The Italian Villa

AT COMPTON ACRES

EXCLUSIVE EVENTS VENUE

WEDDINGS & EVENTS

BEACHES AT SANDBANKS (DAVID WHEELER PHOTOGRAPHY)

The Setting

Welcome to The Italian Villa, the UK's most unique wedding & events venue – quite simply the most romantic place to say 'I do!' Set against the dramatic backdrop of the 10 acres of manicured, historic grade II listed gardens at the renowned Compton Acres, The Italian Villa delivers weddings of chic sophistication, with impeccable service and world-class cuisine.

As recipients of The National Wedding Industry Award for Best Venue (Town City) and International Wedding Expert Award for most popular all-inclusive venue worldwide, you can be assured of the wedding day of your dreams.

Being situated just a 2 minute drive from the golden sand beaches at Sandbanks means that you can add depth to your wedding photos with stunning seaside shots too.

THE ITALIAN GARDEN BY CHRISTIAN LAWSON PHOTOGRAPHY

The Gardens

Whilst your guests enjoy canapés and drinks in the exquisite Italian Garden, take the opportunity to have photographs taken in the magnificent themed gardens of Compton Acres including the mesmerising Japanese Garden and the tranquil Heather Garden.

Let your photographer take you on an incredible journey as you make your way through some of the sensational backdrops in the ten acres of historic gardens. Take in some of the Romanesque statues and take a moment in the gorgeous stone grotto – guaranteed to result in precious photographs to relish forever.

The gardens, designed and built by Thomas William Simpson in 1924, are steeped in history, and whether you enjoy a stroll through the wooded valley or the Rock & Water Garden, or simply stealing a kiss in the Japanese Pagoda, your experience in the Compton Acres gardens will certainly be unforgettable.

THE JAPANESE GARDEN

ROMAN GARDEN BY DAVID WHEELER PHOTOGRAPHY

THE GROTTO BY PHOTOFINISH UK

The Suites

As the only venue of its kind in the UK, The Italian Villa is exclusively yours and provides 3 floors of unrivalled elegance to lay on your dream wedding, and is licensed to perform civil ceremonies & civil partnerships.

MEDICI SUITE

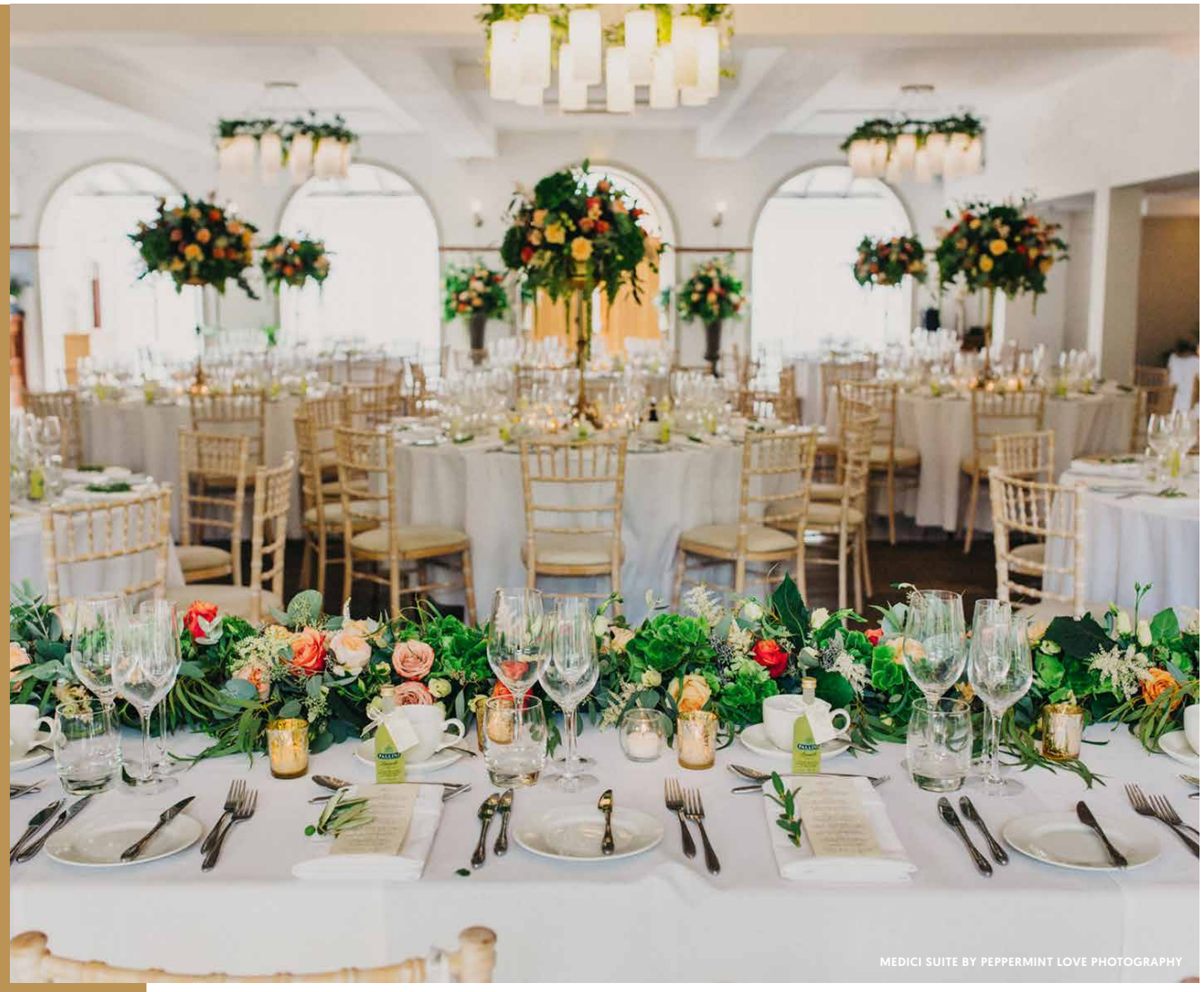
The grand Medici Suite is where you'll enjoy your wedding breakfast, with up to 180 guests being seated in this impressive space. With a full service bar, a baby-grand piano and tons of natural light from the floor to ceiling windows, the Medici Suite is the perfect place to relish your first meal as a married couple.

