iris

HARBOUR

EVENTS BROCHURE

IRIS HARBOUR CONCEPT

Iris Harbour is a social lounge destination designed around music, connection, and atmosphere. Set within Dubai Harbour, the venue blends waterfront energy with elevated hospitality, creating a space that transitions effortlessly from sunset gatherings into vibrant late-night experiences.

Built around social interaction rather than formal dining, Iris is designed for guests who come for the atmosphere, the crowd, the music, and the energy of the room.



IRIS HARBOUR CONCEPT



PERFECT FOR

Social events, networking gatherings, cocktail receptions, sunset experiences, brand activations, fashion and lifestyle events, birthdays, entertainment-led concepts, corporate celebrations, and vibrant late-night parties.



THE VIBE

Energetic, stylish, and music-driven. As the sun sets over Dubai Harbour, the venue transforms into a lively social destination, with curated deep house music creating the perfect balance between sophistication and late-night energy.



WHAT WE SERVE

A lounge-style food and beverage experience featuring elevated sharing plates, crafted cocktails, premium bottle service, and flexible event menus designed around social interaction and entertainment.



WHAT MAKES IT SPECIAL

Panoramic Dubai Harbour views, expansive indoor and outdoor social spaces, curated music programming, a spectacular sunset setting, adaptable event layouts, and a venue designed entirely around social experiences, entertainment, and nightlife rather than traditional dining.

CULINARY DIRECTION

Iris brings together a world of flavours through a contemporary, globally inspired culinary journey. Drawing influence from Asia, the Mediterranean, Latin America and beyond, the menu blends diverse ingredients, techniques and cultures into dishes designed for sharing and discovery.

Bold yet refined, familiar yet unexpected, each plate is crafted to complement the energy of Iris; vibrant, social and effortlessly sophisticated. From delicate sushi and fresh seafood to vibrant small plates and indulgent signatures, the cuisine reflects the same sense of adventure and creativity that defines the Iris experience.








VENUE SPACES

Indoor

INDOOR

The interior of Iris Harbour is a study in contemporary elegance, balancing refined design with the relaxed energy of a destination lounge. Rich textures, sculptural details and carefully considered finishes create a space that feels sophisticated yet effortlessly inviting.

Layered lighting, warm tones and distinctive design elements add depth and character, while the open-plan layout allows the energy to flow naturally between the bar, lounges and dining spaces. Every detail has been designed to create an immersive atmosphere that evolves throughout the day; from relaxed afternoons to vibrant evenings.

The result is an interior that feels polished without being formal, creating the perfect backdrop for cocktails, dining, conversation and the unmistakable Iris experience.

TOTAL CAPACITY

180 pax - seated
Up to 300 pax - standing








IRIS ENTERS
ITS GOLDEN ERA


RUE ENTIERE
ITS GOLDEN ERA

VENUE SPACES

Outdoor

OUTDOOR TERRACE

The outdoor terrace brings the Iris experience into the open air, offering a relaxed setting surrounded by panoramic waterfront views. Designed for long afternoons and vibrant evenings, it seamlessly blends indoor sophistication with the energy of the outdoors.

As the sun sets, the terrace transforms into one of Iris' most atmospheric spaces. Where golden-hour light, flowing cocktails, great food and the city skyline come together. An effortless destination for sunset drinks, social gatherings and evenings that naturally extend into the night.

TOTAL CAPACITY

70 pax - seated
Up to 100 pax - standing





SET MENUS

AED 350 PER PERSON

STARTERS

STEAMED EDAMAME
Molden salt (GF, VG)

CRISPY SALMON
Spring onion, unagi

IRIS CAESAR
Karashi miso dressing, grated parmesan, anchovy

ROCK SHRIMP TEMPURA
Golden-fried rock shrimp with umami furikake, kimchi and chives (SF)

RAW BAR

SASHIMI
Hamachi
Akami

NIGIRI
Salmon
Sea bass

URAMAKI
Sea bass jalapeño
Shrimp tempura

MAIN COURSES

PARMESAN CHICKEN RIGATONI
Creamy parmesan sauce, grilled chicken, sautéed mushrooms (GF)

WAGYU BEEF CHEEK
Gochujang, Kadaifi, baby gem

AGEDASHI NASU
Deep fried eggplant, dashi soy broth

STEAMED WHITE RICE

SWEET ENDING

CRÈME CARAMEL
Silky vanilla crème caramel with compressed melon, basil oil and jelly

