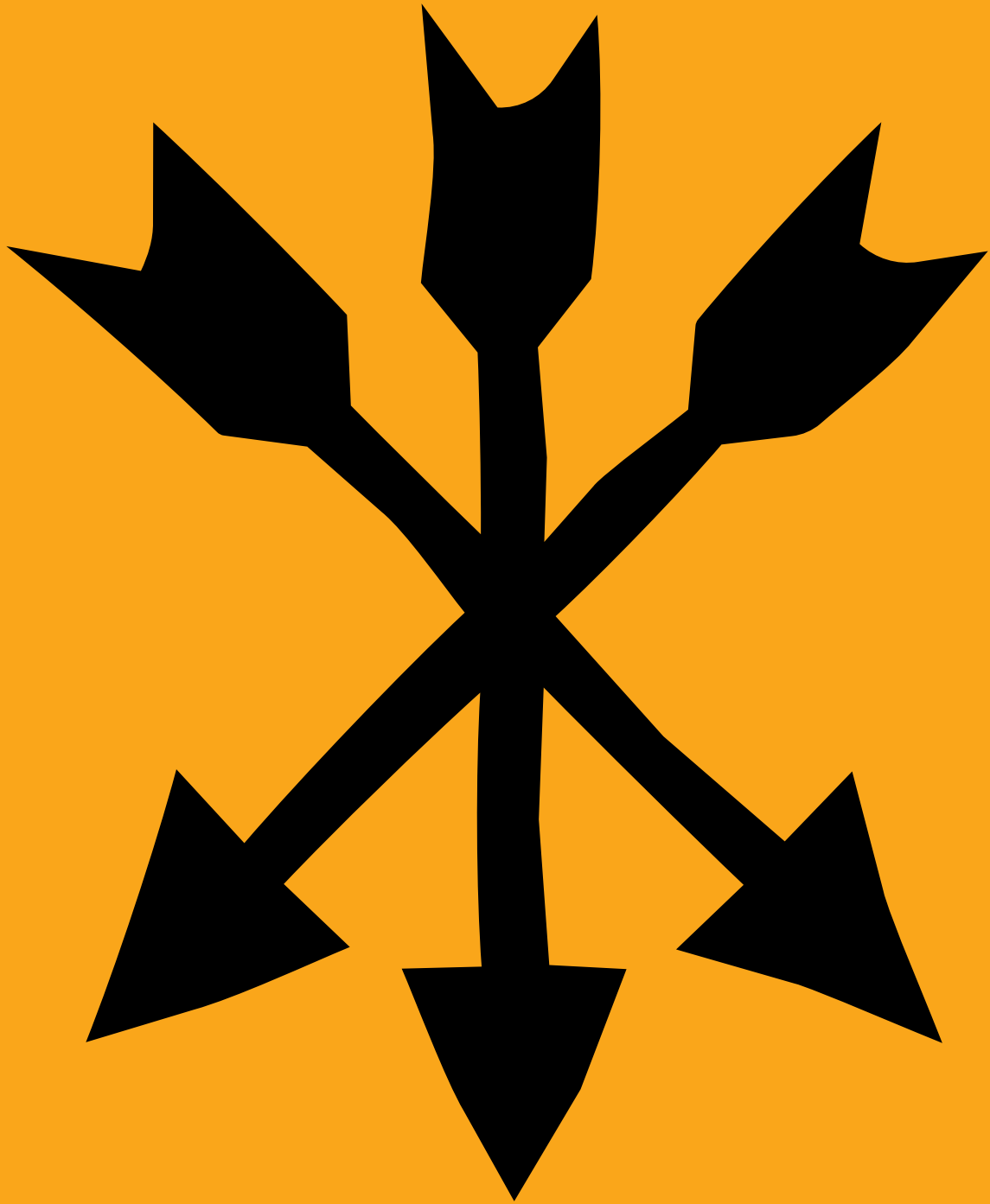


HAMPTON

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, whisky geeks, 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.

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 Smoke 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 fear of failure. 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. Your second night is the climax with a tasting menu from Peel's Restaurant. Bring your team around the table at one of the country's top foodie destinations.

04. RE-IMAGINE Inspirational energy is contagious. Words are powerful but we all know they have to be lived out. 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 the way we grow our food.

The walled garden is our invitation to see a vision become real enough to touch and taste.



01. SMOKE

What: A unique casual dining experience down in Smoke 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 that 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

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. BREAD SCHOOL

What: A 90 min session with our head baker to learn about the art of making sourdough.

Where: The Bakery

Why: Getting hands on alongside team mates creates unexpected conversations and connection.

THE EXPERIENCE MENU



05. TASTING MENU EXPERIENCE

What: Our Michelin-starred team 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: Get behind-the-scenes access to one of the most innovative kitchens in the country.



