

# Medieval Banquet

The Abbey Medieval Banquet will be hosted at the Great Hall at St Michael's College, Caboolture, on Saturday 1 July 2023.

The address is:

**1-63 The Abbey Pl, Caboolture QLD 4510**

The Steward of the Hall, Sir Blair Martin, will guide patrons through an evening of feasting and entertainment, including music, pageantry and dance.

A small team of dedicated coordinators manage the Abbey Medieval Festival, most are volunteers. This year, we've worked together to create this *Accessibility Guide* to better support visitors in feeling safe and welcome.

For any questions about accessibility, please contact:



[www.abbeymedievalfestival.com.au](http://www.abbeymedievalfestival.com.au)



[enquiries@abbeytournament.com](mailto:enquiries@abbeytournament.com)



07 5495 1652

## Getting to the Medieval Banquet

### **Is the Medieval Banquet close to public transport?**

The Great Hall at St Michael's School is not easily accessible by public transport. We recommend travelling by car.

### **Are there accessible parking spaces near the Great Hall?**

Yes, there is accessible parking available at the venue.

### **Is there a drop-off space outside the venue?**

Yes, a drop-off location is available at St Michael's school.

### **Is there clear signage outside of the building?**

Yes, there will be clear signage directing guests to the Great Hall, as well as dedicated volunteers throughout the venue offering assistance.

## Accessibility at the Great Hall.

### **Is there an accessible entrance at the front of the Great Hall?**

The entry door to the Great Hall is 94cm wide. We have friendly volunteers at doors that are difficult to open independently.

### **Is there a hearing loop in the Great Hall?**

No, hearing loops are not available at this year's Medieval Banquet.

### **Is the Great Hall well-lit?**

Although we have lighting both inside and outside the Great Hall, most areas will have low lighting. The banquet tables will be lit by candlelight.

### **How many people will there be at this event?**

The Great Hall seats over 300 guests, in addition to volunteers and performers.

### **Is there a separate room/area for people to retreat to?**

There is not a separate room for guests to retreat to during this event. For people who need a break, there are seating options available outside the Great Hall. We recommend bringing warm clothing with you as it can get chilly during the evenings.

### **Is this event accessible for people with sensory sensitivities?**

This event may have flickering lighting, as the tables are lit by candlelight. For guests with auditory sensitivities, we recommend bringing noise-cancelling equipment with you.

**Is the venue temperature controlled?**

The Great Hall is not temperature controlled. For guests with cold temperature sensitivities, we recommend bringing a warm jacket with you.

**Is there an accessible toilet in the Great Hall?**

An accessible toilet is available, a short distance from the Great Hall. As this event is held at a primary school, the toilet available is smaller and lower to the ground than in a standard facility.

**Is there a 'Changing Places' toilet available at the Great Hall.**

No, a 'Changing Places' toilet is not available at this venue.

**What kind of seating is available for guests?**

Guests are seated on long wooden bench seats. For guests requiring a wheelchair accessible space, after you have purchased your tickets, please email us at [miriam@abbeymuseum.asn.au](mailto:miriam@abbeymuseum.asn.au) so that we can allow the space when setting up the Hall. We cannot provide accessible seating if you haven't already purchased an end seat on the seating chart.

**Is wheelchair seating in a clear view of the stage?**

Yes! Wheelchair seating is allocated towards the back of the Great Hall to provide more room to move and turn with ease. Wheelchair seating has a clear view of the stage.

**Is there enough room for a wheelchair to turn and move?**

There is limited space in some areas of the Great Hall for wheelchair and mobility aides to move and turn with ease.

**Does the Medieval Banquet allow guide dogs and service animals?**

Yes! We welcome registered guide dogs and service animals. However, due to limited space within the venue, please contact [miriam@abbeymuseum.asn.au](mailto:miriam@abbeymuseum.asn.au) to ensure appropriate space and seating.

**Is there an area for the toileting of the animal?**

Yes, a grassed area is available outside the Great Hall.

**Is there a water bowl provided?**

No, a water bowl is not provided. We recommend bringing everything your registered service or support animal may need with you.

**Outside of the set menu, is there food and drinks available for purchase?**

The Medieval Banquet is a licensed venue. Wine, beer, cider and mead will be available for purchase.

### **Is there a variety available for people with dietary requirements?**

The Medieval Banquet menu consists of 2 removes (or courses), each consisting of several dishes, plus a final course called an 'issue'. The menu will include a broad range and sumptuous quantities of authentic medieval food including dessert. Guests can note dietary requirements (gluten-free or vegetarian) when purchasing tickets. In keeping with the medieval experience, no further accommodations can be made for dietary requirements other than those stated.

## **Additional Information**

### **Do I need to be COVID vaccinated to attend the Medieval Banquet?**

All our events will be in accordance with any Government health mandates at that time. Currently, the Queensland Government mandate says you are **NOT required to be vaccinated**. However, it will be whatever the regulations are at the time of the event.

### **Does the Great Hall have phone service?**

Due to the high volume of people attending the Medieval Banquet, phone service and internet connection may be limited.

### **Does the Great Hall have Eftpos facilities?**

Although the Medieval Banquet will have Eftpos available to purchase drinks, connectivity can be an issue due to our location. We highly recommend bringing cash with you.

# MEDIEVAL BANQUET 1 JULY 2023

HIGH TABLE = 8

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317	318

BAR

ENTRANCE

CODE	TICKET	SEATS
	PREMIUM	64
	GENERAL	254
	TOTAL	318

# Banquet Menu

## **First Remove**

### *(First Course)*

Broth of vegetables with crusty bread  
Plate of mixed meats & herbs  
Pastries of duck & root vegetables  
Lamb shank roasted in camelyn sauce (cinnamon & ginger)  
Roasted root vegetables with honey and spice  
Cauliflower with sauce of cream and caraway  
Salad of cabbage and herbs with orange vinaigrette  
Tats of pears & apples with sauce & honey

## **Second Remove**

### *(Second Course)*

Braised beef in red wine with herbs  
Mushrooms stuffed with cheeses, spinach & leek  
Chicken, leek & smoked port in an open pie  
Cabbage with apple & spices  
Leg of chicken roasted in fruit wine and spices  
Salad of cabbage and green herbs with orange vinaigrette  
Maids of Honour - tart of curd & almonds

## **Issue**

### *(Final Course)*

Platter of cheeses, fruit paste, dried fruits, nuts  
Biscuits of caraway and almonds

# Vegetarian Banquet Menu

## **First Remove**

### *(First Course)*

Broth of vegetables and leek with crusty bread  
Vegetable terrine  
Pastries of root vegetables  
Tart of eggs, cheese, spinach  
Roasted root vegetables with honey & spice  
Cauliflower with sauce of cream and caraway  
Salad of cabbage and green herbs with orange vinaigrette  
Tarts of pears & apples with spice and honey

## **Second Remove**

### *(Second Course)*

Bake of sweet potato, spinach, leeks and cream  
Flan of onions and cheeses  
Mushrooms stuffed with cheeses, spinach & leek  
Vegetable and barley stew in an open pie  
Cabbage with apple and spices  
Salad of cabbage and herbs with orange vinaigrette  
Maids of Honour - tart of curd & almonds

## **Issue**

### *(Final Course)*

Platter of cheeses, fruit paste, dried fruits, nuts  
Biscuits of caraway and almonds