

simply irresistible

Making every event special with a symphony of flavours and styles perfectly orchestrated to create your perfect event.

Dine Simply have the experience and ability to look after all your events; from wedding celebrations to corporate entertainment.

We are proud to work in many fantastic venues and to provide the service that you require in the location of your choice: at one of our spectacular stately homes, stunning marquee settings, your home or your offices.

Your Dine Event Manager will create your perfect event; from writing menus specifically for you, through to arranging entertainment, theming and those all-important finishing touches.

dine simply



**For further inspiration, menus and venues
visit our website: www.dine-services.com
or contact the events office on 0845 450 4545**

Ref: WP25



dine simply service

Dine is proud to have been granted membership of the International Special Events Society, further evidence that Dine delivers the highest standard of food service.



Dine is an award winning company with years of special event experience. Our team have a fantastic range of creative ideas to ensure that your event reflects your personal style.

Your Event Manager will assist you every step of the way and is available via telephone, fax or email.

Dine's complete planning service includes assisting you to perfect your schedule for the day, advice on table plans and providing inspiration for other details such as flower arrangements. This is all part of our service.

We listen carefully to your ideas and preferences and only then do we write menus based on your tastes to help you create a stylish and memorable celebration.

Dine will provide you with your own Event Manager and professional, friendly staff who are always fully briefed on your event. This ensures that the day goes exactly the way you planned. Your Event Manager is on-site all day to offer support and will gladly undertake the role of toastmaster.

We can also arrange all elements of your event, from flowers and entertainment, to cakes and costumes.

Dine do not charge for organising any of the above; it is all part of our service.

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dine simply price includes

Event Manager

A Dine Event Manager who will take the strain and run your day, assist with the planning, toastmastering and ensure the event runs perfectly.

Planning Service

Dine's Planning service. We will create a menu based on your style and preferences, advise on your schedule, book entertainment and even help with providing transport.

3 Courses

A memorable 3 course menu with warm continental breads, coffees and chocolates. We even bring herbal teas just in case...

A discount and gift bag for all children of 12 years and under.

Tableware

Smart white table linen, fine white bone china, uncut Crystal glassware and smart stainless steel cutlery. Speak to your Event Manager about our different ranges of china, cutlery and glassware.

A Skilled Team

The friendly, smart & highly trained Dine Staff Team.

Your Event Manager will support you throughout.

Design

Dine's design and booking service to assist with planning and arranging your flowers, photographs, stationery, theming and entertainment.

Facilities

Dine Simply offers a range of impressive facilities and better flexibility than many comparable venues, not to mention our award winning food and service!

simply included

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dine simply menus & drinks

The Dine Simply menus offer an excellent quality of food and service. Simply select your preferred Main dish and the Starter and Pudding of your choice, along with Dine's special blend Coffee and Chocolates will be included in the price shown*.



Menus

The excellent value Dine Simply price also includes your Event Manager to run the day for you, along with high quality white linen, smart stainless steel cutlery, uncut Crystal glassware and our highly trained Dine Staff Team.

With our menu planning service, if you have a favourite dish which doesn't appear, please ask and we will be happy to re-create it for you. Please speak to your Event Manager or visit www.dine-services.com for further menu ideas and inspiration.

Canapés can be a stylish addition to your drinks reception. Please choose however many Canapés you wish from the attached menu. These will be offered to guests from stylish Canapé displayware.

You may be interested in upgrading to our 'Dine' range of menus and services; please ask your Event Manager. The Dine range now includes a fully organic menu.

Drinks

Start your celebration with a Stylish Cocktail or Summer Pimms...

We have put together some recommended drinks packages for your consideration. We appreciate that all clients have different drinks requirements and we are therefore happy to tailor a package based on your specific needs.

Please ask to see our current Wine List. Your Event Manager is always happy to recommend which of the listed wines will most suit your chosen menu. As with menu choice, if you have a particular favourite that isn't listed, please feel free to ask and we will endeavour to track it down for you.

