



## *The Italian Villa*

AT COMPTON ACRES

EXCLUSIVE EVENTS VENUE

### Contents

Canapés & Children's Wedding Breakfast Menu

BBQs, Hog Roasts & Evening Buffets

Seasonal Wedding Menus, Spring & Summer

Seasonal Wedding Menus, Autumn & Winter

Drinks Packages & Bar Tariff

All you need to know and more...

Off-peak Wedding Packages

Summer Peak Season Prices



**Cold Selection**

- Cherry tomato & mozzarella bruschetta, chunky pesto & micro basil
- Duck liver parfait, fig chutney, brioche toast & Sauternes foam
- Beef carpaccio, ciabatta toast, truffle mayo & parmesan crisp
- Smoked salmon, buckwheat pancake, chive cream & caviar
- Parma ham, Manchego and stuffed olive skewers
- Mini Mudford crab mayonnaise sandwiches
- Feta & courgette roulade
- Grilled Chicken Caesar salad spoons
- Lobster cocktail spoons – supplement of £2 pp
- Poole Bay oysters with sherry vinaigrette & tabasco – supplement of £1.50 pp

**Selection**

- Choose any 2 hot & 2 cold canapés
- Choose any 3 hot & 3 cold canapés
- Nibbles: Kettle chips, parmesan twists, luxury sea salted and roasted nuts, marinated olives

**Villa Canapé Menu**

**Warm Selection**

- Char grilled chicken skewers, coriander & lemongrass dip
- Cumberland sausage & mash on toast, Dijon foam
- Roast pork belly, apple compote & crackling
- Crispy beer battered Pollock with tartar sauce
- Honey, sesame & soy glazed beef skewers
- Tempura king prawns, sweet chilli dip
- Red onion & goats cheese tartlet
- Cep arancini, basil aioli
- Isle of Purbeck mini fish pie
- Seared scallop wrapped in pancetta, truffle foam – supplement of £1.50 pp

**Canapé Prices**

**Weekend (Friday & Saturday)**

- £8.50 per person
- £9.50 per person
- £3.50 per person

**Sweet Selection**

- Mini chocolate brownie, chocolate ganache, hazelnut praline
- Chocolate dipped strawberries (summer only)
- Cream filled profiteroles coated in chocolate
- Deconstructed lemon cheesecake spoons
- Baby apple tarts, cinnamon Chantilly
- Mini seasonal berry pavlova
- Chocolate & Cointreau tart
- Tiramisu in a shot glass
- Dorset apple cake
- Ripe fruit kebabs

*Traditional popcorn machine available to hire for £95 per 2 hour period or 100 portions*

**Midweek (Sunday – Thursday)**

- £7.50 per person
- £8.50 per person
- £3 per person

Custom canapés available upon request, please ask for further details.

Produce subject to seasonal availability.

Canapé prices above apply to weddings in 2016 and 2017 for weddings secured after 18th October 2015

**Children's Wedding Breakfast Menu £16 per person (10 years and under)**

**Bread board to share on the tables**

Choose 1 dish for all children

- Home-made fish or chicken goujons, creamed potato, mixed vegetables
- Pasta with tomato sauce and grated cheese
- Butcher's made sausages and mash with gravy and mixed vegetables

**Mini cheese and tomato pizza (other toppings also available)**

- Chocolate mousse cup with seasonal berries
- Ice-cream filled waffle basket with raspberry dressing
- Sliced fresh fruits

**Food Allergies and Intolerances**

Please note that all of our food contains allergenic ingredients. Special diets for food allergies will be catered for only if they have been arranged prior to your event and confirmed in writing. If you wish to know more about our ingredients, please speak to your Event Coordinator, thank you.



