

## Frequently Asked Questions

### **How far will you travel for my Wedding?**

We can travel all over Victoria and interstate too, if the location is further than 100 kms of the Yarra Ranges a transportation fee may apply. Chat to your event manager for more details and a customised quote.

### **Are plates, crockery, glassware included?**

They can be, lots of venues have existing supplies of all of these, however for the ones that don't we can certainly provide all the equipment needed.

### **Is table linen included?**

No it's not, however we have great relationships with a variety of suppliers and can arrange for the colours and styles that you want, the price is additional to the food and beverage cost.

### **Do we need to arrange staff?**

We have an existing pool of highly trained hospitality specialists that are ready to service your big day, check first with your venue as some venues prefer to use their own wait staff. We can also provide event supervision and on the day coordination.

### **What about drinks?**

Now we're talking! Yes we can absolutely provide your beverages, we have a variety of options available, and can source specific favourites too.

### **I have a favourite food, is there any way to include this in the menu?**

For sure, we love a customised menu, just let us know what you like and we can create a bespoke menu for you, making sure all the ingredients and dishes compliment each other.

### **My cousin's new boyfriend is a gluten free vegan can you accommodate?**

We certainly can, our Chefs have seen every sort of dietary requirement you could imagine, as long as we have notice we can create specific dishes to accommodate any requirement.

### **When do I choose the dishes for my menu?**

2-3 months prior to the big day, our menus are updated seasonally so it's best to not select dishes too early

### **How much time should I allow between courses?**

We usually suggest to allow at least 45 mins between each course, it gives us time to serve the guests, time for them to enjoy every bite, and time for us to clear the plates.

### **I want to wow my guests with something extra special, what do you suggest?**

How about adding a Champagne & oyster bar or a specialty cocktail for your post-ceremony/pre-dinner period, we've got loads of options, hit us up for more.

### **Now to the big one...COVID policies?**

Oh yeah, that old chestnut....If your Wedding cannot take place due to a Government mandated lockdown, or initiative that makes it impossible to meet the agreed upon guest numbers then we can pick up the whole booking and reschedule it, with no fees at all.

### **I want to go ahead with Edge Hospitality as my caterer – what's the next step?**

We require a \$500 deposit along with a signed agreement, further payment is not required until right before the Wedding. All events must be fully prepaid.