

The Manor

Winter Edition 2024



Exploring Harry Lowe's Chocolate Landscape

From Groundskeeper's Cottage to Luxury Chocolatier

There's a magical, childlike joy in the idea of a chocolate wonderland. When we began the audacious project of opening our own chocolatier on the Adare Manor grounds, we wanted to create an experience of exuberant creativity and pure sensory delight, expressed in impeccable craftsmanship and uncompromising luxury.

Welcome to Harry Lowe Chocolate.

You don't need a Golden Ticket to visit. Instead of a wild Willy Wonka figure, the inspiration behind our new chocolate shop was a quiet, gentle man, whose passion for his work added to Adare Manor's magic every day. Harry Lowe was a devoted groundsman on the estate, who spent his life shaping the landscape with an artist's eye and a craftsman's steady hand. If he could see it today, it might take him a moment to recognise his humble stone cottage—now transformed into a world-class chocolatier—but he would certainly appreciate the dedication, precision, and expertise that has been poured into every detail.

The aesthetics of the chocolates borrow from the natural beauty of the estate that Harry Lowe loved so much, and from the grand gothic architecture of the Manor House, as interpreted by Head Chocolatier Cedric Rivière:

"For my creative process, Adare Manor is an infinite source. I can take a walk in the gardens and inevitably find an idea for a creation. The heritage of the manor is also teeming with details, geometric or mediaeval, everything inspires me."

Beginning his illustrious career with four years under the mentorship of renowned French chocolate maker Christian Camprini, Cedric then spent the better part of a decade honing his craft in some of France's finest hotels and palaces before arriving at Adare Manor. His neverending quest for perfection has been crucial in the process of bringing Harry Lowe Chocolate to life, from training the team to developing

the recipes, and particularly in sourcing the exquisite ingredients that go into every piece.

The magic begins in the custom-built chocolate kitchens, where Cedric's team practice their sweet alchemy, using the finest French and Swiss chocolate, plump Mediterranean fruits, rich local Irish butter and milk, and fragrant botanicals from the manor gardens. In their expert hands, the raw chocolate materials undergo a series of transformations, developing their innovative flavours and perfecting their heavenly textures: silky ganache, crunchy praline, and the satisfying snap of perfectly tempered chocolate.

Chocolate making is a precise art, where timing is everything. It alternates between splitsecond temperature decisions and slow, careful watching. Then, the details. Smooth, gentle pouring into prepared moulds and deft shaping by hand. A scatter of savoury nuts. A sprinkle of smoked sea salt. A whisper of Irish whiskey. Delicate hand-painting to turn a simple tray of bonbons into a kaleidoscope of vivid colour.

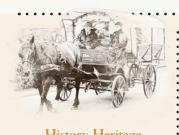
Once finished, the chocolates are enthroned like treasures, in the beautiful, custom-built display cases of the magnificent retail space at the heart of the cottage. With the delicious, ever-present aroma of chocolate in the air and an elegant, historically-inspired interior design inviting you to slow down and savour each sweet moment, Harry Lowe Chocolate is the wonderland of our dreams, designed to enchant even the most sophisticated connoisseur.



"For my creative process, Adare Manor is an infinite source. I can take a walk in the gardens and inevitably find an idea for a creation. The heritage of the manor is also teeming with details, geometric or medieval, everything inspires me."

— Cedric Rivière Head Chocolatier —

THIS EDITION



History, Heritage &HORSES



CULINARY CURTAIN



Infuse your Bedroom **ADARE MAGIC**



THE RYDER CUP



Forest, Fitness & Food WELLNESS RETREAT



Five minutes with... **DYLAN LEON**

HISTORY, HERITAGE 6HORSES: A Tour Through Time



he rhythmic music of hoof beats. The soothing sway of a luxurious carriage. Epic scenery flowing past: rolling hills, ancient ruins, thatched cottages, towering trees and elegant gardens. Wrapped in a cosy blanket of Irish lambswool, a warming drink in hand, you could imagine that you've fallen under some sort of spell and somehow slipped back in time.

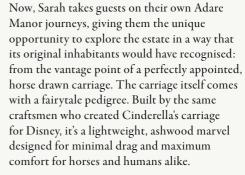
A horse-drawn carriage tour of Adare Manor's 842 acres is certainly a magical experience, but it's one grounded firmly in reality. We spoke with Sarah Evans, the passionate historian and skilled horsewoman who owns Limerick Carriage Tours, for a behind-the-scenes look at this captivating experience and the team—both human and equine—that makes it possible.



Originally from Canada, and admittedly "obsessed" with horses all her life, Sarah moved across the pond in the 80s, eventually settling in Limerick to open her own riding and livery stables outside the city. However, when a serious injury threatened her career in 2012, Sarah knew she needed to find a new dream.