### Wedding Breakfast Barbecue & Hog Roast Menu

Friday:

£39pp 2016 & 2017 / £40pp 2018

Saturday:

£42pp 2016 & 2017 / £43pp 2018

Sunday – Thursday:

£36pp 2016 & 2017 / £37pp 2018

#### Barbecue Selection

Select 3 meat, 1 fish and 1 vegetarian dish

6oz West Country beef burgers with tomato & chilli relish

Dorset made pork sausages with BBQ onions

Marinated chicken pieces or skewers  
Tikka, herb and garlic, Thai, barbecue, Cajun or lemon & thyme

Moroccan-spiced lamb burgers with mint yoghurt dressing

Sticky barbecue spare ribs

Mixed fish kebabs  
(Salmon, king prawn & tuna)  
West Country minute sirloin steak  
Dorset lamb steak  
Scottish salmon steak  
Local pork loin steak

*All steaks are grilled with garlic and herb butter  
Supplement of £1.50pp for all steaks*

#### Vegetarian Barbecue

Mediterranean style stuffed peppers with mozzarella & pesto

Spicy falafel with mint yogurt dressing

Vegetable and haloumi kebabs

#### Hog Roast Selection

Outdoor reared Dorset Hog Carved and served with:

Home-made apple sauce and a choice of mustards

Sage and onion stuffing

Loads of crackling

Vegetarian options – please choose from the Vegetarian Barbecue  
**Home-made salads and accompaniments served with your Barbecue or Hog Roast Wedding Breakfast**

Penne pasta with roasted artichokes, peppers, parmesan & soft herbs

Tomato, mozzarella, avocado & basil salad

New potato & spring onion salad

Minted summer bean salad

Seasonal salad leaves with house dressing

Grilled corn on the cob brushed with garlic butter

Alternative salads available, please ask for further details

Selected breads, dressings and sauces

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#### Plated dessert of your choice

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

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Tea, coffee and chocolates

### Villa Evening Buffets (♥ Sun – Thurs price) Prices shown are until 2017

#### Continental Style Deli Buffet

£16 per person (♥ £14 pp)

Ripe local and continental cheeses, dried fruits and chutneys

Marinated olives, crostini and Mediterranean dips

Dorset made paté, sliced deli cuts and pickles

Crackers, artisan breads and grissini

#### Snack Buffet

£16 per person (♥ £14 pp)

(to include 1 of each item per guest)

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 & chips cones with tartar sauce

Mini deli burgers topped with cave aged Cheddar – vegetarian burgers available on request

#### Great British Buffet

£16 per person (♥ £14 pp)

Chefs selection of sandwiches with a variety of 4 fillings served in bridge rolls, bagels, pita pockets and thickly cut bread

Sliced market vegetable basket with various dips

Herb marinated chicken drumlets

Sausages in puff pastry

Mini quiche selection

**Sandwich Fillings:** 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.

Other fillings also available, please ask for further information

#### Sweet Items

Add sweet items to your evening buffet for just £1 pp, please ask us for ideas

#### Evening Barbecue

£18 per person (♥ £16.50 pp)

**Choose 3 meats 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

#### Evening Hog Roast

£18 per person (♥ £16.50 pp)

Minimum of 80 guests

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

Loads of crackling!

Vegetarian options available, please choose from the BBQ selection

Prices above apply to weddings booked after 18th October 2015

#### Food Allergies and Intolerances

Please note that all of our food contains allergenic ingredients. Special diets for food allergies will be catered for only if they have been arranged prior to your event and confirmed in writing. If you wish to know more about our ingredients, please speak to your Event Coordinator, thank you.

## Food Choices

You are welcome to choose any dishes from our seasonal menus, however if produce is out of season at the time of your wedding date alternatives will be suggested. Supplements may apply if produce is more expensive out of season.

*These are our suggested dishes. Please let us know if they are not to your taste and we will gladly create a menu just for you...*

Please choose **1 starter, 1 main dish, plus 1 vegetarian and 1 dessert.**

Pre-ordered choice menus available for an extra £5 supplement per person (2 starters, 2 main dishes, plus vegetarian option and 2 desserts).

For pre-ordered choice menus, choices must be given 2 weeks prior to the event.

