



WELCOME TO THE ITALIAN VILLA EVENTS AT THE ITALIAN VILLA

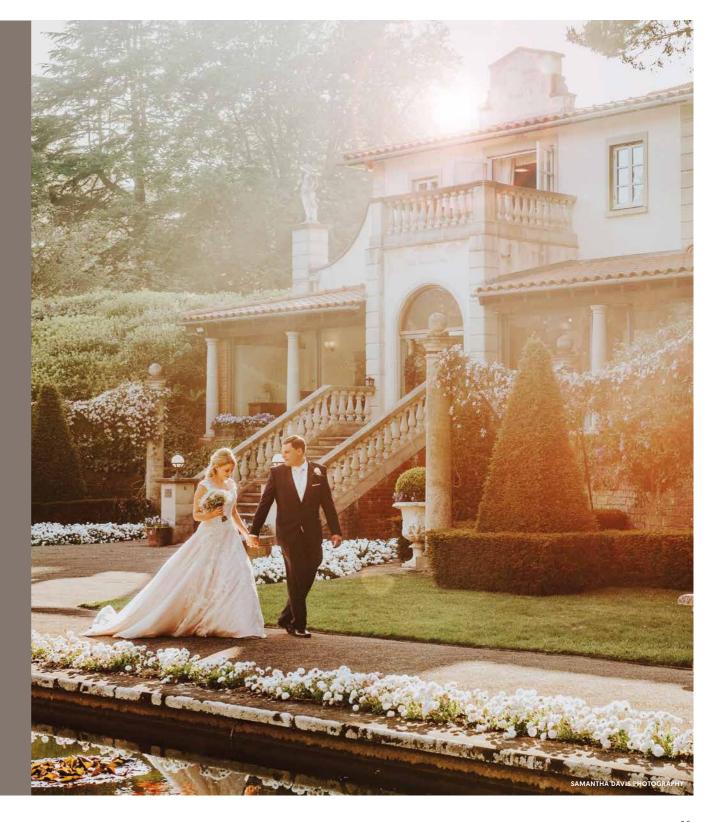
## Making dreams come true...

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As well as use of the Italian garden for your reception, you'll have access to 10 acres of inspiring gardens filled with opportunities for wonderful wedding photographs. Choose the stylish Japanese garden, the charming heather garden, or the wooded valley with its magical waterfalls and striking foliage to capture special memories that will last forever.

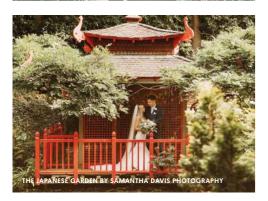
The prestigious Italian Villa has been an award winning favourite with brides and grooms for years and is now under new management by the Merna family who own Compton Acres. Our exceptional team has a wealth of experience and are passionate about making your wedding dreams come true, so you can relax and enjoy your big day.



THE GARDENS EVENTS AT THE ITALIAN VILLA









The Perfect Setting...

Compton Acres offers 10 acres of historic grade II listed gardens dating back to 1924. The whimsical design includes gorgeous themed gardens set out on a circular route like jewels on a necklace. Your journey starts with the elegant splendour of the Italian Garden overlooked by the imposing Italian Villa where your wedding will be held. Take full advantage of this magnificent formal garden with an al fresco drinks reception, and set the scene for a truly magical wedding day.

As well as enjoying use of the Italian Garden as an entertaining space for your guests, you'll want to make the most of the romantic photo opportunities you'll find in our other gardens too! Go on a tour of our enchanting scenery with your photographer and discover the perfect setting to capture precious wedding memories that will last a lifetime. With a candlelit grotto, stylish Japanese Garden, statues, picturesque ponds, waterfalls and dramatic planting, every couple can find the perfect backdrop.

THE SUITES EVENTS AT THE ITALIAN VILLA

# Dine, dance and say 'I do'...

Beautifully designed with the perfect layout to accommodate every part of your wedding, The Italian Villa offers three suites arranged over three floors.

We are fully licensed for civil ceremonies and civil partnerships which can be held in the Verona Suite, Medici Suite or even outside. You'll have exclusive use of the venue and use of the lovely Italian Garden for the duration of your event.

