

# Hospitality Update



in partnership  
with



**Leeds**  
CITY COUNCIL

It's been a busy few months at Dine Hospitality. Our new menus have proved particularly popular and the introduction of seasonal specials also seems to have generated some good demand. The beginning of 2010 saw us introducing our warming 'Beat the Budget' menu at only £5 + vat per guest and we have continued to work with our customers to deliver unbeatable service, food and value.

We have been lucky enough to be able to work with our partners at LCC and also various private charities and agencies to offer support and donations wherever appropriate.

"We would like to take this opportunity to publicly thank the team at Dine Hospitality who have charitably offered to do the catering for our Ward (94) Christmas Party!"

Teenage & Young Adult  
Cancer Unit,  
St James Hospital:

order on-line 24/7 at [www.dinehospitality.co.uk](http://www.dinehospitality.co.uk)  
or call our team on 0113 247 8932 or 0800 980 2911

## Sustainability

We have always been really conscious of this issue and we are pleased to say that our unique closed loop recycling system for coffee beans has avoided the use of literally thousands of foil packets. In addition to this, our use of fairtrade products and low mileage foods wherever possible is constantly monitored and expanded.

