

Divine Dining

Presented to you by Jayne & Mario Reynard

CREATIVE CATERING & CAKES FOR ANY OCCASION



Our Terms and extras

A written confirmation of booking is required.
For larger functions 50% of the invoice is payable 4 weeks prior to the function and final payment upon receipt of invoice.

Extras

White damask tablecloths including laundering £8.00 each
White linen napkins 85p each
Unless stated professional staffs are available £8.00 per hour per member of staff

Should you wish to provide your own wines we are happy to refrigerate your wine, champagne, etc., for you. There will be a charge of £3.00 per person for this service. This is to cover the provision of glasses, staff to polish and set out, serve the drink, clear away, washing up and refrigerate drinks.

Service for large functions

We pride ourselves on a friendly yet professional service.
Jayne would normally expect to take control of the function in the following format:-

Serve reception drinks and canapés – if required
Lay the tables with high quality white crockery and polished cutlery
Serve the starter, main course, dessert and coffee at the table
(unless it is a buffet choice, then we help service behind the buffet table with our chefs.

Open wines, champagne etc., and serve it to the guests with coffee.
Clear all tables and wash up.

Mario & Jayne have years of experience and a vast knowledge of this particular industry, which we pride ourselves on and have catered for The Duchess of Kent and Prince Andrew on visits to York as well as an ever-increasing list of satisfied customers.