

dine

making every event special...



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"Thank you again for helping us provide a day we will never ever forget! We want to do it all again!"

0345 450 4545
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www.dine.co.uk

Dine Menus N8

The Dine Group

Before Dine was created, our team were scattered across the UK, busy working in high-end restaurants, hotels and event companies.

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 freedom; 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'.

The 'Dine Difference'

It will make your day stand out from the rest and ensures 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.

Complete peace of mind

Your Dine Event Manager will work with you to provide our exclusive planning service from concept to completion, writing menus based on your favourites, helping to refine your schedule and advising on the all-important details, from stationery to the very best entertainment.

Your Dine Event Manager will also gladly assume the role of Toastmaster and run the day itself, ensuring everything proceeds perfectly.

A look to be proud of

Different menu options include a variety of displayware and there is always the option to take it to the next level - oversized wine glasses, drinks trays with iPads in them playing a collage of your favourite photos, square plates and LED uplit canapé platters can make your wedding stand out from the rest.

You're in safe hands

We ensure that there is a depth to our service which includes handpicking our team from the very best people in our industry. In the Jubilee year alone, we looked after members of the Royal Family on four separate occasions.

The same team are with you on your special day to make sure you and your guests get the royal treatment.

We have scooped four major awards recently but we haven't stopped there and are always working to develop our food and service to the next level!



The extra edge

The Dine team has a flair for innovation in all areas, so that we can always provide the most exciting and memorable food, display and service for our clients. Some examples of how we will do this for you:

- We have designed a wedding planning book, which will be yours with our compliments when you confirm your event.
- Our team are always planning other treats and surprises along the way.
- We even make sure there is a gift pack for children to keep them occupied on the day!

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Case Study

Wedding at Sefton Park Palm House

Client Brief

Natalie & Ben came to Dine wanting a 'wow' venue. Their larger guest numbers were restricting the number of venues available. They were happy to travel a little further for a venue that was something special, and that's when they found the Palm House.

This stunning Victorian Glasshouse contains Liverpool's Botanical Collection, providing a truly stunning and tropical backdrop for any celebration. It offered everything they wanted - the option for a Civil Ceremony, then plenty of room for dinner. The venue completely transforms by night and looks utterly amazing when lit with uplighters & fairy lights.

Client Budget

£21K for venue, catering, staff, equipment for 150 guests



Dine Details

Once Natalie & Ben had decided that Sefton Park Palm House was the venue for them, they booked the venue directly with the on-site team. An added bonus of booking the Palm House is that it's a charitable trust, so all venue fees go towards preserving this treasured landmark.

They then worked closely with their Dine Event Manager to agree menus, drinks and the rest of the details of their day. Having established a venue, we could then plan the rest of the big celebration.

The couple went with the Cotton option (see page 10) and Natalie also asked if we were able to give some direction with stationery, cake and florist. Working alongside the team at the Palm House and their dedicated Dine Event Manager, we were able to show them a range of samples.

Example costs for this event

- Cotton menu option x 150 @ £65 + vat
- Drinks option 1 x 150 @ £20.50 + vat
- Evening hot sandwiches x 150 @ £7 + vat
- Mobile Kitchen Units @ £450 + vat
- Total (approx) = £14,300 + vat
- Sefton Park Palm House hire (approx.) £3,750 + vat



Top Tips from the Dine team

- ✓ Venue finding is our passion – we can help you with this at the beginning of your wedding planning journey.
- ✓ Don't feel you have to compromise. Natalie & Ben's large guest numbers made finding a venue a little tricky, but the Palm House at Sefton Park offered the perfect location with plenty of space, allowing them to invite everyone that they wanted.
- ✓ We have fantastic working relationships with some of the region's best suppliers. Our team will work to get the most out of your budget and can help you organise as much or as little of your day as you'd like.





Case Study The Mansion

Client Brief

Amy & Dan live in Leeds and have always loved Roundhay Park. Once they were engaged, they managed to draw up a shortlist of 4 venues around Leeds and Harrogate to visit.

They fell in love with The Mansion on their first viewing and brought their parents for a second appointment, who agreed it was absolutely perfect for them. The Mansion stood out as it not only offered exclusivity, but allowed them to have their civil ceremony, wedding breakfast and evening reception in one location. They particularly liked the way they had full use of The Mansion, so they weren't in the same room all day – always something to consider, especially when planning a Spring Wedding!

Amy loved the neutral décor of The Mansion as it gave her plenty of flexibility for their colour scheme and flowers – the opportunities for photographs around the park and in the bandstand were also a huge benefit.

Client Budget

£13K for
for 80 guests



Dine Details

The Silk option that the couple chose included a discounted menu tasting in a private room at The Mansion. This allowed Amy & Dan to see the presentation of their chosen dishes, discuss different options of plates, cutlery and glassware, and also helped them decide which pudding to serve! As a thank you, they also paid a little extra so that both sets of parents could join them, making the menu tasting a really special occasion for them all.

Their Dine Event Manager worked closely with them to co-ordinate timings for their Wedding day, ensuring that they had enough time to mingle with their guests between dinner and the evening reception.

Top Tips from the Dine team

- ✓ An exclusive venue allows you the opportunity to decorate throughout; think box for cards in reception, welcome board, seating plan and little vases of flowers dotted around that all tie in with your theme. Guests will also be able to relax knowing they won't be disturbing anyone else throughout the day.
- ✓ Providing your photographer with a full meal should help ensure that you get some really good images of your food on the day.
- ✓ The Wedding Breakfast is one of the most important parts of your day (and accounts for a large portion of the overall cost); a menu tasting is a great opportunity to see your chosen dishes, discuss the presentation of each course and view any optional extras.

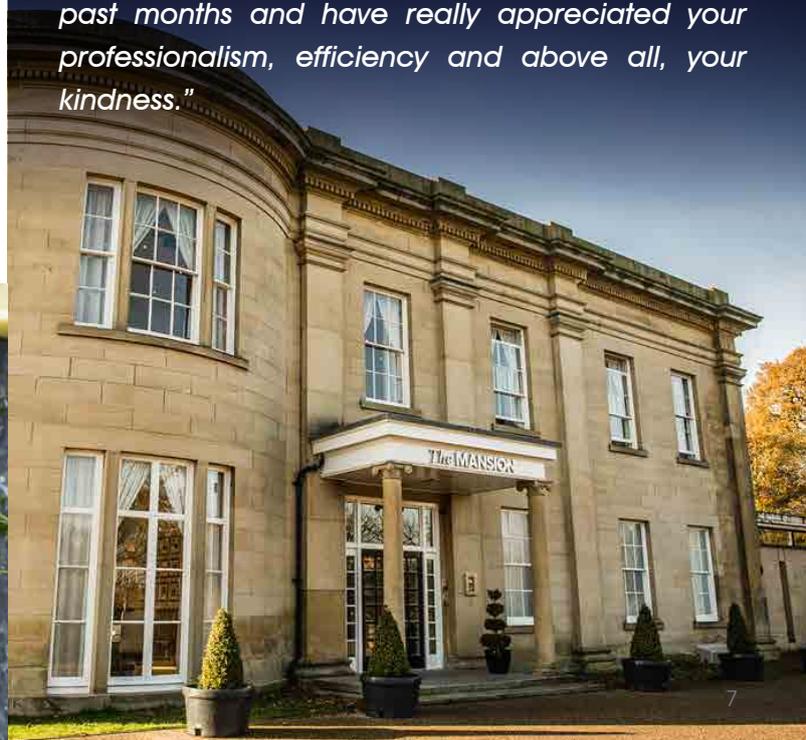
Example costs

- Silk menu option x 80 @ £75 + vat
- Drinks option 2 x 80 @ £28 + vat
- Hot evening sandwiches x 80 @ £7 + vat
- Dine DJ @ £450 + vat
- Venue hire @ £1,400 + vat (Saturday in Spring)
- Civil ceremony hire @ £250 + vat
- Total = £10,900 + vat



"A quick note... to say a huge thank you for Saturday. You were an absolute star! We had a fantastic day, in no small part down to you.

I have enjoyed getting to know you over the past months and have really appreciated your professionalism, efficiency and above all, your kindness."