### Spring Menu March, April, May

Artisan bread rolls, farmhouse butter, roast garlic,  
olive oil & balsamic glaze

#### Starters

##### Italian Vegetable & Bean Soup

*Spring vegetables, cannellini beans, fresh oregano  
& fresh parmesan*

##### Classic Shrimp & Avocado Cocktail

*Cocktail sauce, fresh lemon & micro herbs*

##### Italian Villa Antipasti

*Boards of cured meats, marinated olives, crostini &  
dips placed on the dining tables for your guests to share*

#### Main Courses

##### Roasted Pork Belly

*Served with apple mash, crackling, purple  
sprouting broccoli and grain mustard jus*

##### Spring Lamb Rump

*Cooked medium rare with spiced red cabbage, gratin  
potatoes, leek puree & rosemary jus*

##### Seared Bream Fillets

*Creamed potato, mussel, cockle, vegetable  
& white wine chowder*

#### Vegetarian Option

*Spinach, potato, & rosemary frittata with  
marinated tomato, rocket & shaved parmesan*

#### Desserts

##### Brioche Bread & Butter Pudding

*Served warm with your own jug of home-made custard*

##### Vanilla Crème Brûlée

*Made with free range eggs and fresh vanilla pods,  
served with home-made shortbread*

##### Chocolate Brownie

*Warm chocolate sauce, salted caramel ice cream & pistachio praline*

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Tea, coffee & mint chocolates

#### Chef's seasonal recommendations...

*Fried calamari, basil aioli & lemon menu price (starter only)*

*Smoked mackerel pâté, sour dough toast, horseradish cream,  
dill oil & micro cress menu price (starter only)*

*Roasted turbot, wilted greens, creamed potatoes, langoustine jus  
& tarragon foam Starter £3pp extra | Main £5pp extra*

### Summer Menu June, July, August

Artisan bread rolls, farmhouse butter, roast garlic,  
olive oil & balsamic glaze

#### Starters

##### Scottish Salmon

*Prepared 3 ways with lemon gel, dill oil & honey cress*

##### Tomato & Mozzarella

*Semi dried tomatoes, buffalo mozzarella, toasted ciabatta  
& chunky pesto*

##### Parma Ham & Asparagus

*Hampshire asparagus, Parma ham, truffle aioli, black olive  
crumble, parmesan & purple basil*

#### Main Courses

##### Porchetta

*Italian style roast pork, thyme gratin potatoes, crackling,  
summer vegetables & local cider jus*

##### Grilled Chicken Breast

*Creamed potatoes, crispy pancetta, pea,  
broad bean, baby onion & sage broth*

##### Baked Cod Fillet

*Topped with a herb & black olive crust, served with  
saffron potatoes, roast cherry tomatoes & sauce vierge*

#### Vegetarian Option

*Quinoa stuffed mini peppers with potato of the day,  
tomato fondue & basil oil*

#### Desserts

##### Strawberry Pavlova

*Hampshire strawberries, crisp meringue & strawberry coulis*

##### Lemon tart

*Glazed lemon tart with blackcurrant sorbet & summer berries*

##### Chocolate & Raspberry Torte

*Chocolate ganache, raspberry gel & popping candy*

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Tea, coffee & mint chocolates

#### Chef's seasonal recommendations...

*Local oysters with lemon, chopped shallots,  
tabasco & sherry vinegar*

*4 oysters £2.50pp extra | 6 oysters £4pp extra*

*Mudford crab & lobster ravioli, lobster cream  
& tarragon foam Starter £3pp extra | Main £5pp extra*

*Duet of English lamb, creamed potatoes, minted peas,  
carrot & star anise puree and redcurrant jus £4pp extra*

#### Food Allergies and Intolerances

Please note that all of our food contains allergenic ingredients. Special diets for food allergies will be catered for only if they have been arranged prior to your event and confirmed in writing. If you wish to know more about our ingredients, please speak to your Event Coordinator.

## Food Choices

You are welcome to choose any dishes from our seasonal menus, however if produce is out of season at the time of your wedding date alternatives will be suggested. Supplements may apply if produce is more expensive out of season.

*These are our suggested dishes. Please let us know if they are not to your taste and we will gladly create a menu just for you...*

Please choose 1 starter, 1 main dish, plus 1 vegetarian and 1 dessert.

