

Women of the Manor



The Manor



What's one unexpected element that you believe elevates an event here from great to unforgettable?

It's the emotional resonance. Whether it's a quiet moment between a couple before they walk down the aisle, or a spontaneous laugh shared during a gala; it's these human, genuine moments, often unplanned, that elevate everything. We ensure that we create the right conditions for those special, heartfelt interactions to flourish.

What part of your role as Director of Events do you find most rewarding?

It's the relationships. Being entrusted with someone's most cherished occasion is such a privilege. Seeing their vision come to life, feeling their joy, and knowing we've played a part in something so meaningful; that's incredibly fulfilling. It's those connections and shared emotions that stay with me.

In your eyes, what is the essence of Adare Manor?

The essence of Adare Manor lies in how it makes people feel. It's not just the beauty of the building or the grounds, though they're extraordinary, it's the warmth, the care, and the sense of welcome that guests experience from the moment they arrive. There's a deep-rooted spirit of hospitality here that's genuinely heartfelt, and I believe that's what makes it truly magical.

What do you believe makes Adare Manor the perfect venue for hosting unforgettable events, from weddings to corporate gatherings?

Adare Manor is a place where every detail is considered, but it's more than that – it's about the people and the personal touches. We listen carefully to what our guests want and make them feel supported and understood throughout the process. Whether it's a wedding filled with emotion or a corporate retreat designed to inspire, we tailor everything to reflect what matters most to them.

How would you describe the overall experience of an event at Adare Manor?

It's immersive, heartfelt, and thoughtfully crafted. Guests often tell us it feels like stepping into a dream; where every element flows seamlessly, and yet it still feels personal and intimate. There's a sense of peace and presence here that allows people to truly connect, with each other and with the moment.

Looking back, is there a particular moment or event you've orchestrated that captures the spirit of Adare Manor perfectly?

There was a wedding where the couple incorporated their family's traditions in the most beautiful, thoughtful way; singing, storytelling, even handwritten notes for each guest. It wasn't grand in the conventional sense, but it was deeply personal and moving. It encapsulated everything Adare Manor stands for: authenticity, warmth, and memory-making at its most meaningful.



In your eyes, what is the essence of Adare Manor?

For me, it's the harmony between heritage and elegance. Every detail, from the architecture to the interiors, reflects a timeless sense of craft and refinement. But it's also about creating a space that feels inviting, where guests can explore, discover, and truly immerse themselves in the beauty and history around them.

How would you describe the overall experience for guests visiting the Boutique?

I want guests to feel like they're stepping into a world of discovery. The atmosphere, soft lighting, textures, and carefully arranged displays encourage them to slow down and explore. Guests can experience everything from bespoke garments and luxury fragrances to artisan homewares, all selected to echo the elegance of the Manor. It's a space designed to delight the senses and make every visit memorable.

What's one unexpected element that elevates the Boutique experience?

It's the connection to story and place. Many guests are drawn to Irish craftsmanship, and learning about the makers or the heritage behind a piece often turns a simple purchase into a meaningful experience. That narrative layer, the knowledge that these items carry history, artistry, and intention, creates a lasting impression and makes each visit unforgettable.

What part of your role as Boutique Manager do you find most rewarding?

The most rewarding part is witnessing the exact moment a guest discovers something that truly speaks to them. Seeing their delight and knowing that what they've chosen will carry a memory of Adare Manor long after they leave, it's incredibly fulfilling. Those moments of genuine connection, when an item resonates deeply and becomes part of their story, remind me why I love what I do every day.

How do you approach discovering new pieces and designers for the Boutique?

The art of discovery is at the heart of curating the Boutique. Whether visiting Irish studios, attending European trade shows, or collaborating with designers, it's about finding pieces that surprise and delight. I'm drawn to items that feel fresh, distinctive, and aligned with the Manor's aesthetic. The process of seeing an idea come to life, from initial sketches or samples to a finished piece, is one of my favourite parts of the job.

Looking back, is there a particular collection or moment that captures the spirit of the Boutique perfectly?

Our collaboration with Jack Murphy perfectly embodies what the Boutique is about. Working with Irish wool tweed, blending tradition with modern design, and creating pieces that are both timeless and luxurious reflects our ethos. It's a collection that speaks to craftsmanship, storytelling, and exclusivity; the very essence of the experience I strive to offer our guests.



Ōku: A Symphony of Japanese Craft and Irish Bounty Experience the Artistry of Sushi at Adare Manor

We are delighted to introduce Ōku, our newest dining destination, where Japanese precision meets the richness of Ireland's natural bounty. Named after the Katakana rendering of "oak," Ōku honours the meaning of Adare: "the ford of the oak," symbolising strength, endurance, and rooted elegance. More than a restaurant, it is a space of intentional design, craftsmanship, and quiet grandeur, created for guests seeking an experience both refined and memorable.

