



Mount
Congreve
Gardens

EVENTS





Mount
Congreve
Gardens

Exclusive Events

THE MOUNT CONGREVE STORY SO FAR...

Located in the heart of County Waterford and open year-round, the world-renowned Mount Congreve Gardens are a haven for plant and history lovers alike, as well as for those simply looking to relax in nature. Boasting one of the largest private collections of plants in the world, the entire collection features plants from every continent.

Mount Congreve House, home to six generations of Congreves, was built in 1760 by the celebrated local architect John Roberts. Inspired by Mr. Lionel de Rothschild's exceptional garden at Exbury in Hampshire, works began on Mount Congreve's Garden in the 1950s by Garden Director Herman Dool. Ambrose Congreve's passion for his spectacular garden is still evident today.

Mount Congreve Gardens are easily accessible by car from the N25, or directly from Waterford Greenway by foot or bike, making it an ideal location for your next event.

It would give us great pleasure to welcome you and your guests to one of the 'Great Gardens of the World'.

mountcongreve.com



Exclusive Events

EXCLUSIVE EVENTS...

From intimate gatherings to lavish celebrations - impress your guests with an event like no other at Mount Congreve Gardens. Set on the grounds of an 18th century estate, it offers dynamic event spaces, catering options, and experiences, that can be tailored to suit your requirements.

Each event is designed and delivered to the highest of standards, ensuring a seamless experience from beginning to end.

Whether you are looking to host a gala dinner, product launch or corporate day out, our dedicated team of professionals can cater to all of your needs. Our banqueting service is second to none, while our award-winning chefs guarantee a culinary feast to delight your guests.

Allow us to create an unforgettable experience for you with a bespoke five-star event in a world-renowned garden.

Exclusive Events



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OUR ETHOS...

We at Mount Congreve Gardens are committed to creating a sustainable garden environment and welcoming visitors of all ages, abilities and cultures. We embrace our responsibility for environmental stewardship and are committed to integrating consistent environmental practices and sustainability principles.

All our wastewater is treated naturally in an integrated constructed wetlands close to the main gate. Designed to function as a natural wetland, the treatment system has low energy consumption and carbon emissions, enriches biodiversity and is completely sustainable – a win-win for us and nature.

Our ethos is to be as sustainable as possible by using fresh produce from our walled garden and working closely with our gardeners to provide guests with healthy seasonal produce. By doing so, reduce our carbon footprint, food waste, and provide natural food free from additive and chemical preservatives whilst supporting artisan producers from Waterford and the island of Ireland. During the summer months, we sell homegrown tomatoes, potatoes, cucumbers and much more.

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- FALLEN TIMBER - LIVES AGAIN - AS FURNITURE
- EMAIL RECEIPTS
- ELECTRONIC TICKETING**
- THE GARDENS ARE FERTILISED WITH MANURE FROM A LOCAL FARM
- SUSTAINABLE PACKAGING
- PART OF THE BIODIVERSITY TRAIL**
- DONATION OF TO 2KM LAND TO THE WATERFORD GREENWAY
- 270 YEARS OF SUSTAINABLE GROWING AND STEWARDSHIP**
- HEAT TRANSFER PUMP - AIR TO WATER
- LIGHTS ON TIMERS
- COLLECTION OF RAINWATER FOR PLANTS
- REMOVAL OF ALL COMBUSTIBLE MACHINES IN FAVOUR OF ELECTRIC
- ELECTRIC CHARGING POINTS
- COMPACTER FOR CARDBOARD**
- INTEGRATED PEST MANAGEMENT & WEED CONTROL**

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Exclusive Events

THE GARDENS



Mount
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Gardens

Exclusive Events

OUTDOOR EVENTS...

From the Georgian Glasshouse to the old farm yard, the estate's gardens and grounds can accommodate numbers in the thousands.

Both vast and picturesque, it's the perfect place to host outdoor events within a world-renowned setting.

Whether you are planning a corporate event, a wedding, or a festival, the estate's sprawling gardens and grounds will act as the perfect backdrop. Immersed in nature, your guests will experience the gardens in all their glory.

The design of the gardens allows for events that are both private and personal, as well as those that lend themselves to a busier atmosphere.

No matter the occasion, events held in the gardens provide a magical experience, that will leave your guests reminiscing for years to come.

Exclusive Events

THE AMBROSE ROOM



Mount
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THE AMBROSE ROOM

Once the office of Mr. Ambrose Congreve, this room offers the luxury of the estate whilst being located away from all the hustle and bustle.

This space is ideal for corporate meetings, workshops or luxury dining experiences.

Room surface : 80m²

Theatre	120
Boardroom	20
Classroom	25
U-Shape	24
Cabaret	54
Cocktail (poseur tables)	120

“Hiring Mount Congreve Gardens for my plein air painting event was a smooth and professional experience, from the preliminary planning meetings with sales, marketing and events management to the event itself - all practical matters were handled effectively and graciously. The staff were very helpful and accommodating throughout the entire two-day event, and the house and gardens provided a wonderful atmosphere and setting for my guests. I would highly recommend Mount Congreve Gardens for any professional or personal function, and I hope to repeat my experience in the future.” - Adrian Cooke Arts - July 2023

— Exclusive Events

THE LIBRARY



Mount
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Gardens

THE LIBRARY

The grandeur of Mount Congreve Library adds a touch of prestige to any event. With its rich history and sophisticated ambience, guests will be immersed in a space filled with stories and historic significance, creating a memorable and inspiring atmosphere for any occasion.

The library's decor exudes professionalism and elegance, making it a perfect choice for high-level business meetings, ceremonial signings, executive gatherings or a lavish lunch.

Room surface: 27.5m²

Theatre	20
Boardroom	14
Banquet	20
Cocktail	30

"We had a great experience and would highly recommend the place for a small intimate wedding. The staff there were great on the day, Not an easy job for them with small children around!"

Eimear & Dave Aug 2023

Exclusive Events

THE STABLES CAFÉ



Mount
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THE STABLES CAFÉ

The Stables Café offers a cosy and inviting atmosphere, with its warm country-style surroundings. We have a range of delicious and wholesome options to cater to different tastes and preferences. The extensive menu features a variety of dishes made with fresh, locally sourced produce, with a focus on using fruits, vegetables, and herbs from our own gardens whenever possible.

The charming and relaxed setting, coupled with a commitment to freshness and quality, allows for a delightful dining experience – perfect for number of occasions.

Total area surface: 140m²

Main Café

Theatre	120
Banquet	100
Cocktail	200

The Stables (semi-private)

Theatre	60
Banquet	36
Cocktail	400

"We started our day in the Stables Café, the food was excellent and there was truly something for everyone. The atmosphere was comfortable and the service very friendly." -

Anthony August 2023

Exclusive Events

THE TACK ROOM



Mount
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THE TACK ROOM

The Tack Room is an intimate space that offers privacy, allowing guests to connect and interact in a relaxed environment. Surrounded by gardens and wildlife, the Tack Room offers a tranquil and peaceful atmosphere that can enhance relaxation and provide a refreshing change of scenery.

This room is the ideal setting for corporate days, allowing for bonding and meaningful conversations to take place, away from the distractions of a larger venue. The combination of its restored charm, natural surroundings, and intimate atmosphere sets the stage for a special and memorable occasion.

Room Dimensions : 15m²

Theatre	-
Boardroom	12
Banquet	15
Cocktail	15

*"A truly magnificent offering of finger sandwiches and homemade cakes, this was a special occasion for us and the afternoon tea at Mount Congreve only enhanced the day" - Shirley
Sept 2023*

Exclusive Events

CHRISTMAS



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CHRISTMAS

At Mount Congreve Gardens, we invite you to step into a world of winter magic and experience the enchanting traditions of Christmases past. Our goal is to immerse you in a truly magical Christmas setting, where nature takes centre stage and the atmosphere is filled with joy and nostalgia.

As you stroll through our gardens, you'll be captivated by the twinkling lights that adorn the trees and pathways. The air will be filled with the enticing scents of mulled wine and roasting chestnuts, evoking a sense of warmth and holiday cheer.