#### MEDICI SUITE

The breath-taking Medici Suite can accommodate up to 180 guests for an elegant wedding breakfast. Floor to ceiling windows flood the room with natural light and the spacious layout includes a full service bar. Take your top table seats to enjoy luxury dining and raise a toast with your guests to celebrate!

#### **VERONA SUITE**

A sophisticated setting for your civil ceremony, the Verona Suite overlooks the gorgeous Italian Garden with it's ornamental pond and colourful formal planting. Walk down the aisle in style as your friends and family look on, and pose on the stunning balcony for your very first photo as a married couple.

#### SIENA SUITE

The Siena Suite is the venue for your evening reception; set up like an exclusive private members club it includes a 10m stage for a live band or DJ set-up, a dancefloor, a full service bar and a snug lounge area for relaxed socialising. Luxurious, spacious and decadent, the Siena Suite is ideally appointed to host the party of a lifetime!







HOW WE LOOK AFTER YOU EVENTS AT THE ITALIAN VILLA







Relax and enjoy your day...

Your wedding day is one of the most important of your life! We understand that and our dedicated team will work with you to make sure that your big day is everything you hoped for and more. Whether you know exactly what you want and just need us to make it happen, or you need inspiration for the special touches to personalise your celebration, we can help.

Compton Acres offers a unique opportunity for you to create a wedding that really reflects you as a couple. We offer a huge choice of beautiful garden settings for photos, flexible indoor and outdoor entertaining space at The Italian Villa, and plenty of options for food, decor, and entertainment so you can plan your ideal wedding.

We want you to be able to relax and enjoy your day, take time to savour each moment with the ones you love creating magical memories that will last a lifetime. With exclusive use of the Italian Villa, and separate suites for each stage of your wedding celebrations, there is no need to rush, change layouts or move furniture during your event

chefs and staff are all proud to be involved in creating your perfect day. Whatever your vision we can work with you to create the wedding of your dreams, and with a network of recommended suppliers offering all the extras you could possibly need, we can make planning your day a fun and stress free experience.



FOOD & DRINK EVENTS AT THE ITALIAN VILLA

## Wining & dining...

Enjoy delicious seasonal menus created by our talented team of chefs and event planners. Whatever the occasion we can provide a bespoke selection to please every palate. Choose fine dining menus, relaxed buffets, business lunches and afternoon teas, all beautifully presented for an impressive and memorable meal you and your guests will love.

Our wine list is carefully curated to offer quality and value, and we can recommend selections to compliment your chosen menu. We also have two full service bars within the venue that offer a full range of drinks including draft beers and cocktails.

As you would expect, our chefs will be delighted to accommodate any dietary requirements or allergies with bespoke menus to suit the needs of all your guests.







THE FINER DETAILS EVENTS AT THE ITALIAN VILLA









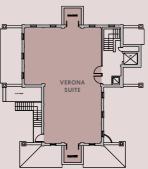






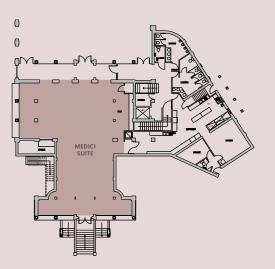
#### MEDICI SUITE (GROUND FLOOR)

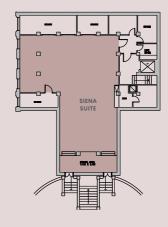
- Suits 180 guests max (seated) or up to 360 guests standing
- Perfect for wedding breakfasts, networking events, award ceremonies and corporate banquets
- Direct access to gardens
- Length: 67'9" x Width: 38'5" (20.7m x 11.75m)
- Own sound system & Wi-Fi



#### **VERONA SUITE** (TOP FLOOR)

- Suits 120 guests max (seated) or 200 standing
- Wedding ceremony suite and ideal for training events, seminars and boardroom lunches
- Spectacular balcony view of the gardens
- Length: 45'9" x Width: 27'8" (14m x 8.5m)
- Own sound system & Wi-Fi
- 2 built in overhead projectors & screens





#### SIENA SUITE (LOWER FLOOR)

- Suits 200 guests max
- Ideal for boardroom meetings, intimate dinners, and evening parties
- Length: 62'3" x Width: 42'8" (19m x 13.05m)
- Own sound system & Wi-Fi
- Built-in overhead projector & screen
- Government regulated sound limiter
- Wood-sprung dance floor

17. 18. GALLERY EVENTS AT THE ITALIAN VILLA























EXCLUSIVE EVENTS VENUE



WEDDING PACKAGES

#### PRICING

Minimum guest numbers of 65 adult day guests apply and all weddings must include venue hire, wedding breakfast, evening buffet and drinks package. Lower guest numbers available based on a minimum spend.