From the moment you step inside, Ōku invites you to slow down and savour the atmosphere. Soft light glows like ink on parchment, while dark oak timbers and aged brass accents frame the room. Inspired by the Japanese art of Suiboku-ga, where a single brushstroke conveys profound meaning, the space has been carefully crafted to allow light, texture, and form to work in harmony.

At the heart of Ōku is Chef Jan Vincent Amo, whose mastery of Japanese cuisine blends exacting technique with contemporary sensibility. With an extensive background in culinary arts and kitchen leadership, Chef Amo brings both tradition and innovation to every plate. Since joining Adare Manor, he has collaborated closely with local suppliers, sourcing ingredients that celebrate Ireland's seasonal bounty while remaining faithful to the precision and subtlety of Japanese culinary traditions. Each nigiri, sashimi, and roll is crafted with devotion, allowing the natural essence of the ingredients to shine. From sashimi sliced to reveal its natural purity, to rolls assembled for harmony in every bite, and nigiri shaped with balance in mind, pairing premium fish with subtly seasoned rice. Every plate reflects the dedication and skill of our team and honours both the sea and the land from which the ingredients come.



The menu unfolds like a carefully composed journey, balancing contrasts and harmony. From the delicate clarity of Bluefin Tuna Shibaki to the earthy warmth of Truffled Wagyu Donburi, every course celebrates texture and seasonal rhythm. Local salmon, sea vegetables, and premium wagyu are elevated through subtle technique into dishes that are visually striking and profoundly satisfying. Each course draws you inward, inviting you to savour the interplay of flavour, colour, and form, and to appreciate the artistry that transforms simple ingredients into moments of refined indulgence.

Our beverage programme mirrors the same care and intention. Sake, Japanese whiskies, and cocktails crafted with yuzu, miso, and Irish botanicals complement the menu, creating a seamless dialogue between east and west. Sake styles have been selected for clarity and structure, offering clean, food-driven expressions that move naturally from lighter to fuller profiles. Japanese whiskies provide depth and contrast, while cocktails are designed with low sweetness and measured acidity to sit comfortably alongside raw fish and rice. Glassware, presentation, and subtle details reinforce the restaurant's oak-inspired warmth, ensuring that each sip extends the quiet, meditative nature of the experience. Every drink has been curated to harmonise with the courses, encouraging guests to pause and fully absorb the rhythm and narrative of the meal.

Ōku is a space where culture, craft, and provenance converge. Every detail, from plate to service, has been designed to create moments that linger, surprises that delight, and memories that endure.

We invite you to step into Ōku. Taste the artistry. Experience the extraordinary.

IN THIS EDITION

 Mastering the Art of Sushi CHEF JAN VINCENT AMO	 The Art of Aim MASTERING PRECISION	 Padraig Collins THE GARDEN AWAKENS	 A Heritage Woven Together JACK MURPHY XADARE MANOR	 From Bethpage Black to Adare Manor SHAPING THE ROAD TO RYDER CUP 2027	 The Oak Room A STORIED PAST, A TIMELESS EXPERIENCE
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Mastering the Art of Sushi

Introducing Chef Jan Vincent Amo



Stepping into Ōku, the quiet tap of knives and the meticulous arrangement of nigiri reveal a chef at home in the mastery of his craft. At its heart stands Chef Jan Vincent Amo, a man shaped as deeply by the places he's lived as by the countless hours spent refining his technique. His journey is not one of dramatic leaps, but of steady dedication, an accumulation of skill, influence, and intuition that now defines his work in Adare Manor.

Chef Amo grew up on the island of Cebu in the Philippines, where life unfolds close to the shore and fresh seafood is woven into the everyday rhythm. As a child, he wandered through bustling markets, watching fishmongers transform whole fish with swift, confident movements. That early fascination never left him. It was about the fish

and the craft together: the precision and grace behind the work, and the quiet mastery that respected the life and quality of the fish.

His path eventually led him to the Middle East, where he worked under the mentorship of Chef Zuzumo and Chef Keita Sato. Here, sushi was no longer something admired from afar; it became a discipline he would spend years learning to command. The training was exacting, immersive, and deeply humbling. "It taught me patience above all else," he says. "You learn quickly that technique is nothing without respect for what's in front of you." Seven years as an *itamae* shaped him into the chef he is today, measured, intentional, and endlessly committed to refining his craft.