Case Study

Private Party at Howsham Hall, York

Client Brief

Suzy & Jon wanted to celebrate Jon's landmark birthday in style, with a weekend away with their close friends and family. The highlight was to be a fantastic dinner on the Saturday evening, and they extended the celebrations over the weekend, concluding with a beautiful breakfast on Sunday morning.

Client Brief

Luxury weekend away to celebrate with friends & family



Dine Details

Suzy and Jon discovered Howsham Hall online, and knew that the stately home would be perfect for a full weekend of celebrations.

Guests were welcomed on the Friday evening with some stylish canapés & sharing dishes that Suzy and Jon had ordered directly from Dine Delivered.

The main event was on the Saturday night, when additional friends and family joined the celebrations. Dine served an array of cocktails in the Great Hall, and then a fabulous summer fork buffet in the Drawing Room. The beautiful summer evening then allowed guests to retire to the riverside terrace for after dinner drinks.

Suzy & Jon's Dine Event Manager co-ordinated the entire weekend, from entertainment to a cocktail bar - we even arranged a surprise birthday cake! The couple were thrilled with their special weekend, and were delighted to have been able to celebrate with all their friends and family in such a unique venue.

Example Costs

- Silk Menu option x 60 @ £75 + vat
- Bespoke Drinks option x 60 @ £20 + vat
- Weekend Event at Howsham Hall (including 12 bedrooms, for 1 night) - from £4,950 + vat
- Breakfast on Sunday morning for all x 24 guests - included
- Total (approx) = £10,470 + vat

- Dine Delivered 3 Course Dinner for 20 guests (Friday Night), menus start from £15 per guest
- Discounted rates available for additional nights at Howsham Hall - from £2,500 + vat

Top Tips from the Dine team

- ✓ Don't be afraid to be different and step away from the usual formalities – guests loved the fact that they weren't sitting down for a 3 course dinner, and delighted in the spectacular array of food that was presented on the buffet.
- ✓ Do trust your Event Manager to co-ordinate the larger elements of the day. Leaving the entertainment and bar to Dine meant that Suzy & Jon could just enjoy the weekend without worrying about the co-ordination of everything.
- ✓ Enhance your day with personal touches, Pinterest is a great place to start when looking for inspiration and ideas. Your Event Manager can give you practical advice on how to turn your ideas into a reality.
- ✓ When going away for a weekend, consider what else guests might be able to do locally. In this case, Howsham Hall is just 15 minutes from York which is a fabulous city, with plenty of shops and history to explore.

"Thanks to you and the whole team in everything you did in the run up and the on the day. It was an absolutely perfect day and couldn't have gone better, this down to you making it happen, you exceeded all our expectations. The way you orchestrated the day was just fantastic and simply out of this world. We had so many compliments about the food so please pass on my thanks to the boys for doing a great job. From start to finish it was all perfect."



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 but don't forget we are always happy to design a menu for you.

L The Lace

at £85.00 + vat includes:

Access to all of Dine Menu Options

Access to Dine's unique 'Tiers' menu

Your Dine Event Manager and award-winning Team
(1 member of staff per table of 10 Guests)

Event Planning & Toastmastering

Select 4 items from the Canapé Menu with our innovative displayware

3 Courses, Coffee, Tea & Petit Fours selected from our 'Dine Collection' range

Round cut smart white Linen to the floor, elegant China & uncut Crystal Glassware

Easel for your Table Plan, Cake Knife & Table Number Stands

Complimentary Tasting for the Happy Couple

S The Silk

at £75.00 + vat includes:

Your Dine Event Manager and award-winning Team
(2 members of staff per 3 tables of 10 Guests)

Event Planning & Toastmastering

Select 3 items from the 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, Cake Knife & Table Number Stands

Discounted Tasting for the Happy Couple



C The Cotton

at £65.00 + vat includes:

Your Dine Event Manager and award-winning Team
(1 member of Staff per 2 tables of 10 Guests)

Event Planning & Toastmastering

3 Courses, Coffee, Tea & Chocolates

Smart Linen, China & Glassware

Easel for your Table Plan, Cake Knife & Table Number Stands

P The Paper*

at £49.00 + vat includes:

Your Dine Event Manager and award-winning Team
(1 member of Staff per 2 tables of 10 Guests)

Event Planning & Toastmastering

3 Courses, Coffee, Tea & Chocolates

Smart Linen, China & Glassware

Easel for your Table Plan, Cake Knife & Table Number Stands

*Please note this is available at off-peak times only - see our definition of this at the back of the document.

Please see notes on page 27 regarding guidance on additional services, such as possible costs for kitchens, staff transport and delivery costs which apply at some venues

Canapé Menu

L 4 canapés included within the Lace Option

S 3 canapés included within the Silk Option

£2.25 + vat each/additional

Selecting 3 (or more!) of these delicious bites per guest will ensure your drinks reception goes with a swing.

Lamb Kofta, Micro Mint

Micro mint, cumin & apricot dip

Individual Roulé of Pressed Ham Hock

Yorkshire piccalilli

Roast Pepper Quinoa Cakes (vg)

Zucchanoush dip

Tartlet of Creamy Goat's Cheese (v)

Pesto, sunblushed tomato & toasted pinenuts

Cumin Spiced Onion Bhajjis (vg)

Mango chutney

Mushroom & Lentil Burger (vg)

Black sesame bun, tomato relish

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

Mini Terrine of Smoked Chicken

Apricot & cumin compote

Welsh Rarebit Beignet

Sourdough croute, mustard aioli

Duck Spring Roll

Oriental plum & sesame dipping sauce

Curried Chicken Skewer

Mango labne

Mediterranean Skewers (v)

Sunblushed tomatoes, olives & mini mozzarella

Handmade Mini Thai Fishcakes

Micro coriander, sweet chilli dip

Mini Black Pudding Toad in the Hole

Caramelised onion, thyme

"First of all, thank you for what was a wonderful event - we really enjoyed it and it was everything we wanted it to be. Our guests did too. Your co-ordination and support... was excellent. Our sincere heartfelt thanks!

We are very happy to recommend you and Dine to others."



"We were overwhelmed with comments from guests on the amazing venue, the efficiency of the staff and the high quality of the food. The Ceilidh band, which I think you recommended, were also highly praised. It was a truly special and memorable occasion."

Flair Canapé Menu

£3.25 + 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

Redcurrant glaze

Seared Tuna & Kimchi Salad

Truffled soy & teriyaki dip

Mini Greek Feta & Spinach Pie (v)

Mini Venison Burger

Caramelised red onion, crumbled yorkshire blue

Committed foodies should also take a look at our 'Dine Collection' menus: www.dine.co.uk/dinebook



Starter Menu Options

L The Lace

Select this level and choose any dish from this point onwards!

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

Warm Filo Parcel of Oak Roasted Salmon
Pea shoot salad, mint dressing

Duck Rilette
Pink pepper butter, pomegranate seeds

Potted Brown Shrimp Risotto
Lemon & shallots

Grilled Sea Bass Fillets
Masala peas & lentils

Asparagus Velouté (v)
Chervil creme fraiche

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

Smoked Chicken Terrine
Apricot & cumin jam, virgin truffle oil

Venison Carpaccio
Caesar leaf, truffle & parmesan

Greek Lamb & Cherry Tomato Brochette 'Souvlaki'
Mini greek salad, tzatsiki dressing

Oriental Smoked Popcorn Chicken Salad
Salad of peppers & bok choy, soy & ginger dressing

Smoked Haddock & Shrimp Bruschetta
Pea shoots

Tian of Crab
Layers of compressed cucumber & watermelon, topped with a spiced tomato jelly

Dine's Seafarer Sharing Platter
Two elegant platters per table dressed with some of the region's finest seafood, to include some of the following: tartlet of smoked whitby haddock, mini prawn cocktails & slices of beetroot cured smoked salmon

Dine's Antipasti Sharing Platter
Two elegant platters per table brimming with colourful delights, to include: chorizo, salami, pastrami and smoked chicken with olives and spiralsised vegetables

S The Silk

Select this level and choose any dish from this point onwards!

