ALL DAY DINING

DELICIOUSLY DIVINE

SOIRÉES, CELEBRATIONS & PARTIES

EVENTS & GROUP DINING

FOR EVERY CELEBRATION

At The Vine, every occasion is worth celebrating. From casual get-togethers & milestone moments to glorious group celebrations, our stylish spaces are designed to bring people together. Host up to 50 guests in our vibrant party area or gather up to 30 of your nearest and dearest in The Vineyard.

With menus made for all-day dining, handcrafted cocktails, and a dedicated team on hand to make sure everything flows effortlessly, The Vine sets the scene for any event.

GET IN TOUCH

01292 430 939 events@buzzworksholdings.com

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GROUP DINING

Choose from our seasonal group dining menus, or work alongside our Head Chef to curate a menu made just for you.

CLASSIC

2 courses £26.95 per person / 3 courses £32.95 per person

STARTERS

Stone Baked Goats Cheese
Sun blush tomato ratatouille,
sourdough croute

Chicken Liver & Brandy Pate
Isle of Arran chutney,
toasted brioche, crisp salad

Soup Of The Day
Warm sourdough &
whipped black truffle butter

Bloody Mary Prawn Cocktail
Atlantic prawn & Marie Rose, cherry vine
tomato, gem lettuce & sourdough wafer

Yakitori Chicken Skewer
Fine noodle salad, chilli pepper &
garlic jeow som dip

MAINS

Coconut Chilli Chicken
Sweet chilli & coconut cream,
fragrant rice, bok choy, prawn crackers

Mac & Cheese
Aged cheddar, mozzarella, Italian crumb,
pangrattato crumb, garlic ciabatta

Classic Chicken Caesar
Anchovy, Caesar dressing, bacon shards,
crispy croutes, Italian cheese

Goan Vegetable Curry
Aromatic tomato, coconut sauce,
fragrant rice & mini poppadoms
Add Chicken 4.95 | Add Salmon 6.95

Miso Caramelised Rock Salmon
Sesame greens, steamed ginger rice,
burnt lime, white miso & chilli sauce

Slow Cooked Beef Bourguignon
Woodland mushrooms, bacon,
baby onions, pomme purée,
Burgundy red wine sauce

DESSERTS

White Chocolate & Berry Pavlova
Whipped vanilla cream, red berry coulis,
raspberry crumble & white chocolate

Belgian Chocolate Delice
Dark cherry jam, hazelnut,
double cream ice cream

Classic Sticky Toffee Pudding
Butterscotch sauce & vanilla ice cream

Traditional Italian Ice Cream
Choose Two:
Vanilla | Chocolate | Strawberry Ripple
Add a Sauce:
Strawberry | Chocolate | Butterscotch

Please find our dietary & allergen information on our back page.

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SIGNATURE

2 courses £31.95 per person / 3 courses £37.95 per person

STARTERS

Chorizo & Manchego Tostada
Pinto bean, glazed Manchego,
chilli & avocado salsa

Bloody Mary Prawn & Crayfish Cocktail
Atlantic prawn & crayfish Marie Rose,
cherry vine tomato, gem lettuce &
sourdough wafer

Crispy Vegetable Gyoza
Asian slaw, sriracha, black sesame

Chicken Liver & Brandy Pate
Isle of Arran chutney,
toasted brioche, crisp salad

Yakitori Chicken Skewer
Fine noodle salad, chilli pepper
&garlic jeow som dip

MAINS

Steak Frites
7oz flat iron steak, cherry vine tomatoes,
watercress, peppercorn sauce, fries
(5.00 supplement)

Swiss Chicken Fondue
Pancetta, woodland mushroom,
tank beer cheese fondue, hasselback potato,
tenderstem broccoli

Gressingham Duck Breast
Thyme confit potato, mixed greens,
caramelised orange & star anise jus

Miso Caramelised Rock Salmon
Sesame greens, steamed ginger rice,
burnt lime, white miso & chilli sauce

Blackened Iron Steak Taco
Charred pepper, whipped avocado,
soft tortilla & lime cream, fries

Woodland Mushrooms Rigatoni
Confit garlic, spinach, Parmesan cream
& truffle herb pangrattato

DESSERTS

White Chocolate & Berry Pavlova
Whipped vanilla cream, red berry coulis,
raspberry crumble & white chocolate

Dark & White Chocolate Delice
Dark chocolate sauce, honeycomb,
raspberry & vanilla ice cream

Apple & Bramble Crumble Tart
Cranberry & almond granola, vanilla ice cream

Passionfruit Cheesecake
Lemon curd, shortbread crumb &
vanilla ice cream

Classic Sticky Toffee Pudding
Butterscotch sauce & vanilla ice cream

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SHARING

Our sharing menus are made for every occasion – from casual catch-ups to special celebrations. Choose Graze, Dine, or Indulge, and enjoy bold flavours, seasonal dishes, and plenty to share.