VERONA SUITE

Walk down the aisle on our red carpet in the bright and airy Verona Suite. As your guests watch you make your wedding vows, you'll be wowed by the balcony that overlooks the stunning Italian Garden, guaranteeing some truly outstanding wedding photos!

SIENA SUITE

No good wedding is complete without a great evening reception, and there is no finer place than our Siena Bar to enjoy your first dance together as a married couple. Complete with a 10m stage perfect for a live band or DJ, a full service bar and a leather sofa snug, your guests can either relax or dance the night away the choice is always theirs!



MEDICI SUITE BY PEPPERMINT LOVE PHOTOGRAPHY

VERONA SUITE BY TAYLOR MADE PHOTOGRAPHY

SIENA SUITE BY NICK RUTTER PHOTOGRAPHY

PROSECCO ON THE LAWN

CHICKEN IN PARMA HAM
BY ANDREW PLANT PHOTOGRAPHY

CONFETTI BY PEPPERMINT LOVE PHOTOGRAPHY

How we look after you...

The success of your wedding day is the most important thing to us and you can expect to receive our exceptional level of service every step of the way. Our team are here to help make your wedding day exactly what you want it to be.

Nothing gives us greater satisfaction than knowing that the memories you take from your big day at The Italian Villa will stay with you fondly for life. Want to do something out of the ordinary? Just ask! No two weddings are the same, and we want your day to be a representation of you as a couple. Looking for something in particular? We have an enviable book of preferred suppliers – some of the best wedding suppliers in the region. If you need help finding the perfect florist, band or any other supplier – just ask, we're at your service! Your wedding day will be expertly managed by a dedicated Event Manager, along with a team of professional chefs and service staff. Our mission is to give you the wedding day you always dreamed of!

Unlike many other venues, you will have exclusive use of our venue, there are no room turn arounds on your wedding day, when hosting your wedding ceremony in the Verona Suite – guests will flow from one room to the next, without the need for a change around... making your day stress free! After your wedding ceremony, weather permitting, guests will be directed through our beautiful grotto before entering the spectacular Italian Garden where drinks and photographs will await them. You will enjoy your delicious wedding breakfast in the beautiful Medici Suite, before dancing the night away in our vibrant Siena Suite.

No other venue will provide you with such a varied backdrop for wedding photographs: Historical sculptures, bright red Japanese bridges, Japanese tea hut, stepping stones, waterfalls, fountains, ponds, archways, palm trees, statues, grotto and sea views!

Countdown to your wedding...

12 MONTHS TO GO...

- Discuss your ideas and budget with your partner, find inspiration on Pinterest, Google and the Facebook pages of wedding venues you like the look of as well as in Wedding magazines
- Fall in love with your perfect venue, when looking around venues make sure you take a list of your main criteria and questions
- Book your registrar or church service
- Look into suppliers such as caterers if they are not based at your venue, florists, cake makers and photographers /videographers
- Hit the shops and start trying on dresses!
- Select your bridesmaids and groomsmen

6 MONTHS TO GO...

- Decision time... renowned to be a tricky area! Which guests would you like to invite for the whole day and who are you inviting for the evening? Remember to take into account the venue's minimum and maximum guest numbers
- Order your wedding stationery if you are paying for your favours, place cards, etc. to be made, otherwise, start practising making your stationery if you are planning a DIY wedding
- Second shopping trip... this time for the rings! Have a good idea of what you are looking for before you set out!
- Honeymoon plans! Start thinking destinations, budget and arrangements

3 MONTHS TO GO...

- Send out your invitations. These need to contain as much information as possible to help guests make arrangements. Remember to ask for any dietary requirements, provide details of nearby accommodation, your day's timings and a RSVP date
- Decide on your wedding favours... there is no rule here so get creative! Sweets, scratchcards, personalised items...
- Book in for your wedding hair and make-up trial... queue Pinterest!!
- Contact your wedding coordinator with your chosen wedding breakfast menu
- You will need to pay your registrar fee and ensure you have talked about your vows and ceremony music. Check that your venue has the necessary player for your media (CD, iPod, etc)
- Timings for the day: Type these up and check them through with your wedding coordinator, then you can give copies to your bridesmaids and ushers so everybody knows what's happening and when...one less thing to think about!

5 WEEKS TO GO...

- Call your suppliers and confirm arrangements
- Confirm your final details with your venue and caterers: Provide final guest numbers (including children and babies), dietary requirements, final menu choices and any special requirements

1 MONTH TO GO...

- Have your final wedding dress fitting
- Finalise your seating plan, always a challenge but as long as you give yourself time it will be fine! Send this to your venue

Remember, our team are here to help you with anything else you may need. Looking for a unique supplier but can't find it? We've worked with the best in the business, so just ask – we're here to help!

THE VILLA AT NIGHT BY MARK FENWICK

Food & Drink

THE ITALIAN VILLA IS PROUDLY MANAGED BY BEALES GOURMET LTD

Our multi award-winning chefs and service team love nothing more than giving you and your guests a culinary experience worth remembering! Led by our Managing Director, Tony Beales, our team have created a series of sensational menus using the finest local, seasonal produce.

We have a well-crafted wine list to accompany our wedding menus along with two full service bars featuring an extensive selection of spirits, beers and cocktails to choose from.

You'll find full menu details in the back of this brochure, but don't hesitate to ask if there is a particular dish or course you'd like us to create just for your wedding – bespoke menus are our speciality.