Fillet of Beef Carpaccio
Parmesan, truffle oil & wild rocket

Snow Pea & Mint Soup (v)
Truffle whipped cream

Baked Prawns
Roasted pepper & tomato sauce, smoked paprika & slow roasted sweet garlic

Tarte Fine of Sunblushed Tomato, Red Onion & Mozzarella (v)
Ripped basil & rocket leaves

Fillets of Chicken
Crispy curried crumb, mango salsa & leaves

Celeriac Velouté (v)
Apple salsa, crumbled yorkshire blue

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

Oak Roast Salmon Pâté
Layered with cucumber, topped with a delicate tomato jelly
Served in a martini glass

Yorkshire Goat's Curd (v)
Heritage tomato salad, chive flowers & tangy garlic crisps

Figs Baked with Truffled Honey
Dolcelatte & parma ham

Layered Ham Hock & Piccalilli Jelly
Served in a martini glass

Risotto Milanese (v)
Saffron & peas, Italian cheese

Wild Mushroom Soup (v)
Truffle oil, roasted chestnuts

C The Cotton

Select this level and choose any dish from this point onwards!

Roasted Plum Tomato Soup (vg)
Ratatouille, pesto oil

Prawn Cocktail
Cucumber & tomato concasse, lemon, pink peppercorn & dill dressing

Salad of Smoked Duck
Crispy noodle oriental salad, 'soy' egg, honey & sesame dressing

Chicken Liver Parfait
Cranberry jelly

Garlic Chestnut Mushrooms (v)
Cream sauce, mini baguette, tarragon crumb

Baked Tartlet of Caramelised Shallots & Goat's Cheese (v)
Tomato & chive concasse, balsamic dressing

Salad of Oak Roasted Salmon
Crisp romaine salad, slow roasted vine tomatoes, asparagus tips, creamy dill dressing

Remoulade of Smoked Chicken
Spicy leaves, tomato jam

Roasted Asparagus (vg)
Vine ripened tomatoes, garlic crisps

P The Paper

Select this level and choose any dish from this point onwards!

Ham Hock Terrine
Tomato chutney

Individual Quiche (v)
Leek, garden peas & cheddar cheese

Smoked Salmon
Classic trimmings

Trio of Melon (v)
Honeydew, cantaloupe & watermelon. Honey, lime & mint dressing

Yorkshire Ale Rarebit (v)
Sourdough croute, crisp apple salad, spiced plum chutney

All starters are served with warm continental breads

Main Course Menu Options

L The Lace

Select this level and choose any dish from this point onwards!

Lightly Spiced Fillet of Cod

Dusted with our own spice blend of cumin, ginger & caraway
Served with a zingy salad of cucumber & pomegranate, samphire & buttered anya potatoes

Roasted Rack of Yorkshire Lamb

French trimmed locally sourced lamb, fondant potato & roasted heritage carrots, rich redcurrant & rosemary jus

Fillet of Sea Bream

Baked with preserved lemon, fennel & shallots and a light cream sauce infused with tarragon & vermouth. Parsley potatoes & buttered greens

Venison Burger with Maple Cured Crispy Bacon

Vintage swaledale cheese, roast pepper relish in a pretzel bun.
Served with sea salted roasted new potatoes, mini ketchup & rocket salad

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 Chicken, Cep Salt

Roasted chestnut mushrooms, tarragon cabbage parcels, thyme jus.
Buttered new potatoes

Pork Fillet in Serrano Ham coated in a Membrillo Glaze

Cauliflower & apple pureé, buttered greens & roast new potatoes.
Sage & tea soaked golden sultana jus

Roasted Gressingham Duck Breast

Fondant potato, gin reduction sauce, vegetable noodles & black olive dust

C The Cotton

Select this level and choose any dish from this point onwards!

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 shaved Grana Padano cheese, garlic bread

Moroccan Spiced Lamb Burger

Sweet apricot & cumin jam on a Moroccan style flat bread.
Roasted new potatoes & rocket leaves

Classic Chicken Kiev with Garlic & Herb Butter

Mixed salad & potato gratin

S The Silk

Select this level and choose any dish from this point onwards!

Roasted Sirloin of Beef

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

Slow Cooked Moroccan Lamb Tagine

With peppers, chickpeas & button onions.
Served with bejewelled cous cous, topped with coriander & pomegranate seeds

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 & sauce verjus.
Crushed new potatoes & buttered mixed greens

Fillet of Sea Bass with Soy & Sesame Butter

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

Confit of Duck

Smoked duck & toasted barley cassoulet.
Roasted garlic, gratin potato, sugarsnap peas & red wine jus

Steak Burger with Smoked Crispy Bacon & Cheddar Cheese

Sweet dill pickle in a pretzel bun. Roasted new potatoes, mini ketchup pot, dressed rocket leaves

Harissa Roasted Chicken Fillet with Toasted Barley & Thyme Oil

Roasted pepper coulis, crushed new potatoes, buttered mixed greens

Roast Sirloin of Beef with Bourguignon Confit

Wild mushrooms & button onions, olive oil & black pepper mash, buttered greens,
rich red wine jus

P The Paper

Select this level and choose any dish from this point onwards!

Orange & Chilli Glazed Salmon

Served with saffron potatoes & creamed leeks

Paprika Seasoned Chicken Fillet

Vegetable paella, red pepper & saffron dressing

Chargrilled Swaledale Sausage & Colcannon Mash

Crispy onions, sugar snap peas & red wine jus

Roasted Loin of Yorkshire Pork with Glazed Apple & Crackling

Buttered mash, rich sage jus and buttered mixed greens

Pot Roasted Chicken Fillet

Buttered asparagus, chantenay carrots, minted new potatoes & thyme jus

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.

Vegetarian & Vegan 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 either a vegetarian or vegan meal.

Wild Mushroom Ravioli (v)

Creamy sauce of wild mushrooms & shallots

Pumpkin & Sage Ravioli (v)

Sage butter

Three Grain Cheese Risotto (v)

Celeriac, extra virgin lemon oil

Slow Roasted Red Peppers (v)

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

Valencia Orange & Grapefruit Salad (vg)

Charred endive, toasted pinenuts

Pea & Mint Soup (vg)

Lemon oil

Chargrilled Mushroom Brochettes (vg)

Salad of pak choy, bean sprouts, soy & onion seed dressing

Cauliflower & Coconut Massaman Curry (vg)

Fluffy rice, warm flatbreads

Chargrilled Courgette Roules (vg)

Filled with spiced rice,
slow roast pepper & plum tomato

Chargrilled Sweet Potato (vg)

Puy lentil & black bean masala

Onion Risotto (vg)

Sauce verjus

Vegetarian Toad in the Hole (v)

Onion gravy, creamy chive mash

Pithivier of Roasted Layered Mediterranean Vegetables (v)

Roast pepper & paprika coulis

Coconut Rice Pudding (vg)

Brûlée with candied pineapple

Berry 'Summer Pudding' (vg)

Presented in a martini glass

Sticky Toffee Pudding (vg)

Toffee sauce

Spiced Pear & Blackberry Crumble (vg)

Almond milk custard

Dessert Menu Options

L The Lace

Select this level and choose any dish from this point onwards!

Luxury Chocolate Fondant

Honey cream, crunchy berry topping

Trio of Summer Desserts

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

Trio of Winter Warmers

Choose 3 from: mini sticky toffee pudding, individual pear & blackberry crumble, individual bread & butter pudding, vanilla crème brûlée

Cheese Platter to include:

Choose 3 from: Mature cheddar, Stilton, Red Leicester, Brie, goat's cheese & Wensleydale, grapes, celery & water biscuits (presented on a smart platter for the whole table to enjoy)

Chocolate & Salted Caramel Slice

Berry compote

Chilled Raspberry Soufflé

Fresh raspberries, raspberry & kirsch purée

Individual Lemon Meringue Pie

Chocolate soil, lemon zest sorbet, freeze dried raspberries, pomegranate molasses

Orange Scented Crème Brûlée

Raspberry & star anise compote, lavender shortbread

Bread & Butter Pudding

Grand Marnier plumped sultanas & cured orange zest, vanilla custard

S The Silk

Select this level and choose any dish from this point onwards!

