Caterer sheet

Blank template, one row per table · hand it to your caterer once the list is final

Event _____ Date _____

Caterer _____ Contact _____

TABLE	GUESTS	MEALS (COUNT PER DISH)	KIDS	ALLERGIES: NAME AND ALLERGEN
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				

Allergens to flag

The 14 allergens that EU rules require food businesses to be able to tell you about (Regulation 1169/2011), a list that also covers the nine major US allergens. Tick the ones that concern your guests, then write the person's name, table and exact allergen on the sheet. A severe allergy is settled in person with the caterer: this sheet never replaces that conversation.

- [ ] Cereals containing gluten
- [ ] Crustaceans
- [ ] Eggs
- [ ] Fish
- [ ] Peanuts
- [ ] Soybeans
- [ ] Milk
- [ ] Tree nuts
- [ ] Celery
- [ ] Mustard
- [ ] Sesame seeds
- [ ] Sulphur dioxide and sulphites
- [ ] Lupin
- [ ] Molluscs

Notes for the caterer