GRAZE

CHOOSE 4 ITEMS FOR £14.95 PER PERSON

All served together on a sharing board

- Yakitori Chicken Skewers
- Chorizo & Manchego Croquettes
- Mixed Chicken, Prawn & Veg Tempura, Nuoc Cham & Sweet Chilli
- Crispy Coconut Panko King Prawns
- Salt & Chilli Squid
- Korean BBQ Wings
- Poke Smoked Salmon, Coriander Crème Fraîche
- Crispy Vegetable Gyoza
- Herb & Panko Crumbed Mozzarella

Minimum of 8 people

DINE

CHOOSE 4 ITEMS & ONE MAIN FOR £32.95

Choose 4 items

- Yakitori Chicken Skewers
- Chorizo & Manchego Croquettes
- Mixed Chicken, Prawn & Veg Tempura, Nuoc Cham & Sweet Chilli
- Crispy Coconut Panko King Prawns
- Salt & Chilli Squid
- Korean BBQ Wings
- Poke Smoked Salmon, Coriander Crème Fraîche
- Herb & Panko Crumbed Mozzarella
- Hot Honey Halloumi Mini Taco

Minimum of 8 people

Choose one main

Chilli & Lime Roasted Cod
Ginger & chilli Asian greens, coriander rice,
lime, white miso & soy sauce

Gressingham Duck Breast
Thyme confit potato, mixed greens,
caramelised orange & star anise jus

Goan Seafood Curry
Aromatic tomato, coconut sauce,
fragrant rice & mini poppadoms

7oz Flat Iron Steak Frites
Scotch 28-day aged flat iron, cherry vine tomatoes,
watercress, peppercorn sauce, fries +3.00

The Vine Beef Burger
6oz homemade beef burger, brioche bun,
pickle wedge, slaw, burger sauce, fries

Swiss Chicken Fondue
Pancetta, woodland mushroom, tank beer cheese fondue,
hasselback potato, tenderstem broccoli

Gochujang Crispy Chicken Bao Buns
Red chilli & honey glazed chicken,
sriracha mayo, pickled slaw, fries

Slow-Cooked Beef Bourguignon
Woodland mushrooms, bacon, baby onions,
pomme purée, Burgundy red wine sauce

Coconut Chilli Chicken
Sweet chilli & coconut cream, fragrant rice,
bok choy, prawn crackers

Hot Honey Chilli Halloumi Taco
Soft tortilla, creamy avocado, minted yoghurt,
peppery rocket, fries

INDULGE

CHOOSE 4 ITEMS, ONE MAIN & ONE DESSERT FOR £39.95

Choose 4 items

- Yakitori Chicken Skewers
- Chorizo & Manchego Croquettes
- Mixed Chicken, Prawn & Veg Tempura, Nuoc Cham & Sweet Chilli
- Crispy Coconut Panko King Prawns
- Salt & Chilli Squid
- Korean BBQ Wings
- Poke Smoked Salmon, Coriander Crème Fraîche
- Herb & Panko Crumbed Mozzarella
- Hot Honey Halloumi Mini Taco

Minimum of 8 people

Choose one main

Chilli & Lime Roasted Cod
Ginger & chilli Asian greens, coriander rice, lime, white miso & soy sauce

Gressingham Duck Breast
Thyme confit potato, mixed greens, caramelised orange & star anise jus

Goan Seafood Curry
Aromatic tomato, coconut sauce, fragrant rice & mini poppadoms

7oz Flat Iron Steak Frites
Scotch 28-day aged flat iron, cherry vine tomatoes, watercress, peppercorn sauce, fries +3.00

Prime Beef Burger
6oz homemade beef burger, brioche bun, pickle wedge, slaw, burger sauce, fries

Swiss Chicken Fondue
Pancetta, woodland mushroom, tank beer cheese fondue, hasselback potato, tenderstem broccoli

