



THE JONATHAN SWIFT ROOM

THE IVY

DAWSON STREET
DUBLIN



The Jonathan Swift Room

The Jonathan Swift Room at The Ivy Dawson Street can accommodate up to 20 guests on one long table, 32 guests across two long tables, or 40 guests across four round tables.

Available seven days a week for breakfast, lunch and dinner, The Jonathan Swift Room provides a glamorous backdrop for all occasions including corporate events, meetings and private parties.

The room features an eclectic mix of vintage dining chairs, vibrant artwork inspired by the local area and an eye-catching ceiling which features an image of fictional hero Leopold Bloom alongside a host of multicoloured, exotic flying birds.

Our dedicated Events Manager is available to assist with any details to enhance your occasion whether that be music, floral arrangements or table design.





MORE DETAILS

For The Jonathan Swift Room we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage.

All tables will be decorated with seasonal flowers.

Travel & Parking

Pearse Station (Rail) - 12 minute walk

Parking - Q-park, Dawson Street

Dawson Street Car Park, School House Ln E, Dublin, D02 WF63 - 3 minute

Timings

Breakfast: 09.00 until 10:30 with host's access from 08.30

Lunch: 12.00 until 16:30 with host's access from 11.30

Dinner: Mon - Thurs 18.30 until 00:30 with host's access from 18.00

Fri & Sat 18.30 until 01:30 with host's access from 18.00

Sun 18.30 until 23:30 with host's access from 18.00

Please note alcohol service begins at 12:30 on Sundays

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.





BREAKFAST

We offer a selection of three breakfast menus to choose from. Please note the entire party must dine from the same menu.

Each menu is served with freshly squeezed orange juice and The Ivy 1917 Breakfast blend or filter coffee. Additional juices and smoothies are available.



COOLERS & JUICES

Green Juice

Avocado, Apple, Cucumber, Lemon, Mint, Watercress

Soft Bellini

Peach purée, alcohol free sparkling wine

The Ivy Homemade Ginger Beer

Freshly Pressed Ginger Juice, Lemon, Agave, Fever-Tree Soda

MENU A

€35

Maple and winter berry granola

Rolled oats, pecans, coconut shavings, raisins, almond butter, raspberries, and coconut "yoghurt"

Your choice of the below dishes

Eggs Benedict

Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress

OR

Eggs Royale

Organic smoked salmon, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress

OR

Avocado Benedict

Avocado, two poached hen's eggs on toasted farls with hollandaise sauce

OR

The Ivy Full Irish Breakfast (€4 Supplement)

Smoked streaky bacon, sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans
Served with a choice of white, granary or non-gluten toast

OR

The Ivy Vegetarian Breakfast (€4 Supplement)

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans
Served with a choice of white, granary or non-gluten toast

Selection of infused teas and filter coffee to choose from

CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.



Truffle arancini

Fried Arborio rice balls
with truffle cheese

€8.95

Spiced green olives

Nocellara del Belice olives
with garlic, chilli and basil

€5.25



SAVOURY CANAPÉS

€3.50

Truffle arancini (V)

Mini smoked haddock and salmon fishcake with horseradish mayonnaise

Soy-glazed sweet potato, sesame, rice crackers and spiced coconut yoghurt (VG)

Potato hash puffs, teriyaki inspired glaze, sesame, avocado and coriander sauce (VG)

SAVOURY CANAPÉS

€4.50

Tuna tataki crisp, avocado and jalapeño, truffle ponzu mayonnaise

Buttermilk tandoori spiced chicken, kimchi mayonnaise

Grilled yakiniku sirloin skewer, Szechuan pink peppercorn with truffle mayonnaise

Mini roast beef Yorkshire pudding with shaved horseradish

Lobster cocktail cornet with caviar

SWEET CANAPÉS

€4.00

Mini chocolate fondant with dulce de leche and Irish whiskey cream (V)

Assorted mini macarons (V)

Dubliner whiskey crème brûlée filled doughnut (V)

— PRIVATE DINING MENUS —



Truffle arancini
Fried Arborio rice balls
with truffle cheese
€8.95

Spiced green olives
Nocellara del Belice olives
with garlic, chilli and basil
€5.25

MENU A
€65

A glass of The Ivy Cuvée Sparkling on arrival

Salt-crusted sourdough bread
With salted butter

STARTERS

The Ivy classic crispy duck salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Salt and pepper squid
Miso wasabi mayonnaise, sriracha, coriander and lime

Lovage, Irish wild garlic and pine nut pesto soufflé
Twice-baked in a cream sauce

MAINS

The Ivy shepherd's pie
Slow-braised Blackface lamb and beef, Dromona Cheddar and potato mash, red wine sauce,
served with garden peas and shoots

Keralan sweet potato curry
Choy sum, broccoli, coriander and coconut with steamed jasmine rice

