

The Italian Villa

AT COMPTON ACRES

EXCLUSIVE EVENTS VENUE

Samantha Davis Photography



CORPORATE BROCHURE

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VENUE

The Italian Villa is the only purpose-built venue of its kind anywhere in the UK, and we are delighted to have it here on our Dorset coastline. Set upon 10 acres of magnificently manicured gardens at the iconic Compton Acres, this truly is a venue like no other, making it the ideal setting for your next business event.

Three spacious suites await you at The Italian Villa, each with its own unique charm in abundance.

The venue is fully accessible with a lift to all three floors.

Delegates can take advantage of our thirty free parking spaces, with additional free on road within the surrounding area.

VERONA SUITE

The Verona Suite, with its impressive balcony overlooking the Italian Gardens is ideal for boardroom lunches, seminars and training events for up to 130 people. This suite is light and airy, has a very contemporary design and sits proudly on the top floor of our three story venue.

Theatre: 130

Cabaret: 70

Reception: 200

Boardroom: 24

Classroom: 48

U Shaped: 21

Banquet: 70



MEDICI SUITE

The Medici Suite is the largest and most opulent of our three suites and can host seated banquets for up to 180 guests and canapé receptions for up to 250 guests.

Situated on the ground floor and overlooking the stunning Italian Gardens, this Suite delivers a WOW factor to your event every time. A stone staircase leads elegantly onto the Italian Gardens, which you are free to use as part of your event.

Theatre: 180

Cabaret: 88

Reception: 250

Boardroom: 24

Classroom: 48

U Shaped: 45

Banquet: 180



SIENA SUITE

The Siena suite is located on the lower ground floor of The Italian Villa and is the perfect room for an evening party or entertainment space following dinners and events. The space includes a large bar, dance floor and stage which can accommodate 250 guests with casual seating.

Theatre: 150

Cabaret: 70

Reception: 250

Boardroom: 24

Classroom: 48

U Shaped: 30

Banquet: 90



Joe Weil Photography

ITALIAN GARDENS

The gorgeous Italian Garden has direct access into the Italian Villa and makes the perfect space for your guests to mingle and enjoy the day. As part of the venue hire, access to the Italian Gardens is included, with the option to upgrade to exclusive use at an additional charge.

Verona Suite venue hire does not include access to the garden, but can be added if required at an additional charge. Alternatively, reduced rate garden passes are available when booked as part of an event.



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VENUE HIRE PRICING

4 hours use of 1 Suite

£850.00

6 hours use of 1 Suite

4 hours use of 2 Suites

£1,150.00

8 hours use of 1 Suite

6 hours use of 2 Suites

£1,450.00

8 hours use of 2 Suites

6 hours use of 3 Suites

£1,750.00

8 hours exclusive use of all 3 floors,
including half the Italian Garden

£1,950.00

12 hours exclusive use of all 3 floors,
including half the Italian Garden

£2,750.00

Exclusive use of The Italian Gardens

£600.00

Compton Acres Garden Passes

£7.50 per person

Quoted prices are available to book within 6 months
of the event date. Bespoke pricing available upon
request for all other enquiries.

DDR PACKAGES

Option 1 - £12 per person to include:

- 2 x servings of tea & coffee
- Jugs of water available all day
- Selection of biscuits

Option 2 - £35 per person to include:

- Unlimited tea & coffee with biscuits
- Pastry & fruit juice on arrival
- Jugs of water available all day
- Light buffet lunch

Option 3 - £55 per person to include

- Unlimited tea & coffee with biscuits
- Pastry & fruit juice on arrival
- Selection of fresh fruit
- Bottles of still & sparkling water available all day
- 2-course hot buffet lunch

*Venue hire not included in DDR packages

Extras

- Breakfast roll - **£6.50 each**
- Pastry - **£2.50 each**
- Homemade cake - **£3.50 per slice**
- Fruit platter - **£45 serves 30**
- Canapés - **£12.50 for 4**
- Glass of Prosecco - **£7.50 each**



LIGHT BUFFET

INCLUDED IN OPTION 2 DDR

THE CHEESE & CHARCUTERIE

Ripe local and continental cheeses

Dried fruits and chutneys

Crackers and artisan breads

Marinated olives

Crostini and Mediterranean dips

Dorset made pâté

Sliced deli cuts and pickles

THE PICNIC

Selection of 4 different sandwich fillings

Crudités and dips

Dorset sausages in puff pastry

Vegetarian creamed tart

THE FUSION

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 yoghurt dip

Lamb kofta with tzatziki

Please choose one of the above options

FOOD INFORMATION

Please note that all our food contains allergenic ingredients. Please let your event coordinator know if you or any of your guests have any allergies or dietary requirements we should be aware of.

