



# THE ROUND ROOM

AT THE MANSION HOUSE

SUSTAINABILITY MISSION





## The Round Room at the Mansion House

The Round Room is proudly ISO 20121:2012 Certified, as a venue we are dedicated to delivering world-class conferencing, gala dinners, and events with a clear vision of becoming a leader in sustainability. Our commitment extends beyond creating exceptional experiences for our clients, we are equally focused on making responsible choices that support the environment and wider community.

We work closely with our local partners to continually advance our sustainability efforts. This includes setting defined objectives for suppliers and business collaborators, prioritising the use of eco-friendly products, and actively working to reduce energy consumption across our operations. By embedding sustainable practices at the heart of everything we do, we aim to make a meaningful and lasting positive impact while maintaining the highest standards of service.

As part of this journey, The Round Room is committed to upholding the principles of ISO 20121 and aligning with the UN 2030 Agenda for Sustainable Development ensuring that every event hosted with us contributes to a more sustainable future.







## Here's how the Round Room is making a positive impact:

### **Sustainability Committee:**

We have established a dedicated sustainability committee responsible for driving eco-friendly initiatives across all operations. This committee meets regularly to evaluate and implement new ways to improve our environmental impact.

### **Staff Training & Education:**

Our team undergoes comprehensive sustainability training to ensure our staff & our partners staff are well-versed in the latest eco-friendly practices. We conduct regular workshops, tutorials, and hands-on training to empower our staff to make informed, sustainable choices in their daily work.

### **Energy Efficiency:**

The Round Room is equipped with energy-efficient lighting and appliances to minimise our carbon footprint. We closely monitor our energy usage and are constantly seeking ways to reduce consumption during events.

### **Waste Reduction:**

We actively promote recycling and the reduction of waste in all areas of our venue. From minimising single-use plastics to encouraging the use of digital materials, we work closely with clients and suppliers to adopt greener alternatives.

### **Local & Ethical Sourcing:**

We prioritise working with local suppliers and partners who share our commitment to sustainability. This helps reduce our carbon footprint and supports ethical, eco-friendly businesses in the community.

### **Sustainable Catering Practices:**

Our catering partners are equally committed to sustainability, using locally sourced, seasonal ingredients where possible. They also implement measures to reduce food waste and offer biodegradable packaging options.

### **Carbon Reduction Initiatives:**

We are actively working on reducing our carbon footprint by exploring renewable energy options and offsetting emissions related to our events.



# THE ROUND ROOM

## PARTNERS

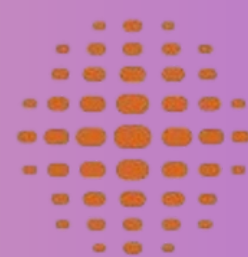


### With Taste

Founded in 1985 by Fran Murrin, With Taste was built on a passion for culinary excellence and exceptional service. With Taste quickly gained a reputation for creativity and high standards, whether catering intimate dinners or large gala events. With Taste's dedication to food and hospitality made them a recognised figure in the industry. Today, With Taste operates from its Culinary Centre and Head Office in west Dublin, serving as the hub for all business activities.

### High Res Lighting

High Res is an award-winning creative production company specialising in virtual production for the global film and TV industry, including clients like Netflix, Prime Video, and Apple TV+. Their in-house team of technical specialists, producers, and CAD technicians design tailored solutions based on each client's brief and budget. With a trusted network of freelancers, they offer turnkey solutions for the complete delivery of every project.



**High Res**  
expert lighting design



**CAVS**

### CAVS

At CAVS, they believe corporate events and conferences should be anything but generic. Each event is tailored to the unique needs of their clients, ensuring a personalised experience. Their goal is always the same: to deliver the "Wow Factor." By combining top-quality audiovisual, lighting, and staging with expert technical skills, CAVS create something special for every event, no matter the size.



# With Taste

As the catering partner for the Round Room, With Taste takes a proactive approach to sustainability, ensuring that their operations reflect their commitment to reducing our environmental impact.

## **Locally Sourced and Seasonal Ingredients:**

With Taste prioritise sourcing ingredients from local Irish suppliers whenever possible. Their menus are carefully crafted to incorporate local produce, including Irish-grown vegetables and meats from Irish farmers, helping to reduce our carbon footprint. By focusing on seasonal ingredients, we ensure that guests enjoy the freshest in-season offerings, while also supporting local agriculture and minimising transportation emissions.

## **Food Waste Management and Composting:**

Food waste is managed through a comprehensive waste management system. At the Round Room, With Taste segregate waste into four streams—compost, mixed dry recyclables (MDR), general waste, and glass. All event waste is transported to their head office in Cherry Orchard, where it is processed accordingly. They also receive monthly waste reports that track their sustainability efforts. Additionally, With Taste is a proud member of REPAK, further supporting responsible waste management and recycling practices.