* See 'Forget me not'

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dine simply flowers & entertainment

Flowers & Entertainment

Imagine your guests being greeted with an elegant Jazz Trio on the terrace of your chosen venue, or dazzled by a circus troupe of fire eaters, stilt walkers and jugglers. With Dine, the choice is yours...

As part of Dine Simply's total planning service, your Event Manager would normally book the whole range of services on your behalf, including your Flowers, Disco and Entertainment.

Please speak to your Event Manager and they will be happy to recommend some options which are based on your style and preferences.

See www.dine-services.com

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dine simply marquees, theming & lighting

Marquees, Theming & Lighting

A romantic marquee by a lakeside or at home creates an unforgettable setting. We have extensive experience in the provision of Dine Marquees at a wide variety of venues and private locations.

Please ask your Event Manager for your Dine Marquee quote.

All of our marquees are specifically designed for your event and can include suspended flooring, new carpets, thermostatically controlled heating, luxury toilets with Molton Brown toiletries and panoramic windows to take advantage of the spectacular views...

Lighting is an essential element of any event; ask your Event Manager for options including general uplighting and garden lighting.



dine simply

dine simply canapé menu

Mini Prawn Cocktail

Chive Marie Rose, smoked paprika

Baby Cumberland Sausage

Honey & grain mustard glaze

'Caesar Salad' v

Shavings of parmesan & roasted red peppers, sunblushed tomato with quail's egg

Tartlets of Arabiatta v

Topped with a quail's egg dusted with paprika

Caprini Goat's Cheese v

With pesto, sunblushed cherry tomato & toasted pinenuts

Selection of Imperial Dim Sum

With a soy, honey & toasted sesame dip

Mini Yorkshire Pudding

Rare roast beef & creamed horseradish

Oak Roasted Smoked Salmon

On blinis, sour cream, black pepper & lemon oil

Mini Toad in the Hole

Mustard Yorkshire pudding

Duck Spring Rolls

Plum and black treacle compote

Filo King Prawns

Marinated in ginger & chilli, sweet chilli dip

Tarragon & Wild Mushroom Crostini

Herb mascarpone

Black Pudding on Potato Scone

Rosemary & apple compote

Thai Chicken Sate

Peanut & lime dip

Parmesan & Rosemary Shortbread

Feta, black olive & tomato

Mediterranean 'Mezze' Bruschetta

topped with hummus, olives & sunblushed tomatoes



All canapés are £1.95 + vat per bite

We recommend a minimum of
3 bites per guest

dine simply starters

Tartlets of Smoked Chicken

Caramelised shallots & sweet roasted peppers, tomato jam, herb leaf,
v if offered with asparagus instead of chicken

Roasted Plum Tomato Soup v

Basil pesto & lemon oil

Chargrilled Lemon Chicken

Smoky bacon & beef tomato in a warm muffin with mustard hollandaise
v if offered with asparagus & red pepper instead of chicken & bacon
£2.00 + vat supplement

Haddock & Spring Onion Fishcakes

Herb leaf salad, sweet chilli & cucumber salsa
£1.80 + vat supplement

Classic French Onion Soup v

Baked gruyere cheese crouton

Dine Simply "Prawn Cocktail"

Horseradish Marie Rose & sunblushed tomatoes
£3.00 + vat supplement

Smoked Salmon

Diced shallot & sweet dill pickles, horseradish & beetroot cream dressing

Greek Lamb & Cherry Tomato Brochette "Souvlaki"