"Around the same time I was recuperating from surgery, I took a trip to Prague and enjoyed a beautiful carriage ride around the historic city. I immediately felt this would be a lovely activity for Limerick, with its rich history and heritage. It was the beginning of an amazing journey that would eventually lead me to Adare Manor."





Head driver Ger Hogan, a Limerick local and legendary horseman, gently guides the horses along the estate's winding paths, as Sarah guides guests through the history of the people who once called it home. Beginning in the Manor House courtyard and weaving through 2.5 km of picturesque countryside (with several stops for spectacular views and photo opportunities) Sarah's lively narration covers several centuries of stories, historical facts and little-known anecdotes in an intimate and entertaining 45 minutes.



Of course, she's more than happy to share the spotlight with the real stars of the tour: mother and son team Beauty and Barney, her pampered carriage horses. These two characters, who take turns going out on tour, are beloved by everyone, and always happy to pose for photos. With a maximum of four tours a day on their schedule, they spend their plentiful downtime relaxing in their farmyard bordering the Manor grounds. A seasonal wardrobe of weatherproof rugs keeps them dry in all Irish weather, so they can enjoy free-grazing in their grass paddocks until the sun goes down. Then it's time to retire to their snug stable for a dinner of fine hay, keratin oil, chopped alfalfa, and plenty of carrots. Barney is also partial to blackberries, which he delicately picks, one at a time, off the bushes that border his field.

While this life might not be literally magical, it represents a dream come true for the horses, their caretakers, and the visitors who experience it. The blend of historical charm and heartfelt storytelling creates a truly enchanting journey through Adare Manor, making every tour a memorable escape into a world where the past comes vividly to life.



Meet BARNEY

"The Remarkable (arriage Horse"

FAVOURITE TREAT

Apples & blackberries.

FAVOURITE STOP ON THE CARRAIGE RIDE

Out in front of the Manor House where he can see all the comings and goings, he's quite curious by nature and takes in his surroundings and is very quick to notice anything that might have changed the last time he passed, he also loves to greet the many visitors who come to say hello in hope they might have an apple in their pocket.



A QUIRKY HABIT

His ability to pick, ever so gently, blackberries when in season.

MOST ENJOYED GROOMING ACTIVITY

Getting his long black mane brushed.

FAVOURITE PASTIME

Being out at leisure in his grass paddock with his mum Beauty.





