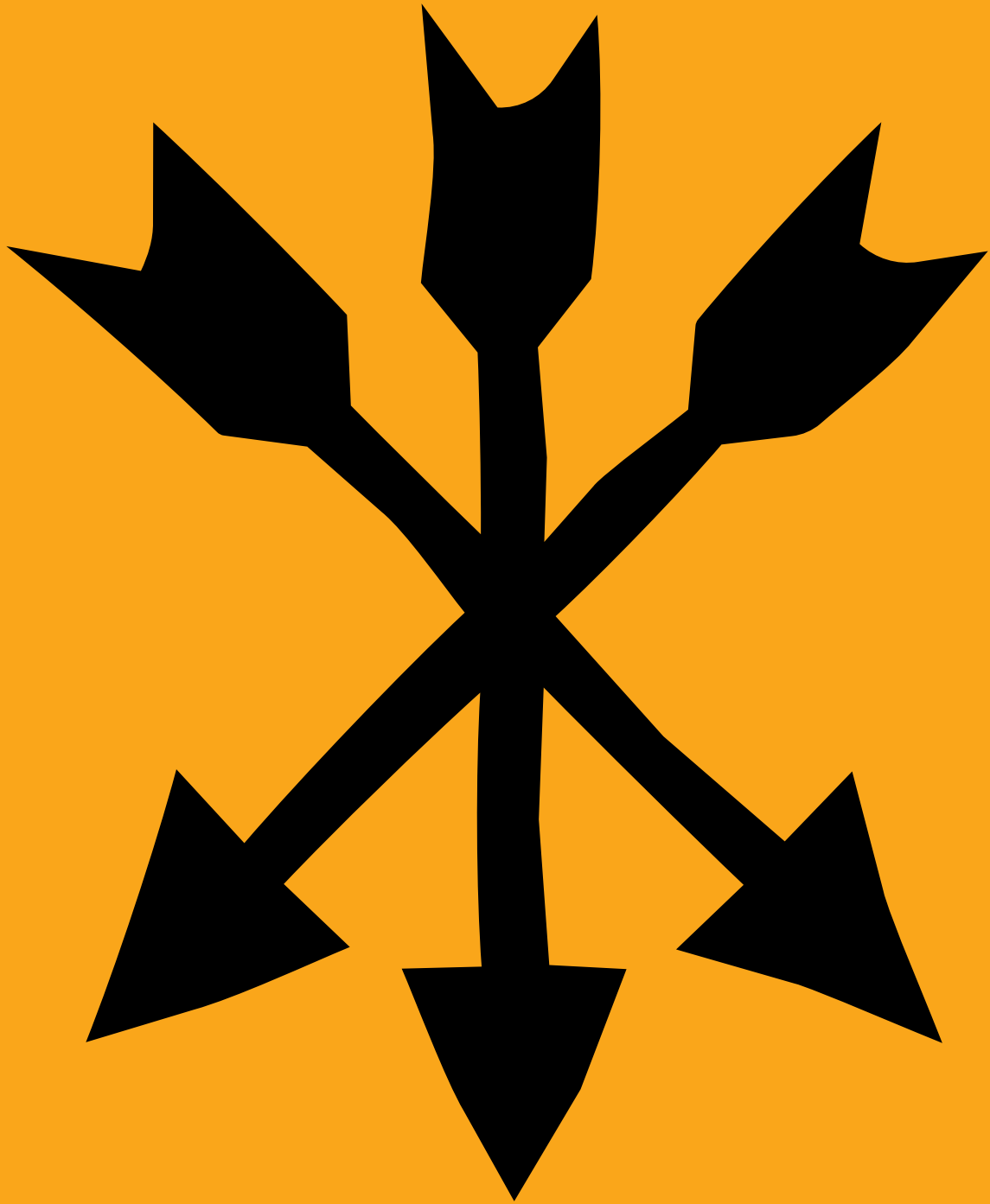


HAMPTON

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 outdoor garden terrace
BBQ on terrace

NUMBERS

Board room 12-24
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



THE DINING ROOM



FEATURES

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

NUMBERS

One long tables of 16
One long table of 10
4 tables of 4

AVAILABILITY

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



NUMBERS

Meeting 6

Dining 8

AVAILABILITY

Day time 9-5pm

For dinner, only our 7 course tasting menu is 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

