

# 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!"*

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Dine Menus N11

# 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'

Make your day stand out from the rest and ensure 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, displaying a collage of your favourite photos, square plates and LED uplit canapé platters can make your wedding or event 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 the stationery, cake and florist. Working alongside the team at the Palm House, their dedicated Dine Event Manager, was 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 @ £550 + 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 Sefton Park Palm House 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 at Roundhay Park 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 the couple 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 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 dessert 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.

## Example Costs for this Event

- Silk menu option x 80 @ £75 + VAT
- Drinks option 2 x 80 @ £28 + VAT
- Evening hot 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

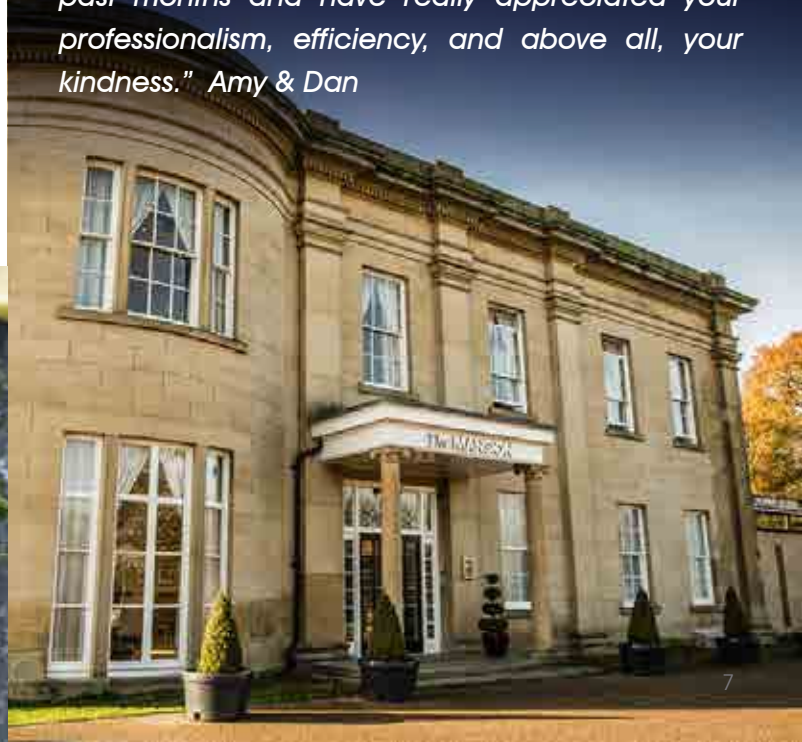
## Top Tips from the Dine Team

- ✓ 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.



*"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." Amy & Dan*







# 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.

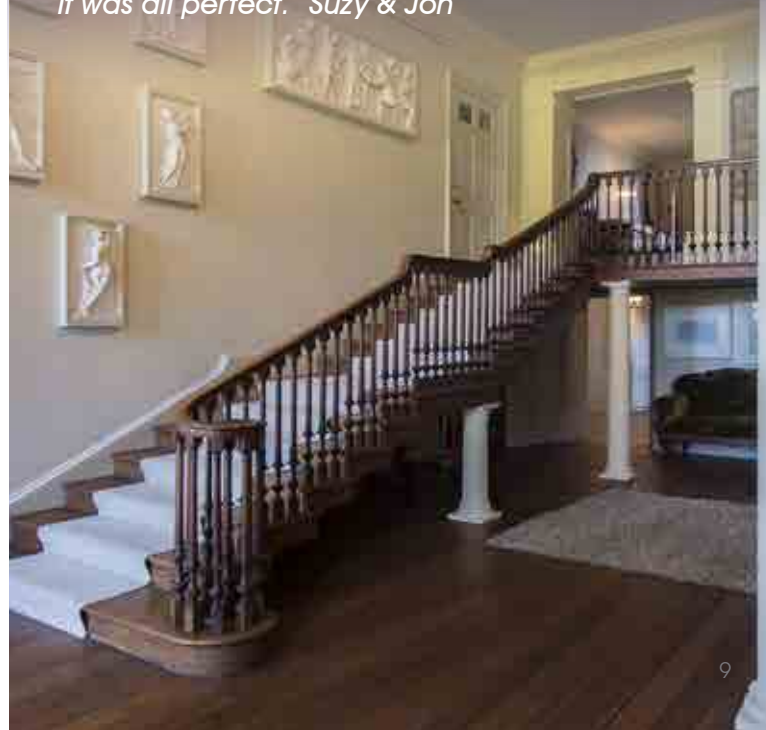
## Example Costs for this Event

- Silk menu option x 60 @ £75 + VAT - A staffing upgrade cost would be required for 60 guests
- 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 24 guests
- Total (approx) = £10,650 + 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 for everything you did in the run up and then 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." Suzy & Jon*



# 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 & 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 Dine Menu Options

Access to Dine's unique 'Tiers' menu

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

Event Planning & Toastmastering

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 & award-winning Team  
(2 members of staff per 3 tables of 10 Guests)

Event Planning & Toastmastering

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

\* Please note, some menu options don't include starter' for example Grazing Stations etc.