OUTSIDE CATERING

Beales Gourmet are also available for events at your premises from wedding receptions to corporate entertaining, garden parties and fine dining in your own home.

Please contact the Beales Gourmet outside catering team to find out more about this exclusive service.

T: 01202 700992
W: bealesgourmet.com
E: sales@bealesgourmet.com

SUCCULENT SCALLOPS
BY ANDREW PLANT PHOTOGRAPHY

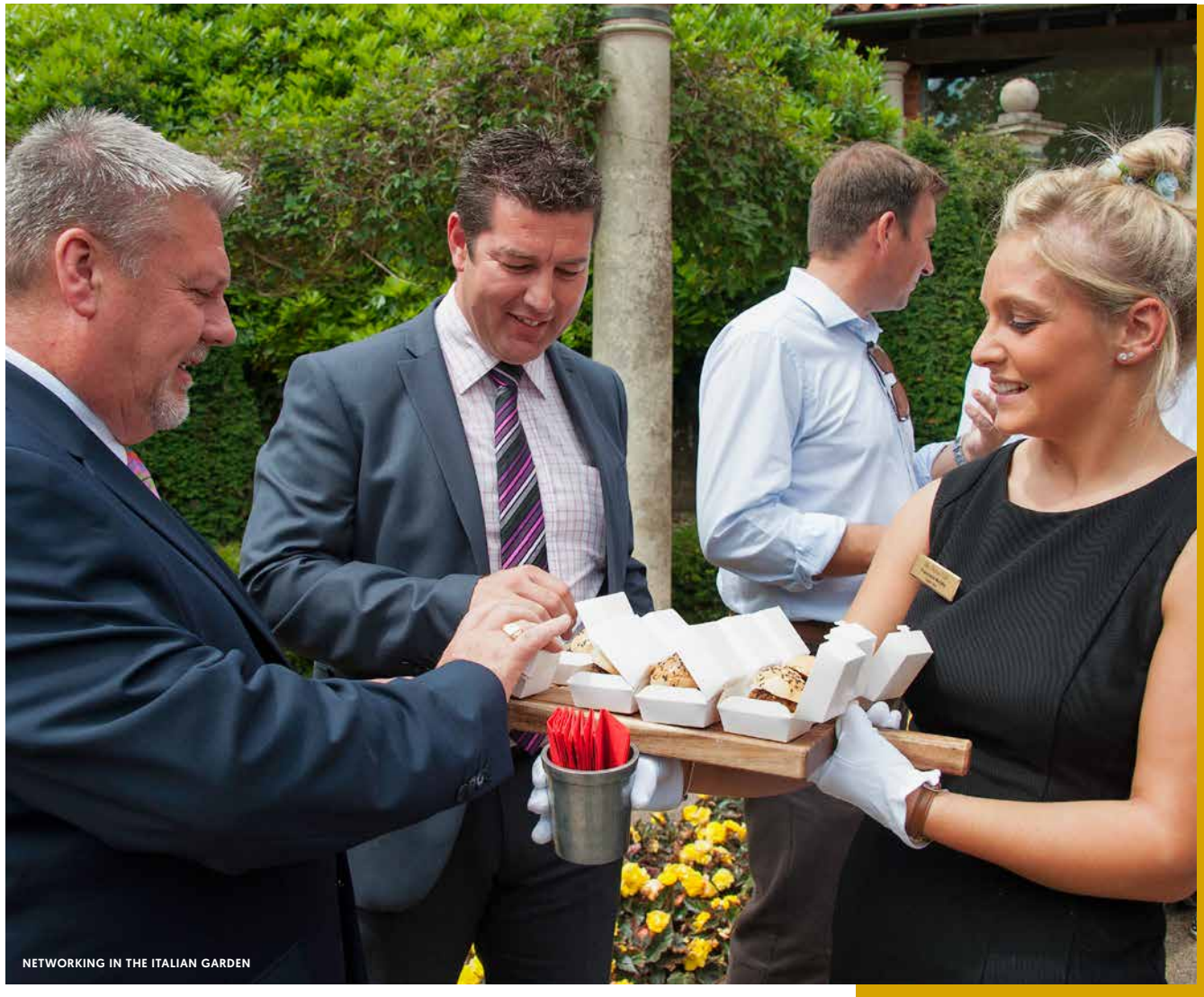
Private Events

Whether you are looking to host a special birthday party, wedding anniversary, christening party or other special occasion, the beautiful Italian Garden and three suites at The Italian Villa offer a luxurious space for you to celebrate.

We can accommodate small, intimate parties and large occasions, with space for up to 250 guests. On-site multi award-winning caterers Beales Gourmet offer a wide range of catering options, all of which can be tailored to your requirements, including canapés and drinks receptions, hot and cold buffets and fine dining. Our attentive team can help you plan and organise everything from decorations, cakes and entertainment, helping to create a stunning party setting and leaving you and your guests to enjoy the celebrations.

STRAWBERRY PAVLOVA
BY ANDREW PLANT PHOTOGRAPHY

PRIVATE BBQ IN THE ITALIAN GARDEN



NETWORKING IN THE ITALIAN GARDEN

Corporate Events

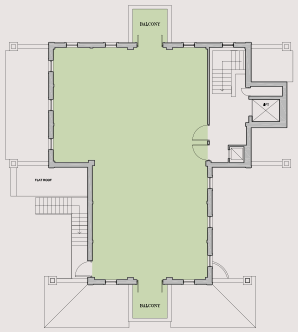
Thinking about your next AGM, award ceremony, gala dinner, away-day, conference or training seminar? No matter the event, The Italian Villa gives you the perfect setting to WOW your customers and staff. With highly competitive Day Delegate packages, you can be assured of outstanding value for money.