Blackened cod fillet
Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, tenderstem broccoli,
sesame seeds, yuzu and herb sauce

DESSERTS

Whiskey crème brûlée
Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Apple tart fine
With Madagascan vanilla ice cream and a Calvados caramel

Chocolate bombe
Melting chocolate bombe with a vanilla ice cream and honeycomb centre
with hot salted caramel sauce

Selection of infused teas and filter coffee



— PRIVATE DINING MENUS —



Truffle arancini

Fried Arborio rice balls
with truffle cheese

8.95

Spiced green olives

Nocellara del Belice olives
with garlic, chilli and basil

€5.25

MENU B

€80

A glass of The Ivy Cuvée Sparkling on arrival

Salt-crusted sourdough bread

With salted butter

STARTERS

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Tempura prawns

Crunchy fried nobashi prawns, yuzu-pickled mooli, sesame, kimchi sauce, lime and coriander

Burrata and datterini tomatoes

Baby tomatoes, confit sun-dried peppers, black olives, green pesto and pine nuts

MAINS

Blackened cod fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, tenderstem broccoli, sesame seeds, yuzu and herb sauce

John Stone sirloin steak 8oz/227g

Flavourful, mature, grass-fed, served with champ mashed potatoes, sprouting broccoli and watercress, peppercorn or béarnaise sauce

Pan-fried artichokes and courgette spaghetti

Prosociano cheese, crispy shallots, mixed seeds, wild garlic and red pepper tapenade

DESSERTS

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Pistachio and white chocolate cheesecake

Mango sorbet, raspberry and edible flower

Selection of infused teas and filter coffee

PRIVATE DINING MENUS



Truffle arancini

Fried Arborio rice balls
with truffle cheese

€8.95

Spiced green olives

Nocellara del Belice olives
with garlic, chilli and basil

€5.25

MENU C

€95

A glass of The Ivy Cuvée Sparkling on arrival

Salt-crusted sourdough bread

With salted butter

STARTERS

Lobster bisque with crab

A velvety lobster bisque with hand-picked crab, fennel and toasted brioche

Heirloom tomato and watermelon salad

Plant-based cream cheese, pistachios, olives with Burren Balsamic raspberry and sherry dressing

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

John Stone fillet steak 8oz/227g

Sat on creamed spinach finished with a luxurious truffle and Calvados cream sauce,
served alongside golden, triple-cooked thick-cut chips

Grilled sea bass with bloody mary dressing

Provençale green beans, Kalamata olives, shallots and a creamy champ potato

Truffle risotto

Carnaroli gran riserva risotto, truffle salsa, veggie Parmesan cheese and fresh black truffle

Sprouting broccoli, lemon oil and sea salt for the table

CHEESE COURSE FOR THE TABLE

Selection of house cheeses

Fourme d'Ambert, Brie de Meaux, Morbier, aged Manchego Anejo,
mature Comté Symphony with Sheridans chutney and seeded crackers

DESSERTS

Apple tart fine

With Madagascan vanilla ice cream and a Calvados caramel

Pistachio and white chocolate cheesecake

Mango sorbet, raspberry and edible flower

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Selection of infused teas and filter coffee

PRIVATE DINING MENUS



Truffle arancini

Fried Arborio rice balls
with truffle cheese

€8.95

Spiced green olives

Nocellara del Belice olives
with garlic, chilli and basil

€5.25

THE IVY WEDDING MENU

€125

Glass of The Ivy Guest Champagne on arrival

SELECTION OF CANAPÉS

Truffle arancini | Lobster cocktail cornet | Grilled sirloin skewer & truffle sauce

STARTERS

Crab and avocado

Dressed crab tian, sliced radish, tomato, coriander and spinach crispbread

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Lovage, Irish wild garlic and pine nut pesto soufflé

Twice-baked in a cream sauce

MAINS

John Stone fillet steak 8oz/227g

Sat on creamed spinach finished with a luxurious truffle and Calvados cream sauce,
served alongside golden, triple-cooked thick-cut chips

Herb-crusted hake

Baked hake topped with a herb crust, creamed spinach, courgette,
pine nuts and a creamy white wine velouté

Truffle risotto

Carnaroli gran riserva risotto, truffle salsa, veggie Parmesan cheese and fresh black truffle

Sprouting broccoli, lemon oil and sea salt for the table

CHEESE COURSE FOR THE TABLE

Selection of house cheeses

Fourme d'Ambert, Brie de Meaux, Morbier, aged Manchego Anejo,
mature Comté Symphony with Sheridans chutney and seeded crackers

DESSERTS

Knickerbocker glory

Layers of Oreo brownie, chocolate and caramel ice cream, amarena cherries,
Biscoff, chocolate swirls, rippled with salted caramel

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Selection of infused teas and filter coffee

CONTACT US

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