2022/2023 VENUE HIRE	MONDAY – WEDNESDAY	THURSDAY	FRIDAY	SATURDAYS & BANK HOLIDAY SUNDAYS & GOOD FRIDAY	SUNDAYS & BANK HOLIDAY MONDAYS
JANUARY	£1,295	£1,895	£2,095	£2,795	£1,895
FEBRUARY	£1,295	£1,895	£2,095	£2,995	£1,895
MARCH	£1,695	£2,295	£2,695	£3,995	£2,495
APRIL	£1,895	£2,595	£3,995	£4,995	£3,745
MAY	£2,095	£3,195	£4,445	£5,845	£4,195
JUNE	£2,095	£3,195	£4,445	£5,845	£4,195
JULY	£2,295	£3,795	£4,945	£6,045	£4,395
AUGUST	£2,295	£3,795	£4,945	£6,345	£4,445
SEPTEMBER	£2,095	£3,195	£4,545	£5,945	£4,195
OCTOBER	£1,895	£2,895	£3,545	£4,345	£3,795
NOVEMBER	£1,295	£2,395	£3,395	£3,645	£2,395
DECEMBER	£1,395	£2,495	£3,595	£3,845	£2,595

PLEASE NOTE: There is an additional £1,000 supplement for New Year's Eve and Christmas Eve Weddings.

#### WHAT'S INCLUDED

- Exclusive hire of all 3 floors of The Italian Villa (music to stop and bar to close at 11.30pm and venue to fully close at 12am)
- Use of the Verona Suite for your ceremony
- Designated area of the Italian Garden for your drinks reception and photographs
- Use of Compton Acres Grade II listed Gardens
- Personal Event Co-ordinator before the wedding day
- Personal Event Manager on your wedding day
- · Dressed cake table with silver cake knife
- Menu cards for the dining tables

- All table cutlery, crockery, glassware and white table linen
- Complimentary biodegradable confetti
- 2 decorative easels for your table plan
- Grotto LED tealights
- Menu Tasting for 2 guests
- Free parking for you and your guests (up to 30 spaces reserved, more spaces may be available on the day. Additional free parking in the surrounding area)
- Access available from 10am (set up only)
- Guests are permitted to arrive 45 minutes prior to the ceremony

#### **FOOD & DRINK**

WEDDING BREAKFAST	PRICE PER PERSON
3 course sit down meal with coffee and tea selection	£49.00
2 course BBQ wedding breakfast	£49.00
2 course children's menu (advised for 2-10 years)	£17.50
CANAPÉS (OPTIONAL UPGRADE)	PRICE PER PERSON
2 hot and 2 cold canapes	£10.75
3 hot and 3 cold canapes	£12.75
4 hot and 4 cold canapes	£14.00
EVENING BUFFET	PRICE PER PERSON
Cheese and Charcuterie	£16.50
Picnic Buffet	£16.50
Snack Buffet	£18.50
Fusion Buffet	£18.50
Evening BBQ Buffet	£19.50
Evening Hog Roast Buffet	£19.50
DRINKS PACKAGES	PRICE PER PERSON
Siena Drinks Package	£23.00
Verona Drinks Package	£30.00
Medici Drinks Package	£36.00

### OPTIONAL EXTRAS

Medici Suite Ceremony £350

Outside Ceremony £250

Exclusive use of The Italian Garden £600

#### SPRING/ SUMMER MENU (APRIL - SEPTEMBER)

#### **STARTERS**

## HOMEMADE GIN SMOKED CONFIT SALMON

Soft quails egg, sweet & sour lemon, cucumber & Chardonnay mayonnaise

#### PRESSED HAM HOCK TERRINE

Wholegrain mustard, celeriac remoulade, Cider apple purée, rye crisp

#### ROASTED SPICED BAKED FIG & GOATS CHEESE MOUSSE

Heritage beetroots & pistachio crumb (vegan adaptation available)