To add to the enchantment, you'll be serenaded by the sounds of festive carols, creating a harmonious backdrop to your visit. The combination of beautiful surroundings, delightful aromas, and joyful melodies will transport you to a bygone era, where Christmas traditions were cherished and celebrated.

For corporate Christmas parties, we offer a venue with a difference. Surprise and delight your colleagues or clients by hosting your party in the enchanting surroundings of Mount Congreve Gardens. Whether you're looking for a grand celebration or an intimate gathering, our team will work closely with you to create a memorable event that captures the spirit of the season.

If you're feeling creative, we also offer wreath-making workshops where you can learn the art of crafting your own beautiful and unique Christmas wreaths. Guided by experts, you'll use natural materials and foliage to create stunning centerpieces.

Step into a world of winter magic at Mount Congreve Gardens, where nature takes centre stage and the traditions of the past come to life. Contact us to discover how you can be part of our festive celebrations and create cherished memories with your loved ones this holiday season.

Christmas cocktails at Mount Congreve Gardens are not to be missed.

Dec 2022

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— Exclusive Events

SUMMER PARTIES



SUMMER PARTIES

Reward and reconnect with your employees by hosting a delightful Summer Garden Grill at the beautiful gardens of Mount Congreve. Immerse yourselves in the glorious surroundings as you dine alfresco and enjoy a unique and memorable experience.

Start your event by indulging in delectable canapés on the lawn, taking in the panoramic views of the gardens. Our talented culinary team will prepare a selection of mouthwatering bites, using the finest seasonal ingredients to tantalise your taste buds.

For a touch of creativity and a more casual dining experience, consider organising a picnic-style event. Spread out blankets on the lawn and let your employees feast on an assortment of delicious picnic fare. Our team can assist with curating a menu that complements the relaxed atmosphere and satisfies everyone's tastes.

As you enjoy the warm afternoon sun, toast to the occasion with a glass of something special from our carefully curated beverage list. Whether it's a chilled sparkling wine, a refreshing cocktail, or a non-alcoholic option, we'll ensure there's something to delight every palate.

The 18th-century walled gardens provide a stunning backdrop for your event. Immerse yourself in history as you dine amidst the lush greenery and fragrant flowers. The Georgian glasshouse adds a touch of elegance and charm, creating a picture-perfect setting for your summer garden grill.

At Mount Congreve, we prioritise creating unique and memorable experiences for our guests. Contact us to discuss your requirements and let us tailor a summer garden grill that is perfect for rewarding and reconnecting with your valued employees.

I cannot recommend a summer Garden Grill more highly. From start to finish, every detail was taken care of. We are still talking about it in the office.

August 2023

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Exclusive Events

THE MENU



Mount
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THE MENU

Our hospitality and culinary partners, feature local produce from Waterford County, offering guests a taste of the region's finest ingredients. This emphasis on local sourcing promotes sustainability by reducing transportation and supporting local communities and suppliers.

The menu changes with the seasons, showcasing the produce that is freshest and most abundant at different times of the year. This practice demonstrates a commitment to sustainability by using ingredients that are in season and reducing reliance on imported produce. With a focus on seasonal availability, a no-waste policy, and support for local suppliers, the restaurant is leading the way in sustainable dining and responsible hospitality.

Exclusive Events

REFRESHMENTS



Mount
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REFRESHMENTS

IN ROOM OR CAFÉ REFRESHMENTS

LIGHT BREAKFAST

Tea & Coffee | €4.50pp

Freshly Brewed Tea & Filtered Coffee (*Barista Coffees Excluded*)

Fresh Pastries | €9.00pp

Freshly Brewed Tea & Filtered Coffee (*Barista Coffees Excluded*)

+ **Additional Extras:**

Fresh Juices | €5.50pp

~

Fresh Smoothies | €7.50pp

~

DIY Granola Bar | €8.60pp

~

Overnight Flahavan's Oats Pot | €8.00pp

~

Fresh Fruit Bowl | €8.50pp

~

Mineral Waters | €4.00pp

COFFEE & SCONES

Scones with seasonal preserves and fresh Irish cream | €9.00pp

Freshly Brewed Tea & Filtered Coffee

Barista Coffees Excluded

COFFEE & CAKE

Cake Bites Sharing Assiettes | €10.00pp

Freshly Brewed Tea & Filtered Coffee

Full Dessert Sharing Assiettes | €12.50pp

Freshly Brewed Tea & Filtered Coffee

— Exclusive Events

AFTERNOON TEA



Mount
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AFTERNOON TEA

€40 PER PERSON

|
SAVOURY

FINGER SANDWICHES

Baked Ham & Knockanore Smoked Cheddar Ploughman

~

Burren Irish Smoked Salmon on Brown Bread

~

Chickpea Hummus & Confit Tomatoes Open Sandwich

~

Feighcullen Farm Chicken Salad Sandwich

|
SWEET

Fresh Baked Fruit Scones with whipped Cream,
Butter & Homemade Fruit Preserve

~

Mini Fruit Tartlets

~

Mini Cake Fancies

~

Stables Signature Chocolate & Salted Caramel Brownie

~

Selection of Macarons

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— Exclusive Events

LUNCH MENU



Mount
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LIGHT LUNCH

SAMPLE MENU A

(12 PERSON MINIMUM)

€17.00pp

Homemade Soup of the Day (V) (VG)

Selection of Gourmet Sandwiches (V) (VG)

Freshly Brewed Tea & Filter Coffee

Add Seasonal Dessert | €7.50pp

SAMPLE MENU B

€22.00pp

The Stables Café Vegetable Patch Quiche of the Day (V)

Our Special Vegetable Patch Quiche served with Garden Leaves

Soup & Sandwich Combo

Half Sourdough Toastie (Croque or Estate Garden) Served with Soup of the Day

Walled Garden Salad (V)

Savour the Bounty of the Estate's Walled Garden - Changes Daily
(see the daily specials menu)

Homemade Sausage Roll

Onion & Estate Marjoram, Lisduggan Farm Pork Sausage wrapped in Roast Onion
Skin Puff Pastry served with Tomato Chutney & Garden Leaves.

All served with selection of salads & bread plates, family style

Freshly Brewed Tea & Filter Coffee | €22.00pp

Add Seasonal Dessert | €7.50pp

Pre-order required - Our Menus are subject to change based on Seasonal Produce

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LIGHT LUNCH

IN ROOM OR CAFÉ REFRESHMENTS

WORKING LUNCH - A

Selection of Gourmet Sandwiches | €15.00pp

Freshly Brewed Tea & Filtered Coffee

~

Selection of Gourmet Sandwiches and Soup of the Day | €17.00pp

Freshly Brewed Tea & Filtered Coffee

ADDITIONAL EXTRAS

+ Seasonal Dessert | €7.50pp

WORKING LUNCH - B

CHOOSE ONE OF THE FOLLOWING,
SERVED BUFFET STYLE FOR LARGER GROUPS

The Stables Café Vegetable Patch Quiche of the Day (V)

Our Special Vegetable Patch Quiche served with Garden Leaves

~

Soup & Sandwich Combo

Half Sourdough Toastie (Croque or Estate Garden) Served with Soup of the Day

~

Walled Garden Salad (V)

Savour the Bounty of the Estate's Walled Garden - Changes Daily
(see the daily specials menu)

~

Homemade Sausage Roll

Onion & Estate Marjoram, Lisduggan Farm Pork Sausage wrapped in Roast Onion
Skin Puff Pastry served with Tomato Chutney & Garden Leaves.

~

All served with selection of salads & bread plates, family style

~

Freshly Brewed Tea & Filter Coffee | €22.00pp

~

Add Seasonal Dessert | €7.50pp

Pre-order required - Our Menus are subject to change based on Seasonal Produce

SET LUNCH

TWO-COURSE LUNCH €33PP | THREE-COURSE LUNCH €40

To Begin

Garden Soup of the Day

Homemade Garden Vegetable Soup of the Day, Estate Brown Bread
& Flavoured Butter

~

Walled Garden Salad

A delicious salad special of the day, rolling & changing daily with the bounty of the Estate's Garden picked at first light. (see special menu of the day)

~

Black Pudding & Orchard Apple

Lisduggan Farm Foods Black Pudding, Walled Garden Apples, Mount Congreve Orchard Apple Chutney & Garden Leaves

Main Event

Feighcullen Farm Chicken Supreme

Roast free-range chicken supreme, chicken & black pudding croquet, crushed potato, parsnip puree, confit carrots, tarragon & mustard sauce.

