

The Italian Villa

AT COMPTON ACRES

EXCLUSIVE EVENTS VENUE



Holly Hock Photography

SOCIAL EVENT BROCHURE

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VENUE

Indulge in the perfect setting for your next celebration at The Italian Villa, nestled within the beautiful grounds of Compton Acres. Whether it's a milestone birthday, anniversary, or engagement party, our exclusive use venue sets the stage for an unforgettable event with your loved ones.

Our friendly event planners are here to help and guide you, ensuring a seamless and stress-free experience.

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

Lucy Lou Photography

MEDICI SUITE

This is the largest and most opulent of our three suites and can host seated banquets for up to 160 guests and canapé receptions for up to 250 guests.

Situated on the ground floor and overlooking the stunning Italian Gardens, this space 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.

Room Hire includes tables, chairs, linen, cutlery, crockery, glassware and artificial floral displays. You can also provide your own décor & centrepieces which your designated Event Manager will help set up prior to guest arrival.

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



Emma Hurley Photography

SIENA SUITE

The Siena Suite is located on the lower ground floor of The Italian Villa and is the perfect space for a party or evening celebration!

The room can fit groups of up to 220 people with casual seating, and has its own stage to accommodate a band or DJ. The space includes tables, chairs, full stocked and manned bar, fairy lights above the dance floor and coloured uplighters.

With doors leading directly outside, guests can make use of The Italian Gardens during the brighter evenings (before sunset or your evening entertainment begins).



Joe Weil Photography

ITALIAN GARDENS

The exquisite Italian Gardens provide a picturesque and tranquil setting for your guests to explore and enjoy during your event. At the focal point of the gardens is a beautiful ornamental pond which hosts intricately carved stone fountains, vibrant water lilies and its resident Koi Carp.

The garden has direct access into the Italian Villa and makes the perfect space for your guests to mingle and enjoy the fresh air before the event begins.

If guests would like to make the most of Compton Acres Gardens, reduced rate garden passes are offered when booking an event at The Italian Villa.



Joe Weil Photography

LIGHT EVENT BUFFETS

Indulge your senses with our catering offerings, tailored to elevate every moment of your celebration. Buffets subject to a minimum of 30 guests.

Please choose one of the below options

PICNIC BUFFET £25.50

Selection of 4 different sandwich fillings:

Free Range Egg and 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

Crudites and dips

Dorset Sausages in Puff Pastry

Vegetarian Creamed Tart

CHEESE & CHARCUTERIE £25.50

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

FUSION BUFFET £28.50

Mini Ciabatta Pizzas (Parma Ham, Mozzarella & Rocket)

Sweet Potato Wedges with Basil Aioli

Dorset Sausages in Puff Pastry

Chicken Satay Skewers with Chunky Peanut Dip

Seasonal Risotto Cakes, Italian Hard Cheese
& Truffle Dip

Vegetable Samosa with Mint Yoghurt Dip

Lamb Kofta with Tzatziki

AFTERNOON TEA £28.50

Selection Of 4 Different Sandwich Fillings

Free Range Egg and 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

Dorset sausages in puff pastry

Homemade Scones with Clotted Cream & Jam

X 2 Homemade Cakes

Unlimited Tea & Coffee

LIGHT BBQ £32.50

West country beef burgers

Dorset made pork sausages

Marinated chicken pieces

Halloumi & roast vegetable skewers

Pre-ordered vegan options available

Seasoned salad leaves with house dressing

New potato and spring onion salad

Home- made chunky coleslaw

Selected breads, dressings and sauces

EVENING HOG ROAST £32.50

Outdoor reared Dorset hog

Homemade apple sauce

Sage and onion stuffing

Chunky coleslaw

Soft rolls

Seasonal salad leaves with house dressing

Loads of crackling

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

Minimum 80 guests for a whole hog

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 BBQ BUFFET

£55.00

Includes BBQ buffet, plated dessert, tea & coffee.

Buffet's subject to a minimum of 30 guests.