Baja Fish Tacos
Baby gem, guacamole, pico de gallo, sriracha mayo, lemon, fries

Slow-Cooked Beef Bourguignon
Woodland mushrooms, bacon, baby onions, pomme purée, Burgundy red wine sauce

Coconut Chilli Chicken
Sweet chilli & coconut cream, fragrant rice, bok choy, prawn crackers

Hot Honey Chilli Halloumi Taco
Soft tortilla, creamy avocado, minted yoghurt, peppery rocket, fries

Choose one dessert

Grand Dessert Sharer

Profiterole Choux Tower
Trio of sauces, Belgian, butterscotch & minted raspberry

Assiette Gourmande
Selection of three delicate desserts, duo of sauces, vanilla ice cream

Apple & Bramble Crumble Tart
Cranberry & almond granola, vanilla ice cream

Scottish & Continental Cheese Platter
Selection of artisan biscuits, duo of chutney, grapes, apple, celery & walnut bites

DRINKS PACKAGES

BRANCH & BUBBLES

2 x Bottles of Laurent Perrier
2 x Cocktail Trees includes 9 cocktails,
Choose from Cosmo, Daiquiri & Margarita
Chilli Popcorn

£265
Perfect for groups of 9 – 12

DANCE & DELIGHT

Bottle of Botter Prosecco, Cocktail Tree includes 9 cocktails,
Choose from Cosmo, Daiquiri & Margarita, Chilli Popcorn

£89.50
Perfect for groups 4 – 9

TEQUILLA MOCKINGBIRD

Cocktails
6 x Palomas, 6 x Margaritas, 6 x Verditas
Chilli Popcorn

£120
Perfect for groups of 6

CUVÉE ROSÉ
CHAMPAGNE
Laurent-Perrier
BRUT

DRINKS PACKAGES

POP THE PERRIER

6 x Arrival Mimosas, Bottle of Laurent Perrier, Unlimited OJ
£100

Another Round of 6 Mimosas - £30
Perfect for groups of 6

COCKTAILS & DREAMS

Option 1

6 Moitos, Frozen Daiquiris, Frozen Margaritas or Pornstar Martinis with Popcorn £55

Option 2

Cocktail Tree includes 9 cocktails, choose from Cosmo, Daiquiri & Margarita Chilli Popcorn £70

Option 3

Disco Inferno! Our famous Vine Disco Ball filled with your choice of the below for £70

Pink Pony Club
Ciroc Red Berry, Triple Sec, Lime, Cranberry, Peach, Bitters

Jalisco Fish House Punch
Casamigos, Black Tea, Peach, Fresh Lemon, Pineapple, Bitters

Dollhouse Disco
Ciroc, Passionfruit, Pineapple, Vanilla, Lemon, Prosecco

Perfect for groups 4 – 8

WHISKY FLIGHTS

Tasting flight with our friends at Loch Lomond Distillery
Loch Lomond Original, Loch Lomond 12, Loch Lomond 18
£18.95 per person
Perfect for groups of 4

MAKE IT SPECIAL

Our dedicated team are here to take care of the little things that make a good party great, be it a personalised menu or just the right table settings, it's what we do! And if you're looking to take your event to the next level, check out our list of recommended suppliers. From florists to live musicians, we'll work together to ensure your occasion is one to remember.

TERMS & CONDITIONS

Minimum numbers apply. A £10 per person deposit is required to secure your booking. All deposits are non-refundable & nontransferable.

Final numbers must be confirmed 48 hours in advance. Alterations to your reservation (number of guests, dietary requirements, changes to your menu or time of reservation) must be made at least 48 hours in advance. Final payment and any outstanding amounts must be settled on the day of the event directly with the venue.

All menus included in this brochure are subject to change at any time. Some dishes on our menus can be adjusted to be made gluten-free, please speak to our team before ordering for special dietary requirements or allergy information. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments.

All of our prices include VAT. A discretionary service charge of 8% will be added to your bill. 100% of all service charge goes to our staff.

Cancellation policy: Your event can be cancelled up to 48 hours in advance, any cancellations made after this time will be charged in full based on the confirmed number of guests.

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LET'S TALK

For more information about the range of spaces available, or to start planning your next event, get in touch with a member of our dedicated team on events@buzzworksholdings.com or call us on 01292 430 939.

GET IN TOUCH

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THE

VINE

thevine-prestwick.co.uk

@thevine_prestwick
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@vicsandthevine