~

Pan Fried Catch of the Day

Fresh Dunmore East Catch of the Day with Seasonal Vegetables & Potatoes

~

Seasonal Vegetable Risotto (V)

Garden Vegetable Risotto of the Day (see special menu of the day)

Something Sweet

(Selection of Homemade Sharing Desserts)

The Stables Café Chocolate & Salted Caramel Brownie

~

Individual Cheesecakes

~

Homemade Mini Cakes

~

Fruit Tartlets

SET LUNCH

TWO OR THREE COURSE

(12 PERSON MINIMUM) - SERVED 12PM TO 4PM

Please note that all menus are samples and
change seasonally

Two-Course Lunch | €33pp

Three choice main & sharing dessert boards

~

Three-Course Lunch | €40pp

Three choice starter, three choice main & sharing dessert boards

Freshly Brewed Tea & Filter Coffee

Please note all of our dishes are prepared to order and may contain allergens.
Our kitchen operation involves shared cooking and preparation areas, therefore:
We cannot guarantee that any menu item can be completely free of allergens.

Wine & Beverage Service: All wine and beverage must be provided by Mount Congreve.
A corkage fee of €15.00 per bottle will apply.

— Exclusive Events

RECEPTION DRINKS



Mount
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REFRESHMENTS

(12 PERSON MINIMUM)

RECEPTION DRINKS

TO DRINK

Prosecco / Nosecco | €8.50pp

House Wine | €8.50pp

Champagne | €25.00pp

Seasonal Spritz | €10.00pp

Mineral Waters & Soft Drinks | €4.00pp

Freshly Brewed Tea & Filtered Coffee | €4.00pp

+ Additional Extras;

Fresh Juices | €5.50pp

ABOVE SELECTIONS ARE CHOSEN FOR THE FULL PARTY AT
THE PER PERSON RATE

SPEAKEASY / SOIREE COCKTAILS

Please Enquire

REFRESHMENTS

(12 PERSON MINIMUM)

HOT BEVERAGES

TO DRINK

TEA & COFFEE

Freshly Brewed Tea & Filtered Coffee | €4.00pp

Barista Coffees Excluded

COFFEE & SCONES

Scones with seasonal preserves and fresh Irish cream | €8.50pp

Freshly Brewed Tea & Filtered Coffee

Barista Coffees Excluded

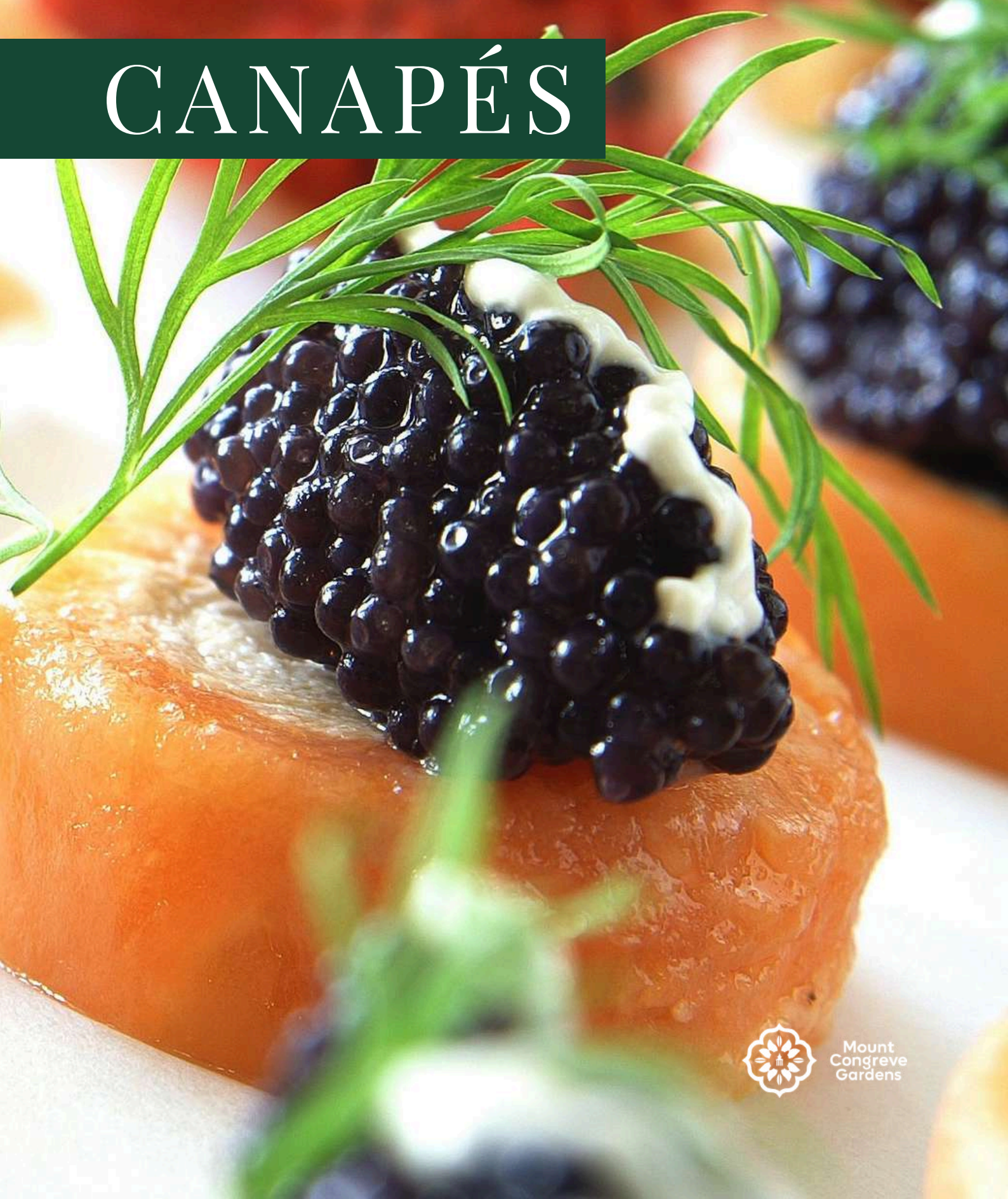
COFFEE & CAKES

Cake Sharing Assiettes | €10.00pp
Freshly Brewed Tea & Filtered Coffee

Barista Coffees Excluded

— Exclusive Events

CANAPÉS



Mount
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CANAPÉS

(20 PERSON MINIMUM)

RECEPTION NIBBLES

CANAPÉ SELECTION

€15.00pp (choose three Options) - €20.00 pp (choose five options)

Choose from the following options

Burren Smoked Salmon, Crème Fraîche & Chives (cold)

Tomato & Basil Bruschetta (v) (cold)

Selection of Irish Cured Meats with Pickles (cold)

Beetroot and Ardsallagh Goat's Cheese (v) (cold)

Parmesan, Crushed pea & Garlic bruschetta (v) (cold)

Seasonal Arancini with Estate Chutney (warm)

Lisduggan Farm Black Pudding & Apple Chutney (warm)

Feighcullen Farm Chicken Skewers (warm)

Comeragh Lamb Koftas (warm)

Mount Congreve Carrot Falafels (v) (warm)

CHARCUTERIE BOARDS

€12.00pp

Cured Meat & Local Cheese Selection

Grazing boards of Irish Cured Meats selection with locally produced Cheeses with Mount Congreve Chutney & Crostini

Mixed Berry & Local Cheese Selection (v)

Grazing boards of Fresh Seasonal Berries with locally produced Cheeses with Mount Congreve Chutney & Crostini

Nut, Mixed Berry & Local Cheese Selection (V)

Grazing boards of Fresh Seasonal Berries & Nuts with locally produced Cheeses with Mount Congreve Chutney & Crostini

Pre-order required - Our Menus are subject to change based on Seasonal Produce

Exclusive Events

FINGER FOOD



Mount
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Gardens

FINGER FOOD

(20 PERSON MINIMUM)

