# **SPECIAL EVENTS 2024**

# THE DREYS KITCHEN BY INVICTA FOOD DESIGN







# **SPECIAL EVENTS 2024**

### MONTHLY HIGHLIGHTS

















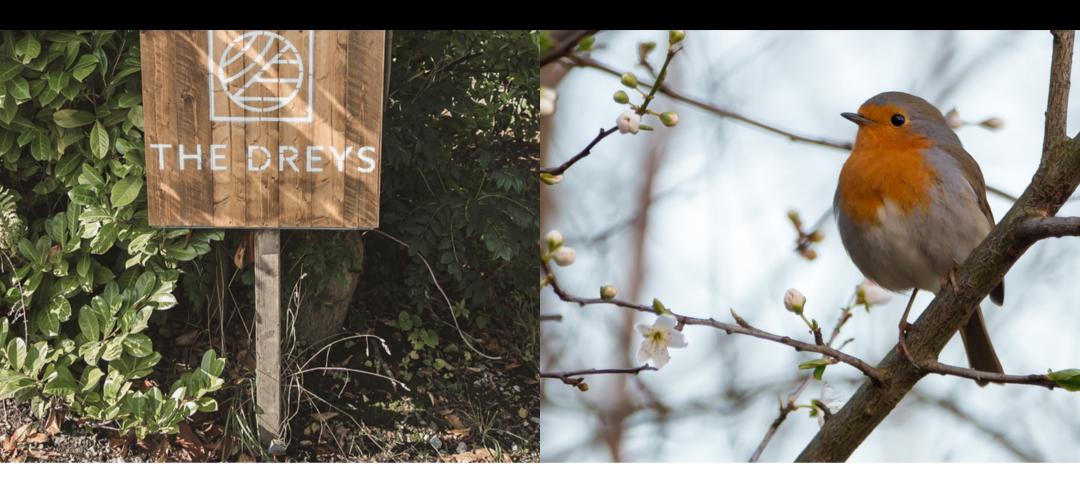








# **JANUARY 2024**



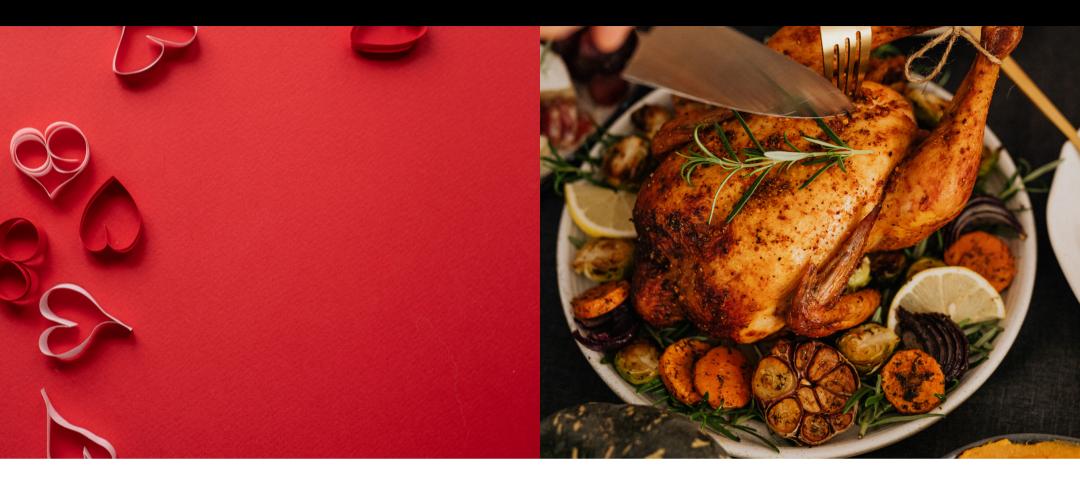
## OPEN HOUSE EVENT SUNDAY 28TH

Free entry
Open from 10am to 3pm
Book via thedreys.com

Meet the team and have a relaxed wonder around venue and the peaceful woodlands

#loseyourself

# FEBRUARY 2024



# VALENTINES DINNER WEDNESDAY 14TH

From 6.30, last table 9.00

Enjoy a romantic evening in our woodland marquee with canapés and a beautiful four course meal with coffee & petit fours.

