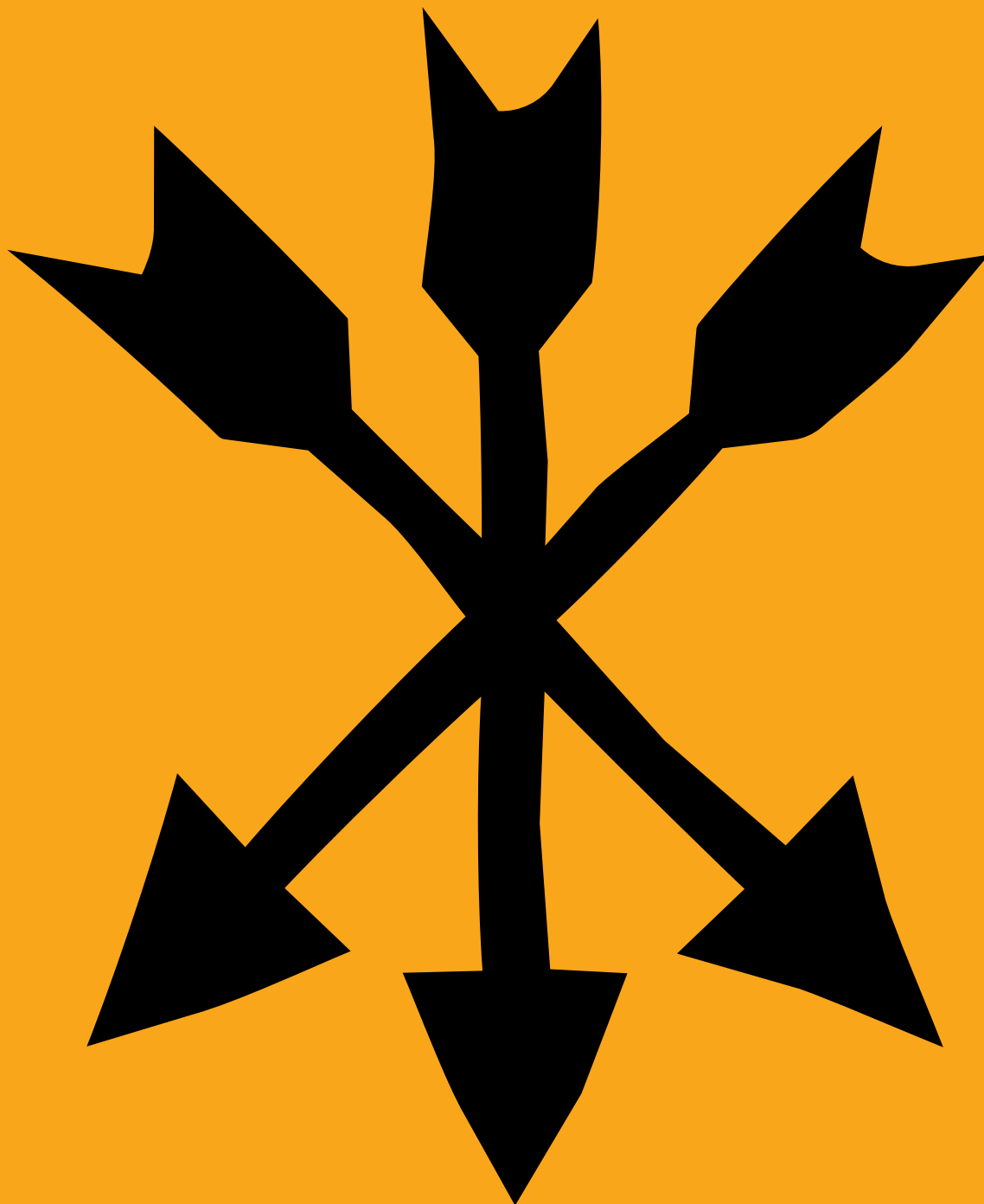


HAMPTON

BOARDROOM EXPERIENCES



MANOR

AN ESTATE
DEDICATED TO
FOOD INSPIRED
EXPERIENCES...

WHERE
LEADERSHIP
RETREATS ARE
DELICIOUSLY
REWARDING



On our Michelin-starred estate, we deliver experiences that engage all the senses.

