Revised July 23,2026

Food Allergy Advance Confirmation Form (for weddings and general banquets)

Please understand that Hotel Nikko Alivila is a facility that is NOT able to provide food with allergenic substances completely removed.

The purpose of this Preliminary Confirmation Form is to ensure the safety and security of our customers. Please fill out the following form to provide us with detailed information about your stay.
Please understand that we will not be able to respond to any requests other than those made on the hotel's designated form.
If you wish to use the “Allergy Menu,” please submit it at least 3 weeks prior to the date of your stay.

1. Customer Information　　Date of Entry　　/　　/

Name of representative (Bride or Groom)		Circle either one Banquet use with stay ・ Banquet use without stay
Date of reservation	/　　/	
Mobile Phone Number	-　　-	

Name of customer with allergies		Age	

*Please fill out one form per person if there are more than two people with allergies.

2. Food Allergy Information

Target Allergens Circle your allergens	Wheat	Egg	Dairy	Buckwheat	Shrimp	Crab	Walnut	Peanuts	Cashew nuts
	Other ingredients（　　）								
Symptoms									
Time to reaction									
Have you ever had Anaphylaxie shock?	NO ・ Yes　　（　　ago）								
Do you have an EpiPen?	NO ・ Yes			Do you have your own oral medication?	No ・ Yes				

※We reserve the right to refuse those with serious allergic reactions or those who have a large number of foods to be eliminated from the program.

3. Preferred response

Preferred response Please circle your choice	No menu changes required →	You can eat All dishes as they are ・ You can take and eat food at your own decision
	Menu change required →	Alternative dish ※If a substitution is not possible, the item will be removed. —— Neither of these guarantees complete elimination of allergens. ——

4. Target Cuisine

Name of dish	

5. Other

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Food Allergy Policy at the Hotel

hotel nikko alivila

We would like to take this opportunity to thank you for your continued patronage.
The following is our hotel's policy for guests with food allergies.

Basic Policy on Food Allergy

The kitchens of the hotel's restaurants and room service handle foods and ingredients that contain allergens such as 9 specified raw materials (wheat, egg, dairy, buckwheat, shrimp, crab, walnut, peanut, and cashew nuts) in their daily cooking operations, and the same cooking utensils and cooking oil are used in their preparation. We use the same cooking utensils and cooking oil for cooking. Although cooking utensils are thoroughly cleaned, there is a possibility that small amounts of allergenic substances may be mixed into the food due to the environment of the kitchen facilities.
Therefore, we would like to inform you that **we are unable to provide food that is completely free of allergenic substances.**

Information for guests with food allergies

1. For guests with mild food allergy symptoms

(1) In the case of buffet dishes: Information on the 9 specified raw materials included in the dishes is indicated on the menu card.Please choose by yourself.
Because of buffet style please **be aware of the possibility of cross-contamination** by tongs and other utensils used by other customers, as well as contamination by allergenic substances that may adhere to or be mixed in with the food due to minute residues on dishes and other surfaces.
(2) For course meals: Please consult with us.
(3) For table service: Not available.

2、Customers with severe food allergies

Please purchase retort pouch foods, etc. by yourself in advance and bring them in. If you wish, you can bring your own retort pouch food, etc.
Retort pouch foods can be kept in the hotel and heated in our kitchen before being served.
Retort pouch foods must be sealed by heat melting, pressurized and heat sterilized, and unopened.
For food sanitation control reasons, customers are not allowed to bring in products that have been prepared or cooked by themselves.
Please note that, in principle, the hotel discloses information on the 9 specified raw materials that are required to be labeled, since 20 items equivalent to the specified raw materials are not required to be labeled and it is sometimes difficult to obtain accurate information from suppliers.

3、Meal service

When there are multiple guests request the alternative menu due to allergies, the same alternative menu will be provided to all of those guest to prevent cross-contact.

As mentioned above, due to the environment of our kitchen facilities, our ability to accommodate food allergies is limited. However, we place the utmost priority on the safety of our guests, and **there may be times when we have no choice but to refuse to serve a dish.**
We ask that you make your final decision after consulting with your own physical condition and your doctor.

If you agree to the above, please sign below.

signature _____

If the guest is a minor, a parent or guardian must sign on their behalf. Please indicate your relationship.

Please present two forms in advance: Food Allergy Advance Confirmation Form and Food Allergy Policy at the Hotel.

Hotel side Use column

受注 MGR	料理長	料飲部長	総支配人	FBO	料理長	店舗 MGR	FBO
印 / 受注日	印（至急）	印（至急）	印（至急）	印（至急）	印（至急）	当日対応	1ヶ月保管