RECEPTION NIBBLES

FINGER FOOD SELECTION

Buffet Service:

€15.00pp (choose three Options) - €20.00 pp (choose five options)

Waiter Tray Service:

€19.00pp (choose five Options) - €24.00 pp (choose five options)

Choose from the following Options:

~

Breaded Chicken Fillet

Crispy Free-Range Feighcullen Chicken Fillet Strips with Homemade Dips

~

Quiche Bites

Selection of Mini Quiches filled with Estate Garden Vegetables
or Lisduggan Cured Meats

~

Hot & Sticky Sausages

Spicy Lisduggan Farm Cocktail Pork Sausages

~

Walled Garden Falafel

Spiced Estate Garden Vegetable Falafel with Labneh Dip

~

Mushroom Arancini

Crispy Risotto Balls filled with Mushroom & Fennel Duxelle

~

Spicy Potato Wedges

Hand Cup Potate Wedges Coated in our Spice Blend

~

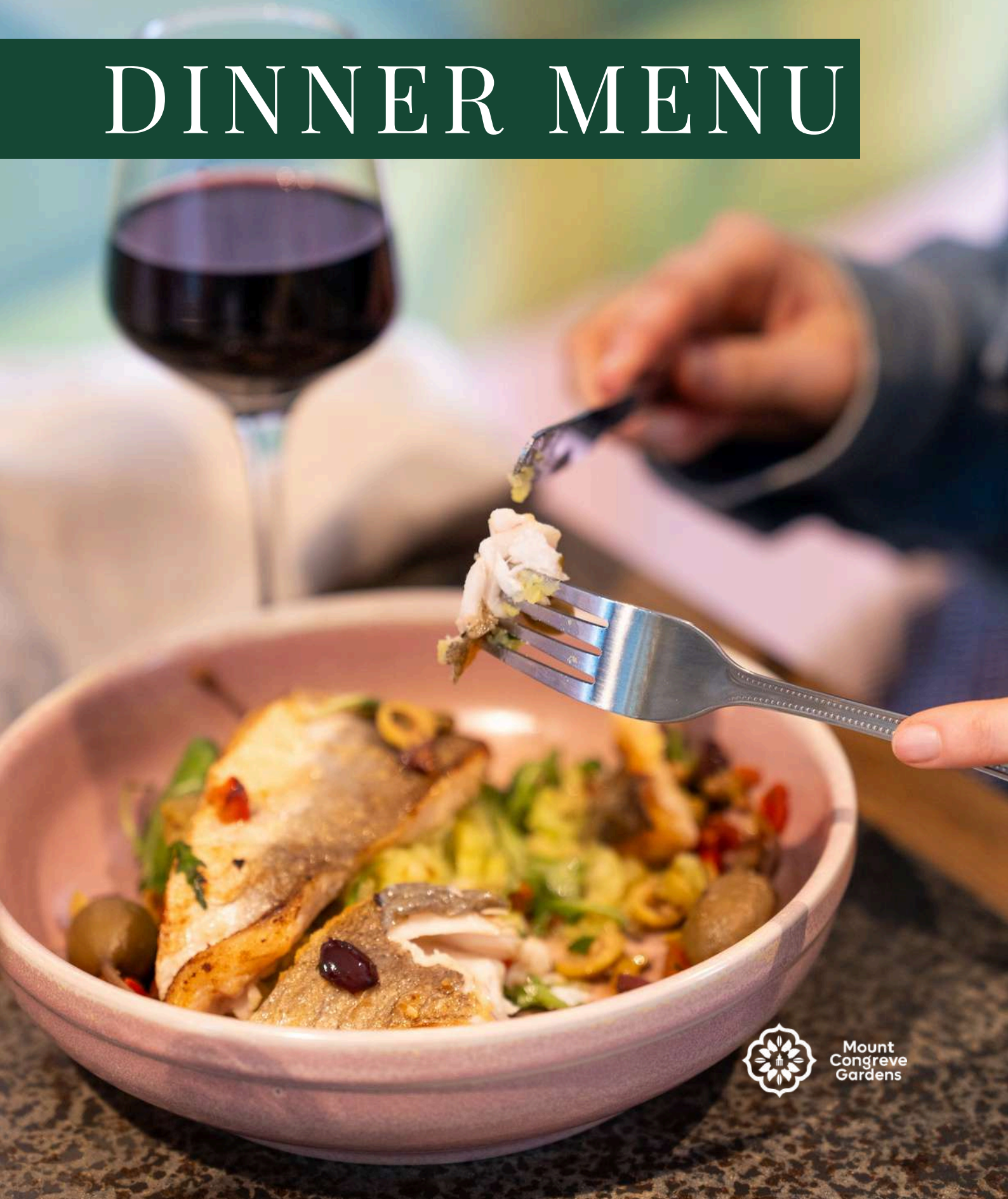
Walled Garden Bruschetta

Walsh's Bakehouse Blaa Crostini topped with Estate Grown Vegetable Salsa

Pre-order required - Our Menus are subject to change based on Seasonal Produce

— Exclusive Events

DINNER MENU



Mount
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DINNER

BANQUET DINNER MENU

(20 PERSON MINIMUM)

Please note that all menus are samples and
change seasonally

Two-Course Dinner | €45pp

three choice main, dessert selection, tea & coffee

~

Three-Course Dinner | €60pp

three choice starter, three choice main, dessert selection, tea & coffee

~

Five-Course Dinner | €75pp

garden vegetable soup, three choice starter, apple granita (sorbet),
three choice main, dessert selection, tea & coffee

~ 20 Person Minimum for our Banquet Menu

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Wine & Beverage Service: All wine and beverage must be provided by Mount Congreve.
A corkage fee of €15.00 per bottle will apply.

DINNER

(20 PERSON MINIMUM)

TWO COURSES €45PP | THREE COURSES €60 | FIVE COURSES €75

SAMPLE DINNER MENU

To Begin

Garden Soup of the Day

Homemade Garden Vegetable Soup of the Day, Estate Brown Bread
& Parsely Butter

Mount Congreve Carrot Plate

Confit Carrot, Carrot & Coriander Falafel, Carrot & Bay Leaf Chutney,
Carrot Leaf Salad with Carrot Skin Crisps

Duck Liver Paté

Feighcullen Farm Duck Liver Paté with Sourdough Crostini,
Fig & Estate Orchard Apple Chutney

Main Event

Pork Belly

Slow Cooked Lisduggan Farm Foods Pork Belly, Red Cabbage, Confit Root
Vegetables, Dauphinois Potato & Legacy Cider Jus

Dunmore East Hake

Pan-fried Fillet of Dunmore East Hake, Tomato Stem Crust, Kalamata olive
Crushed Potatoes, Garden Greens & Wicklow Rapeseed Oil Sauce Vierge

Roast Butternut Squash Risotto

Roast Butternut Squash Arborio Risotto, Smoked Knockanore Cheddar with
Hazelnuts & Sage

Something Sweet

(Selection of Homemade Sharing Desserts / Assiettes)

The Stables Café Chocolate & Beetroot Brownie

Individual Cheesecakes

Homemade Mini Cakes

Fruit Tartlets

Freshly Brewed Tea & Filter Coffee

DINNER

(20 PERSON MINIMUM)

TWO COURSES €45PP | THREE COURSES €60 | FIVE COURSES €75

SAMPLE DINNER MENU

To Begin

Garden Soup of the Day

Homemade Garden Vegetable Soup of the Day, Estate Brown Bread
& Parsely Butter

Mount Congreve Carrot Plate

Confit Carrot, Carrot & Coriander Falafel, Carrot & Bay Leaf Chutney,
Carrot Leaf Salad with Carrot Skin Crisps

Duck Liver Paté

Feighcullen Farm Duck Liver Paté with Sourdough Crostini,
Fig & Estate Orchard Apple Chutney

Main Event

Pork Belly

Slow Cooked Lisduggan Farm Foods Pork Belly, Red Cabbage, Confit Root
Vegetables, Dauphinois Potato & Legacy Cider Jus

Dunmore East Hake

Pan-fried Fillet of Dunmore East Hake, Tomato Stem Crust, Kalamata olive
Crushed Potatoes, Garden Greens & Wicklow Rapeseed Oil Sauce Vierge

Roast Butternut Squash Risotto

Roast Butternut Squash Arborio Risotto, Smoked Knockanore Cheddar with
Hazelnuts & Sage

Something Sweet

(Selection of Homemade Sharing Desserts / Assiettes)

The Stables Café Chocolate & Beetroot Brownie

Individual Cheesecakes

Homemade Mini Cakes

Fruit Tartlets

Freshly Brewed Tea & Filter Coffee

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WINE LIST



Mount
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WINE LIST

HOUSE POURS BY THE GLASS

White

Trebbiano d'Abruzzo - Tollo Colle Cavalieri (Italy)

€8 Glass / €28 Btl

Taste Medium-bodied, good structured and savoury with good persistence and balance. Almond aftertaste

Sauvignon Blanc - Bouchard Aîné et Fils (France)

€8.50 Glass / €29 Btl

Bright aromas of white peach and lime are accented by invigorating flavours of pineapple, lychee, and green apple. With a crisp acidity and a smooth, mineral finish, this wine is the perfect pairing for a variety of dishes.

