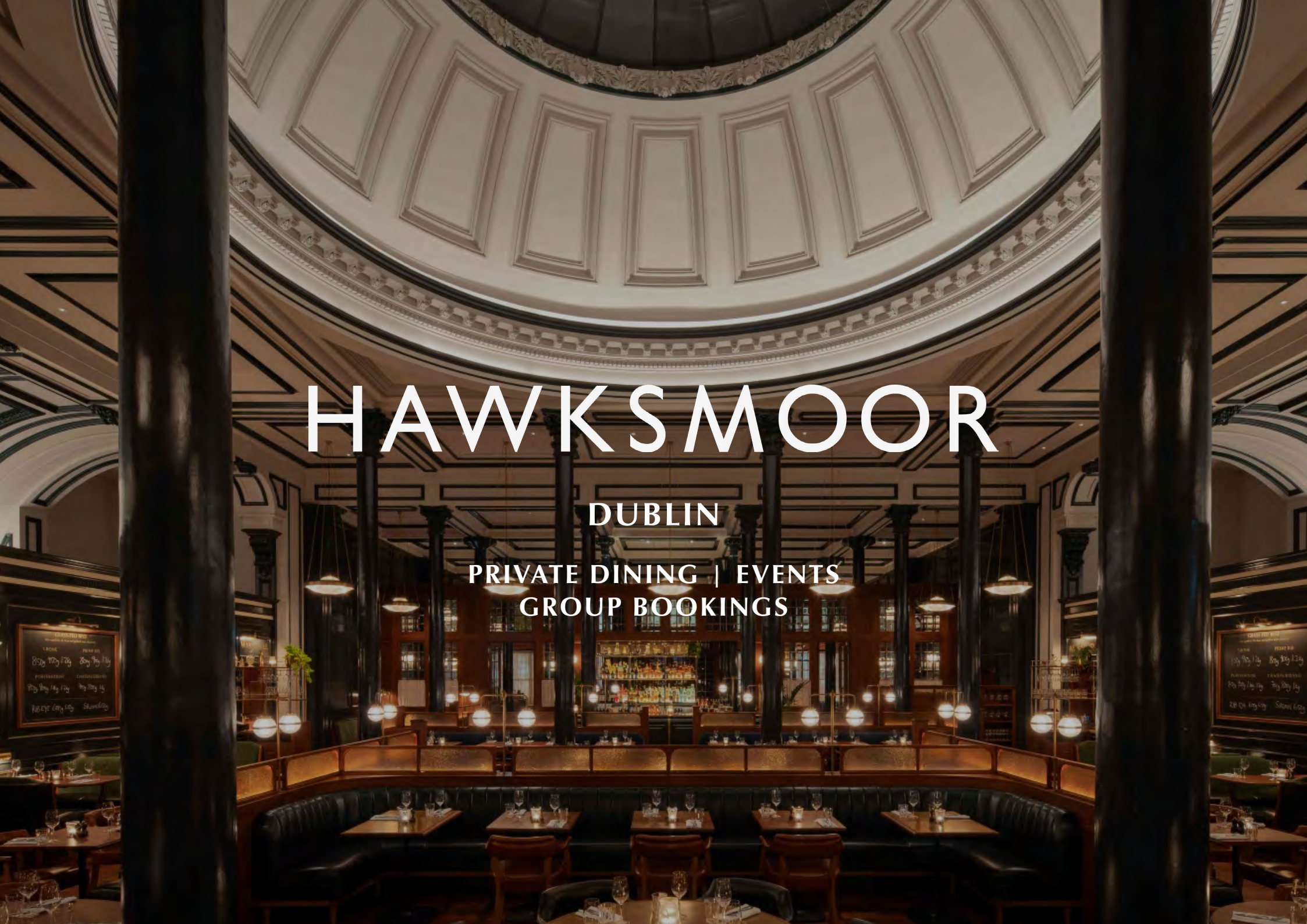


HAWKSMOOR

DUBLIN

PRIVATE DINING | EVENTS
GROUP BOOKINGS



“This is as good as prime steakhouses get.”

IRISH TIMES

Hawksmoor was inspired by childhood memories of how good steak could taste. Founders Will Beckett and Huw Gott (friends since they were 11) opened the first Hawksmoor restaurant on Commercial Street in 2006; more restaurants in London, Manchester, Edinburgh and New York followed.

Our menus revolve around using the best ingredients we can find and cooking them as simply as possible – whether it be beef from grass-fed native breed cattle, sustainable seafood from around the local coast, seasonal fruits and vegetables or great British cheeses, combined with great wines and interesting cocktails all served by people who love what they do.