Lounge area 11 seats
Private dining room 14
Open kitchen bar 10
Restaurant seating: 8 tables of 4

AVAILABILITY

For space hire:
Mon-Tuesday 9-5pm

Private dinners:

Wed-Fri Only available for private
dinners
Minimum spend applies



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



SMOKE



FEATURES

Restaurant set at the edge of the walled garden

The Head Chef is MasterChef, The Professionals Champion, Stuart Deeley

Cooking on fire

Set in the old furnace house

Fire pits

Garden area with two Victorian greenhouses

NON-PRIVATE GROUP BOOKINGS

Largest table seats 12

Available at 6pm or 830pm only

PRIVATE DINING

Exclusive use available:

Monday or Tuesdays

Wed-Fri when at least 19 bedrooms are taken

Minimum spends apply

“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

There are 3 tiers of discount offered to companies booking multiple rooms.

Please enquire for pricing

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 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

£80pp 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, an extra room hire charge will also be added to allow for minimum spend of £2500

Reduced DDR available for over 30 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 drink packages

All day hire until 1030pm: £5000 on food and drink packages

Any hire that lasts until midnight: £6000 on food packages. 7 allocated bedrooms must also be booked or 15 bedrooms if you’d like music without sound restriction.

Fri-Sat

9am-5pm £2500 on food packages and drink packages

7pm-1030pm: £3500 on food packages and drink packages

All day hire until 1030pm £6000 on food and drink packages

Any hire that lasts until midnight: £7000 on food and drink packages. 7 allocated bedrooms must also be booked or 15 bedrooms if you’d like music without sound restriction.

For hire until 1030pm: last orders at 1030pm, exit by 11pm

For late night hire until midnight: last orders at 1145pm. Late licence £800/hr past midnight

Minimum 16 guests, maximum 132.

MINIMUM SPENDS FOR DINING ROOM

£600 for lunch

£1000 for dinner

Minimum 8 guests, maximum 40

MINIMUM SPENDS FOR TASTING ROOM

Only available on our 7 course menus

Minimum 4 guests, maximum 6

*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-March*

LUNCH MENU

2 courses* £50pp (£42 ex vat)

3 courses* £65pp (£55 ex vat)

PRIVATE DINING MENU

2 courses £65pp (£55 ex vat)

3 courses £80 (£67 ex vat)

4 courses £90 (£80 ex vat)

Wine pairing 3 courses £50

Wine pairing 4 courses £60

TASTING MENUS

These are set menus

5 courses £105 (£87.5 ex vat)

7 courses £130 (£109 ex vat)

Wine pairing 5 courses £70

Wine pairing 7 courses £90

SUNDAY LUNCH

3 courses £65 (£55 ex vat)

4 courses £75 (£62.5 ex vat)

SUMMER BBQ PACKAGE

BBQ £60 (£50 ex vat)

Gourmet BBQ £78 (£65 ex vat)

AFTERNOON TEA

From £35 (£30 ex vat)

BOWL FOOD MENU

From £65 (£55 ex vat)





GARDEN COURSE

—
HERITAGE TOMATOES
Consommé jelly, basil emulsion, sourdough crumb

STARTER

—
CHICKEN AND DUCK LIVER PARFAIT
Mushroom chutney

MIDDLE WHITE PORK TERRINE
Sage mayonnaise, beer pickled onions, apple puree

GARDEN BEETROOTS
Goats cheese mousse, pickled pear, sourdough crumb

Choose one course for all the table to eat*



MAINS

—
BEEF SIRLOIN
Roast carrot, carrot puree, madeira sauce

COTSWOLD WHITE CHICKEN
Confit onion, tender stem broccoli, chicken skin crumb, tarragon sauce

COD
Add this in as an extra fish course for +£20
Air dried ham, mussels, samphire, champagne cream

BUTTERNUT SQUASH WELLINGTON
Black garlic puree, king oyster mushroom, colston bassett cream

Choose one course for all the table to eat*

DESSERTS

—
CHOCOLATE CREMEUX
Sherry caramel, cookie crumb, vanilla ice cream

WHIPPED LEMON CURD
Meringue, raspberry, verberna ice cream

ALMOND CAKE
Roasted peaches, vanilla ice cream

Choose one course for all the table to eat*

SAMPLE MENU