#### **CLASSIC PRAWN COCKTAIL**

King prawns, Atlantic shrimps, baby herbs, cocktail dressing and avocado mousse

#### SOFT ITALIAN MOZZARELLA

Heritage tomatoes, basil & almond dressing, ciabatta crostini (vegan adaptation available)

#### ITALIAN ANTIPASTI, TO SHARE

Boards of cured meats, marinated olives, crostini's & dips placed on the dining tables (vegetarian adaptation available)

#### MAIN COURSES

#### DORSET PORK LOIN

Spring greens, Dijon mash, heritage roast beetroot, black pudding bonbon, cider velouté sauce & crackling

#### PAN FRIED SCOTTISH SALMON

Pickled samphire, tomato fondue, chervil & parsley potato hash, beurre blanc sauce

#### SEARED HAMPSHIRE CHICKEN

Saffron arancini, confit cherry tomatoes, stem sweet broccoli & light chicken jus

#### **BAKED CONCHIGLIE**

Pasta shells filled with and a blend of Italian cheeses wilted spinach, tomato and basil oil parmesan crisp

#### DORSET ROASTED LAMB RUMP

Rosemary dauphinoise potatoes, minted peas, heritage carrots & red currant jus

#### PAN FRIED COD FILLET

Lemon mash, dill tartar sauce, crispy beer batter & crushed peas

#### **BALLOTINE OF CHICKEN**

Filled with a wild mushroom mousse, wrapped in Parma ham, grilled charred sweetcorn & saffron fondant potato with a madeira jus

#### **ROASTED FILLED COURGETTES**

Smoked paprika ratatouille, sundried tomato & Chardonnay olive dressing (vegan)

#### **DESSERTS**

#### VANILLA PANNA COTTA

With textures of New Forest strawberries, pistachio praline and sable biscuit

#### BAILEYS CHOCOLATE ORANGE CHEESECAKE

 $White\ chocolate\ {\it \& caramel\ ganache}$ 

#### VANILLA RICE PUDDING ROULADE

Mango fruit sorbet & milk chocolate parfait

#### **CLASSIC LEMON TART**

Blackberry gin gel, Chantilly crème fraîche, lemon balm cress

## HEATHER HONEY WHITE CHOCOLATE MOUSSE & RASPBERRY DOME

Roasted granola crumb

#### SUMMER FRUIT ETON MESS

Dorset whipped cream, freeze dried strawberry crumb

#### FOOD INFORMATION:

#### AUTUMN/ WINTER MENU (OCTOBER - MARCH)

#### **STARTERS**

#### **ROASTED PUMPKIN ARANCINI**

Rocket & red amaranth salad, amaretto dressing, gorgonzola cream (vegan adaptation available)

#### PAN-FRIED SEARED SCALLOPS

Pickled cucumber, cauliflower cous cous, golden raisin purée

#### CHICKEN LIVER PARFAIT

Poached baby pears, pear purée, sweet wine foam, soft brioche

#### BLUE CHEESE TWICE BAKED SOUFFLÉ

Red pepper jelly, baby beets & pickled carrots

#### HERB CRUMBED SCOTCH EGG

Mustard pickle, pea shoot salad

## ROASTED PARSNIP & APPLE SOUP

Lemon thyme croutons (vegan)

#### MAIN COURSES

#### GRILLED CHICKEN BREAST

Roasted butternut squash, parmesan gnocchi, baby spinach, chicken sauce

#### RED WINE BRAISED BLADE OF BEEF

Wholegrain mustard Pommes purée, stem broccoli, crispy pancetta, caramelised shallot, beef sauce

#### SMOKED PAPRIKA CURED HAKE

Served with tomato fondue, cavolo nero

#### SPROUTING BROCCOLI RISOTTO

Broad beans, deep fried hens egg, truffle egg (vegan adaptation available)

