



EVENTS BROCHURE



ABOUT US

At Old Fashioned Sam's, we believe every gathering should feel like an experience worth remembering. Spread across three vibrant floors in the heart of Dublin, our venue combines the best of modern dining, crafted cocktails, and dynamic event spaces.

From the buzzing Courtyard to the stylish bistro at Laura's, and the hidden charm of Sam's Parlour, each space offers its own unique vibe, giving you the freedom to create the event you want, whether that's an intimate dinner, a lively celebration, or a large-scale party for up to 700 guests.

Our team is passionate about service, atmosphere, and attention to detail. With tailored dining options, bespoke drinks menus, and professional event support, we go beyond simply hosting — we help you create moments that last.



WHY HOST YOUR NEXT EVENT WITH US?

VARIOUS EVENT SPACES

Flexible Spaces for up to 700 Guests

Award-Winning Interior Design Heated

Courtyard with Retractable Roof Upstairs

Restaurant & Terrace Hidden Speakeasy



DELICIOUS FOOD & DRINK

Premium Sharing Platters

Bespoke Set Menus

Signature Cocktails

Locally Sourced Produce

Professional Service



HEATED COURTYARD

Our Courtyard is the social heart of Old Fashioned Sam's — a vibrant, open-air space designed for every season. With a retractable roof, heating for cooler evenings, and full bar service, it seamlessly shifts from sun-drenched afternoons to lively nights under the stars. Ideal for group gatherings, private events, and large-scale celebrations, the Courtyard can comfortably accommodate up to 300 guests, making it one of Dublin's most versatile event spaces."



SAM'S PARLOUR

Available for private hire, Sam's Parlour is a one-of-a-kind space that transforms events into experiences. Think bespoke drinks, an exclusive setting, and the kind of ambiance you'll find nowhere else in Dublin.





Laura's RESTAURANT

Tucked within Old Fashioned Sam's, Laura's is our modern bistro dining space — stylish, inviting, and full of character.

Perfect for private dinners, corporate occasions, and social celebrations, it pairs a lively atmosphere with elevated dining and cocktails. With flexible layouts and capacity for up to 120 guests, Laura's offers the ideal setting for groups who want a refined yet vibrant event experience



DINING OPTIONS

At Old Fashioned Sam's, we offer a range of event dining experiences tailored to every occasion. From vibrant sharing platters and casual bowl food to elegant three-course set menus, our team crafts each option to suit the style of your gathering. Whether it's an intimate dinner or a large event, our menus are designed to impress and delight.

CLASSIC PLATTER

€24.95 per person

Pulled Pork Slider

With Asian Slaw

Chicken Lollipops

Fried Breaded Chicken with Hot Sauce

Beef Croquettes

Slow Cooked Beef Croquettes with Chipotle Aioli

Batata Harra

Seasoned with Salt and Mixed Herbs

Panko Prawns

With Bang Bang Sauce

SIGNATURE PLATTER

€29.95 per person

Beef Sliders

With Homemade Slaw and House Sauce

Birria Duck Tostada

Braised Duck with Pineapple Salsa and
Chipotle Aioli

Batata Harra

Diced Potato with Garlic & Coriander

Veg Crostini

Mixed Veg on Toasted Flat Bread with
Balsamic Drizzle

Spiced Lamb Skewers

Chargrilled Lamb Fillet Skewers, Tzatziki Sauce

PREMIUM PLATTER

€34.95 per person

Steak Crostini

Served on Soft Flat Bread with Chimichurri Sauce

Prawn Skewers

With a Lemon & Chili Marinade

Birria Duck Tostada

Braised Duck with Pineapple Salsa & Chipotle Aioli

Iberico Skewers

Charred Pork Skewers with a Plum and & Ginger
Glaze

Caprese Skewers

Heirloom Tomato and Buffalo Mozzarella

Veg Crostini

Mixed Veg on Toasted Flat Bread with
Balsamic Drizzle

Please note, a 12.5% service charge applies to all event dining

BOWL DISHES

Add On A Bowl Dish for €12.95 pp

VEGAN THAI GREEN CURRY

A Fragrant Creamy Thai Green Curry with Fresh Vegetables, Coconut Milk and Jasmine Rice

CHICKEN THAI GREEN CURRY

A Rich and Aromatic Thai Green Curry made with Tender Chicken, Fresh Vegetables, and Coconut Milk, Served with Jasmine Rice

