

**SOLE**



**SEAFOOD & GRILL**

**PRIVATE DINING**

# Experience Dublin's most luxurious private rooms

Discover an exceptional private dining experience at SOLE Seafood & Grill, located in the very heart of Dublin city centre on Drury Street.

Our three beautifully appointed private dining rooms offer the perfect setting for those seeking an atmosphere of exclusivity, luxury, and unforgettable hospitality.

Whether you are hosting an important corporate dinner, celebrating a milestone occasion, or planning an intimate wedding, SOLE provides a truly unique backdrop.

Each private room is elegantly designed to combine comfort with sophistication, creating the ideal environment for closing a deal, marking a special moment, or gathering colleagues and loved ones around the table.



## The Finer Details

At SOLE, our award-winning culinary team takes pride in presenting the finest seafood and grill dishes, showcasing the best of Irish produce, paired with an exceptional wine list. Guests can also enjoy the privacy of a dedicated bar, where expertly crafted cocktails and premium beverages are served with the highest standard of care.

More than just a meal, dining at SOLE is an experience. From the first welcome to the last toast, every detail is thoughtfully delivered to ensure your event is seamless and memorable. With its unrivalled city-centre location, superb service, and refined ambience, SOLE Seafood & Grill sets the standard for private dining.



# The Vault

Beneath SOLE lies The Vault, a private dining room that is as breathtaking as it is exclusive.

Accommodating between 20 and 40 guests, with round tables of 10, The Vault is an extraordinary setting for those seeking something truly unforgettable.

This hidden gem offers a private sanctuary where exceptional food, fine wines, and seamless service come together. Whether you are toasting a milestone, entertaining valued clients, or hosting a once-in-a-lifetime celebration, The Vault ensures every detail is delivered with style.



- 
- Capacity: 20 - 40 Guests
  - Menus starting from €90 per person
  - Private Bar for drinks reception
  - Dedicated service team
  - Roving Microphone





The Vault

# The Cove

Tucked away on the lower floor of SOLE, directly across from The Vault, lies The Cove an intimate private dining room that exudes style, sophistication, and exclusivity.

Designed for up to 14 guests, The Cove is the ideal choice for those seeking a more personal and luxurious dining experience.

Every detail has been carefully considered to ensure comfort and intimacy, making The Cove the perfect backdrop for private celebrations, discreet business dinners, or unforgettable special occasions.



- 
- Capacity: 14 Guests
  - Menus starting from €90 per person
  - Private Bar for drinks reception
  - Dedicated service team
  - Roving Microphone





The Cove

# The Captain's Table

Located within the main dining room at SOLE, The Captain's Table offers a distinctive private experience for up to 18 guests.

Tucked behind a set of elegant doors, The Captain's Table embraces its position at the heart of the action. Guests can soak in the lively buzz of SOLE through the surrounding windows and doors, creating a vibrant backdrop to any gathering.

The Captain's Table is a wonderful choice for those who want to blend the exclusivity of private dining with the dynamic energy of one of Dublin's most celebrated restaurants.



- 
- Capacity: 12 - 18 Guests
  - Menus starting from €90 per person





The Captain's Table

# The Drury Room

Overlooking the vibrant Drury Street, this elevated, light-filled private dining space offers a relaxed and inviting atmosphere in the heart of the city.

Bathed in natural daylight and featuring elegant long-table seating, the Drury Room is perfectly suited to everything from corporate midweek lunches to evening networking dinners.

The space accommodates 20-36 guests, making it ideal for both intimate gatherings and larger group occasions.

With its warm ambience, attentive service, and effortlessly social setting, the Drury Room provides a memorable and inclusive experience.



- 
- Capacity: 20 - 36 Guests
  - Menus starting from €90 per person
  - Space for drinks reception
  - Dedicated service team





The Drury Room

# Culinary Perfection

At SOLE Seafood & Grill, dining is more than a meal, it is a celebration of Ireland's finest produce, brought to life with passion and care.

For private dining groups, our menus are carefully designed to delight every guest, offering a perfect balance of the freshest seafood and premium cuts of meat.

Seafood lovers will savour the very best from Ireland's coast, from oysters and prawns to exquisite seasonal catches prepared with flair. Yet, SOLE is equally renowned for its exceptional grill dishes. From tender, perfectly cooked steaks to flavourful meat options, our kitchen ensures that every palate is catered for.

This thoughtful balance makes SOLE the ideal choice for diverse private dining groups, where guests can enjoy both the treasures of the sea and the richness of the land.

Combined with an award-winning wine list and carefully crafted cocktails, the experience is one of elegance, comfort, and true Irish hospitality.



# PRIVATE DINING AT SOLE

€90pp based on a choice of 2 appetizers, 2 entrées & 2 desserts

Additional Choice: €5 Appetiser, €10 Entree, €5 Dessert

## Appetizers

### Scallops €4 Supp

Seared scallops, sweet corn chowder, Chorizo shavings

### West Cork Rope Mussels

A La Crème, white wine, garlic, cream & flat leaf

### Tiger Prawn & Tomato

Steamed tomato, tiger prawn mousse, garlic butter, micro cress

### Crab Claws €5 Supp

Dingle Brown crab claws, lemon Beurre Blanc, garlic & Samphire

### Iced Seafood Platter €4 Supp

Howth smoked salmon, Dublin Bay prawn cocktail, Connemara oysters, potted Dingle crab

### Guinness Smoked Salmon

Red onion, caper berries, chive crème fraiche, Brown soda croutons

### Beef Carpaccio €5 Supp

Dry-aged in-house Irish beef fillet, Parmesan, truffle oil

### Spiced Irish Lamb Skewers

Chargrilled lamb fillet, miso and mirin mayo

### Seafood Chowder

Irish fish & shellfish, creamed broth.

