

dine

making every event special...

Exceptional Corporate Events

0345 450 4545
www.dine.co.uk

dine



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Dine cater for a range of different events across the UK.

Drinks & Canapé Receptions

Product Launch & Opening Parties

Boardroom Lunches

Celebration Dinners

Christmas Parties

Summer Staff Parties

Team Building Days

Call now to speak with one of our Event Managers and take the first steps towards planning your next event

0345 450 4545



"...respondents found Dine extremely easy to work with and (that) Dine reduced their own workload by doing things so well...

managers at Dine were very on the ball and frequently made suggestions that improved the running of events.

Dine Corporate Menus, C6

The Dine Group

Michael Gill, Dine's Chairman, ran a Michelin starred restaurant for 40 years and was often asked to provide outside catering. As we all know, outside catering often means inside - offices, marquees, homes - but more importantly, it means a freedom to create something special and tailored exactly to the needs of our clients. So Dine was born in 1998.

The Dine team pride themselves on providing exceptional levels of service as our customers' kind

testimonials show later in these menus. Whether you choose one of our beautiful venues, a stunning marquee site or would like our expertise at 'your place', you can be sure that our style of creative thinking, coupled with an attention to detail makes us unique and allows us to deliver events exceptionally. Our clients can be free to conjure their own vision, whilst our innovative products, services and tools will make it a reality.

We call this the 'Dine Difference'.



125th Anniversary at Sefton Park Palm House

The 'Dine Difference'

Ensuring your event stands out from the rest and that you get the best value and more with Dine. Our passion, determination, experience, attention to detail and skill (not to mention our award-winning food and service!) are all part of the service.

Exceptional Event Management & Co-ordination

From arranging AV equipment to transport or post event gift bags, we're happy to assist with all elements of your event & oversee them on the day.

Trustworthy & Professional Team

Our team are hugely experienced in delivering a range of events. We will offer event support throughout, helping to ensure that everything is just as it should be.

Keys to some of the most Beautiful Venues in the North

Speak to us today to find out which venue will tick all your boxes. From Sefton Park Palm House in Liverpool to Rise Hall in the East Riding of Yorkshire, we have a range of beautiful venues to choose from.

Wide Range of Menu Options

Our flexible, award winning catering will ensure that we deliver the perfect food for your event

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Case Study

Corporate Dinner at The Mansion

Client Brief

A Leeds based Business School came to us wanting a smart venue for their annual dinner for 100 guests. The Mansion offered the perfect location for exclusive hire, allowing reception drinks in the Colonnades and on the House Terrace, and a 3 course dinner in the Mansion Room afterwards. The dinner was a huge success, with many saying it was the best event to date!

Example costs for this event

- Inspiration Menu option @ £60.50 + vat
- Drinks option @ £22.50 + vat
- Weekday Hire of The Mansion in mid-season @ £1,500 + vat



Case Study

VIP Afternoon Tea at Howsham Hall

Client Brief

A national newspaper hired Howsham Hall for a promotional event for their VIP readers. Guests were treated to a Sparkling Drinks Reception, followed by a Luxury Afternoon Tea Buffet. Selected competition winners were invited to stay overnight.

Example costs for this event

- Afternoon Tea Buffet (includes staffing, linen & tableware) from £37 + vat
- Sunday Venue Hire of Howsham Hall from £2,500 + vat
- 12 Bedrooms @ £3,360 + vat



Case Study

Day Delegate Event at Rise Hall

Client Brief

A Finance company in Hull booked a day conference for 150 guests for their quarterly meeting. Rise Hall provided the perfect venue for their day, with separate meeting and refreshment areas, and plenty of outdoor space for breakout activities.

Dine were able to assist with all the company's AV requirements, using a trusted supplier who understood the venue & clients' needs.

Example costs for this event

- Day Delegate Rate @ £40 + vat
- Projector/Screen & AV equipment @ £250 + vat
- Weekday in Spring venue hire from £2,000 + vat

"From my first meeting with Matt, he had a real attention to detail, totally understood what we were trying to achieve and instilled me with confidence."



Case Study

Launch Event at Client Showroom

Client Brief

A series of events across the UK as part of a brand relaunch.

