



Amberleigh Gardens



MARQUEE WEDDING VENUE

DINE IN STYLE

E: amberleigh@dineinstylecaterers.com

E: info@amberleighgardens.com

www.dineinstylecaterers.com

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DINE IN STYLE



WE ARE PASSIONATE ABOUT FOOD.

GREAT TASTES, INNOVATIVE PRESENTATION,
SERVICE PAR EXCELLENCE.

Amberleigh Gardens Resident Caterer Dine in Style specialise in outside catering for all manner of events, no matter how big or small.

From weddings to directors' lunches, product launches to corporate dinners, we will cater for you at Amberleigh Gardens Marquee Weddings and Events Venue

We have achieved a reputation for delivering the highest quality for both our food and service.

Not only do we provide excellent cuisine but we add the finishing touch to your event with a flexible and personal management style. From your first contact and throughout the planning process, we use our years of experience to exceed your expectations.

At Dine in Style we pride ourselves on using the very best available produce, responsibly sourced and locally supplied wherever possible, so you can rest assured that our food is of the highest quality. enjoy!





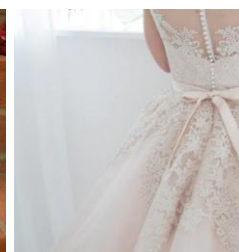
Wedding Planning Made Easy

At DINE IN STYLE we offer a very personal service and understand that only great planning makes a great wedding, so we are there with you every step of the way.

Once you have decided on your venue, we will spend time with you to plan your seating, bar set up, level of staffing, menu, drinks and any other aspect of your wedding day in which you would like us to assist.

Clearly our biggest contributions to "Your day" are the catering services. DINE IN STYLE are owned and operated by an award winning chef who has made TV appearances and won whilst in the restaurant trade, 3AA rosettes. Our experience and commitment to using only fresh ingredients and quality staff make us one of the most highly respected caterers in the industry.

Menu and package choices are very personal and at DINE IN STYLE we understand that concept. To provide as much choice as possible to suit personal tastes and budgets we offer some unique menus and packages.



DINE IN STYLE whilst primarily a catering company, have through their years of experience gained knowledge, contacts and remarkable purchasing agreements to help make your wedding day the "Time of your life" experience.

We pride ourselves on being able to provide excellence in our food and service and by being able to offer assistance in the planning of the entire day.

If required DINE IN STYLE can help you tailor design your wedding to your own tastes. From food and drink right through to venues, marquees, florists, wedding cakes, photographers, entertainment, balloons, table favours, room decoration and car hire. Virtuosity can provide a no fuss service to make "Your day" exactly that.

So please do enjoy browsing through our menus and packages and feel free to contact us for an informal chat or more information.



The Deluxe Package:

- Five course wedding breakfast, with a choice of menu items from our banqueting & A la carte menus.
- Evening cocktail finger buffet.
- Canapés on arrival.
- This hassle free package is available for £65 per wedding breakfast guest & £15 per evening guest.

Your package includes:

- Table linen
- Linen napkins
- Crockery and cutlery
- Glassware
- All necessary staffing

The Finesse Package:

- Plated starter from our A la carte menu, Carvery main course (top table will be served by our staff), choice of dessert from our A la carte menu.
- Evening buffet.
- Canapés on arrival.
- This hassle free package is available for £55 per wedding breakfast guest & £15 per evening guest.

Your package includes:

- Table linen
- Linen napkins
- Crockery and cutlery
- Glassware
- All necessary staffing

The International:

- Full dress buffet as agreed with client.
- Evening buffet.
- This hassle free package is available for £50 per wedding breakfast guest & £15 per evening guest.

Your package includes:

- Table linen
- Linen napkins
- Crockery and cutlery
- Glassware
- All necessary staffing



Please ask us if you require information on the allergen information of our dishes.



The Deluxe Drinks Package:

- Half bottle of premium red or white wine per person during the wedding breakfast.
- Reception drinks 2 Glasses of house Champagne or Pimms or bottle of Peroni
- 1 Glass of premium champagne for toasts.
- Mineral Water and Orange Juice on the table.
- This hassle free package is available for £28 per wedding breakfast guest. Our Venue Provides a Fully Licensed Bar

The Finesse Drinks Package:

- Half bottle of house red or white wine per person during the wedding breakfast.
- Reception drinks 2 Glasses Sparkling Wine or Pimms or bottle Peroni
- 1 Glass of Sparkling wine for toasts.
- Mineral Water and Orange Juice on the table.
- This hassle free package is available for £20 per wedding breakfast guest. Our Venue Provides a Fully Licensed Bar

The International Drinks Package:

- Half bottle of house red or white wine per person during the wedding breakfast.
- Reception drinks 1 Glass of Sparkling Wine or Pimms or bottle Peroni.
- 1 Glass of Sparkling wine for toasts.
- Mineral Water and Orange Juice on the table
- This hassle free package is available for £15 per wedding breakfast guest. Our Venue Provides a Fully Licensed Bar

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Example Deluxe Package Menu 1

Bruschetta of char grilled vegetables with mozzarella and herbs.
 Baskets of Favoured Breads with a Balsamic & Olive Oil Dip
 Roast breast of Chicken with button mushrooms & Dijon cream
 Sauté potatoes, Broccoli & Carrots
 Fresh baked apple pie & cream
 Tea, Coffee & mints



Example Deluxe Package Menu 2

Roasted vegetable tart
 Served with Baskets of Flavoured Breads, Balsamic & Olive Oil Dip
 Loin of Pork parcel filled with roasted apple, onion & sage
 Minted new potatoes
 Seasonal vegetables
 Tiramisu
 Tea, Coffee & mints

Example Deluxe Package Menu 3

Smoked Salmon & Tiger prawn timbale.
 Baskets of Brown Breads & Butter
 Sirloin steak with chasseur sauce
 Lyonnaise potatoes,
 Cauliflower au gratin & green beans
 Poached Pear with chocolate sauce & vanilla ice cream
 Tea, Coffee & mints

Example Deluxe Package Menu 4

Parma ham & rocket saladette.
 Baskets of Flavoured Breads, Balsamic & Olive Oil Dip
 Barbary Duck breast, vanilla & black cherry sauce
 Rosemary & garlic infused Chateau potatoes
 Fine beans & baton carrots
 Lemon tart with roasted lime sauce
 Tea, Coffee & mints



Vegetarian Options

STARTERS

Classic Caesar Salad with Fresh Parmesan, Garlic Croutons & Wafers of Avocado

Salad of Oriental Vegetables with Crisp Chinese Noodles, Sweet Plum Glaze

Trio of Seasonal Melon presented with Mango & Passion Fruit Coulis

Warm Goats Cheese & Plum Tomato Tart, Baby Salad Leaves, Basil Oil Dressing

Warm Woodland Mushroom & Asparagus Filo Tart coated in a Champagne Cream Sauce

*Starters not required if main menu has vegetarian starter

MAIN COURSES

Wild Mushroom Risotto with Shavings of Parmesan, Rocket Salad & a Green Pesto Dressing

Spinach, Mushroom & Butternut Squash Wellington with a Shallot Sauce

Vegetable & Sweet Potato Turnover on a Warm Lentil Salsa

Pithiviere of Root Vegetables & Butter Beans on a Rich Provençal Sauce

Roasted Vegetable & Ricotta Strudel with Basil & Tomato Coulis

*All main courses served with same accompaniments as selected meat option

Children's Menus

LITTLE ONES

Seasonal Melon with Fresh Strawberries
Sausage and Mash with Carrots and Gravy
Ice Cream with Chocolate Sauce and Marshmallows

OLDER CHILDREN (UP TO 12) ALL COURSES
Half portions of the Adult Menu at half of the price per child PLUS VAT

CHILDREN'S TEA PARTY BUFFET*

A selection of Sandwich Triangles on Brown and White Bread to include:
Plain Ham
Egg Mayonnaise
Tuna Mayonnaise
Strawberry Jam
Peanut Butter

Cocktail Sausages with BBQ Dip
Chicken Nuggets with Ketchup
Mini Margarita Pizzas
Mini Sausage Rolls

A selection of Tiny Cakes & Biscuits
Jelly & Ice Cream

*This option is only suitable when all children are on the same table

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CATERERS

Example of The Finesse Package Menu 1

- Mixed seafood salad
- Parisienne melon
 - Sirloin of Beef
- Honey baked Ham
- Poached dressed Salmon

Selection of leaf salads - Coleslaw, Potato, Waldorf, Pasta & Mixed leaf

- Minted new potatoes
 - Cheesecake
 - Fresh fruit salad



Example of The Finesse Package Menu 2

- Avocado & Prawn salad
 - Honey baked Ham
 - Roast Norfolk Turkey
 - Cheese and broccoli quiche
- Selection of salads:
- Rice, Waldorf, Russian, Indian and Mixed leaf
 - Minted new potatoes
 - Profiteroles
 - Selection of British and Continental cheeses

Example of The International Package – Carvery Style Menu

Starters

Cream of Parsnip & paprika soup
Prawn Cocktail
Chicken Liver parfait, herb toast & leaf

Carvery Main Courses Joints to choose from:

Beef
Turkey
Pork
Lamb
Chicken

From The Counter:

Roast and Mashed potatoes, stuffing,
Yorkshire puddings, seasonal vegetables,
gravies, sauces & condiments

