

Terms & Conditions

1. Bookings & Deposits

- A non-refundable deposit of \$500 is required to secure the day.
- Dates are not confirmed until the deposit is received.
- The remaining balance is due 48h after the final invoice is received, unless otherwise agreed.

2. Cancellations, Postponements & Refunds

- If the Client postpones the Event within 4 weeks (28 days) but more than 10 days of the agreed date, a \$500 postponement fee will apply in addition to the non-refundable deposit.
- If the Client postpones the Event less than 10 days before the Event, deposit retained, \$1,000 postponement fee plus ingredients cost (list of the ingredients/cost will be provided)
- Client cancellation:
 - - More than 4 weeks before the Event → deposit retained, but no further payment required.
 - - Within 4 weeks (28 days) but more than 2 weeks (14 days) of the Event → a \$1,000 fee will apply in addition to the non-refundable deposit.
 - - More than 14 days of the Event → deposit retained plus \$1,000 cancellation fee
 - - Less than 14 days but more than 7 days before the Event → deposit retained plus \$1,000 or 50% of the total fee may be charged (whichever is greater)
 - - Less than 7 days before the Event → deposit retained plus \$1,000 or 75% of the total fee may be charged (whichever is greater)
- If the Chef must cancel due to unforeseen circumstances, the Client will receive a full refund of all payments made.

3. Menu & Dietary Requirements

- Menus are agreed in advance with the Client.
- The Chef will make reasonable efforts to accommodate dietary restrictions and allergies, but the Client is responsible for providing accurate information.
- The Chef is not liable for any allergic reactions if the Client has not disclosed relevant information.

4. Kitchen & Equipment

- The Client must ensure the venue has suitable kitchen facilities, including working stove, oven, fridge, and basic utensils, unless otherwise agreed.
- If additional equipment or rentals are required, the Client is responsible for associated costs.

5. Food & Beverage

- All ingredients are sourced fresh for the Event.
- Alcohol can be provided by the Client, unless otherwise agreed in writing.

6. Service & Staff

- The Chef provides cooking, plating, and limited table service.
- Additional waitstaff, bartenders, or cleaners is always arranged at extra cost.

7. Liability & Insurance

- The Chef maintains public liability insurance.
- The Chef is not responsible for injury, damage, or loss arising from Client negligence, guests' actions, or unsuitable kitchen conditions.

8. Payments

- Payments are accepted via Bank Transfer or Credit Card (extra fee applies).
- Travelling fee applies, we are based in the Eastern Suburbs
- Late payments may incur additional charges.
- No payments/no show policy applies, unless otherwise agreed
- 10% surcharge applies on Sundays

- 25% surcharge applies on Public Holiday
- A number of guest modification can incur in a price difference
- These Terms & Conditions are governed by the laws of New South Wales, Australia.