DUBLIN

Step through the 1920s double doors on College Green, and you enter the historic National Bank building. Hosting a 152-seat restaurant set beneath the dramatic domed ceiling of the building's original banking hall, an elegant back-to-back bar and an 18-seater private dining room, the space celebrates the handsome fabric of the former bank, an ornately detailed Italianate building designed by William Barnes in 1845.

After crisscrossing Ireland visiting small community farms grazing cattle on rotation on fertile Irish soil, travelling coast to coast sourcing the finest and freshest seafood, and being so inspired by the passion and diligence we've encountered, we've worked hard to select the best produce from suppliers who care about producing good food as much as we do.

For those familiar with our menus, there are plenty of favourite dishes present, incorporating some of the greatest Irish ingredients, as well as some unique drinks featuring collaborations with Irish brands we love.

Wheelchair Users: Hawksmoor Dublin is fully wheelchair accessible

Closest car park: Trinity St, Dublin, D02 T998

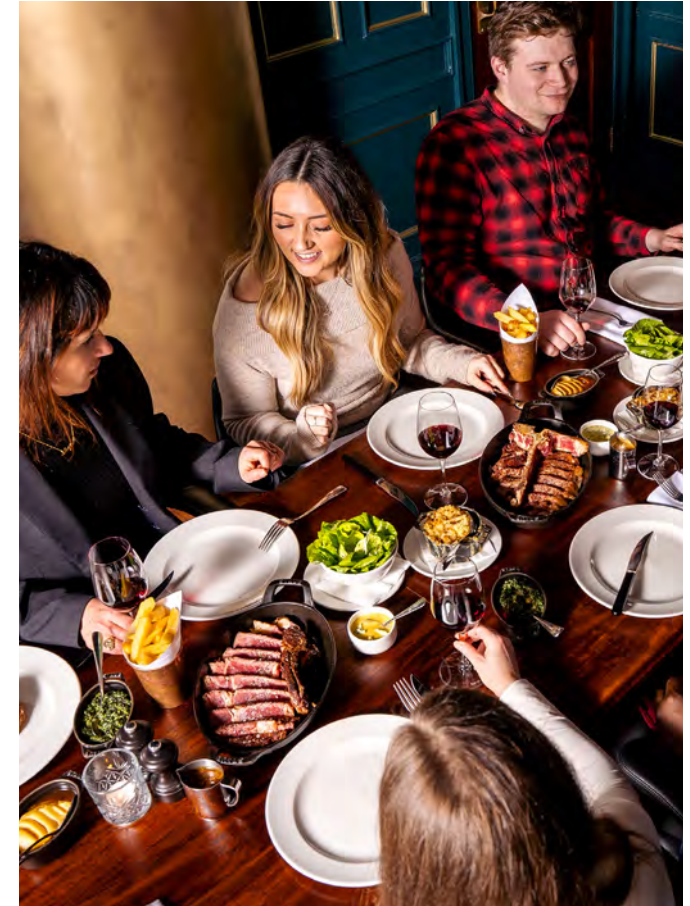


DUBLIN

NONE THE WISER

Our biggest private dining room in Dublin. Named after a Dexter cow born in 1892, our 18-seater private dining room, None the Wiser, is a tribute to native breed cattle. The walls are adorned with images from over the years of Dexter and Kerry cows, heifers, bulls and steers. We searched through original Herd Books from the 1880s and 1890s to create a reimaged Dublin Agricultural Society Show winners board.

From gatherings, celebrations, corporate events and weddings. None the Wiser is the ideal space to host a lunch or dinner, whatever the occasion.



PRIVATE DINING 18 SEATED



Wifi



Drinks Packages



Cloakroom



Disabled Access



AV



Boardroom



Capacity

34 COLLEGE GREEN DUBLIN DO2 C850
 Bus stops: College Green Dart
 Station: Pearse Street Luas stop: Trinity

DUBLIN

CROOM A BOO

Named after a Kerry Bull that roamed the fields of Maynooth in County Kildare at the end of the nineteenth century. 'Croom (or Crom) a boo' is the ancient battle cry of the clan Fitzgerald that's been adopted by sports fans across the country to rally their team.

This private room seats 14 people and features a large map of Dublin from 1897, the same year that work started on the beautiful National Bank building we're lucky enough to call home.