Brief: London Showroom Launch x 300 guests plus three Office Events in Slough & Durham

Food: Bowl Food & Canapés in London & Durham, Champagne Afternoon Tea in Slough.

Results: "The form continued and Craig and his team smashed it on Thursday – they were brilliant – the food was outstanding..."

"The purpose of the 1909 events was a brand re-launch and opportunity to share new product development with the press and our customers. We chose Dine over any London Caterers as I have worked with Matt for a number of years now – the working relationship we have built is so strong I wouldn't consider any other event company."



Your Options – Planning Your Meeting

The table below illustrates everything included within the Day Delegate Rate, and also a number of additional, high quality upgrade options for your event with Dine. We would love to speak to you to discuss how we can help! Please call 0345 450 4545 or email events@dine.co.uk

Delegate Packages from £40 + vat per guest, 1/2 Day from £25 + vat per guest
(based on a minimum of 25 guests - for smaller meetings room hire supplements apply)

Included

All the items below are included in the Day Delegate Rate

Meeting Room Hire (8.30am – 5pm, includes set up and break down time)

Arrival Tea & Coffee

Drinks Throughout the Day

Mid Morning Tea & Coffee

Mid Afternoon Tea & Coffee

Water (throughout the day)

Buffet Lunch

Contemporary Buffet Lunch

Equipment

Flipchart

LCD Projector & Screen

Pads / Pens

House Butler at your service

Add Ons

Breakout Rooms / Full Venue Exclusivity

Breakfast & Break Time Snacks

Additional Drinks Options

Hot & Cold Drinks

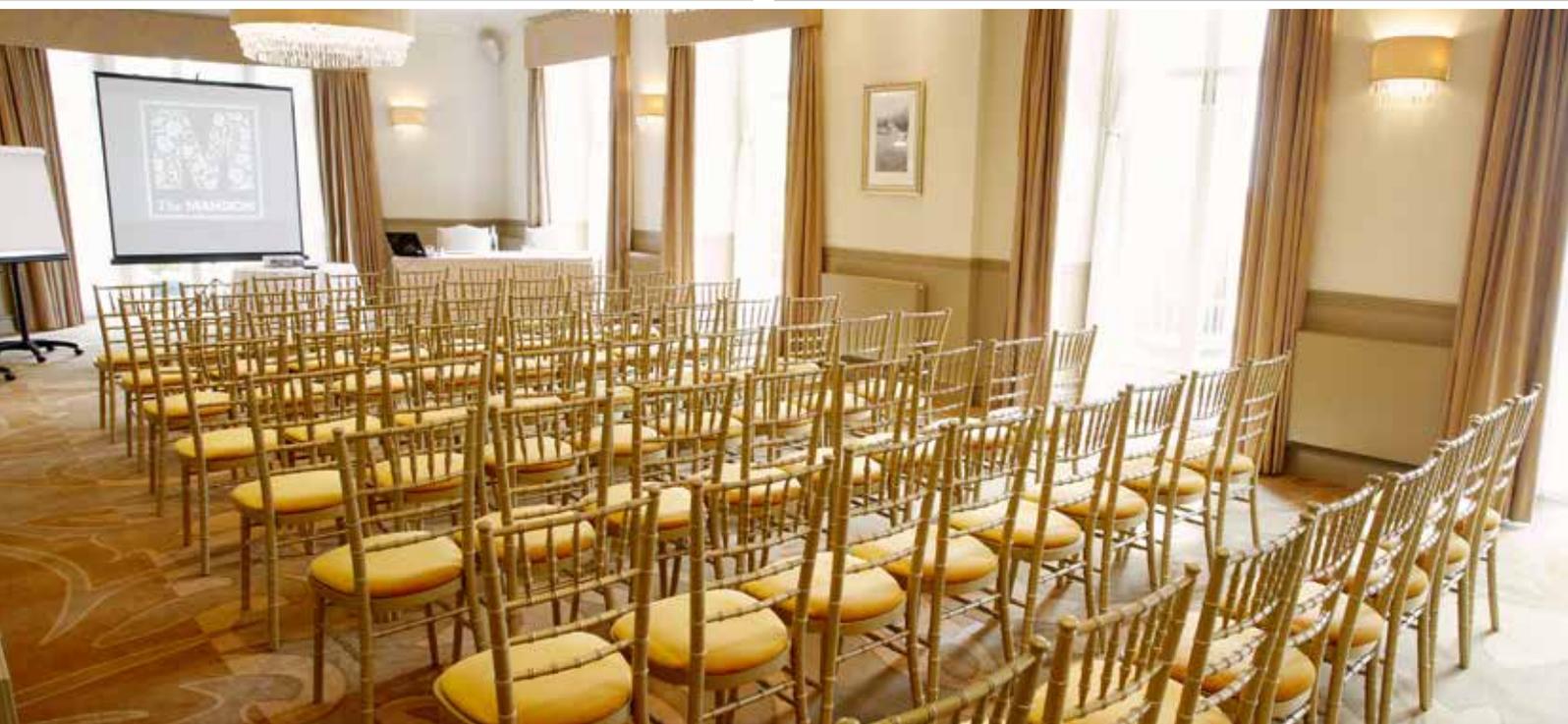
Juice Bar

Juices & Smoothies

Exclusive Lunch Menus

Please ask for further lunch options

Ask for our extensive range of AV options



Corporate Menu Options

The options below already include a fantastic level of food & service. We have also taken care to offer a range of options which are carefully crafted to suit every style and budget; alternatively we are always happy to design a menu with you.

All options are based on selecting one set menu for all guests (dietary requirements allowed for separately)

E The **Enterprise** at £80.50 + vat includes:

- Access to all of Dine Menu options
- Your Dine Event Manager and award-winning Team (1 member of staff per table of 10 Guests)
- Event Planning & co-ordination
- 4 Bite Canapé Menu with our innovative displayware
- 3 Courses, Coffee, Tea & Petit Fours including some 'Dine Collection' inspired items