## **C** The Cotton

at £65.00 + VAT includes:

\*Your Dine Event Manager & 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 & 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

**£2.50 + 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, cumin & apricot dip

### Individual Roulé of Pressed Ham Hock

Yorkshire piccalilli

### Roast Pepper Quinoa Cakes (vg)

Zucchini dip

### Tartlet of Creamy Goat's Cheese (v)

Pesto, sunblushed tomato & toasted pinenuts

### Cumin Spiced Onion Bhajis (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 Roasted Salmon Crostini

Crisp ciabatta, lilliput capers, micro herbs

### 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



*"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

**£3.50 + 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

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](http://www.dine.co.uk/dinebook)

*"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."*



# Starter Menu Options

## L The Lace

Select this level & 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 crème fraîche

**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, tzatziki 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 spirallised vegetables

## S The Silk

Select this level & 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

**Wild Mushroom Soup (v)**  
Truffle oil, roasted chestnuts

## C The Cotton

Select this level & 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 & 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 & 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 & 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 & 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 purée, 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

## S The Silk

Select this level & 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

## C The Cotton

Select this level & 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 & a calvados cream sauce.  
Sugarsnap 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

## P The Paper

Select this level & 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, sugarsnap peas & red wine jus

### Roasted Loin of Yorkshire Pork with Glazed Apple & Crackling

Buttered mash, rich sage jus & 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 & 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 & 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 posset

### 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 & 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 & 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 & 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

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 Party Buffet

This two-course buffet is designed for those who don't want a seated experience, but prefer to be free to mingle!

Available if you select the Cotton, Silk or Lace options: **C L S**  
(Select 2 of your favourites & 2 side dishes)

**Beef & Pork Meatballs**  
Rich tomato ragu sauce

**Chicken Feijoada, Black Bean & Pepper Casserole**  
A warming South American casserole served with a lavash flatbread. A vegan option can also be offered for your guests

**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/boulangere/fondant potatoes, Greek salad, green salad, sugar snap peas & edamame beans or heritage roasted carrots with orange butter (choose two options)

**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**

# 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 Friands**  
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 in 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 from 3 options)  
Lamb Roast, citrus labne  
Osso Bucco  
Rib Eye/ Sirloin / Fillet Steaks with sauces galore  
Whole Chickens with garlic & rosemary

Sliders (choose from 2 styles)  
Chopped Steak, Lamb & Feta, Pork & Tomato, Venison

**On the Buffet**  
Roasted Vegetable Antipasti  
New Potato Salad  
Ciabattas & Flatbreads  
Foraged Leaf Salad  
Beets & Crumbled Feta  
Couscous Salad with Lemon Oil & Pomegranate

**'Chilled Out Puddings'**  
Coconut & Lime Rice Pudding  
Gianduja 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 2)

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 2)

##### 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 1)

##### 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



#### 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



#### 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 couscous, roasted/new/boulangere/  
fondant potatoes, Greek salad,  
green salad, 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 select 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; 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 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 Crudités with**  
**Houmous**

### Tapas

As guests are seated, the first tier of your perspex centrepiece will already be loaded with Antipasti & 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

As guests are seated, the first tier of your perspex centrepiece will already be loaded with Indian inspired 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

### Chinese

As guests are seated, the first tier of your perspex centrepiece will already be loaded with Chinese inspired 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)

#### Barbecued 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 lists 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 &  
landcress

**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 arabiatta 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  
Mulligatawny 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

#### Sfogliatella

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, Frenchies 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  
Soldier's 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 too... 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 that 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 to complement 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](http://www.dine.co.uk/dinebook)**

**To see how we could make your event special visit: [www.dine.co.uk/dinevideo](http://www.dine.co.uk/dinevideo)**







## Forget Me Not

### 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 Rise Hall Howsham Hall	Events at Sefton Park Palm House	All other locations
Hire of Mobile Kitchen Units	-	£550 + VAT	From £6 + vat per guest (depending on menu selection)
Transport Costs including Delivery & Collection of standard equipment	-		Please ask your Event Manager

These costs apply to events based on a minimum of 80 adult guests. This is the minimum number that 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.

Events up to	30 <sup>th</sup> Sept 2023	30 <sup>th</sup> Sept 2024
Level 1 - Paper (off-peak only)	£52 + VAT	£55 + VAT
Level 2 - Cotton	£68 + VAT	£71 + VAT
Level 3 - Silk	£78 + VAT	£81 + VAT
Level 4 - Lace	£88 + VAT	£91 + VAT
Drinks Options *estimated only - based on past government duty increases	allow an extra £2 + VAT on all packages	allow an extra £2 + VAT on all packages

Prices valid for events up to and including 30<sup>th</sup> September 2022.

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.

### 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

For bank holiday dates & Christmas Eve/New Year's Eve, there will be a staffing supplement of £460 + VAT charged. Strict limited availability for New Year's Eve & Christmas Dates which will carry significant price increases. We are closed on Christmas Day.

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

## 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 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). This is included with our compliments for clients who book the Lace option. Clients who book the Silk\* option are able to book a menu tasting for £180.00 plus VAT - we usually hold them on a Tuesday - Thursday during off peak months, in the afternoon at The Mansion in Leeds. \*Tastings are not available for certain menus.

**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. A payment of £4000 + VAT is required 6 months prior for venues with bedrooms.

**7. Final details.** Two 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 with us to be as enjoyable and easy as possible. 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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making every event special since 1998