Lemon Posset

Berry compote, thyme shortbread

Eton Mess

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

Sticky Toffee Pudding

'Honeycomb' brittle, vanilla anglaise

Triple Chocolate Opera

Chocolate soil

Luxury Brioche Summer Pudding

Raspberries, blackberries & strawberries in a martini glass, layered with elderflower jelly & butter brioche slices

Spiced Pear & Blackberry Crumble (vg)

Almond milk custard

Coconut Rice Pudding (vg)

Tropical mango purée

Individual Apple Tart Tatin

Cinnamon cream, blackberry coulis

Chocolate Truffle Torte

Edible gold, macerated strawberries

C The Cotton

Select this level and choose any dish from this point onwards!

Madagascar Vanilla Crème Brûlée

Almond shortbread

White Chocolate & Raspberry Cheesecake

White chocolate curls, freeze dried raspberry & a framboise spritz

Orange & Prosecco Cheesecake

Marbled chocolate, raspberry compote

Indulgent Summer Pudding

Berry compote

Belgian Chocolate & Raspberry Torte (vg)

Raspberry coulis, freeze dried raspberry

Chocolate Fudge Pudding

Berry compote, hot chocolate sauce

P The Paper

Select this level and choose any dish from this point onwards!

Very Vanilla Cheesecake

Strawberry coulis

Mango & Passionfruit Layercake

Blueberry & vanilla compote

Apple Crumble Mousse

Spiced apple purée, blackberry compote

Chocolate Brownie

Mascarpone cream, chocolate twist

Cheese Platter

Also available to enjoy as an additional course @ £8.95 +vat per guest

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.

Children's Menu Options

This option is £35.00 + vat per child.



This includes an activity pack, a soft drink of choice at the reception & up to 2 further soft drinks with the main meal. Children of 12 and under do not count toward the number of adult guests. We normally recommend that we provide a smaller and simpler version of your chosen menu. However, should you wish to offer your younger guests (12 and under) a specific menu, we have compiled these ideas:

Starters

Mini Yorkshire Puddings

Onion gravy

Plum Tomato Soup (v)

Mini herb dough balls

Summer Fruit Smoothie (v)

Cherry berry skewer

Vegetable Crudités (v)

Houmous & yoghurt dip

Cheesy Garlic Bread (v)

Salad of Oak Roasted Salmon

Crisp romaine salad, slow roasted vine tomatoes, asparagus tips creamy dill dressing

Mains

Mini Cumberland Sausage Ring

Mashed potatoes, garden peas, mini heinz ketchup

Cheddar Cheese Beef Burger

Silver basket of french fries, mini heinz ketchup

Free Range Breadcrumbed Chicken Fillets

Homemade baked beans, basket of french fries, mini heinz ketchup

Margherita Pizza (vg)

Tomato & rocket salad

Macaroni Cheese (v)

Bread sticks & herb salad

Butter Roasted Chicken Fillet

Buttered greens, homemade gravy

Desserts

Mini Sticky Toffee Pudding

Toffee sauce

Chocolate Brownie (gf)

Berry compote

Eton Mess (gf)

Layers of crumbled meringue, vanilla cream, berries, freeze dried raspberries

Fruit Skewers (gf)

Vanilla yoghurt dip

White Chocolate & Raspberry Cheesecake

Raspberry coulis

Dine Mustard Buffet

This is a beautifully presented buffet, styled on wooden boards and elegant china platters.

Available if you have selected the Lace or Silk Options: **L S**

Roast Forerib of Yorkshire Beef

Mustard yorkshire puddings, watercress and creamed horseradish

Roast Loin of Free Range Pork

Glazed apple, sage & onion seasoning, crispy crackling

Roasted Corn Fed Whole Chicken

Smoky bacon chipolatas, bread sauce, chicken popcorn

Individual Vegetarian Pies (v)

Roasted wild mushrooms & chestnuts, creamed tarragon jus

Please choose TWO of the above

Served with:

Rich Thyme & Red Wine Gravy

and a selection of the following:

Crispy Roasted Potatoes & Roasted Garlic Mash

Rosemary Roasted Root Vegetables

or

Summer Greens

Spiced Pear & Blackberry Crumble

Crème anglaise

or

Lemon Posset

Berry compote, thyme shortbread

Dine Blend Coffee & Chocolates

Dine Summer Buffet

This is a beautifully presented buffet, styled on wooden boards and elegant china platters.

Available if you have selected the Lace or Silk Options: **L S**

Chargrilled Chicken

Sweet chilli dressing

Roasted Rib Eye Roll of Yorkshire Beef

Dijon mayonnaise, micro watercress

Poached Salmon

Fennel coleslaw

Hot New Potatoes

Parmesan butter, micro basil

Salad of Plum Tomato, Feta, Cucumber & Black Olives (v)

Oregano dressing

Mixed Summer Leaf Salad

Raspberry vinaigrette

Warm Continental Breads

Raspberry & Ginger Friends

Sweet vanilla mascarpone & raspberry tuile

or

White Chocolate & Raspberry Cheesecake

White chocolate curls, freeze dried raspberry & a framboise spritz

Dine Blend Coffee & Chocolates

Please note that this menu is designed to be served predominantly cold

Barbecue Menu

This is a popular alternative to a seated meal, offering all the traditional favourites. Cooked in front of your guests & served with a selection of salads:

Available if you have selected the Silk or Lace options: **L S**

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, smoky sauce, 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

The Grill

Once your guests have enjoyed drinks and nibbles they can dine at leisure from our griddle stations and laden antipasti & salad buffet:

Available with our Lace option: **L**

Canapés on arrival

Choose 3 from our Canapé Menu

On the Grill

(Choose three)

Lamb Roast, citrus labne

Ossobuco

Rib Eye/ Sirloin / Fillet Steaks with sauces galore

Whole Chickens with garlic & rosemary

Sliders (two styles)

choose from

Chopped Steak, Lamb & Feta, Pork & Tomato, Venison

On the Buffet

Roasted Vegetable Antipasti

New Potato Salad

Ciabattas & Flatbreads

Forged Leaf Salad

Beets & Crumbled Feta

Cous Cous Salad with Lemon Oil & Pomegranate

'Chilled Out Puddings'

Coconut & Lime Rice Pudding

Gandujja Chocolate Hit

Berry Cocktail Laced with Raspberry & Chocolate Stoli

Dine Blend Coffee & Chocolates

Dine Sharing Menus

These menus are designed to offer a more relaxed food option for your celebrations. With options including bowl food, barbecues or grazing stations, these are the perfect solution for those looking for something less formal.

Grazing Stations

Available with our Lace option **L**
Based on a minimum of 80 adult guests

These Stations are built of Oak & Copper to present the food for your party.

Substantial Canapés with a twist

all served from stations that your guests can choose from;

Ham Hock & Cold Cuts

Piccalilli

Queen Scallops

On the shell, crushed peas, lemon oil

Flatbreads & Pâtés (choose 2);

Beetroot & Quinoa (VG), Mushroom & Madeira (VG), Cream Cheese, Garlic & Herb (V), Chicken Liver Pâté with Brandy

Soup Shots; (choose two)

Thai Style Broth with Enoki Mushrooms & Beansprouts (VG), Celeriac & White Truffle, Yorkshire Gazpacho, Game Consommé, Wild Mushroom, Butternut Squash & Coconut

Main Courses

Firm favourites, finished at live cooking stations in front of your guests (choose two):

Pie Station

Delicious shortcrust pies offered with pan gravy, heritage carrots, creamy mash & stir fried greens

Pizza Station

Crisp pizzas loaded with a choice of toppings and presented with pea shoot & rocket salad and roasted vegetable antipasti

Curry Bar

Balti pans filled with a choice of chicken tikka masala, lamb aloo saag, cauliflower & butternut squash massaman. Served with pilau rice, poppadums & onion bhajis.