- Round cut smart white Linen to the floor, elegant China & uncut Crystal Glassware
- Easel for your Table Plan & Table Number Stands

D The **Diverse** at £70.50 + vat includes:

- Your Dine Event Manager and award-winning Team (2 member of staff per 3 tables of 10 Guests)
- Event Planning & co-ordination
- 3 Bite Canapé Menu with our innovative displayware
- 3 Courses, Coffee, Tea & Chocolates from our 'Dine' range and a wide choice of menus
- Round cut smart white Linen to the floor, elegant China & uncut Crystal Glassware
- Easel for your Table Plan & Table Number Stands



I The **Inspiration** at £60.50 + vat includes:

- Your Dine Event Manager and award-winning Team (1 member of Staff per 2 tables of 10 Guests)
- Event Planning & co-ordination
- 3 Courses, Coffee, Tea & Chocolates
- Smart Linen, China & Glassware
- Easel for your Table Plan & Table Number Stand

C The **Core** at £55.50 + vat includes:

- Your Dine Event Manager and award-winning Team (1 members of Staff per 2 tables of 10 Guests)
- Event Planning & co-ordination
- 3 Courses, Coffee, Tea & Chocolates
- Smart Linen, China & Glassware
- Easel for your Table Plan & Table Number Stand

Please see notes on page 15 regarding guidance on additional services, such as possible costs for kitchens, staff transport and delivery costs which apply at some venues

Team Building Days

We all know that a successful event has to be a memorable one. Whether its a meeting, awards dinner or teambuilding day, the following ideas provide a perfect point of difference to ensure success at your next event!

Part of the 'Dine Difference' is that we will always listen carefully to your brief and then create a menu and schedule, crafting the all-important details to deliver a tailor-made day.

Orienteering with a Difference

- Your Dine Event Manager will divide your delegates into appropriately sized teams, one team armed with an old fashioned map and compass and one team with a GPS device
- Both teams have clues to follow on a trail through the park
- As with all team building events, the trick is in the teamwork!
- The difference with this challenge is that the final goal is a glorious gourmet picnic in the park!

Archery Afternoon

- All team building days need a challenging activity!
- Your team can be greeted with a breakfast buffet and then trained to strike bullseye every time!
- Take a break from the outdoors and enjoy some tea and coffee.
- Relax at the end of the day with a BBQ menu fit for Robin Hood!
- Finish the day with a team photo of your band of merry colleagues!