FISH AND CHIPS

Crispy Golden Fish Bites Paired with Rustic Fries and a Side of Tartar Sauce

CREAMY PESTO PASTA

Creamy Pesto Pasta Bowls Tossed with Fresh Basil Sauce & Parmesan

IRISH STEW

Hearty Irish Stew Bowls Filled with Tender Beef, Root Vegetables, and a Rich Savory Broth

SUPERFOOD SALAD

Roasted Sweet Potato with Warm Spices, Served Alongside Fluffy Quinoa, Tender Broccoli, Crunchy Mixed Nuts, and Bursts of Fresh Pomegranate, Finished with a Drizzle of Extra Virgin Olive Oil

DESSERT PLATTERS

Fudge Brownie Bites

Mango & Passionfruit Cheesecake

Mini Tiramisu

Mini Dessert Pots

SET MENU

3 Course Dinner €65pp

STARTERS

SPICED LAMB BITES

Succulent Lamb Infused With Aromatic Spices, Delicately Flame Grilled & Finished With A Tangy Pomegranate Molasses Glaze, Placed On A Bed Of Citrus Couscous

SEARED SCALLOPS

Pan Seared Scallops on a Bed of Pea & Mint Puree, Topped with Pickled Onion's

STUFFED HALF PEPPERS

Chargrilled Peppers Stuffed With A Medley Of Vegetables And Lightly Spiced Rice

STICKY DUCK SALAD

Duck Tossed In A Hoisin-Honey Reduction With Orange, Pomegranate And Crunchy Leaves. Topped With A Crispy Duck Skin

MAINS

BRAISED SHORT RIB

Slow-Braised Beef Short Rib, Fall-Off-The-Bone Tender, Served With Creamy Mashed Potato, Baby Carrots, And Finished With A Rich Red Wine Jus

SIRLOIN STEAK

(€10 Supplement) Pepper Cream, Rustic Fries or Mash, Baby Carrots & Asparagus

FILLET OF SALMON

Seared Fillet of Irish Salmon, Fine Buttered Beans, Sun Blush Tomatoes, Creamed Mash with a White Wine, Garlic & Cream Sauce

CRISPY ENOKI MUSHROOMS

Crisp Tempura-Style Enoki On A Bed Of Truffle Mash, Served With Charred Tenderstem Broccoli, Micro Herb Salad, & Finished With A Lemon-Herb Emulsion

DESSERT

Apple Tartlet

Caramelized Apple, Shortcrust Base, Butterscotch, Vanilla Ice Cream

Espresso Caramel Layers

Layered Pastry, Espresso Infused Cream, Salted Butter Caramel Coulis, Served With Vanilla Ice Cream

BBQ MENU

Our Heated Courtyard is the perfect location for your Summer BBQ events.
Available from April to September for a minimum of 35 guests.

Choose 4 Mains, 3 Cold Salads & 2 Hot Sides
From €32.95 Per Person

MAINS

8oz Beef Burger

Footlong Hot Dog

Piri Piri Chicken Drumsticks

BBQ Glazed Pork Belly Bites

Satay Style Chicken Skewers

BBQ Style Cauliflower Wings

Soy Glazed Vegan Burger

*All Burgers & Hot Dogs served with
selection of Sauces & Toppings with GF
Buns available on request*

**Additional Mains Available for
€4.95 per person**

SALADS

SOUTHERN-STYLE POTATO SALAD

Tender potatoes meet a rich mayo-mustard dressing, crunchy celery, crispy pancetta, and the briny bite of dill.

CREAMY HOMEMADE SLAW

Purple cabbage, green cabbage and carrots finely cut with a fresh but tangy homemade dressing

SEASONAL PASTA SALAD

Pasta salad with corn, cherry tomato, cucumber, onion with a basil and mustard vinaigrette