PRIVATE DINING 14 SEATED



Wifi



Drinks Packages



Cloakroom



Disabled Access



AV



Boardroom



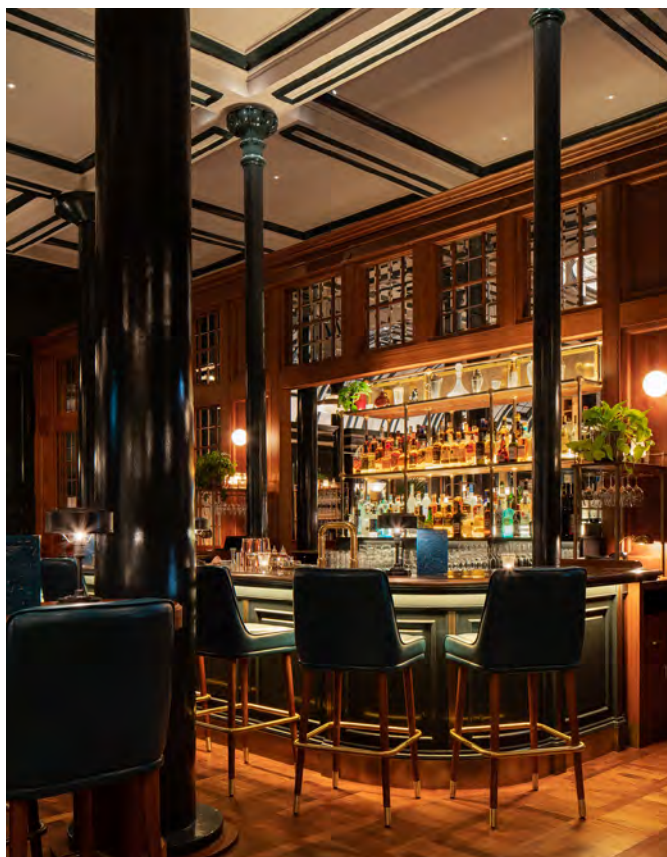
Capacity

34 COLLEGE GREEN DUBLIN DO2 C850
Bus stops: College Green Dart
Station: Pearse Street Luas stop: Trinity

DUBLIN

SEMI-PRIVATE HIRE

Our beautiful bar is your first stop when entering the restaurant. Available to hire for up to 50 seated or 80 standing. It's completely flexible and the ideal place for seated or standing occasions, from corporate events to engagements and any form of celebration. Our team from the point of enquiry to once the event is complete, will take care of everything.



DUBLIN

TV AND SPORTS SCREENINGS

For the first time, you can enjoy intimate sports or TV screenings in our private dining room with our newly installed big-screen TV and AV equipment. You'll have guaranteed seats, no restricted views, and your own personal serving team ensuring your drinks and the very best of Hawksmoor menus are always at hand. Minimum spends apply.



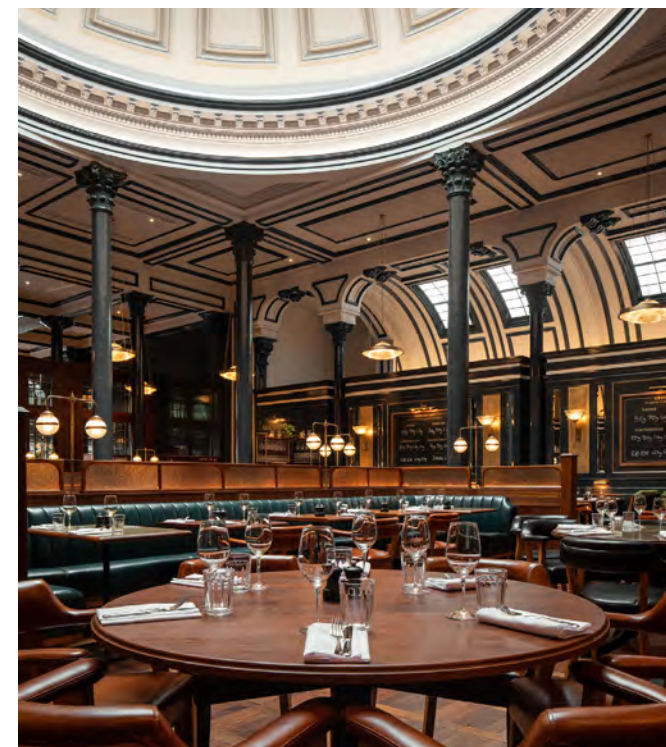
DUBLIN

PRIVATE HIRE

Available for Full Hire for up to 150 guests. Whether you're planning a birthday party, corporate events, big get-togethers, wedding receptions, or just about any event, our approach is simple: each occasion is individually tailored to meet all your requirements, and we'll take care of everything.