Noodle & Stir Fry Station

Oriental vegetable stir fry with a choice of chilli beef or sesame chicken served with noodles & spring rolls

Desserts

(choose one)

Ice Creams & Sorbets

Choose up to 4 of your favourites:
Double chocolate chip, chunky strawberry, rum & raisin, madagascar vanilla, mint chocolate chip, raspberry pavlova, lemon sorbet

Ice creams & sorbets are served into individual tubs with toppings of:
Freeze dried berries, chocolate soil, popping candy, raspberry coulis

Mini Summer Desserts

Choose 3 from:
Mini Eton mess, individual white chocolate & raspberry cheesecake, rich chocolate tart, mini lemon meringue pie, Bailey's tiramisu, lemon posset

Individual Winter Warmers

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

Herbal Infusions, Coffees & Teas

Dine Sharing Menus

Perfect for those occasions when you'd like a beautiful array of food delivered to each table for guests to share. The ideal way to ensure there's something for everyone.

Summer Sharing Menu

Available within our Silk option upwards
Based on a minimum of 80 adult guests

L S

Canapés on arrival

3 Bites from our Canapé Menu

Sharing Platters for the table

(Select 3 of your favourites)

The Seafarer

Tartlet of smoked Whitby haddock, mini prawn cocktails & slices of beetroot smoked salmon

Roast Beef Platter

With potato salad, sunblushed tomatoes and a horseradish cream

Yorkshire Ploughman's Platter

Ham hock terrine, mature cheddar, Yorkshire blue, apple waldorf salad, baby pickled onion

Sea Trout & Samphire Platter

Whole fillets of sea trout, sea salt, asparagus & samphire

The Kitchen Garden

Crudités of carrot celery and cherry tomato with houmous & sour cream, individual roast peppers filled with feta cheese, mini caramelised onion and goats cheese tart & chargrilled asparagus

These cold options are presented on pressed palm leaf platters served to tables of 10 guests with leaf salad & hot new potatoes

Desserts

10 Puddings per table (5 of each):

**Lemon Posset &
Salted Caramel Chocolate Slice**

Coffee & Chocolates

Add a Late Night Treat

Dine's Bacon Sandwich

Crispy pancetta & tomato ragu
£7 + vat per guest

Winter Sharing Menu

Available within our Silk option upwards
Based on a minimum of 80 adult guests

L S

Canapés on arrival

3 Bites from our Canapé Menu

Sharing Platters for the table

(Select 2 of your favourites and a side dish)

Luxury Lasagne

with slow cooked beef & roast tomato

Beef & Pork Meatballs

Rich tomato ragu sauce

Chicken Feijoada, Black Bean & Pepper Casserole

A warming South American casserole served with a lavash flatbread

Slow-cooked Braised Shin of Beef, Oxtail & Timothy Taylor's Ale Hotpot

Mediterranean Vegetable Moussaka (v)

Classic Fish Pie

Lamb Tagine

Roasted Chicken Pie

Sides include:

Bejewelled cous cous, roasted/new//boulangerie/ fondant potatoes, Greek salad, green walad, sugar snap peas & edamame beans or heritage roasted carrots with orange butter

Desserts

10 Puddings per table (5 of each):

**Lemon Posset &
Salted Caramel Chocolate Slice**

Coffee & Chocolates

Add a Late Night Treat

Dine's Bacon Sandwich

Crispy pancetta & tomato ragu
£7 + vat per guest

The Dine 'Tiers' Menu

Available when you have selected the Lace Option

These menus are designed to offer a completely new concept for your celebration. Dine has designed a 3-tier perspex display which fits around a candelabra and which allows guests to enjoy a fantastic procession of foods, each themed in a particular way and presented in beautiful dishes.

These menus are striking and less formal than a three-course menu. The 'starter' will already be in position when your guests are seated and thereafter the 'main' options will be brought out over the duration of the meal. Dessert will then be presented on the top tier.

The Dine 'Tiers' Menu - The Starters

Afternoon Tea

As guests are seated the first tier of your perspex centrepiece will already be loaded with a range of Finger Sandwiches, Black Rye, Soft White & Granary. Fillings to include:

Honey Roast Ham

Grain mustard

Coronation Chicken

Rocket

Wensleydale

Plum chutney

Smoked Salmon

White radish & mascarpone

Rare Roast Beef

Creamed horseradish & watercress

Egg Mayonnaise

There will also be elegant bowls of:

Root Vegetable Crisps
Crunchy Crudité's with
Houmous

Tapas

As guests are seated the first tier of your perspex centrepiece will already be loaded with Antipasto & Smoked Meats to include some of the following:

Flame Roasted Sweet Peppers

Smoked paprika

Marinated Artichoke Hearts

Chilli oil

Smoked Chorizo Serano Hams

Giant queen olives, fennel seed lomo

Warm Breads to include: Flatbreads, Tomato & Olive

Offered with salted butter, olive oil & balsamic vinegar

Italian

As guests are seated the first tier of your perspex centrepiece will already be loaded with Italian style Antipasti.

Mozzarella, layered with Beef Tomatoes

Sweet basil & lemon oil

Arancini

Balls of crispy risotto

Chargrilled Asparagus

Sunblushed Tomatoes

Parma Ham & Salami

Warm Breads to include: Focaccia & Mini Ciabatta

Offered with salted butter, olive oil & pesto

Indian

Your first tier is loaded with delicious treats to include;

Mini Poppadums

Sweet Potato Pakoras

Onion Bhajis

Toasted mustard seeds

Lightly Curried Cucumber Salad

Raita dressing

Individual Buttered Naans & Parathas

Pickles to include: Lime Chutney, Raita, Mango Pickle

Chinese

Your first tier is loaded with delicious treats to include;

Vegetable Spring Rolls

Soy, honey & toasted black sesame sauce

Dim Sum Sui Mai

Sweet chilli dip

Crispy Prawn Wontons

Prawn Crackers

Fortune Cookies

(these can also be personalised)

Barbecue Spare Ribs

The Dine 'Tiers' Menu - The Mains

Once guests are seated, the Dine team will start to load the middle tier with a variety of fantastically presented items. Choose up to 4 from the list below:

Afternoon Tea

**Smoked Salmon
Scotch Egg**

**Handmade Honey-
Glazed Sausage Roll**

Yorkshire Rarebit

Cold Pressed Ham Hock
Piccalilli

**Spinach & Toasted
Pinenut Salad**
Crumbled yorkshire feta

**Free Range Individual
Yorkshire Blue & Spring
Onion Quiche**

Eggs Benedict

**Yorkshire Pudding with
Cold Carved Rare Beef**
Creamed horseradish &
landress

Mini Pork Pies

Tapas

**Frittata with Sage & Crisp
Serrano Ham**

**Saffron Marinated
Monkfish**
White bean & truffle oil

Cajun Lemon Chicken
Oregano & crème fraîche

Piri Piri King Prawns
in tomato & chilli

**Smoked Whitby
Salt Cod Croquettes**
Aioli

**Uma Salada
Portuguesa**
Mixed green salad,
purple onions,
watercress, olives,
lemons & egg

**Chickpea & Smoked
Paprika Stew**

Italian

Soft Boiled Quails Eggs
Celery salt

Porcini Risotto
Truffle oil,
shavings of pecorino

Mini Meatballs
Spicy arabiatla sauce

Individual Lasagne
Purple basil

Fusilli
Cold pressed olive oil
roasted tomatoes

Rocket Salad
Seared peppered beef fillet
& parmesan

**Yellow & Red Plum Cherry
Tomatoes**
Bocconcini, lemon olive oil

Indian

Shami Kebab
Mango & cumin glaze

**Demitasse of
Muligatawny Soup**
Toasted mustard seeds

Pilau Rice

Sag Aloo
Slow cooked potatoes with
baby leaf spinach
cracked coriander & chilli

Murgh Piazza
Medium chicken dish
melted onions, garlic,
red peppers & ginger
finished with coriander

Sada Bhat
Fluffy white long grained
steamed basmati rice
flavoured with fresh lime

Tomato Bharta
Charcoal grilled tomatoes,
puréed and infused with a
hint of spice, mustard oil &
dried chillies