When booking the multi-award winning Italian Villa, you can choose from either full exclusivity of the venue or simply hire one suite only for your event. Over three floors, the grand Villa gives you size and scope but with wonderful intimacy too. Well appointed with lifts to all three floors, air conditioning, built in sound systems, a stage, audio visual equipment and free parking, the Italian Villa has everything you need to make your business event a huge success.

NETWORKING IN THE ITALIAN GARDEN

VERONA SUITE – THEATRE STYLE

VERONA SUITE – CABARET STYLE



Verona Suite

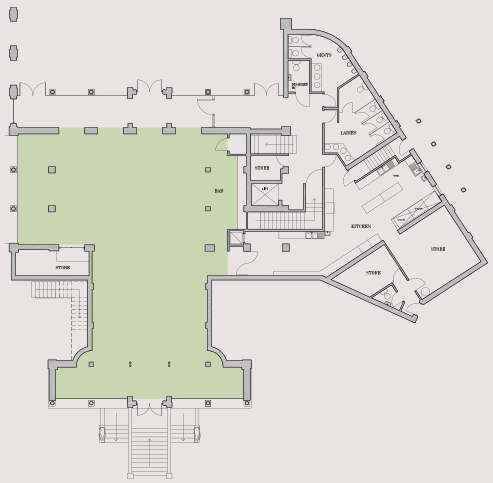
(TOP FLOOR)

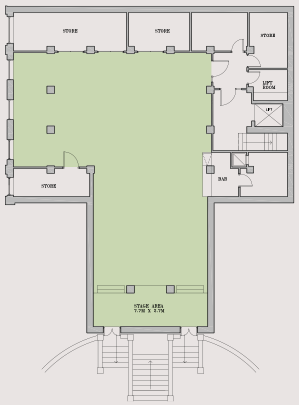
- Suits 120 guests max (seated) or 200 standing
- Wedding ceremony suite (licensed up to 120 guests) and ideal for training events, seminars and boardroom lunches
- Spectacular balcony view of the gardens
- Length: 45'9" x Width: 27'8" (14m x 8.5m)
- Own sound system & wi-fi
- 2 built in overhead projectors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

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

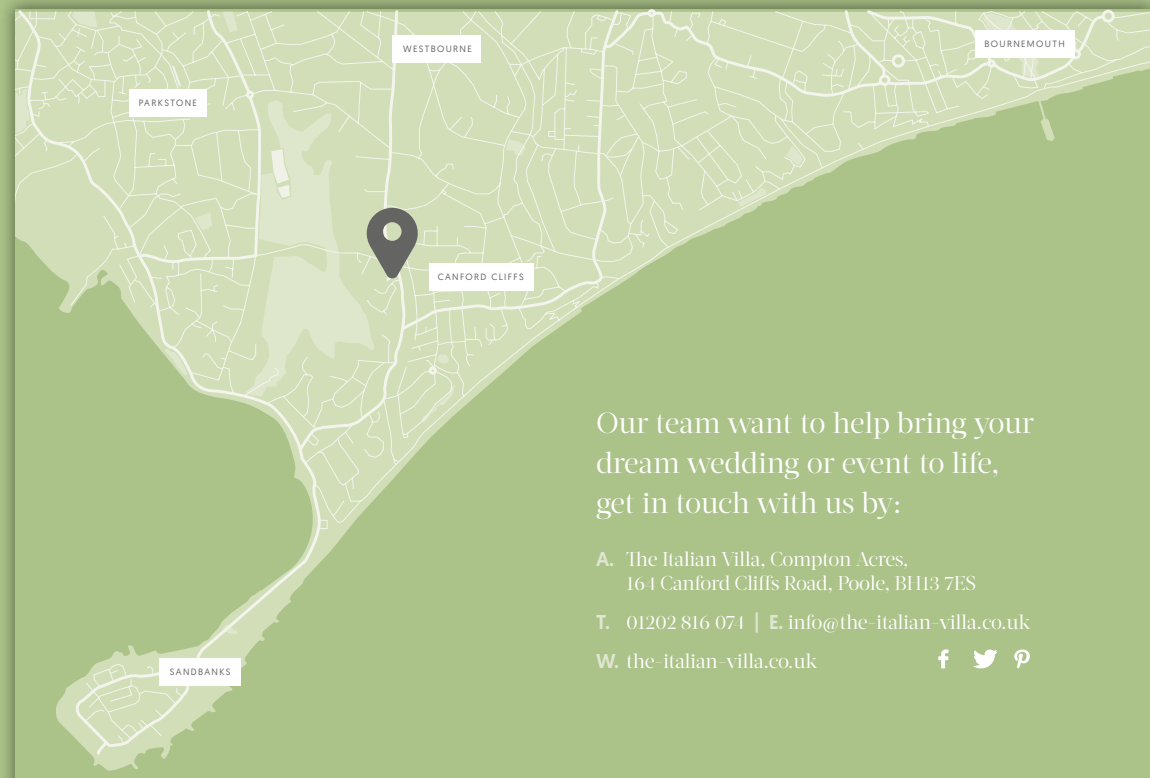




Siena Suite

(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



Our team want to help bring your dream wedding or event to life, get in touch with us by:

A. The Italian Villa, Compton Acres, 164 Canford Cliffs Road, Poole, BH13 7ES

T. 01202 816 074 | **E.** info@the-italian-villa.co.uk

W. the-italian-villa.co.uk

Download your full wedding pack and check live availability at

THE-ITALIAN-VILLA.CO.UK

THE NITTY GRITTY

The Italian Villa
AT COMPTON ACRES
EXCLUSIVE EVENTS VENUE

Download your full wedding pack and check live availability at

THE-ITALIAN-VILLA.CO.UK

PEAK SEASON PRICES

Your wedding quotation comprises of venue hire, 3 course wedding breakfast, drinks package and evening buffet.