Beautiful backdrops, dedicated canapes, and group and sharing menus offering the very best of Hawksmoor. Your own dedicated team will ensure whatever brings you all together, we'll host it with the good taste and frictionless service you've come to expect from Hawksmoor. Take your time, and leave happy with bellies full.

We have a list of trusted suppliers to help ensure your event goes off without a hitch, but if you'd prefer to arrange your own; you can do so at no additional cost.



FULL PRIVATE HIRE 150 GUESTS



Wifi



Drinks Packages



Cloakroom



Disabled Access



DJs



Boardroom



Bowl Food & Canapés



AV



Entertainment



Exclusive Hire



Capacity

34 COLLEGE GREEN DUBLIN DO2 C850
Bus stops: College Green Dart
Station: Pearse Street Luas stop: Trinity

DUBLIN

BESPOKE EVENTS

Hawksmoor Dublin has played host to just about every type of event from brand activations, workshops, masterclasses, conferences, seminars, birthdays and weddings to everything in between.

Our main restaurant can play host to a multitude of groups alongside our beautiful private dining room and bar area. Speak to our team to discuss your needs, and they'll recommend the best option.

Just tell us what you need, and we'll take care of the rest.

NONE THE WISER

RESTAURANT AREA

CLOAKROOM

LOBBY

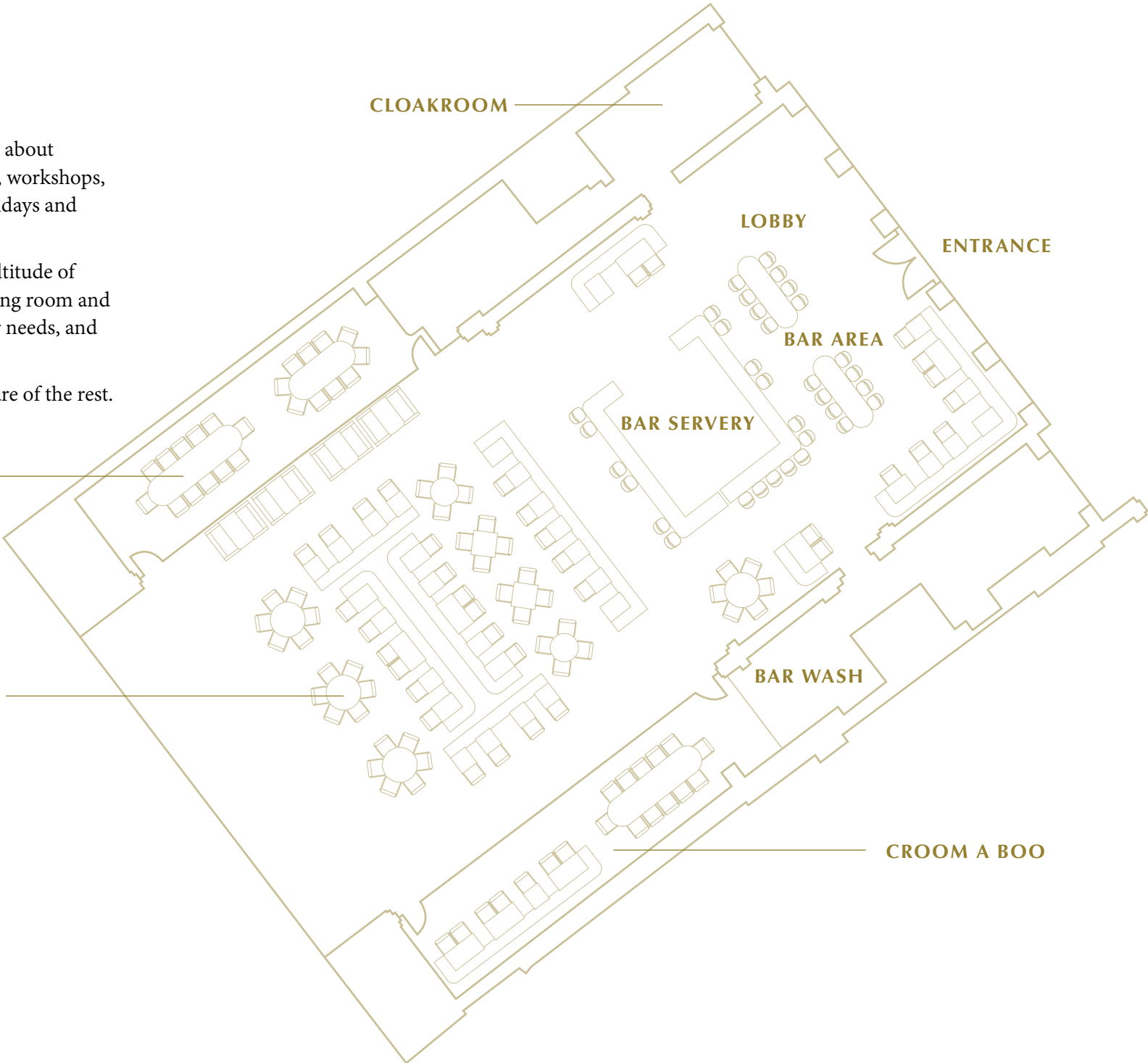
ENTRANCE

BAR AREA

BAR SERVERY

BAR WASH

CROOM A BOO



SAMPLE LUNCH SET MENU

2 COURSES €40 / 3 COURSES €45

STARTERS

Duncannon smoked salmon
herbed cream cheese, soda bread

Potted beef & bacon
Yorkshires & onion gravy

Summer vegetable salad
peas, sugar snaps, cashew 'ricotta'

MAINS