Chinese

Sweet 'n' Sour Pork
Caramelised pineapple

Chinese Chicken Satay
Red & green peppers

Szechuan King Prawns
Sweet chilli

Crispy Chilli Beef
Barbecue hoisin

**Oriental Vegetable
Fu Yung**

Chinese Chicken Curry
Garlic & soy

Fried Rice

Boiled Rice

Crispy Seaweed



The Dine 'Tiers' Menu - The Desserts

Once all of your guests have had their fill of the dishes above, we will then offer fresh plates and add your choice of up to 3 of the following mouthwatering treats:

Afternoon Tea

Mini Fruit Tartlets

To include:
Lemon curd, blueberry & raspberry

Individual Meringues

Loaded with vanilla cream & raspberries

Mini Chocolate Pots

Individual Vanilla Crème Brûlée

Fingers of Fruit Cake

With wensleydale

Mini Lemon Meringue Pies

Tapas

Crème Brûlée Catalan Style

(Crema catalana)

Tartlets of Rich Chocolate

Candied pistachios

Arroz Con Leche

Cinnamon & raisin rice pudding

Churros

Hot chocolate sauce

Olive Oil & Pistachio Cake

Lemon confit

Bunuelos

Spanish profiteroles

Quesos

Artisan cheese with quince & grape

Italian

Classic Tiramisu

Panna Cotta

Vanilla & pink peppercorn

Zfogliatella

Chocolate biscotti

Torte di Ricotta

Zuppa Inglese

Gelato

Pistachio & amaretti

Semifreddo

Sicilian lemon & raspberry

Indian

Cardamom Crème Brûlée

Mango Lassi

Kulfi

Shot of Cardamom & Bitter Chocolate Lassi

Badam Barfi

Almond fudge

Besan Laddoo

Almond & pistachio fritters

Rosewater Panna Cotta

Chinese

Chinese Toffee Apple Fritters

Hong Kong Egg Tarts

Banana Spring Rolls

Vanilla sugar

Chinese Coconut Buns

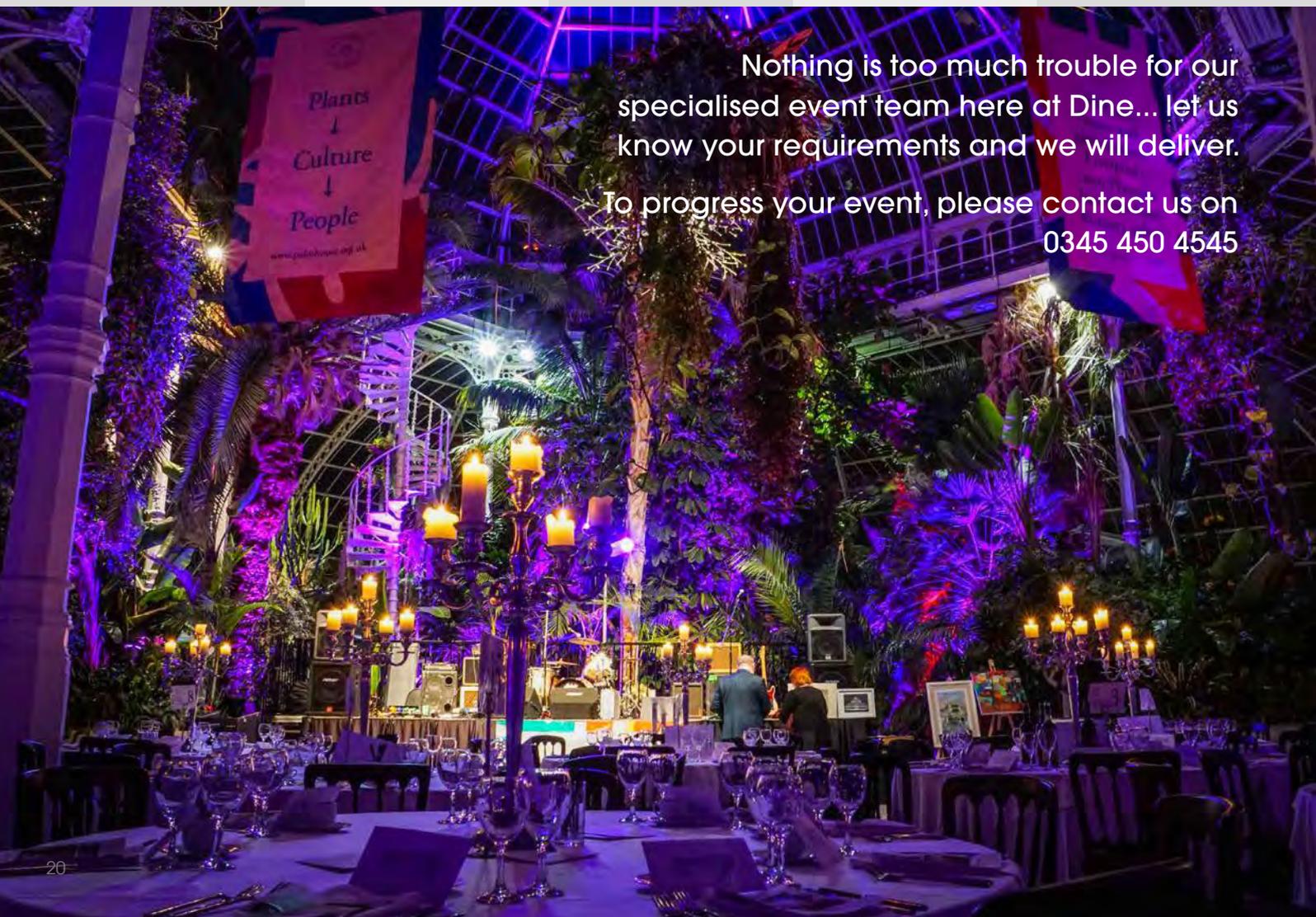
Hot raspberry sauce

Green Tea Crème Brûlée

Almond tuile

Sesame Fruit Fritters

Hot chocolate sauce



Nothing is too much trouble for our specialised event team here at Dine... let us know your requirements and we will deliver.

To progress your event, please contact us on 0345 450 4545

Evening Food Menus

We have a wide range of interesting and delicious menus to serve during the evening. These are a few of our most popular options, but we are happy to tailor a menu to suit you.

Roast Pork Buffet £14.50 + vat per guest

Slow Roast Pork
Presented on a smart wooden board & carved by a Dine Chef
Sage Stuffing & Bramley Apple Sauce
Floured Baps

Bistro Bites £11.00 + vat per guest

Handmade Chicken Pie & Peas
Spicy Chicken Goujons & Potato Wedges
Chilli & Nachos topped with Cheese
Cheese Burgers & Fries
Chinese or Indian Style Takeout
Vegetarian options available to complement your chosen menu

Choose one of the options or add an extra item @ £5.50 + vat. These are some old favourites, all smartly presented as fun items in 'take away' style packaging.



Hot Sandwiches £7.00 + vat per guest (choose 2 of the following)

Dine's Bacon Sandwich
Crispy pancetta & tomato ragu
in a soft ciabatta roll

Sausage Sandwich in a soft ciabatta roll
Cheese & Tomato Croissant (v)

Warm Hoisin Duck Wrap
Flatbread, shredded Chinese salad
Also available with 'vegan duck' (vg)

Paninis filled with Roasted Mediterranean Vegetables, Mozzarella & Pesto (v)

Hot Dog, Frenchie Mustard & Caramelised Onions
Also available with 'vegan hot dog' (vg)

Fishfinger Sandwiches, Tartare Sauce

**Choice of Ketchup,
Relishes & Mustards**
Please note this is
served as a sandwich
without china. Add
**Spicy Potato Wedges @
£2.50 + vat per guest**

Evening Cheeseboard & Cold Cuts Menu £12.00 + vat per guest

A round platter loaded with a selection of Cheeses:

**Mature Brie, Yorkshire Cheddar,
Crumbly Wensleydale**

Water Biscuits & Warm Bread

This is also offered with a selection of
**Cured Hams, Baby Pickled Onions &
Sunblushed Tomatoes**

All evening food options must be purchased for at least the equivalent of the number of adult guests during the day. We strongly recommend that most options are purchased for 100% of the guests you anticipate being present at the time.