You'll be in the hands of our Michelin-starred chefs, wine guides, mixologists, wellness doctor, organic growers and business coaches.

Our unique context provides the opportunity to translate theory into fun, interactive and eye-opening moments.

When you're investing time into your team, make sure they don't forget a thing.



“HAMPTON
MANOR HAS
QUIETLY
BECOME THE
GO—TO FOR
BRITAIN’S
SECOND CITY”



— THE TIMES

WE BELIEVE
THAT THE MOST
IMPACTFUL
TEAM MOMENTS...

HAPPEN BY
DESIGN, NOT
CHANCE

01. REST
02. RECONNECT
03. REVEL
04. RE-IMAGINE

We bring a clear four step methodology to guide how we design your time away together. We've looked after landmark moments for over a decade. Now we curate our experiences just like we would for a tasting menu; with each experience having a reason for following the previous taste. Here's our ideal 2 night board retreat for up to 12 guests.

01. REST Like good wine, meaningful time together needs air to breathe. So before you get stuck into the transformational moments, give space for everyone to take off the metaphorical tie and loosen up.

Our first night is casual and relaxed – take your team down to the garden in Kynd and brush away the rigidity of the usual routine. With a brick floor under your feet and tomato vines as your living wall, your first night's meal is all about down-to-earth comfort; with meat roasting in the fire and vegetables plucked fresh from the walled garden.

02. RECONNECT The best thinking happens when your team members are open, curious and connected. Shared experiences, over a subject unrelated to work, stimulates learning, without the usual pressure of performance. On your second day, flavour your team time with a hands-on bread making workshop or an interactive tasting.

03. REVEL Building teams is rewarding. After a day of strategy and a year of hard work, recognising your team isn't just fun, it can be game changing. Bring your team around the table at one of the country's top foodie destinations and book a tasting menu in our Dining Room or our Michelin-starred restaurant Grace & Savour.

04. RE-IMAGINE Inspirational energy is contagious. Bring your team to a place where every experience sets the tone for your organisation's vision.

Our directors are on hand to give you a deeper dive into the living story of our estate; how we built a Michelin-starred team, and our common struggle to reimagine the value of food by the way we gather around the table and grow our food. You can book them as keynote speakers.

The story of our walled garden is your invitation to see a vision that has become real enough to touch and taste.



01. KYND

What: A convivial, casual dining experience down in Kynd restaurant.

Where: Dining on the edge of the walled garden in the rustic charm of the old furnace house. After dinner, gather around the firepits.

Why: Garden, fire and food. It's immersive simplicity helps everyone lay aside the everyday and reconnect with those around them.



02. WINE TASTING WITH A DIFFERENCE

What: Designed to disrupt preconceptions. Our wines will take you off the beaten track and help you discover stories about wine that might surprise.

Where: Victorian Greenhouse (summer) or the Maker's Table (winter)

Why: Inspiration comes when we see things from a new perspective.



03. GARDEN TOURS

What: Learn about our estate's sustainable ethos and approach to the future of food.

Where: The Walled Garden

Why: Committing to company values is a life-long effort. Re-energise your team along their journey as you set out to leave a legacy.



04 TEAM ACTIVITIES

What: The Landrover Experience

Where: 10 mins drive from Hampton Manor.

Why: Get your team moving, laughing, completing.

THE EXPERIENCE MENU



05. TASTING MENU EXPERIENCE

What: Our chefs and sommeliers will treat you to a tasting menu and wine flight.

Where: Grace & Savour, The Dining Room or The Courtyard

Why: Your time away together deserves a celebratory moment that will keep you reminiscing long after you have left.



06. COOKERY SCHOOL

What: Tailored sessions for your team. 45 mins, 90 mins or up to 3 hours.

Where: Grace & Savour

Why: Boardroom retreats are rich mind work. Down to earth, hands-on activities allow time to breathe, letting your words permeate into your team’s conversation, like yeast in a dough.



07. WELLNESS WORKSHOPS

What: A whole programme of workshops are available from our Wellness Director.

Where: Across the estate

Why: Equip your team to self-manage their own stress, energy levels and mental health in the workplace.

See our dedicated wellness brochure.



08. STORY TIME “THE JOURNEY TO A STAR”

What: Dynamic speaker and founder James Hill shares the story of how the estate went from near dereliction to winning a Michelin-star, leading a young team who were all under 30.