Now at Adare Manor, that discipline finds a

new expression within Ōku, where Chef Amo channels the foundations of his training into a style that is both assured and quietly confident. Among the many elements of his craft, he holds a particular affinity for fabricating whole fish, a deliberate, focused process that reveals the finest qualities of each ingredient. Every dish is shaped by the seasons, the flavour profiles he wants to express, and long-standing relationships with trusted suppliers. The team prioritises sourcing the freshest seafood, and when certain ingredients cannot be found locally, they are obtained responsibly from Europe. For Chef Amo, exceptional sushi begins long before it reaches the knife, it starts with the integrity of the ingredients, chosen with care, and is brought to life with precision and intuition.

What defines Chef Amo's work isn't showmanship or complexity, but a belief that food should tell a story. From the vibrant markets of Cebu to the calm precision of the Middle East and the refined elegance of Adare Manor, his journey is one of quiet mastery, crafted slowly, intentionally, and with a deep respect for the process. At Ōku, guests don't just taste his food; they experience the years of dedication behind it.



A Sparkling Elevation

Introducing the Champagne Pairing at Afternoon Tea



Afternoon Tea in The Gallery at Adare Manor has long been one of the estate's most cherished rituals, where delicate craftsmanship and refined flavours meet in an atmosphere of timeless elegance. This season, the experience is elevated with the introduction of a bespoke Champagne Pairing, thoughtfully curated to complement each stage of the menu. Three exceptional cuvées from the esteemed Maison Taittinger lead guests on a tasting journey that is both playful and sophisticated, enriching the artistry of Afternoon Tea and revealing a new dimension to its flavours.

The pairing features **Taittinger Brut Prestige Rosé**, **Taittinger Folies de la Marquetterie**, and **Taittinger Nocturne**, each served as a 60ml pour in petite coupe glasses, a graceful nod to one of the earliest styles of Champagne service. The presentation adds a sense of nostalgia and theatre, with each pour arriving in harmony with the course it has been chosen to accompany.

The experience begins with **Brut Prestige Rosé**, a vibrant expression bursting with notes of raspberry and strawberry. Its lively acidity and fine mousse gently refresh the palate, making it the perfect counterpart to the opening selection of dainty cut sandwiches. Whether paired with smoked salmon or egg mayonnaise, its subtle brioche undertones echo the softness of the bread, creating a delicate and balanced introduction.

For the warm scones, arguably the heart of Afternoon Tea, the pairing moves into deeper, richer territory with **Folies de la Marquetterie**. Crafted predominantly from Pinot Noir and aged extensively, this gastronomic Champagne offers generous structure, toasted brioche, and orchard fruit. It stands beautifully alongside clotted cream and daily-made lemon curd, its elegance cutting through the richness while enhancing every bite.

Finally, the experience concludes with **Taittinger Nocturne**, an off-dry cuvée chosen for its silky texture and honeyed finish. This Champagne flatters the sweetness of miniature pastries and seasonal desserts crafted by our Executive Pastry Chef Olivier Stievenard, and his team, rounding out the afternoon with a soft, luxurious linger.

The inspiration behind the pairing was simple: to invite guests to enjoy Champagne in a way that feels light, elegant, and perfectly suited to daytime dining. Rather than committing to full glasses, the flight offers a graceful progression through Taittinger's style, revealing just how beautifully Champagne can complement both savoury and sweet.

This new addition transforms Afternoon Tea into a discovery, an invitation to savour, sip, and delight in every refined detail.



THE ART OF AIM

MASTERING PRECISION AT ADARE MANOR



There is a unique satisfaction in discovering the full power of your focus, steadying your breath, aligning your stance, and watching skill come to life with perfect precision. At Adare Manor, guests are invited to step into this world of concentration and control through a trio of exhilarating activities: clay pigeon shooting, archery, and Sightrite putting. Each experience is crafted to challenge the mind, sharpen instinct, and spark a touch of friendly competition.

CLAY PIGEON SHOOTING: THE SPORT OF SPLIT-SECOND HEROES

The clay bursts skyward and suddenly everything else disappears, your heart races, your eyes lock, and your finger hovers over the trigger. With 14 Laporte clay traps and 12-gauge Browning shotguns ready for action, guests are coached one-on-one to hone reflexes and master precision. Whether it's your first shot or your hundredth, the thrill of hitting a flying target is addictive, and utterly satisfying. A perfect pastime for those who like to add a dash of adrenaline to their elegance.

ARCHERY: CHANNEL YOUR INNER ROBIN HOOD

Here, the world slows. Drawing back a modern recurve bow, or testing the might of a traditional longbow, requires focus, calm, and a steady hand. Set in a peaceful woodland glade, archery is part meditation, part mastery, and part joy. Each arrow fired is a tiny victory, each bullseye a quiet triumph. Tailored to novices and seasoned archers alike, this is precision at its most satisfying, and the kind of challenge that leaves you grinning long after the arrow lands.



