Plate by Dzintra Business Model

Plate by Dzintra is a Chef owned and operated restaurant, where most everything is made from scratch, and where dining is more than just a delicious meal. Under its umbrella of activities, Plate by Dzintra offers elegant full-service dining (Lunch, Dinner, Happy Hour and Weekend Brunch) with gracious hospitality and unpretentious vibe. Plate by Dzintra also offers full-service on-site and off-site catering, pop-up wine dinners, supper clubs, and occasional cooking classes.

When guests are in a crunch for time, a casual state of mind, or would simply like to bring home some delicious prepared foods for their family or friends, Plate by Dzintra offers an on-site European-style Gourmet Market and Coffee Counter where guests can casually eat-in or take away from its selection of inhouse specialties (sauces, vinaigrettes, soups, salads, condiments, beverages, spices, appetizers, snacks, side dishes, cheese, charcuterie, desserts, and baked goods), cooking utensils, aprons, cookbooks, etc.

In the heart of Bee Cave, Plate by Dzintra will be your neighborhood "food resort," where guests feel at home, and in some form or other, will want to come in to eat every day.

Plate Vision Board

As they drive up to Plate, patrons view a cream stucco building with cozy red awnings and a sweet little pond below. An

inviting patio with a tall oak tree, leads to elegant French doors, through which sparkling chandeliers and twinkling lights softly glisten upon patrons as they linger and feast on their food and wine.

Upon entering Plate, a large red door opens to an inviting lounge to greet its guests, which further leads to an elegant, full-service bar. To the left, one can catch a glimpse of the open kitchen, the heart of the restaurant, with an adjoining Chef's table dining area, from which one can see chefs in white, hustle and bustle, to prepare every dish.

Off to the right, through rich hanging curtains, guests enter into a lush room (The Garden Room), which extends to an outside patio (The Patio) through a series of French doors. Here guests will have access to casual-elegant, all-day dining. With décor and color reflecting the feel of the outside within, guests can casually enjoy their meal, as they feel as one, with the rolling landscape of our beautiful Texas Hill Country.

Through another set of curtains, leading to the back part of the restaurant is the Private Dining Room, exclusively reserved for adult dining. In this area, Private space will be offered for meetings on weekdays ~ with full service coffee and meals. This space, like all others will be modular, therefore it can be opened entirely, for full-house events, or adapted to the size of the function.

In Spring of 2018, the Plate Gourmet Market and Take-Away Counter will open for guests on-the-go and for those who would like private access to Plate delicacies, offered exclusively at Plate.