

| Creating a memorable experience



 IRISH  
**WHISKEY**  
MUSEUM | **VENUE HIRE**



## About us

### An intriguing tale awaits you...

Located in the heart of Dublin City, opposite the front gates to Trinity College, the Irish Whiskey Museum is one of Dublin's most central visitor attractions. Situated in a recently renovated Edwardian style listed building on the bottom of Grafton Street the Museum is housed over three floors with lift access to every floor.



# Location

## Where to find us...

The Irish Whiskey Museum is situated on 119 Grafton St. Together with excellent bus routes and close proximity to train stations, including DART and LUAS lines, not to mention several hotels and multi storey car parks nearby, in terms of accessibility, the location is hard to beat.

# Events

## Discover your venue

The Irish Whiskey Museum truly is one of Dublin's hidden gems. With a variety of themed rooms spanning three floors, the museum has become a popular choice for those seeking a unique, vibrant space for hosting events.

The atmosphere in the museum is cosy and intimate whether there is 20 or 170 in attendance. The maximum number of people one floor can hold is 70 so events exceeding this number are held over two floors.

The venue is available only in the evening time once the last public tour has ended. Whether you are entertaining clients, team building, having a staff get-together or whatever the occasion maybe, our events team are on hand to ensure you have a seamless evening.





# The Venue



# Package 1

No event at the Irish Whiskey Museum is complete without a master tasting session



## Includes:

- Room rental - one, two or three floors
- Whiskey tasting - 3 varieties of Irish whiskey with a master taster
- Canapes on arrival

## Package 2

No event at the Irish Whiskey Museum is complete without a master tasting session



### Includes:

- Room rental - one, two or three floors
- Whiskey tasting - 3 varieties of Irish whiskey with a master taster
- 2 course menu of canapes and supper bowls

## Package 3

No event at the Irish Whiskey Museum is complete without a master tasting session



### Includes:

- Room rental - one, two or three floors
- Welcome drink on arrival - prosecco or whiskey cocktails
- Whiskey tasting - 3 varieties of Irish whiskey with a master taster
- 3 course menu of canapes, supper bowls & mini desserts





## Canape menu

### Choose 5

- Artisan shortcrust mini tartlet with lime crème fraiche and salmon caviar
- Crostini with goat's cheese, red onion marmalade
- Smoked salmon on Guinness bread, lime crème fraiche
- Vine cherry tomato, mozzarella, and basil brochette, lemon oil
- Artisan shortcrust mini tartlet, Cajun chicken mouse
- Sundried tomato tartlet with beetroot and goat's cheese mousse, pistachios
- Aubergine and pinenut baba ganoush tartlet, tomato confit
- Smoked salmon mascarpone tartlets
- Chilled prawn, mango salsa

# Supper Bowls Menu

## Choose 4



Pear & Three Cheese Fiocci Pasta served with creamy chorizo & garlic cream (v)

Thai yellow chicken curry, basmati rice topped with red chilli & cashew nuts

Slow roasted lamb, beetroot & feta puree, rosemary & sea salt topping

Wild Mushroom & rocket pesto Risotto, served with parsnip crisps, parmesan shavings, truffle oil drizzle (v)

Seafood lasagne, prosecco cream, fresh tarragon

Mini hot dogs, mustard, tobacco onions Louisiana chicken, waldorf salad

Mini beef sliders, blue cheese sauce Lime and mango infused stir fried turkey noodles

Lamb & lentil stew served with fragrant cous cous

Onion and thyme turkey sliders

Thai green chicken & sweet potato curry served with basmati rice

Slow cooked beef and vegetable stroganoff served with steamed brown rice

Three bean curry with low fat coconut milk, basmati rice (v)

Pea and asparagus risotto, parsnip crisps (v)

Sweet pepper and butternut squash tagine (v)

Lean minced beef and kidney beef chilli, basmati rice

Red lentil, sweet pepper, and beef casserole, garlic mashed potatoes

Chargrilled ginger and orange chicken, fried brown rice

Chicken tikka masala with low fat yogurt, basmati rice, mango chutney

Thai yellow vegetable and turkey curry, steamed brown rice

Lime and cajun marinated chicken skewers, with pepper and basil aioli

Beef bourguignon, basil mashed potatoes

Lime and garlic prawn skewers, harissa sauce

Satay chicken skewers, peanut, yogurt and chilli sauce

Ham and cheese arancini

Walnut and gorgonzola ravioli, basil cream (v)

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# Entertainment

Live music or DJs available upon request

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# Transport

**Need transport to and from the venue?**

EI Travel (our parent company) have an extensive fleet of modern coaches available for hire. Airport transfers and conference transfers are available for groups on 7 to 63 seater coaches.

Contact: Jeremy Perrin

Phone: +353 83 353 5550

Email: [jeremy@eitragroup.ie](mailto:jeremy@eitragroup.ie)

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## Terms & Conditions

A provisional booking will be held for a maximum of one month, after which time we will require a booking deposit of 50% the cost of the private hire plus VAT to secure the date. The outstanding balance will be paid after your event.

A credit card number is also required at the time of booking to cover loss of or damage to Irish Whiskey Museum items during the event.

The booking deposit is non refundable within 2 months of your event.

VAT will be added to the private hire, food and entertainment costs.

We require final food selection two weeks prior to your event.

We require final numbers a minimum of 72 hours in advance of your event. This is the number of people you will be charged for.

Any requests for a PA system or projector and screen should be notified at least two weeks in advance of your event.

Any marketing materials requested for your event should be delivered the day before your event and collected the next day as we do not have storage space at the museum.

Pins, nails and Sellotape are not permitted on walls, doors or on the ceiling.

VAT is charged at 23% on services and 9% on food.



# Contact us

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## General Manager

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## BOOK NOW!

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**[WWW.IRISHWHISKEYMUSEUM.IE](http://WWW.IRISHWHISKEYMUSEUM.IE)**

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