

The Italian Villa

AT COMPTON ACRES

EXCLUSIVE EVENTS VENUE



ALEX BUCKLAND PHOTOGRAPHY

2026 WEDDING PACKAGES

PRICING

All weddings require a minimum of 65 adult day guests and must include venue hire, a wedding breakfast, an evening buffet, and a drinks package. Bespoke packages and lower guest numbers can be accommodated, subject to a minimum spend.

2026 VENUE HIRE	MONDAY - THURSDAY	FRIDAY	SATURDAYS & BH SUNDAY	SUNDAYS & BH MONDAYS
JANUARY & FEBRUARY	£2,550	£3,750	£4,550	£2,950
MARCH	£3,450	£5,550	£7,850	£3,850
APRIL & MAY	£4,550	£6,550	£8,550	£5,050
JUNE, JULY & AUGUST	£5,250	£7,250	£9,150	£5,850
SEPTEMBER	£4,550	£6,550	£8,550	£5,050
OCTOBER	£3,250	£5,250	£7,250	£3,650
NOVEMBER	£2,950	£3,950	£4,950	£3,350
DECEMBER	£3,250	£5,950	£7,250	£3,650

PLEASE NOTE: There is a 5% increase across all prices (venue hire, food and drink) for 2027 bookings

*New Years Eve weddings venue hire £9,150

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	£64.00
2 Course Buffet Wedding Breakfast with Coffee and Tea Selection	£58.00
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 Canapés	£13.50
3 Hot and 3 Cold Canapés	£16.50
4 Hot and 4 Cold Canapés	£18.50
EVENING BUFFET	PRICE PER PERSON
Cheese and Charcuterie	£18.50
Pizza Buffet	£18.50
Snack Buffet	£21.50
Fusion Buffet	£21.50
BBQ Buffet	£23.50
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

Medici Suite Ceremony	£425.00
Outside Ceremony	£425.00
Exclusive use of the Italian Garden	£850.00

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

PRESSED HAM HOCK TERRINE

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

GIN CURED SALMON GRAVALAX

Soft cooked quails egg, buttermilk whip, melon radish, citrus dressing with buckwheat crisp

WARM CAPRICORN GOATS CHEESE

Marinated grilled courgette, red onion jam, mixed crest salad, pine nut dressing

SPRING PEA AND TRUFFLE SOUP

Lemon and spinach ricotta baby tortellini with pea shoot

ITALIAN ANTIPASTI

Selection of cured meats, marinated olives, crostinis, dips

VEGAN ITALIAN ANTIPASTI

Chargrilled Mediterranean vegetables, marinated olives, crostinis, dips

MAIN COURSES

TRIO OF DORSET PORK

Pan fried pork loin, pressed pork belly, black pudding bonbon, 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, sautéed spinach, with wild mushrooms, white wine velouté and parmesan crisp

SEASONAL LAMB DUO

Roasted herb lamb rump, pressed lamb shoulder, sweet carrot, rosemary garlic dauphinoise potatoes

HERB CRUSTED FILLET OF COD

Baby prawns, lemongrass smoked paprika bisque

BBQ DUO OF BEEF

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

ROASTED CAULIFLOWER STEAK

Confit tomatoes, seasonal vegetables, toasted seeds, salsa verde dressing

DESSERTS

MALIBU AND COCONUT PANNA COTTA

Fresh mango salsa, chocolate sable biscuit

WHITE CHOCOLATE & STRAWBERRY VANILLA CHEESECAKE

Pink pepper tuiles and basil cress

HONEYCOMB CARAMEL PARFAIT

Chocolate banana cake, butterscotch drizzle, banana crisp

LIMONCELLO POSSET

Wild berry compote, poppyseed shortbread

DARK CHOCOLATE AND ORANGE TART

Greek yoghurt and tonka bean chantilly cream

HEATHER HONEY WHITE CHOCOLATE MOUSSE

Raspberry dome, roasted granola crumb

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 TOMATO & MOZZARELLA ARANCINI