Desserts

Rhubarb Crumble & custard
Lemon Meringue Pie
Cheese & Biscuits



Set Menu Examples

3 course meals with coffee, below you find just a few ideas your input is always welcome

Pack 1 @ £ 25.00 per head

Bruschetta of char grilled vegetables with mozzarella and herbs
Roast breast of Chicken with button mushrooms and Dijon cream
Sautéed potatoes, Broccoli and Carrots
Fresh baked apple pie and cream
Coffee and mints

Pack 2 @ £ 25.00 per head

Roasted vegetable tart
Loin of Pork parcel filled with roasted apples, onions, breadcrumbs and sage
Minted new potatoes, seasonal vegetables
Tiramisu
Coffee and mints

Pack 3 @ £ 28.00 per head

Smoked Salmon and Tiger prawn timbale
Sirloin steak with chasseur sauce
Lyonnais potatoes, cauliflower au gratin and green beans
Poached Pear with chocolate sauce and vanilla ice cream
Coffee and mints



Pack 4 @ £ 28.00 per head

Parma ham and rocket saladette
Barbary Duck breast, vanilla and black cherry sauce
Rosemary and garlic infused Chateau potatoes, fine beans and baton carrots
Lemon tart with roasted lime sauce
Coffee and mints

Pack 5 @ £ 38.00 per head

Crab, saffron and spinach tart, with caper and lemon salad
Fillet of Beef Rossini
Duchess potatoes and a medley of baked baby vegetables
Chocolate ganache with white chocolate ice cream and vanilla pod cream
Coffee and mints

Pack 6 @ £ 30.00 per head

Pan fried Asparagus with grated egg and hollandaise sauce
Baked Sea Bass, roasted lemon and sweet pepper rosti
Fondant potatoes and roasted root vegetables
Baked pineapple with sweet chilli sauce and mango sorbet
Coffee and mints



Amberleigh Gardens

"Excellence in all we do"

DINEINSTYLE

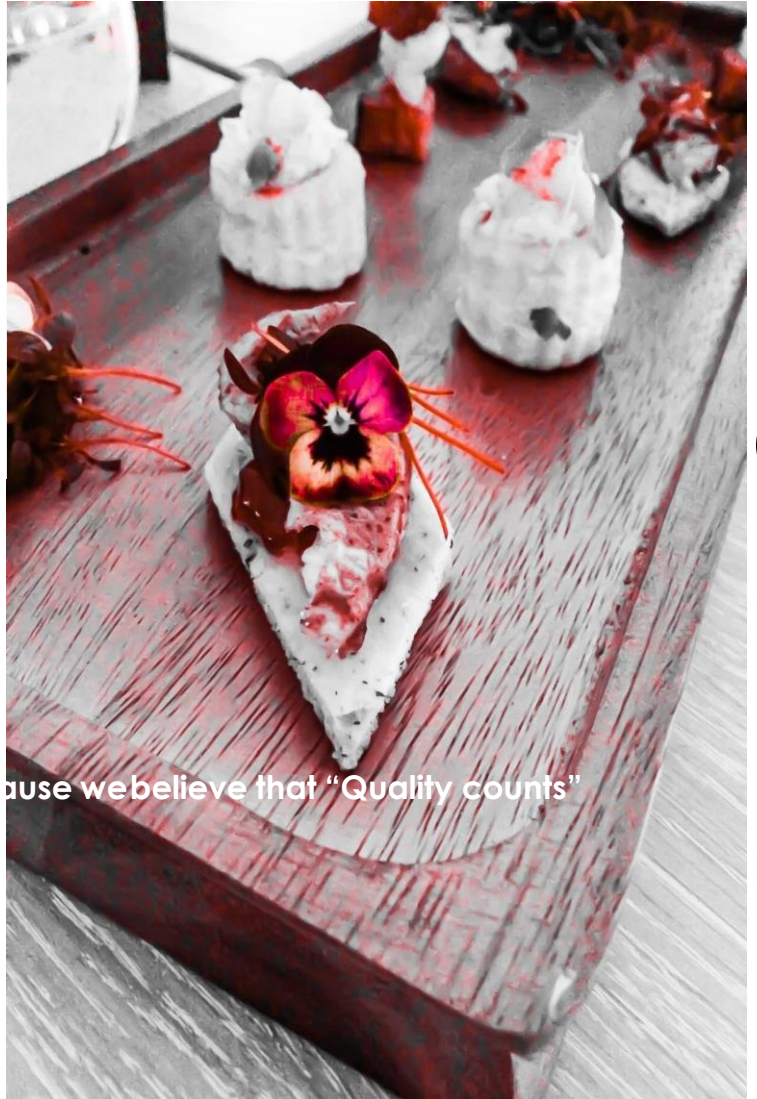
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...ause we believe that "Quality counts"

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