Where: The Library

Why: Stories inspire and impart courage as your team leans into their future.

CONNECT,
LEARN AND
RE-IMAGINE



THE

SPACES

FEATURES

Glass roof
Warm stone walls
Abundant natural daylight
Second smaller atrium, separated by a curtain
Private bar
Heated outdoor garden terrace
BBQ on terrace
Fully air conditioned
Remote controlled ceiling shutters

NUMBERS

Board room 20-24
Theatre style 80
Cabaret 90 (10 per table)
Cabaret 54 (half seated 6 per table)
Classroom 36
U Shape 30
Dining 140 (or up to 200 when
choosing exclusive use hire of the
manor house plus hire of our pergola)

*If turnaround from dinner setting to
party setting is required, there is a
max of 100 guests unless you opt for
exclusive use hire of whole manor
house with 15 bedrooms*

AVAILABILITY

Session hire:
9-5pm or 6:30-10:30pm
Late night til midnight
Minimum spends applies for each
session



THE COURTYARD





THE COURTYARD



FEATURES

Part of your Courtyard hire
You can also opt to hire canvas sides

NUMBERS

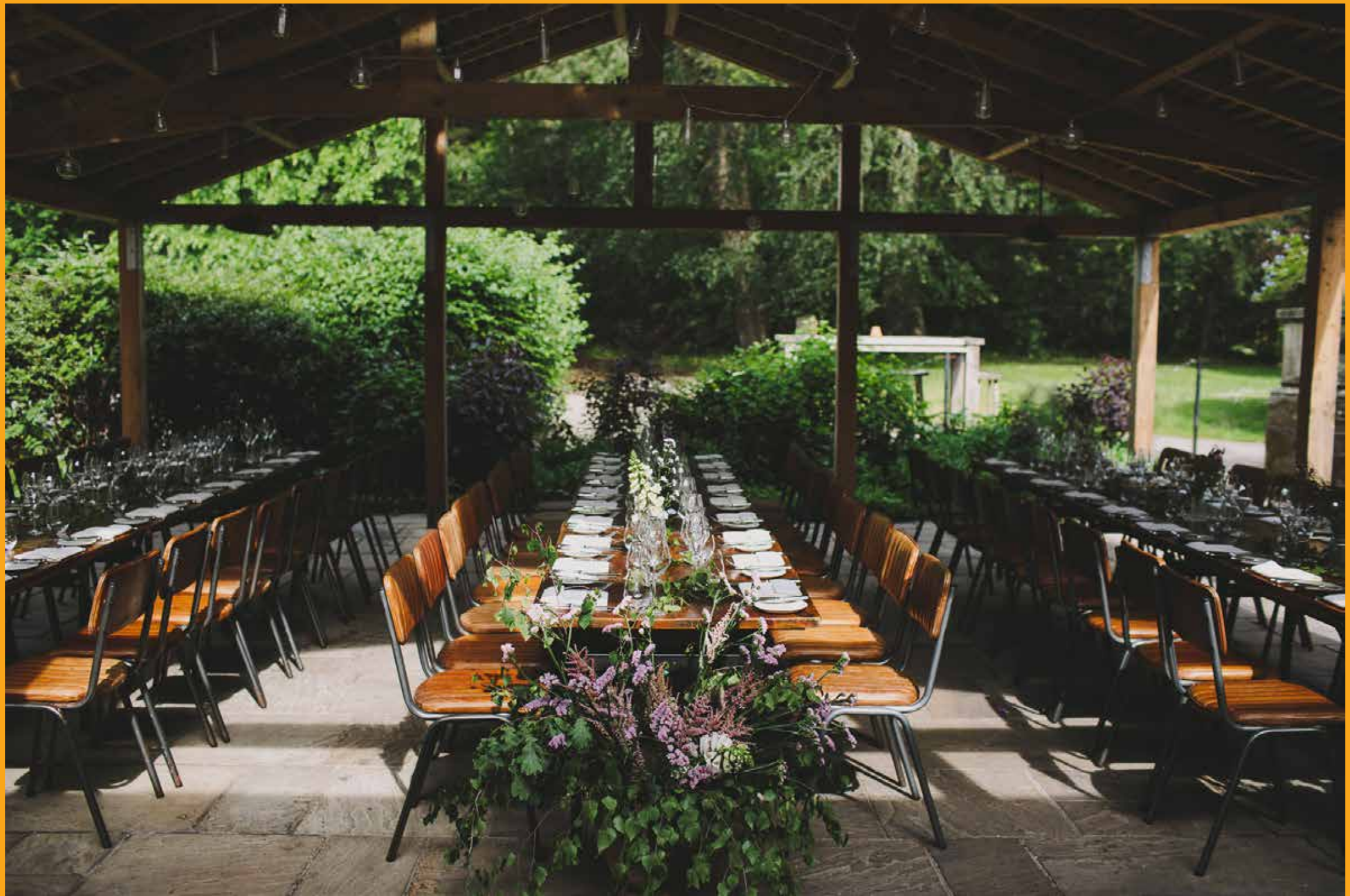
Dining 72 under cover of pergola
(allowing you to seat up to 204* with
seating across the Courtyard and
Pergola - max numbers only available
when you book exclusive use of manor
as well)