#### ROASTED BREAST OF DUCK

Sweet parsnip purée, spiced poached pear, choy sum & confit potato

#### **DUO OF PORK**

Pan fried pork loin, pressed pork belly, cavolo nero, cider vinegar mash & crackling

#### **ROAST HAMPSHIRE CHICKEN**

Roast Breast, cauliflower cheese purée, crispy potatoes, braised spiced cabbage, roast carrot & chicken gravy

## NEW FOREST MUSHROOM WELLINGTON

Vegetable & potatoes of the season, creamy mustard sauce (vegan adaptation available)

#### **DESSERTS**

#### **BREAD & BUTTER PUDDING**

Made with brioche, steeped raisins & homemade custard

#### SPICED RED WINE POACHED PEAR

Served with dark chocolate sauce pink peppercorn tuille (vegan)

#### WINTER BERRY COMPOTE CRÈME BRÛLÉE

With Vanilla shortbread

#### PROSECCO & ROSEHIP POSSET

Winter berry compote, orange shortbread

#### STICKY TOFFEE PUDDING

Served with a butterscotch sauce and vanilla ice cream

## CLASSIC DARK CHOCOLATE FONDANT

Raspberry sorbet and a milk chocolate soil (vegan)

#### FOOD INFORMATION:

#### BBQ WEDDING BREAKFASTS

#### **BBQ SELECTION**

Select 4 options from the below:

#### **6OZ WEST COUNTRY BEEF BURGERS**

With tomato & chilli relish

#### DORSET MADE PORK SAUSAGES

With BBO onions

#### MARINATED CHICKEN PIECES

Choose 1 marinade from: tikka, herb & garlic, Thai, barbecue, Cajun or lemon & thyme

#### MOROCCAN-SPICED LAMB BURGERS

With mint yoghurt dressing

STICKY BARBECUE SPARE RIBS
SALMON & KING PRAWN KEBABS

LOCAL PORK LOIN STEAK

#### VEGETARIAN OPTION

(Both options included in all BBQ menus for pre-ordered vegetarians)

#### SPICY FALAFEL

With mint voghurt dressing

#### **VEGETABLE & HALOUMI KEBABS**

#### SALADS AND EXTRAS

#### SALADS

Please select 4 salads. Please ask your event co-ordinator for a list of options

#### **GRILLED CORN ON THE COB**

Brushed with garlic butter

#### SELECTED BREADS, DRESSINGS AND SAUCES

**DESSERT** 

#### PLATED DESSERT OF YOUR CHOICE

(Please choose a seasonal, plated dessert from the wedding breakfast menu)

#### SERVED WITH COFFEE AND TEA SELECTION

#### FOOD INFORMATION:

(Advised for 2 – 10 year olds)

## CORDIALS FOR THE DRINKS RECEPTION & 2 COURSE WEDDING BREAKFAST

#### MAIN COURSES

Select 1 dish for all children

#### GRILLED CHICKEN FILLETS

With mash potato (or skinny fries) and seasonal vegetables

#### **BREAD PLAICE GOUJONS**

With mash potato (or skinny fries) and seasonal vegetables

#### PASTA TWISTS

With creamy bacon or tomato & basil sauce and Italian hard cheese

#### **SAUSAGE & MASH**

With onion gravy (vegetarian sausages available)