WALNUT AND RAISIN BREAD

INGREDIENTS

IOGG WHITE FLOUR
(STRONG)
64ML WATER
4G FRESH YEAST
3G SALT
7OG WALNUTS
7OG DRIED RAISINS



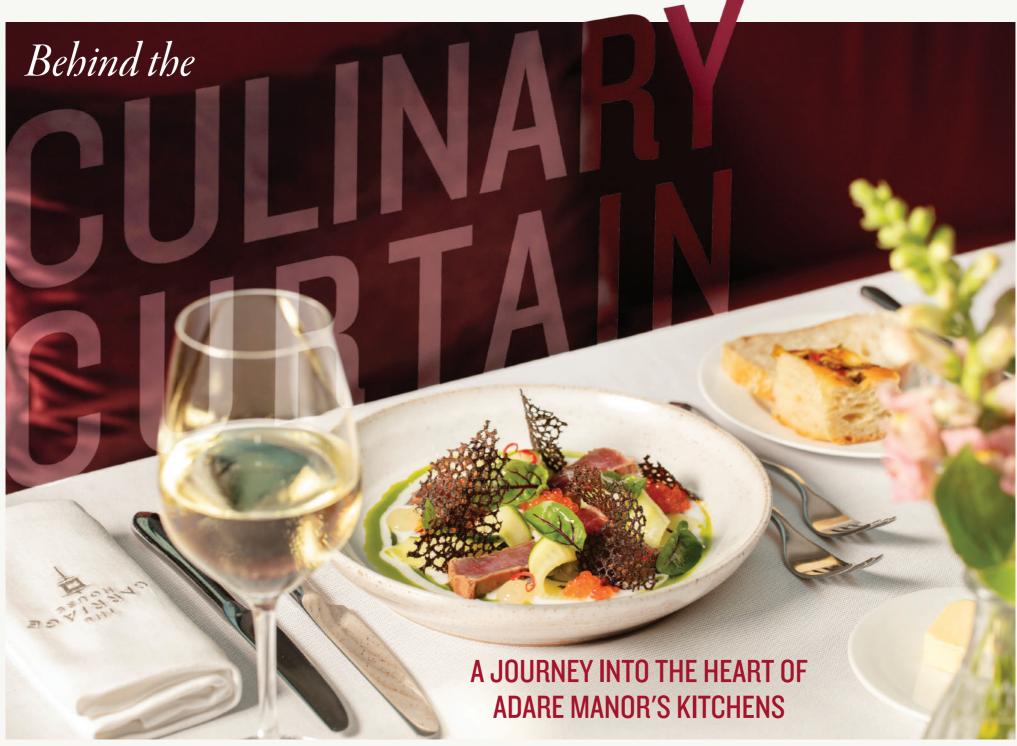
METHOD

- With the exception of raisins and walnuts, place all ingredients in a stand mixer for approximately 5 minutes on medium speed.
- 2. Next, add the raisins and walnuts to the dough and mix for 2 minutes on medium speed, being careful not to break up the walnut pieces.
- 3. Let the dough proof for 60 to 75 minutes, depending on the temperature of the room. Proofing can be helped by using a hot wet towel and putting it on the top the dough, helping it to avoid drying out.
- 4. When the dough is ready, roll it out with a rolling pin to a depth of 1.5cm to 2cm. The best size for the bread is 8cm long and 4cm wide.
- 5. Cut the dough into whatever size pieces you desire, and place them on an oven tray with parchment paper.
- 6. Allow the dough to proof for another hour and leave the wet towel on the top of it (until the dough is twice the size).



- 7. While the dough is proofing, preheat your oven to 200°C and put a small tray of water inside your oven. The steam will help to create a nice golden brown colour on the bread crust.
- 8. Before baking the bread, dust some flour on the top of the dough, and cook for 14-16 minutes at 200°C (along with the steaming tray of water).







reat food, like great theatre, is an art: a sensory feast and a shared experience of joy and celebration. Cooking is an intricate choreography: every step must be perfectly performed, with impeccable timing and full creative commitment. Consider this your backstage pass to Adare Manor's kitchens—a chance to peek at the stage magic behind each perfectly composed plate.

At the height of the season, Director of Culinary, Loughlin Druhan, leads a handpicked team of almost seventy full-time chefs across the suite of seven kitchens at Adare Manor and The Carriage House. Life in a kitchen of this calibre is a true apprenticeship: a new generation of culinary stars rising under the mentorship of senior chefs, honing their creativity and skill set with each service. Every role is crucial: from the porters and commis chefs to the sous chefs and kitchen assistants, there are no small parts in these kitchens. Without the talent and passion of the entire team, the kitchens would be nothing but silent spaces, for it is their creativity that brings them to life.



Their inspiration comes from their spectacular ingredients. Adare Manor's culinary philosophy highlights the very best of Irish food, beginning with the produce, which is almost exclusively sourced from artisan producers across Ireland. At regular tasting sessions, the team selects the best sustainably farmed meat and game to pair with fresh garden vegetables and herbs for the seasonally-shifting menus.

The expert preparation of these ingredients is the most intensive stage of service, beginning many hours before the first guest is seated. From the in-house butcher who prepares each cut of meat to the chef's specifications to the dedicated bakery team who labour through the night, exquisite attention to detail is the cornerstone of every meal at Adare Manor. At each step, chefs meticulously check the consistency of sauces, the seasoning of purées, and the textures and temperatures of the snacks, petit fours, ice cream, and sorbets. Each ingredient passes through many specialist hands: salting, blending, fermenting, seasoning, watching, whisking, thickening, loosening, tempering, browning, testing, and eventually, plating. At the last moment, each dish is tasted by the head chef or a sous chef to ensure its perfection.



The final flourish, as the plate is placed before the guest, is the moment the curtain rises. Impeccable service is all part of the stagecraft, and setting the table is also a crucial part of setting the scene. The tableware at Adare Manor is inspired by the historical and cultural heritage of the Manor House and its environment, with many bespoke pieces commissioned from local artists. Our cheese boards were designed by our chefs, and handcrafted from reclaimed timber from our woodlands. Other precious pieces come from further afield: much of our porcelain was custom-made in the Limoges region of France by the distinguished firm Bernardaud, and over 18,000 pieces of silver were manufactured for Adare Manor by renowned German silverware merchants Robbe & Berking.

Just like a major theatrical show on London's West End, each restaurant service at Adare Manor is a complex, multi-layered production, a collaboration between many talented people to create an unforgettable experience for their "audience" of guests. It takes incredible planning, endless practice, and unrelenting passion to perform at this level day in and day out, but the rewards—for the team and for our guests—are immense.





Preserving the past PROTECTING THE FUTURE





he very name of Adare Manor, Áth
Dara (Adare) - Ford of the Oak, reflects
its deep-rooted connection to native
woodlands. This bond with nature is evident
not just in the majestic oaks that surround the
manor, but in every tree that graces this land.
Each one is a witness to the passage of time and
a vital part of the manor's rich history.
These trees are more than just natural
structures; they are story keepers, holding
within their rings the tales of centuries.