### Watercress & Wexford Potato Soup V

Focaccia crisps, sour cream

### Baby Leaf Salad

Baby gem, Parmesan, crisp bacon lardons, Cajun chicken

### Burrata

Cured fennel, blood orange, air dried beef tomato, blackberry & thyme balsamic pearls.



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Additional Choice: €5 Appetiser, €10 Entree, €5 Dessert

## Entrées

### FROM THE SEA

#### TUNA €8 Supp

Chargrilled tuna steak, three bean salad, mango, mint & chilli salsa

#### MONKFISH

Seared fillet, salt-cod brandade beignets, squash puree, purple cauliflower

#### SEA BASS

Pan seared fillet, mussel & cocconut Thai curry cream, baby fennel, sweet potato, coriander oil

### FROM THE SHELL

#### GRILLED WHOLE IRISH LOBSTER (Market Supp)

Thermidor sauce (with or without Gruyère cheese) or garlic & herb butter, baby potatoes

#### COQUILLES ST. JACQUES

King scallops, Gruyère cream and mash, samphire

### FROM THE LAND

#### LAMB & SCALLOPS €6 Supp

Pressed braised shoulder of lamb, pan seared scallops, smoked bacon puy lentils, broad beans, Burren balsamic jus

#### 8oz FILLET STEAK €8 Supp

Chargrilled centre cut fillet, peppered cream, baby leaf salad

#### 10oz RIB EYE STEAK

Chargrilled centre cut prime rib, peppered cream, baby leaf salad

#### Add Steak Surf & Turf

#### Chargrilled Tiger Prawn €4 Supp

#### CHICKEN SUPREME

Roast supreme, Boulanger potatoes, wilted spinach, broad beans, basil pesto cream

#### PAPPARDELLE V

Pappardelle pasta, basil pesto, sorrel leaves, toasted pine nuts, crisp shallots

### OPTIONAL SIDES €7.50

Irish baby potatoes in herb butter

Creamed potatoes V

Fries V

Sweet potato fries V

Baby leaf salad

Sautéed green beans V



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Additional Choice: €5 Appetiser, €10 Entree, €5 Dessert

## DESSERTS

### DARK FOREST

Dark chocolate mousse, black cherry gel, chocolate meringue, black cherry ice cream

### KEY LIME TART

Lime curd, pistachio cream, lime gel, pistachio ice cream

### STRAWBERRIES

Panna cotta mousse, vanilla sponge, north Co.Dublin strawberries cured in Valentia Isl. Vermouth

### MANGO MOUSSE

Mango mousse, passion fruit & mango salsa, coconut cream, Toasted coconut crumble

### COUNTY WEXFORD ICE CREAM V

A selection of flavours

### IRISH CHEESEBOARD SELECTION €4 Supp

Cranberry and hazelnut crackers, Irish black apple butter

## AMUSE BOUCHE

**Add Amuse Bouche Course to your menu €7.50**

### BLACK PUDDING OYSTER

Grilled Connemara oyster, black pudding & thyme crumb

### ASIAN DRESSED OYSTER

Connemara oyster, pickled ginger, sesame seaweed, soy & chili dressing

### SCALLOP

Roast scallop in prosciutto ham, blackberry reduction

### GREEN LIPPE MUSSEL

Crisp fried in panko crumb, garlic aioli



Sample menu subject to change

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter.

An optional 12.5% Service Charge will be added to parties of 6 or more, all of which is shared fairly amongst the SOLE team

# CANAPÉS

€35pp

## COLD

### SCALLOP CEVICHE

Mango Salsa Cup

### TUNA TATAKI

Guacamole, yuzu gel, sesame cone

### GOAT'S CHEESE

Sun-blush tomato tapenade, basil basket

## HOT

### TIGER PRAWN

Chorizo & prawn skewer

### GLAZED BEEF

Beef rib fingers, honey glaze, onion tart

### GREEN LIPPED MUSSELS

Panko crumb, garlic aioli

### WILD MUSHROOM TARTLET

Rocket cress, butter tartlet, Italian hard cheese

### CAULIFLOWER TEMPURA

Sweet chilli & coriander jam



A TRUE  
TASTE OF  
IRELAND  
IN THE  
HEART  
OF DUBLIN



# Richie Wilson

## SOLE's Culinary Director

FIRE and SOLE's multi award winning Culinary Director Richie Wilson truly followed his calling having always known he wanted to be a chef.

His dedication to his craft, having worked in the food industry for 26 years is evident in the menus he creates; and in his ideas about what defines modern Irish food. For Richie, he believes that food should always be a journey.

The destination is always the same, but every route taken is different. It is important for him and his team to see exactly where our produce is coming from and to get a sense of the care, passion and pride that is put into providing us with the freshest possible ingredients, be it from the land, farm or the sea.



## ENQUIRE TODAY

For enquiries, further information and to book your private dining experience, please contact **Ashleen Minaguchi, Head of Sales.**

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