



## **Private Chefs Fee's**

### **Breakfast:**

Base Price: \$100 USD for up to 8 people  
Additional Guests: \$20 USD per person  
(Please note, does not include brunch style offerings)

### **Lunch:**

Base Price: \$150 USD for up to 8 people  
Additional Guests: \$20 USD per person  
(One main entrée with two sides)

### **Dinner:**

Base Price: \$200 USD for up to 8 people  
Additional Guests: \$25 USD per person  
(Up to two main entrées, three sides, rolls, desert)

Taxes and Gratuity:

16.5% GCT Taxes and 10% gratuity are added to the final bill.

*Prices are subject to change based on customization and specific client needs.*

What's Included in the Chef's Fee's as well as additional offerings:

Consultation:

Initial meeting to discuss preferences, dietary restrictions, and menu planning.

Menu Planning:

Customized menu creation based on client preferences, dietary needs, and seasonal availability of ingredients.

Grocery Shopping:

Cost of ingredients for the agreed-upon menu.

Preparation and Cooking:

On-site meal preparation and cooking time.

**Additional Services:**

Special occasions/birthdays/ brunches/ table settings and presentation

Special dietary considerations (e.g., vegan, gluten-free)

Cooking classes or demonstrations

Travel Expenses: If the chef needs to travel outside the local area to source items.

Event Staff: Additional chefs or servers if required for larger events.

This breakdown covers each aspect of the private chef services offered, including consultation, menu planning, fees, additional services, and other potential expenses.

\*Please note that the upcharge for groceries and shopping services applies based on the total cost of groceries.

If you have any specific grocery preferences or dietary requirements, please let me know, and we can adjust the shopping accordingly.