



# DAKOTA

DELUXE



## SPECIAL PRIVATE DINING AT DAKOTA DELUXE LEEDS

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# PRIVATE DINING AT DAKOTA

## The Boardroom

For events of 9 to 16 guests in a spectacular exclusive space overlooking Bond Court.

## Private Dining Room

For tables of 5 to 8 guests in our secluded space in The Grill on the a la carte menu.

## Larger Parties & December

Parties up to 80 guests can enjoy a set menu in The Grill from £30pp.



## MEMORABLE EVENT

It really doesn't get any better than Special Private Dining at Dakota. Our dedicated events team is focused on delivering an exceptional service, every detail of which can be tailored to create the ultimate special event.

A celebration tailored to you:

- / A dedicated Events Planner
- / Preferential bedroom rates



# BOARDROOM MENU FOR 9-16 GUESTS

/Severn & Wye Smoked Salmon,  
horseradish cream, potato and lemon  
cake

/Sorbet

/Duck a la orange, buttered spinach,  
game chips, orange jus

/Butterscotch parfait,  
vanilla and lime madeleine

/Coffee and petit fours

**£45 pp**

/Grilled asparagus, poached  
Arlington egg, morels, truffle dressing

/Sorbet

/Ribeye steak, pomme frites,  
bernaise sauce

/Selection of Sides

/Rhubarb and custard brulee,  
rhubarb sorbet

/Coffee and petit fours

**£55 pp**



/Amouse bouche

/Seared scallops, black pudding,  
pea puree, red wine jus

/Sorbet

/Fillet of beef, dauphinoise potatoes,  
cep puree, thyme jus

/Selection of sides

/Dark chocolate cremeaux,  
hazelnut ice cream

/Selection of cheese

/Coffee and petit fours

**£65 pp**

## POPULAR WINES

### WHITE

Chardonnay, Macon Uchizy, Burgundy, 2015 - £27  
Sauvignon Blanc, Marlborough, NZ, 2016 - £32  
Pinot Grigio, Sartori, Arcole, Veneto, Italy, 2015 - £30

### RED

Cotes du Rhone, Domaine Ferraton, France, 2014 - £28  
Malbec 'Estacion 1883', Mendoza, Argetntina, 2014 - £35  
Rioja Crianza, Bodega Altanza, Spain 2013 - £35

### SPARKLING

Prosecco, Valdeese, Terre di Sant' Alberto, Veneto - £30  
Billecart Salmon Brut NV Champagne - £60

Extensive wine list available

# UP TO 80 GUESTS IN THE GRILL

2 courses - £30pp / 3 courses - £35pp



## MENU

### APPETISERS

- /Ham hock terrine with piccalilli, toasted sourdough
- /Severn & wye smoked salmon, horseradish cream, potato & lemon blini

### ENTRÉES

- /Roast breast of free range chicken, Alsace bacon, gnocchi, girolles, thyme jus
- /Grilled seabream, tomato & basil salasa, minted heritage potatoes

### DESSERTS

- /Choux buns, vanilla ice cream, warm chocolate sauce
- /Glazed lemon tart, Chantilly cream, strawberry compote

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/Three choice menu for tables up to 12 guests

/Single choice menu for tables of 13-80 guests

/Chosen menu and wine must be received a minimum of 48 hours before an event

/Seasonal menu offered from July - September. Menu will be updated for Winter