

JORVINE EVENT PACKAGES



Here at Jorvine we cater for a range of occasions; 30th birthdays, wedding parties and your work Christmas do!

Attached are the three main packages we offer for events. Have a browse and see what option would work best for you.

We're always happy to talk about alternative options, and of course we cater for various dietary requirements and allergies.



If you have any queries, please contact us at info@jorvine.com or on 01904 936014

OPTION 1

PARTY PERFECT SELECTION



Cheese & Charcuterie Grazing Table

A selection of continental cured meats, local and international quality artisan cheeses (soft, hard and blue). Handmade local artisan bread, olives, seasonal fruits and pickles, chutney, crisps and dips. With an arrival drink of prosecco, house wine, ale or lager.

@£19.95 per head.



OPTION 2

PREMIUM SELECTION



Cheese & Charcuterie Grazing Table

A selection of continental cured meats, local and international quality artisan cheeses (soft, hard and blue). Handmade local artisan bread, olives, seasonal fruits and pickles, chutney, crisps and dips.

With a premium arrival drink of sparkling wine, red, white or rose premium wines, ale or lager, PLUS an additional celebration cake with topper.

@£24.95 per head.

OPTION 3

SUPREME SELECTION




Cheese & Charcuterie Grazing Table


A selection of continental cured meats, local and international quality artisan cheeses (soft, hard and blue). Handmade local artisan bread, olives, seasonal fruits and pickles, chutney, crisps and dips.

With a premium arrival drink followed by a further two premium drinks per guest of either sparkling, red, white or rose premium wine, ale or lager. PLUS an additional celebration cake with topper.

@£37.95 per head.



EXTRA INFO



All packages may take advantage of our entertainment system and you are welcome to provide a Spotify playlist as a theme to your event.

You are also free to decorate with balloons, signs etc. All we ask is that nothing is stuck to the walls.

All food can be made vegan, vegetarian or gluten free with 2 weeks notice.

A non refundable deposit of £250 is required to secure any of the above packages. The full balance must be paid 10 days prior to the event.