VENUE HIRE 2018 & 2019 (MAY – SEPTEMBER)			
MON – THURS *1pm – 12.30am (bar closes midnight)*	**FRIDAY** *1pm – 12.30am (bar closes midnight)*	**SATURDAY** *1pm – 12.30am (bar closes midnight)*	**SUNDAY** *1pm – 12.30am (bar closes midnight)*
£2,000	**£3,600**	**£5,100**	**£2,300**

BANK HOLIDAY SUPPLEMENT	**£1,000**	**EVENING EXTENSION UNTIL 1.30 AM** *(bar closes 1am)*	**£300**

VENUE HIRE:

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.*

Sample Summer Quotation

May – September

Approximate cost based on our minimum adult guest numbers. Sunday to Thursday: ***min 65 adult guests****, Friday:* ***min 75 adult guests****, Saturday:* ***min 80 adult guests****. Price based on venue hire, Siena drinks package, Villa 3 course menu & evening buffet.*

2018 & 2019	MON – THURS *Based on 65 guests*	FRI *Based on 75 guests*	SAT *Based on 80 guests*	SUN *Based on 65 guests*
MAY	**£5,865.75**	**£8,471.25**	**£10,458.00**	**£6,603.75**
JUNE/SEPT	**£6,191.63**	**£8,941.88**	**£11,039.00**	**£6,970.63**
JULY/AUG	**£6,517.50**	**£9,412.50**	**£11,620.00**	**£7,337.50**

What's included in venue hire?

- Exclusive hire of all 3 floors of the Italian Villa
- Designated area of the Italian Garden
- Use of the Compton Acres Grade II listed Gardens until 6pm
- Personal Event Co-ordinator before the wedding and Personal Event Manager 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
- Complimentary biodegradable confetti
- 2 decorative easels for your table plan
- 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)
- The setting of your wedding stationery

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 (July/August only). (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.

CATERING (PRICE PER PERSON)	2018 & 2019
CANAPÉS *(2 hot, 2 cold)*	FROM
MONDAY TO THURSDAY	**£8.00**
FRIDAY & SUNDAY	**£8.50**
SATURDAY	**£8.50**
WEDDING BREAKFAST – VILLA MENU *(3 courses & coffee)*	FROM
MONDAY TO THURSDAY	**£38.00**
FRIDAY & SUNDAY	**£44.00**
SATURDAY	**£48.00**
WEDDING BREAKFAST BBQ/HOG ROAST *(2 courses & coffee)*	FROM
MONDAY TO THURSDAY	**£37.00**
FRIDAY & SUNDAY	**£40.00**
SATURDAY	**£43.00**
EVENING BUFFET	FROM
MONDAY TO THURSDAY	**£14.00**
FRIDAY & SUNDAY	**£16.00**
SATURDAY	**£16.00**

OFF-PEAK SEASON PRICES

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 £1,000 supplement).

2018 & 2019	SUN – THURS	FRI	SAT
JANUARY & FEBRUARY	**£4,123.00** *(extra guests £62pp)*	**£4,250.00** *(extra guests £62pp)*	**£5,100.00** *(extra guests £67pp)*
MARCH	**£4,850.00** *(extra guests £62pp)*	**£5,000.00** *(extra guests £62pp)*	**£6,000.00** *(extra guests £67pp)*
NOVEMBER	**£4,365.00** *(extra guests £62pp)*	**£4,590.00** *(extra guests £62pp)*	**£5,250.00** *(extra guests £67pp)*
OCTOBER, DECEMBER & APRIL	**£5,835.00** *(extra guests £69pp)*	**£6,000.00** *(extra guests £69pp)*	**£7,150.00** *(extra guests £72pp)*

NEXT STEPS

We are delighted that you have chosen to hold your wedding celebrations at The Italian Villa. Once you have a wedding date in mind, either ask your co-ordinator to check the diary or simply check this yourself using our online availability calendar (located at the bottom of our home page). If your desired date is available, ask your co-ordinator to reserve it provisionally for 10 days to avoid missing out to another couple! During these 10 days please get in touch with the Poole Registrar to confirm their availability for your civil ceremony, or contact your chosen church. Within the next 10 days please prepare your wedding deposit. We ask for £1,500.00 to secure your wedding date. A further £2,000.00 is requested 6 months before your wedding, with your final wedding balance due 1 month prior.

Lemontree Photography

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). Discounts are not combinable or to be used in conjunction with any other offer.

What's included in your package?

- Exclusive hire of all 3 floors of the Italian Villa
- Designated area of the Italian Garden
- Use of Compton Acres Grade II listed Gardens for photos and for your guests to enjoy until 4pm (The Italian Garden is available until 7pm or when the music starts playing)
- Personal Event Co-ordinator before the wedding and Personal Event Manager on the day of the wedding
- 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 sparkling wine 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 homemade chutneys, fruits, artisan breads & crackers, marinated olives, hummus, bread sticks & crostini OR choose our gourmet sandwich selection (choose 4 fillings from the list), sliced market vegetables with home-baked tortilla chips, salsa, hummus, guacamole & truffle mayo. (Additional guests are charged at £12 per person. Upgrade options are available.)
- Use of the ceremony room with red carpet (optional)
- Complimentary biodegradable confetti
- 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
- The setting of your wedding stationery

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

PEAK SEASON MENUS

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 (May & June)

STARTERS

LOCAL CRAB & ATLANTIC PRAWNS
Avocado mousse, cocktail sauce & baby herbs

NEW FOREST ASPARAGUS & POACHED FREE RANGE EGG
Truffle hollandaise

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

MAIN COURSES

DORSET PORK FILLET
Herb polenta, local asparagus, roast beetroot & Joe's Purbeck Cider jus

PLAICE FILLETS
Local plaice, crispy cockles, sautéed potatoes, crushed peas & warm tartare sauce. A modern twist on 'Fish & Chips'

GRILLED CHICKEN BREAST
Saffron arancini, globe artichoke, broad beans, cherry tomatoes, white wine cream & purple basil

