

The Italian Villa

AT COMPTON ACRES

EXCLUSIVE EVENTS VENUE



ANA PARKER PHOTOGRAPHY

2025 WEDDING PACKAGES

PRICING

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

2025 VENUE HIRE	SUNDAY – THURSDAY	FRIDAY & BANK HOLIDAY MONDAYS	SATURDAYS, SUNDAYS BEFORE A BANK HOLIDAY MONDAY & GOOD FRIDAY
JANUARY & FEBRUARY	£2,295	£3,795	£4,295
MARCH	£3,295	£5,495	£7,695
APRIL	£3,695	£6,395	£8,595
MAY, JUNE, JULY & AUGUST	£4,995	£6,595	£8,795
SEPTEMBER	£3,695	£6,395	£8,595
OCTOBER	£2,995	£4,995	£6,995
NOVEMBER	£2,795	£3,795	£4,295
DECEMBER	£2,995	£5,595	£6,995

**New Years Eve weddings venue hire £8,795*

WHAT'S INCLUDED

- Exclusive hire of all 3 floors of The Italian Villa (music to stop and bar to close at 11.30pm and venue to fully close at 12am)
- Use of the Verona Suite for your ceremony
- Designated area of the Italian Garden for your drinks reception and photographs
- Use of Compton Acres Grade II listed Gardens
- Personal Event Co-ordinator before the wedding day
- Personal Event Manager on your wedding day
- Dressed cake table with silver cake knife
- Menu cards for the dining tables
- All table cutlery, crockery, glassware and white table linen
- Complimentary biodegradable confetti
- 2 decorative easels for your table plan
- Grotto LED tealights
- Menu Tasting for 2 guests
- Free parking for you and your guests (up to 30 spaces reserved, more spaces may be available on the day. Additional free parking in the surrounding area)
- Access available from 9am (set up only)
- Guests are permitted to arrive 45 minutes prior to the ceremony

FOOD & DRINK

WEDDING BREAKFAST	PRICE PER PERSON
3 course sit down meal with coffee and tea selection	£58.00
2 course buffet wedding breakfast	£55.00
2 course children's menu (advised for 2-10 years)	£24.00
Supplier meal (main, dessert and soft drink)	£35.00
CANAPÉS (OPTIONAL UPGRADE)	PRICE PER PERSON
2 hot and 2 cold canapes	£12.50
3 hot and 3 cold canapes	£15.50
4 hot and 4 cold canapes	£18.50
EVENING BUFFET	PRICE PER PERSON
Cheese and Charcuterie	£18.50
Picnic Buffet	£18.50
Snack Buffet	£21.50
Fusion Buffet	£21.50
Evening BBQ Buffet	£23.50
Evening Hog Roast Buffet	£23.50
DRINKS PACKAGES	PRICE PER PERSON
Siena Drinks Package	£28.00
Verona Drinks Package	£35.00
Medici Drinks Package	£44.00
Italian Garden Drinks Package (Alcohol Free)	£19.00

OPTIONAL EXTRAS

OPTIONAL UPGRADES	
Medici Suite Ceremony	£425
Outside Ceremony	£425
Exclusive use of The Italian Garden	£850

SPRING / SUMMER SAMPLE MENU

April – September

STARTERS

MUDEFORD CRAB & SPICED SHRIMP

Spiced shrimp butter, pickled crab, homemade
fennel seeded bread

ASPARAGUS & DUCK EGG

Sopley asparagus, duck egg, pink grapefruit, hot
mayonnaise (Available April to August only)

PRESSED HAM HOCK TERRINE

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

CLASSIC PRAWN COCKTAIL

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

SPICED BAKED FIG & GOATS CHEESE MOUSSE

Heritage beetroots, pistachio crumb (vegan
adaptation available)

TOMATO & RED PEPPER GAZPACHO

Heritage tomato & red pepper chilled soup, crème fraîche,
basil (vegan adaptation available | can be served hot)

ITALIAN ANTIPASTI

Selection of cured meats, marinated olives, crostini's,
dips (vegetarian/vegan adaptation available
with chargrilled Mediterranean vegetables)

MAIN COURSES

DUO OF DORSET PORK

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

PAN FRIED SCOTTISH SALMON

Herb crushed new potatoes, confit fennel, roasted cherry
vine tomatoes and sauce vierge

SEARED HAMPSHIRE CHICKEN

Saffron arancini, confit tomato, stem broccoli, light chicken jus

BAKED CONCHIGLIE

Pasta shells filled with a blend of lemon zested ricotta cheese,
sautéed spinach, with wild mushrooms, white wine velouté and
parmesan crisp (alternative vegan pasta dish available)

DORSET ROASTED LAMB RUMP

Rosemary dauphinoise potatoes, minted peas, carrots, red
currant jus (Supplement applicable October – March)

