

The image shows the interior of a traditional British pub, Nancy Hands. The room is filled with dark wood paneling and numerous tables set for dining. In the foreground, a large wooden table is set with white plates, glasses, and cutlery. The background features a dartboard on the wall, a bar area with a large mirror, and a fireplace. The lighting is warm and ambient, creating a cozy atmosphere.

PUBLIC HOUSE  
**NANCY HANDS**  
BAR & RESTAURANT

**GROUP DINING PACKAGES**



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## A céad míle fáilte – one hundred thousand welcomes awaits you at Nancy Hands.

*“Described as ‘more than just a pub’ with authentic Victorian surroundings, where the great tradition of Nancy Hand, Dublin’s famous 18th century publican, is carried on.”*

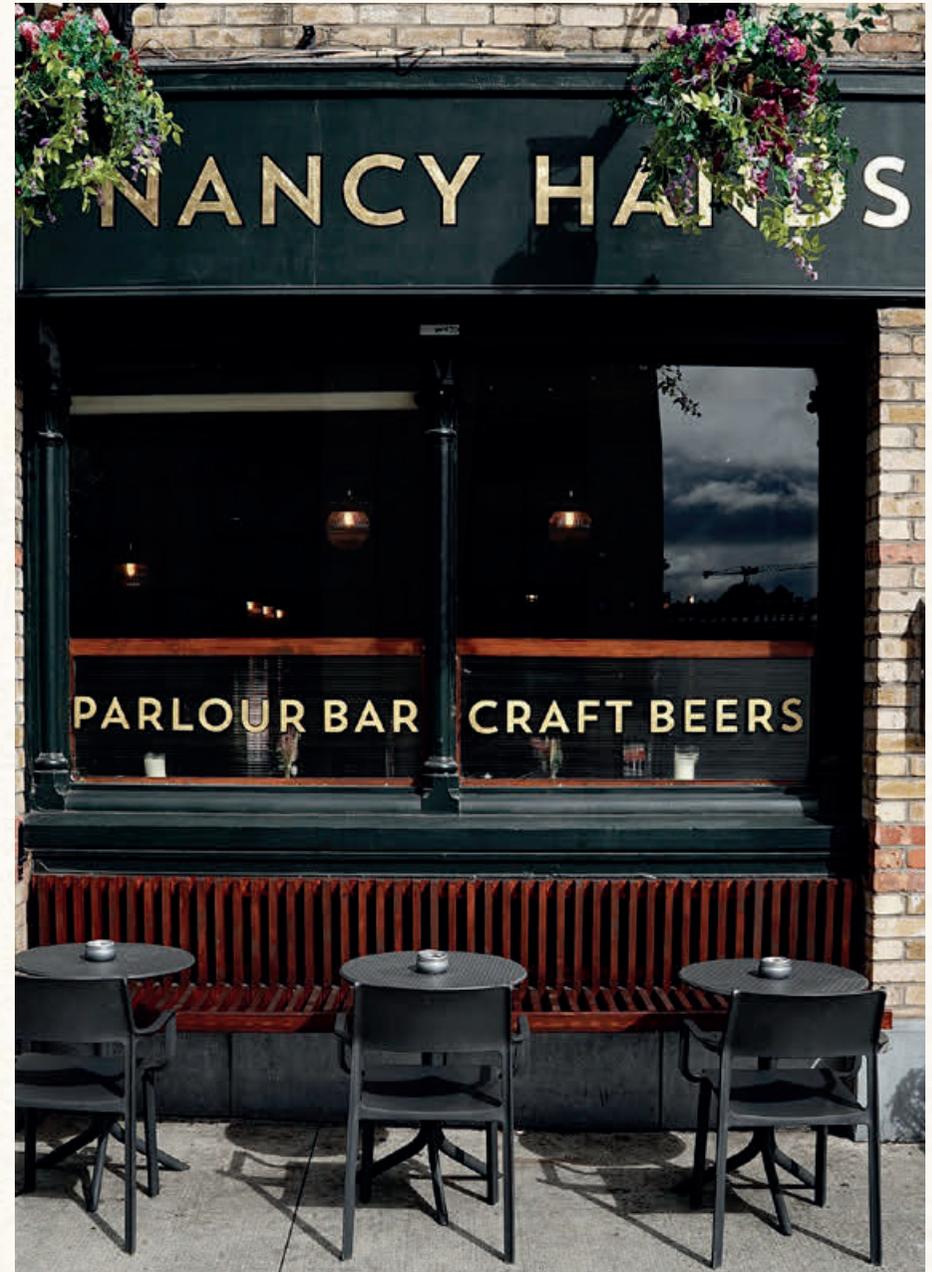
The 30 Greatest Pubs in Dublin, Ian Hirst

