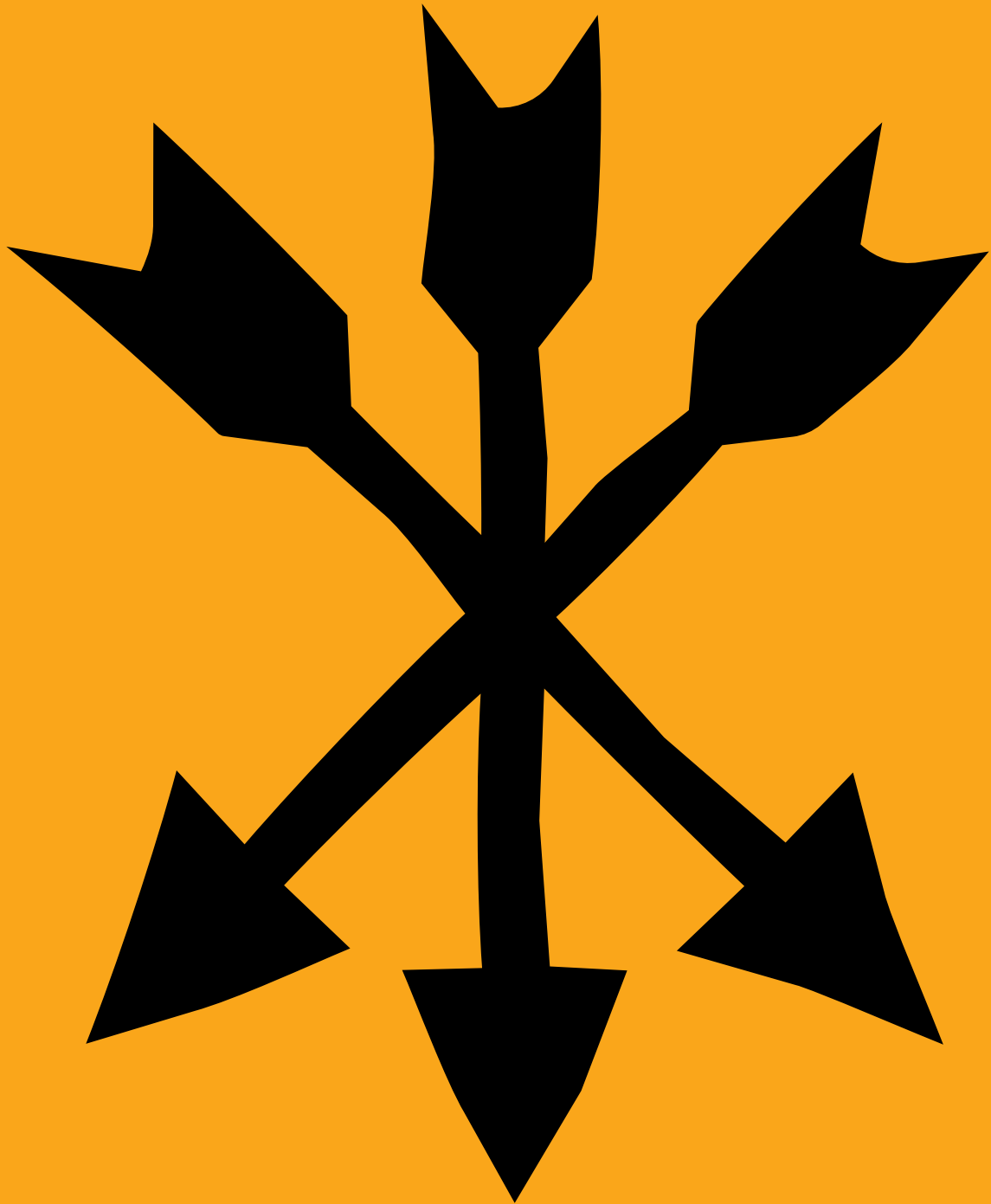


HAMPTON

PRIVATE DINING



MANOR

AN ESTATE
DEDICATED
TO FOOD...

