



Solton Manor Dry Ice Use Policy

Effective: November 2025

Applies to: All weddings, events, and suppliers operating on the Solton Manor Estate

Our Commitment

At Solton Manor, we're proud to host beautifully designed and creative celebrations. From faux candlelit first dances to atmospheric mist effects, we welcome thoughtful, professional styling that enhances your day. However, guest and staff safety always comes first. This policy sets out how dry ice (solid carbon dioxide) may be used at Solton Manor, in line with UK Health & Safety Executive (HSE) guidance and COSHH regulations.

Unapproved or unmanaged use of dry ice on the estate is strictly prohibited.

1. Approval Required

Dry ice may only be used with prior written permission from the Solton Manor events team.

You or your supplier must submit:

- A full Risk Assessment and Method Statement (RAMS) for review at least four weeks before your event.
- Confirmation of Public Liability Insurance (minimum £5 million cover).
- Details of the product, quantity, and intended use (e.g., during dance floor, for the cake reveal, champagne display).

2. Storage and Handling

- Dry ice must be delivered on the day of use and stored only in well-ventilated, open areas, never in sealed rooms, cellars, or fridges.
- Storage containers must not be airtight and should allow gas to vent safely to prevent pressure build-up.
- Dry ice must be handled using insulated gloves or tongs at all times.
- Only trained, insured suppliers and their staff may handle or position dry ice.

3. Safety During Use

- Dry ice must never be placed where guests or staff could touch or ingest it (e.g., within drinks or open food displays).
- The supplier must ensure adequate ventilation to prevent CO₂ gas build-up, particularly indoors or in low-lying areas such as cellars, corridors, or sunken dance floors.
- Effects should be closely monitored during use, and stopped immediately if 'fog' fails to disperse, or guests experience difficulty breathing.
- Children or vulnerable guests must be kept clear of the area where dry ice is in use.

4. Disposal

- Unused or spent dry ice must be left to sublimate naturally in a well-ventilated outdoor area.

- Dry ice must never be placed in sinks, drains, bins, or enclosed spaces.
- The supplier must remove all containers and residue from the venue following the event.

5. Liability

- Responsibility for the safe handling, use, and disposal of dry ice rests entirely with the couple and/or their appointed supplier, not Solton Manor.
- Solton Manor accepts no liability for incidents, injuries, or property damage resulting from the use or misuse of dry ice.
- Any damage to the venue, grounds, or furnishings will be charged to the hirer and may be deducted from their damage deposit.
- We strongly recommend all couples or event organisers take out wedding insurance that includes coverage for supplier activities.

6. Venue Discretion

Solton Manor reserves the right to:

- Refuse or withdraw permission for dry ice use at any time if we believe during a dynamic risk assessment we believe safety, legal compliance, or guest welfare is being compromised.
- Halt a display immediately if risks are observed during setup or operation.

In Summary

Dry ice can create magical, cinematic moments, from your first dance to your cake reveal, but it must always be used responsibly. By following this policy and working with experienced professionals, you'll ensure the effect is safe, spectacular, and perfectly suited to Solton Manor.

Reporting Concerns

If you notice an issue that goes against this policy, report it confidentially to the Estate Manager at info@soltonmanor.com or in writing to:
Solton Ltd,

87 St Ann's Road

London

N15 6NJ.

All reports will be taken seriously and responded to fairly and promptly.