## **Minimising Single-Use Plastics:**

To reduce single-use plastics, With Taste exclusively serve soft drinks in glass bottles or cans during events. Should a client specifically request plastic bottles, we ensure they are collected and returned through the RE-TURN scheme, which applies to all recyclable materials, including cans.

## **Energy Efficiency in Operations:**

Their kitchens, both at the Round Room and at Cherry Orchard, run on gas and electricity. They are actively working with an energy consultant to improve efficiency, exploring options such as sensor lighting and building insulation to reduce overall energy consumption.

## **Plant-Based and Low-Carbon Menu Options:**

In response to the growing demand for environmentally friendly dining options, With Taste offer a range of plant-based dishes for starters, mains, and desserts at all events. Their culinary team has also developed complete plant-based menus to cater to clients who wish to reduce their carbon footprint, aligning with our broader sustainability goals.

At With Taste, they are dedicated to continually enhancing their practices to provide environmentally conscious catering without compromising on quality.





# High Res Lighting

At The Round Room in the Mansion House, High Res approach to event lighting design sets them apart from conventional practises. Unlike typical venues where lighting equipment is transported for each occasion, we maintain an expansive and adaptable lighting setup within the Round Room itself. This in-house lighting system allows us to execute client's creative needs seamlessly, eliminating the logistical challenges of off-site equipment transportation and extensive setup procedures involving a large crew of technicians.

At High Res, their dedication to sustainable lighting practises runs deep, underscored by their pioneering initiatives in **low-energy technology** and **environmentally conscious methodologies**. Notably, High Res has spearheaded the lighting systems design for one of only two **WELL Certified Gold** projects in Ireland, exemplifying their commitment to the WELL Building Standard for human health and wellness.