All allergies and dietary requirements must be notified prior to your event date. Allergen menus available on request.

2 COURSE HOT BUFFET

INCLUDED IN OPTION 3 DDR

THE OLD ENGLISH CLASSIC

Beef, ale & herb puff pastry pie **OR** chicken & wild mushroom tarragon pie
Roasted root vegetables thyme pie (vegan/vegetarian option)

Served with: White wine vinegar mash, steamed seasonal vegetables &
roasted carrots, red wine jus, parsley liquor

THE IRISH TASTE

Slow cooked beef and Guinness stew

Root vegetables & lentil stew (vegan/vegetarian option)

Served with: White wine vinegar mash, steamed seasonal vegetables,
rustic breads

THE MOROCCAN TOUCH

Slow braised lamb spiced tagine

Chickpea & harissa vegetable stew (vegan/vegetarian option)

Served with: Orange & apricot minted pomegranate couscous, roasted
cauliflower, sweet potatoes, cumin seeds, cucumber & tomatoes coriander
salad

THE INDIAN FEEL

Chicken tikka masala **OR** Lemongrass Goan fish curry

Roasted pumpkin ginger spice coconut curry (vegan / vegetarian option)

Served with: Saffron & cardamon pilau rice, Classic saga loo

THE ITALIAN WAY

Classic beef lasagne

Wild mushroom Spinach truffle Risotto (vegan/vegetarian option)

Served with: Mozzarella heritage tomato rocket & basil salad, slice cured
meats, mixed olives, rustic bread, classic Caesar salad, rustic bread

MODERN EUROPEAN

Roasted salmon fillet in a white sauce

Served with: Steamed seasonal greens, braised fennel & beetroot salad,
wholegrain mustard & lemon new potatoes, stuffed courgette ratatouille,
tomato fondue

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2 COURSE BUFFET DESSERTS

INCLUDED IN OPTION 3 DDR

SPRING / SUMMER PLATED DESSERT SELECTION

VANILLA PANNA COTTA

Textures of New Forest strawberries, pistachio praline, sable biscuit

BAKED VANILLA CHEESECAKE

Textures of rhubarb, dehydrated saffron sponge (vegan adaption available)

HEATHER HONEY WHITE CHOCOLATE MOUSSE & RASPBERRY DOME

Roasted Granola Crumb (vegan adaption available)

PASSIONFRUIT & ORANGE TART

Greek yoghurt and tonka bean, chantilly cream (vegan adaption available)

DARK CHOCOLATE PARFAIT

Peanut butter bavaois, caramelised banana (vegan adaption available)

PROSECCO & ROSEHIP POSSET

Berry compote, orange shortbread (vegan adaption available)

SUMMER FRUIT ETON MESS

Dorset whipped cream, freeze dried strawberry crumb

AUTUMN / WINTER PLATED DESSERT SELECTION

BREAD AND BUTTER PUDDING

Brioche, steeped raisins, homemade custard (vegan adaption available)

ALMOND & PISTACHIO BAKEWELL

Winter berries, caramelised pear (vegan adaption available)

STICKY TOFFEE PUDDING

Butterscotch Sauce (vegan adaption available)

CLASSIC DARK CHOCOLATE FONDANT

Butter Milk Vanilla, Chantilly Cream, Chocolate Crackle (vegan adaption available)

CREME BRULEE

White chocolate & winter berry mousse, vanilla shortbread (vegan adaption available)

WINTER BERRY & APPLE CRUMBLE

Vanilla ice cream or clotted cream (vegan adaption available)

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CONFIRMING THE EVENT

To confirm a date with the venue we require a signed & completed copy of your booking form, along with a £850.00 deposit payment.

The remaining balance and final details would then be due 2 weeks prior to your event date.

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