Organic Pinot Grigio - Ziobaffa (Italy)

€8.75 Glass / €30 Btl

This wine has fresh rich aromas of apples and pears with hints of citrus that fade into a floral bouquet and on the palate it is bright and fresh with wonderful fruit flavours.

Red

Merlot - Bouchard Aîné et Fils (France)

€8.50 Glass / €29 Btl

Very dark red and bright. Plum and dark fruit aromas with notes of spicy and pepper accents. Soft and fleshy with elegant tannins. Intense flavours of red jammy fruits finish long with notes of vanilla.

Cabernet Sauvignon - Urmeneta (Chile)

€8.50 Glass / €29 Btl

This intense ruby red wine has an impressive aroma, full of blackcurrants with a touch of eucalyptus synonymous with Cabernet Sauvignon. It is ripe and full-bodied with juicy dark fruit flavours and a good firm backbone.

Bubbles

Prosecco - Ca' di Prata Brut DOC NV (Italy)

€8.50 Glass / €29 Btl

The Ca' di Prata Brut Prosecco offers delicate scents of apple, pear, and white peach within its crystalline fine stream of bubbles. In the mouth, it is lively and sprite with delicate fruit flavours and a lithe elegance.

WINE LIST

PREMIUM WHITE WINE BY THE BOTTLE

White



Trebbiano d'Abruzzo - Tollo Colle Cavalieri (Italy)

€8 Glass / €28 Btl

Taste Medium-bodied, good structured and savoury with good persistence and balance. Almond aftertaste



Sauvignon Blanc - Bouchard Aîné et Fils (France)

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€8.75 Glass / €30 Btl

This wine has fresh rich aromas of apples and pears with hints of citrus that fade into a floral bouquet and on the palate it is bright and fresh with wonderful fruit flavours.

Cote du Rhône Blanc - Maison Guigal (Rhône Valley France)

€42 Btl

(60% Viognier, 15% Roussanne, 15% Marsanne 10% Grenache Blanc)

Yellow gold, clear and brilliant in color. Nose of freshness marked by the distinctive aromas of viognier; white flowers, apricot, acacia and white peach. Palate is fruity with plenty of richness and body. A well-rounded wine with elegance, strength and balance.

Chardonnay - Catena Tupungato (Tupungato Argentina)

€48 Btl

The wine is aromatic and expressive with notes of ripe orchard fruit, some tropical influences, balanced by minerality and fresh citrus notes.

Waita Sauvignon Blanc (New Zealand)

€35 Btl

This wine is bright lemon colour with a hint of green. Exotic perfumes leap from the glass with vivacious aromas of, passionfruit skin, citrus peel and hints of fresh herbs. The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours, this wine is well balanced and focused with crisp acidity and a long, juicy, mouth-watering finish.

WINE LIST

PREMIUM RED WINE BY THE BOTTLE

Red



Merlot - Bouchard Aîné et Fils (France)

€8.50 Gl / €29 Btl

Very dark red and bright. Plum and dark fruit aromas with notes of spicy and pepper accents. Soft and fleshy with elegant tannins. Intense flavours of red jammy fruits finish long with notes of vanilla.



Cabernet Sauvignon - Urmeneta (Chile)

€8.50 Gl / €29 Btl

This intense ruby red wine has an impressive aroma, full of blackcurrants with a touch of eucalyptus synonymous with Cabernet Sauvignon. It is ripe and full-bodied with juicy dark fruit flavours and a good firm backbone.

Malbec - Catena Vista Flores (Argentina)

€44 Btl

Full bodied with great structure and concentrated notes of dark berries. Slight hints of violet and lavender coming through on the nose. The wine is beautifully balanced with exceptional length.

Shiraz - Tyrell's Rufus Stones (Australia)

€46 Btl

The deep rich colour of this wine indicates its intensity. The nose is full of ripe plum and dark cherries with a hint of white pepper and sweet vanillin. The flavours carry onto the palate which is full of big soft fruit, but balanced by an elegant oak structure and natural acid, resulting in a rich wine with a complex and fresh structure.

Rioja - Marques de Caceres Excellence Reserva (Rioja Spain)

€46 Btl

The Marques de Caceres Excellens reserva is an Intense, vivid, dark red colour. Attractive bouquet of blackberries and blackcurrants with notes of cocoa and sweet spice. Pleasantly full in the mouth with a good tannic structure and rich fruit flavours. Smooth and rounded with a nice fleshy texture and great length.

WINE LIST

PREMIUM SPARKLING WINE BY THE BOTTLE

Prosecco



Prosecco - Ca' di Prata Brut DOC NV (Italy)

€8.50 Gl / €29 Btl

The Ca' di Prata Brut Prosecco offers delicate scents of apple, pear, and white peach within its crystalline fine stream of bubbles. In the mouth, it is lively and sprite with delicate fruit flavours and a lithe elegance.

~

Prosecco Spumante - Santa Margarita (Valdobbiadene, Italy)

€55 Btl

Fresh, elegant, and refined. Enjoy its lovely ripe fruit aromas and floral notes to be enjoyed as part of an alfresco meal with a choice of veggie-oriented salads and light meats.

~

Sparkling Rosé

Santa Margherita Sparkling Rosé Spumante (Italy)

€55 Btl

This pale pink wine brings a full bouquet of pleasing floral aromas with hints of red berry, artfully crafted with a blend of white wine made from Chardonnay and Glera grapes and a red varietal, Italian Malbec. Its flavour is delicate, but vibrant and well rounded, remaining on the palate and making this a delicious, easy-drinking wine.

~

Champagne

Louis Roderer Champagne (Champagne, France)

€120 Btl

The wine has a brilliant golden hue, with fine, persistent bubbles that add to its visual allure. On the nose, it presents an enticing bouquet of ripe fruits like apple, pear, and citrus, complemented by delicate floral notes and a touch of brioche from the extended aging process. A subtle hint of almond and toasted hazelnuts enhances its complexity, reflecting the wine's elegant craftsmanship.