*Peppery rocket, sauce vierge, fresh basil,
parmesan crisp*

HOME-CURED SWEET SMOKED SALMON

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

ROASTED CELERIAC SOUP

Almond & parsley pesto, parmesan croutons

DORSET SMOKED CHEDDAR SOUFFLE

*Caramelised red onion, white onion puree,
parmesan shortbread biscuit*

HERB CRUMBED SCOTCH EGG

Mustard pickle, pea shoot salad

PRESSED CONFIT DUCK

*Pickled walnuts, spiced pear and caraway
brioche*

MAIN COURSES

BALLOTINE OF CHICKEN

*Tarragon mousse, confit potato, cep purée,
madeira jus*

12-HOUR SLOW COOKED BLADE OF BEEF

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

CONFIT DUCK LEG

*Duo of parsnip, roasted shallots, orange braised
chicory, duck sauce*

ROASTED BUTTERNUT SQUASH RISOTTO

*Mascarpone, oregano, rocket salad, parmesan
crisp*

SLOW COOKED LAMB SHANK

*Creamy mash purée, port & redcurrant sauce,
seasonal veg*

DUO OF CHICKEN

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

PAN FRIED SEABASS

*Lemon & thyme potato terrine, merlot fish jus,
sapphire, baby onions*

NEW FOREST MUSHROOM WELLINGTON

*Vegetable & potatoes of the season, creamy
mustard sauce*

DESSERTS

BRIOCHE BREAD & BUTTER PUDDING

Poached apricots, homemade vanilla custard

75 PERCENT DARK CHOCOLATE FONDANT

Kirsch cherry cream, chocolate crackle

RED WINE-POACHED PEAR

*Spiced brandy snap biscuit, hazelnut praline,
mascarpone cream*

STICKY TOFFEE PUDDING

Butterscotch sauce

CRÈME BRÛLÉE

*White chocolate & winter berry mousse, vanilla
shortbread*

BAKED SPICED APPLE CUSTARD

*Blackberry gel, toffee-glazed cherry apple,
crumble topping*

ALMOND & PISTACHIO BAKEWELL

Winter berries, caramelised pear

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

THE OLD ENGLISH CLASSIC

Beef, ale & herb puff pastry pie

OR

Chicken & wild mushroom tarragon pie

Roasted root vegetable thyme pie

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

SERVED WITH

White wine vinegar mash | Steamed seasonal
vegetable | Rustic breads

THE INDIAN FEEL

Chicken tikka masala

OR

Lemongrass Goan fish curry

Roasted pumpkin ginger spice coconut curry

SERVED WITH

Saffron & cardamon pilau rice | Classic saga loo

THE ITALIAN WAY

Classic beef lasagne

Wild mushroom spinach truffle risotto

SERVED WITH

Mozzarella, heritage tomatoes, rocket & basil
| Sliced cured meats | Mixed olives | Classic
Caesar salad | Rustic bread

THE MOROCCAN TOUCH

Slow braised lamb spiced tagine

Chickpea & harissa vegetable stew

SERVED WITH

Orange & apricot minted pomegranate
couscous | Roasted cauliflower | Sweet
potatoes | Cumin seeds | Cucumber, tomato &
coriander salad

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 & HALLOUMI 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)

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CHILDREN'S MENU

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

CHOCOLATE BROWNIE

With vanilla ice cream

SELECTION OF ICE CREAM

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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.

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

CARAMELISED ENDIVE & BLUE CHEESE TATIN

SMOKED CHICKEN AND BABY GEM CAESAR SALAD

CRAYFISH & DORSET CRAB, DILL LEMON MAYONNAISE, GINGER SEEDED SCONES

SEARED BEEF CARPACCIO, TRUFFLE MUSHROOMS & BLACK SESAME CONE

BOMBAY CHAAT WITH TAMARIND, CORIANDER MANGO SALSA

BEETROOT CARPACCIO WITH CELERIAC AND HORSERADISH REMOULADE

HOT 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 & PANCETTA SKEWERS WITH LEMON AIOLI

SALT COD BRANDADE, POTATO CRISP & ROMESCO

SPICED HARISSA MARINATED SEA-BASS SERVED WITH LEMON & CORIANDER HUMMUS

SPICED LAMB KOFTA SKEWER WITH ORANGE MINT YOGHURT

HONEY GLAZED LEMON & ROSEMARY CHICKEN SKEWER

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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 paté, 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

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

THE BBQ

£23.50 per person

West Country beef burgers, Dorset made pork sausages, marinated chicken pieces & 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 PIZZA

£18.50 per person

Served on Artisan Bases
Choose three toppings (to include one vegan/vegetarian option)
Chicken Classic – Grilled chicken, sun blush tomatoes, mozzarella, pesto
Spicy Meat Feast - Parma Ham, salami, chorizo, with a spiced tomato sauce
Hawaiian – Smoked ham, pineapple, oregano and mozzarella
Margherita - Mozzarella and basil with shaved parmesan cheese
Chevre - Crumbled goats cheese, caramelised red onion, baby spinach
Veggie Supreme - Wild mushroom, grilled peppers, marinated artichoke and fennel
Mixed Leaf Salad
Creamy Coleslaw
Cajun Spiced Potato Wedges

THE 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 available on request
Minimum 80 guests for whole hog on a spit

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

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

MEDICI DRINKS PACKAGE

£44.00 per person

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

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

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

1 glass of champagne for the Toast

1 cocktail (to be served during the drinks
reception, after the meal, or during a
designated cocktail hour)

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.

ON DRAFT

Draft lagers from £7.50 pint

IN BOTTLES

Bottled Lagers from £5.00

Local Ale £6.00

Bottled Ciders from £6.50

House Prosecco £7.50

Cocktails from £10.00

House wine £6.50 (175ml)

Jugs of juice £9.50 (1.5L)

Mocktail £15.50 (1.5L)

Soft drinks from £2.75

SHOTS

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:

If you wish to provide your own wine or champagne for the drink's reception and wedding breakfast, a corkage fee applies: £15 per bottle of wine and £20 per bottle of sparkling wine or champagne. Spirits are not permitted. Corkage is not available during the evening reception. Any leftover drinks will be stored for collection.

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 5ft 6in 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 OPTIONS 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.

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

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