

Dine Around 2026



What Is Dine Around NS?

Dine Around Nova Scotia is a month-long event for restaurants, bars, cafes and hotels hosted every February to boost sales and bring awareness to potential guests in what is traditionally a very slow period in the industry. Restaurants participate for FREE and can choose to offer breakfast/brunch, lunch, and/or dinner offerings at set prices (\$10, \$20, \$30, \$40, \$50, \$60).



About Us

Dine Around was started in 2013 by the Restaurant Association of Nova Scotia as part of the Savour Food & Wine Festival to market restaurants and help provide incentive for diners to check out the culinary scene during a slower time of year.

In 2018, Discover Halifax came on as a major partner in the event and it has been growing ever since.

In 2024, Nova Scotia Loyal partnered with Dine Around NS to reward restaurants, bars, and cafes for using Nova Scotia Meat and Seafood products.

In 2025, Burnside Brewing joined as a local beer partner. Offering a discount to restaurants participating in Dine Around.

A photograph of a woman with long dark hair, smiling and looking down at a plate of food on a table. She is wearing a black top with white polka dots. In the background, there are orange pendant lights and a green plant. A solid green square is overlaid on the right side of the image.

How it works

- Restaurants sign up through the Discover Halifax Website.
- Submit their restaurant information, any blackout dates (ex: Valentine's Day), their Dine Around menu, and desired pictures.
- Dine Around Profile will be displayed on the Discover Halifax website as well as the Savour Food & Wine Festival website.
- Dine Around HFX, RANS, and Savour F & W social media support

Restaurant Opportunities



- Nova Scotia Loyal: Use Nova Scotia Beef or Nova Scotia Ocean Perch/Redfish for the chance to win \$2500
- Feed Nova Scotia: Restaurants can choose to commit \$1 or \$2 of their menus sold to Dine Around's charity of choice, Feed NS.
- Burnside Brewing: Get discounts on select beers with our partners at Burnside Brewing.
- Learn about local wines: Wine Growers of NS will have information about how to pair your menu with Nova Scotia wines.



FAQs

- ***Do you have to be a member of the Restaurant Association of NS or Discover Halifax to participate?*** No, Dine Around Nova Scotia is open to all restaurants in Nova Scotia.
- ***Does my restaurant have to offer a 3-course tasting menu?*** No, you can be creative with your offerings as long as they fall within the price range of \$10, \$20, \$30, \$40, \$50, \$60. This includes and “Dinner for Two” menus.
- ***Can I set “Black out” dates where my restaurant is not offering our Dine Around Menu?*** Yes, in the registration form there will be a field where you can put all the dates you will not be serving the Dine Around Menu. (ex: February 14)
- ***How do I get the most out of the marketing opportunities for Dine Around?***
 - Get your menu in before January 15 to access the physical marketing collateral.
 - Take pictures of your menu! (Use a good phone or camera, in natural light)
 - Share on social media and tag @restassocns and @savourfw. (Discover Halifax has its own social media marketing process.)

FAQs (cont'd)

- *Is there any delivery discount for people participating in Dine Around Nova Scotia?*
No, however you are welcome to offer your Dine Around menu on any deliver platform that you use.
- *Can we extend Dine Around NS into March?* We have tried extending Dine Around into March and noticed that it didn't do as well as when it was only February. Having the shorter time frame creates a sense of urgency in consumers, encouraging them to dine out now, rather than waiting. Some restaurants continue offering their Dine Around Menu in March, however, RANS and Discover Halifax are not able to offer the same marketing opportunities.
- *How can I get more restaurants involved in my area?* Ask your favourite restaurants if they will be getting involved or share Dine Around with your local Business Improvement District (BID), Regional Enterprise Network (REN) or local Destination Marketing Organization (DMO).
- *I'm a Nova Scotia producer, can I feature products for Dine Around participants?*
Producers are welcome to offer discounts or incentives during Dine Around, however, only sponsors, such as Burnside Brewing, will be promoted through the Dine Around channels.

A photograph of a woman with blonde hair sitting at a table in a restaurant, looking down at a smartphone. In the foreground, there is a plate of food and a glass with a lemon slice. A solid green square is overlaid on the image, partially covering the woman's face and the table.

Return On Investment

How to evaluate your Dine Around Return On Investment:

- Number of Dine Around Menus Sold
- Upsells with the Dine Around Menus (ie: what was sold on the same bill or at the same table as a Dine Around menu)
- Social media engagement (ex: Shares, likes, comments)
- Word of mouth engagement (ie: Are people visiting because they heard good things?)
- Interest in Dine Around menu items after Dine Around
- If this is not your first year participating, how has customer engagement changed year over year?

Dine Around is a way to put your restaurant on people's minds when they decide to dine out, even once the event is over.

Build a Dine Around Menu

- ***Keep It Simple***
- Use ingredients that you already have in your restaurant
- Bring back past menus or package popular menu items in a new way



Menu Examples

Chop Restaurant 2025

Packaged Special

Entrée & Drink Combo Lunch

\$20

Includes entrée and drink

Entrée Options:

Chop Burger with fries
Beef Dip with fries
Avocado Super Bowl

Drink Options:

Glass of Prosecco
Big Life Euro Lager
Big Life Amber Ale

Prix Fixe 1

Dinner for Two Special Dinner

\$60

Starters:

Two Caesar Salad

Mains:

Two Sirloin Steak Frites

Dessert:

Two Crème Brûlée

Prix Fixe 2

Three Course Menu Dinner

\$50

Enjoy your choice of
one starter,
one entrée, plus a dessert.

Starters:

Caesar Salad
Feature Soup
Calamari

Entrées:

7oz Sirloin Oscar
Lemon-Truffle
Chicken Gnocchi
Maple-Bourbon Glazed Salmon
Prime Rib

Desserts:

Mini New York Cheesecake
with Seasonal Compote
Chocolate Pot de Crème
with Pistachio Praline

Menu Examples

Middle Spoon Restaurant 2025

Shared Special

**Drinks with Friends
Dinner**
\$40

Enjoy 2 select 2oz cocktails
or mocktails and share a
charcuterie board.

Sample Special

**Dessert Sample
Dinner**
\$30

Includes a sampling of the
following desserts- Carrot
Cake, Cheesecake,
Chocolate Torte, Lemon
Pavlova, Peanut Butter Pie.

Delivery/Takeout

**Date in a Box
(Delivery or Take Out)
Dinner**
\$60

1-500ml bottled cocktail, any 2
desserts, 1 charcuterie board.
Delivery or takeout only

Menu Examples

Breakfast/Brunch/Lunch

Propeller Taproom

Pint & Hand Pie Combo
Lunch | Dinner

\$20

Pair any Propeller Pint with your choice of 4 Flavours of Hand Pies (Bacon Cheeseburger, Chicken Pot Pie, Cheesy Potato Onion, and BBQ Pulled Pork) + a side of Himalaya Salt Chips and pickle.

Pane E Circo

Breakfast Panini Combo
Breakfast | Brunch | Lunch
| Dinner

\$10

Breakfast Panini & choice of coffee, latte or tea

Pane E Circo

Panini Combo
Breakfast | Brunch | Lunch
| Dinner

\$20

Your choice of Panini, Soup of the Day & San Pellegrino

Bird's Nest Cafe

Breakfast Bundle
Breakfast | Brunch | Lunch

\$10

Includes:
Breakfast Wrap: Choice of Ham or Vegetarian
Freshly Made Muffin OR
Housemade Cookie
Any Size Drip Coffee (Espresso drinks not included)

DINE AROUND FEBRUARY IS FOR FOODIES.

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