Exclusive Events

OUTDOOR MENU

OUTDOOR MENU

€42 PER PERSON | 25 PERSON MINIMUM
(ALL OUR MEATS ARE LOCALLY SOURCED IRISH)

SAMPLE OUTDOOR BBQ MENU

Proteins (Choose 3 Options)

6oz Lisduggan Farm Foods Guinness Beef Burgers

~

Feighcullen Farm Glazed Chicken Drumsticks

~

Joe O'Reilly's Moroccan Spiced Pulled Pork

~

Lisduggan Farmhouse Style BBQ Pork Sausages

~

Lamb Kofta Skewers

~

Grilled Catch of the Day
(i.e Lemon Sole or Mackerel)

~

8oz Sirloin Steak (+€8 Supplement)

Salads (Choose 3 Options)

Cous Cous Tabbouleh

~

Tomato & Macroom Buffalo Mozzarella Towers

~

Roast Chickpea & Smoked Paprika

~

Cucumber & Cherry Tomato Salad with Fresh Mint

~

Beetroot, Walnut & Ardsallagh Goats Cheese Salad

~

Seasonal Yogurt Slaw

Sides

Baked Potatoes

~

Bread Boards with Flavoured Butter & Hummus

~

Corn on the Cob

~

Slaw

Beverages are Excluded

ROOM HIRE & CAPACITY OVERVIEW

Included in your room hire at Mount Congreve Gardens:

- Period surroundings
- Light filled rooms
- Filtered water
- Meeting pads and pens
- Freshly cut flowers from the gardens
- WIFI
- AV on request
- Access for delegates to the gardens
- Complimentary parking for all attendees

OPTIONAL EXTRAS:

- Extensive menu options for dining including breakfast, lunch and dinner
- Group team building activities
- Group garden tours

ROOM	ROOM DIMENSIONS	THEATRE	BOARDROOM	CLASSROOM	U-SHAPE	CABARET	COCKTAIL
STABLES CAFE	140m2	400	-	-	-	300	400
TACK ROOM	15m2	-	10	-	-	15	15
LARGE DRAWING ROOM	122m.2	150	30	40	34	120	200
LIBRARY	27.5m2	20	14	-	-	20	30
SCHOOL ROOM	80m2	120	20	20	24	54	120

Estate Experiences

GARDEN TOURS



Mount
Congreve
Gardens



GARDEN TOURS

GUIDED TOUR - GARDEN HIGHLIGHT WALK

Following a grand arrival through the main entrance of Mount Congreve House, visitors will enjoy a gentle stroll through Mount Congreve's gardens. Following the terrace walk, past the rolling rose lawn, highlights include the delicately leafed Acer Tamukeyama and vibrant pink-green tinged Pseudowintera "Marjorie Congreve" named after Mr. Ambrose Congreve's wife. From there, visitors stroll past Bell Gate Lawn, surrounded by almost 200 Rose "Scarlet Abundance" and overlooked by ancient Oak trees. This guided tour includes the Walled Gardens, where fruit and vegetables have been grown to support the estate over centuries.

DURATION: Approx. 1 hour

FITNESS LEVEL: Low - Moderate

PRICE: On request

MIN/MAX NUMBERS: 10-40 per guide

GUIDED TOUR WITH EXPERT GARDENER

In addition to a guided visit of Mount Congreve's 70-acre formal and woodland gardens, this tour offers visitors a rare opportunity to learn from one of the estate's resident gardening experts and gain a deeper insight into the workings and management required throughout diverse seasons. Learn first-hand secrets and world-class, innovative gardening techniques that have been shared over centuries. These include how the walled gardens have been laid out to create a natural airflow to protect against frost and disease, the rotation of crops for the best care of soil. The integrated pest control system that enables plants to thrive and survive organically. The centuries-old technique of self-irrigating conservatories, the methods that encourage the growth of grapes and peaches, even in Ireland's temperate climate!

DURATION: Approx. 2 hours

FITNESS LEVEL: Moderate

PRICE: On request

MIN/MAX NUMBERS: 10-40 per guide

mountcongreve.com



GARDEN TOURS

HEAD GARDENER TOUR

A must for nature and garden enthusiasts, this tour offers a rare opportunity to explore the 70-acre, Mount Congreve formal and woodland gardens with the Estate's Head Gardener. Visitors will hear of the stories and origins of rare species and plants that are both native to Ireland, and present in these gardens, due to the worldwide travels of Mr. Ambrose Congreve.

As visitors move through the gardens, they will also learn innovative techniques and methods from this world-class gardener; along with some surprises about plants, trees and shrubs that have been used throughout history for dietary and medicinal purposes.

DURATION: Approx. 2 hours.

FITNESS LEVEL: Low - Moderate

PRICE: On request

MIN/MAX NUMBERS: 10-40

— Estate Experiences

IN THE GARDEN



Mount
Congreve
Gardens

WOODLAND WONDERS

At Mount Congreve Estate, your team will embark on a day of team building like no other. From the restorative practice of forest bathing to the hands-on gardening workshop and the immersive Edible Woodland Tour, every activity is designed to foster team growth, collaboration, and a shared connection to nature. Consider the benefits of team building in a natural setting and watch as your team emerges rejuvenated and inspired.

Take a step towards cultivating a stronger and more united team – at Mount Congreve Estate, the possibilities are endless.

FOREST BATHING AND ESTATE MANAGER TOUR

To kickstart your team-building day, immerse yourselves in the ancient practice of forest bathing amidst the enchanting grounds of Mount Congreve Estate. Led by expert Forest Bathing Guides, you will be guided through a sensory journey as you connect with nature. Dr. Mark Rowe, a renowned expert in the field of nature therapy, will bring his expertise to this experience, ensuring that your team benefits from the positive effects of this mindfulness practice.

Alternatively, the Estate Manager will take you on a tour, sharing captivating stories and insights into the history and conservation efforts of the estate. This educational element adds depth to your team-building experience, giving participants a chance to learn about the land they are exploring.

DURATION: Approximately 1 hour

PRICING: On request

MIN/MAX NUMBERS: 10-30 per guide

GREEN FINGERS

GARDENING WORKSHOP - BECOMING A GARDENER FOR A DAY

Get your hands dirty and tap into your team's creative side with a hands-on gardening workshop led by experienced gardeners. Learn the art of vegetable propagation, explore the intricacies of shrub care, and gain practical skills that can be applied both in and out of the workplace. This workshop promotes teamwork, creativity, and a sense of accomplishment as your team witness the results of their labor.

DURATION: Approximately 4 hours

PRICING: On request

MIN/MAX NUMBERS: 10-30 per guide

AXE THROWING

Another great activity to enjoy as a team in the heart of Mount Congreve Gardens - you'll be slinging axes like a pro in no time, thanks to the help of experienced axe throwing instructors. The perfect way to bond as a team.

DURATION: Approximately 1 hour

PRICING: On request

MIN/MAX NUMBERS: 10-30

LUXURY PICNICS

The ultimate luxury picnic - perfect for any occasion - can be enjoyed in the stunning surrounds of Mount Congreve Estate. Sit back and enjoy a feast for the senses prepared by the Chefs in the Stables Café.

PRICING: On request

Estate Experiences

FORAGING



ESTATE EXPERIENCES

Forage for your supper in an 18th Century estate

Experience the wonders of foraging for your supper on the Edible Woodland Tour at Mount Congreve Estate. Immerse yourself in the beautiful surroundings of our 18th-century estate and discover the hidden treasures of the natural world.

Led by knowledgeable guides, you will learn about hedgerow foraging and the diverse plant species that thrive within our grounds. Explore the interconnectedness of plant communication and witness how they adapt to their surroundings, creating a fascinating ecosystem.

In addition to foraging, you will have the opportunity to delve into the captivating world of beekeeping. Discover the ancient craft of beekeeping and learn about its numerous proven benefits, both for the environment and for human well-being. Gain insight into the important role bees play in our ecosystem and how you can support their conservation.

After an enlightening exploration, put your foraging skills to use as you gather ingredients for your supper. With the guidance of our experienced guides, select edible plants from the woodland and use them to create a delicious and sustainable meal. This immersive experience connects you directly to the land and promotes a deeper understanding and appreciation for the food we consume.

Reconnect with nature, learn about hedgerow foraging and beekeeping, and forage for your supper on the Edible Woodland Tour at Mount Congreve Estate. Join us in embracing the beauty and abundance of the natural world while enjoying a truly unique dining experience.

DURATION: Approx. 2.5 hours.

PRICING: On request

Includes a gift of a jar of Mount Congreve Gardens Estate Honey
Suitable for groups of 20 persons or less



Estate Experiences

WATERFORD'S WONDERS



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EXPLORE THE GREENWAY

CYCLE IRELAND'S LONGEST GREENWAY

Are you looking for a unique and invigorating experience to reconnect with your team? We are thrilled to introduce you to our exceptional offering: Cycle Ireland's longest greenway - Waterford Greenway, combined with the exclusive access to Mount Congreve Gardens.

Private Direct Access: Mount Congreve Gardens offers direct access to the stunning Waterford Greenway. This means that your team can easily embark on their cycling adventure, knowing they have a private entrance and a seamless experience.