#### **CHEESE & TOMATO PIZZA**

With skinny fries and seasonal greens

#### 'MAC & CHEESE'

With skinny fries and seasonal greens

#### DESSERT

Select 1 dish for all children

## SMALLER PORTION OF CHOSEN WEDDING BREAKFAST DESSERT

#### SEASONAL FRUITS

With raspberry sorbet

**ICE CREAM** 

#### FOOD INFORMATION:

#### COLD CANAPÉS

TOMATO AND MOZZARELLA BRUSCHETTA

HERB MARINATED PARMA HAM, MOZZARELLA & OLIVE SKEWERS

PANCETTA & QUAIL EGG ON BRIOCHE, TRUFFLE MAYONNAISE

SMOKED SALMON & DILL PARFAIT ON BUCKWHEAT
PANCAKES WITH KETA

HAM HOCK TERRINE WITH CHUTNEY

FIG, BLUE CHEESE & MASCARPONE MOUSSE, WALNUT BISCUIT

CRAYFISH AND DORSET CRAB, DILL LEMON MAYONNAISE,
GINGER SEEDED SCONE

SEARED BEEF CARPACCIO, CEP PURÉE,
PARMESAN FACELLE CROUTON

BOMBAY CHAAT WITH TAMARIND, CORIANDER MANGO SALSA

#### WARM CANAPÉS

LEMON & CORIANDER FALAFEL WITH SMOKED AUBERGINE & TOMATO CUMIN PURÉE

COURGETTE & SHALLOT FRITTER WITH HOMEMADE SMOKED KETCHUP

CAVE AGED CHEDDAR & SPRING ONION RAREBIT

RARE BEEF & HORSERADISH CREAM FILLED YORKSHIRE PUDDINGS

PARMESAN GNOCCHI & SUNDRIED TOMATO

KING PRAWN & PARMA HAM SKEWERS
SMOKED FISH CAKES WITH SHALLOT & CAPER PICKLE RELISH

SPICED HARISSA MARINADED SEA-BASS SERVED
WITH LEMON TAHINI CORIANDER CRESS

SPICED LAMB KOFTA SKEWER WITH ORANGE MINT YOGHURT
HONEY GLAZED LEMON & THYME CHICKEN SKEWER

#### FOOD INFORMATION:

#### **EVENING BUFFET**

(Catering for minimum of 80% of total evening guest numbers required)

#### THE CHEESE & CHARCUTERIE

£16.50 per person

Ripe local and continental cheeses, dried fruits and chutneys

Crackers and artisan breads

Marinated olives, crostini and Mediterranean dips

Dorset made paté, sliced deli cuts and pickles

#### THE SNACK

£18.50 per person

To include 1 of each item per guest and to be offered by the waiting staff for the duration of 1 hour, or until the food has finished

Bacon rolls with tomato relish

Cheese and tomato toasties

Fish & chip cones with tartar sauce

Mini deli burgers topped with cave aged Cheddar

– Falafel burgers available on request

#### **EVENING BBQ**

£19.50 per person

West Country beef burgers, Dorset made pork sausages & marinated chicken pieces and 1 vegetarian option.

Seasonal salad leaves with house dressing

New potato and spring onion salad

Home-made chunky coleslaw

Selected breads, dressings and sauces

#### THE PICNIC

£16.50 per person

Selection of 4 different sandwich fillings.
Choose from: Free-range egg and micro cress;
Coronation chicken with coriander; Smoked
salmon and chive cream cheese; Coastal Cheddar,
sun kissed tomato and basil; Shrimp cocktail; Ham
salad with Tewkesbury mustard; Roast beef and
horseradish mayo; Sausage and red onion relish;
Bacon. lettuce and tomato

Crudités and dips

Dorset sausages in puff pastry

Vegetarian creamed tart

#### THE FUSION

£18.50 per person

Mini ciabatta pizzas (Parma ham, mozzarella & rocket)

Sweet potato wedges with basil aioli

Dorset sausages in puff pastry

Chicken satay skewers, chunky peanut dip

Seasonal risotto cakes, Italian hard cheese & truffle dip

Vegetable samosa, mint vogurt dip

Lamb kofta with tzatziki

#### **EVENING HOG ROAST**

£19.50 per person

Outdoor reared Dorset hog, carved and served with:

Home-made apple sauce and a choice of mustards, sage and onion stuffing, chunky coleslaw, assorted soft rolls, seasonal salad leaves with house dressing & loads of crackling

Falafel burgers (for pre-ordered vegetarian and vegan guests)

#### FOOD INFORMATION:

#### DRINKS PACKAGES

Bespoke options available, 3 bottles of still and 2 bottles of sparkling water are provided per table complimentary.