£58.00 per person
Tickets available on TicketSource

#### SUNDAY LUNCH WINTER MENU LAUNCH SUNDAY 18TH

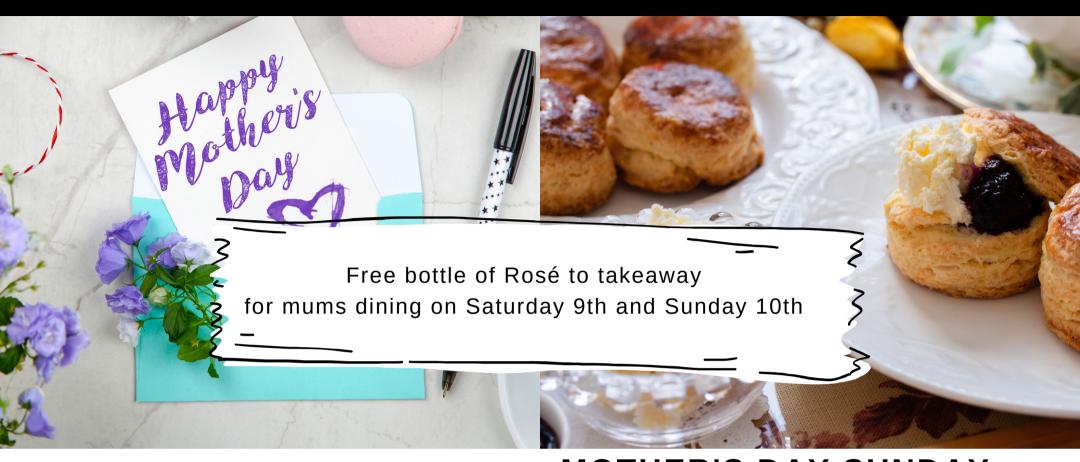
12.30 - 2.30

Sunday Lunch is back.

£36.00 for three courses £30.00 for two courses £12.00 for three course Children's Menu.

Large groups welcome Book with no deposit on The Fork

## **MARCH 2024**



#### MOTHER'S DAY VINTAGE AFTERNOON TEA SATURDAY 9TH

1.30 - 4.30

Treat the Mother in your life to a lovely Prosecco Afternoon Tea.

Our heated marquee is hidden away in the enchanting woodland.

£30.00 per person £36.00 with 1 glass of Prosecco Book with no deposit on The Fork

#### MOTHER'S DAY SUNDAY LUNCH SUNDAY 10TH &

EASTER SUNDAY LUNCH SUNDAY 31ST

12.30 - 4.00

£36.00 for three courses £30.00 for two course £12.00 for three course Children's Menu Large groups welcome

Book with no deposit on The Fork

# **APRIL 2024**



#### BANK HOLIDAY BRUNCH MONDAY 1ST

Open from 9.00 - 3.00
Join us for Brunch at The Dreys.
Relax and order your food and
drink from the main menu.
Book with no deposit on The Fork

Or go Bottomless for 90 minutes available 11.00 - 3.00

Bottomless Brunch £40.00 per person Tickets available on TicketSource

#### SUNDAY LUNCH SPRING MENU LAUNCH SUNDAY 14TH

12.30 - 4.30

Our new spring menu goes live. The specials board will feature the best of the changing seasons.

£36.00 for three courses £30.00 for two course £12.00 for three course Children's Menu Large groups welcome Book with no deposit on The Fork

## **MAY 2024**



#### EAT THE SEASONS SPRING GOURMET POP UP FRIDAY 3RD

6.45 arrival

Enjoy an evening of fine, seasonal food.

Fizz and canapés on arrival followed by a beautiful five course meal with coffee & petit fours.

£85.00 per person
Tickets available on TicketSource

# SPRING TWILIGHT FEAST THURSDAY 9TH

6.45 arrival

Join us for a relaxed evening of flame grilled and BBQ'd feasting food complemented with a selection of fine local drinks.

Plant Based BBQ Menu is available.

£70.00 per person

Large groups welcome

Tickets available on TicketSource

## **JUNE 2024**



#### SUNDAY LUNCH SUMMER MENU LAUNCH SUNDAY 9TH

12.30 - 4.30

Our new summer menu goes live.
The specials board will feature the best of the changing seasons.

£36.00 for three courses £30.00 for two course £12.00 for three course Children's Menu Large groups welcome

Book with no deposit on The Fork

#### FATHER'S DAY SUNDAY LUNCH SUNDAY 16TH

12.30 - 4.30

Treat your Father figure to some great food. BBQ favourites on the special board.