Circus Tricks!

- There is nothing more unique and fun than being taught to ride the unicycle, juggle or undertake other fairground frolicks.
- Score your teams on their circus performances
- One last challenge ride a lap on our tandem bicycle!
- Rewarded the team with lunch, or even one of our 'Dine Collection Dinners'!

Escape!

- Create the escape room experience and challenge your team mates to solve the riddle!
- Once your mission has been completed, enjoy a celebration toast drink.
- Team photo to celebrate your freedom!
- Such a strenuous activity requires serious brain food, so reward your delegates with sashimi and salads.

Room layouts and capacity

The flexibility for you to have your conference your way! Please see below some examples of different options for you to consider when planning your seating plans and number of guests.

Please note the below options are an example, we would love to chat with you about you event!

The Mansion Room



Banquet - 80 Guests



Theatre - 120 Guests



Board Room Fountains Room - 10 Guests



Cabaret - 80 Guests

Colonnades Room



Banquet - 60 Guests



Theatre - 134 Guests



Board Room Fountains Room - 15 Guests



Cabaret - 40 Guests



Howsham Hall



Banquet - 96 Guests



Theatre - 120 Guests



Board Room - 20 Guests



Cabaret - 48 Guests

Rise Hall



Banquet - 180 Guests



Theatre - 220 Guests



Board Room - 20 Guests



Cabaret - 120 Guests

Sample Canapé Menu

(please ask for full menus)

4 canapés included within the Enterprise Option

3 canapés included within the Diverse Option

£3.50 + vat each/additional

Baby Chorizo Sausage

Saffron aioli

Mini Terrine of Smoked Chicken

Apricot & cumin compote

Individual Roule of Pressed Ham Hock

Yorkshire piccalilli

Tartlet of Truffle Infused Goat's Cheese (v)

Date & black olive tapenade

Beetroot Cured Smoked Salmon

Mini oatcake, horseradish cream

Mini Yorkshire Pudding, Rare Roast Beef

Creamed horseradish

Oak Roast Salmon Crostini

Crisp ciabatta, lilliput capers, micro herb

Welsh Rarebit Beignet

Sourdough croute, mustard aioli

Duck Spring Roll

Oriental plum & sesame dipping sauce

Curried Chicken Skewer

Mango labne

Smoked Salmon Nori Roll

Miso mayonnaise, pickled ginger

Mediterranean Skewers (v)

Sunblushed tomatoes, olives & mini mozzarella

Handmade Mini Thai Fishcakes

Sweet chilli dip



Sample Flair Canapé Menu

£4.50 + vat each/additional

These extra special canapés are guaranteed to add the 'wow' factor to your reception.

Mini Cones of Fish & Chips

Tartare sauce, aged vinegar & ketchup

Bite Size Croque Monsieur

Cured ham, mustard cheese sauce

Squares of Marinated Pork Belly Skewered with Choi Sum

Sweet soy & ginger sauce

King Prawns in Black Sesame Tempura

Miso mayonnaise

Mini Spicy Lamb Burger

Moroccan flat bread, sweet apricot & cumin jam

Chargilled Fillet of Beef with a Bloody Mary Shot

Tabasco vodka spritz

Mini Beef, Oxtail & Ale Pies

Pipette of gravy

Seared Tuna & Kimchi Salad

Truffled soy & teriyaki dip

Mini Greek Feta & Spinach Pie (v)

Mini Venison Burger

Caramelised red onion, crumbled yorkshire blue



Vegetarian Menu Options

Naturally, there are hundreds of possibilities; these options are designed to offer you some initial ideas. They can be served to guests for whom you have pre-ordered a vegetarian meal.

