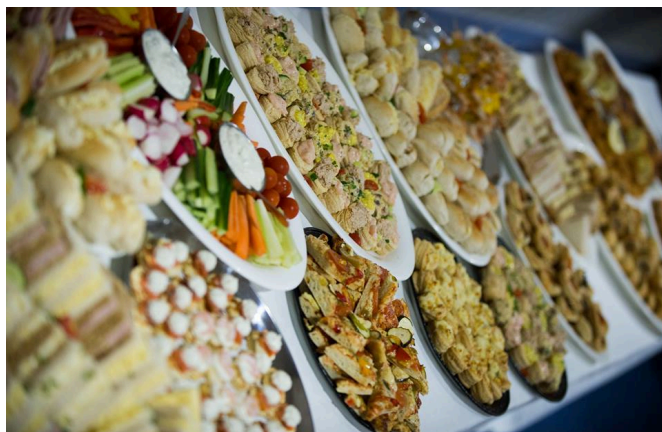


Thyme 2 Dine Catering

Thyme 2 Dine Catering has been catering for special events in Maidstone since 1988.

Thyme 2 Dine is a family company privately owned since 1988. We are an event caterer for Maidstone, Medway and the surrounding areas, from traditional weddings, to dinner dance functions, corporate events and parties for your special occasion. We are proud to say that we use fresh local ingredients to produce perfect menus that makes your mouth water. We pride ourselves on the quality and warmth of the service we offer and we personally work with our staff to ensure your function is perfect in every way.



Please do not hesitate to contact us for more information or to book a meeting.

Email- info@thyme2dine.co.uk
Tel: 01622 678336 (Office)
Tel: 07809602141 (Mobile)

The Cornwallis Suite

The Cornwallis Suite is located close to the town centre of Maidstone and is an excellent wedding venue for the most memorable day of your life. The Cornwallis Suite only holds one wedding per day to ensure a personal and attentive service. We can also provide a variety of wedding packages for you to choose from, allowing your special day to be tailored to your needs and your budget.

The chefs pride themselves on using fresh and locally sourced ingredients to prepare mouthwatering dishes.



Please do not hesitate to contact us for more information or to book a meeting.

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Tel: 01622 678336 (Office)

Tel: 07809602141 (Mobile)

Cornwallis Suite

The Cornwallis suite is located near to the centre of Maidstone. It can hold 160 people to dine & hold 200 people for the evening. The Cornwallis Suite has recently been licensed for Ceremonies. It has a large bar & lounge area with a new lovely garden. The Cornwallis suite staff are friendly but professional. The Cornwallis Suite only holds one wedding per day to ensure a personal and attentive service . We can also provide a varitey of wedding packages for you to choose from, allowing your special day to be tailored to your needs and your budget.

Prices for The Cornwallis Suite

The Cornwallis Suite is £300 to hire for a whole day (Saturday/Sunday) or £200 for a weekday.

The wedding ceremony room is £200 on Saturday or Sunday or £150 for a weekday.

A deposit of £200 secures the function room for the required date.

The deposit will be returned to you minus any deductions made due to damage caused by any persons attending your function. The deposit is non-refundable if function is cancelled and charges may occur if reasonable notice is not given.



01622 678336

Thyme²dine

WWW.THYME2DINE.CO.UK



Thyme 2 Dine catering can offer in house catering at The Cornwallis Suite, Maidstone where we are also licenced for the ceremony, or if you already have a venue in mind and are looking for caterers we are more than happy to cater for your wedding reception at your preferred venue.

We have a delicious range of menus for you to choose from, we offer Canapes, Wedding Breakfast, Hot & Cold fork buffets, and Finger buffets, Carvery, Hog Roast and Barbecue but we can also tailor our menus to suit your particular requirements.

We offer a professional yet friendly service to ensure your special day runs smoothly.

Thank you
Sharon Kember

Canapés

We can offer you a selection of hot and cold canapés priced from £4.50 (minimum 3 per person)

Smoked salmon tartlets

Thai fish cakes

Marinated feta and olives

Choux pastry with soft cheese

Caramelized onion and goats cheese tarts

Mini Yorkshire pudding with roast beef and horseradish

Pinwheels sandwiches

Selection of mini pizzas

Roast pepper and cream cheese tartlets

Spinach and ricotta mini parcels

Selection of crostini's

Smoked salmon blinis with crème fraiche and dill

Polenta or rye bread with a choice of toppings:

Parma ham

Salami

Smoked salmon

Gorgonzola

Wedding Breakfast

Starters

Homemade Soup	£4.75
Trio of Fanned Melon with Fruit Compote and Yoghurt Dressing	£4.75
Caramelized Onion & Goats Cheese Tart	£4.75
Giant Mushroom stuffed with stilton and Wrapped in Parma Ham	£4.75
Mozzarella & Tomato Salad	£4.75
Traditional Prawn Cocktail	£4.75
Warm Winter Salad of radicchio, wild rocket and feta	£4.75
Salmon Mousse	£5.25
Bruschetta with Parma Ham, gorgonzola and figs	£5.25
Prawn & Avocado Salad	£5.25
Asparagus, Mozzarella & prosciutto parcels	£5.75
Smoked Salmon with prawns, horseradish cream and lime vinaigrette	£5.75
King prawns with Chilli and Ginger	£5.95
Scallops on a bed of pea puree with pancetta and pea shoots	£5.95