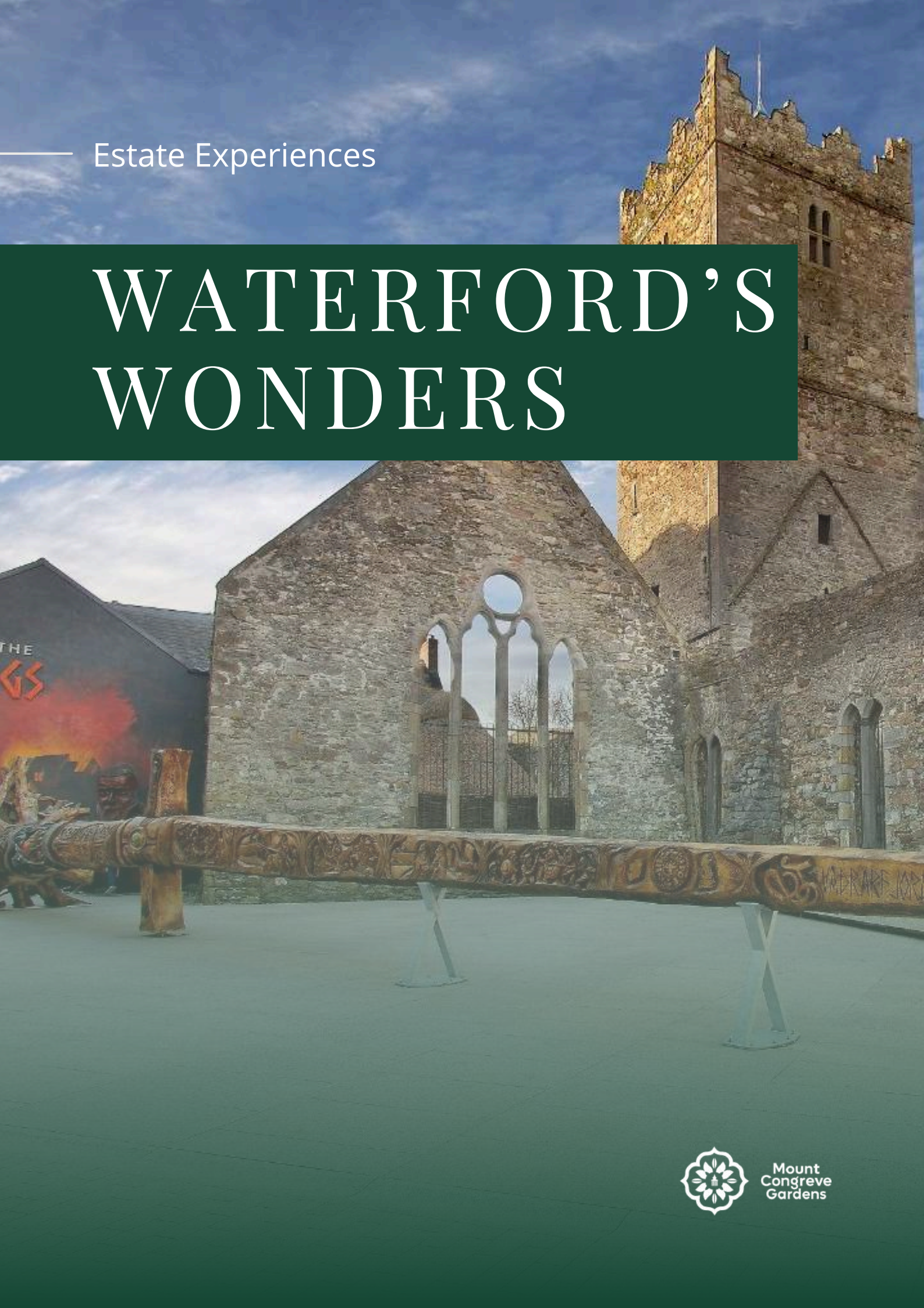
Reconnect and Bond: The Waterford Greenway, with its serene surroundings and picturesque landscapes, provides the perfect setting for team-building activities. Allow your team to bond, communicate, and reinforce their relationships in a calming and inspiring environment.

Hassle-Free Organisation: We take care of the logistics, allowing you to focus on what matters most - your team. We can assist in organising bike rentals, ensuring everyone has the right equipment, and even plan luxury picnics along the way.

Most Scenic Route: Immerse yourself in the breathtaking beauty of the Waterford Greenway as you cycle alongside the mesmerising River Suir. This scenic route offers a refreshing escape from the hustle and bustle of the corporate world, allowing your team to relax and rejuvenate.

— Estate Experiences

WATERFORD'S WONDERS



Mount
Congreve
Gardens

HIDDEN GEMS

TOWN AND COUNTRY EXPERIENCE

With our exceptional Town and Country Experience, you can explore the best of Ireland's Ancient East in one seamless tour.

Discover two of the region's most prized gems – Mount Congreve Gardens and Waterford Treasures – in this unforgettable experience.

Mount Congreve Gardens boasts the largest private collection of plants in the world, making it one of the most famous gardens in Ireland. Explore the 70-acre formal and woodland trails with our expert gardener and immerse yourself in the breathtaking views.

Waterford Treasures offers a rich understanding of the city's 1000-year-old history. With five museums showcasing the city's heritage, you'll be amazed by the tales of Ireland's oldest city.

Our guided tour of Waterford offers a unique experience where you'll discover the 1,000 years of the city's history and highlights in a mere 1,000 paces. Soak in the enchanting views and sounds of Ireland's oldest city as you stroll the streets with our expert guide.

As part of our exceptional offering, jump into our coach and drive a short ten minutes to Mount Congreve Gardens, a world-renowned garden that dates back to 1760! Enjoy a rare opportunity to explore these hidden treasures with our expert gardener and make unforgettable memories.

Experience the best of Waterford with our Town and Country Experience.



Mount
Congreve
Gardens

PHOTO CREDIT: NATIONAL LIBRARY OF IRELAND
[MT CONGREVE (1899-1900). TWO WOMEN IN A WOODED AREA OVERLOOKING A HARBOUR. NOW
WATERFORD GREENWAY

UNIQUE EXPERIENCES

Garden Tour and Tea in the Georgian Glasshouse

Join us for a delightful Garden Tour and Tea experience in the magnificent Georgian Glasshouse at Mount Congreve Estate. This historic glasshouse, dating back to 1840 and built by John Congreve, offers a glimpse into the rich heritage of the estate and is a true center-piece of the walled garden.

During the tour, you will have the unique opportunity to learn the art of shrub propagation. Our knowledgeable guides will show you how to take cuttings from the stunning garden specimens, including some rarer species. Discover the secrets of successful propagation and gain practical skills that can be applied in your own gardening endeavours.

Additionally, you will have the chance to learn about grafting techniques. Witness the process of grafting scions onto a host plant, a method used to propagate specific plant varieties. This hands-on experience will provide you with valuable insights and techniques to explore in your own gardening practices.

After the tour and propagation workshop, indulge in a delightful tea experience in the elegant surroundings of the Georgian Glasshouse. Savour delicious garden treats and relax amidst the beauty of the walled garden. Reflect on the knowledge gained and the tranquility of the estate.

Don't miss the opportunity to embark on this immersive and educational journey at Mount Congreve Estate. Explore the restored Glasshouse, learn the art of shrub propagation, and indulge in a rewarding tea experience. Join us in preserving the gardening traditions of the past while nurturing a love for nature and the timeless beauty of Mount Congreve Estate.

DURATION: Approx. 2.5 hours.