AVAILABILITY

Session hire:
9-5pm or 6:30-midnight
All day 9-midnight

*For guest numbers over 140, we
require exclusive use of manor house

See minimum spends
on the pricing page



THE PERGOLA



THE PERGOLA



FEATURES

Views onto gardens
Private lounge
Large bay windows

NUMBERS

Board room 10-18
Dinner 10-20

AVAILABILITY

Session hire:
9-5pm or 7-11pm

See minimum spends
on the pricing page



THE PARLOUR



THE PARLOUR



FEATURES

Light filled
Surrounded by nature
Right next to Manor House
Anteroom for coffee/buffet station
Up to 4 corner sofas, if required
Fully air conditioned

NUMBERS

Board room 10-24
U shape 10-27
Square 10-30
Theatre 120

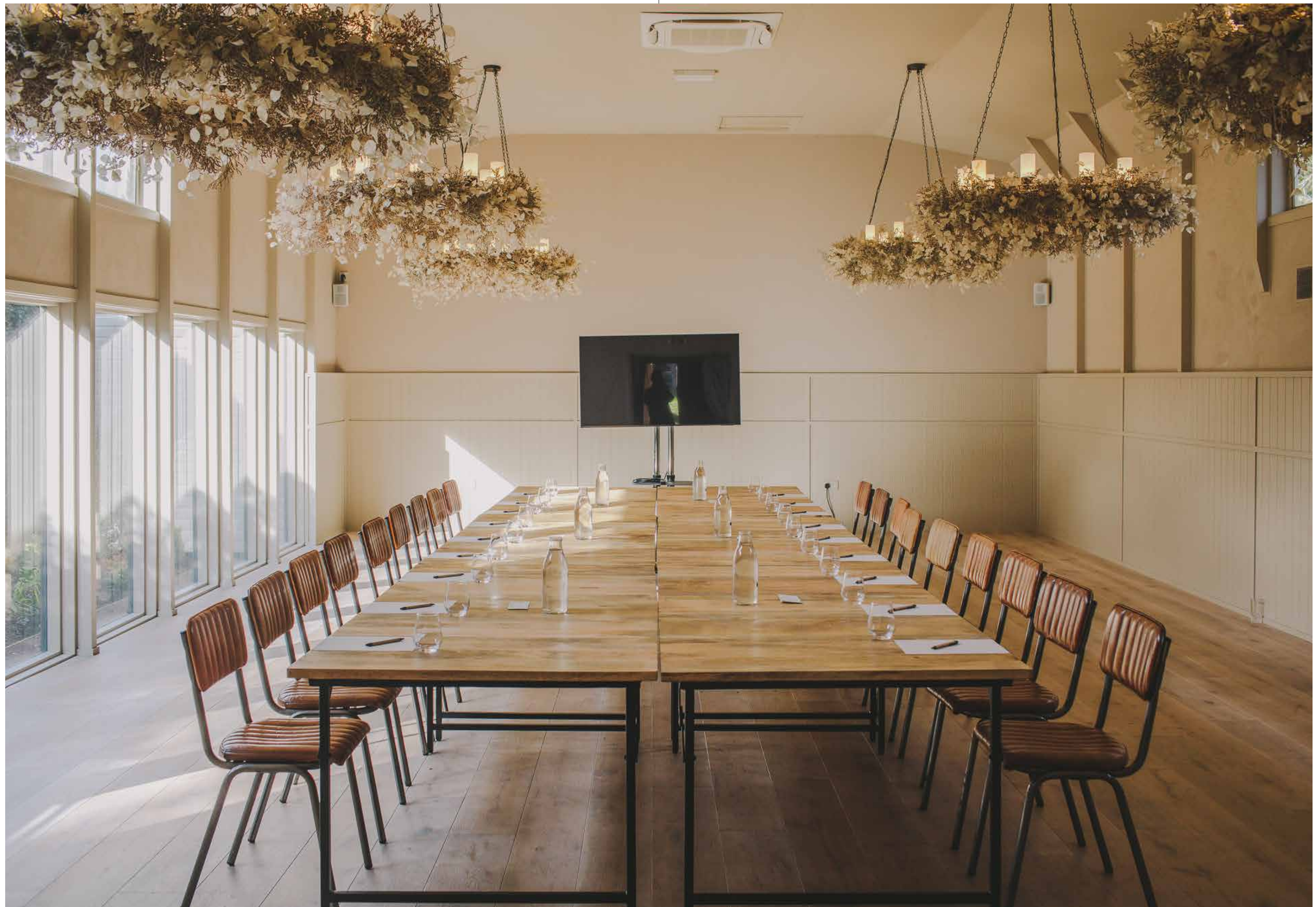
AVAILABILITY

Session hire:
9-5pm

See minimum spends
on the pricing page



THE BIRCHES



THE DINING ROOM



FEATURES

Hand painted chinoiserie walls
Views of the clocktower
Long hand carved oak table
Oak pannelling
Log fire

NUMBERS

Up to 40

AVAILABILITY

Best for private lunches and dinners

See minimum spends
on the pricing page



NUMBERS

Meeting 6
Dining 8, minimum 4

AVAILABILITY

Day time 9-5pm
For dinner, only our tasting menu s
are available.

THE TASTING ROOM



AWARDS

Top 20 UK Restaurants
with Good Food Guide

Number One Restaurant in UK
with Square Meal 2023

Michelin star

FEATURES

Set in the walled garden

Lounge area

Open kitchen bar

Cookery school

Dining space

5 dedicated garden suite bedrooms

Few steps away from the

Walled Garden Hideaway

200 yds from Manor House

NUMBERS

