

FALLON & BYRNE

# Catering FAQ's



# FALLON & BYRNE

## How can I place a catering order?

To place a catering order, fill out the form below or contact us at 01 472 1010 or [office@fallonandbyrne.com](mailto:office@fallonandbyrne.com). We'll help with your order and event needs.

## How far in advance should I book my catering event?

### **BOOK EARLY TO ENSURE AVAILABILITY**

Standard orders: at least 48 hours in advance | Late orders: by 12:00pm the day before (subject to availability) | Some menu items may be unavailable for next-day orders.

## What types of events do we cater?

Office lunches | Family gatherings | Special Occasions | Corporate events  
Private dinners | Product launches | All types of celebrations

## How is the food delivered? Is it hot or cold?

### **ALL CATERING IS DELIVERED COLD FOR FOOD SAFETY REASONS**

Customers must warm up before serving following the instructions on the label. Consider this when ordering for locations without heating equipment.

## What is the portion size for catering?

Mains, sides, and salads: Portion sizes are designed for 8 to 10 people.

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## Do you accommodate dietary restrictions and special requests?

Yes, we carefully consider and accommodate all dietary requests within the options of our menu, ensuring every guest has a memorable experience

## Do you offer custom menu options?

Our menus are flexible - while we don't offer fully custom dishes, we're happy to tweak existing items to suit your needs. Just talk to our team with any requests.

## Can I customise my menu?

We're happy to adapt menu items to fit your event's theme or dietary needs - just let us know your preferences.

## How can I contact you for further inquiries?

Contact us at 01 472 1010 or email  
[office@fallonandbyrne.com](mailto:office@fallonandbyrne.com) / [ask@fallonandbyrne.com](mailto:ask@fallonandbyrne.com).

We're here to help with questions or event planning.