WHERE TIME
TOGETHER IS
DELICIOUSLY
REWARDING



It's rare to find a Michelin-starred manor house that looks after private dining for up to 130.

Within the beauty of a historic manor house, the table is laid to make landmark memories.

THE COURTYARD

FEATURES

Private entrance
Glass roof
Warm stone walls
Abundant natural daylight
Private bar
Outdoor terrace with covered pergola with BBQ
Fully air conditioned/underfloor heated
Remote controlled blinds

NUMBERS

One table for up to 24
Long tables for up to 140
Round tables for up to 132
If turnaround from dinner setting to party setting is required, there is a max of 100 unless you have hired the manor house exclusively too
Additional 72 can be seated alfresco under the roofed pergola (see overleaf)

AVAILABILITY

Daytime & evening hire slots
Late night events til midnight
Minimum spend applies for each session
All menus are available in the Courtyard





THE PERGOLA

FEATURES

Included with Courtyard hire
Covered with patio heaters and lighting
Second hire charge applies for additional hire of
marquee sides should you wish to keep warm
and dry in all weathers

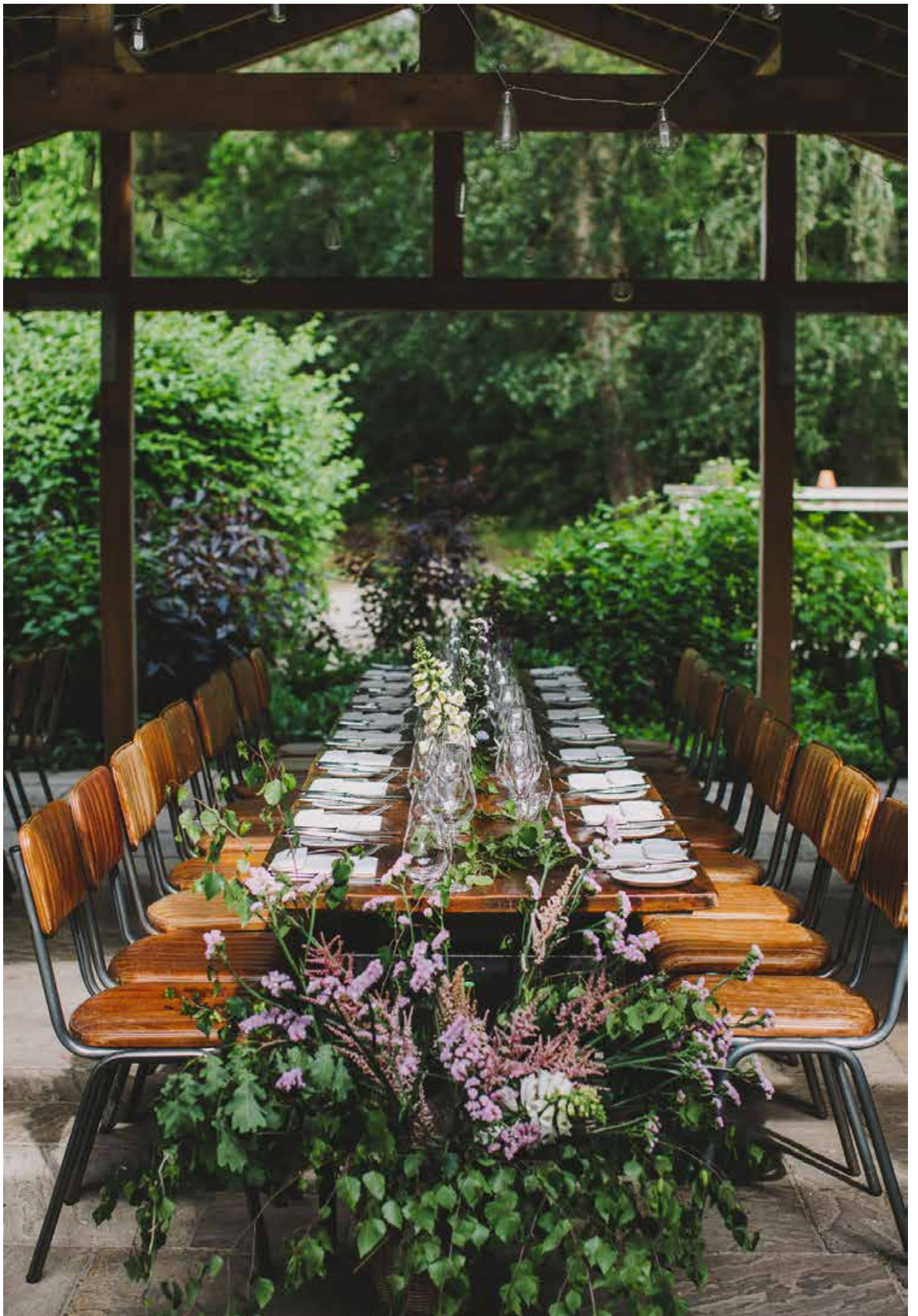
NUMBERS

Dining for up to 72
(with addition of seating inside Courtyard,
this gives up to 204 seats)

AVAILABILITY

9-5pm or 6:30-midnight or all day
Minimum spend applies for each session
All menus are available in the Courtyard





THE PARLOUR

FEATURES

In Manor House
Private lounge and dining
Two large windows
Overlooking lawns
Fireplaces at either end

NUMBERS

Minimum 10
Maximum 20

AVAILABILITY

For private lunches or dinners





DINING ROOM

FEATURES

In Manor House
Hand painted chinoiserie walls
Views of the clocktower
Long hand carved oak table
Oak pannelling
Log fire
Laid with 1- 3 long tables