PUTTVIEW PUTTING: PRECISION ON THE GREEN

On the green, mastery is measured in millimetres. Within the golf simulation room at the Padel Club, PuttView invites guests to refine their short game through a blend of intuition and innovation. Projected visual guides and augmented reality contours bring the green to life, sharpening alignment, pace, and reading with remarkable clarity. Real-time green replication mirrors true playing conditions, transforming practice into purpose. When focus gives way to fun, interactive challenges such as PuttPong introduce a playful edge, proving that even golf's most pressured shots can be enjoyed in a setting designed for precision, performance, and pleasure.

All of these experiences can be arranged through our Concierge Team, who will tailor each session to your group's preferences. Whether you're seeking the adrenaline rush of a perfect shot, the meditative focus of archery, or the refined mastery of putting, Adare Manor offers an immersive escape where precision, skill, and a touch of playful competition come together in perfect harmony.



Chocolate Tasting Experience

Indulge and Explore

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



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.



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.

Experience Golf at Adare Manor

Practice & Play

Step onto our world-class practice facility for a one-hour session with a PGA Professional, whether it's your first time picking up a club or you're seeking a swing check to refine your game. Clubs and balls are provided, and we kindly ask that you wear appropriate clothing and footwear for the weather conditions.

Sip of the Week

Discover and Savour

An exclusive tasting journey guided by our experts, presenting a curated array of drinks, from refined pours to timeless favourites. Each week unveils a new focus, celebrating craft, provenance, and exquisite flavour.



Nearest the Pin Contest

Aim and Conquer

Step into our golf simulation room and test your skills in this thrilling challenge. Compete to see who can land closest to the pin, sharpen your technique, and enjoy a friendly dose of competition in a fun, immersive setting.



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.

Signature Complimentary Experiences

Weekly Timetable

DAY	TIME	COMPLIMENTARY ACTIVITY	LOCATION
Monday	10am	Golf Experience	Pro-Shop
Tuesday	10.30am	Garden Tour	Formal Gardens
Wednesday	4pm	Padel Group Session	Padel Club
Thursday	4pm	Sip of the Week	Concierge
Friday	4pm	Nearest the Pin Contest	Padel Club
Saturday	6pm	Champagne Hour	Boutique
Sunday	11am	Chocolate Tasting Experience	Harry Lowes Cottage

Please note: The Sip of the Week and Chocolate Tasting Experience have limited availability and must be booked through our concierge team.

The Gardens Awaken

BY PADRAIG COLLINS: LANDSCAPE MANAGER



As winter slowly loosens its grip, the gardens at Adare Manor begin one of their most rewarding transformations. Spring arrives quietly at first, almost imperceptibly, but for those of us tending the grounds, the signs are unmistakable. Snowdrops push through the cold soil, crocuses lift their delicate heads, and the first daffodils and primroses begin to scatter soft colours across the wintered beds. Along the woodland walk, where the garden feels most intimate, these early blooms signal the season's promise, and it is here that I find the first real joys of spring.

By early February, the changes become more visible. We carefully remove the red winter bedding, and in its place plant around 12,000 Bellis 'Robella' in warm pink shades that echo the Manor's subtle stonework. Each plant is placed to complement the architecture, creating harmony between garden and building. Permanent borders are awakening too, with helleborus, viburnum and forsythia beginning to flower, while trees such as witch-hazel, cherry, and amelanchier are dotted with delicate buds, adding structure and soft blossom to the grounds. Watching these first blooms appear never fails to bring a quiet satisfaction, months of careful preparation finally revealed.

Much of this work begins long before spring arrives. Planning for the beds starts up to 12 months in advance, working closely with our growers to ensure seed sowing and cultivation are perfectly timed so each display blooms at its peak. From autumn through winter, we remove spent plants, prune borders, weed and mulch the beds. Overcrowded plants are lifted and divided, while others are transplanted to more suitable locations. Trees are tended with crown raising and careful removal of dead or damaged wood, ensuring their health for years to come. Bulbs are planted well ahead, their hidden potential quietly building beneath the soil, and as the days lengthen, the grass maintenance programme resumes, keeping the grounds tidy and ready for the season.

Some spring moments feel almost fleeting. Frosty mornings at sunrise are particularly special, when low light catches the branches just so, turning ordinary trees into sculptural highlights. The Cercis in the tree garden is a personal favourite: its purple-pink flowers emerge before the leaves, forming a subtle yet striking splash of colour against bare branches. These are the moments that remind me why this work, year after year, is so rewarding - when nature's patience meets our care, the gardens come alive in ways both quiet and extraordinary.

The Gardener's Guide

1 Keep it simple

You don't need a multitude of colours to create impact. Focus on four or five strong performers and pair them with spring bulbs. Fewer, well-chosen plants often create a more elegant and cohesive display.