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 and covered outdoor pergola with seating
BBQ on terrace
Adjoins the Manor House
Private entrance

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 132

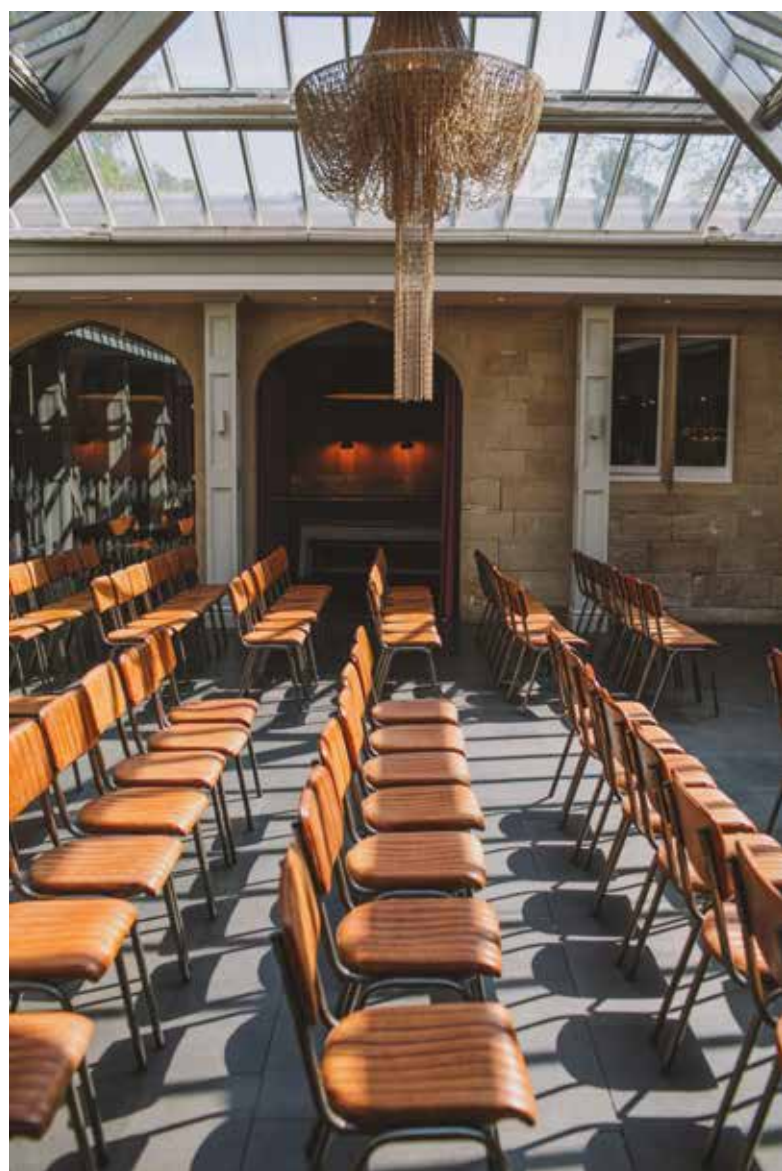
AVAILABILITY

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



THE COURTYARD





THE COURTYARD



FEATURES

Views onto gardens
Private lounge
Large bay windows
In the Manor House

NUMBERS

Board room 10-18

AVAILABILITY

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



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

NUMBERS

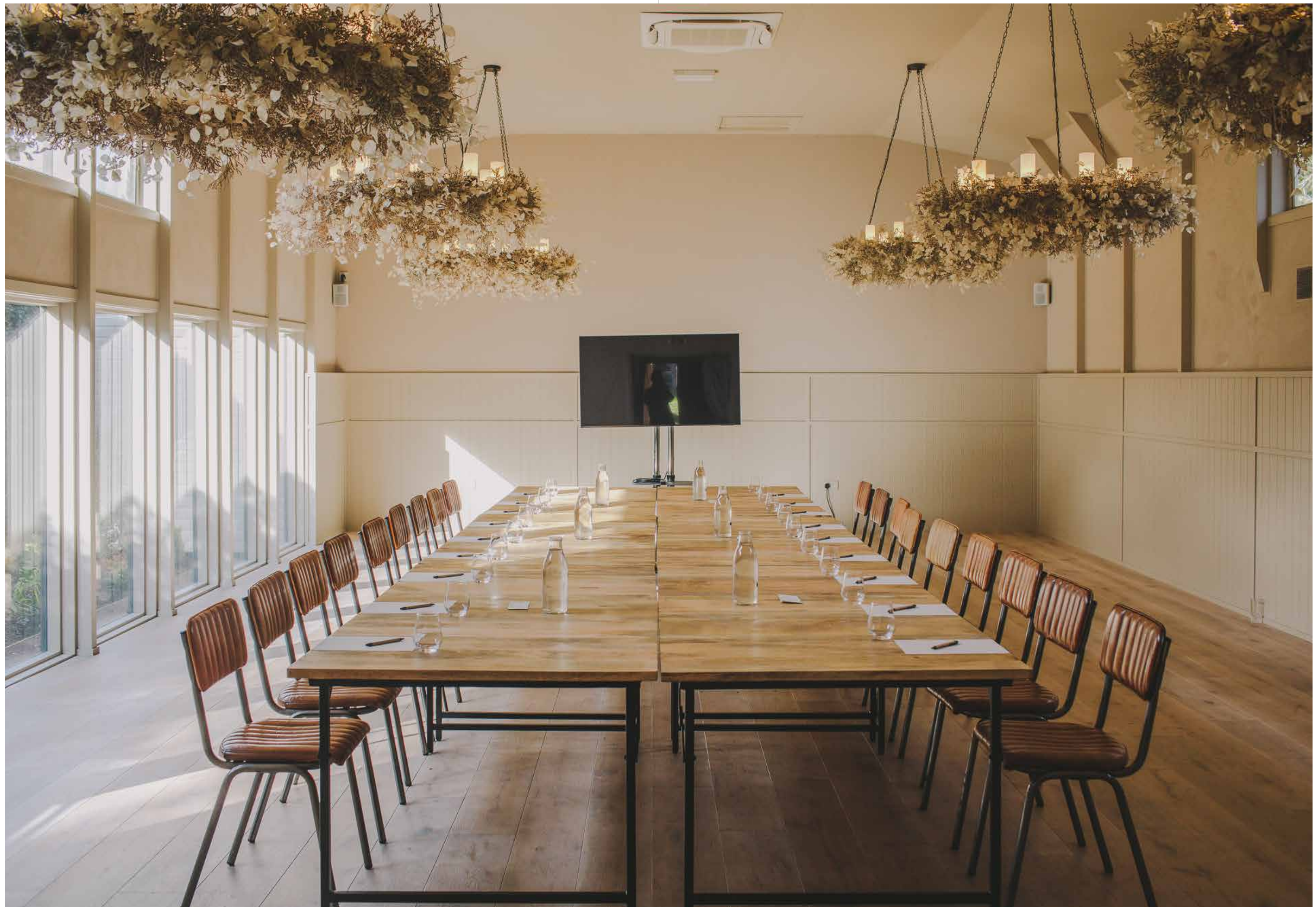
Board room 10-24
U shape 10-27
Square 10-30