Main Course

Roast Sirloin of Beef with Horseradish	£9.95
Roast Pork with Crackling and apple sauce	£9.95
Slow Roast Lamb with mint sauce	£9.95
Sea Bass with stir fried Vegetables	£9.95
Trout with Almonds	£9.95
Stuffed Chicken with tarragon sauce	£10.45
Chicken Breast with Mozzarella & wrapped in Pancetta	£10.45
Pork stuffed with Mozzarella Sun blushed tomatoes & basil	£10.45
Pan fried Lamb with Caramelized Onions, bacon & parmesan	£11.75
Rump of Lamb served with a honey & red wine jus	£11.95
Duck with Redcurrant Sauce	£11.95
Tomato, basil & Garlic Rack of Lamb	£12.95
Fillet Beef in brandy and peppercorn sauce	£13.50
Beef Wellington	£13.50
Lancashire hot pot with black pudding and mushrooms	£14.50
Medallion of Veal wrapped in pancetta	£14.50

Wedding Breakfast

All desserts £5.25 per person

Crème Brulee

Lemon & Almond Roulade

White Chocolate & raspberry Cheesecake

Black Forest Brownie Sundae

Strawberry Shortbread

Fresh Cream Profiteroles

Baileys Profiteroles

Raspberry Trifle

Chocolate Fondant

Apple and Hazelnut Pudding with warm Maple Sauce

Lemon Posset

Cheese & Biscuits £2.50/Coffee & Mints £1.50

We can offer other fish dishes if required

This is only a selection of the dishes we can offer, please feel free to discuss alternatives.

All dishes are subject to availability.

Methods of preparation cannot be guaranteed to be nut free.

Prices are subject to alteration

Vat @ 20% to be added to all menu prices

Finger Buffet

Section One

Chicken Goujons with a Chilli Dip*

Fish Goujons with a Seafood Dip*

Chicken Satay Sticks with a Peanut Dip

Platter of Prawns and Crabsticks with a Seafood Dip

Filled Vol-au-vents

Crudites and Dips

Section Two

Freshly Made Sandwiches or Bridge Rolls

(with a Selection of Fillings)

Pork Pie Pieces with a Garlic Dip

Mini Quiches

Sausages on Sticks*

Sausage Rolls*

Chicken Nibbles with a Tomato Dip*

Cheese and Pineapple/Onion Sticks

Selection of Pizza Slices*

Scotch Egg Wedges

Finger Buffet

Sweets

Cheeseboard
£1.95 per head

Fruit Kebabs with Chocolate and Raspberry Dips
£1.10 per head

Chocolate and Fruit Tartlets
£1.10 per head

Platter of cream and chocolate Cakes
£1.30 per head

Platter of childrens party cakes
£1.00 per head

Prices as follows:

Choice of 5 items £8.45

(2 items from section one 3 items from section two)
(Evening party menu only)

Choice of 6 items £9.30

(3 items from section one 3 items from section two)

Choice of 7 items £10.25

(3 items from section one 4 items from section 2)

Choice of 8 items £11.15

(4 items from section one 4 items from section two)

* items can be served hot

Sweets can be added onto your chosen finger buffet menu

At the extra shown below each dish

Fork Buffet

Please note this buffet can be supplied as below or can be used as a base for you to create your very own menu by choosing additional dishes from below or from our salad bar on the following page.

Sliced Turkey Breast Garnished with Stuffing Balls

Honey Roasted Ham, Sliced and Garnished with Pineapple

Choice of Hand Raised Pies and / or Homemade Quiches.

(Please see [following page](#) for choices.)

New Potatoes, Jacket Potatoes or Potato Salad

Choice of dessert (see attached page)

Plus Three Salad Dishes from the Salad
(additional salad dishes can be added at a cost
of 75p per dish per person)

French Bread and Butter or a selection of Rolls.

Choice of Dessert

£16.80 per head

Extra Dishes that can be added to the Fork Buffet:

Seafood Platter

Selection of Prawns and Crabsticks with Seafood dip £2.50 per head

Whole Dressed Salmon

Garnished with Prawns £4.00 per head (Minimum 15 guests)

Coronation Chicken

Diced Chicken, pineapple and almonds in a Creamy curried mayonnaise
£2.50 per head

Handraised Pies

game pie, pork & stilton, Gammon & pineapple, Turkey & cranberry, pork & apple,
Gammon & apricot.

Quiche

Pear & stilton, asparagus, courgette & tomato, cheese & onion, Spanish, mushroom,
broccoli & tomato.