Mini Greek salad, tzatsiki dressing
£2.00 + vat supplement

Four Cheese Ravioli v

Chunky tomato fondue with black olives, lemon thyme oil

Salad of Roasted Oak Smoked Salmon

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

Camembert Spring Roll v

Apple, cider & sultana chutney

Creamed Wild & Chestnut Mushrooms v

Thyme & smoked paprika crouton

Oak Smoked Salmon Paté

Lime & chive mascarpone cream, herb leaf salad

Trio of Melon v

Honeydew, cantaloupe & watermelon, honey, lime & mint dressing

Chicken Liver & Black Pepper Terrine

Redcurrant & apricot jam, rocket leaves

Ham Hock Terrine

Pea & mint relish, herb leaf salad
£2.00 + vat supplement

Smoked Haddock Gratin

Diced plum tomatoes in a creamy white wine sauce
£2.00 + vat supplement

Baked Tartlet of Caramelised Shallots & Goat's Cheese

Tomato & chive concasse, balsamic dressing



dine simply main courses



Fillet of Salmon

Chilli & orange glaze, creamed leeks **£36.00 + vat**

“Pot Roast” Chicken Fillet

Button onions, carrots & asparagus, new potatoes & chervil **£36.00 + vat**

Barbecued Chump of Lamb

Pesto crushed new potatoes, chorizo & pancetta casserole, redcurrant & sweet basil sauce **£46.00 + vat**

Supreme of Chicken Chasseur

Mushroom & tomato rösti, tarragon sauce **£37.00 + vat**

Sirloin of Beef

Bourguignon confit with button onions, wild & field mushrooms in rich red wine sauce, olive oil & black pepper mash, sugar snap peas **£46.00 + vat**

Seared Sea Bass

Beurre blanc, wilted spinach **£42.00 + vat**

Classic ‘Lemon Salt Roasted’ Chicken

Sage & apricot stuffing, pork & herb chipolata wrapped in smoky bacon baby roast potatoes **£38.50 + vat**

Roast Leg of Herb Crusted Lamb

Minted mash & sugar snap peas, redcurrant jus **£43.50 + vat**

Roasted Yorkshire Top Rump of Beef

Individual Yorkshire puddings, roasted root vegetables, baby roast potatoes, traditional gravy & watercress **£44.00 + vat**

Confit of Honey & Thyme Duck

Potato, smoked bacon & mushroom gratin, red cabbage, thyme & port sauce **£43.50 + vat**

Individual Rump Steak & Wild Mushroom Pie

Chunky chips served with Caesar salad or summer vegetables **£39.00 + vat**

Chargrilled Beef Mignon Steaks

Classic peppercorn sauce and gratin potatoes **£44.50 + vat**

Smoked Paprika Chicken Fillet

Saffron & vegetable paella, red pepper & saffron dressing, rocket & sunblushed tomato salad **£36.95 + vat**

Slow Braised Shoulder of Lamb

Buttered spring cabbage, Boulangere potatoes, lamb gravy **£42.00 + vat**



dine simply main courses

Salmon, Dill & Flaky Pastry Pie

Creamy butter mash, white wine beurre blanc, garden peas **£38.00 + vat**

Herb Crusted Chicken Escalope

Creamed mushroom sauce, new potatoes **£37.50 + vat**

Cured Slow Cooked Loin of Pork

Colcannon, pickled plums & seared onions, calvados cream sauce **£36.00 + vat**

Fillet of Chicken wrapped in Parma Ham

On button onions with garden peas, grain mustard & tarragon cream sauce **£38.50 + vat**

Lamb Tagine

Sweet potato mash, pickled lemons, mini naan breads **£39.00 + vat**

Cumberland Sausage

Creamy mash, crispy onions, rich red wine sauce **£36.00 + vat**

Chicken Cordon Bleu & Bavarian Ham

Fillet of chicken, filled with gruyere cheese & coated with a herb crumb, tomato rösti, Madeira & thyme sauce **£39.00 + vat**

Simply Lamb Chops

Savoy cabbage, watercress, roasted vine tomatoes, minted new potatoes, Portobello mushroom & lamb gravy **£44.00 + vat**

Roast Fillet of Beef

Fondant potato & crispy leeks, red wine jus **£49.00 + vat**

Rack of Lamb with Rosemary

Rock salt & redcurrant glaze **£48.00 + vat**

Chilli Glazed Belly Pork

Hoi sin pak choi, lemon grass mash, sugar snap peas **£42.00 + vat**



Please note that we aim to serve our beef medium rare.