The grounds of Adare Manor are home to some of the most impressive natural landmarks, just steps away from our door. The Cedar of Lebanon, planted in 1645, stands tall above the river and the manor's formal gardens. The lime trees, planted during the Georgian era, stand resolutely beside our golf course, their presence a testament to the enduring beauty of this estate.

Among our trees, the native species hold the deepest symbolism. A yew tree, a millennia-old symbol of death and resurrection in Irish folklore, watches over standing stones inscribed with Celtic Ogham inscriptions. This tree, with its ancient associations, fittingly represents the ups and downs that have shaped

Adare Manor's history. The ash trees, vital to our native habitat and cultural heritage, tell stories of warrior legends and modern sporting heroes in the Gaelic game of hurling.

However, ash dieback disease has severely impacted these crucial trees, with a national destruction rate of 90%. Recognising the importance of these trees, Adare Manor has embarked on an extensive tree planting project. Since 2017, we have planted over 22,000 native saplings and an additional 326 mature trees of various types throughout our estate grounds. Our commitment to sustainability includes plans to reinstate the ash trees affected by this disease and protect our habitats, ensuring the continuation of our cherished cultural traditions, such as hurling, affectionately known as "the clash of the ash."

We are dedicated to preserving our woodland heritage for future generations. As the proverb says; "The man who plants trees knowing that he will never sit beneath their shade knows the true meaning of life." At Adare Manor, we strive to live by this wisdom, fostering a vibrant, sustainable environment for those who come after us.





Padel Group Session Play and conquer.

Experience the thrill of padel one of the fastest-growing sports worldwide, with our team on hand to guide you. This intimate game fosters conversation and camaraderie, making it a particularly enjoyable and social experience.



Garden Tour

Wander and admire.

Embark on a guided tour through the formal gardens of Adare Manor, unveiling the rich history and meticulous design that define these beautifully curated landscapes.



HIIT Training Group Session

Energise and elevate.

Kickstart your morning with a high-intensity workout at the Padel Club. Join our team for a dynamic HIIT session that gets your heart racing and sets the tone for an invigorating day ahead.

Signafure Complimentary Experiences



DAY	TIME	COMPLIMENTARY ACTIVITY	LOCATION
Monday	4pm	Padel Group Session	The Padel Club
Tuesday	3pm	Garden Tour	The Formal Gardens
Wednesday	10am	HIIT Training Group Session	The Padel Club
Thursday	5pm	Wine of the Week	Concierge
Friday	4pm	Padel Group Session	The Padel Club
Saturday	6pm	Champagne Hour	The Boutique
Sunday	llam	Chocolate Tasting Experience	Harry Lowe's Cottage



Please Note: The 'Wine of the Week' and 'Chocolate Tasting Experience' have limited availability and must be booked in advance with our concierge team.

Chocolate Tasting Experience Indulge and explore.

Begin with an introduction to chocolate making at Harry Lowe's Cottage, followed by a visit to Cedric Riviere's kitchen to see his creations, explore his craft, and savour his latest chocolate delights.



Wine of the Week

Discover and savour.

An exclusive experience guided by our sommelier, introducing you to a curated wine selection, its vineyard, grape, terroir, and history. Kindly meet us at the concierge desk.



Champagne Hour Sip and shop.

Enjoy an hour of champagne while exploring curated collections and exclusive collaborations in The Boutique at Adare Manor, celebrating the craftsmanship of leading designers and artisans.

Exclusive Elegance

CHAMPAGNE, STYLE, AND SOPHISTICATION IN EVERY ROOM

At Adare Manor, we are excited to unveil our newly revamped boutique and bespoke personal shopping service, designed to elevate your shopping experience. This exclusive offering allows you to enjoy our boutique entirely to yourself, transforming retail therapy into a personalised and luxurious journey.

A Bespoke Boutique Experience

Every guest who books a personal shopping experience is greeted with a glass of champagne, setting the tone for an opulent shopping spree. The boutique itself, elegantly spread across three beautifully designed rooms, is a treasure trove of luxurious items, from high-end fashion and accessories to unique souvenirs that capture the essence of Adare Manor. Each room is thoughtfully curated, showcasing a blend of contemporary chic and timeless elegance, ensuring that there is something to delight every shopper.

Personalised Style Guidance

Our personal shopping experience is tailored to your individual tastes and preferences. You will receive one-on-one guidance from a dedicated styling consultant with extensive knowledge of the latest trends and timeless classics. Whether you are seeking a complete wardrobe overhaul or a single statement piece, our consultant's expertise ensures a seamless and enjoyable shopping experience.

This service is not just about shopping; it's a personalised journey. Our boutique team, known for their warmth and professionalism, enhances your experience with their knowledge and attention to detail. We ensure that you find exactly what you are looking for, be it a perfect outfit for a special occasion or a cherished memento of your stay at Adare Manor.