Contemporary Buffet

£11.50 + vat per guest

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)

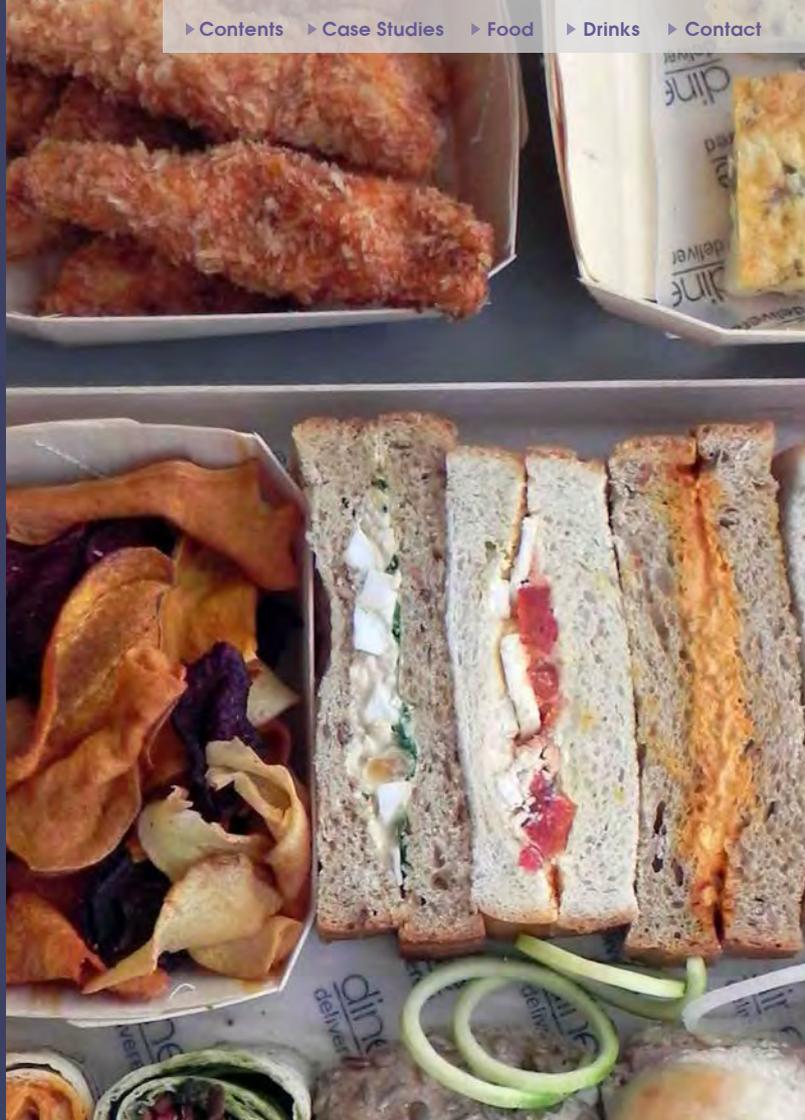
Falafel Bites with Sweetcorn Dip (v)

Manhattan Chicken Strips

Patisserie items to include the following:

Carrot Cake

Chocolate Brownie



Artisan Buffet

£13.50 + vat per guest

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



Drinks Options

The drinks options below are flexible enough to offer guests anything from Bollinger Rosé for the toasts to a cocktail or bottle of lager on arrival, also allowing for a wide range of different wines. You may also want to add our flair barmen and cocktails to your reception.

Option 1

£20.50 + 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

Add a glass of Sparkling Wine for the Toasts for £4.95 + vat & an additional reception drink for £3.95 + vat.

Option 2

£28.00 + 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 for the toasts

Option 3

£31.00 + 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 for the toasts



Option 4

£35.00 + vat per guest

A choice of Pimms, sparkling white, rosé or bottle of lager - serving up to 3 glasses to each guest

Half a bottle of your chosen wine with dinner

4 bottles of mineral water for each table of 10 guests

A glass of champagne for the toasts

Wine Choices for Option 4

White Principato Pinot Grigio
Cape Heights Chardonnay
Artesa White Rioja

Red Vega Piedra Rioja
Soldiers Block Langhorne Creek Shiraz
Conviviale Montepulciano d'Abruzzo

Option 5

£48.00 + vat per guest

A choice of mojitos, champagne or bottles of San Miguel or Corona - serving up to 3 glasses to each guest

Half a bottle of your chosen wine with dinner

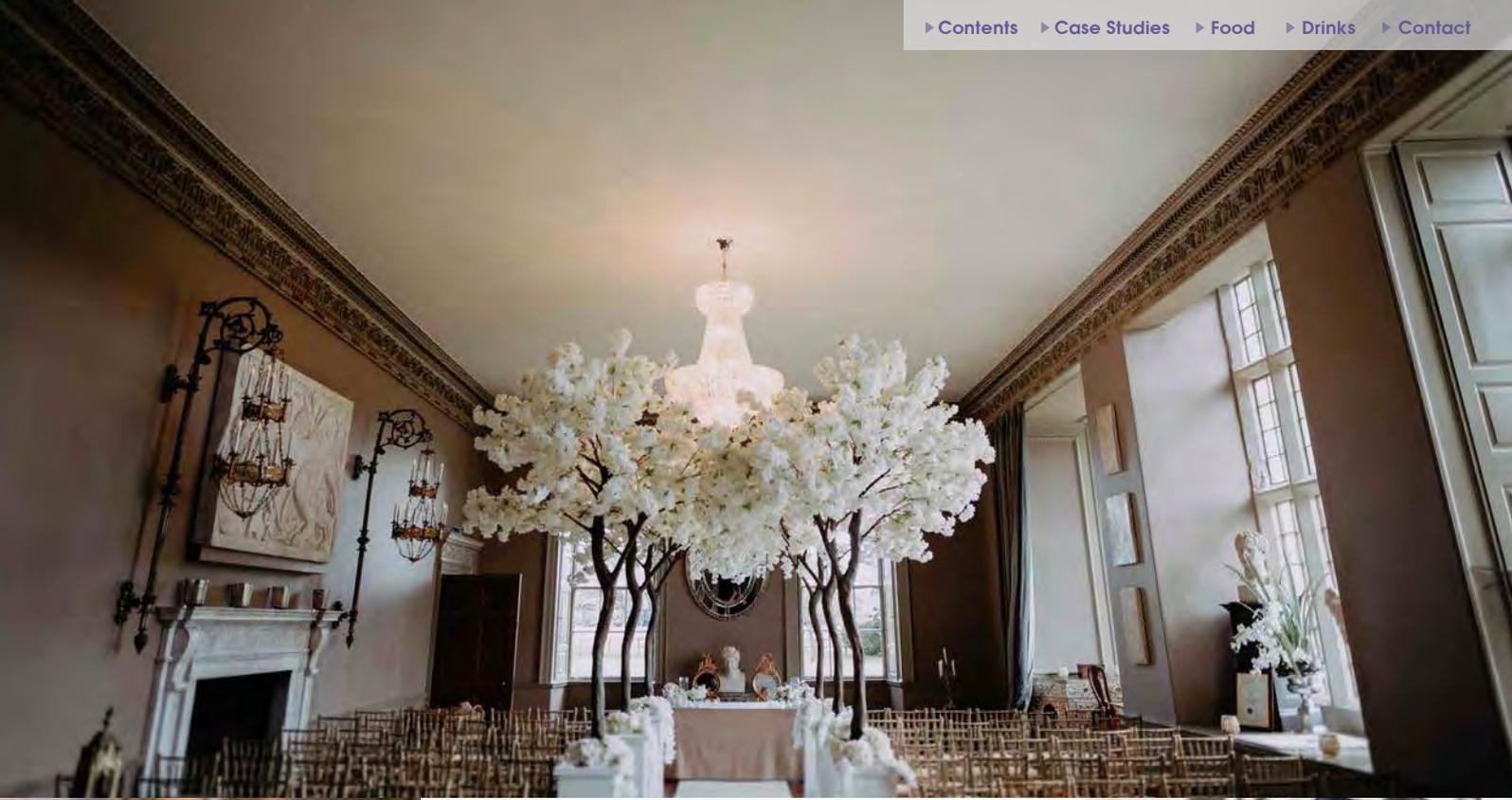
4 bottles of mineral water for each table of 10 guests

A glass of Bollinger Rosé for the toasts

Wine Choices for Option 5

White Pasquiers Sauvignon Vermentino Pays d'Or
Cloud Factory Marlborough Sauvignon Blanc
Viognier Pinot Gris

Red Nieto Malbec
Les Volets Pinot Noir
Boutinot Cotes du Rhone Villages



"Dine were exceptional in the service they provided at our wedding. It was stunning.