PAN FRIED COD FILLET

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

BBQ DUO OF BEEF

Slow cooked rib of beef, char-grilled beef skirt, sweet
potato fondant, cabernet sauvignon dressing

ROASTED FILLED COURGETTES

Smoked paprika ratatouille, sun-dried tomatoes,
Chardonnay and olive dressing (vegan)

DESSERTS

VANILLA PANNA COTTA

Textures of New Forest strawberries, pistachio
praline, sable biscuit

BAKED VANILLA CHEESECAKE

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

DARK CHOCOLATE PARFAIT

Peanut butter bavaois, caramelised banana
(vegan adaptation available)

LIMONCELLO POSSET

Wild berry compote, poppyseed shortbread
(vegan adaptation available)

PASSION FRUIT & ORANGE TART

Greek yoghurt and tonka bean, Chantilly cream
(vegan adaptation available)

HEATHER HONEY WHITE CHOCOLATE MOUSSE & RASPBERRY DOME

Roasted granola crumb
(vegan adaptation available)

SUMMER FRUIT ETON MESS

Dorset whipped cream, freeze dried
strawberry crumb

CHOICE MENU:

Please select 1 starter (plus vegetarian/vegan option if required), 1 main course (plus vegetarian/vegan option if required) and 1 dessert.
Choice menus can be offered for a £10 supplement per person and allows you to select 3 starters (to include a vegetarian/vegan option),
3 main courses (to include a vegetarian/vegan option) and 3 desserts for your guests to preselect from.

AUTUMN / WINTER SAMPLE MENU

October – March

STARTERS

ROASTED PUMPKIN ARANCINI

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

HOME-CURED SWEET SMOKED SALMON

Soft quail's egg, potato bavarois, charred leeks, keta & truffle emulsion

ROASTED PARSNIP SOUP

Lemon thyme croutons
(vegan adaptation available)

COASTAL CHEDDAR SOUFFLE

Caramelised red onion, white onion velouté, chive oil

HERB CRUMBED SCOTCH EGG

Mustard pickle, pea shoot salad
(vegetarian adaptation available)

PRESSED CONFIT DUCK

Pickled walnuts, spiced pear and caraway brioche

MAIN COURSES

BALLOTINE OF CHICKEN

Tarragon mousse, broad beans, pressed potato terrine and Madeira sauce

12 HOUR SLOW COOKED BLADE OF BEEF

Creamy mash, caramelised baby onions, seasonal greens, pancetta and red wine sauce

CONFIT DUCK LEG

Haricot bean stew, braised creamed leeks

SPROUTING BROCCOLI RISOTTO

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

ROASTED PORK LOIN

Hickory smoked sausage, puy lentil ragout, salsa verde

DUO OF CHICKEN

Pan-fried pressed chicken wing, roasted breast, white onion puree, caramelised shallot

STONE BASS

Lemon thyme potato terrine, merlot fish jus, samphire, baby spinach

NEW FOREST

MUSHROOM WELLINGTON

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

DESSERTS

BREAD & BUTTER PUDDING

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

ALMOND & PISTACHIO BAKEWELL

Winter berries, caramelised pear
(vegan adaptation available)

CRÈME BRÛLÉE

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

STICKY TOFFEE PUDDING

Butterscotch sauce
(vegan adaptation available)

CLASSIC DARK CHOCOLATE FONDANT

Dark chocolate fondant, butter milk vanilla Chantilly cream, chocolate crackle
(vegan adaptation available)

WINTER BERRY & APPLE CRUMBLE

Choose from custard, vanilla ice cream or clotted cream
(vegan adaptation available)

FOOD INFORMATION:

Bespoke dishes available on request. 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.

BUFFET WEDDING BREAKFAST MENUS

MAIN COURSES

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 vegetable

& roasted carrot | Red wine jus | Parsley liquor

THE IRISH TASTE

Slow cooked beef and Guinness stew

Root vegetable & lentil stew

(vegan/vegetarian option)

SERVED WITH

White wine vinegar mash

Steamed seasonal vegetable | 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 | Tomato & 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 tomatoes, rocket & basil | Sliced

cured meats | Mixed olives | 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

CLASSIC SUMMER BBQ

Select 4 options from the following:

6OZ WEST COUNTRY BEEF BURGERS

With tomato & chilli relish

DORSET MADE PORK SAUSAGES

With BBQ onions

MARINATED CHICKEN PIECES

MOROCCAN-SPICED LAMB BURGERS

With mint yoghurt dressing

STICKY BARBECUE SPARE RIBS

SALMON & KING PRAWN KEBABS

LOCAL PORK LOIN STEAK

SPICY FALAFEL

With mint yoghurt dressing

VEGETABLE & HALOUMI KEBABS

SERVED WITH

Your choice of salads | Grilled corn on the cob | Selected breads, dressings and sauces