Exclusive and Unique Offerings

In addition to our luxurious surroundings and personalised service, our boutique offers an array of exclusive items not available elsewhere. Each piece in our collection is thoughtfully curated, showcasing exceptional craftsmanship and distinctive artistry. We collaborate with renowned brands such as Fabergé, Rue de Verneuil, Urban Aran, Cayo, Ériu, Prêt Pour Partir, Bourrienne Paris, Bernardaud, Acqua di Parma, and more. Our commitment to excellence extends to supporting local artisans, featuring a range of products crafted by Irish designers that reflect the beauty of homegrown artistry. Through these remarkable partnerships, we offer bespoke pieces inspired by the captivating atmosphere of Adare Manor, ensuring that every shopping experience is infused with the essence of our estate.

Our signature Adare Manor products, including elegantly crafted candles, artisanal jams, sumptuous bathrobes, refined bed linens, and exquisite tableware, enable you to capture the essence of your stay, bringing a touch of our sophisticated estate into your home.

Each item is thoughtfully designed to reflect the style and comfort of Adare Manor, ensuring that you can enjoy the same warmth and elegance long after your visit.

We invite you to immerse yourself in the luxury, style, and exceptional service that defines the boutique. Whether you're a fashion aficionado or looking to indulge in some exclusive retail therapy, our boutique promises a shopping experience like no other. We welcome you to book your personal shopping experience with the Concierge team.











INFUSE YOUR BEDROOM WITH ADARE MAGIC

Recreating the luxury of Adare Manor's bedrooms at home

At Adare Manor, our guest rooms are the heart of the hotel experience. Every day here is filled with a new adventure, but every night ends with a magnificent night's sleep. We've engineered our bedrooms to be perfect sanctuaries of rest. Each detail is handpicked to enhance the luxurious, soothing atmosphere.

Now, we're inviting you to become the architect of your own five-star slumber. From the essential groundwork to the finishing touches of comfort, discover how to construct your own Adare Manor sleep experience—right in the sanctuary of your home. There's no need to find space in your luggage for a king-sized bed and all the trimmings: simply visit our boutique or website to explore the full range of products, and we'll send them right to your door.

Build the bed

Begin with the foundation of dreams: the Adare Manor bed base crowned by our Sealy Royalty Supreme mattress, where deep-down support meets cosy comfort, and ingenious body contouring melts away pressure points.

Next, add our dense Hungarian Goose Down mattress topper, duvet, and pillows. Swaddled

by outrageously soft natural materials on all sides, your body heat is evenly distributed and perfectly regulated. Deliciously cool in summer and blissfully warm when the nights turn cold.

Buttery linens make up the last layer: pillow cases, sheets and duvet covers of high-thread-count cotton to create a crisp white cloud of comfort.

Set the scene and snuggle in

Create a wind-down ritual for yourself, evoking the peaceful ambiance of the Manor House. Slip into your plush Adare Manor robe and slippers, and wrap yourself in an Ériu Irish Wool Blanket as you sip a mug of herbal tea from our pantry.



Scent is a powerful memory trigger: light the Adare Manor candle in Woodland Walk, or spritz the room with our signature fragrance. Now close your eyes, and you're here. Before long, you'll be drifting off to dream of your next visit to the estate.





THE ROAD TO THE 2027 RYDER CUP

Lessons from Rome



In 2027, the Ryder Cup will come to Adare Manor.

To be chosen as the host venue is an immense honour, particularly as 2027 will mark the tournament's centenary year. The biennial clash between the USA and Europe has grown exponentially since it last came to Ireland in 2006, and as the clock ticks down, we wanted a closer look at what it really takes to put on one of golf's most legendary events.

So, when Rome hosted the Ryder Cup in 2023, we were there. The Adare Manor team who travelled to the Eternal City on a vital fact-finding mission included three of our greenkeepers, who worked on the greens and fairways, and two team members who worked in the US locker room. Their experiences provided crucial insight.

"Some of the challenges that happened in Rome are the same challenges we'll have when it comes to Adare Manor." said Andy McMahon, Director of Golf Operations.

"The size of the event absolutely blew me away, the back of house areas, the number of grandstands, the number of television screens, the number of hospitality units, it is just by far the biggest golf event I've ever been to."

In Rome, there were 12,000 accredited staff and approximately 45,000 spectators on site each day. The logistics required to manage such a massive crowd are eye watering.

While safety is the primary concern, the comfort and enjoyment of each participant and spectator are also at the forefront of McMahon's planning:

"The success of the Ryder Cup is about the fans. Everyone will talk about the experience the fan has when they're on site, and anything we can do to bring that to another level up ... that will certainly be my biggest priority."