From the small things that not everyone notices, through to the big things that can make or break the day.... Dine had everything in hand and made sure the day ran smoothly.

Not only were they exceptional on the day but in the planning stages... it is easy to miss things even for those that are super organised but Dine made sure that we were on track to have the most perfect day"



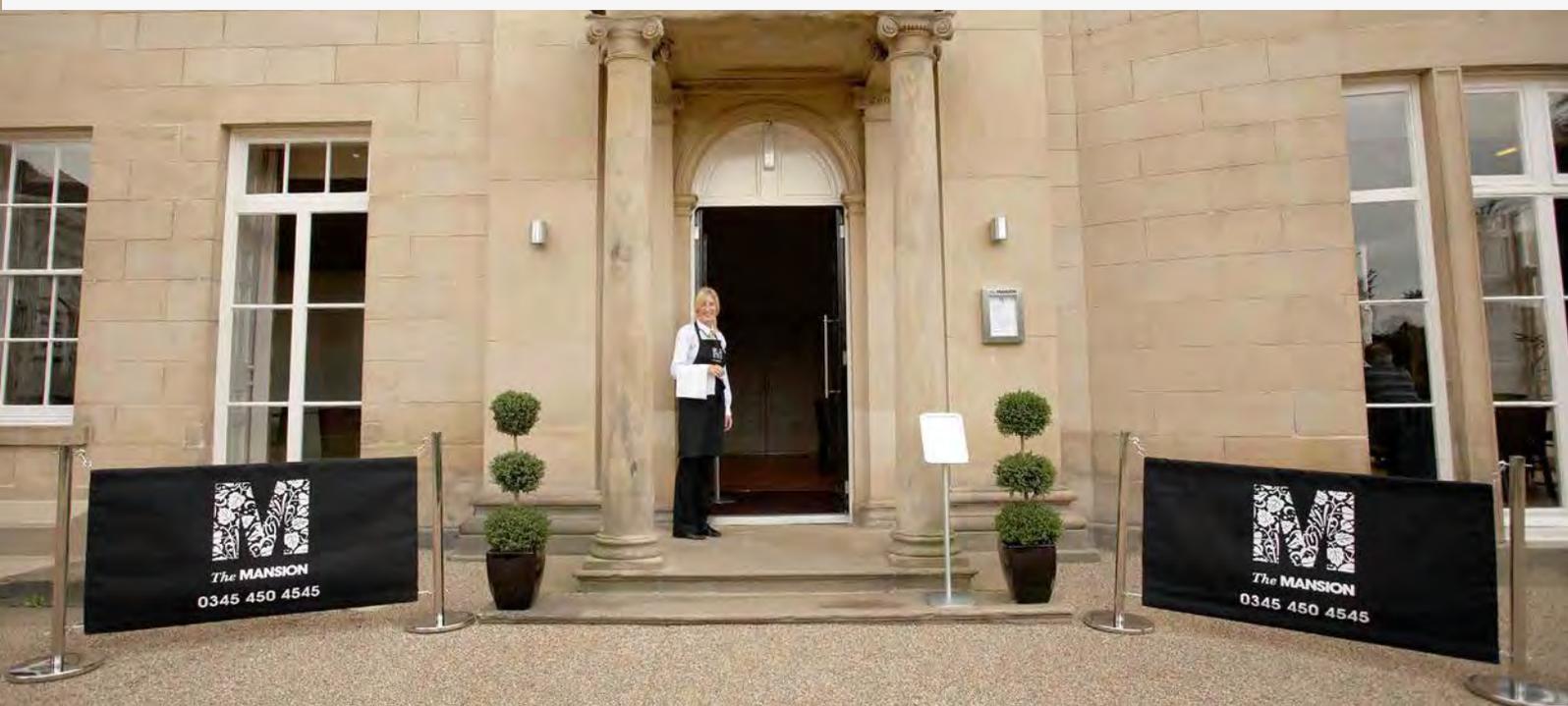
dine





Enquire today about holding your celebration in The Garden Room Cafe Restaurant. Available to hire exclusively, it is perfect for smaller or more informal celebrations.

Please ask your Event Manager for more information.





Dine Details

Just a few of the finishing touches which are available to give your event that special touch, simply speak to your Dine event manager & we can take care of everything, from 'Concept to Completion'

Flowers

Our florists will create the perfect look which complements your chosen scheme.

Entertainment

Imagine your guests being greeted with a Jazz Trio or dazzled by Fire Eaters; your Dine Event Manager can organise all of the entertainment, from our excellent DJ to your choice of bands.

Audio-visual

We can organise any elements that you require, from a projector to aid the speeches, to a simple PA system to make sure your voice will be heard.

Brightly Coloured Glassware

To add another dimension to your table setting.

Glass or Ceramic Charger Plates

Will make tables look spectacular.

Glass Nightlights

Add a feeling of intimacy to larger tables, especially when night falls.

Table Linen

Some menu options include tailored "floor length" round tablecloths that hang to the floor to give that elegant feel and look, others include square cut linen. Your Event Manager will also happily advise on the many other options regarding linen, from simple coloured cloths with matching napkins, to custom made table runners or lace napkins to perfect your chosen theme.

Wedding Cakes of Chocolate or Cheese

We can design and deliver your dream confection.

Wedding Stationery

From the elegant to the contemporary and everything in between, ask us to create your perfect set of stationery, to include save the date cards, invitations, placecards, menus, table numbers or names and table plans.

Lighting & Theming

We can organise anything from simple and elegant nightlights to hi-tech, computer controlled lighting. Our teams have even created themed spaces, complete with waterfalls and rainforests.

Committed foodies should also take a look at our 'Dine Collection' menus: www.dine.co.uk/dinebook

To see how we could make your event special visit: www.dine.co.uk/dinevideo





Forget Me Not

How to Book

Important Notes:

Naturally every event is different and, we are happy to offer additional services accordingly. The table below should give you some idea as to what additional costs may apply;

	Events at The Mansion & Howsham Hall	Events at Sefton Park Palm House & Rise Hall	All other locations
Hire of Mobile Kitchen Units	-	£450 + vat	From £4 + vat per guest (depending on menu selection)
Transport Costs including Delivery & Collection of standard equipment	-		Please ask your Event Manager

These prices apply to events based on a minimum of 80 adult guests. This is the minimum number which will be catered and charged for. Children are costed and charged separately to this minimum. All prices are subject to VAT at the prevailing rate.

Prices valid for events up to and including 30th September 2022.

Tastings are held subject to availability and are normally only available midweek. Where stated in the menu options, discounted tastings are available at £150 + vat (reduced from £240 + vat).

Drinks options, canapés & evening food must be purchased for all adult daytime guests. We do not offer corkage at our venues. Dine will provide all of the food and drink for your event.

Events up to	30 th Sept 2022	30 th Sept 2023
Level 1 - Paper (off-peak only)	£49 + vat	£52 + vat
Level 2 - Cotton	£65 + vat	£68 + vat
Level 3 - Silk	£75 + vat	£78 + vat
Level 4 - Lace	£85 + vat	£88 + vat
Drinks Options *estimated only - based on past government duty increases		allow an extra £2 + vat on all packages

Off-Peak Dates:

You will hear different venues referring to "off peak" from time to time but not everyone uses the same definition. Having an event outside of the busiest months can be a great way to get the venue you want but also save you money.

Dine define "off-peak" as:

1. Any day other than a Saturday or a Bank Holiday
2. Any day other than a Bank Holiday but including Saturdays in October, November, January, February & March

Once you have selected your preferred options, your Dine Event Manager will be happy to provide a quote for you.

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 Wedding (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.*

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Part of the Dine Group
making every event special since 1998

