
LOTTIE'S

WEDDINGS



THE VENUE

Located in the heart of Rathmines, Lottie's is an award-winning Dublin venue combining contemporary style, warm hospitality, and exceptional seasonal food.

Recognised with a Michelin Bib Gourmand for two consecutive years and featured in The Irish Times 100 Best Restaurants in Ireland, it offers a relaxed yet sophisticated setting for weddings and special celebrations.

With a range of versatile spaces and two fully weatherproofed terraces, Lottie's is perfectly suited to everything from intimate rehearsal dinners to exclusive wedding receptions and day-two celebrations.

CAPACITY & SPACES

FRONT RESTAURANT

FORMAL SEATED DINING FOR UP TO 80 GUESTS

BACK RESTAURANT

FORMAL SEATED DINING FOR UP TO 35 GUESTS

SEMI-PRIVATE HIRE WITH EXCLUSIVE USE OF ITS OWN

FULLY WEATHERPROOFED TERRACE

UPSTAIRS PRIVATE SPACE

SEATED DINING FOR UP TO 30 GUESTS

RELAXED RECEPTIONS FOR UP TO 130 GUESTS

WEATHERPROOFED TERRACE WITH PRIVATE BAR ACCESS





THE WEDDING PACKAGE

€95 per person

WELCOME DRINKS RECEPTION

Prosecco & seasonal canapés on arrival

MAIN EVENT

Three-course set menu
Crafted by our head chef using
the finest local & seasonal ingredients

DRINKS

Half bottle of house wine per guest
Selection of red & white

EXTRAS INCLUDED

Custom printed menus
Tea light candles
Small flower vases

This package is available in our upstairs private event space for up to 30 guests. For larger gatherings, we can accommodate up to 80 guests in our main restaurant, with an additional 35 guests in the back restaurant.

Please note our menus change seasonally, dishes served at your event will be from our current à la carte menu. Vegan and vegetarian options are available

A discretionary 12.5% service charge will be added to the total final bill.

ENHANCE YOUR DAY

Personalise your celebration with these thoughtful additions

WELCOME DRINKS RECEPTION UPGRADES

Elevate your arrival drinks reception with one of the following premium options:

Cava, Juvé y Camps Reserva Xarel·lo 2021 + €4 per person

Crémant d'Alsace Rosé, France NV + €8 per person

Piper-Heidsieck Essentiel Champagne, France NV + €17 per person

Signature Cocktail on Arrival + €8 per person

LATE-NIGHT BITES

Keep the celebrations going with our late-night platter selection.

Late-Night Platters + €18 per person

ARTISAN CHEESE BOARD

A selection of Irish farmhouse cheeses served with seasonal accompaniments.

Artisan Cheese Board + €8 per person

FINISHING TOUCHES

Add a touch of elegance to your celebration with:

White table linen + €200

Long candles + €50





SAMPLE SET MENU

Three courses | €65 per person

BREADS

House focaccia, honey & chilli whipped butter

STARTER

Korean fried chicken, bao bun, green chilli, gochujang
Harrissa cauliflower steak, fritters, romesco sauce, chimichurri v
Macroom buffalo burrata, nectarine, pea, crisp gnocchi v
Seabass crudo, pepper and apricot, dill

MAIN

JJ Young charred chicken thigh, duck fat chips, peppercorn sauce
Sea bream, fennel, cucumber, bouillabaisse sauce
Rigatoni, Nerano courgette, sundried tomato crumb v
Pat McLoughlins Butcher steak, port jus, asparagus, black garlic

SERVED WITH

Ballymakenny roast potatoes, smoked rosemary salt & parmesan v
Organic Wicklow carrots, whipped ricotta, dukkah v

DESSERT

Bigne craquelin, Diplomat cream, poached rhubarb
Selection of Scup Gelato ice-cream
Lottie's Tiramisu

Our set menu is available upstairs for private groups of up to 30 guests.

We offer the same menu in our semi-private downstairs area for up to 35 guests. Hosting a larger gathering? You can also reserve space in our main restaurant.

Please note that our set menu is a sample only, as it changes seasonally and will be based on our current à la carte menu on the day of your event.

We offer silent vegan / vegetarian dishes.

A discretionary 12.5% service charge will be added to the total final bill.