Brendan O'Connor, Adare Manor's General



Manager, says that while the logistical requirements of the Ryder Cup may be immense, the recent redesign of our golf course by Tom Fazio has taken that into account.

"It was designed to host a major tournament, so positions for grandstands and hospitality are already factored in.

There will be some subtle changes, some improvements on perfection—it's what we continually strive to do."







O'Connor also says that the Adare Manor's authentic heritage will be central to delivering a fan experience worthy of this historic event:

"It's having that sense of place and having that Irish feeling throughout the entire experience that is going to make Adare Manor's Ryder Cup very special."

The team returned from Rome with a wealth of practical insight, but according to O'Connor, the emotional impact of their Italian Ryder Cup experience was equally profound:

"Having witnessed it ... and knowing what is coming to Ireland in 2027, it's electric. Getting closer to '27, that sense of excitement is growing day by day."

While it's possible to understand and plan for the demands of an event of this size in theory, nothing brings the sheer scale of the thing into sharp focus like experiencing it for yourself. It's certainly exciting, in an adrenaline-pumping, staring-up-at-Everest sort of way. Adare Manor's Golf Course Superintendent Alan MacDonnell relishes the challenge ahead:

"It's going to be daunting ... but that's good. That keeps you on your toes to provide the most memorable Ryder Cup in European History, and that's what we're trying to do."

While MacDonnell has no illusions about the enormity of the task ahead of his team, neither does he have any doubt about their ability to deliver

"It's sensational. It's the biggest show in golf, it's coming to Adare, and we'll be ready for it."







The art of

Tips to Sharpen Your Golf Swing

Putting – the most important yet overlooked aspect of the game. Golfers will spend all their time trying to try perfect their swing and hit the ball further. However, the positive influence putting can have on your golf game, should not be overlooked. The term "drive for show, putt for dough" resonates.



At set up

The body should feel more relaxed than rigid over the putt. This will eliminate and relieve tension. The ball will be placed slightly forward in your stance to promote a more upwards hit at impact.

"You must love putting if you want to be a great putter."

— Dr Bob Rotella —



Now to the stroke

Imagine the putter head on a pendulum. As you take the putter head back, the focus should be on maintaining the "V" position the arms make with the hands and mirroring this on the follow through. This will ensure there is no breaking of the wrists which will negatively affect your tempo and clubface direction at impact.

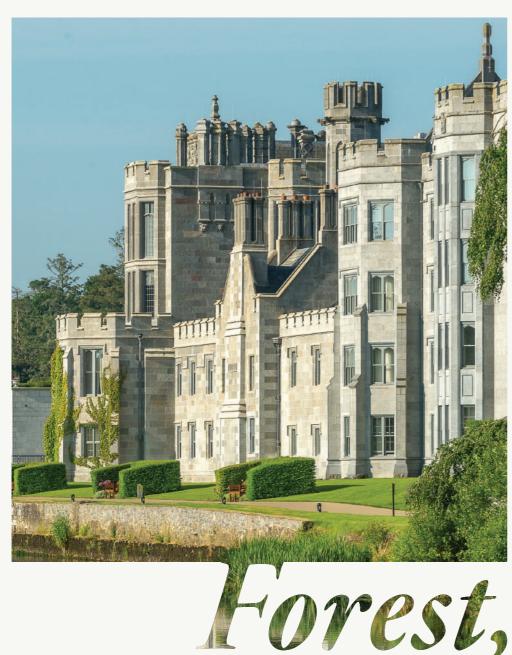


The stroke

To help create a smoother rhythm, the length of the swing on the follow through should match the distance the clubhead was taken back.

Tip

Remember, the putting is as much of a mental battle as it is technique. Always try to remain positive.



Forest,
Fitness

Geographical

Plan Your Adare Manor Wellness Retreat hile it's not always easy to give yourself time to switch off and focus on your own health and wellbeing, in the right surroundings, self care can be a joy. Escape from the demands of everyday life as you immerse yourself in the healing beauty of Adare Manor.

Nature and Nurture: Your Daily Dose of Trees

Take yourself on a mindfulness walk through the grounds, free in the fresh air as birdsong fills the branches overhead. Our concierge will help you scan a QR code to download a walking meditation tour that will guide you around the estate's most peaceful, beautiful spots. Along the way, you'll find serene areas perfect for quiet reflection. This guided walk will help you connect with nature and find inner calm.

The Power of Play: The Padel Club

Surrounded by wildflowers and natural light, our Padel Club is a supportive place to explore movement. The infinity pool is the club's hub, with glass windows framing views of trees and sky. Enjoy an invigorating swim or drift in the healing water. Relax in the thermal suite's steam room and sauna, then let the tropical rain showers wash away tension.