Nancy Hands is more than just a pub - it is an Irish experience. Gather around blazing open fires with friends and enjoy traditional Irish bands with a pint of the black stuff whilst experiencing the finest Irish fare that Dublin has to offer...or step back in time by soaking in the atmosphere perched at our authentic Victorian bar surrounded by antiques and Irish memorabilia. Tread the steps of our original staircase from Trinity College and admire our collection of rare Guinness posters chronicling a lifetime of Guinness advertising ....or simply take a pew in our cosy snugs and corners and while-away the hours in good company.

A short stroll from Heuston station, the Liffey or the foot of the Phoenix Park and within a stone’s throw of the world famous Guinness Brewery, Nancy Hands is as ‘Dublin’ as it gets, a place where regulars, Dubliners and tourists alike mingle with ease to enjoy a fabulous array of traditional and craft beers, wines, spirits and of course the very best of Irish Whiskey.

Whether you are looking for an intimate meal for two or to host an event for 300, our menus and spaces are perfect for any occasion and set us apart as a unique experience within the heart of Dublin.

Steeped in history and lore yet in touch with fast-paced world of today, Nancy Hands embodies everything that is great about a proper Irish pub experience. Nancy was Dublin’s first female publican and was a legend of her day, becoming famous for her welcome and for her hospitality. Whilst her legendary name still adorns the ornate dome copper-frieze window outside, the legacy of her hospitality still lives on within.



# NANCY HAND'S SHOW PACKAGE

€55 PER PERSON

An evening of traditional entertainment, fine food and dancing. This package is a must for guests looking for the full Irish music experience: Lively, energetic and wildly fun. We provide a full Irish Show with musicians and professional dancers that will have your guests singing and dancing throughout the evening!

## THIS PACKAGE INCLUDES:

Musicians and traditional Irish Dancers

3 Course Menu

(minimum number of guests 35)



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– NANCY HANDS SHOW MENU –

STARTERS

HOMEMADE SOUP OF THE DAY (v)	CAESAR SALAD lemon and thyme chicken, bacon crumb, Parmesan, croutons
BUTTERNUT and BEETROOT SALAD (vg) roasted butternut squash, carrot, apple, cous cous, beetroot purée, mixed seeds, leaves, red onion	SMOKED SALMON crostini, dill crème fraîche pickled red onion, capers

INCLUDES A SELECTION OF WARM BREAD ROLLS WITH BUTTER

MAINS

BEEF and GUINNESS STEW Nancy's slow braised beef and Guinness stew, mash	ROAST SALMON buttered leeks and mash
STUFFED CHICKEN BREAST sage and onion stuffing, wrapped in bacon, mash and Jameson whiskey cream sauce	STUFFED AUBERGINE (v) caponata, arrabiata sauce, herb and Parmesan crust

DESSERTS

RICH CHOCOLATE BROWNIE  
sticky toffee sauce, vanilla cream

BAILEYS CHEESECAKE  
crumble crust, fresh strawberries

STICKY TOFFEE PUDDING  
vanilla ice cream and toffee sauce

APPLE PIE AND VANILLA CREAM

TEA AND COFFEE

Pricing excludes service charge of 10%. Full allergen guide available.  
Please note, some garnishes or ingredients may be substituted due to seasonality and supplier's availability.