Pre-ordered choice menus available for an extra £5 supplement per person (2 starters, 2 main dishes, plus vegetarian option and 2 desserts).

For pre-ordered choice menus, choices must be given 2 weeks prior to the event.

### Autumn Menu

September, October, November

Artisan bread rolls, farmhouse butter, roast garlic,  
olive oil & balsamic glaze

#### Starters

##### New Forest Mushrooms

*Mushrooms on toast, Cep Velouté & truffle foam*

##### Bruschetta Trio

*3 mini bruschetta's including local crab, grilled courgette  
& aubergine and tomato & mozzarella*

##### Duck Liver Parfait

*Brioche toast, fig & star anise chutney, apple foam*

#### Main Courses

##### Seared Sea Bass

*Garlic crusted green beans, pressed potatoes,  
cherry tomato, caper & baby basil dressing*

##### Duet of Duck

*Confit leg, carved breast, savoy cabbage, creamed  
potatoes, roast shallots, port & damson jus*

##### Guinea Fowl & Pancetta

*Roasted breast, potato gratin, celeriac, sautéed New Forest  
mushrooms & light roast jus*

#### Vegetarian Option

**Butternut squash & spinach tortellini, parmesan,  
roast cherry tomatoes & white wine cream**

#### Desserts

##### Autumn Blackberry Cheesecake

*With textures of blackberry*

##### Sticky Toffee Pudding

*Served warm with toffee sauce & Chantilly cream*

##### Apple tart

*Clotted cream ice cream, cider glaze, Calvados foam*

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Tea, coffee & mint chocolates

#### Chef's seasonal recommendations...

**Market squash soup, fresh cream,  
chilli oil & ciabatta croutons menu price**

**Warm pigeon salad, crispy quail egg, truffle oil &  
New Forest ceps Starter £2pp extra | Main £3.50pp extra**

**Medium roasted Beef sirloin, potato fondant,  
parsnip puree, roast carrots, mini Yorkshire pudding  
& red wine jus £2pp extra**

### Winter Menu

December, January, February

Artisan bread rolls, farmhouse butter, roast garlic,  
olive oil & balsamic glaze

#### Starters

##### Mudford Crab Soup

*Made with fresh tarragon, served with saffron aioli  
& garlic rubbed croutons*

##### Pork Rilette

*Sourdough toast, pomegranate & orange salad, truffle oil*

##### Warm Goat's Cheese Tart

*With red onion marmalade, rocket & balsamic*

#### Main Courses

##### West Country Steak & Purbeck Ale Pie

*Roast garlic mashed potato, creamed leeks & parsnip*

##### Chicken & Parma Ham

*Dauphinoise potatoes, roasted vegetables & Madeira sauce*

##### Seared Salmon

*Roast salmon fillet, tarragon potatoes, Jerusalem artichokes  
& girolle mushroom nage*

#### Vegetarian Option

**New Forest mushroom & chestnut risotto,  
fresh parmesan & wild garlic**

#### Desserts

##### Rhubarb & Bramley Apple Crumble

*Served in individual pots with your own jug of home-made  
custard & mini apple fritter*

##### Dark Chocolate Tart

*Clementine coulis, clementine jelly, toasted hazelnuts  
& white chocolate crisp*

##### Tiramisu

*Layers of mascarpone, Marsala mousse &  
espresso soaked sponge fingers*

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Tea, coffee & mint chocolates

#### Chef's seasonal recommendations...

**Scottish scallops, cauliflower puree, crispy pancetta  
& winter truffle £3pp extra (starter only)**

**Poole Bay mussels cooked in white wine, garlic,  
cream & parsley menu price (starter only)**

**Local venison loin, venison pie, juniper infused celeriac,  
potato gratin & game jus £4pp extra**

#### Food Allergies and Intolerances

Please note that all of our food contains allergenic ingredients. Special diets for food allergies will be catered for only if they have been arranged prior to your event and confirmed in writing. If you wish to know more about our ingredients, please speak to your Event Coordinator.

Our drinks packages at the Italian Villa are designed to complement your chosen menu and also offer you excellent value for money. Custom drinks packages including cocktails and upgrades are also available, please ask for further information.

