

Dining WITH A Difference[®]

Dining offers a Menu of experiences for Boards, HR and other Directors, and Line Managers to enable them to gain business confidence about disability. Organisations are encouraged to choose our “Gourmet Dinner” our signature event - a four course five star dinner, but you can also consider our other menu options to suit your needs, your budget and your appetite.

All the options on our A la Carte Menu are designed to enhance your organisation’s leadership in its approach to disability as a business and organisational issue.



OUR NEW A LA CARTE MENU

ENTRÉES

- **Coffee Morning:** over coffee and croissants, a **Dining** Director will discuss with you and a small number of colleagues your present position on disability issues and your options for developing your strategy.
- **Drinks Reception:** bring a group of managers together to hear from a **Dining** Director about current issues involving disability and gain momentum for your existing plans.
- **High Tea:** an early evening light bite to allow you to chew over with fellow directors and managers how your organisation is recruiting disabled staff or managing disability issues.

MAIN COURSES

- **Breakfast:** start your day with an invigorating event (with a full breakfast) led by **Dining’s** Directors reviewing the rationale for taking disability seriously and your strategy for doing so – and leave with new confidence that you can make your business disability-confident.
- **Luncheon or Supper:** a two-hour opportunity to gather key players for a careful analysis of how your organisation manages – and could better manage – employment and customer service issues so that disabled people are routinely catered for.
- **Gourmet Dinner:** our signature event – a four course, five star dinner for board members, directors and senior managers during which **Dining’s** Directors help you to renew your personal confidence about disability and how you can lead your business to greater rewards.

DESSERTS

- **Mentoring:** a **Dining** Director will work with you to enhance your leadership over a period of several months – possibly involving eating out!
- **Second Helpings:** a chance to review, cappuccino in hand perhaps, how you have followed up your commitments from your earlier Breakfast, Luncheon or Dinner with a Difference.
- **Roundtable:** a problem-solving opportunity around a Lazy Susan of pastries – bring a group of colleagues together with a **Dining** Director.

BANQUET

- **Dining** has run a number of big events to which 100-200 people have been invited – choreographed to challenge your organisation and your suppliers to embed disability confidence throughout your whole operation.

A la Carte Menu Options

Organisations are encouraged to choose a meal to suit their needs,
but we recommend they consider the following diet...

	BOARD / DIRECTOR	HR DIRECTORS	LINE MANAGERS	DURATION AVERAGE
ENTRÉES				
Coffee Morning	✓	✓	✓	60 mins
Drinks Reception	✓	✓		90 mins
High Tea		✓	✓	60 mins
MAIN COURSES				
Breakfast	✓	✓		90 mins
Luncheon/Supper	✓	✓		2 hours
Gourmet Dinner	✓			3 hours
DESSERTS				
Mentoring/I-I	✓	✓		45 mins x 4
Second Helpings	✓			90 mins
Roundtable Clinic		✓	✓	90 mins
BANQUET	✓	✓	✓	3-4 hours

Prices for the various Menu Options are dependent on the number of **Dining** Directors or Associates present, the duration of the event or the particular option ordered (e.g. mentoring). Administration, travel and accommodation expenses are an additional charge.

Following discussion, each event's price is negotiated and agreed between **Dining** and the host organisation to ensure a unique tailored event to meet your individual requirements and agreed objectives.

If you are interested in booking an event or would like further details, please get in contact:

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