Wild Mushroom Ravioli

Creamy sauce of wild mushrooms & shallots

Pumpkin & Sage Ravioli

Sage butter

Vegetarian Toad in the Hole

Onion gravy, creamy chive mash

Three Cheese Spelt Risotto

Celeriac, extra virgin lemon oil

Roasted Butternut Squash (vg)

Coconut & cauliflower massaman curry

Slow Roasted Red Peppers

Ciabatta crostini with plum tomato, virgin olive oil, basil & pink garlic. Topped with crumbled goat's curd

Pithivier of Roasted Layered Mediterranean Vegetables

Roast pepper & paprika coulis

Sample Menu Options (please ask for full menus)

E The Enterprise

Starters

King Prawn Cocktail with Buttered Trout & Smoked Salmon
Horseradish marie rose

Tarte Fine of Caramelised Onion, Mushroom & Blue Cheese (v)

Tian of Crab

Layers of cucumber, tomato jelly & watermelon shot

Dine's Antipasti Sharing Platter

Two china platters per table brimming with colourful delights, to include: sliced chorizo, salami, pastrami and smoked chicken with olives and spirals vegetable garnish

Main Courses

Roasted Rack of Yorkshire Lamb

French trimmed locally sourced lamb, served with a niçoise sauce, fondant potato & roasted heritage carrots

21 Day Dry Aged Beef Fillet with Shallot & Roast Garlic Butter

Dine's steak 'bouquet garni', white truffle salt and rich red wine jus. Served with potato gratin & roasted heritage carrots

French Trimmed Cep & Porcini Chicken

Tarragon cabbage parcels, thyme jus. Served with roasted new potatoes & sautéed chestnut mushrooms

Roasted Gressingham Duck Breast on Fondant Potato

Gin reduction sauce, vegetable noodles & black olive dust

Desserts

Luxury Chocolate Fondant

Honey cream, crunchy berry topping

Trio of Summer Desserts

Choose 3 from: mini eton mess, individual white chocolate cheesecake, rich chocolate tart, mini lemon meringue pie, chocolate & raspberry pots, lemon possett

Trio of Winter Warmers

Choose 3 from: mini sticky toffee pudding, individual pear & apricot crumble, mini treacle & banana tart, individual bread & butter pudding, vanilla crème brûlée

Cheese Platter to include:

Mature cheddar, brie, wensleydale, grapes, celery & water biscuits (presented on a smart platter for the whole table to enjoy)

D The Diverse

Starters

Mediterranean Vegetable Meze with Slow Roasted Garlic Houmous (v)
Grilled asparagus & peppers, cherry & sunblushed tomatoes, mini mozzarella

Oak Roast Salmon

Layered with cucumber, topped with a delicate tomato jelly, served in a martini glass

Figs Baked with Truffled Honey

Dolcelatte & parma ham

Layered Ham Hock & Piccalilli Jelly

Served in a martini glass

Main Courses

Roasted Sirloin of Beef

Individual yorkshire puddings, root vegetables, baby mustard potatoes, traditional gravy & watercress

Rare Breed Pork Belly

Red cabbage & juniper with an apple & cider dressing. Pork crackling shards, roasted new potatoes & sugarsnap peas

Yorkshire Lamb Rump

Served with a braised lamb comesquis, giant olives and sauce verjus. Crushed new potatoes & buttered mixed greens

Fillet of Sea Bass with Soy & Sesame Butter

Warm salad of bok chol, choi sum, ginger & spring onion. Buttered new potatoes

Desserts

Eton Mess

Layers of crumbled meringue, vanilla cream, raspberries soaked in framboise, freeze dried raspberries

Chocolate & Orange Marquise

Cinnamon & orange syrup

Sticky Toffee Pudding

'Honeycomb' brittle, vanilla anglaise

Coconut Rice Pudding (vg)

Served with a tropical mango purée

I The Inspiration

Starters

Yorkshire Ale Rarebit (v)

Sourdough croute, crisp apple salad, spiced plum chutney

Salad of Smoked Duck

Oriental salad, honey & sesame dressing

Smoked Salmon

Classic trimmings

Chicken Liver Parfait

Cranberry jelly

Main Courses

Lemon & Thyme Salt Roast Chicken Fillet

Herbed pork & pancetta stuffing, chipolatas wrapped in bacon, roast chicken jus. Served with roast heritage carrots & baby roast new potatoes

Glazed & Roasted Individual Loin of Pork

Colcannon, pickled plums & seared onions and a calvados cream sauce. Sugar snap peas & edamame beans