# NANCY IN YOUR HANDS

€55 PER PERSON

For those wanting to experience a unique taste of Ireland and of what Nancy Hands has to offer, look no further than the 'Nancy In Your Hands' where your guests get to immerse themselves into the very heart of the Traditional Irish Pub experience.

Your guests will get to pull their own pints of Guinness behind the bar, learn some Irish Dancing, sing along to favourite old Irish songs with our musician and enjoy great food and drink along the way!

## THIS PACKAGE INCLUDES:

Musician and traditional Irish Dancer (two musicians for groups of over 35)

Pint-pulling Lessons including complimentary pint of Guinness

3 Course Standing Reception Menu

(minimum number of guests 25)



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**NANCY HANDS**  
BAR & RESTAURANT

## NANCY IN YOUR HANDS

— MENU —

### STARTERS

<b>SHARED CHEESE BOARDS</b> A selection of the finest traditional Irish and European cheeses Served with olives, hummus, bread sticks, chutneys and relishes	<b>CANAPE PLATES</b> Irish Smoked salmon blinis, horseradish and pickled red onion crème fraiche Colcannon croquettes Creamed leek and bacon tarts
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### MAINS

EVERY GUEST GETS ONE EACH OF

<b>MINI BEEF and GUINNESS STEW</b> Nancy's Slow braised beef and Guinness stew, mash	<b>MINI FISH and CHIPS</b> house-made tartar sauce, pea puree
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VEGETARIAN / VEGAN OPTION AVAILABLE

### DESSERTS

**BAILEYS CHEESECAKE**  
crumble crust, fresh strawberries

#### ADDITIONAL ADD-ONS:

Welcome Cocktail/Drink on arrival €8 per person  
Charcuterie Station €7.50 per person  
Irish Coffee Demonstration and Tasting €8.50 per Irish coffee  
Guinness Pint Pulling Certificate €2 per certificate

Pricing excludes service charge of 10%. Please note, some garnishes or ingredients may be substituted due to supplier's availability. Full allergen guide available

# NANCY HAND'S DINING MENUS

AUTHENTIC IRISH DINING  
IN HISTORIC SURROUNDINGS



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## — 3 COURSE PUB LUNCH —

3 COURSES €32 per person

### STARTERS

HOMEMADE SOUP OF THE DAY (v)

CAESAR SALAD

lemon and thyme chicken, bacon crumb,  
Parmesan, croutons

### MAINS

BEEF AND GUINNESS STEW

Nancy's slow braised beef and Guinness stew, mash

CHICKEN BURGER

with fries and garlic mayo

BANGERS AND MASH

Robinson's pork and leek sausages, colcannon mash,  
Irish whiskey and wholegrain mustard sauce

### DESSERTS

CHOCOLATE BROWNIE

with vanilla cream

ICE CREAM

Pricing excludes service charge of 10%. Full allergen guide available.  
Please note, some garnishes or ingredients may be substituted due to seasonality  
and supplier's availability.

# NANCY HAND'S SET DINING MENUS



PUBLIC HOUSE  
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— SET LUNCH MENU —  
2 COURSES €30 3 COURSES €36

**STARTERS**

HOMEMADE SOUP OF THE DAY (v)	CAESAR SALAD lemon and thyme chicken, bacon crumb, Parmesan, croutons
BUTTERNUT and BEETROOT SALAD (vg) roasted butternut squash, carrot, apple, cous cous, beetroot purée, mixed seeds, leaves, red onion	SMOKED SALMON crostini, dill crème fraîche pickled red onion, capers

**MAINS**

BEEF and GUINNESS STEW Nancy's slow braised beef and Guinness stew, mash	ROAST SALMON buttered leeks and mash
STUFFED CHICKEN BREAST sage and onion stuffing, wrapped in bacon, mash and Jameson whiskey cream sauce	STUFFED AUBERGINE (v) caponata, arrabiata sauce, herb and Parmesan crust