Main Course price includes starter and dessert, coffee and tea, linen, china and glassware.



dine simply desserts

Brûléé Zesty Lime & Lemon Tart

Strawberry compote

Individual Summer Puddings

Lime crème fraîche

Baked Vanilla Cheesecake

Rich chocolate sauce

French Apple Tart

Vanilla glaze, cinnamon cream

Dark Chocolate Truffle

Organic cocoa powder, black cherry compote

Madagascan Vanilla Crème Brûléé

Almond shortbread

Bitter Chocolate & Cointreau Terrine

Zesty cointreau coulis

Blueberry Cheesecake

Vanilla dressing

Apple, Cinnamon & Blackberry Crumble

Hot vanilla custard

Sticky Toffee Pudding

Vanilla Anglaise

Hot Chocolate Fudge Cake

Berry compote, hot chocolate sauce



dine simply desserts

Hot Chocolate Fondant

Vanilla pod ice cream, summer berries

£3.00 + vat supplement

Raspberry & Almond Tart

Raspberry coulis

The Dine Trio of Desserts:-

Mini Toffee Pudding

Crème Brulee

Tarte Framboise

£4.00 + vat supplement

Bread & Butter Pudding

Grand Marnier plumped sultanas & cured orange rind,
hot vanilla custard

£2.00 + vat supplement

Coffee & Chocolates

Cheese Platter to include;

Mature Cheddar, Brie, Wensleydale, Grapes, Celery & Water Biscuits

or choose cheese as an additional course **£5.95 + vat per guest**

A glass of Port for your guests **£3.50 + vat per guest**

We are happy to serve a soup, fish or sorbet course or a cheese course

We can also provide a Cheese Wedding Cake
- please ask for details



dine simply vegetarian menu

Naturally, there are hundreds of possibilities; these options are designed to offer you some initial ideas. These can be served to your vegetarian guests or the whole party...

Starter Options

'Caesar' Salad

Carpaccio of peppers & sunblushed tomatoes, red pesto croutons, creamy garlic & herb dressing

Baked Tartlet of Caramelised Shallots & Goat's Cheese

Tomato & chive concasse, balsamic dressing

Sweet Pepper & Chilli Tart Tartin

Asparagus & summer salad

Trio of Melon

Honeydew, cantaloupe & watermelon, honey, lime & mint dressing

Camembert Spring Roll

Apple, cider & sultana chutney

Main Course Options

Four Cheese Ravioli

Chunky tomato fondue with black olives, lemon thyme oil

Spinach & Ricotta Parcel

Red pepper coulis

Vegetarian Toad in the Hole

Onion gravy, creamy chive mash

Saffron Risotto

Parmesan & tomato oil

Vegetable Paella

Roast pepper sauce, rocket salad

Filo Tartlet of Wild & Field Mushrooms

Red onion puree, thyme hollandaise & tomato compote



dine simply children's menu

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, here are some ideas:

Starter Options

Melon Tower

Fresh strawberries & fruit coulis

Pasta Shapes

Sautéed chicken & plum tomato

Main Course Options

Chicken Goujons

Roasted tomato sauce, potato wedges

Homemade Mini Vegetarian Pizzas

Green summer salad

Cod Fillet Fish Fingers

Chunky chips & peas

Mini Meatballs in Tomato Sauce

Penne pasta

Cumberland Sausage Rings

Creamy mash potatoes

Dessert Options

Chocolate Brownie

Vanilla cream

Blueberry Muffin

Cinnamon sauce

Lemon Cheesecake

Berry fruit compote

Dine provides a children's "goody bag"

£30.00 + vat per guest

Please note this does not include any arrival drinks



dine **simply** traditional fork buffet menu

Carved Fillet of Thai Chicken

Infused with green chillies, lime and coriander

Medium Rare Sirloin of Beef

Creamed horseradish

Griddled Fillets of Salmon

Pesto mayonnaise

Warm New Potatoes

With basil and butter

Roasted Red Onion and Tomato Salad

With balsamic vinaigrette

Pasta Salad and Mozzarella

Sunblushed tomatoes and basil

Mixed Leaf Salad

Lemon and herb vinaigrette

Warm Continental Breads

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Individual Chocolate Marquise