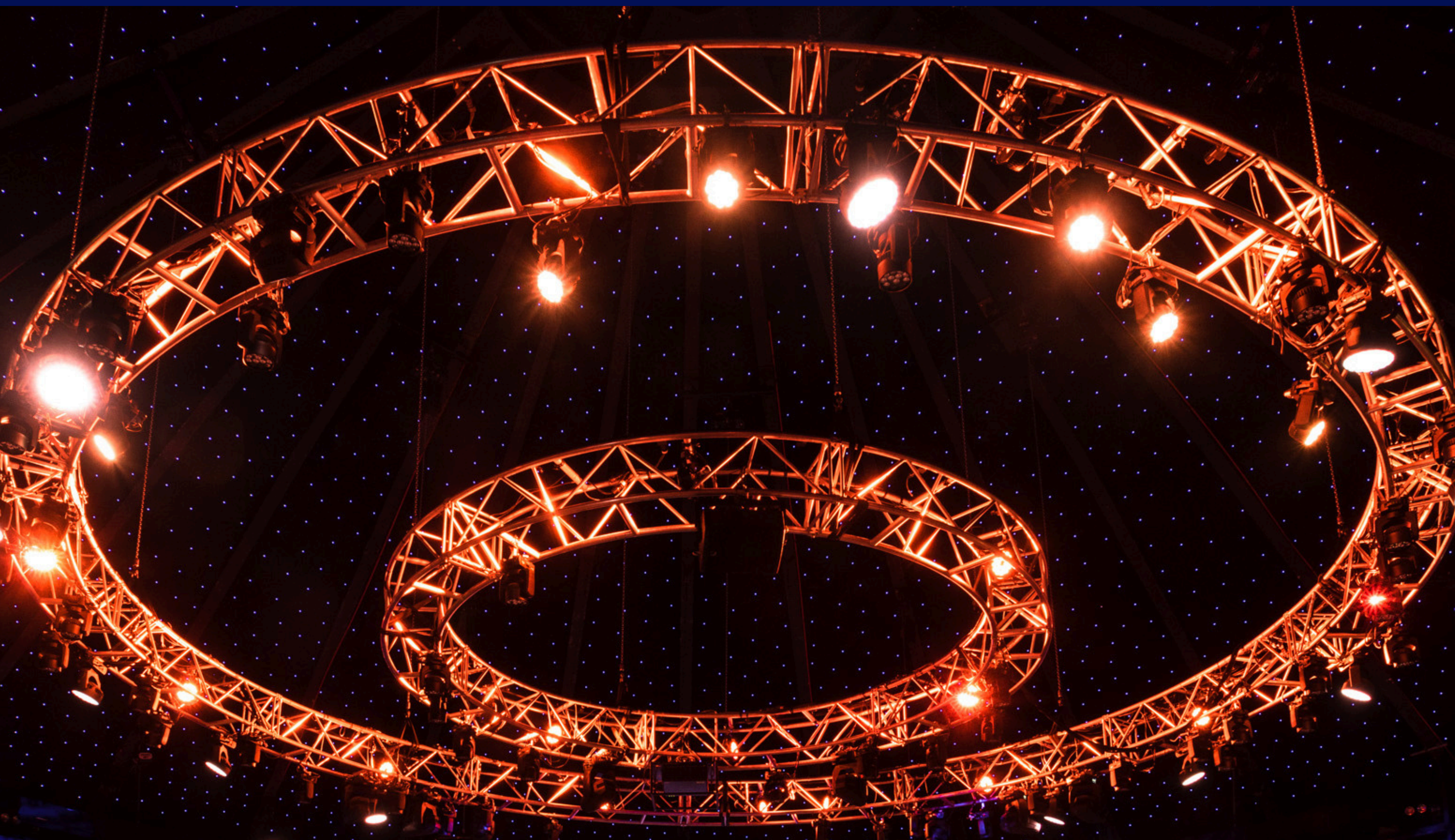
**ROBE**® **GREEN** INITIATIVE





In careful consideration of lighting fixture selection for The Round Room, we prioritise mitigating environmental impact. Each fixture within the lighting system utilises **high-efficiency LED sources, employing additive colour mixing for optimal efficiency.** While many lighting fixtures in the industry rely on white LEDs paired with dichroic glass filters to achieve desired hues, resulting in significant energy wastage through excess heat, their chosen fixture list feature an array of coloured LEDs. This design choice **maximises efficiency by precisely blending hues with minimal energy expenditure.** Since the commission of their service in 2015, High Res have conducted ongoing assessments of energy consumption. A study comparing the power of consumption of the previous lighting rig to the upgraded rig they designed for the space revealed significant reduction. The maximum draw of the previous rig was 80 amps per phase, whereas now the new rig has reduced this to **40 amps per phase.** Through the use of additive colour mixing, they further reduced energy consumption, typically averaging approximately **25 amps per phase** for most events utilising the full lighting system. Their commitment to energy efficiency extends beyond installation; we continuously strive for minimal energy consumption to enhance our sustainability efforts.

The star-cloth that clads the domed shaped roof, and all the fixtures within the The Round Rooms lighting system adhere to the standards outlined in the **WEEE (Waste Electrical and Electronic Equipment)** and **RoHS (Restriction of Hazardous Substances)** directives. Sourced by reputable manufacturers, these fixtures underscore their commitment to environmental stewardship.





# CAVS

At CAVS, sustainability is at the core of their operations.

CAVS ensure all radio mics and remote controls are powered by rechargeable batteries, reducing waste and minimising the venues environmental footprint.

Their projectors use laser light engines, eliminating the need for energy-intensive Zenon discharge lamps. To further reduce their carbon footprint, CAVS consolidate deliveries into a single weekly trip whenever possible.

Additionally, they offer digital lecterns, allowing clients to avoid the need for printed graphics, helping to cut down on paper use and promote a greener, more eco-friendly event experience.





# Corporate Social Responsibility

We are pleased to be long time sponsors of the Lord Mayor's Charity Ball, an event in the city's calendar that brings together civic, business, and community leaders to raise funds for important causes across Ireland.

Hosted annually in the historic Round Room, the Ball aims to make a meaningful contribution to those who need it most.

Since beginning our partnership with the Lord Mayor's Office in 2013, the event has steadily grown, raising over **€1,000,000** for a wide range of Irish charities. All proceeds go directly to the three nominated charities each year, supporting services on the front line of community care and outreach.

More than just an annual gathering, the Ball highlights the value of collective effort and social responsibility. It combines entertainment, hospitality, and generosity to create an event that reflects a shared commitment to giving back.

This event is made possible through the ongoing support of our partners and suppliers, who help ensure its success each year. The Lord Mayor's Charity Ball remains a strong example of how collaboration and community values can come together in a sustainable and impactful way.

At EHL Experiences, we believe in the value of shared experiences and in supporting events that contribute positively to the wider community.





# Corporate Social Responsibility

The Round Room is proudly part of EHL Experiences, a broader hospitality and event group committed to corporate social responsibility through meaningful engagement with education and future industry professionals.

The Round Room itself plays a key role in supporting students from TU Dublin's event management programme.

We welcome them for site visits, where they can observe event operations, ask production-related questions, and interact directly with our professional team. From lighting and AV technicians to logistics and staging, students gain firsthand exposure to real-world event execution.

This active collaboration is about more than just training, it's about investing in the next generation of events professionals. We are proud to contribute to their development, and equally proud of our strong and growing connection with TU Dublin and its student body.