2 Pruning makes a difference

Annual pruning keeps plants healthy and encourages vibrant blooms. Start by removing dead, damaged or crossing branches, and always use clean, sharp tools. Even small trims can transform the look of a border.

3 Work with nature

Gardening is about timing. Avoid planting or digging in wet or frozen soil, which can damage roots and compact the ground. Patience pays; work with the seasons rather than against them.



4 Learn as you go

Not everything will thrive, and that's part of the process. Observe, adjust, and enjoy the discoveries each season brings.

Luxury in Harmony with Nature

BY THOMAS BREEN: SUSTAINABILITY MANAGER

At Adare Manor, indulgence is inseparable from care. Every guest experience, from quiet moments in the library to the grandeur of our events, is underpinned by a profound commitment to sustainability. Here, luxury and responsibility are intertwined, creating an estate that feels timeless, curated, and alive.

Labour of Love: Conservation & Historic Restoration

The Manor is more than a majestic estate, it is a canvas of heritage lovingly restored by a team of highly skilled crafts people. Over the course of the renovation, more than 670 construction specialists worked daily, applying their mastery to every corner of Adare Manor: from original panelled walls and ceilings to its ornate chimneypieces, windows, and roofing.

Their dedicated work did not simply repair, it revived the very soul of the estate, weaving centuries of architectural grandeur with modern resilience. Guests experience a home of unparalleled elegance, where each carved detail and historic surface carries the story of the past, now meticulously preserved for future generations.

Tree Planting, Rewilding & Biodiversity

The estate's 840 acres are alive with nurtured flora and fauna. Since 2017, over 22,000 native saplings and 326 mature trees have been planted, including efforts to reintroduce ash trees following losses caused by widespread ash dieback disease. Rewilded woodlands create shaded spaces for picnics, quiet reflection, and exploration. On-site beehives provide a proportion of the honey enjoyed at breakfast and in our culinary creations, while native birds, foxes, and rabbits move freely through the grounds. Each trail, garden, and tree-lined avenue is a curated encounter with nature, a subtle reminder that luxury at Adare Manor is intertwined with care for the environment.

Solar-Powered Elegance

As daylight fades, the Manor glows with warmth and light, powered in part by our 1.25-megawatt solar farm. Capturing Irish sunshine, the array provides 40% of the estate's daytime energy needs while seamlessly blending into the landscape. Guests can enjoy every illuminated corner with the quiet knowledge that the estate's energy is clean and renewable. Its impact is felt beyond just brightening the rooms and hallways of our manor house. Through our fully electric courtyes fleet it powers our very movement and tends to our gardens with electrified grounds care equipment.

Culinary Excellence Across the Estate

From Michelin-starred creations to everyday offerings across our restaurants and cafés, every ingredient at Adare Manor is chosen with the utmost care, for quality, seasonality, and provenance. Local farmers and artisans who nurture the land supply produce, meats, and dairy cultivated as thoughtfully as they are exquisite in flavour. Every dish is a reflection of the landscape itself, vibrant and alive. Whatever leftovers may remain are transformed in our on-site biodigester into nutrient-rich compost, quietly enriching the gardens, lawns, and golf course that guests wander and enjoy. Whether enjoying a leisurely breakfast with honey from the Manor's own hives, a refined lunch in the sunlit Drawing Room, or a candlelit dinner in the Michelin-starred Oak Room, guests savour meals that are both indulgent and responsible, a culinary experience where luxury and sustainability coexist seamlessly.

These are just a few of the ways Adare Manor combines sustainability with unparalleled luxury. From heritage conservation to biodiversity, solar energy, and mindful culinary practices, the estate is living proof that indulgence and responsibility can coexist, creating an experience that is elegant, immersive, and profoundly connected to nature.



A Heritage Woven Together: Jack Murphy x Adare Manor

An exclusive collection of bespoke tweeds and tailored outerwear, inspired by the landscapes and legacy of Adare Manor



A Meeting of Minds

The collaboration grew from shared values, our dedication to detail and Jack Murphy's commitment to craftsmanship. From the outset, it was clear this was more than clothing; it was a conversation between two family-run institutions rooted in heritage and quality.

"Our guests appreciate our complete focus on attention to detail here at the resort," says Brendan O'Connor, General Manager of Adare Manor. "The exquisite handmade details, the impeccable finishing, and the philosophy of the Jack Murphy brand, based on luxury, style, premium quality and longevity, make for a perfect partnership. Exclusively available at Adare Manor Boutique, we are very proud of this collection and the unique collaboration between ourselves and Jack Murphy Clothing."