BBQ SELECTION - CHOOSE 4 OPTIONS FROM BELOW

6 Oz West Country Beef Burgers with tomato & chili relish

Moroccan Spiced Lamb Burgers with mint yoghurt dressing

Dorset Made Pork Sausages with BBQ Onions

Sticky BBQ Spare Ribs

Salmon & King Prawn Kebabs

Marinated Chicken Pieces

choose 1 marinade from: tikka | herb & garlic | Thai | BBQ | Cajun | lemon & thyme

Local Pork Loin Steak

PRE-ORDERED VEGETARIAN

Spicy Falafel with mint yoghurt dressing

Vegetable & Halloumi Kebabs

SERVED WITH

Grilled Corn on the Cob brushed with garlic butter

Selection of breads, dressings & sauces

SALAD SELECTION - CHOOSE 4 OPTIONS FROM BELOW

Middle eastern spiced giant cous cous salad with courgette and aubergines
Heritage tomato, pickled shallot, rocket and parsley salad

Tomato, mozzarella, avocado and baby basil

Red cabbage and fennel slaw

Beetroot and haloumi salad with pomegranate and dill

Classic potato salad with grain mustard mayo, gherkins, parsley and chives
Caesar salad with ciabatta croutons and shaved parmesan

Thai-style rice noodle salad with sesame vegetables and roasted peanuts

Greek-style salad with feta, black olives, cucumber, cherry tomatoes and fresh mint

Italian pasta salad with marinated tomato pesto, parmesan and roasted peppers

Moroccan-style chickpea salad with toasted seed and fresh coriander

Indian inspired roasted cauliflower, sweet potato and lentil salad

Roasted root vegetable salad, baby spinach, herbs and toasted pine nuts

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2 COURSE HOT BUFFET

£55.00

Includes a hot buffet, plated dessert, tea & coffee

Buffets are subject to a minimum of 30 guests.

Please choose one of the below options.

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 £55.00 2 Course Buffet

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

HEATHER HONEY WHITE CHOCOLATE MOUSSE & RASPBERRY DOME

Roasted granola crumb

PASSIONFRUIT & ORANGE TART

Greek yoghurt and tonka bean, chantilly cream

DARK CHOCOLATE PARFAIT

Peanut butter bavaois, caramelised banana

PROSECCO & ROSEHIP POSSET

Berry compote, orange shortbread

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

ALMOND & PISTACHIO BAKEWELL

Winter berries, caramelised pear

STICKY TOFFEE PUDDING

Butterscotch sauce

CLASSIC DARK CHOCOLATE FONDANT

Butter milk vanilla, chantilly cream, chocolate crackle

CREME BRULEE

White chocolate & winter berry mousse, vanilla shortbread

WINTER BERRY & APPLE CRUMBLE

Vanilla ice cream or clotted cream

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SAMPLE

3 COURSE SET MENU

£58.00

Subject to a minimum of 30 guests
Additional menu options available upon request

STARTER

Italian Antipasti Selection of Cured Meats, Marinated Olives, Crostini's, Dips

Beetroot And Gin Cured Gravlox, Smoked Crème Fraiche with Breakfast Radish

Roasted Tomato and Pepper Soup

MAINS

Pan Fried Chicken Breast, White Onion Puree, Roasted Shallot Seasonal Veg, Herb Infused Creamy Mash

Pan Fried Cod Fillet Herb Infused Creamy Mash, Dill Tartar Sauce, Crispy Beer Batter, Crushed Peas

New Forest Mushroom Wellington, Vegetables and Potatoes of the Season, Creamy Mustard Sauce

DESSERTS

Classic Dark Chocolate Fondant, Butter Milk Vanilla Chantilly Cream, Chocolate Crackle

Sticky Toffee Pudding Butterscotch Sauce and Vanilla Ice Cream

Seasonal Eton Mess, Dorset Whipped Cream, Freeze Dried Fruit Crumb

TEA, COFFEE & CHOCOLATES

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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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Jack Aldridge Weddings