

Booking & Service Policy

At Chris Prael Private Chef Services, every dining experience is thoughtfully planned and customized to ensure a memorable and seamless event. The following policies help ensure clear communication and a smooth experience for both the client and the chef.

Booking Process

- To begin the booking process, clients must submit an inquiry through the website or contact directly with the following details:

Event date

Location

Estimated guest count

Type of experience requested

Any dietary restrictions or special requests

Once availability is confirmed, menu planning and event details will begin.

An event is considered officially booked once a deposit has been received.

Deposits

- A deposit is required to secure the event date and begin menu planning and ingredient sourcing.
- Deposits are applied toward the final balance of the event.
- Bookings are not confirmed until the deposit has been received.

Final Guest Count

- Final guest count must be confirmed prior to the event date.
- This number will determine ingredient purchasing and preparation.
- If the guest count increases, accommodations will be made when possible. Decreases in guest count may not reduce the final price once ingredients have been purchased.

Menu Planning

- All menus are customized based on the client's preferences, dietary restrictions, and the availability of seasonal ingredients.
- Menu details will be finalized prior to the event to ensure proper preparation and sourcing.
- Changes to the menu may not be possible within a short timeframe before the event.

Kitchen and Space Requirements

- Clients are responsible for providing a clean and functional kitchen space suitable for food preparation.
- Access to basic kitchen equipment such as a stove, oven, and sink may be required depending on the menu.
- If necessary, certain equipment may be brought by the chef.

Service Duration

- Private dining experiences typically include time for preparation, cooking, service, and kitchen cleanup.
- Exact timing will vary depending on the menu and event size.

Ingredients and Sourcing

- Chris Prael Private Chef Services prioritizes high-quality and seasonal ingredients.
- Certain menus, such as sushi or specialty tasting experiences, may require premium ingredients sourced specifically for the event.

Cleanup

- All standard kitchen cleanup related to the meal preparation will be handled by the chef at the conclusion of the event.
- The kitchen will be returned to a clean and organized condition.

Gratuity

- Gratuity is not required but is always appreciated if the client feels the service exceeded expectations.

Travel

- Events outside the primary service area may require a travel fee depending on distance and time required.
- This will be discussed during the booking process.

Dietary Restrictions and Allergies

- Clients must inform the chef of any dietary restrictions or food allergies during the booking process.
- While every effort will be made to accommodate dietary needs, Chris Prael Private Chef Services cannot guarantee an allergen-free environment.