Michael Murphy, son of the brand's founder, worked closely with our team to explore how the landscapes surrounding the Manor could influence fabric, colour, and design. Sarah Murphy, CEO of Jack Murphy, brought her contemporary vision to ensure the collection balanced timeless Irish craftsmanship with modern style.

"Collaborating with Adare Manor on this collection has been a wonderful experience," Sarah Murphy says. "We share a similar approach, and have values in common too, from our surrounding landscape threading through our story, to an appreciation of enduring quality and luxury in our day-to-day offering. Working closely with the team from Adare Manor to reflect the surrounding landscape through Irish craftsmanship, we hope those who purchase a Jack Murphy x Adare Manor piece enjoy wearing it as much as we enjoyed creating it."

Translating Landscape into Fabric

Three tweeds were created exclusively for this collection, each inspired by a different part of our estate and its surroundings. Emerald Glen evokes the lush greens of the Manor's parklands, offering a serene and flattering tone. Burren Rose draws on the wild pink flowers, like the Bloody Cranesbill, that punctuate the grey stone of the Burren, resulting in a vibrant fabric with muted pink and rich berry tones. Atlantic Mist

mirrors the Atlantic coast's moody blues and stormy greys, capturing the drama of Ireland's weather and waters.

Blending 60% Irish wool with 40% Merino wool, the fabrics are woven by Donegal Yarns and Molloy & Sons, producing a texture that is soft to the touch yet structured enough to drape elegantly. Every detail was considered, from iridescent linings to bespoke buttons impressed with the Adare Manor emblem, ensuring each garment reflects the meticulous attention to detail that defines both the Manor and Jack Murphy.

The Collection: Four Signature Designs

The collection comprises four signature designs, each telling its own story. The Deirdre is a gracefully tailored coat, elegant and understated. The Mairéad offers a minimalist, modern silhouette with a contemporary edge. The Grace is military-inspired, featuring antique brass buttons that nod to tradition. Lastly, The Nora is a fitted blazer, sophisticated in cut and finish, perfect for layering or wearing alone.

Each piece has been created to be an investment in style and craftsmanship, offering guests and collectors a tangible connection to Ireland's landscapes and to the legacy of both brands. In every stitch, there is a sense of place, a reminder of the rolling lawns, blooming gardens, and expansive skies of the Manor.

A Collaboration That Lasts

There is a quiet thrill in wearing something crafted with care, where every detail has been considered and every stitch tells a story. The Jack Murphy x Adare Manor collection invites you into that world, garments that feel alive with colour, texture, and history. A coat drapes like the rolling greens of our lawns; a blazer carries the understated confidence of the Manor itself.

More than clothing, these pieces are companions for life's moments, from brisk walks along the estate to gatherings where style and story meet. They are designed to endure, to be treasured, and to become part of your own narrative, a touch of Irish heritage and a piece of the Manor, held close. In every thread, there is a connection: to craftsmanship, to place, and to timeless elegance that transcends trends and time.



FROM BETHPAGE BLACK TO ADARE MANOR

Shaping the Road to Ryder Cup 2027



In October, members of the Adare Manor team travelled to Bethpage Black, New York, to witness the Ryder Cup in action. For those attending, it was a rare opportunity to see a world-class event unfold firsthand, to observe details that only emerge on site, and to gain insight into the subtle operational rhythms of a tournament of this scale. Being surrounded by Irish representatives, from Tourism Ireland to Limerick County Council officials, made the experience feel like a national moment.

From the moment they arrived, the magnitude of the event was clear. Tens of thousands of spectators filled the grounds each day, grandstands lined the fairways, and hospitality tents and TV cameras created a sweeping, dynamic backdrop. A small group comprised of our events and hospitality teams spent the week behind the scenes. They observed everything from fan movement to the energy at

the first tee, studying how Bethpage delivered size, momentum, and seamless coordination. These insights, combined with what we learned in Rome, will help shape a Ryder Cup experience at Adare Manor that feels distinctly Irish.

The greenkeeping team, meanwhile, focused on the course itself. Bethpage's turf management, the patterns of wear under constant foot traffic, and the strategies used to maintain surfaces in peak condition, offered practical insight into how a world-class championship course withstands the demands of the Ryder Cup. Even with years of preparation at Adare Manor, witnessing these details in real time highlighted the subtleties that cannot be captured in planning documents alone.

For the marketing team, being at Bethpage was about experiencing the Ryder Cup through the

camera lens. The team moved constantly with the flow of the event, capturing moments that brought the tournament to life. It wasn't just about recording what happened; it was about conveying the thrill, the tension, and the palpable energy of being there, so that anyone following Adare Manor's journey could feel what it is like to stand on a course where history is unfolding. Every frame, every clip, contributed to building momentum and anticipation for the Ryder Cup's arrival at Adare Manor in 2027.

