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**PARTY TERMS & CONDITIONS****Dinner Party Fees**

The chart below provides dinner prices based on the number of guests and courses. Prices may vary to reflect the details of the individual event. Fee includes private chef service: planning, shopping, prepping, cooking, serving and cleaning. Food costs are additional.

|           | 3 courses | 4 courses | 5 courses |
|-----------|-----------|-----------|-----------|
| 6 guests  | \$250     | \$300     | \$350     |
| 8 guests  | \$300     | \$400     | \$500     |
| 10 guests | \$350     | \$450     | \$550     |
| 12 guests | \$400     | \$500     | \$600     |

*Sit-down dinner parties over six guests require a server (\$25/hr.) Hand-washed china and silver (\$50). Time intensive menu items subject to an additional charge.*

**Buffet Fees**

6 to 9 guests, 4 items \$300

10 to 12 guests, 5 items \$400

13 to 16 guests, 6 items \$500

**Additional shopping**

We are happy to do all your grocery shopping. Please provide a list 24 hours in advance. \$25.

**Scheduling & Cancellation**

Plans for parties and special events must be set a minimum of (2) two weeks prior to the actual event. A 50% deposit is required. A (1) one week cancellation notice is requested for all parties. Cancellations made short of (1) one week will incur a processing fee of 50% of the paid deposit and the cost of groceries and supplies (if purchased). Approved menu required 48 hours before event.

Balance due upon rendering of services. Receipts provided for all groceries. Cash and checks accepted. Please make checks payable to: Neil Geller.

**Customized Menu Planning:**

After an initial consultation, we'll keep a record of your food allergies, food preferences and dislikes. As tastes and requests change, please update us so we may continue to best serve you!

**Thank You!**

It's a pleasure preparing fresh, healthy meals for your special occasion. Bon appetite!