Private dining room 12

Open kitchen bar 10

Restaurant seating: 8 tables of 4

AVAILABILITY

Private dinners:

Private dining room within restaurant

Seats 12

Available Wed-Sat

For exclusive hire with Michelin-
starred Grace & Savour menus: Wed,
Thurs or Sunday only

For exclusive hire with Manor menus:
Sun-Tuesday only

See minimum spends
on the pricing page



GRACE & SAVOUR



GRACE & SAVOUR

“IF EVER A PLACE
WERE TRUE TO
ITS NAME...
THIS IS IT”



— THE GOOD
FOOD GUIDE



“EXPERIENTIAL
NEVER TASTED
SO GOOD”

— SUITCASE



FEATURES

Available when hiring Grace & Savour
Victorian walled garden
Potager style

NUMBERS

Up to 56 (allows for indoor option
should weather require it)
Up to 100 if you are hiring gazebo to
provide dry cover
You are required to hire in your own
outdoor tables, outdoor chairs, gazebo

AVAILABILITY

For exclusive hire with Michelin-
starred Grace & Savour menus: Wed,
Thurs or Sunday only

For exclusive hire with Manor menus:
Sun-Tuesday only plus 6 selected
weekends of the year (enquire for
dates)

See minimum spends
on the pricing page



THE WALLED GARDEN





THE GARDEN



KYND



FEATURES

Restaurant set at the edge of the walled garden
Cooking on fire
Set in the old furnace house
Fire pits
Garden area with two Victorian greenhouses

NON-PRIVATE GROUP BOOKINGS

Largest table seats 14
Available at 6pm or 830pm only

PRIVATE DINING

Exclusive use available Mon-Thurs
when 24 bedrooms are also booked

See minimum spends
on the pricing page

“PERFECTLY
IN TUNE WITH
THE TIMES”



