

FAQ's



What if some of my guests have allergies?

It is very important when planning a function to check with your guests if they have any allergies. Although our menus have been designed to allow for certain allergies please don't hesitate to contact our chef who is more than happy to answer your questions.

How many Canapés will I need at my event?

Every event is different it will depend largely on the time of day, appetite of guests and alcohol consumption. Our Chef is always on hand to discuss with you his recommendations.

Are there a minimum number of guests?

All our menus have a minimum number of guests however we are more than happy to cater for any size party. A surcharge may apply please contact us for more details.

Where do you cook the food?

We prepare all the food in our commercial grade kitchen then transport it to your event in our refrigerated vehicle. We may have to reheat, refresh or finish the cooking process once onsite.

What if there is nothing on the menu that suits my taste and/or budget?

Whilst we have a wide range of variety in our menu's our chef is happy to tailor a menu that suits both your taste and budget.

Is there a delivery fee?

Some events will incur a delivery fee depending on its location. This cost is Included and stated in the quote.