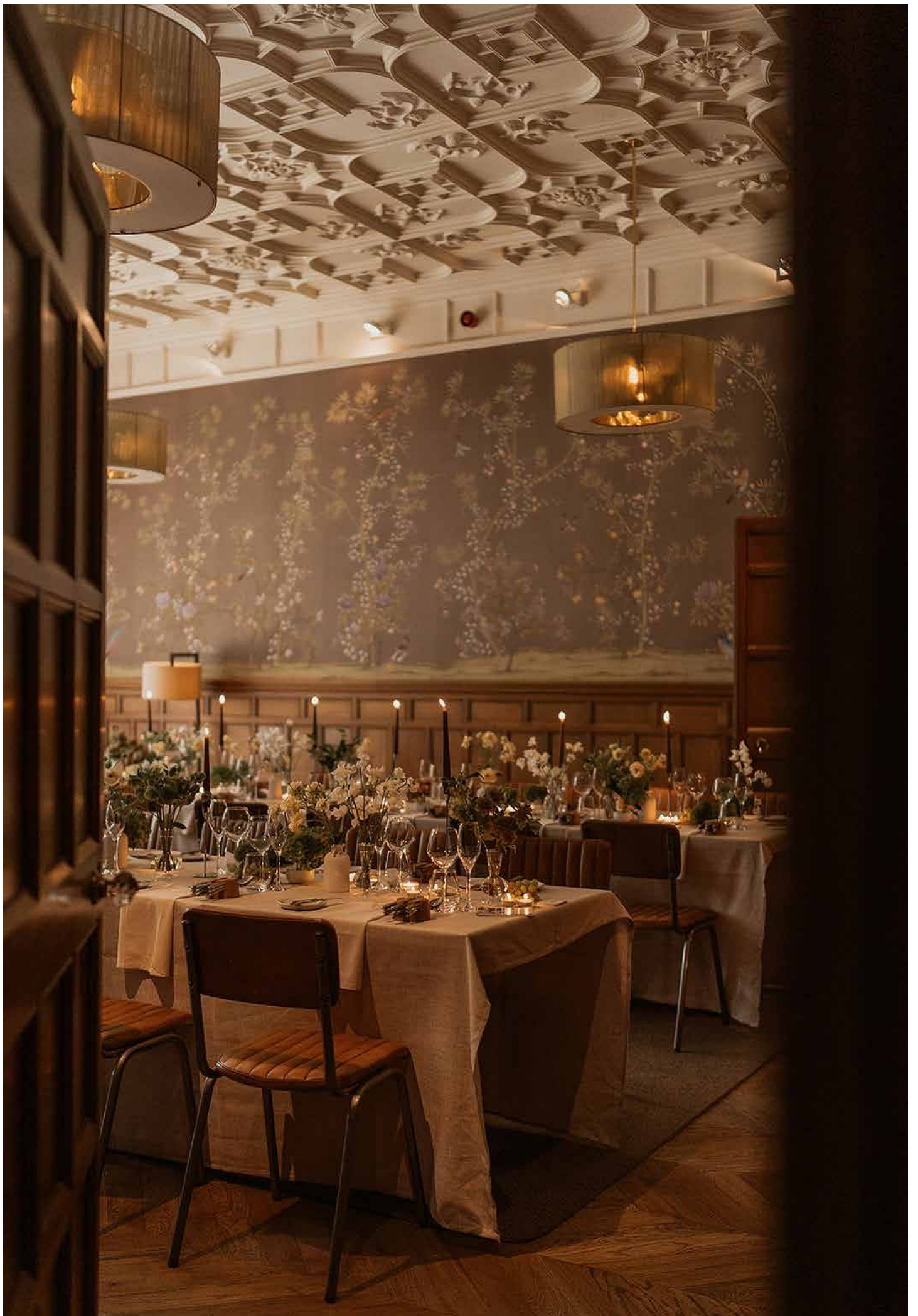
NUMBERS

Minimum 8
Maximum 42

AVAILABILITY

For private lunches and dinners





THE BIRCHES

FEATURES

Light filled
Beautiful statement lights
in naturally dried florals
Own private toilets
Large welcome porch area

NUMBERS

Minimum 10
Maximum 48

AVAILABILITY

12-5pm for afternoon tea or BBQ
Drinks from wine/bottles only
Not available for evenings

See minimum spends
on the pricing page





GRACE & SAVOUR

FEATURES

In the Walled Garden
Beautiful views of garden
Floor to ceiling Crittall windows
Crafted aesthetic

NUMBERS

Minimum 24
Maximum 56 indoors
Maximum 100 outdoors
(see garden packages)

AVAILABILITY

Sundays-Tuesdays only
For private lunches and dinners

We also have a private table for 12
Wed-Sat on our Michelin starred
restaurant menus





SUNDAYS IN THE GARDEN

FEATURES

The original Victorian walled garden
Includes indoor hire of Grace & Savour
Alfresco dining

NUMBERS

Minimum 25
Maximum 56

AVAILABILITY

Sundays-Tuesdays only







TASTING ROOM

FEATURES

In our Manor House
Our Chef's table
Glass window into the kitchen
so you can watch the chefs cook
Private oak panelled room

