



**we** **CHOCOLATE**  
AT THE MERRION

**Press Release**

**January 2011**

Melt into The Merrion this February as the award winning hotel proudly introduces 'We Love Chocolate', a unique ten day long love affair with all things chocolate taking place from Friday, 11<sup>th</sup> to Sunday, 20<sup>th</sup> February. This unique culinary extravaganza will mark the official launch of the hotel's first signature chocolate, which is a handmade unique recipe using only the finest ingredients with 68.7% cocoa.

Executive Chef Ed Cooney and his team of chocolate artisans will thrill guests from the moment they arrive throughout the ten day choctastic celebration. Spend an afternoon in the Drawing Rooms sipping on hot chocolate, treat yourself to an indulgent chocolate Afternoon Tea or unwind with a delicious choc-tail in Bar No.23 or The Cellar Bar.

The Georgian style foyer will showcase a spectacular collection of life size chocolate masterpieces while The Cellar Restaurant will offer gourmet aficionados a decadent four course chocolate inspired menu complete with Head Pastry Chef Paul Kelly's luscious chocolate dessert.

In the Tethra Spa, guests can drift into a world of relaxation where four indulgent chocolate treatments will be on offer. And of course, all guests will be treated to irresistible chocolate truffles during turndown service, ensuring the sweetest of dreams.

Ed Cooney commented "We pride ourselves on offering the finest dining experience in the most sumptuous surroundings and continuously introduce the latest culinary delights. The 'We Love Chocolate at The Merrion' celebration allows guests to taste The Merrion's exclusive chocolate and to savour a unique experience enjoying a recipe created especially for our guests".

The Merrion has collaborated with Barry Callebaut, the world's leading professional supplier of high-quality cocoa and visited their 'Or Noir' laboratory outside Paris to create The Merrion Hotel's signature dark chocolate recipe that is not only full of flavour but bursting with natural health benefits too! Cocoa and dark chocolate contain no cholesterol, are particularly rich in magnesium, vitamin B12, copper and are a low GI food source. The Merrion's chocolate is made with 68.7% cocoa and inherits its unique identity from a combination of St. Domingo and Madagascan couverture.

For further information and reservations please contact The Merrion hotel directly  
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or email [reservations@merrionhotel.com](mailto:reservations@merrionhotel.com)  
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**Editor's Note:**

**The Merrion** opened in 1997, originally four magnificent Grade 1 listed Georgian townhouses, built by Lord Monck. Once home to wealthy Dublin merchants and nobility, including the Earl of Mornington whose first son, Arthur Wellesley (first Duke of Wellington) was born at No 24, the hotel is now one of Dublin's most treasured destinations. Located in the heart of the city, opposite Parliament House, The Merrion houses one of finest collections of contemporary Irish art, private Georgian style gardens, the award winning Tethra Spa, The Cellar Restaurant and Cellar Bar - both located in the underground vaults, The Drawing Rooms with original fireplaces, antique furniture and world-class art and Bar No.23 – the small, sophisticated lounge for hotel guests.

The Merrion Hotel has recently been awarded one of 'The World's Best Hotels' by Conde Nast Traveller's Gold List for 2011.