HOMEMADE ICE CREAM & SORBET SELECTION

AED 450 PER PERSON

STARTERS

STEAMED EDAMAME
Classic steamed edamame finished with Maldon sea salt (GF, VG)

GUACAMOLE AMARILLO
Creamy ají amarillo guacamole with pomegranate seeds and crispy chips

VEGETABLE TACOS
Mix of seasoned vegetables, hot miso sauce

CRAB & MIZUNA
Crab sticks and mizuna greens with shiro miso dressing (SF)

CRISPY SQUID
Crispy fried squid served with pepper sauce (SF)

RAW BAR

NIGIRI
Avocado
Bell pepper

URAMAKI
Vegetable garden
Cucumber

MAIN COURSES

PARMESAN CHICKEN RIGATONI
Rigatoni tossed in a creamy Parmesan sauce with grilled chicken and sautéed mushrooms (GF)

TEPPANYAKI SALMON
Grilled salmon with smoked eggplant, ginger, onion and coriander (GF)

SWEET CORN
Sweet corn with ras el hanout butter

SWEET ENDING

SEASONAL FRUIT PLATTER (VG, V)

HOMEMADE ICE CREAM & SORBET SELECTION

AED 550 PER PERSON

STARTERS

GRILLED EDAMAME
Charcoal grilled edamame in citrus goma tare sauce

CRISPY TUNA
Fresh tuna with furikake and Japanese mayo on crispy rice

BURRATA
Creamy burrata, fresh grapes and pickled cherry tomatoes with shiso dressing

ROCK SHRIMP TEMPURA
Golden-fried rock shrimp with umami furikake, kimchi and chives (SF)

RAW BAR

SASHIMI
Hamachi
Sea bass
Salmon

NIGIRI
Salmon
Wagyu

URAMAKI
Tuna volcano
Salmon avocado

MAIN COURSES

WAGYU STRIPLOIN
Chargrilled Wagyu striploin with house-made pickles and chef's signature sauce (N)

TEPPANYAKI SALMON
Grilled salmon with smoked eggplant, ginger, onion and coriander (GF)

AGEDASHI NASU
Deep fried eggplant, dashi soy broth

STEAMED WHITE RICE

SWEET ENDING

YUZU CHEESECAKE
Fried cheesecake bites with mango-yuzu chutney and a fruit slaw (N)

IRIS BROWNIE
Warm brownie with caramelized peanuts, brown butter, dulce de leche espuma and cocoa nibs (N)

HOMEMADE ICE CREAM & SORBET SELECTION

Prices are in AED and inclusive of 5% VAT and 7% Dubai Municipality Fees.
GF – gluten free I N – Nuts I VG – vegan V – vegetarian I SF - shellfish
Should you have any allergies or dietary requirements, please ask your waiter for assistance.

BEVERAGE PACKAGES

AED 260 PER PERSON

WINE
House selection

White
Red
Rosé
Sparking

BEER

Heineken Bottle

NON-ALCOHOLIC

Still & sparkling water
Fresh juices & soft drinks

AED 390 PER PERSON

WINE
House selection

White
Red
Rosé
Sparking

BEER

Heineken Bottle

SPIRITS

Tito's Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Dewar's White Label Whisky

NON-ALCOHOLIC

Still & sparkling water
Fresh juices & soft drinks

AED 530 PER PERSON

WINE

SPARKLING
Sangre de Toro

WHITE WINE
Gérard Bertrand Heritage Sauvignon Blanc

RED WINE
Zuccardi Serie A Malbec

ROSÉ WINE
M Minuty

BEER

Heineken Bottle

SPIRITS

Grey Goose Vodka
Gin Mare
Bacardi Añejo Cuatro Rum
Chivas 12 Whisky
Patrón Silver Tequila
Mijenta Blanco Tequila

NON-ALCOHOLIC

Still & sparkling water
Fresh juices & soft drinks

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CANAPÉ MENUS

AED 150 PER PERSON

STARTERS

VEGETABLE TACOS
Hot miso sauce, chives (GF, VG)

BURRATA
Creamy burrata, fresh grapes and pickled cherry tomatoes with shiso dressing (V)