A particularly memorable moment took place on Sunday with the ceremonial Putter Pass Over, when JP McManus and Sue Ann Foley accepted the silver putter, a symbol of stewardship, sportsmanship, and the Ryder Cup's enduring legacy. Guests and the team listened as Guy Kinnings, CEO of the European Tour, addressed the occasion: "I could

not be more excited about the centenary of, what I think, is the best event in golf going to Ireland. And when the last putt drops today at Bethpage, all eyes turn to Ireland, and Ireland will be ready." For the team, it was a moment of reflection, demonstrating that hosting the world's top golfers is as much about care, heritage, and values as it is about the spectacle on the course.

When the Ryder Cup arrives at Adare Manor in 2027, it will carry the weight of these insights: carefully observed, thoughtfully considered, and refined through the lens of experience. It will be an event shaped not only by preparation and expertise, but by the moments that can only be truly felt standing on the course and watching the action unfold.

The Oak Room

A Storied Past, a Timeless Experience

There is a certain magic in the Oak Room, an almost imperceptible breath of history that greets you the moment you cross its threshold. It is a room shaped not merely by architecture, but by memory and intention and the many generations who gathered here. Once the heart of Dunraven family life, it remains one of Adare Manor's most cherished spaces.

Born from the great 19th-century transformation of Adare Manor, this room was never intended to dazzle with spectacle. Instead, it was crafted to embody the Manor's Gothic Revival spirit through harmony, proportion, and the quiet poetry of fine workmanship. Its walls, wrapped in rich oak panelling, glow with a polished lustre that speaks to the generations who dined, celebrated, and conversed in the Oak Room.

At its heart stands the carved overmantel designed by Augustus Pugin, architect, artist, and storyteller. In its intricate layers, the Dunraven family motto unfurls beside a barred helmet crowned with an earl's coronet. Interwoven rose branches soften the heraldic strength, while small birds perch lightly above slender columns as though pausing mid-song. Blank shields lie waiting, once intended for future arms, as though the family story was still

being written. This single piece holds within it a tapestry of lineage, artistry, and aspiration.

Look upward and the ceiling reveals its own quiet splendour: an elegant tracery of gilded bosses and floral motifs, echoing medieval metalwork found in the great churches of Europe. This delicate patterning, recently conserved to its original clarity, glimmers with the same intention that shaped the entire room: beauty expressed through refinement, not extravagance.

In its earliest days, the Oak Room opened onto a colonnade that looked toward the gardens. Sunlight spilled through, touching the oak and illuminating every carved and gilded detail. Though enclosed now, the spirit of openness remains. To the east, the Cedar of Lebanon stands sentinel beside the River Maigue; to the south, the formal gardens unfurl. Nature still frames the room, just as the Dunravens envisioned.

Today, the Oak Room is more than a dining space, it stands as a living testament to the Manor's soul. Guests who dine here are immersed not just in a meal, but in a chapter of history, where craftsmanship, heritage, and stories unfold alongside the refined creations of Adare Manor's Michelin-starred chefs.



A SIGNATURE DAY TOUR

Cliffs, Castles & Coastal Treasures By Dáithí Gale: Head Concierge

Depart Adare Manor - 10:00am

Your day begins by departing the estate grounds and sweeping into the rolling landscapes of County Clare. This leisurely drive reveals stone-walled fields, quiet villages and glimpses of the Atlantic in the distance, setting the tone for a day of natural beauty and cultural richness.

At Adare Manor, we believe the most memorable journeys are those crafted just for you. Our Concierge Team specialises in designing personalised day tours, tailored to your interests and passions. The itinerary below offers an inspiring starting point: a seamless journey through castles, dramatic coastal landscapes, and exceptional local cuisine. Every element can certainly be refined to create your perfect Irish escape.

Return to Adare Manor

As your day draws to a close, you'll return to Adare Manor around 4:00pm. You'll be fulfilled by the balance of natural drama, local flavour, delightful food, and warm Irish hospitality. Should you wish to craft an entirely different journey tomorrow, our Concierge Team will be delighted to design it with you.

Unplugging in the Whispers of the Ogham



DISCOVER THE SPA AT ADARE MANOR

THE MOMENT YOU STEP THROUGH THE DOORS OF OUR SPA, THE WORLD SLOWS. LIGHT SOFTENS, GENTLE SCENTS DRIFT THROUGH THE AIR, AND A CALM SENSE OF NATURE SURROUNDS YOU. INSPIRED BY THE OGHAM, THE ANCIENT ALPHABET OF TREES, EACH ELEMENT OF THE SPA INVITES A MOMENT OF BALANCE AND RENEWAL. WILLOW, OAK, ASH, AND BIRCH FORM THE HEART OF THIS JOURNEY, GUIDING GUESTS TO RECONNECT WITH THEMSELVES IN A SERENE AND MINDFUL WAY.