Bitter orange coulis

or

Brûléé Lemon Tart

Berry compote

£44.00 + vat per guest

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



dine simply evening temptations menu

Hot Sandwiches

Bacon sandwich in a floured bap
Sausage sandwich in a floured bap
Cheese & tomato croissant
Hot dog, Frenchies mustard, caramelised onions
Choice of ketchup, relishes & mustards (choose two types)

£6.00 + vat per guest**

Paninis

Brie & caramelised onions
All day brunch
Ham, cheese & tomato
These are a perfect companion to dancing the night away (choose two)

£7.50 + vat per guest**

Add spicy potato wedges @ **£1.80 + vat per guest**

Evening Cheeseboard & Cold Cuts Menu

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

£10.00 + vat per guest

How about a traditional approach?:

Pie & Peas Menu

Choose from two of the following:

Chicken & leek lattice, Cornish pasty, meat & potato pie, steak & kidney pie,
chicken & mushroom, four cheese & onion slice

Offered with potato wedges, onion gravy & mushy peas

£16.50 + vat per guest

Hog Roast **£13.50 + vat per guest - minimum 100 guests ****

A traditionally roasted hog served with floured bap, seasonal stuffing & apple sauce

All evening food is available for a minimum of 50 guests following a main meal

You may require additional china and staff – your Event Manager will be happy to advise you.

** Please note this is served as a sandwich without china



dine simply traditional english buffet

Treat yourself to a tasty selection of classic British Fare, complemented by a mouth-watering assortment of freshly made sandwiches now with new mini roll selection to include some of the following:

Chunky cheddar, pickle & crisp lettuce v
Roast chicken with thyme stuffing & cranberry sauce
Roast beef & horseradish
Vintage cheddar & spring onion v
Tuna mayonnaise & cucumber
Egg mayonnaise with grain mustard & cress v

Flaky Pastry Sausage Rolls & Mini Pork Pies

Tomato sauce dip, HP sauce

Mini Quiches to include some of the following:

Cheese, onion & chive, mushroom, roasted vegetable v

Mini Scotch Eggs

Tomato chutney

'Ploughmans Platter' v, to include:

Baby pickled dill cucumbers, pickled onions, cherry tomatoes, chunks of mature Cheddar cheese, chunks of crisp cucumber, Salted Crisps

* * * *

Mini Muffin Selection

Or

Fruit Basket

to include a selection of clementines, satsumas, Braeburn apples, bananas, strawberries & plums

£13.50 + vat per guest

v - suitable for vegetarians



dine simply mediterranean fusion

A variety of individual Pitta Breads, filled with some of the following:-

Coronation chicken with fresh coriander,
Roasted Mediterranean vegetables with
black pepper cream cheese, v
Flaked tuna with mayonnaise, paprika &
crunchy peppers

A Flatbread wrap filled with either

Beef in a tangy tomato, basil & roasted onion salsa
or mozzarella with sunblushed tomatoes & shredded basil v

Fillet of Chicken Kebab

Sweet chilli glaze

Crisp Vegetable Samosa v

Shredded Duck Spring Rolls

Plum sauce & cucumber

Assorted Mini Poppadoms v

offered with minted yoghurt & mango relish

Fruit Basket

to include a selection of clementines, satsumas,
Braeburn apples, bananas, strawberries & plums

or

Mini Fruit Tartlets

£13.50 + vat per guests

v - suitable for vegetarians



dine simply deli-cious

A selection of mini 'sub' rolls and bagels, filled with some of the following:-

Smoked Salmon

Lime cream cheese

Bacon, Crisp Lettuce & Tomato

Mustard mayonnaise

Peppered Pastrami

Shredded pickles & Swiss cheese

Cheddar Cheese v

Crunchy coleslaw

Sliced Egg v

Chive mayonnaise & crisp salad

Tasty Trio of Goujons v

Spinach & feta, Monterey Jack cheese & onion, carrot & coriander with onion relish