CANAPÉ MENU

€3.5 each

DATTERINI TOMATO BRUSCHETTA, AGED BALSAMICO (VG)

MISO & CHILLI JAM HOMEMADE SAUSAGE ROLL

HARISSA LAMB CROQUETTE, CHIPOTLE AIOLI

FRIED POLENTA BUTTONS, ORGANIC CASHEL BLUE PARFAIT, SRIRACHA (V)

CACIO E PEPE ARANCINI, PARMESAN SAUCE (V)

BLINI, CITRUS CURED SALMON, LEMON LABNEH

GRILLED CHICKEN, YAKITORI GLAZE, SESAME

SMOKED GUBBEEN PUFF, ONION JAM

MINI YORKIES, ROAST BEEF, HORSERADISH

TOSTADA, PILPIL PRAWNS

FRIED PICKLES, TARTAR SAUCE

PLATTER MENU

€18 per person

JJ YOUNG BUTTERMILK CHICKEN POPCORN

ARANCINE TOMATO & MOZZARELLA

ANDARL FARM GAMMON CROQUETTES

VEGETABLE SPRING ROLL

BALLYMAKENNY PATATAS BRAVAS

HOT HONEY & SESAME BRIE FRITTERS

ALL SERVED WITH: GARLIC AIOLI, HOUSE HOT SAUCE, SALSA VERDE





BBQ BUFFET MENU

€50 per person | Minimum 30 guests

For a more relaxed style of entertaining, our BBQ Buffet offers a delicious and informal dining experience. It combines freshly grilled meats, seasonal sides, and a welcoming atmosphere that encourages guests to mingle and enjoy themselves.

ON ARRIVAL

Smoked almonds & olive (v)
House focaccia, tomato pesto (v)
Padron peppers, sherry vinegar (v)

FROM THE GRILL

Chargrilled on our terrace, choose 3

Andarl farm pork chops, house BBQ sauce
Pat McLoughlin's Chargrilled sirloin
Chicken skewers, yakitori glaze
Courgette, cherry tomato & mozzarella (v)
Lamb belly, mint chimichurri
Courgette, tamarind & halloumi (v)

ON THE SIDE

Choose 3 sides

Chickpeas, red pepper, basil dressing (v)
Roast potatoes, garlic butter (v)
Wicklów organic leaves, pickled onion (v)
Fried aubergine, ajo blanco (v)
Sweetheart cabbage, chilli soy (v)
Tomato panzanella, capers, olives (v)

ADD DESSERT

Choose 2 desserts | €8 supp per person
Tiramisu
Strawberry Eton mess
Chocolate delice, raspberries

WINES & COCKTAILS

Carefully selected to complement our menus and celebrations, the following wines and signature cocktails represent a selection of our most popular offerings.

Should you wish to explore further options, a more extensive wine and drinks list is available upon request. Our team would be delighted to help you curate the perfect drinks selection for your celebration.

SPARKLING WINES & CHAMPAGNE

Masottina Prosecco Frizzante NV, Italy	€50
Cava, Juve y Camp, Reserva Xarel-lo, 2021	€68
Boisset No. 21, JCB Brut Cremant France, NV	€75
Cremant d'Alsace Rose, France, NV	€90
Champagne Gaston Chiquet, France, NV	€105
Champagne Piper Heidsieck Essentiel, France, NV	€135

WHITE

La Petite Source Le Pre, Chardonnay/Vermentino, Pays D'OC, France, 2024	€36
Tre Fili Pinot Grigio, Pavia, Italy, 2025	€37
Castano Macabeo, Spain, 2024	€38
Granges des Rocs, Picpoul, France, 2024	€43
Azevedo Vinho Verde, Loureiro/Alvarinho, Portugal, 2024	€45

RED

Canforrales Tinto Ecologico, Tempranillo/Syrah, La Mancha, Spain 2024	€35
La Petite Source Le Pre, Grenache, Pays D'Oc, France 2022	€36
Lua Cheia, Em Vinhas Velhas, Douro DO, Portugal, 2022	€37
La Boussole Pinot Noir, Burgundy, France, 2024	€40
Domaine Roche Audran, Merlot, Rhone Valley, France, 2023	€42

SIGNATURE COCKTAILS

Spicy Jalapeno Margarita	€14
Pickle Martini	€14
Elderberry Bramble	€14
Apple & Tangerine Whiskey	€14
Passionfruit Paloma	€14
Mango & Passionfruit Daiquiri	€14
Salted Caramel Espresso	€14
Hazelnut Old Fashioned	€14





WHATS INCLUDED

A personalised tasting experience in advance of your wedding.

Private bar with dedicated bar and waiting staff

TV screen and sound system with the option to play your own personalised playlist

Microphone for speeches and announcements

Flexible room layouts to suit your celebration

Access to our outdoor terraces

Cloakroom facilities and accessible amenities

Option to enhance your event with a DJ or live music

A complimentary post-wedding voucher, redeemable in the restaurant

GOOD TO KNOW

Convenient accommodation partners located nearby

All dietary requirements can be catered for

Bespoke menus available on request

Preferred suppliers list available for florists, entertainment, and more

A €250 deposit secures your date

Final guest numbers are required 10 days prior to your event

Everything you need for a seamless and memorable celebration, thoughtfully taken care of by our experienced team

Full site hire available. Minimum spend requirement €4,000 mid week, €8,000 weekends.