BAKED CONCHIGLIE
Giant pasta shells filled with spinach and a blend of Italian cheeses with pesto and tomato fondue

DESSERTS

WHITE CHOCOLATE PARFAIT
Pistachio praline & textures of strawberry

LEMON POSSET
Seasonal berry compote & homemade shortbread

NEW FOREST ETON MESS
Local strawberries, crisp meringue, Chantilly cream, strawberry coulis & foraged flowers

TEA, COFFEE & MINT CHOCOLATES

Summer menu (July – September)

STARTERS

SCALLOP & PRAWN RAVIOLI
Fennel butter sauce

SAVOURY GOATS CHEESECAKE
Woolsery goats cheese, fresh figs, bee pollen & summer cress

PARMA HAM & FOCACCIA
Rolled with cream cheese, marinated tomatoes & basil on rosemary focaccia toast

MAIN COURSES

DORSET LAMB RUMP
Served pink with crushed new potatoes, minted peas, baby carrots & red currant jus

HAKE & CHORIZO
Black olive crust, creamed potatoes, summer bean fricassee

CHICKEN BREAST
Wrapped in Parma ham, filled with a garlic, olive, herb & apricot stuffing, pommes puree & caponata

TUSCAN STUFFED BABY VEGETABLES
Pommes puree, toasted pine nuts, bell pepper & basil coulis

DESSERTS

PEACH MELBA
Caramelised peach, toasted almonds, vanilla ice cream & raspberries

VANILLA PANNA COTTA
New forest berries

CHOCOLATE & CHERRY TORTE
Poached cherries & cherry compote

TEA, COFFEE & MINT CHOCOLATES

Peak season Chef's suggestions

STARTERS

GAZPACHO SOUP
All the flavours of the Mediterranean with boiled egg, Serrano ham & ciabatta croutons

TRICOLORE SALAD
Tomato, buffalo mozzarella and avocado with basil oil & baby leaves

MAIN COURSES

SPRING DORSET LAMB DUET
*Carved rack, confit shoulder croquette, summer vegetables & rosemary jus – **£2pp supplement***

ROAST BEEF FILLET 'WELLINGTON'
*Gratin potatoes, puff pastry, wild mushrooms, red wine jus & seasonal baby vegetables – **£3pp supplement***

'LOBSTER & CHIPS'
*Half a grilled Jurassic coast lobster, skinny fries, sharing salads & tarragon hollandaise – **£6pp supplement***

FOOD ALLERGIES AND INTOLERANCES:
Please note that all of our food contains allergenic ingredients

SPECIAL DIETS FOR FOOD ALLERGIES:
Can only be catered for if arranged prior to your event and confirmed in writing

OFF-PEAK SEASON MENUS

ALL OF OUR MENUS INCLUDE:

Artisan bread rolls, farmhouse butter, roast garlic, olive oil & balsamic glaze, placed on the dining tables as guests enter the dining room.

Autumn menu (October & November)

STARTERS

NEW FOREST MUSHROOM ARANCINI
Rocket salad & truffle dressing

HAM HOCK TERRINE
Pickled vegetables, thyme crostini & spiced apple chutney

SMOKED MACKEREL
Hot smoked fillet, fennel & apple slaw

MAIN COURSES

LOCAL PORK & PUMPKIN
Bridport pork and Dan Tanners pumpkin cooked 2 ways with damson jus & sage mash

BLADE OF WEST COUNTRY BEEF
Slow cooked in red wine sauce with mushrooms, baby onions and bacon with creamed potatoes & roast carrot

ROAST CHICKEN
Roast breast, grilled corn, local mushrooms, potato fondant & light chicken jus

SQUASH & ITALIAN HARD CHEESE RISOTTO
Risotto filled roasted baby squash with seasonal salad leaves

DESSERTS

BAKED ALASKA
Raspberry sorbet, Italian meringue & blackberries

DORSET APPLE CAKE
Served warm with clotted cream ice cream & steeped raisins

PEAR & ALMOND TART
Served warm with Chantilly cream, pear coulis & sloe gin gel

TEA, COFFEE & MINT CHOCOLATES

Winter menu (December – April)

STARTERS

CREAMY CELERIAC SOUP
Truffle oil & smoked Cheddar

SCOTCH EGG
Free range egg, herb sausage, piccalilli & seasonal leaves

SMOKED SALMON PARFAIT
Horseradish, pickled beetroot & sour dough toast

MAIN COURSES

THYME CHICKEN
Duo of chicken, charred leeks, pickled garlic & a sweet potato mash

CONFIT DUCK
Devonshire duck leg, buttered savoy cabbage, forest mushrooms, creamed potato & port jus

ROAST PORK BELLY & APPLE
Mini jackets, carrot fondants, braised celery & local cider jus

NEW FOREST MUSHROOM & CHESTNUT WELLINGTON
Vegetables & potatoes of the day & creamy mustard sauce

DESSERTS

LIMONCELLO DRIZZLE CAKE
Lemon curd & winter berry coulis

STICKY TOFFEE PUDDING
Toffee glaze, home-made custard & honeycomb

CHOCOLATE MARQUISE
Seville orange gel & toasted hazelnuts

TEA, COFFEE & MINT CHOCOLATES

Off-Peak season Chef's suggestions

STARTERS

SCOTTISH SCALLOPS
*Pan seared with seasonal cauliflower cooked 3 ways – **£2pp supplement***

DUCK LIVER PARFAIT
*Brioche toast, chicory & textures of orange – **£1pp supplement***

FISH SOUP
Mediterranean inspired soup with saffron aioli, garlic rubbed crouton & grated Emmental

MAIN COURSES

LOCAL VENISON DUET
*Rare roasted loin, venison pie, savoy cabbage, celeriac & potato gratin & game jus – **£4pp supplement***