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**TU DUBLIN**  
OLLSCOIL TEICNEOLAÍOCHTA  
BHAILE ÁTHA CLIATH  
TECHNOLOGICAL  
UNIVERSITY DUBLIN

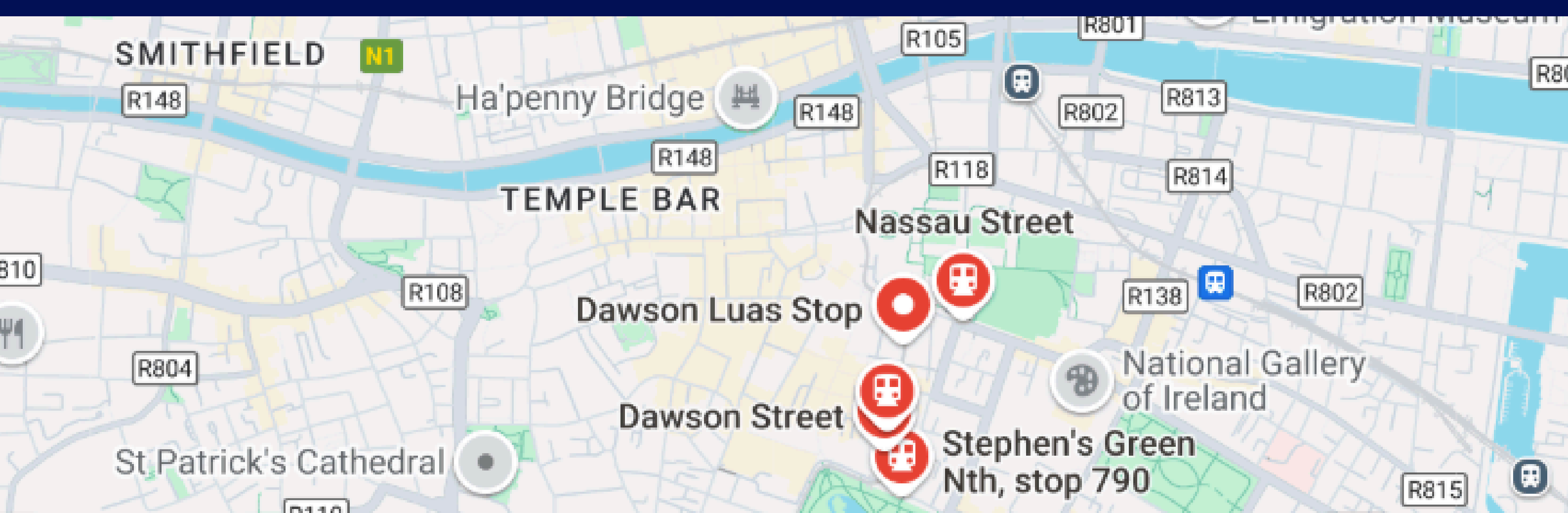


# Public Transport

The Round Room at The Mansion House is conveniently located on Dawson Street, Dublin 2, with excellent public transport options nearby. Public transport can significantly reduce carbon footprint by decreasing air pollution and greenhouse gas emissions.

For tram services, the Luas Green Line stops at Dawson, just a short walk from the venue. Dublin Bus services also provide extensive connectivity, with several routes stopping along Dawson Street.

Bus stop 793 caters to routes such as 39, 38, 39A, 37, 11, 38A, 61, 44, and 70, offering connections to areas like Ongar, Damastown, Blanchardstown, and UCD. Bus stop 792 services routes like 46A, 145, 40, and 155, with destinations including Phoenix Park, Heuston Station, and IKEA. Additionally, bus stop 135331 accommodates route 181, connecting to Glendalough. These options make it easy for guests to access the venue via reliable public transport.







# CERTIFICATE OF REGISTRATION

The management system of certificate number **534548**

## **The Round Room at the Mansion House**

Fires Restaurant & Venue, The Mansion House, Dawson Street, Dublin 2, County Dublin

has been assessed and certified as meeting the requirements of:

### **ISO 20121:2012**

The event sustainability management system at The Round Room covers all internal event operations, outsourced services, and supply chain relationships directly related to events hosted at the venue.

Further clarifications regarding the scope of this certificate and the applicability of requirements may be obtained by consulting the certifier.

Valid from:

**Initial certification:** 20 August 2025

**Latest issue:** 20 August 2025

**Expiry date:** 19 August 2028

**Recertification before:** 19 August 2028

Subject to annual assessments.

Authorised by

Mike Tims  
Chief Executive Officer

**amtivo.ie**

Certificate issued by Amtivo (Ireland) Limited

Certification is conditional on maintaining the required performance standards throughout the certified period of registration.  
Amtivo (Ireland) Limited, Block 20A, Beckett Way, Parkwest Business Park, Dublin 12, D12 P8R2.