35-day dry-aged sirloin & fries
with peppercorn sauce or Bearnaise

Roasted hake
vinegar peppers & basil

Ballylisk Wellington
celeriac, mushrooms, Ballylisk cheese

SERVED WITH

Butterhead lettuce & herb salad
or
New potatoes

PUDDINGS

Sticky toffee sundae
Seasonal pavlova

Price is per person

SAMPLE SHARING MENU

Available as 2 / 3 courses

MOONLIGHTER

€60 / €65

Smoked mackerel salad
Potted beef & bacon
Summer vegetable salad

SILVERTAIL

€75 / €80

Smoked mackerel salad
Fillet carpaccio
Summer vegetable salad

HAWKABELLE

€95 / €100

Fillet carpaccio
Duncannon smoked salmon
Roasted currach scallops

STARTERS

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets with a selection of sauces

Sirloin

Rump

Prime Rib

T-Bone

Sirloin

Prime Rib

Porterhouse

Chateaubriand

Prime Rib

Charcoal-grilled monkfish | Ballylisk Wellington (v)

SIDES

Triple-cooked chips | Mash & gravy | Creamed spinach | Macaroni cheese | Lettuce & herb salad

PUDDINGS

Sticky toffee pudding & clotted cream | Seasonal pavlova

Price is per person

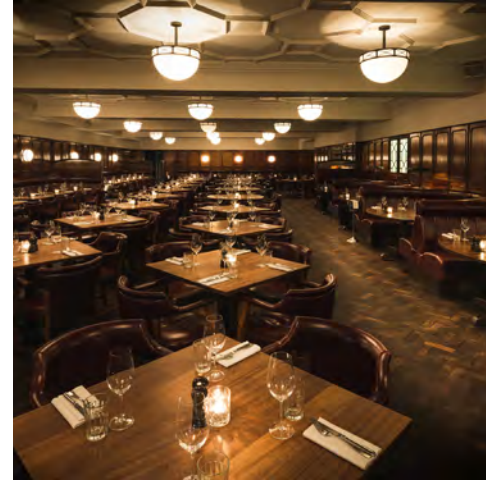
LONDON RESTAURANTS



Air Street
W1J 0AD



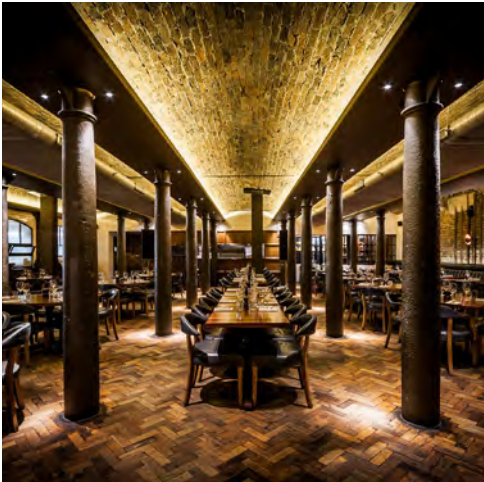
Borough
SE1 9AQ



Guildhall
EC2V 5BQ



Knightsbridge
SW3 2AL



Seven Dials
WC2H 9JG



Spitalfields
E1 6BJ



Wood Wharf
E14 5GX

All our restaurants are
available for full hire.
To enquire, please email
events@thehawksmoor.com

UK / EU / US RESTAURANTS



Liverpool

L2 0PL



Manchester

M3 3WB



Edinburgh

EH2 2AA



Chicago

IL, 60654



New York

NY, 10010



To book any of the rooms for a Private Dining event,
please email: privatedining@thehawksmoor.com

Terms & conditions apply