PRICING: On request

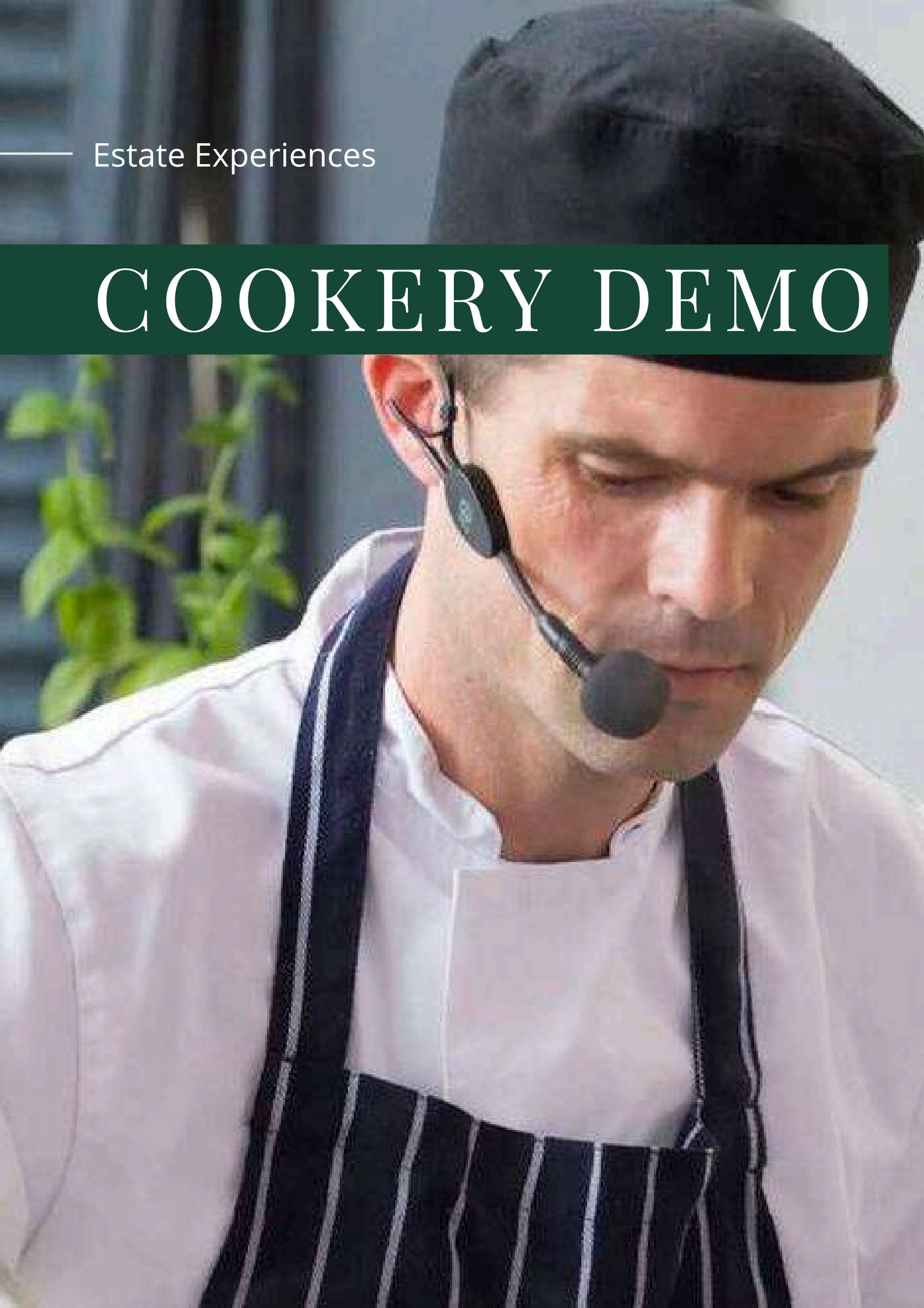
Includes a gift of an authentic Irish leather notebook

Suitable for groups of 20 persons or less



— Estate Experiences

COOKERY DEMO



COOKERY DEMONSTRATION

COOKING WORKSHOP - WITH JEAN BAPTISTE DUBOIS

Partake in a very special cookery demonstration at the breathtaking Mount Congreve Gardens in County Waterford. Led by the Estate's 'Stables Café' head chef 'Jean Baptiste Dubois', it is an experience not to be missed. As a chef, J.B's philosophy is simple: the best dishes start with the best ingredients. That's why Mount Congreve champions fresh, locally sourced produce, walled garden grown vegetables, and sustainable cooking practices that honor both nature and tradition. Here in these beautiful gardens, surrounded by some of the finest ingredients nature has to offer, J.B hopes to inspire you to cook with the seasons, minimise waste, and truly appreciate the flavors of what's grown close to home.

Join J.B and get up close and personal with fresh produce, during a live demonstration that showcases how we can create incredible flavors while respecting the land and reducing waste.

So, let's dive in, embrace the beauty of fresh produce, and cook with purpose. Bon appétit!

DURATION: Approximately 1 hour

PRICING: 25 Per Person

MIN/MAX NUMBERS: 20-100

— Estate Experiences

WINE TASTING



UNIQUE EXPERIENCES

Wine Tasting in the Walled Gardens

Join us for a lunch and learn wine-tasting experience at the beautiful Walled Gardens of Mount Congreve Estate. Begin your journey with a guided visit to the historic Georgian Glasshouse, which dates back to 1840. Learn about the art of growing and harvesting grapes, and discover the secrets to making exquisite wine.

Next, savour the unique and rich flavours of carefully selected organic and biodynamic wines during a guided wine-tasting experience with our knowledgeable sommelier. Learn about the tasting techniques and unlock the potential of each wine variety.

After the wine tasting, indulge in a sumptuous alfresco lunch in the stunning surroundings of the Walled Gardens of Mount Congreve Estate. Our award-winning hospitality partners craft a delicious meal crafted from the freshest local produce, including fruits, vegetables, and herbs from our own gardens.

This experience offers the perfect blend of education, relaxation, and indulgence. Come to unwind, learn about the world of wines, and enjoy a delicious meal amidst the natural beauty of Mount Congreve Estate.

DURATION: Approx. 2.5 hours.

PRICING: On request

Includes a gift of a bottle of rare apple ice wine
Suitable for groups of 20 persons or less



— Exclusive Events

GIFTS



Mount
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Gardens



GIFTS

Located in the heart of the world-renowned Mount Congreve Gardens, the Secret Garden shop offers a unique range of gift ideas inspired by the beauty of nature and the gardens. Our products include handmade soaps, beeswax candles and much more.

Discounts are available for bulk purchases. Choose to reward your employees with an individual or family membership or a hamper containing estate honey, Irish woollens, soaps, candles and more.

All can be tailored to your taste and budget.

FAQ

CAN WE EXCLUSIVELY HIRE THE VENUE?

Yes. Please contact the team to discuss further.

DO YOU REQUIRE A DEPOSIT?

Yes. We require a 30% booking deposit to secure your booking. The balance is due 7 days prior to your event.

WHEN DO YOU REQUIRE FINAL ATTENDEE NUMBERS?

We require final confirmed numbers no less than 7 days prior to your booking date.

WHAT IF I NEED TO CANCEL MY BOOKING?

If you need to cancel your booking with us your booking deposit is non refundable. For all amendments and cancellations made within 7 days of your event will be charged in full.

ARE THERE MINIMUM NUMBERS FOR ROOM HIRE?

We are happy to host events for groups of all sizes.

IS AUDIO VISUAL EQUIPMENT INCLUDED IN MY ROOM HIRE?

AV equipment is available upon request.

IS MOUNT CONGREVE WHEELCHAIR ACCESSIBLE?

Yes. All of our events spaces are accessible to wheelchair users.

CONTACT

Our team will be delighted to assist you in creating a memorable and transformative experience for your organisation. We look forward to hearing from you.

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Co. Waterford
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TEL: +353 51 384 115

Enjoy some videos of the estate and previous events
https://www.youtube.com/channel/UC-Idtk8cPDgnWpHXCB_1x4Q



HOW TO GET THERE

MOUNT CONGREVE GARDENS, KILMEADEN,
CO. WATERFORD, IRELAND X91 PX05

LOCATED JUST 10 MINUTES FROM WATERFORD CITY CENTRE
OVERLOOKING THE MAJESTIC RIVER SUIR & WITH DIRECT ACCESS FROM
THE 45 KM WATERFORD GREENWAY, MOUNT CONGREVE GARDENS ARE
EASILY ACCESSIBLE FROM THE N25.

SAT NAV CO-ORDINATES: 52.2409N, 7.2 140W

EIRCODE: X91 PX05

LOCATION	DISTANCE
WATERFORD CITY	10 min
DUBLIN AIRPORT	1 hr 45
CORK AIRPORT	1 hr 30
ROSSLARE FERRYPORT	60 min



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