— THE EVENING
STANDARD

THE VICTORIAN GREENHOUSES

FEATURES

Adjoined to Kynd Restaurant
Sit amongst the vines

NUMBERS

8 tables of 2 in the Tomato House
1 long table of 12 in the Vinery

AVAILABILITY

For workshops and wine tastings



“THE
ATMOSPHERE
IS INCREDIBLY
RELAXED AND
INFORMAL”

—THE LAWYER’S
MONTHLY

FEATURES:

Open plan dining room
Lounge
Kitchen
Breakfast room
Sunroom
Private garden
Wireless speakers



THE WALLED GARDEN HIDEAWAY



FOR SMALL GROUPS OF 4—10





The Walled Garden Hideaway is a space for small teams to escape to.
A more private setting for conversational gatherings that require a sense of home and a series of rooms close together for break-out.



BEDROOMS



The estate offers up to 24 bedrooms.

15 Manor bedrooms
4 Walled Garden Hideaway bedrooms
5 Garden Suites

Pricing

Please enquire for pricing. Group rates are available when you are booking 5 or more bedrooms.

There are also two local guest houses with a total of 11 bedrooms and a local pub with 7 bedrooms just a few steps from our gates. We're happy to help organise this additional accommodation for you, **providing you with up to 42 rooms***.

*Subject to availability.



15 MANOR BEDROOMS



4 ROOMS IN WALLED GARDEN HIDEAWAY



5 GARDEN SUITES



THE

PRICING

BOARD ROOM RETREATS



Boardroom retreats with us are never superficial, they're immersive.
We also offer overnight experiences for boardroom retreats.
If you're looking for just a gathering over a meal, have a look at our private dining packages.

DAY RETREATS

Day delegate rate

£90pp ex vat

Mid morning snacks

Deli buffet lunch

Afternoon snacks

Tea, coffee, water

Room hire 9-5pm

For Courtyard bookings, if you are under 28 delegates, an extra room hire charge will also be added to allow for minimum spend of £3000

Reduced DDR available for over 50 delegates

OVERNIGHT

24 bedrooms in total

8 x standard rooms are available

16 x superior rooms are available

Please enquire for pricing



PRIVATE DINING



MINIMUM SPENDS* FOR COURTYARD

12pm-5pm or 630pm-1030pm hire: min spend £3000 on pre-paid food and drink
12pm until 1030pm hire: min spend £5000 on pre-paid food and drink
Late night hire: any hire up til midnight: min spend £8000 on food packages on food and pre-paid drink packages or on 7 allocated courtyard bedrooms.
All menus available
Minimum 20 guests, max 140 guests, max 10 children. We can accommodate up to 200 guests if you book exclusive use hire of whole Manor House with Pergola hire.

Practical details:
For 12pm hire, you can set up before 12pm but private hire doesn't start til 12pm, we advise 1230pm arrival, 1pm sit down. For 630pm arrival, you can arrive from 6pm for set up. If you need more time, please book the 12-1030pm session. For hire until 1030pm: last orders at 10pm, exit by 1030pm. For late night hire until midnight: last orders at 1145pm.
7 allocated courtyard bedrooms must also be booked if you'd like music without sound restriction.

MINIMUM SPENDS* FOR DINING ROOM/PARLOUR/WALLED GARDEN HIDEAWAY

Minimum spend on pre-paid food and drink £2000 for lunch (12-430pm) or for dinner (630-1030pm)
All welcome drinks served within room, our Library bar is residents only.
Dining Room: Minimum 10 guests, max 42, all menus except BBQ. No children or live music.
Parlour: Minimum 10 guests, max 18, all menus except BBQ. No children or live music.
Walled Garden Hideaway: max 20 guests, only available for deli buffet, afternoon tea and BBQ menus

MINIMUM SPENDS FOR THE BIRCHES

Minimum spend on pre-paid food and drink £1500 for afternoon (12-430pm)
The Birches is only available for deli buffet lunches/afternoon tea, not available for evening gatherings or plated menus. Minimum 15 guests, max 48 guests, max 5 children.

MINIMUM SPENDS* FOR TASTING ROOM

Only available on our 5 or 7 course menus
Minimum 4 guests, maximum 8, no children.