RAW BAR

IRIS HAMACHI
Yellowtail with ponzu, jalapeño and yuzu kosho

SALMON VOLCANO
Spicy salmon with tempura flakes, tobi-ko and sesame

MAIN COURSES

SALMON KUSHIYAKI
Wasabi pepper sauce

CHICKEN GYOZA
Pan-seared dumplings, go-miso sauce, ginger, coriander, rayu oil

SWEET ENDING

IRIS MOCHI ICE CREAM

EXOTIC FRUIT SKEWERS (GF, V)

AED 200 PER PERSON

STARTERS

VEGETABLE TACOS
Hot miso sauce, chives (GF, VG)

BURRATA
Creamy burrata, fresh grapes and pickled cherry tomatoes with shiso dressing (V)

RAW BAR

IRIS HAMACHI
Yellowtail with ponzu, jalapeño and yuzu kosho

SALMON VOLCANO
Spicy salmon with tempura flakes, tobi-ko and sesame

MAIN COURSES

SALMON KUSHIYAKI
Wasabi pepper sauce

WAGYU GYOZA
Pan-seared dumplings, gochujang glaze, cabbage, salsa

SWEET ENDING

IRIS MOCHI ICE CREAM

EXOTIC FRUIT SKEWERS

AED 250 PER PERSON

STARTERS

VEGETABLE TACOS
Hot miso sauce, chives (GF, VG)

BURRATA
Creamy burrata, fresh grapes and pickled cherry tomatoes with shiso dressing (V)

PADRON PEPPERS
Honey miso, sesame seeds (GF, VG)

RAW BAR

IRIS HAMACHI
Yellowtail with ponzu, jalapeño and yuzu kosho

SALMON VOLCANO
Spicy salmon with tempura flakes, tobi-ko and sesame

SEA BASS JALAPEÑO
Aburi sea bass with sour shichimi butter, avocado and bubu arare (GF)

MAIN COURSES

SALMON KUSHIYAKI
Wasabi pepper sauce

WAGYU GYOZA
Pan-seared dumplings, gochujang glaze, cabbage, salsa

PRAWN BAO BUNS
Tempura prawns, white cabbage (SF)

SWEET ENDING

IRIS MOCHI ICE CREAM

EXOTIC FRUIT SKEWERS (GF, V)

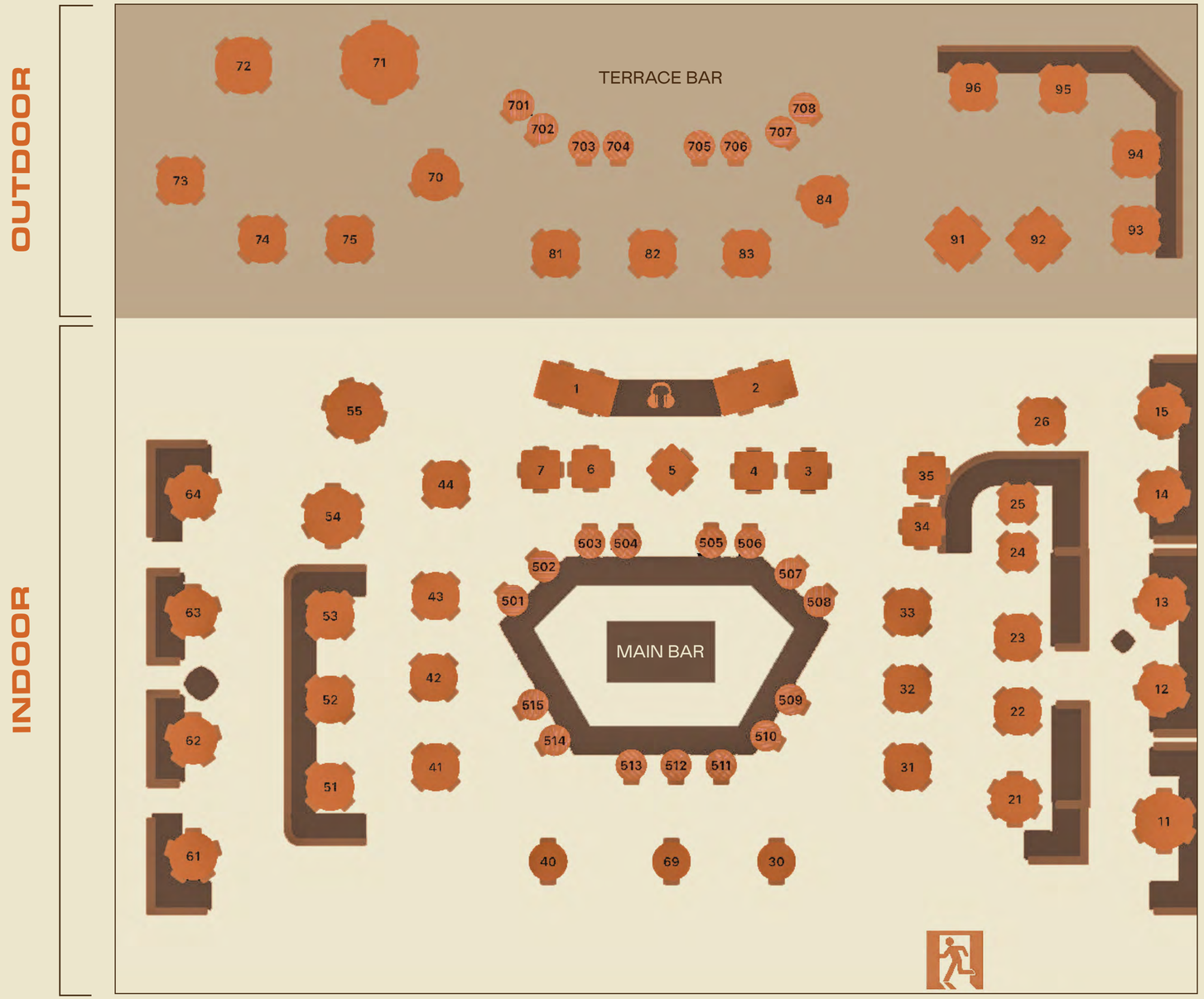
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FLOOR PLAN