### Siena Package – £17.50 pp

- 1 glass of Bucks Fizz for the Drinks Reception
- 2 glasses of house red or white wine with your Wedding Breakfast
- 1 glass of house Prosecco for the toast

### Verona Package – £22.50 pp

- 1 glass of house Prosecco or 1 glass of Pimm's for the Drinks Reception
- 2 glasses of house red or white wine with your Wedding Breakfast
- 1 glass of house Prosecco for the toast

### Medici Package – £38.50 pp

- 2 glasses of house Prosecco or 2 glasses of Pimm's for the Drinks Reception
- 1/2 bottle of house red or white wine with your Wedding Breakfast
- 1 glass of house Champagne for the toast

\* Bottled still and sparkling New Forest water supplied complimentary with Friday & Saturday weddings during peak season

\* Jugs of iced water supplied with all other menus and packages (bottled water available at £3 per bottle)

\* Children's drinks package £7.50pp for squash during the drinks reception and wedding breakfast

### White Wine

- Tavino Trebbiano, Italy (House) **£18 per bottle**
- Alfredini Garganega Pinot Grigio, Italy **£20 per bottle**
- Five Foot Track Chardonnay, Australia **£22 per bottle**
- Vina Carrasco Sauvignon Blanc, Chile **£26 per bottle**
- Chablis Jacques Decharmes, Burgundy **£40 per bottle**

### Rosé Wine

- La Sarrana Rosado, Spain **£18 per bottle**

### Red Wine

- Tavino Sangiovese, Italy (House) **£18 per bottle**
- Marques Calado Tempranillo, Spain **£20 per bottle**
- Five Foot Track Shiraz, Australia **£22 per bottle**
- Vina Carrasco Merlot, Chile **£26 per bottle**
- Château Grivière, Médoc, Bordeaux **£40 per bottle**

### Sparkling Wine

- Prosecco Corte Alta NV, DOC, Italy **£28 per bottle**

### Champagne

- J. de Telmont Grande Réserve (House) **£45 per bottle**
- Taittinger Brut Réserve **£55 per bottle**
- Laurent-Perrier Rosé **£150 per bottle**
- Dom Pérignon Vintage Brut **£275 per bottle**

### Dessert Wine

- Vistamar Late Harvest Moscatel, Half bottle, Chile **£20 per bottle**  
*(Pre-order only)*

### Bar Tariff (per glass)

- House Prosecco **£6.00**
- Pimms **£5.00**
- Bucks Fizz **£5.00**
- House Champagne **£8.00**
- Cocktails from **£7.50**
- House wine **£4.50** (175ml) | **£6.30** (250ml)
- Freshly squeezed orange juice **£8.50** per 1.5 litre jug
- Fruit punch **£8.50** per 1.5 litre jug

### On Draft

- Carlsberg **£4.00** pint
- Becks Vier **£4.30** pint

### In Bottles

- Sol **£3.50**
- Peroni **£3.50**
- Alcopops **£3.50**
- Local Ale **£4.50**
- Bulmers Original & flavoured **£4.00**

### Shorts

- House spirit & mixer **£4.00** single / **£5.50** double
- Jack Daniels & mixer **£4.50** single / **£6.00** double
- Baileys **£4.50** (50ml) / **£6.00** (100ml)
- Port **£4.50** (50ml) / **£6.00** (100ml)
- Soft drinks from **£1.50**
- Glenfiddich Single Malt Whisky **£4.50** single

Tap water available at the bar

All spirit measures are served in 25ml measures or multiples thereof

\*Bar prices subject to change in 2017.

**Corkage** – Should you wish to provide your own wine and Champagne to be served during your wedding reception or event a 'corkage' charge of £10 pp will be made. **Corkage is only available during the drinks reception & wedding breakfast. Spirits are not permitted as part of the corkage. Drinks will be cleared from the dining tables after coffee has been served.** 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 wedding ceremony. Children's corkage £5 pp.



