



## Private Dining Experience & Catering Policies:

### Full Service Private Dining:

We will need to use your kitchen in order to prepare the meal. We provide the plates, cutlery, glassware, and bring all the equipment required to cook. The Wright Chef can be booked to deliver signature favorites, or we will work with you to tailor your own unique menu. You can be sure that you have made the right choice when choosing The Wright Chef to curate your exclusive custom dining experience.

There is a service fee included in all packages that range from **\$325- \$550 depending on the package chosen.** Rate includes chefs time, transportation\*, grocery shopping, plates, cutlery, glassware, food items, preparation, cooking, service and removal of dinnerware after service. (Please let us know if you are also working with a decorator so a final look can be co-ordinated where possible.) Service time included in rate is up to 4 ½ hours if time runs over a fee of \$25 per extra half hour will be charged.

We endeavour to serve quality food in a dynamic and intimate setting so please ensure your booking accounts for all dinner attendees.

Please advise of any dietary restrictions/food allergies at time of booking in order for food to be prepared in consideration of specific needs.

### Kitchen Standard:

We ask that clients have space in the kitchen and all personal items are cleared before arrival. We also ask that the sink be free of dishes, garbage emptied, and the table you would like to be set be cleared as well.

\*Please be advised you will be charged a \$50 late start fee if the Chef is required to stand by while areas are being prepared by host. Please note that due to health and safety standards, Chef cannot start cooking until kitchen standards are met.

Access to fully functional sink, stove, oven, microwave, and table to serve meal is required. In the event you have a unique private dining request that that does not include the above-mentioned items; it must be discussed at time of booking so appropriate accommodations can be made. In cases where the Chef arrives and does not have access to basic kitchen equipment, client forfeits entire fee as food is perishable and cannot be restocked.

## Luxury catering:

The Wright chefs Luxury catering set up is perfect for large parties/gatherings, bite sized personal portions that are ready to eat. For luxury catering we provide the mini plates, mini cutlery, glassware, display items (acrylic boxes, glass stands, serving plates, menu, etc.) We ask that clients provide a kitchen space to keep the food warm during set up, but kitchen is not mandatory for luxury catering. Please note at time of booking if kitchen will be available for use.

There is a service fee included in all packages that starts at **\$400 (for up to 20 ppl)** **depending on the package chosen.** Rate includes chefs time, transportation\*, grocery shopping, set up, plates, cutlery, glassware, food items, preparation, cooking, service and removal of set up after service. (Please let us know if you are also working with a decorator so a final look can be co-ordinated where possible.) Staffed Service time included in rate is up to 2 ½ hours (not including set up and take down) if time runs over a fee of \$25 per extra half hour will be charged.

We endeavour to serve quality food in a dynamic and intimate setting so please ensure your booking accounts for all dinner attendees.

Please advise of any dietary restrictions/food allergies at time of booking. Advance notice is required for food to be prepared in consideration of specific needs.

## Cancellation Policy:

We allow for our guests to reschedule within 1 week of the booking for emergencies (illness, inclement weather conditions, etc). Once the window closes all payments become final and client agrees to pay **the full booking cost** per bid. Deposits are final once paid and there is less than 2 weeks to booking as we work with non perishables and order majority of our products in advance.