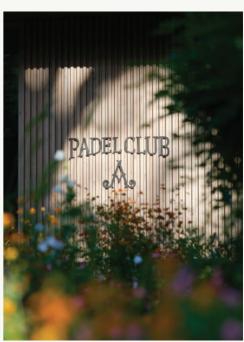
Our bodies crave movement, and The Padel Club offers many opportunities to indulge in active pursuits. Attend a yoga class in our Studio, where each session invites you to slow down and reconnect with yourself, guided by our highly trained instructors. Explore the Gym, with cutting-edge equipment to personalise your workout. For extra support or a challenge, book private sessions with our expert personal trainers.

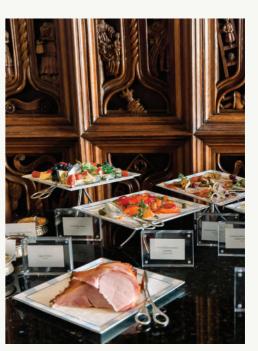
Join us on the Padel courts. Even if you've never played, our skilled instructors will get you started. Combining tennis and squash, Padel enhances fitness, agility, and coordination, making it a fun, full-body workout.

Feed Your Body and Soul: The Food

At Adare Manor, food is a cornerstone of our wellness philosophy, it focuses on ultra-local, nourishing ingredients. There's honey from our own hives and handmade granola from our kitchen, alongside artisan Irish produce from neighbouring farms and seafood pulled fresh from the Atlantic ocean. We offer vibrant vegan and vegetarian menus, and many dishes can be prepared gluten-free. A great day begins with a great breakfast, so try our apple cider vinegar shot or a refreshing green juice with your first meal of the day. They're both designed to kickstart your metabolism and aid digestion, setting you up for a day of energy and vitality.







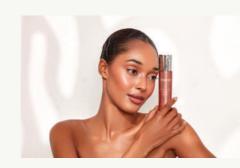
Enhance Your Relaxation

Uncover Our Newest Spa Offerings



Introducing Our Infrared Sauna

Enhancing our wellness offerings, the new infrared sauna is a transformative addition to our spa. Unlike traditional saunas, the infrared sauna heats the muscles directly rather than the air, allowing guests to enjoy longer sessions for optimal results. This advanced technology offers numerous health benefits, including improved skin health, enhanced circulation, toxin elimination, and pain relief. For the best results, we recommend guests use the sauna for 20 minutes prior to their treatments.



IIISKIN ALL DAY RADIANCE FACE MIST

We are thrilled to introduce the 111SKIN All Day Radiance Face Mist. This at-home and on-the-go mist is powered by a multi-peptide blend that imparts a healthy-looking glow, reduces redness, and provides long-lasting hydration. The face mist balances the skin's microbiome and protects against external aggressors, making it perfect for calming sensitive, irritated skin. To use, hold the mist 8-10 inches from your face, close your eyes, and spritz 2-3 times to apply an even layer. It can be used as the final step of your skincare routine, as a finishing spray after makeup, or as a refreshing top-up throughout the day.



New Energy Sculpting Face Lift

Experience the transformative New Energy Sculpting Face Lift, a luxurious 90-minute treatment. This antiaging facial incorporates the 111SKIN Energy Sculpting device, delivering deeply effective cleansing with ionic energy, followed by EMS and Radiofrequency to visibly firm and lift the skin. Our signature massage techniques and bespoke multi-masking enhance the treatment, providing refined and sculpted results. The 111SKIN Intensive Collection formulas work synergistically with the technologies to reveal a youthful, brightened, and balanced complexion.

- FIVE MINUTES WITH - DYLAN LEON

IF YOU COULD SWAP LIVES WITH ANY PERSON FOR A DAY, WHO WOULD IT BE AND WHY?

Probably Bernard Arnault. His family's businesses have always intrigued me and with the rapid growth of LMVH, you would own most of the world's luxury business for a day!

WHAT'S THE MOST UNUSUAL OR SURPRISING TALENT YOU HAVE THAT PEOPLE MIGHT NOT KNOW ABOUT?

My surprising talent is that both myself and all of my family are Gaeilgeoir. I attended a Gaelscoil and Meanscoil and even took Gaeilge as a module in college!

WHAT IS YOUR PERSONAL HIGHLIGHT OF YOUR CAREER SO FAR?



A personal highlight for me would be the JP McManus Pro Am that we hosted back in 2022. From the pre-planning to execution the event was one of the coolest experiences I have ever been a part of!

WHAT'S THE MOST UNEXPECTED PIECE OF ADVICE YOU'VE EVER RECEIVED, AND HOW HAS IT IMPACTED YOU?