## Venue

### 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. Additional long tables can be added on request to accommodate a maximum of 210 people. The Minimum number of adult guests for a wedding is 65 except on Fridays and Saturdays, where a minimum of 80 guests applies. For private or corporate events please ask for further details.

### Do you have recommended suppliers?

Yes we do, a full list can be found on our website [www.the-italian-villa.co.uk](http://www.the-italian-villa.co.uk) You can use suppliers not on the list, but please advise us of their details prior to the day, including a copy of their public liability insurance.

### Are there hotels locally?

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

### 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 although the route is slightly longer.

### 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. Guest use will commence at the time specified on your booking form.

### 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 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 will be locked at 4pm in the winter months (1st November – Good Friday) and 6pm in the summer months (Good Friday – 31st October). 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/or book the Poole registrar to marry you at The Italian Villa. Tel: 01202 633 744. 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 locked 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 owners 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. There is a cash point located in Canford Cliffs Village which is a 15 minute round trip when walking.

### When can we collect any 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.

Please always check with a manager before making arrangements to collect items. We would recommend that you always remove any personal or valuable items at the end of the evening as The Italian Villa and Beales Gourmet cannot take responsibility for any missing or damaged items.

### Are candles and tea-lights allowed at the venue?

Due to health and safety reasons battery operated candles only are permitted on the premises, with the exception of tea-lights in the Medici Suite during the meal/wedding breakfast only. All candles need to be placed in safe, suitable tea-light holders, and are only to be used during the wedding breakfast.

## Catering

### Can we have a Wedding Breakfast menu tasting?

Yes, if you are holding your reception with us on a Friday or Saturday during our peak season you will be offered a complimentary menu tasting for 2 people once you have paid your deposit and chosen your preferred wedding breakfast menu. All off-peak and mid-week packages will be charged at £50 per couple, and they are dependent on availability. Menu tastings are offered Tuesday to Thursday, the last tasting takes place at 4.30pm. Tastings are limited during our busy period. We are unable to offer tastings for BBQ and buffet menus.

### 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 6-12 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 brochure prices based upon the time of year and day of the week you are considering.

### Can we have options for our guests on the wedding breakfast?

Yes you can opt to have two choices for each course (in addition to a vegetarian option) on your wedding breakfast menu, however there will be a supplement. 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. 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 2 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 inserts for corkage charges for drinks reception & 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.

### How many bar staff will you have during the evening?

Based on 80 guests there will be 3 bar staff. However all of the catering staff are fully trained on the bar should extra staff be needed to limit congestion.



Applicable October to April. Packages are based on a minimum of 65 guests.

## What's included?

- Exclusive hire of all 3 floors of the Italian Villa and designated area of the Italian Garden (1pm-Midnight)
- Use of Compton Acres Grade II listed Gardens for photos and for your guests to enjoy.
- Dedicated Event Manager to run the day
- Siena Drinks Package:  
1 glass of Bucks Fizz or Mulled Wine per guest for the reception drink  
2 glasses of house wine per guest with the meal  
1 glass of Prosecco for the toast  
Jugs of iced water
- 3 course Wedding Breakfast menu with coffee and chocolates (Please choose from the seasonal menu)
- Evening buffet: Chef's cheese selection with home-made chutneys, fruits, artisan breads & crackers, marinated olives, hummus, bread sticks & crostini.
- Use of the ceremony room with red carpet (optional)
- Complimentary confetti (dried rose petals)
- Dressed cake table with silver cake knife
- White table linen
- Your choice of napkin fold
- Complimentary menus for your tables
- Complimentary LED tea lights to light up the enchanted grotto
- 2 x wedding umbrellas for the Bride & Groom to use for photographs in the gardens



## December Winter Wonderland Weddings

Turn your December wedding into a winter wonderland with these extra complimentary touches.

Includes all of the above as well as the below:

- Christmas trees, lights and decorations around The Italian Villa
- Christmas crackers on your wedding breakfast tables
- Complimentary festive table centre pieces (selected by The Italian Villa – not compulsory)
- A Christmas present for all child guests
- Winter Pimm's, mulled wine or mulled cider available for the reception drink
- Customised festive Wedding Breakfast menu and canapé selection available
- Snow machine for photographs on the steps of The Italian Garden

### All Inclusive Off-Peak Wedding Packages October–April

(Prices are based on a minimum of 65 adult guests. Bank Holidays & Sundays within a Bank Holiday weekend and New Year's Eve are subject to a £1,200 supplement).