GLAZED BEEF SHORT RIB
*Heritage carrots, horseradish mash & rich red wine sauce – **£2pp supplement***

GLUTEN-FREE DISHES:
Most of our dishes are 'gluten free' or can be adapted to be if required (except the pasta dishes)

WANT TO KNOW MORE ABOUT OUR INGREDIENTS:
Please speak to your Event Coordinator

VEGAN & CHILDREN'S MENUS

Peak Season Vegan Menu

STARTERS

TRIO OF TOMATO BRUSCHETTA
Vegan pesto, rocket & balsamic

OR

GAZPACHO SOUP
Ciabatta croutons & basil oil

MAIN COURSES

GRILLED MEDITERRANEAN VEGETABLE STACK
Rosemary polenta cake, red pepper & cherry tomato fondue

OR

QUINOA STUFFED MINI PEPPERS
Basil mash, marinated tomato and roast garlic dressing

DESSERTS

CARAMELISED PEACH
Toasted almonds, soya ice cream & raspberries

OR

SUMMER FRUITS
With vegan chocolate fondue

Off-Peak Season Vegan Menu

STARTERS

LEEK & POTATO SOUP
Truffle croutons

OR

MUSHROOMS ON TOAST
On garlic rubbed ciabatta

MAIN COURSES

MUSHROOM & CHESTNUT WELLINGTON
With vegetables & potatoes of the day and Vegan red wine jus

OR

FALAFEL DELI BURGER
Sweet potato fries, harissa & winter leaves

DESSERTS

VEGAN CHOCOLATE BROWNIE
Soy ice cream & warm chocolate sauce

OR

CINNAMON BAKED APPLE
Steeped raisins, toasted almonds & soy custard

Children's Menu **£17.50 PER CHILD UNDER 10 YEARS OLD**

CORDIALS FOR THE DRINKS RECEPTION & WEDDING BREAKFAST

MAIN COURSES

Select 1 dish for all children

GRILLED CHICKEN FILLETS
With mash potato (or skinny fries) and seasonal vegetables

BREADED PLAICE GOUJONS
With mash potato (or skinny fries) and seasonal vegetables

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

SAUSAGE & MASH
With onion gravy (vegetarian sausages available)

CHEESE & TOMATO PIZZA
With crudités and baby gem lettuce

'MAC & CHEESE'
With seasonal salad

BREAD BOARD TO SHARE ON THE TABLES

DESSERTS

SMALLER PORTION OF CHOSEN WEDDING BREAKFAST DESSERT

OR

SEASONAL FRUITS

Babies under 2 years are free of charge if parent is providing their own food. ***If we heat baby food in our microwave, it is the parent's responsibility to ensure the temperature of the food is appropriate before feeding it to the baby.***

FOOD ALLERGIES AND INTOLERANCES:
Please note that all of our food contains allergenic ingredients

SPECIAL DIETS FOR FOOD ALLERGIES:
Can only be catered for if arranged prior to your event and confirmed in writing

CANAPÉS

(Gluten free variations available on request. All dessert canapés are vegetarian.)

Italian Villa Canapé Menu

COLD SELECTION

STONE-BAKED FLAT BREAD WITH HUMMUS, TOMATO SALSA & AVOCADO DIP *(vg)*

CHERRY TOMATOES STUFFED WITH FETA, BLACK OLIVES & MINT *(v, gf)*

BEETROOT CURED SALMON, CELERIAC SLAW, DILL EMULSION *(gf, df)*

SAVOURY GOATS CHEESECAKE, FIG COMPOTE & BEE POLLEN *(v)*

MARINATED TOMATO, MOZZARELLA & PESTO BRUSCHETTA *(v, n)*

BEEF CARPACCIO, CIABATTA TOAST, CEP & TRUFFLE PASTE *(df)*

MINI MUDEFORD CRAB SANDWICHES, TARRAGON MAYO *(df)*

SMOKED MACKEREL PATÉ, LEMON GEL, MELBA TOAST & BASIL

PARMA HAM, MOZZARELLA AND OLIVE SKEWERS *(gf)*

CRISPY DUCK PANCAKES, HOISIN DIP *(df)*

WARM SELECTION

BABY BAKED POTATOES, SMOKED DORSET CHEDDAR, SPRING ONION *(v)*

GRILLED KING PRAWN SKEWERS, GINGER, CORIANDER & CHILLI DIP *(gf)*

SMOKED HADDOCK CROQUETTES, PEA VELOUTE, TARTAR SAUCE *(df)*

SEASONAL RISOTTO CAKE, TRUFFLE AIOLI & ITALIAN HARD CHEESE *(v)*

FRIED WHITEBAIT & BABY SQUID WITH GARLIC & LEMON DIP *(df)*

BLUE VINNEY & WALNUT BEIGNET, RED ONION & CHILLI JAM *(v, n)*

MINI YORKSHIRE PUDDINGS, RARE BEEF, HORSERADISH CREAM

CHAR GRILLED CHICKEN SKEWERS, SALSA VERDI DIP *(gf, df)*

CONFIT PORK BELLY, APPLE COMPOTE & CRACKLING *(gf)*

POLENTA CHIPS, SMOKED PAPRIKA MAYO *(vg)*

SWEET SELECTION

MINI CHOCOLATE BROWNIE, CHOCOLATE GANACHE, HAZELNUT PRALINE *(n)*

CHOCOLATE DIPPED STRAWBERRIES *(summer only)*

CREAM FILLED PROFITEROLES COATED IN CHOCOLATE

DECONSTRUCTED LEMON CHEESECAKE SPOONS

BABY APPLE TARTS, CINNAMON CHANTILLY

CHOCOLATE & ORANGE MARQUISE

MINI SEASONAL BERRY PAVLOVA

LIMONCELLO DRIZZLE CAKE

TIRAMISU SHOT GLASS

DORSET APPLE CAKE

RIPE FRUIT KEBABS

CANAPÉ PRICES

PRICES FROM £7.50 PER PERSON

Please see 'Peak Season Prices' page for full pricing details or contact our team for a bespoke quotation.