Luxury Lasagne with Slow Cooked Beef & Roast Tomato

Rocket salad with Italian cheese, garlic bread

Desserts

Madagascan Vanilla Crème Brûlée

Almond shortbread

White Chocolate & Raspberry Cheesecake

White chocolate curls, freeze dried raspberry & a framboise spritz

Chocolate Brownie

Mascarpone cream, chocolate twist

C The Core

Starters

Smoked Salmon

Classic trimmings

Remoulade of Smoked Chicken

Spicy leaves, tomato jam

Trio of Melon (v)

Honeydew, cantaloupe & watermelon. Honey, lime & mint dressing

Main Courses

Baked Fillet of Salmon

Chunky roasted mediterranean vegetables, roasted pepper sauce & basil oil. Served with new potatoes and sugarsnap peas

Paprika Seasoned Chicken Fillet

Vegetable paella, red pepper & saffron dressing

Roasted Loin of Yorkshire Pork with Glazed Apple & Crackling

Buttered mash, rich sage jus and buttered mixed greens

Desserts

Very Vanilla Cheesecake

Strawberry coulis

Griottine Cherry & Almond Bakewell Tart

Kirsch & cherry compote

Chocolate Fudge Pudding

Berry compote, hot chocolate sauce

Coffee and Chocolates - The Dine Way

The depth that the Dine team applies to ensure your event is special is perhaps best demonstrated by the fact that we have even created our own 'Dine Blend' house coffee. This superb coffee is offered with handmade 'Lauden' Chocolates. Decaffeinated coffee & Herbal teas are also on hand for your guests.

Barbecue & Bowl Food Menu Options

Barbecue Menu Option

Cumberland Sausage

Balsamic onions

Chargrilled Fillet of Chicken in the following marinades:

Lemon & thyme, tikka masala, cajun spice

100% Angus Beef Burger

Cheese & jalapeño relish

New Potato Salad

Spring onions & crème fraîche

Pickled Cucumber Coleslaw

Toasted caraway seeds

Rocket & Sunblushed Tomato Salad

Parmesan shavings

Vegetarian Burgers & Sausages

Roasted tomato relish

Warm Selection of Focaccia & Soft Flourey Baps

Selection of Relishes and Sauces:

Barbecue relish, american & english mustards, ketchup

Barbecue items cooked freshly in front of you

Salads and Relishes presented on our Summer Buffet

Chocolate Brownie

Mascarpone cream, chocolate twist

Dine Blend Coffee & Chocolates

Available if you have selected the Enterprise and Diverse

menu options : **E** **D**



Bowl Food - Example Menu

Crispy Hoisin Duck

Aromatic stir fry of Chinese vegetables

Sticky spring roll

Chicken Pies

Shortcrust pastry, buttered mash

Vegetable Massaman Curry (v)

Sticky vegetable spring roll & rice

Panzanella Salad (v)

Sunblushed tomatoes, herb leaf basil, ciabatta croutons

Fish Pies

With sole, salmon & haddock

Topped with a golden caper mash

Dessert

Apple & Cinnamon Crumble

Glass teacups

Mini Eton Mess

Served in a martini glass

Available if you have selected the Enterprise menu options: **E**

Contemporary Buffet Included with your Day Delegate Rate

Sandwich platter which includes a selection of the following:

Sundried Tomato Wrap with Chicken Tikka

Super Spinach Wraps with Tomato Pesto & Roast Peppers (v)

Chargrilled Wrap with Smoked Salmon & Cream Cheese

A selection of multi-seed & white mini rolls:

Baked Ham & Piccalilli

Mature Cheddar & Chive Mayonnaise (v)

Egg Mayonnaise with Watercress & Spring Onion (v)

Chicken Tikka

Sundried Tomato Houmous, Feta, Roast Pepper (v)

With a garnish of Vegetable Crisps & Spiralized Cucumber

A selection of the following savoury items:

Bites of Frittata with Feta and Olives (v)

Falafel Bites with Sweetcorn Dip (v)

Manhattan Chicken Strips

Patisserie items to include the following:

Carrot Cake

Chocolate Brownie



Artisan Buffet

Sandwich platter including a selection of the following:

Sundried Tomato Wrap with Chicken Tikka

Super Spinach Wraps with Tomato Pesto & Roast Peppers (v)

Chargrilled Wrap with Smoked Salmon & Cream Cheese

A selection of multi-seed & white mini rolls:

Baked Ham & Piccalilli

Mature Cheddar & Chive Mayonnaise (v)

Egg Mayonnaise with Watercress & Spring Onion (v)

Chicken Tikka

Sundried Tomato Houmous, Feta, Roast Pepper (v)

With a garnish of Vegetable Crisps & Spiralized Cucumber

Salad Pots to include the following:

Smoked Chicken Caesar Salad

Basil, Olive & Courgette (v)

A selection of the following savoury items:

Thai Prawn Cakes with Sweetcorn Mayonnaise

Mediterranean Skewers of Sundried Tomato, Baby Mozzarella & Olives (v)

Patisserie Items to include the following:

Marshmallow & Fruit Rocky Road Bites

Chocolate Dipped Strawberries

Upgraded Menu available for Day Delegate Rate

Drinks Options

The drinks options below are designed to allow for drinks on arrival, with our House wine and water with dinner. You may also want to add our flair bartenders and cocktails to your event. Please ask if you wish to see our full wine list.

Option 1

£22.50 + vat per guest

Only available on off-peak dates

A glass of Pimms or bottle of lager for each guest during your drinks reception

Half a bottle of our house wines with dinner

4 bottles of mineral water for each table of 10 guests

Option 2

£30.00 + vat per guest

A choice of Pimms, sparkling wine or bottle of lager serving 2 drinks to each guest

Half a bottle of our house wines with dinner

4 bottles of mineral water for each table of 10 guests

A glass of sparkling wine to accompany speeches

Option 3

£33.00 + vat per guest

A choice of Pimms, sparkling white, rosé or bottle of lager - serving up to 2 glasses to each guest

Half a bottle of our house wines with dinner

4 bottles of mineral water for each table of 10 guests

A glass of champagne to accompany speeches



If you're planning an event but don't need the full Dine package, take a look at our Dine Delivered service - simply order online and have the food delivered to your offices, venue or home on ready to serve platters.

The perfect new way to order prepared food for your next event or party.

dine
delivered

delivered | bespoke | online
www.dinedelivered.co.uk



How to Book

Booking your Event with Dine is simple - here's a quick step by step overview:

1. **Book a viewing** at your chosen venue, or request an appointment to chat through ideas for your event. After this we usually send you a confirmed quote for everything we discussed at our meeting.
2. **Confirm your date**, and that you wish to confirm your event with Dine. At this point we'll send you a deposit invoice and our Terms & Conditions to sign & return.
3. **You're booked!** Once the above is all complete, your event is confirmed and in our diary. Your Event Manager will then work with you over the coming months to ensure that you have everything you need.
4. **Planning meeting.** We usually arrange this 6-9 months before your event (less for other/smaller events). At this meeting we can discuss menus, suppliers, timings and all the other details of your event.
5. **Personal menu tasting** (if required/desired). These are included in some packages, or available to add to others - we usually hold them on a Tuesday - Thursday in the afternoon at The Mansion in Leeds.
6. **Invoices.** We usually issue a deposit invoice to confirm your event, then 2 months before we ask for 50% of the total, with the final 50% due 2 weeks before.
6. **Final details.** By 2 weeks before your event you'll have confirmed your final guest numbers and dietary requirements, with seating plan where appropriate.

It goes without saying that we want your planning experience to be as enjoyable and easy as possible with us. Naturally the above is a guideline as to how most bookings proceed, so if your requirements or timeframe are a little different we will of course adapt accordingly!

**In the case of allergies we do not guarantee that any item will be free of any specified allergens. Dine and its associated operating companies will never offer an undertaking that anything served will be free of any allergen. Please do not rely on any information, verbal or otherwise to the contrary.*

Dine Events
The Events Office
The Mansion
Mansion Lane
Leeds LS8 2HH

0345 450 4545
events@dine.co.uk
www.dine.co.uk



part of the
Dine Group