	2016	2017	2018
<b>November, January, February &amp; March</b> Sunday to Friday	from £4,550 (extra guests £60 pp)	£4,850 (extra guests £60 pp)	£4,850 (extra guests £62 pp)
<b>November, January, February &amp; March</b> Saturday	from £5,425 (extra guests £65 pp)	£5,725 (extra guests £65 pp)	£5,725 (extra guests £67 pp)
<b>October, December &amp; April</b> Sunday to Friday	from £5,335 (extra guests £67 pp)	£5,835 (extra guests £67 pp)	£5,835 (extra guests £69 pp)
<b>October, December &amp; April</b> Saturday	from £6,750 (extra guests £70 pp)	£7,050 (extra guests £70 pp)	£7,050 (extra guests £72 pp)

### Discounted Rates

Guest Number Discount: 5% off your total bill with 90 – 139 adult day guests & 10% off your total bill with 140+ adult day guests. (Discounts do not apply to bar drinks or pre-paid bar tabs)

Prices listed above apply to bookings secured after 18<sup>th</sup> October 2015





How do I calculate the cost of my May – September wedding? Select your chosen:



Summer 'peak season' prices (May – Sept)

Venue Hire	2016	2017	2018
Monday – Thursday, 1pm – 12.30am (bar closes midnight)	£2,400	£2,500	£2,600
Friday, 1pm – 12.30am (bar closes midnight)	£3,350	£3,700	£3,700
Saturday, 1pm – 12.30am (bar closes midnight)	£4,500	£5,200	£5,200
Sunday, 1pm – 12.30am (bar closes midnight)	£2,500	£3,100	£3,100
Bank Holiday supplement	£1,200	£1,400	£1,400
Evening extension until 1.30am (bar closes 1am)	£250	£300	£300

Individual room hire prices for private functions available upon request. For ceremonies booked at 2pm, guests are permitted to arrive from 1.15pm. Sundays within a bank holiday weekend will be charged at a Saturday price. Ceremonies held in the Medici Suite will incur a £300 supplement.

What's included in the venue hire?

- Exclusive use of all 3 floors of the Italian Villa
- Designated area of the Italian Garden
- Use of the Compton Acres Gardens
- Personal Event Co-ordinator, before and on the day of the wedding
- Red carpet for your wedding ceremony
- Dressed cake table with silver cake knife
- Choice of linen napkin fold
- Menu cards for the dining tables
- Confetti (dried rose petals)
- 2 decorative easels for your table plan
- The setting of your wedding stationery
- Menu tasting (free for Friday & Saturday bookings only)
- Free parking for you and your guests (up to 30 spaces reserved, more spaces may be available on the day. Additional free parking in surrounding area)
- Access available from 10am (set up only)

Catering (price per person)	2016	2017	2018
<b>Canapés 2 hot 2 cold</b>			
Monday to Thursday	from £7.50	£7.50	£8.50
Friday & Sunday	from £8.50	£8.50	£9.50
Saturday	from £8.50	£8.50	£9.50
<b>Wedding Breakfast – Villa Menu (3 courses with coffee)</b>			
Monday to Thursday	from £37	£37	£38
Friday & Sunday	from £43	£43	£44
Saturday	from £47	£47	£48
<b>Wedding Breakfast Barbecue or Hog Roast (2 courses with coffee)</b>			
Monday to Thursday	from £36	£36	£37
Friday & Sunday	from £39	£39	£40
Saturday	from £42	£42	£43
<b>Evening Buffet</b>			
Monday to Thursday	from £14	£14	£15
Friday & Sunday	from £16	£16	£17
Saturday	from £16	£16	£17

Sample Summer Quotation

Approximate cost based on our minimum guest numbers

Price based on venue hire, Siena drinks package, Villa 3 course menu & evening buffet