Manhattan Spiced & Fried Chicken Fillets

Caesar mayonnaise

Mini Deep Base Pizza

Pepperoni & cheddar, roasted pepper & red onion v

Mini Cheesecake Selection

New York vanilla, pecan, raspberry, chocolate & orange

or

Fruit Bowl

to include a selection of clementines, satsumas, Braeburn apples, bananas, strawberries & plums

£13.50 + vat per guest

v - suitable for vegetarians



dine simply drinks package

Select a drinks package to complement your menu choices...simply the best way to make an impression.



The 'Champagne' Package

Your choice of two of the following: Pink Bubbles, Cranberry & Orange Juice, Mineral Water, House Wine. Pimm's or your favourite Beers on arrival - plus a top up for your guests.

1/2 Bottle of House Wine with your meal

1 Glass of House Champagne

£24.50 + vat per guest

Includes 4 bottles of mineral water per 10 guests

The 'Sparkling' Package

Glass of our Sparkling Wine Blush on arrival.

1/2 Bottle of House Wine with your meal

1 Glass of Sparkling Wine

£22.50 + vat per guest

Includes 4 bottles of mineral water per 10 guests

Drinks packages must be purchased for all of your guests. Each package can be tailored to suit your preference. Why not upgrade the wine to one of your favourites?

dine simply finishing touches

Just a few of the additional items that are available to give your event that special touch...



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 large tables, especially when night falls...

A vast array of linen is available... from Ivory Damask to Crisp White Linen.

Silver cutlery reflects the light and brings elegance to your table...

Our Storm Lanterns and Flaming Torches will add that extra atmosphere on arrival.

Dine Patisserie: call us and we can create the wedding cake of your dreams!

We can organise all of your wedding stationery

Anything is possible...don't be afraid to ask...!!!

Please contact the events office on **0845 450 4545**



dine simply forget me not

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 the events office on **0845 450 4545**



- Special dietary requirements can always be accommodated with a little notice; please let us have these clearly marked on your table plan at least 14 days before your event.
 - Some dishes may incur a small surcharge dependent upon seasonality and complexity. In the event that ingredients become unavailable due to circumstances beyond the company's control, Dine reserve the right to make suitable substitutions.
 - Staff costs are included in the package prices shown. Costs are based on 1 member of staff per 2 tables and on 10 guests to a table. If you would rather have fewer guests at each table, please feel free to request a cost for this service.
 - All prices are subject to VAT at the prevailing rate.
 - Holiday Periods (e.g. Christmas & Bank Holidays) will attract a different pricing structure; please ask for a specific quote.
 - Some venues will require mobile kitchen units, delivery and collection and additional staff members. Speak to your Event Manager.
 - Variations to menus will require additional chefs and equipment.
 - These prices apply to events until 30/12/12.
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As per our terms and conditions, Dine reserves the right to requote up to 2 months beforehand should our costs have increased.

simply memorable

many thanks to dine simply

You and your team provided the most friendly, efficient and faultless service and food. The venue looked amazing, in fact, it is hard to put into words how perfect everything was.

I would have absolutely no hesitation in recommending Dine to anyone, many thanks once again for all your help personally, you have made the whole process completely stress free.

I just wanted to send you a note to say a huge thank you to you and the Dine team.

I really appreciated all the time you took to answer the questions I had in the lead up, making organising a lot easier!

You were also such a calm influence, making the change of plan stress free following our timings issue!!

Everyone has said they had an amazing time, they loved the venue, the food and the service.

I will certainly reccommend Dine without hesitation in the future and would just like to say thank you again!

Just wanted to thank you for an excellent day yesterday. It surpassed all our expectations. Your team did an amazing job and the day went super smoothly and without any problems at all.

If you would pass on our thanks to the team you had working with you yesterday we'd really appreciate it.

Thank you