DON'T FANCY CANAPÉS? WHY NOT ADD OUR SIGNATURE NIBBLES:

Kettle chips, parmesan twists, luxury sea salted and roasted nuts & marinated olives

£3.00 PER PERSON (SUN – THURS)
£3.50 PER PERSON (FRI – SAT)

CUSTOM CANAPÉS AVAILABLE:
Please ask for further details

Produce subject to seasonal availability. Canapé prices above apply to weddings secured after ***31st January 2017***

DIETARY KEY:
gf = gluten free, v = vegetarian, vg = vegan, df = dairy free, n = contains nuts

BBQs & HOG ROASTS

Wedding Breakfast BBQ & Hog Roast Menu

MONDAY – THURSDAY	FRIDAY & SUNDAY	SATURDAY
2018 & 2019: £37 PER PERSON	2018 & 2019: £40 PER PERSON	2018 & 2019: £43 PER PERSON

BBQ SELECTION

Select 3 meat and 1 fish dish

6OZ WEST COUNTRY BEEF BURGERS WITH TOMATO & CHILLI RELISH

DORSET MADE PORK SAUSAGES WITH BBQ ONIONS

MARINATED CHICKEN PIECES OR SKEWERS:
Tikka, Herb & 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 £2pp for all steaks

VEGETARIAN

SPICY FALAFEL WITH MINT YOGURT DRESSING

VEGETABLE AND HALOUMI KEBABS
(included in all BBQ menus for pre-ordered vegetarians)

HOG ROAST

OUTDOOR REARED DORSET HOG CARVED AND SERVED WITH:

Home-made apple sauce and a choice of mustards, Sage and onion stuffing, Loads of crackling, Falafel burgers (for pre-ordered vegetarians)

HOMEMADE SALADS & ACCOMPANIMENTS

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

Alternative salads available, please ask for further details

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 seasonal wedding breakfast menu)

TEA, COFFEE & MINT CHOCOLATES

DRINKS PACKAGES

Our drinks packages 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 PER PERSON

1 glass of sparkling wine or bucks fizz for the Drinks Reception
Upgrade the reception drink to Pimm's or Fiorente Spritz (Elderflower & Prosecco cocktail) for ***£1.50 per person***

2 glasses of house red or white wine with your Wedding Breakfast

1 glass of sparkling wine for the toast

VERONA PACKAGE
£23.50 PER PERSON

2 glasses of house Prosecco for the Drinks Reception
Upgrade the reception drinks to Pimm's or Fiorente Spritz (Elderflower & Prosecco cocktail) for ***£2.00 per person***

2 glasses of house red or white wine with your Wedding Breakfast

1 glass of house Prosecco for the toast

MEDICI PACKAGE
£30.00 PER PERSON

2 glasses of house Prosecco for the Drinks Reception
Upgrade the reception drinks to Pimm's or Fiorente Spritz (Elderflower & Prosecco cocktail) for ***£2.00 per person***

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)

EVENING BUFFETS

Villa Evening Buffets

'Monday – Thursday price. Prices displayed are until end of 2019.

THE DELICATESSEN
£16 PER PERSON (£14 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
Home-made mini quiches (mushroom, thyme, cheddar & classic Lorraine)

THE SNACK
£16 PER PERSON (£14 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

THE FUSION
£16 PER PERSON (£14 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 yogurt dip
Lamb kofta with tzatziki

THE SENSATIONAL SANDWICH
£16 PER PERSON (£14 PER PERSON*)

Choose your own fillings from the list below (choose 6):
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
Sliced market vegetables with home-baked tortilla chips, salsa, hummus, guacamole & truffle mayo

EVENING BBQ
£18 PER PERSON (£16.50 PER PERSON*)

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 ROASTS
£18 PER PERSON (£16.50 PER PERSON*)

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, seasonal salad leaves with house dressing & loads of crackling!
Falafel burgers (for pre-ordered vegetarians)

ADD SWEET ITEMS TO YOUR EVENING BUFFET
FOR JUST £1 PER PERSON, PLEASE ASK US FOR IDEAS

Prices above apply to weddings booked after 6th October 2017.
During off-peak periods, Sunday evening buffets are charged at Mon – Thurs prices.

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 ***£6.00***
Bucks Fizz ***£4.50***
Cocktails from ***£8.00***
House wine ***£5.00 (175ml) £6.70 (250ml)***
Freshly squeezed orange juice ***£7.50 per 1.5 litre jug***
Fruit punch (non-alcoholic) ***£7.50 per 1.5 litre jug***
Soft drinks from ***£1.80***

ON DRAFT
Carlsberg ***£4.50 pint***
San Miguel ***£5.20 pint***

IN BOTTLES
Bottled Lagers from ***£4.00***
Local Ale ***£5.00***
Bottled Ciders from ***£5.00***

SHORTS
House spirits from ***£3.40***
Jack Daniels ***£3.60***
Baileys ***£5.00 (50ml)***
Port ***£5.00 (50ml)***
Single Malt Whisky ***£5.00 single***

Tap water available at the bar

Have a look at our full wine list on our website

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****.*

FAQs

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 where a minimum of 75 guests applies and Saturdays where a minimum of 80 guests applies in the peak season. 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 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 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 Villa) 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 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 possessions 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. Children must be supervised at all times.

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. Your tasting will include: 2 starters, 2 main courses and 2 desserts. Ingredients are subject to seasonality.

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 high-chairs 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 information 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.

The Italian Villa

AT COMPTON ACRES

EXCLUSIVE EVENTS VENUE

THE-ITALIAN-VILLA.CO.UK

FRONT COVER IMAGE BY PEPPERMINT LOVE PHOTOGRAPHY