**DESSERTS**

- RICH CHOCOLATE BROWNIE  
sticky toffee sauce, vanilla cream
- BAILEYS CHEESECAKE  
crumble crust, fresh strawberries
- STICKY TOFFEE PUDDING  
vanilla ice cream and toffee sauce
- APPLE PIE and VANILLA CREAM

Pricing excludes service charge of 10%. Full allergen guide available.  
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— SET DINNER MENU —  
2 COURSES €37 3 COURSES €43

**STARTERS**

HOMEMADE SOUP OF THE DAY (v)	CAESAR SALAD lemon and thyme chicken, bacon crumb, Parmesan, croutons
BUTTERNUT and BEETROOT SALAD (vg) roasted butternut squash, carrot, apple, cous cous, beetroot purée, mixed seeds, leaves, red onion	SMOKED SALMON crostini, dill crème fraîche pickled red onion, capers

**MAINS**

BEEF and GUINNESS STEW Nancy's slow braised beef and Guinness stew, mash	ROAST SALMON buttered leeks and mash
STUFFED CHICKEN BREAST sage and onion stuffing, wrapped in bacon, mash and Jameson whiskey cream sauce	STUFFED AUBERGINE (v) caponata, arrabiata sauce, herb and Parmesan crust

MAINS SERVED WITH SHARED SIDES OF BABY POTATOES and ROAST CARROTS

**DESSERTS**

- RICH CHOCOLATE BROWNIE  
sticky toffee sauce, vanilla cream
- BAILEYS CHEESECAKE  
crumble crust, fresh strawberries
- STICKY TOFFEE PUDDING  
vanilla ice cream and toffee sauce
- APPLE PIE and VANILLA CREAM

Pricing excludes service charge of 10%. Full allergen guide available.  
Please note, some garnishes or ingredients may be substituted due to seasonality and supplier's availability.

The perfect menu for your group to showcase the very best in Irish cuisine. Select one option for starter, main and dessert. Vegetarian options will always be available on the day and any dietary requirements can be accommodated with prior notice. We can also create a bespoke menu based on dishes from our bar menu. Additional choice of main course on the day €10 per person.

# RECEPTIONS AND GROUP PLATTERS

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## – CANAPE MENU –

GOAT'S CHEESE CROUTES, PEAS and MINT (v)

SMOKED SALMON BLINIS, HORSERADISH and  
PICKLED RED ONION CRÈME FRAICHE

COLCANNON CROQUETTES

MINI FISH and CHIPS

MINI CHEESE BURGERS

ARANCINI BITES (v)

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SELECTION OF THREE CANAPES

€12 per person

SELECTION OF FOUR CANAPES

€14 per person

SELECTION OF FIVE CANAPES

€16 per person

Pricing excludes service charge of 10%. Full allergen guide available.  
Please note, some garnishes or ingredients may be substituted due to seasonality and supplier's availability.

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## – BOWL FOOD MENU –

BEEF and GUINNESS  
CHAMP

CHICKEN KATSU CURRY  
PANKO CHICKEN, FRIED RICE, KATSU CURRY SAUCE

PRAWNS AND SCAMPI  
CRISPY FRIED POTATOES, TARTARE SAUCE, LEMON

PEA AND MINT RISOTTO  
PAN SEARED SALMON, HERB OIL

PESTO PENNE CHICKEN  
BABY SPINACH, PARMESAN

NANCY HANDS MEATBALLS  
SPICY TOMATO SAUCE, SHAVED PARMESAN

IRISH CODDLE  
SAUSAGE, BACON, ONIONS, POTATO

THAI STYLE FISH CAKE  
LEMON AIOLI

HOMEMADE FALAFEL  
COUS COUS, CUCUMBER MINT RAITA (v)

CONFIT PORK BELLY  
EGG FRIED RICE, HONEY AND SESAME GLAZE

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Choice of 3 bowls – €20 per person

Pricing excludes service charge of 10%. Full allergen guide available.  
Please note, some garnishes or ingredients may be substituted due to seasonality and supplier's availability.