INDOOR
180 pax - seated | Up to 300 pax - standing

OUTDOOR TERRACE
70 pax - seated | Up to 100 pax - standing

Full Venue Buyout
320 - 350 pax



VENUE SPACES

Discovery Bar

DISCOVERY BAR CONCEPT

Discovery Bar is an intimate private venue within Iris Dubai Harbour, designed for elevated social experiences, signature cocktails, and exclusive celebrations.

With its own dedicated bar and stylish setting, it offers the perfect balance of privacy and vibrant nightlife.

TOTAL CAPACITY

15 pax - seated
35 pax - standing



DISCOVERY BAR CONCEPT



PERFECT FOR

Cocktail receptions, private celebrations, after-parties, networking events, brand launches, VIP gatherings, and exclusive social occasions.



THE VIBE

Sophisticated and energetic, featuring international and commercial house music curated by resident DJs, creating an exclusive late-night atmosphere.



WHAT WE SERVE

Premium bottle service, signature cocktails, bespoke buffet menus curated from the Iris menu, and tailored beverage packages to suit every event.



WHAT MAKES IT SPECIAL

A private venue overlooking Dubai Harbour with a dedicated bar and personalized service, offering the exclusivity of an intimate private event and after-party gathering.

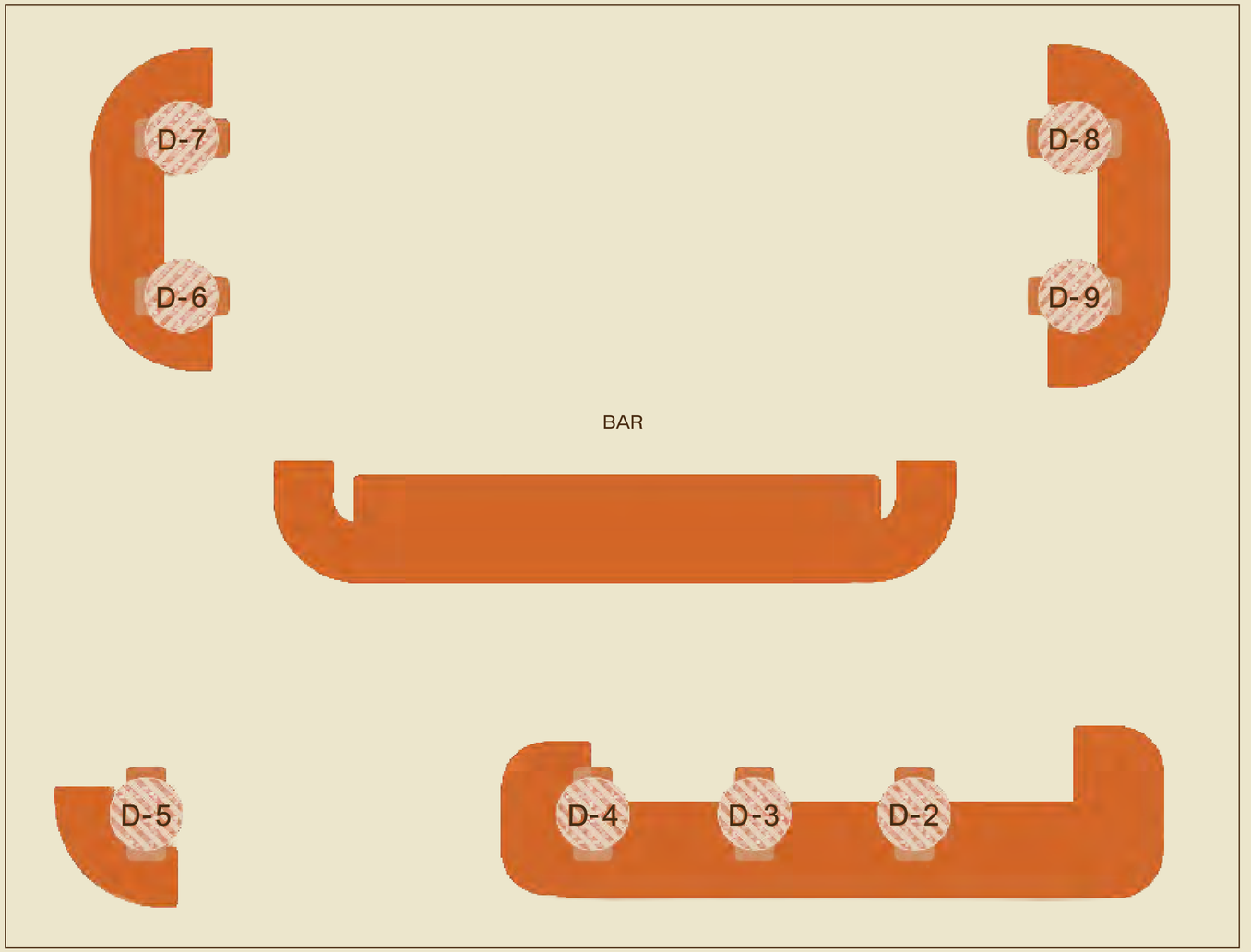