#### SIENA DRINKS PACKAGE

£23.00 per person

1 glass of sparkling wine or Bellini for the Drinks Reception

(Upgrade the reception drink to Pimm's or Aperol Spritz for £1.50 per person)

1/2 bottle of house red or white wine with your Wedding Breakfast

1 glass of sparkling wine for the Toast

#### VERONA DRINKS PACKAGE

£30.00 per person

2 glasses of house Prosecco for the Drinks Reception

(Upgrade both reception drinks to Pimm's or Aperol Spritz for £2.00 per person)

1/2 bottle of house red or white wine with your Wedding Breakfast

1 glass of Prosecco for the Toast

#### MEDICI DRINKS PACKAGE

£36.00 per person

3 glasses of house Prosecco for the Drinks Reception

(Upgrade all the reception drink to Pimm's or Aperol Spritz for £3.00 per person)

1/2 bottle of house red or white wine with your Wedding Breakfast

1 glass of Prosecco for the Toast

#### BAR TARIFF

Prices are per glass unless stated. All spirit measures are served in 25ml measures or multiples thereof. Bar items and prices subject to change.

House Prosecco £6.50

Bellini £6.50

Bucks Fizz £6.50

Cocktails from £8.00

House wine £5.90 (175ml) £7.80 (250ml)

Freshly squeezed orange juice

£8.50 per 1.5 litre jug

Fruit punch (non-alcoholic) £8.50 per 1.5 litre jug

Soft drinks from £1.80

ON DRAFT

Draft lagers from £5.00 pint

IN BOTTLES

Bottled Lagers from £4.00

Local Ale £5.00

Bottled Ciders from £5.00

SHORTS

House spirits from £3.80

Jack Daniels £4.00

Baileys £5.00 (50ml)

Port £5.00 (50ml)

Glenfiddich Single Malt Whisky £5.00 single

#### CORKAGE:

Should you wish to provide your own wine and Champagne to be served during your wedding reception or event, a 'corkage' charge of £15 per bottle of wine and £20 for sparkling wine or Champagne will be made. Corkage is only available during the drinks reception and wedding breakfast. Spirits are not permitted as part of the corkage. Corkage drinks are not permitted in the bar area of the Siena Suite. Any drinks left after the wedding breakfast will be stored for you to collect after the wedding reception or event. Corkage is not permitted during the evening reception or prior to the ceremony. Corkage is not allowed in addition to a drinks package.

## HOW MANY GUESTS CAN FIT INTO THE MEDICI SUITE?

The Medici Suite can comfortably seat a maximum of 180 guests for a formal Wedding Breakfast.

## DO YOU HAVE RECOMMENDED SUPPLIERS?

Yes we do, please ask your event coordinator who would be delighted to share this list with you. You are more than welcome to use a supplier who is not on the list, please advise us of their details prior to the day.

#### ARE THERE HOTELS LOCALLY?

There are plenty of hotels in the locality, please refer to our recommended suppliers list.

## IS THE VENUE ACCESSIBLE FOR WHEELCHAIRS?

Yes it is fully accessible; we have a lift to all 3 of our floors, a disabled toilet and the Italian Garden is also accessible via ramp access although the route is slightly longer. Please make your coordinator aware of any guests with accessibility requirements.

## DO YOU HAVE A PA AND MUSIC SYSTEM?

Yes we do have a PA system in all three suites, with ceremony amplification in the Verona suite for the hard of hearing. Your CDs and iPods can be played through our music systems in all suites (the venue can provide background music).

## WHAT TIME DO WE HAVE ACCESS TO THE VENUE ON OUR WEDDING DAY?

You will have access from 10am on the morning of your wedding to decorate the venue. Guests will have access from 45 minute before your ceremony time.

## WILL WE MEET OUR EVENT MANAGER PRIOR TO THE DAY?

You will have a meeting with your Event Manager on a day leading up to your Wedding. This will be an opportunity for you to meet the person who will be taking care of all your personal requirements on the day.

## CAN THE BRIDE AND GROOM USE ALL THE GARDENS WITHIN COMPTON ACRES FOR WEDDING PHOTOGRAPHS?

Part of the Italian garden will be yours exclusively. You are more than welcome to take advantage of the other gardens for your wedding photographs, but please respect the fact that the gardens are still open to the public.

## WHAT TIME DO THE GARDENS CLOSE?

The Gardens (with the exception of the Italian Garden) will be locked at 4pm. No photography access will be available after this time.

## DO WE NEED TO CONTACT THE REGISTRAR?

Yes. As soon as you have a wedding date in mind, please check the availability and book the Poole registrar to marry you at The Italian Villa. Tel: 01202 123 232. Payment for your civil ceremony is paid directly to the registrar.