MINIMUM SPENDS* FOR GRACE & SAVOUR/ WALLED GARDEN

Minimum spend on pre-paid food and drink £3000 til 5pm or £5000 til 9pm
Space hire also applies as well as food & drink min spends - from £1500 to £4500 according to date
Hire past 9pm available if you book 5 walled garden suites as well
Available Sunday to Tuesdays on Manor or BBQ menus
Available Sun/Wed/Thurs when booking Michelin-starred Grace & Savour tasting menus (from £195pp)
For outdoor seating, you are required to hire in your own outdoor tables, outdoor chairs, gazebo.

*If minimum spends are not reached, a room hire will also be applied, POA. Minimum spends apply to pre-paid drinks packages - this excludes bar tab, applies only to pre-paid served drinks.
**For Fri-Sunday events, these cannot be booked until 4 months in advance unless your spend is over £30,000 May-Aug, £20,00 Sept-Dec/Mar-Apr or £8,000 Jan-Feb (your booking can include exclusive use of manor house, POA)

MANOR PRIVATE DINING MENU

2 courses £80pp (£66 ex vat)
3 courses £95 (£79 ex vat)
4 courses £110 (£92 ex vat)

MANOR TASTING MENUS

These are set menus
5 courses £125 (£105 ex vat)
7 courses £150 (£125 ex vat)

MANOR SUNDAY LUNCH

3 courses £65 (£55 ex vat)
4 courses £80 (£67 ex vat)

MANOR SUPPER

3 courses £95 (£79 ex vat)
(Sharing feast)

SUMMER BBQ PACKAGE

BBQ £66 (£55 ex vat)
Gourmet BBQ £85 (£71 ex vat)

GRAZING MENUS

Mingling menu £85 (£71 ext vat)
Deli buffet £65 (£55 ex vat)

AFTERNOON TEA

From £65 (£54 ex vat)

Please also see minimum spends and timings of when diary opens so you can book**





CANAPES

—

Pea tartlet, smoked creme fraiche, cucumber
Godminster cheese and basil gougère
Spring onion croquette, smoked paprika, chorizo

Potato rosti, herb crème fraîche, Oscietra caviar, dill
(upgrade- £15pp to add or swap any canape £10pp)

STARTER

—

CHALK STREAM TROUT MOUSSE
Apple & dill jelly, crumpet

PACKINGTON CHICKEN
Fried chicken thigh, romesco ketchup, fennel slaw
(pictured)

HERITAGE TOMATO TART
Confit cherry tomatoes, wild rocket, pink peppercorn
vinaigrette

HAND DIVED SCALLOP
Crispy oyster mushroom, BBQ corn, sweetcorn velouté
(Upgrade £10pp or add as fish course £20)



MAIN

—

CORNISH LINE-CAUGHT SEA BASS
Sauce fleurette, BBQ onion

CHIVE GNOCCHI
Courgette ribbons, Wye Valley asparagus, sunflower
seed sauce

PACKINGTON PORK
Cheek & loin, hispi cabbage, tenderstem broccoli, char-
cuterie sauce

LAVINGTON LAMB
Shoulder and saddle, pea, gem lettuce, mint

DUNWOOD FARM SIRLOIN OF BEEF
Parsley salad, hen of the woods, peppercorn sauce
(pictured)

BEEF WELLINGTON
30-day dry aged Dunwood farm fillet of beef
tender stem broccoli, fondant potatoes
*Upgrade £20pp



DESSERT

—

STRAWBERRY COMPOTE
Pistachio sponge, honeycomb

WHITE PEACH DELICE
Blood peach sorbet, pavlova
(pictured)

MILK CHOCOLATE TART
Caramelia 36%, dark chocolate crumb, crème fraîche
sorbet

SAMPLE MENU

All guests will eat the same menu, (one starter, one main, one dessert) unless they have an allergy or dietary.
Vegetarian options are offered as a second option as well.

THIS IS SAMPLE MENU ONLY. MENUS CHANGE EVERY SEASON. PLEASE EMAIL FOR LATEST MENU.

NEXT STEPS

RECEIVE YOUR QUOTE

Send us an email with your numbers and dates

BOOK YOUR DATE

Book with 25% of your final price

GATHER

Bring your best people together to feed their minds

Hampton Manor

Shadowbrook Lane
Hampton-In-Arden
B92 0EN

T: 01675 446 080
E: events@hamptonmanor.com