CRUSADERS
DISCO SOUND
ELIT



FLOOR PLAN

DISCOVERY BAR
15 pax - seated | 35 pax - standing



FACT SHEET & CONTACTS

OPERATING HOURS
Wednesday & Sunday | 4pm – 2am
Thursday & Friday | 4pm – 3am
Saturday | 1pm – 3am

DRESS CODE
Effortless, considered, in tune with the room.
From 4pm – 7:30pm: Smart casual
From 7:30pm onwards: Smart elegant
We ask guests to avoid flip-flops, sportswear, gym attire and men's shorts.

PARKING
Valet parking: AED 40 for up to 3 hours. Arriving by boat? You're welcome to dock with us - just let us know at least 24 hours before your reservation.

CAPACITY
IRIS
Indoor: 180 pax seated | Up to 300 pax standing
Outdoor Terrace: 70 pax seated | Up to 100 pax standing
Full Venue Buyout: 320-350 pax

DISCOVERY BAR
15 pax seated | 35 pax standing

AUDIO / VISUAL
We can provide a production manager who will cater to your specific event requirements. Microphones, projectiors, LED screens, podiums, lecterns, etc are available upon request.

ENTERTAINMENT
In-house DJ available upon request.

LOCATION
Iris Harbour, Dubai Harbour
(Next to Bar du Port, above Son of a Fish)

SOCIAL
https://irisharbour.com
@iris.harbour

SALES & EVENTS TEAM CONTACT
sales@irisharbour.com

PLEASE NOTE
All bookings require 50% deposit to secure.

