



TERMS AND CONDITIONS

A **non-refundable deposit of 20%** is required to secure the booking. This must be paid within 48 hours of receiving your booking confirmation.

The **final balance is due 7 days before the event**, unless otherwise agreed.

If paying by cash, payment may be made on the day of the event, by prior arrangement.

Any significant changes to the agreed booking (including menu selection, dietary requirements, service style, or venue location) must be confirmed in writing **no later than 14 days prior** to the event date.

Final guest numbers must be confirmed at least **7 days** prior to the event date.

Changes requested within 14 days of the event may not be accommodated and may incur additional charges.

Minimum Spend & Guest Numbers

All quotations are prepared based on the anticipated guest numbers and scope of the event at the time of booking.

Upon signature of the devis and payment of the deposit, the total contracted minimum spend is **fixed and non-reducible**.

Final guest numbers must be confirmed no later than **7 days prior** to the event. While guest numbers may increase (subject to availability), reductions in guest numbers will not reduce the agreed minimum contracted value.

If guest numbers fall below the original estimate, the client may reallocate the difference in value toward upgraded menu items, additional food, extended service, or other agreed enhancements, **but no refund or reduction will apply**.

Serving Equipment

I provide crockery for **plated / coursed meals up to 18 people only** as part of the service.

For **buffet-style or large-scale events**, crockery and presentation items (including but not limited to platters, boards, cake stands, display risers, and serving vessels) are **not included** unless confirmed in writing prior to the event.

Cutlery, glasses, and serving utensils (if required) are **not included** and must be supplied separately by the client.

The client is responsible for **ensuring that an adequate quantity of crockery, cutlery, glassware, serving utensils, and display equipment** is available on site, whether supplied by the venue or a third-party hire company.

I am **not responsible** for the provision, setup, or cleaning of any outsourced serving or dining equipment.

The client is responsible for providing suitable work, preparation and display surfaces.

The Client is responsible for any loss, theft, or damage to equipment, serving items, or materials provided for the event (excluding normal wear and tear). Replacement or repair costs will be charged accordingly.

Travel & Equipment Collection Fees

Travel is charged at €0.40 per kilometer, calculated on the full return distance from Lorigné 79190 to the event location.

For locations requiring more than one hour of travel (one way), a travel time & logistics fee of €25 per hour applies in addition to kilometer charges.

All travel and logistics fees will be clearly outlined at the time of booking.

Where a return visit is required for the collection of catering equipment, crockery, or service items, the following applies:

- For locations within approximately one hour's travel from Lorigné 79190, a flat equipment collection fee of **€40** applies (inclusive of travel time and mileage).
- For locations exceeding one hour's travel (one way), standard travel charges (mileage and applicable travel time fees) will apply in place of the flat collection fee.

Equipment collection charges apply per additional visit.

All applicable travel and logistics fees will be clearly outlined at the time of booking.

Travel charges apply per day unless otherwise agreed.

Kitchen & Venue Requirements

The Client is responsible for ensuring that the venue provides safe, clean, and functional kitchen facilities, including electricity, running water, refrigeration space (if required), and adequate lighting.

I cannot be held responsible for delays or compromised service resulting from inadequate facilities, equipment malfunction, or restricted access.

Arrival & Preparation

I will typically arrive **45 minutes to 1 hour prior to your meal**, depending on the menu requirements.

I kindly ask that there is sufficient workspace and appropriate kitchen appliances available for me to prepare and serve your meal. If this is not possible, please notify me in advance so that we can make suitable arrangements. I will bring all my own cookware.

Cancellation Policy

In the event of cancellation, the following terms will apply:

- **More than 14 days' notice:** Deposit retained only
- **8 - 14 days' notice:** 50% of the total quoted price
- **7 days or fewer:** 100% of the total quoted price

Non-Payment

Failure to pay the final balance by the agreed due date may result in cancellation of services without refund of the deposit.

Force Majeure

Should the event need to be cancelled or rescheduled due to circumstances beyond either party's control (e.g. severe weather, illness, etc.), reasonable efforts will be made to reschedule. The deposit remains non-refundable but may be transferable.

Access & Delays

If access to the venue is delayed or restricted, resulting in additional time on site or disruption to service, additional charges may apply.

Discretion & Photography

I reserve the right to photograph food and event setups for portfolio and marketing purposes unless the Client requests otherwise in writing prior to the event.

Confirmation

By signing below, you confirm that all the details above are correct and agree to the terms and conditions outlined above.

Client Name: _____

Signature: _____

Date: _____

With Thanks,
Chef Eleanor Jessica
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