# SANDWICHES, EXPRESS AND PUB LUNCH MENUS

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## — GROUP PLATTER MENU —

BREADED CHICKEN GOUJONS, GARLIC AIOLI  
COCKTAIL SAUSAGES, SPICY COCKTAIL SAUCE  
NANCY HANDS SPICE BAGS  
SPRING ROLLS (v)  
SMOKED PAPRIKA and THYME POTATO WEDGES (v)  
**LARGE PLATTER (serves 8-10) €60**

## — PREMIUM PLATTER MENU —

DUCK SPRING ROLL AND TERIYAKI SAUCE  
CHICKEN SKEWERS  
FRANKS HOT SAUCE CHICKEN WINGS  
MINI BURGERS  
VEGETABLE SAMOSA  
HALLOUMI FRIES  
POTATO WEDGES  
**(serves 10) €100**

VEGETARIAN AND GLUTEN FREE PLATTERS  
AVAILABLE UPON REQUEST

Pricing excludes service charge of 10%. Full allergen guide available.  
Please note, some garnishes or ingredients may be substituted due to seasonality and supplier's availability.

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## — SANDWICH PLATTERS —

PLATTERS OF MIXED SANDWICHES WITH A  
TERRINE OF SOUP, TEA AND COFFEE INCLUDED

**€12.50 per person**

Pricing excludes service charge of 10%. Full allergen guide available.  
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## — EXPRESS LUNCH —

SOUP AND SANDWICH COMBO  
WITH SALAD, HAM AND CHEESE TOASTIE  
OR VEGETARIAN CIABATTA, CHIPS

**€14 per person**

Pricing excludes service charge of 10%. Full allergen guide available.  
Please note, some garnishes or ingredients may be substituted due to seasonality and supplier's availability.

# CLOCK & REPAIR DEP<sup>T</sup>

**LEARN TO POUR THE  
PERFECT PINT AND TOP IT  
WITH YOUR OWN FACE!**

**IN OUR CHARMING PARLOUR BAR**

OUR STAFF WILL BE DELIGHTED TO TALK ABOUT THE HISTORY  
OF THE PUB, POINT OUT THE ANTIQUES AND OUR UNIQUE  
COLLECTION OF GUINNESS MEMORABILIA



**DEMONSTRATION FREE**

**€7 PINT OF GUINNESS | €10 PRINTED PINTS**

## **DINNER MUSIC**

€400

Acoustic musicians playing low level atmospheric background music while you enjoy your meal and drinks in our upstairs restaurant and bar. (Approximately 2 hours)

## **JAZZ MUSIC**

€400

Enjoy lively jazz with a duo trio or Quartet jazz band to liven your senses while you wine and dine. (Approximately 2 hours)

## **PIANO PLAYER**

€300

Sit back and enjoy popular piano music upstairs in our fantastic wide open restaurant bar while you wine and dine the night away. (Approximately 2 hours)

# CORPORATE DINING AND ENTERTAINMENT

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**NANCY HANDS**  
BAR & RESTAURANT

## – CORPORATE 3 COURSE MENU –

SIT DOWN LUNCH €50 per person / DINNER €60 per person

### STARTERS

#### SELECTION OF BREAD

**AVOCADO PRAWN COCKTAIL**  
spicy horseradish cocktail sauce,  
baby gem lettuce, soda bread

**SEAFOOD CHOWDER**  
Wrights natural smoked haddock,  
Galway Bay mussels, salmon, carrot, leek,  
potato, with soda bread and butter

**SMOKED SALMON**  
crostini, dill crème fraiche,  
pickled red onion, capers

**BUTTERNUT AND BEETROOT SALAD**  
Baby gem, carrot, apple, beetroot puree,  
roasted butternut squash, cous cous,  
mixed seeds, rocket, red onion (vg)

### MAINS

**BEEF AND GUINNESS STEW**  
slow braised beef, mash

**STUFFED CHICKEN BREAST** sage and  
onion stuffing, wrapped in bacon, mash and  
Jameson whiskey cream sauce

**ROAST SALMON**  
Buttered leeks and mash

**STEAK FRITES**  
Robinson's 8oz striploin, chunky chips,  
chimichurri, chopped salad and pepper sauce

### DESSERT

**BAILEYS CHEESECAKE** crumble crust, fresh strawberries

**STICKY TOFFEE PUDDING** vanilla cream

#### ADDITIONAL DINNER ADD-ONS:

SPORTS / QUIZ / LIVE MUSICIAN

Private use of the upstairs dining space, private bar, projector

QUIZ NIGHT €250 / LIVE MUSIC €340

Pricing excludes service charge of 10%. Full allergen guide available.  
Please note, some garnishes or ingredients may be substituted due to seasonality and supplier's availability.