£36.00 for three courses £30.00 for two course £12.00 for three course Children's Menu Large groups welcome

Book with no deposit on The Fork

# **JULY 2024**



#### SUMMER SUNDAY LUNCH DATES AVAILABLE THROUGHOUT JULY

12.30 - 4.00

£36.00 for three courses £30.00 for two course £12.00 for three course Children's Menu

Large groups welcome
Check dates and book with no
deposit on The Fork

# SUMMER TWILIGHT FEAST THURSDAY 11TH

6.45 arrival

Join us for a relaxed evening of flame grilled and BBQ'd feasting food complemented with a selection of fine local drinks.
Plant Based BBQ Menu is available.

£70.00 per person

Large groups welcome

Tickets available on TicketSource

## **AUGUST 2024**



# BANK HOLIDAY BRUNCH MONDAY 5TH

Open from 9.00 - 3.00
Join us for Brunch at The Dreys.
Relax and order your food and
drink from the main menu.
Book with no deposit on The Fork

Or go Bottomless for 90 minutes available 11.00 - 3.00

Bottomless Brunch £40.00 per person Tickets available on TicketSource

#### EAT THE SEASONS SUMMER GOURMET POP UP FRIDAY 23RD

6.45 arrival

Enjoy an evening of fine, seasonal food.

Fizz and canapés on arrival followed by a beautiful five course meal with coffee & petit fours.

£85.00 per person
Tickets available on TicketSource

# SEPTEMBER 2024



#### SUNDAY LUNCH DATES AVAILABLE THROUGHOUT SEPTEMBER

12.30 - 4.00

£36.00 for three courses £30.00 for two course £12.00 for three course Children's Menu

Large groups welcome
Check dates and book with no
deposit on The Fork

#### LATE SUMMER TWILIGHT FEAST THURSDAY 5TH

6.45 arrival

Join us for a relaxed evening of flame grilled and BBQ'd feasting food complemented with a selection of fine local drinks.

Plant Based BBQ Menu is available.

£70.00 per person

Large groups welcome

Tickets available on TicketSource

# OCTOBER 2024



#### EAT THE SEASONS AUTUMN GOURMET POP UP FRIDAY 18TH

6.45 arrival

Enjoy an evening of fine, seasonal food.

Fizz and canapés on arrival followed by a beautiful five course meal with coffee & petit fours.

£85.00 per person
Tickets available on TicketSource

#### VINTAGE AFTERNOON TEA SATURDAY 26TH

1.30 - 4.30

Treat yourself, friends & family to a lovely Prosecco Afternoon Tea. Our heated marquee is hidden away in the enchanting woodland.

£30.00 per person £36.00 with 1 glass of Prosecco Book with no deposit on The Fork

# **NOVEMBER 2024**



# AUTUMN TWILIGHT FEAST THURSDAY 7TH

6.45 arrival

Join us for a relaxed evening of flame grilled and BBQ'd feasting food complemented with a selection of fine local drinks. Plant Based BBQ Menu is available.

£70.00 per person

Large groups welcome

Tickets available on TicketSource



#### BEAUJOLAIS NOUVEAU WINE TASTING & DINNER THURSDAY 21TH

6.45 arrival

Canapés on arrival with a wine tasting of this year's harvest.

Sample this fresh, fruity and unique red wine that holds AOC status.

£85.00 per person
Tickets available on TicketSource

# DECEMBER EVENTS



Details of our December events will be available in our 2024 Christmas Brochure which will be published in the spring

Email to be placed on the waiting list

Hello@invictafooddesign.co.uk

# **ABOUT US**



An Ancient Woodland Venue in the Kent Countryside.

The Dreys is a family run, private business offering bespoke weddings and events. All in 80 acres of private woodland in the beautiful Kent countryside. We are an ancient woodland wedding & event venue in an Area of Outstanding Natural Beauty. Providing you with the perfect natural backdrop for your day. Our venue will amaze your guests with its natural environment, completely away from the hustle and bustle of everyday life.



The Dreys is just off the A249 and easily from both the M20 and M2

The Dreys
Squirrel Wood
Rumstead Lane
Stockbury, Sittingbourne
Kent
ME9 7RT



We are a specialist event caterer based in Kent. Our team of chef's and Front of House staff have experience cooking for the Michelin guide, celebrities, gentry and Royals.

We have teamed up with The Dreys as resident caterers for Weddings, Pop Up Events and our regular Sunday Lunches.

We are passionate about local, seasonal food. All our suppliers are Kent based and our products are sourced locally for us whenever possible.

#### **BROWSE OUR EVENTS**