AVAILABILITY

Session hire:
9-5pm



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 42 on 3 long tables
Up to 32 on T shape
Up to 16 for one central long table

AVAILABILITY

Best for private lunches and dinners
For dinner, only our tasting menus are available



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

For space hire:
Mon-Tuesday 9-5pm

Private dinners:

Private dining room seats 12
Alternatively exclusive use is available
on special request
Michelin starred dining only available
Wed-Sun (Manor House menus
available Sun-Tues)



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



KYND



FEATURES

Restaurant set at the edge of the walled garden
Cooking on fire
Set in the old furnace house
Fire pits on terrace
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

“PERFECTLY
IN TUNE WITH
THE TIMES”



— THE EVENING
STANDARD

THE VICTORIAN GREENHOUSES

FEATURES

Adjoined to Smoke 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 WALLED 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 25 delegates

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 APPLY

*If minimum spends are not reached, room hire applies.

MINIMUM SPENDS FOR COURTYARD

Mon-Thurs

9am-5pm or 7pm-1030pm : £2500 on food and pre-paid drink packages
All day hire until 1030pm: £5000 on food and pre-paid drink packages
Any hire that lasts until midnight: £8000 on food packages on food and pre-paid drink packages or on 7 allocated bedrooms.

Fri-Sat**

9am-5pm £2500 on food packages and pre-paid drink packages
7pm-1030pm: £3500 on food packages and pre-paid drink packages
All day hire until 1030pm £6000 on food and pre-paid drink packages
Any hire that lasts until midnight: £9000 on food and pre-paid drink packages or on 7 allocated bedrooms.

For hire until 1030pm: last orders at 1030pm, exit by 11pm
For late night hire until midnight: last orders at 1145pm.
Minimum 16 guests, maximum 132.

MINIMUM SPENDS FOR DINING ROOM**

£1000 for lunch (12-4pm)
£1500 for dinner (7-11pm)
Minimum 9 guests, maximum 42

MINIMUM SPENDS FOR PARLOUR**

£1000 for lunch (12-4pm)
£1500 for dinner (7-11pm)
Minimum 10 guests, maximum 20

**If your food and pre-paid drink package order is below our minimum spends, we will add a room hire fee*

***For Fri-Sunday events, these cannot be booked until 4 months in advance unless your spend is over*

£20,000 May-Dec or £8,000 Jan-Mar.

PRIVATE DINING MENU

2 courses dinner £80 (£60.67 ex vat)
3 courses dinner £90 (£75 ex vat)
4 courses dinner £100 (£84 ex vat)

TASTING MENUS

These are set menus
5 courses £115 (£105 ex vat)
7 courses £145 (£120.84 ex vat)

Dining room or Sunday lunches:

2 courses lunch £70 (£58.34 ex vat)
3 courses lunch £80 (£60.67 ex vat)

CASUAL OPTIONS

Deli Buffet £65 (£54.17 ex vat)
Gourmet BBQ £85 (£70.84 ex vat)

AFTERNOON TEA

£65 (£54.17 ex vat)

Please also see minimum spends*



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

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E: events@hamptonmanor.com

HAMPTONMANOR.COM