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## – BARBEQUE MENU –

Selection of chargrilled meats, served with brioche buns and condiments:  
sliced tomatoes, pickles, Dubliner cheddar

#### HAMBURGERS

ROSEMARY AND LEMON GRILLED CHICKEN

TAGLIATTA OF BEEF  
rocket and Parmesan

BUFFALO CAULIFLOWER WINGS (vg)

ROAST BABY POTATOES  
garlic aioli (v)

CAESAR SALAD

CAPRESE SALAD

marinated buffalo mozzarella, vine-ripened tomatoes, basil pesto (v)

NANCY HANDS BBQ SLAW  
red cabbage, white cabbage, radish, carrot, fennel, celeriac, whole grain and herb mayo (v)

BBQ CORN ON THE COB  
with coriander and chilli (v)

### DESSERT

ETON MESS

with strawberries, raspberries and mascarpone

RICH CHOCOLATE BROWNIES  
vanilla cream

€45 per person

Pricing excludes service charge of 10%. Full allergen guide available.  
Please note, some garnishes or ingredients may be substituted due to seasonality and supplier's availability.

## PACKAGE ADD ONS

<b>TRADITIONAL IRISH BAND</b>	For those guests looking for the full Irish music experience; lively, energetic and lots of fun! We provide a full Irish band that will play the night away and keep guests smiling for days afterwards. The band are interactive and like to get guests involved with various Irish sing-along's as well as teaching them Ireland's most popular historic tunes. They can play upon arrival as well as between courses, depending on what the guest is looking for.	<b>€600</b>
<b>MUSICIANS</b>	This option allows you to add the 'Irish experience' to any lunch or dinner. You may choose to have either one or two musicians play traditional Irish jigs, ballads or tunes for the night, depending on what the type of night the guest is looking for. The musicians can be fully interactive or simply act as Irish background music, and can play upon arrival of the guests, between courses and at dessert time.	<b>€250 PER MUSICIAN</b>
<b>IRISH DANCERS</b>	This option allows guests to experience Ireland's famous Celtic dancing first hand. Fully trained and experienced Irish dancers will perform jigs and reels and can even teach your guests a step or two in order for them to join in!	<b>€250 – FOR 2 PROFESSIONAL IRISH DANCERS</b>
<b>INTERACTIVE IRISH DANCE MUSIC SHOW</b>	Enjoy hitting the floor for a few dances with your group. Our professional dancers teach you a few basic Irish dances and get you dancing to the music as well as showcasing they're own performances and a mix of your favourite Irish sing along songs. Two lessons are Approx 20 mins and can be done before your meal so you can sit back and enjoy the entertainment. 2 dancers, musician/singer. Approx 90 mins. Traditional Irish musician available on request.	<b>€500</b>
<b>STORYTELLING MUSIC SHOW</b>	Sit back and enjoy your meal with a cheerful and witty look at the Irish sense of humour with tasteful jokes, witty tales, stories and a mixture of famous clap/sing along classic Irish songs. Approx 90 mins.	<b>€300</b>
<b>LIVE DJ</b>	Add to the party atmosphere for your event. The DJ option is perfect for those groups wishing to get up and have a dance after their dinner!	<b>€350</b>
<b>AV, PROJECTOR SCREEN AND MICROPHONES</b>	We have a small microphone and speaker for speeches that is free to use. Our projector screen can be hired for meetings or can be used to watch sporting events with no charge for private use when booked as a package.	<b>ENQUIRE FOR RATES</b>
<b>IRISH COFFEE DEMONSTRATION AND TASTING</b>	Includes a brief history on the origins of the Irish Coffee along with an explanation on how it has evolved into the famous well known drink it is today, followed by an interactive demonstration on how to make it. If guests would like to also taste an Irish Coffee, this is charged per coffee served.	<b>DEMONSTRATION FREE €8.50 PER IRISH COFFEE</b>
<b>IRISH WHISKEY DEMONSTRATION AND TASTING</b>	An introduction to the different Irish whiskeys available today along with an interesting insight into the most popular and well-known brands. If guests would like to also taste the different described whiskies this is charged per tasting tray served, the price will depend on the selection of whiskies chosen.	<b>FROM €12 PER PERSON (DEPENDING ON SELECTION)</b>
<b>GUINNESS PINT PULLING</b>	A fun and interactive pint pulling demonstration in our Parlour Bar, which teaches guests how to pull the 'perfect pint' of Guinness. Guests are invited to try it for themselves and can even top it with a picture of their own face and will be awarded with a personalised certificate afterwards to bring home as a keepsake.	<b>€7 PINT OF GUINNESS €10 PRINTED PINT €2 PER CERTIFICATE</b>

