



Dietary and Allergen Information

Whilst consumers may be allergic or have intolerance to other ingredients, The Pink Elephant is required by the food law to remind clients of the 14 main allergens, namely:

- Celery
- Cereals containing gluten (such as wheat, barley and oats)
- Crustaceans (such as prawns, crabs and lobsters)
- Eggs
- Fish
- Lupin
- Milk
- Molluscs (such as mussels and oysters)
- Mustard
- Peanuts
- Sesame
- Soybeans
- Sulphur dioxide and sulphites (if the sulphur dioxide and sulphites are at a concentration of more than ten parts per million)
- Tree Nuts (such as almonds, brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pistachios and walnuts)

Whilst we will cater for special diets for people with food allergies, we cannot guarantee that their meals will not contain trace elements of allergens which are beyond our control given the nature of our styled food platters.

Should you wish to know more about our ingredients, please speak to us prior to the Event. Consideration for food allergies and intolerances will be catered for only if they have been arranged prior to the Event and confirmed in writing at least 7 days in advance of any given Event. Please refer to our Terms and Conditions.

The Pink Elephant can cater for gluten free, dairy free and vegan diets and any special dietary requirements must be discussed with The Pink Elephant team at the time of booking.

Our weddings, corporate and any larger events may include a selection of canapés sourced from our community of small businesses. An allergens sheet outlining any applicable allergens in the selected canapés will be sent to clients prior to the event.