Fork Buffet

SALAD BAR

Vegetable Rice.	Rice with Peas and Sweetcorn
Special Vegetable Rice.	Rice with Peppers, Peas and Sweetcorn in a tasty vinagarette Dressing
Curried Vegetable Rice.	As above but in a Tasty Curry Sauce
Peanut Salad	Apple, Peanut and Sultana mixed with Rice
Waldorf.	Celery, Apple, Sultanas and Walnuts in a Rich dressing
Spanish Vegetable.	Crisp salad with Chopped Tomato, Onions, Peppers and Cucumber in a tasty vinagarette Dressing
Tuna Pasta.	Pasta Twirls with Tuna and Onion in a rich Mayonnaise
Curried Pasta.	Pasta in a Curried Mayonnaise
Tomato and Cucumber Pasta.	With Tomato and Cucumber in a French Dressing
Tomato and Onion Salad.	With a Herb and Vinaigrette Dressing
Coleslaw.	freshly Shredded White Cabbage, Carrot and Onion in a rich Mayonnaise
Mixed Salad.	Lettuce, Cucumber, Tomato and Onion
Green Salad	Mixed Salad Leaves with or without dressing
Potato Salad	Diced potatoes mixed with chives and a creamy Mayo
Hot New Potatoes	
Jacket Potatoes	

Hot Running Buffet

Choice of three of the following dishes:

Sweet and Sour Chicken

Fruity Chicken Curry

Chicken Provencale

Beef Stroganoff

Szechuan Beef

Chilli Con Carne

Vegetable Curry

Sweet and Sour Vegetables

Traditional Lasagne with Salad

Vegetable Lasagne with Salad

All served with Rice and French Bread.

Choice of Dessert

£18.60 per head

Gold Package £2500

Wedding Reception & Ceremony

Package based on 40 ceremony guests and 60 reception guests

This fantastic package includes:

Wedding ceremony room and red carpet welcome

White chair covers and white table linen

Bucks fizz reception, one glass per person

Three course seated wedding breakfast with coffee

Two glasses of house wine per person

Evening finger buffet – catering for 60 guests

Function room hire

Services of a dedicated wedding planner

Please select one option from each course:

Starters

Trio of fanned melon with fruit compote and yoghurt dressing (V)

Avocado & Prawn salad

Mozzarella & tomato salad (V)

Mains

Stuffed Chicken with Tarragon Sauce

Trout with Almonds

Mushroom stroganoff (V)

Dessert

Lemon & Almond Roulade

Vanilla Cheesecake with Raspberries

Black Forest Brownie Sundae

Tea, Coffee and Chocolates

Drinks Package

A glass of Bucks Fizz or Fruit Juice on Arrival

2 Glasses of our House Red or White

A glass of Sparkling Wine to toast the Bride and Groom

Finger Buffet Menu

Selection of Sandwiches

Chicken Goujons with a Chilli Dip

Fish Goujons with a Seafood Dip

Crudites and Dips (carrots, celery, cucumber, peppers)

Sausage Rolls

Selection of Pizzas

Oven Baked Cheese Twists

Platinum Package £3995

Wedding Reception & Ceremony

Package based on 70 day guests and an additional 30 evening guests

This fantastic package includes:
Wedding Ceremony room and Red Carpet Welcome
White Chair Covers and White Table Linen
Bucks Fizz Reception, one glass per person
Three course seated Wedding Breakfast with coffee
Two glasses of house wine per person
Evening Finger Buffet – catering for 100 guests
Function Room Hire
Services of a Dedicated Wedding Planner

Please select one option from each course

Starters

Trio of fanned melon with fruit compote and yoghurt dressing(V)
Avocado & Prawn salad
Mozzarella & tomato salad (V)

Mains

Stuffed Chicken with Tarragon Sauce
Trout with Almonds
Mushroom stroganoff (V)

Dessert

Lemon & Almond Roulade
Vanilla Cheesecake with Raspberries
Black Forest Brownie Sundae

Tea, Coffee and Chocolate

Drinks Package

A glass of Bucks Fizz or Fruit Juice on Arrival
2 Glasses of our House Red or White
A glass of Sparkling Wine to toast the
Bride and Groom

Evening Finger Buffet Menu

Selection of Sandwiches
Chicken Goujons with a Chilli Dip
Fish Goujons with a Seafood Dip
Crudites and Dips (carrots, celery, cucumber, peppers)
Sausage Rolls
Selection of Pizzas
Oven Baked Cheese Twists

Platinum Package £3995

Wedding Reception & Ceremony

Canapés

We are happy to offer the following selection of delicious hot and cold canapés from £4.50 (minimum 3 per person)

Smoked salmon tartlets

Thai fish cakes

Marinated feta and olives

Choux pastry with soft cheese

Caramelized onion and goats cheese tarts

Mini Yorkshire pudding with roast beef and horseradish

Pinwheels sandwiches

Selection of mini pizzas

Roast pepper and cream cheese tartlets

Spinach and ricotta mini parcels

Selection of crostini's

Smoked salmon blinis with crème fraiche and dill

Finishing Touches

Toast Master

We can arrange a Toast Master as an optional extra, the Toast Master will ensure that your special occasion will proceed with correct etiquette and timing, whilst maintaining a confident and calming influence over the proceedings.