Terms & Conditions

1. Bookings & Deposits

- A **non-refundable deposit of $500** is required to secure and confirm a booking date.
- A date is **not confirmed or held** until the deposit has been received.
- The deposit is applied towards the total booking fee.
- The remaining balance is due **30 days before the Event**, unless otherwise agreed in writing.
- By paying the deposit, the Client acknowledges and agrees to these Terms & Conditions.
- The Client is responsible for reviewing all the 13 of these Terms & Conditions before paying the deposit.
- Any variation to these Terms & Conditions must be agreed in writing by both the Client and the Chef.

2. Minimum Spend & Guest Numbers

- Minimum booking spends may apply depending on the Event, number of guests, date, location and service requested.
- The applicable minimum spend will be communicated to the Client at the time of quotation or booking.
- Reducing the number of guests after a booking has been confirmed **does not automatically reduce the minimum booking spend**.
- Increasing the number of guests may result in an increase to the total booking fee and may be subject to availability.
- Final guest numbers and dietary requirements should be confirmed as early as reasonably possible before the Event.

3. Cancellations, Postponements & Date Changes
Client Cancellation

If the Client cancels a confirmed booking:

- **More than 4 weeks (28 days) before the Event:** the $500 deposit is retained, with no further payment required.
- **Within 4 weeks (28 days) but more than 2 weeks (14 days) before the Event:** the $500 deposit is retained and an additional **$1,000 cancellation fee** applies.
- **Less than 14 days but more than 7 days before the Event:** the $500 deposit is retained and an additional **$1,000 cancellation fee or 50% of the total booking fee**, whichever is greater, may be charged.

- **Less than 7 days before the Event:** the $500 deposit is retained and an additional **$1,000 cancellation fee or 90% of the total booking fee**, whichever is greater, may be charged.

Postponement / Rescheduling
A request to postpone or reschedule an Event is **not automatically guaranteed** and is subject to the Chef's availability.
A postponement means moving an existing confirmed booking to a new date rather than cancelling the booking.

- If the Client requests a postponement **more than 4 weeks (28 days) before the Event**, the Chef may agree to transfer the booking to another available date, subject to availability and written confirmation.
- If the Client requests a postponement **within 4 weeks (28 days) but more than 10 days before the Event**, a **$500 postponement fee** applies in addition to the non-refundable deposit.
- If the Client requests a postponement **10 days or less before the Event**, a **$1,000 postponement fee** applies in addition to the non-refundable deposit, plus any ingredients or other non-refundable costs already incurred.

A postponement is only confirmed once the new date has been agreed in writing.
If a suitable new date cannot be agreed upon, the request will be treated as a **Client cancellation**, and the applicable cancellation terms above will apply.

Date Changes
Once a booking has been confirmed, changing the Event date is subject to availability and may be treated as either a postponement or cancellation depending on the timing of the request. The Chef is not required to hold or reserve the original date while the Client considers alternative dates.

Deposits are not transferable to an unrelated future booking unless expressly agreed in writing by the Chef.

Chef Cancellation
If the Chef must cancel the Event due to unforeseen circumstances, the Client will receive a full refund of all payments made to the Chef.

4. Menus & Dietary Requirements

- Menus are agreed in advance with the Client.
- The Chef will make reasonable efforts to accommodate dietary restrictions and allergies where advised in advance.
- The Client is responsible for providing accurate and complete information regarding allergies, intolerances and dietary requirements.

- The Chef cannot accept responsibility for an allergic reaction resulting from information that was not disclosed accurately or in a timely manner.
- Menu changes requested after confirmation may result in additional charges.

5. Kitchen & Equipment

- The Client must ensure that the venue has suitable and safe kitchen facilities, including a working stove, oven, refrigerator and basic kitchen equipment, unless otherwise agreed.
- If additional equipment, glassware, servingware, rentals or other items are required, the Client is responsible for the associated costs unless otherwise agreed in writing.
- The Chef is not responsible for delays or additional costs resulting from unsuitable, unsafe or unavailable kitchen facilities.

6. Food & Beverage

- Ingredients are sourced fresh for the Event unless otherwise agreed.
- Alcohol is not included unless specifically stated in the quotation.
- Alcohol may be supplied by the Client unless otherwise agreed in writing.
- The Client may request to provide specific ingredients for the Event, such as oysters, premium steaks or other specialty products, subject to the Chef's prior approval.
- **Providing ingredients does not reduce or remove the Chef's service fee.** The Client remains responsible for the agreed fee covering the Chef's time, expertise, preparation, cooking, plating and service.
- Any ingredients supplied by the Client must be fresh, safe, suitable for the agreed menu and provided to the Chef at the agreed time.
- The Chef reserves the right to decline ingredients that are unsuitable, unsafe or not of an appropriate quality for the Event.
- Additional food, beverages or ingredients requested by the Client may incur additional charges.

7. Service & Staff

- The Chef's standard service includes food preparation, cooking, plating and limited table service as agreed.
- Additional waitstaff, bartenders, cleaners, kitchen hands or other personnel can be arranged at an additional cost.
- Additional services must be agreed upon in advance wherever reasonably possible.

8. Venue, Access & Parking

- The Client is responsible for ensuring the Chef has reasonable access to the venue at the agreed arrival time.
- Where parking, access fees, tolls or other venue-related costs are incurred, these may be charged to the Client unless otherwise agreed.
- Travel fees may apply for Events outside the Eastern Suburbs of Sydney.

9. Payments

- Payments may be made by bank transfer or credit card.
- Credit card payments may incur an additional processing fee.
- Late payments may incur additional charges.
- A **10% surcharge applies on Sundays**.
- A **25% surcharge applies on Australian Public Holidays**.
- Changes to guest numbers, menus, services, location or Event requirements may result in a change to the quoted price.
- The Chef reserves the right to decline additional requests that have not been agreed in advance.

10. Liability & Insurance

- The Chef maintains public liability insurance.
- The Client is responsible for ensuring that the venue and kitchen facilities are safe and suitable for the Event.
- The Chef is not responsible for injury, damage or loss arising from Client negligence, guest actions, unsafe venue conditions or unsuitable kitchen facilities, except to the extent caused by the Chef's own negligence or as otherwise required by law.

11. Photography, Video & Promotional Use

- During the Event, the Chef may take photographs and/or short video recordings of the venue, food, table settings, Event atmosphere and, where appropriate, guests or the number of people attending.
- Such photographs or videos may be used by the Chef for **marketing, portfolio and promotional purposes**, including publication on the Chef's website and social media platforms.
- The Chef will respect the Client's privacy. If the Client does not wish for photographs or videos containing identifiable guests, the venue or the Event to be used for promotional purposes, they may notify the Chef **before or during the Event**, and the Chef will not use such material for promotional purposes.
- The Client is responsible for informing their guests of any privacy preferences or restrictions they wish the Chef to observe.

- The Chef will not sell photographs or videos of the Event to third parties or use them for purposes unrelated to the Chef's business promotion.

12. Force Majeure

The Chef will not be liable for failure or delay in performing the Event where this is caused by circumstances beyond the Chef's reasonable control, including but not limited to natural disasters, severe weather, government restrictions, serious illness, accident, transport disruption or other unforeseeable circumstances.
Where reasonably possible, the Chef will work with the Client to find an alternative date.

13. Governing Law

These Terms & Conditions are governed by the laws of **New South Wales, Australia**.
Nothing in these Terms & Conditions excludes, restricts or modifies any rights or remedies available to the Client under applicable Australian consumer law.