CAPRESE SALAD

With buffalo mozzarella, tomatoes, onion and a basil pesto vinaigrette

**Additional Salads Available for
€3.95 per person**

SIDES

Seasoned Corn On The Cob

Lightly Spiced Fried Rice

Charred Sweet Potatoe Fries

Grilled Zucchini

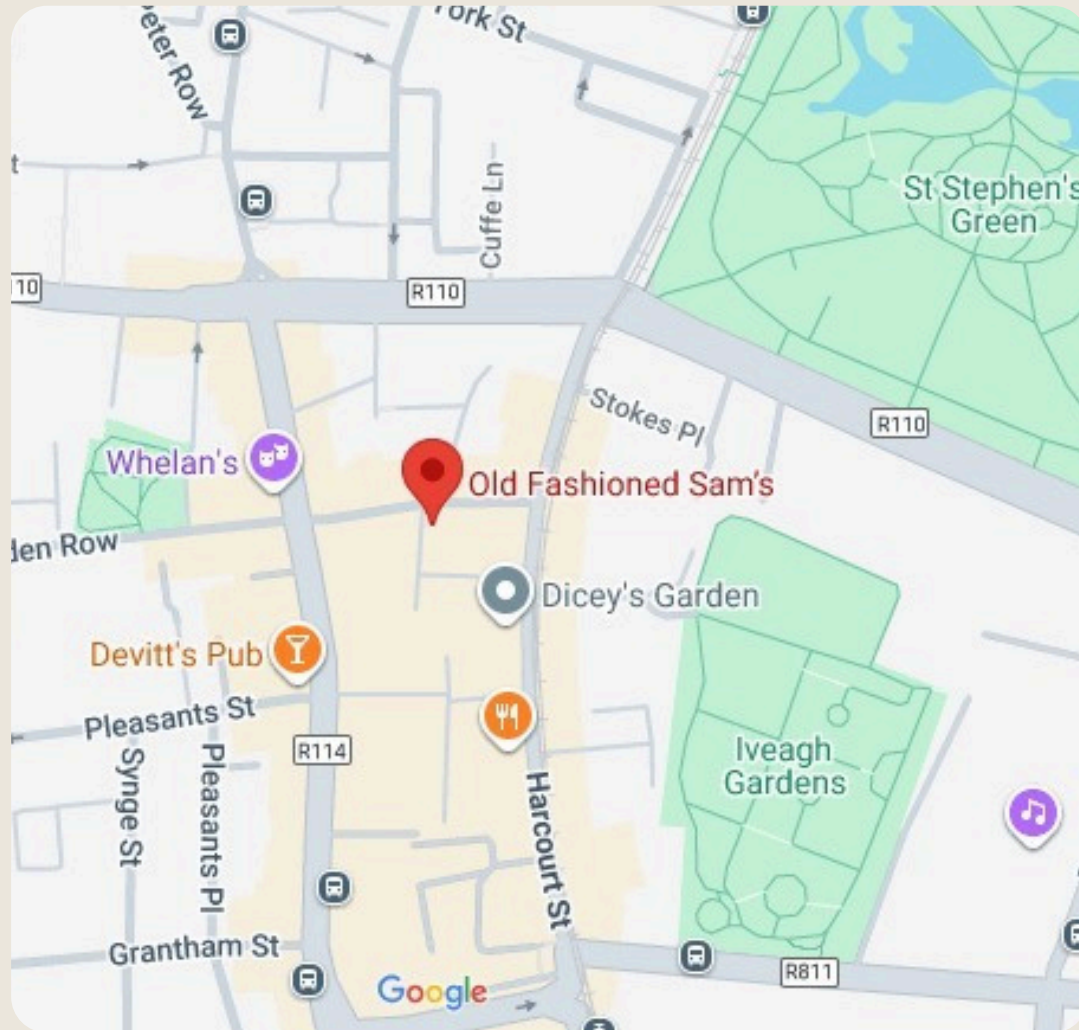
Grilled Baby Potatoes

Mac N Cheese

**Additional Sides Available for
€3.95 per person**

Please note, a 12.5% service charge applies to all event dining

WHERE TO FIND US



Old Fashioned Sam's
19 Montague Street, Saint Kevin's,
Dublin 2, D02 ED60

MONDAY	12PM-11:30PM
TUESDAY	12PM-11:30PM
WEDNESDAY	12PM-11:30PM
THURSDAY	12PM-11:30PM
FRIDAY	12PM-12:30AM
SATURDAY	12PM-12:30AM
SUNDAY	12PM-11:00PM



READY TO PLAN YOUR EVENT?

CONTACT US

By Phone: +353 (1)4425605

By Email:
hello@oldfashionedsams.ie

Enquire on our Website:
www.oldfashionedsams.ie

Follow our Socials to stay updated:

@OLDFASHIONEDSAMS

@SAMSPARLOUR.IE

@LAURAS.RESTAURANT

We can't wait to welcome you!