	2016	2017	2018
<b>Sunday to Thursday – minimum of 65 guests / Friday &amp; Saturday minimum of 80 guests</b>			
Monday to Thursday (based on 65 guests)	from £6,852.50 (May: £5,824.63)	£6,952.50 (May: £5,909.63)	£7,182.50 (May: £6,105.13)
Friday (based on 80 guests)	from £9,470 (May: £8,049.50)	£9,820 (May: £8,347)	£9,980 (May: £8,483)
Saturday (based on 80 guests)	from £10,940 (May: £9,299)	£11,640 (May: £9,894)	£11,800 (May: £10,030)
Sunday (based on 65 guests)	from £7,472.50 (May: £6,351.63)	£8,072.50 (May: £6,861.63)	£8,202.50 (May: £6,972.13)

Discounted Rates

Early Peak Season Discount: 15% off your total bill for May wedding dates. Guest Number Discount: 5% off your total bill with 90 – 139 adult day guests & 10% off your total bill with 140+ adult day guests. (Discounts do not apply to bar drinks or pre-paid bar tabs). Discounts are not combinable or to be used in conjunction with any other offer

Full terms and conditions can be viewed at [www.the-italian-villa.co.uk](http://www.the-italian-villa.co.uk)  
Provisionally booked dates will be held for 14 days and can only be confirmed once the deposit and booking form have been received.

#### Payment Terms & Booking Deposit

##### Wedding Bookings

Please return the booking form with a £1500 non-refundable, non-transferable booking deposit.

6 months before the event a further £2000 will be due.

The final balance is due one month before the wedding – please refer to your wedding quotation.

##### Ceremony Only Bookings

Please return the booking form with a £250 non-refundable, non-transferable booking deposit. Final balance is due 3 months before the event.

##### Corporate & Private Bookings

Please return the booking form with the appropriate non-refundable, non-transferable booking deposit, as outlined below:

##### Overall Spend

£0 – £1000 spend	£250 booking deposit
£1001 – £3000 spend	£500 booking deposit
£3001 – £6000 spend	£1500 booking deposit
£6001 + spend	£2500 booking deposit

Final balance due 1 month before the event.

All booking deposits are non-refundable, non-transferable and all prices are inclusive of VAT.

#### Cancellation Charges

Notice of cancellation periods and percentages charged upon cancellation:  
12 to 6 months prior to the event: 50% of total event costs (including catering & booking deposit).

6 to 3 months prior to the event: 75% of total event costs (including catering & booking deposit).

3 months prior to the event: 100% of total event costs (including catering & booking deposit).

All cancellations must be confirmed in writing. Only once written confirmation is received will the cancellation become effective.

#### Payment details:

All cheques are made payable to The Italian Villa.

Bank transfers can be made to:

The Italian Villa, Lloyds Bank Plc

Sort code: 30-91-08, Account No: 39521360

For bank transfers please put your name and invoice number as a reference. Debit/Credit card payments are accepted over the phone (credit card payments are subject to a charge of 2.6% of the total amount).

**Please complete and return the booking form below with your deposit. On receipt of your booking form and deposit we will send you confirmation of your booking at the Italian Villa. Thank you.**

### I/We wish to book the Italian Villa as detailed below

Are you booking the following:

Wedding Ceremony & Reception  Wedding Reception only

Other type of event:  
(please state)

Event Date:

   

Day:

#### Contact details

Client Full Name(s):

Correspondence Address:

Postcode:

Email:

Tel:

How did you hear about us:

Booking deposit payable by:

Cheque  BACS  Debit Card  Credit Card  Cash

**I AGREE TO ALL THE TERMS AND CONDITIONS AS SET OUT ON THE ITALIAN VILLA WEBSITE. PLEASE TICK BOX**

Signature:

Date:

   

Please return to: The Italian Villa, Compton Acres, 164 Canford Cliffs Road, Poole, BH13 7ES or by email: [info@the-italian-villa.co.uk](mailto:info@the-italian-villa.co.uk) (if paying by card or BACS transfer)