## IS IT FREE TO PARK IN THE COMPTON ACRES CAR PARK/CAN GUESTS LEAVE THEIR CARS OVERNIGHT?

Yes there is free parking at The Italian Villa. There will be 30 reserved spaces for you and your guests. More spaces might be available on the day, but this isn't guaranteed. Additional free parking can be found in the surrounding area. Guests are welcome to leave their cars overnight in our car park, but we do ask that cars are removed the following morning by 9.30am. We would advise that any valuables or personal belongings are removed from vehicles as we cannot take any responsibility for any missing articles. Vehicles are left at the owner's risk.

#### IS CONFETTI PERMITTED?

We will provide the confetti for you on your wedding day which is special, bio-degradable confetti that is suitable for our gardens. Confetti is for external use only.

#### IS THERE A CASH POINT ON SITE?

At present there is no cash point located on site, and we do not offer cash-back facilities. The nearest cash point is approximately a 5 minute drive away.

#### WHEN CAN WE COLLECT BELONGINGS LEFT OVER FROM THE WEDDING?

Everything must be collected by 10am the next morning. The Italian Villa is closed on Sundays and Bank Holidays unless a wedding is taking place so please check with your event manager. We would recommend that you always remove any personal or valuable possessions at the end of the evening as The Italian Villa cannot take responsibility for any missing or damaged items.

## ARE CANDLES AND TEA-LIGHTS ALLOWED AT THE VENUE?

Real candles are permitted in the Medici Suite on your tables during the meal/wedding breakfast. All candles need to be placed in safe, suitable tea-light holders. We do ask any candles in the Verona Suite or Siena Suite are LFD

## CAN WE HAVE A WEDDING BREAKFAST MENU TASTING?

Yes, if you are holding your reception with us you will be offered a complimentary menu tasting for 2 people. We are unable to offer tastings for BBQ and buffet menus, Your tasting will include 2 starters, 2 main courses and 2 desserts. Ingredients are subject to seasonality. Upgraded dishes will incur a charge if selected. Tastings typically take place during our quieter period of November, January and February time. Tastings take place during the evening weekdays and weekends where possible although these are not always guaranteed and down to the venue's availability.

## HOW MANY GUESTS CAN BE SEATED AROUND EACH TABLE?

We have 2 sizes of round tables available. Our 6ft tables seat 8-10 people and our 5'6 tables seat 6-8 people. Top tables vary in shape and size and can seat between 6-10 people. Your top table can be positioned either end of the Medici Suite. Round tables can also be used as your top table.

#### DO YOU SUPPLY HIGHCHAIRS?

We have 4 highchairs that can be used

## CAN WE DEVISE OUR OWN CATERING PACKAGES?

Yes, bespoke packages can be designed based upon your requirements – this will be priced accordingly. The prices will be no lower than the quoted brothure prices based upon the time of the year and day of the week you are considering.

## CAN WE HAVE OPTION FOR OUR GUESTS ON THE WEDDING BREAKFAST?

Yes you can opt to have three choices for each course for your guests to select from (including a vegetarian/vegan option), however, there will be a supplement of £5 per person. Choices will need to be selected at least 2 weeks before the wedding day and the personal choices must be clearly marked on the table plan (a template can be provided). Choices cannot be offered on the day.

## WHEN DO YOU NEED TO HAVE FINAL NUMBERS AND RECEIVE THE FINAL TABLE PLAN?

We will require final numbers one month before the wedding, and the table plan two weeks before the wedding.

## CAN WE SUPPLY OUR OWN ALCOHOL DURING THE EVENING?

Clients are not permitted to bring their own drinks for the evening reception as there is a fully licensed pay bar in the Siena Suite (please see drinks information for corkage charges for drinks reception and wedding breakfast).

#### IS THE BAR OPEN ALL DAY?

Yes, the bar will be open one hour before your ceremony and then throughout the rest of your day.

#### IS THE VENUE CHILD FRIENDLY?

Absolutely. We welcome all child guests with pleasure but ask that, if you have 10 or more attending, you hire a crèche or designated childcare.