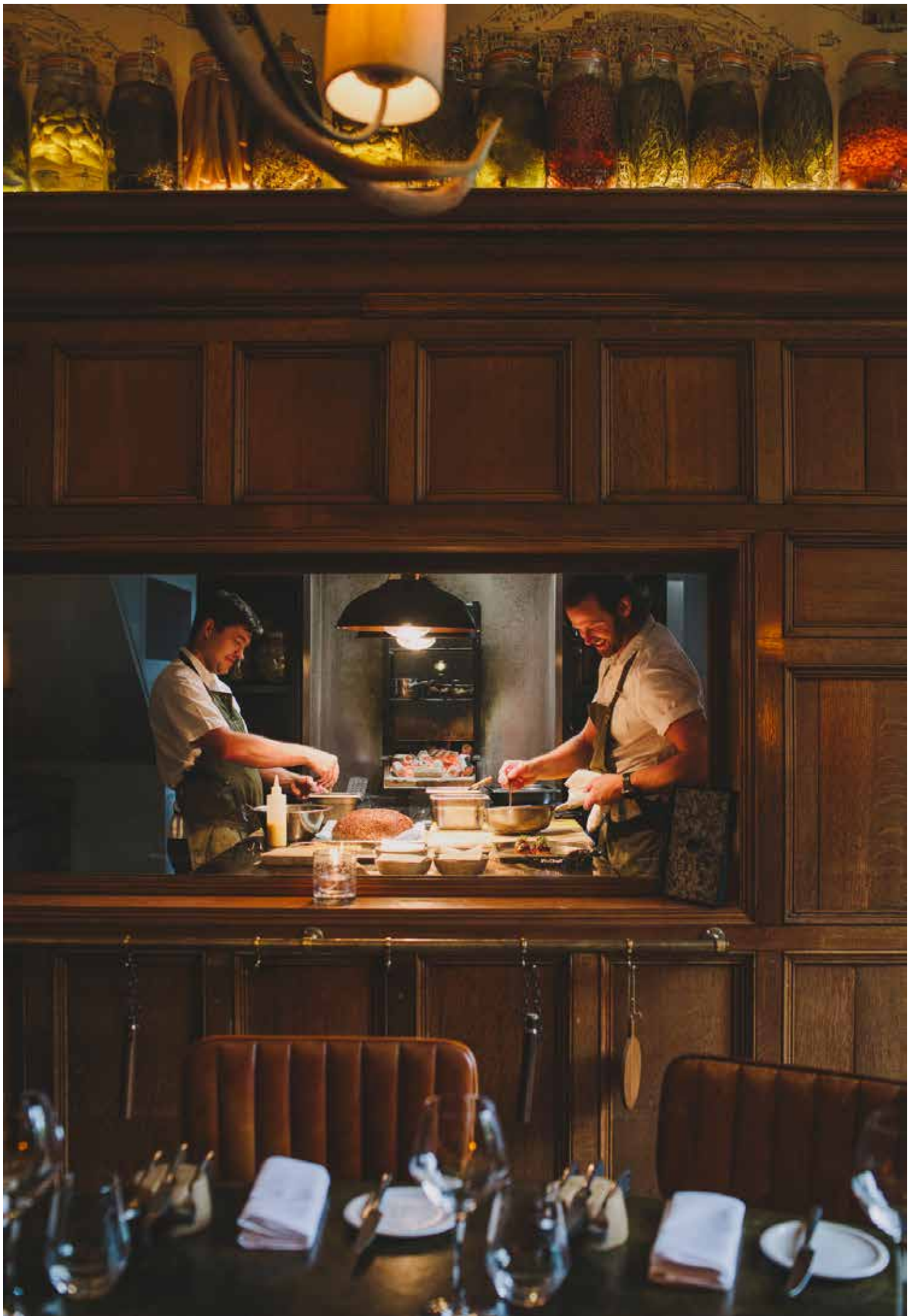
NUMBERS

Minimum 4
Maximum 8

AVAILABILITY

Lunch or dinner, we serve our
'Taste of the Estate' menu
5 signature courses from our restaurants,
Manor House and bakery





MENU PRICING

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 on next page**



DEFINING DETAILS



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)**



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)

SAMPLE MENU



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, charcuterie 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

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.

THE BBQ EXPERIENCE



SUMMER BBQ PACKAGE

4 BBQ dishes (both meat and fish)
3 seasonal salads
Dessert

Out on the Courtyard pergola terrace, the Big Green Eggs will be alight. For those of you who don't know your gas from your grill, the Big Green Egg is the Aston Martin of the BBQ world, delivering exceptional flavour.

The pergola is fully roofed so you can be alfresco even if there are scattered showers. With hire of the Courtyard included as well, the indoor setting still brings the outdoors in with its glass roof and treelined views.

SUNDAY
LUNCH

THE BEDROOMS



15 Manor bedrooms,
5 Walled Garden bedrooms
4 Walled Garden cottage bedrooms
Overall, the estate offers up to 24 bedrooms.



MANOR BEDROOMS



COTTAGE BEDROOMS

WALLED GARDEN SUITES



NEXT STEPS

RECEIVE YOUR QUOTE

Send us an email with your numbers and dates

BOOK YOUR DATE

Book with a deposit of 25% the total quotation

GATHER

Make your landmark moment

Hampton Manor

Shadowbrook Lane
Hampton-In-Arden
B92 0EN

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