WILLOW - HARMONY

The Willow bends, it sways, it flows. It reaches the body and mind to move with grace, to soften without surrendering strength. Entering the Willow's realm is like stepping into a pool of stillness: the breath deepens, the body unwinds, and the mind gently quietsens. The Aromatherapy Massage awakens the senses with the warmth of essential oils, while a Hot Stone Massage traces long, flowing lines across the body, melting stress and inviting calm. In the presence of the Willow, harmony is not just a concept; it is a feeling.



OAK - BALANCE

The Oak stands tall, rooted, unwavering. Its branches stretch toward the sky while its roots sink deep, grounding you like the earth itself. Our Cryo Body Tension Release stirs circulation, easing tightness and restoring energy like sap rising through mighty limbs. The Deep Tissue Massage presses into layers of muscle, unravelling knots and reconnecting body and mind. Under the Oak, you feel grounded and aligned, embraced by the quiet power of balance that holds you steady amid life's shifting currents.



ASH - REBIRTH

Sacred in Ireland, the Ash bridges worlds, symbolising transformation and the endless cycles of life. Its tall, fast-growing branches remind us that renewal is ever-present. The Mother-to-Be Massage cradles the changing body, offering support, breath, and gentle ease, while the 111SKIN Customised Facial is tailored to exactly what your skin needs, restoring radiance and vitality to evolving skin. Each touch beneath the Ash is a small awakening, a whisper of possibility, reminding you that endings carry beginnings, and every moment holds space for new energy to rise.



BIRCH - RENEWAL

The Birch rises bright and white, a beacon of clarity and courage. Its presence sweeps away the old, inviting freshness, light, and courage. The Ultimate Detox Body Reviver invigorates the body, clearing away stagnation with exfoliation, mud masks, and focused massage. The Renewing Rose Body Envelopment wraps you in soft, nourishing layers, restoring skin, spirit, and energy. Under the Birch, the body is renewed, the mind awakened, and the soul ready to step forward, refreshed and luminous.

AT THE OGHAM SPA, EVERY TREATMENT IS MORE THAN CARE, IT IS A RITUAL, A DIALOGUE WITH THE WISDOM OF THE TREES. WHEN YOU LEAVE, THAT QUIET MAGIC REMAINS WITH YOU. THE LESSONS OF WILLOW, OAK, ASH, AND BIRCH - HARMONY, BALANCE, REBIRTH, AND RENEWAL, CARRY YOU GENTLY BACK INTO THE WORLD, GROUNDED, RADIANT, AND WHOLE.



The Cliffs of Moher

Your first stop is the Cliffs of Moher, one of Ireland's most iconic wonders and a Signature Discovery Point along the Wild Atlantic Way. Stretching for 8km and rising to heights of over 200 metres, the cliffs command views that feel almost cinematic; Galway Bay shimmering to the north, the Aran Islands scenically set against the horizon, and, on a clear day, the striking Kerry Mountains standing tall in the distance. Along the 600 metres of pathways and viewing platforms, you'll experience the dramatic interplay of sea, sky and stone. Your visit includes access to the award-winning Atlantic Edge exhibition, an immersive introduction to the geology and wildlife of this extraordinary coastline.

Lunch in Liscannor or Doolin

Beyond the cliffs, the road winds into two characterful coastal villages, Liscannor and Doolin, where lunch can be enjoyed at your leisure. Vaughan's Anchor Inn in Liscannor is renowned for its warm welcome and an exceptional pint of Guinness, while Monks in Ballyvaughan offers refined seafood dishes crafted from the day's catch. Both options pair local charm with traditional cuisine.



The Wild Atlantic Way through the Burren

Your journey continues along a breathtaking stretch of coastline as you enter the Burren, a rare limestone landscape often described as otherworldly. Here, silver-grey pavements meet rolling Atlantic views, dotted with ancient formations and unexpected bursts of wildflowers in spring and summer. Set within the heart of this landscape is a true hidden gem: The Burren Perfumery. This boutique, family-run atelier handcrafts perfumes, creams and soaps inspired by the locally growing wildflowers and herbs, an elegant keepsake to remember your time in Ireland.



Bunratty Castle & Folk Park

Our final stop is Bunratty Castle and Folk Park. The 15th-century castle provides a window into Ireland's medieval past, with its great hall, private rooms, and period furnishings. In the surrounding 26-acre folk park, you can wander a recreated 19th-century village street, visit farmhouses, encounter costumed characters, and explore Pa's Pet Farm, home to native breeds like Connemara ponies, red deer, and pigs. Younger guests will delight in the fairy trail and Viking-style playground.