(BBQ will be cooked in the kitchen and served inside)

DESSERT

PLATED DESSERT OF YOUR CHOICE

(Please choose from the wedding breakfast menu)

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CHILDREN'S MENUS | £24.00 PER CHILD

(Advised for 2 – 10 year olds)

CORDIALS FOR THE DRINKS RECEPTION & 2 COURSE WEDDING BREAKFAST

MAIN COURSES

Select 1 dish for all children

CHICKEN GOUJONS

With mashed potato (or skinny fries) and seasonal vegetables

BREAD PLAICE GOUJONS

With mashed potato (or skinny fries) and seasonal vegetables

PASTA TWISTS

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

SAUSAGE & MASH

With onion gravy (vegetarian sausages available)

CHEESE & TOMATO PIZZA

With skinny fries and seasonal greens

'MAC & CHEESE'

With skinny fries and seasonal greens

DESSERT

Select 1 dish for all children

SMALLER PORTION OF CHOSEN WEDDING BREAKFAST DESSERT

SEASONAL FRUITS

With raspberry sorbet

ICE CREAM

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CANAPÉS

COLD CANAPÉS

TOMATO & MOZZARELLA BRUSCHETTA
CRUSHED BROAD BEAN, PEA, PARMA HAM, CROSTINI & BASIL
CRISPY BUTTERNUT CAKE WITH SMOKED FETA & PESTO
SMOKED SALMON & DILL PARFAIT ON BUCKWHEAT PANCAKES WITH KETA
HAM HOCK TERRINE WITH APPLE
CARMELISED ENDIVE & BLUE CHEESE TATIN
CRAYFISH & DORSET CRAB, DILL LEMON MAYONNAISE, GINGER SEEDED SCONES
SEARED BEEF CARPACCIO, SESAME CRISP & GINGERED MUSHROOMS
BOMBAY CHAAT WITH TAMARIND, CORIANDER MANGO SALSA
BEETROOT CARPACCIO WITH CELERIAC AND HORSERADISH REMOULADE

WARM CANAPÉS

FALAFEL WITH BABA GHANOUSH & TABOULEH SALSA
CROQUETTE OF TRUFFLED MACARONI & CHEESE
CAVE AGED CHEDDAR & SPRING ONION RAREBIT
RARE BEEF & HORSERADISH CREAM FILLED YORKSHIRE PUDDINGS
PARMESAN GNOCCHI & SUN DRIED TOMATOES
KING PRAWN & PARMA HAM SKEWERS
SALT COD BRANDADE, POTATO CRISP & ROMESCO
SPICED HARISSA MARINADED SEA-BASS SERVED WITH LEMON
& CORIANDER HUMMUS
SPICED LAMB KOFTA SKEWER WITH ORANGE MINT YOGHURT
HONEY GLAZED LEMON & THYME CHICKEN SKEWER

FOOD INFORMATION:

Bespoke dishes available on request. 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.

EVENING BUFFET

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

THE CHEESE & CHARCUTERIE

£18.50 per person

*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 SNACK

£21.50 per person

*To include 1 of each item per guest and to be
offered by the waiting staff for the duration of
1 hour, or until the food has finished
Bacon rolls with tomato relish
Cheese and tomato toasties
Fish & chip cones with tartar sauce
Mini deli burgers topped with cave aged Cheddar
– Falafel burgers available on request*

EVENING BBQ

£23.50 per person

*West Country beef burgers, Dorset made
pork sausages & marinated chicken pieces
and 1 vegetarian option.
Seasonal salad leaves with house dressing
New potato and spring onion salad
Home-made chunky coleslaw
Selected breads, dressings and sauces*

THE PICNIC

£18.50 per person

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

THE FUSION

£21.50 per person

*Mini ciabatta pizzas
(Parma ham, mozzarella & rocket)
Sweet potato wedges with basil aioli
Dorset sausages in puff pastry
Chicken satay skewers, chunky peanut dip
Seasonal risotto cakes, Italian hard
cheese & truffle dip
Vegetable samosa, mint yogurt dip
Lamb kofta with tzatziki*

EVENING HOG ROAST

£23.50 per person

*Outdoor reared Dorset hog,
carved and served with:
Home-made apple sauce and a choice of
mustards, sage and onion stuffing, chunky
coleslaw, assorted soft rolls, seasonal salad leaves
with house dressing & loads of crackling
Falafel burgers
(for pre-ordered vegetarian and vegan guests)*

FOOD INFORMATION:

*Bespoke dishes available on request. 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.*