## VENUE HIRE, LAYOUT AND CAPACITIES



AREA	SEATED	STANDING
UPSTAIRS	130	200
DOWNSTAIRS	120	200
PARLOUR BAR	25	50
WHOLE VENUE	250	400

EXCLUSIVE HIRE – WHOLE VENUE  
MID-WEEK €1,500 +VAT  
FRIDAY/SATURDAY €2,500 +VAT

SCAN HERE FOR A 3D  
TOUR OF THE VENUE



CHAT TO US ABOUT YOUR NEXT EVENT  
01 677 0149 [info@nancyhands.ie](mailto:info@nancyhands.ie)  
NANCYHANDS.IE

WE LOOK FORWARD TO WELCOMING YOU

# TERMS AND CONDITIONS

Package prices correct as at 01/11/2025. Costs of food/entertainment may be subject to change due to seasonality/availability.

## DEPOSIT AND FINAL PAYMENT

4 WEEKS PRIOR TO EVENT	50% OF THE VENUE HIRE IS REQUIRED TO SECURE YOUR BOOKING (or 50% of anticipated F&B spend where venue hire is not applicable)
2 WEEKS PRIOR TO EVENT	THE REMAINDER OF THE VENUE HIRE AND FULL PAYMENT OF ANTICIPATED EVENT COST (food, beverage, staffing, equipment)
ON THE DAY	ANY ADDITIONAL CONSUMPTION ON THE DAY TO BE PAID BY CARD

## FINAL PAYMENT

ON THE DAY	ANY ADDITIONAL CONSUMPTION ON THE DAY TO BE PAID BY CARD
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## CONFIRMATION OF FINAL NUMBERS AND MENU

4 WEEKS PRIOR TO EVENT	CONFIRMATION OF PROVISIONAL NUMBERS AND MENU CHOICE
2 WEEKS PRIOR TO EVENT	CONFIRMATION OF FINAL NUMBERS
4 DAYS PRIOR TO EVENT	DIETARY REQUESTS SUBMITTED

## CANCELLATION FEES

BETWEEN 2 - 4 WEEKS PRIOR TO EVENT	CANCELLATION OF EVENT	25% OF EVENT COST
2 WEEKS PRIOR TO EVENT	CANCELLATION OF EVENT	50% OF EVENT COST
1 WEEK PRIOR TO EVENT	CANCELLATION OF EVENT	75% OF EVENT COST
48 HOURS PRIOR TO EVENT	CANCELLATION OF EVENT	100% OF EVENT COST





**NANCY HANDS**

**30-32 PARKGATE STREET, STONEYBATTER, DUBLIN 8, D08 W6X3**

**01 677 0149 [info@nancyhands.ie](mailto:info@nancyhands.ie) [NANCYHANDS.IE](http://NANCYHANDS.IE) **