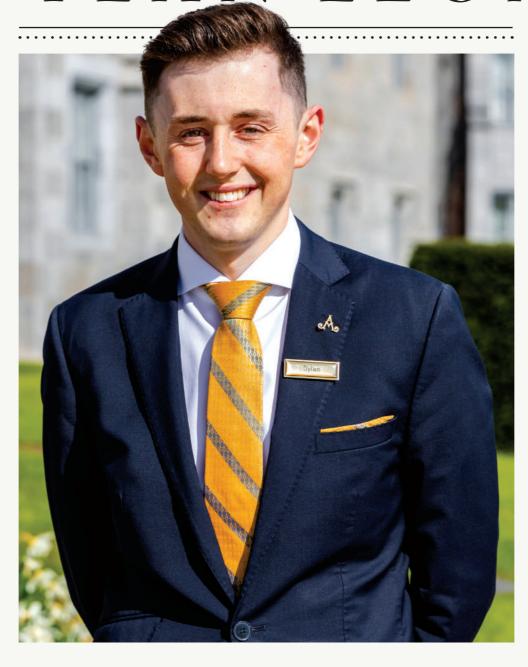
Very early in my career, a manager of mine explained the importance of differentiating "wanting power to make decisions" vs "gaining people's respect to make changes". I still think back on this conversation daily and the importance of gaining your team's respect as you transition into a management position.

YOU LIKE TO TRAVEL, WHAT HAS BEEN YOUR BEST TRAVEL EXPERIENCE TO DATE?

My best travel experience to date was probably my most recent trip from January when I explored Asia and Australia. I was very lucky to spend almost a month travelling with my friends and family where I got to visit Singapore, Bali and Australia! Definitely a trip to remember.

WHAT MAKES A GREAT GUEST EXPERIENCE?

The people. Behind all of our beautiful rooms, high-tech facilities, exquisite food and beverage, magnificent grounds and gardens, I believe what truly makes a great guest experience is our team of people. The passion our team has for both the resort and each individual guest is truly unparalleled. We are nothing without our incredible team.



Director of Guest Experience at Adare Manor

HOW DID YOU BECOME DIRECTOR OF GUEST EXPERIENCES?

My background has always been within Food & Beverage and when the opportunity presented itself back in October 2022 to transition into the hotel's Senior Guest Experience Manager, it felt like the natural progression for me. My experience around Adare led me to believe there was an opportunity to develop and build a strong Guest Experience Programme. I was always told to expose myself to as many areas as possible across the hotel so with this in mind, I knew establishing Adare Manor's Guest Experience Team would be the right move for me. Then in June of this year, I assumed my current role as Director of Guest Experience for the resort!

KEEP PUSHING, YOU CAN SLEEP WHEN YOU'RE DEAD!

IF YOU WERE TO CREATE A SLOGAN FOR YOUR LIFE, WHAT WOULD IT BE?

"Keep pushing, you can sleep when you're dead!"

WHAT DOES YOUR ROLE ENTAIL?

I am responsible for all aspects of Guest Experience across the Resort which also includes the Hotel's Switchboard & Guest Relations Team, our Butler Programme, the Guest Experience Team and Resort Quality. My day-to-day role changes daily depending on what guests are in house. Some days are heavy with admin and others are very active with various guests returning to the property that the Guest Experience Team would be liaising with. My role is quite unique in that no two days are ever the same.

WHAT DO YOU DO IN YOUR FREE TIME?

In my free time, I spend a lot of time in Dublin with my family and my newborn niece Nelly! I love to run and try to get out 3/4 times per week. I recently got back into soccer and play every Monday with the Adare Manor Soccer Club.



WHAT DOES THE FUTURE OF GUEST EXPERIENCE LOOK LIKE AT ADARE MANOR?

We are very excited about the future for Guest Experience here at the Manor! We are currently reviewing our amenity programme which will relaunch in line with the opening of Harry Lowe Chocolate. We plan on enhancing our current Butler programme and growing our onsite activities offerings for 2025 and beyond!

WHAT'S THE MOST INNOVATIVE IDEA YOU'VE IMPLEMENTED TO SURPRISE AND DELIGHT GUESTS?

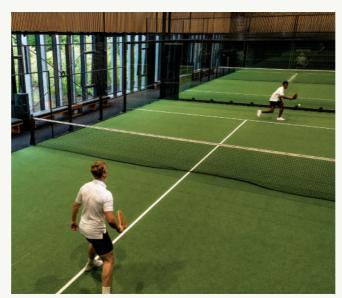
Probably our "Resort Assistant Programme". For all of our Suite guests, we added the option for guests to contact their Butler/ Resort Assistant 24/7 via WhatsApp which has massively impacted the experience for both our colleagues and guests alike!

...AND FINALLY, WHAT ARE 3 THINGS GUESTS MUST EXPERIENCE AT ADARE MANOR?

Horse & Carriage Tour.



Private Padel Lesson with the Padel Club Team.



Exploring the grounds on our Resort Bikes.



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