DRINKS PACKAGES

SIENA DRINKS PACKAGE

£28.00 per person

1 glass of house Prosecco or bottled beer
for the Drinks Reception

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

½ bottle of house red or white wine with your
Wedding Breakfast

1 glass of prosecco for the Toast

MEDICI DRINKS PACKAGE

£44.00 per person

3 glasses of house Prosecco or bottled beer
for the Drinks Reception

(Upgrade all reception drinks to Pimm's or
Aperol Spritz for £5.00 per person)

Unlimited house red or white wine with your
Wedding Breakfast (served for 2 hours)

1 glass of champagne for the Toast

VERONA DRINKS PACKAGE

£35.00 per person

2 glasses of house Prosecco or bottled
beer for the Drinks Reception

(Upgrade both reception drinks to Pimm's or
Aperol Spritz for £3.50 per person)

½ bottle of house red or white wine with your
Wedding Breakfast

1 glass of Prosecco for the Toast

ITALIAN GARDEN PACKAGE [ALCOHOL FREE]

£19.00 per person

1 Mocktail or non-alcoholic bottled
beer for the Drinks Reception

Jugs of fruit juice and bottles of soft
drink with your Wedding Breakfast

1 glass of sparkling elderflower
for the Toast

BAR TARIFF

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

House Prosecco £7.50

Bucks Fizz £7.50

Cocktails from £10.00

House wine £6.50 (175ml)

Apple, Orange, Pineapple, Cranberry juice
£9.50 per 1.5 litre jug

Fruit punch (non-alcoholic)
£12.50 per 1.5 litre jug

Soft drinks from £2.75

ON DRAFT

Draft lagers from £5.50 pint

IN BOTTLES

Bottled Lagers from £5.00

Local Ale £6.00

Bottled Ciders from £6.50

SHORTS

Single house spirit from £4.50

Double house spirit from £8.00

Single Premium spirit from £6.75

Double Premium spirit from £9.75

Mixers from £2.75

Premium mixers from £3.00

CORKAGE:

Should you wish to provide your own wine and Champagne to be served during your wedding reception or event, a 'corkage' charge of £15 per bottle of wine and £20 for sparkling wine or Champagne will be made. Corkage is only available during the drinks reception and wedding breakfast.

Spirits are not permitted as part of the corkage. Corkage drinks are not permitted in the bar area of the Siena Suite. Any drinks left after the wedding breakfast will be stored for you to collect after the wedding reception or event. Corkage is not permitted during the evening reception or prior to the ceremony. Corkage is not allowed in addition to a drinks package.

FAQs

HOW MANY GUESTS CAN FIT INTO THE MEDICI SUITE?

The Medici Suite can seat up to 150 for a formal wedding breakfast.

DO YOU HAVE RECOMMENDED SUPPLIERS?

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

ARE THERE HOTELS LOCALLY?

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

IS THE VENUE ACCESSIBLE FOR WHEELCHAIRS?

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

DO YOU HAVE A PA AND MUSIC SYSTEM?

Yes we do have a PA system in all three suites, with ceremony amplification in the Verona suite for the hard of hearing. Your CDs and devices can be played through our music systems in all suites (the venue can provide background music). Please ensure you provide the correct adapter for your devices to connect to an AUX cable.

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

You will have access from 9am on the morning of your wedding to decorate the venue. Guests will have access from 45 minute before your ceremony time.

WILL WE MEET OUR EVENT MANAGER PRIOR TO THE DAY?

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

CAN THE COUPLE USE THE GARDENS WITHIN COMPTON ACRES FOR WEDDING PHOTOGRAPHS?

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

WHAT TIME DO THE GARDENS CLOSE?

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

DO WE NEED TO CONTACT THE REGISTRAR?

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

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

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

WHEN CAN WE COLLECT BELONGINGS LEFT OVER FROM THE WEDDING?

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

CAN WE HAVE A WEDDING BREAKFAST MENU TASTING?

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

ARE CANDLES AND TEA-LIGHTS ALLOWED AT THE VENUE?

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

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.

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 2-10 people. Your top table can be positioned either end of the Medici Suite. Round tables can also be used as your top table.

DO YOU SUPPLY HIGHCHAIRS?

We have 4 highchairs that can be used

CAN WE DEVISE OUR OWN CATERING PACKAGES?

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

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

Yes you can opt to have three choices for each course for your guests to select from (including a vegetarian/vegan option), however, there will be a supplement of £10 per person. Choices will need to be selected at least 2 weeks before the wedding day and the personal choices must be clearly marked on the table plan (a template can be provided). Choices cannot be offered on the day.

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

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

CAN WE SUPPLY OUR OWN ALCOHOL DURING THE EVENING?

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

IS THE BAR OPEN ALL DAY?

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

IS THE VENUE CHILD FRIENDLY?

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



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