



Terms and Conditions for Private Chef Hire

These terms and conditions outline the agreement between the client and GML FOOD hereby represented by his owner Guilherme Matos Leite, to provide catering services. By paying the initial deposit to GML FOOD, the client agrees to comply with and be bound by these terms and conditions.

1. Services Provided

GML FOOD will offer personalized culinary services, including menu planning, grocery shopping, meal preparation, and clean-up. The service can be tailored to suit any dining preference, including plated, assisted buffet, or family-style service.

2. Booking and Payments

GML FOOD catering services are charged at the greater of either:

A minimum fee of £500 regardless of the number of guests or the agreed price per head multiplied by the total number of guests.

The higher of these two amounts will apply.

50% of the agreed price to be paid to confirm the booking and secure the date.

50% remaining to be paid no later than 7 days prior to the event date to have your event agreed service finally secured.

Bank details: G LEITE - sort code: 40-10-00 - account #: 78997012

3. Cancellation Policy

An event cancellation and a refund (if applicable) must follow the rules below:

Cancellation by the customer till 30 days prior to the event: full refund

Cancellation by the customer within 30 days of the event: non-refundable

Cancellation by GML FOOD at any time: full refund

Cases of Force Majeure (extreme weather or any unforeseen events) that prevent GMLFOOD or the customer from completing a booking: a full refund or the option to reschedule as per both availability.

4. Dietary Requirements and Preferences

The client must inform GML FOOD of any dietary restrictions, allergies, and preferences at the time of booking. GML FOOD will accommodate these needs to the best of their ability.

5. Number of Guests

The client must provide an accurate number of guests on the moment of the booking is confirmed. Any changes to the guest count must be communicated promptly.

6. Liability

GML FOOD has a public liability insurance that protects the business if a third-party claim they've been injured, or their property was damaged due to its business activities as well as GML FOOD will take all necessary precautions to ensure the food prepared is safe for consumption. However, GML FOOD shall not be liable for any food-related allergies or illnesses resulting from undisclosed dietary restrictions.

7. Service

All courses will be served either individually plated to each guest or presented for sharing at the table, depending on the selected menu style.

Service will be carried out by Chef Guilherme Leite or his assistant to ensure everything runs smoothly.

The quotation does not include full table service (such as drink pouring or a dedicated waiter assigned to each table).

Table set-up prior to the dinner is to be arranged by the client.

This quotation includes travel and accommodation expenses, all ingredients, cooking equipment, service, clearing of dishes during the event, and full kitchen clean-up afterwards.

Cutlery, glassware, table linen, and crockery are to be provided by the client. These items can be supplied by GML FOOD at an additional cost if required.

Additional service staff and table set-up assistance can be arranged upon request for an extra charge.

8. Equipment and Facilities

The client must ensure that the kitchen has properly working at least one cooker, one oven and one sink with hot water supply. Any special equipment required must be discussed and agreed upon in advance.

In case free parking is not available GML Food reserves the right to claim the parking cost refunded.

9. Confidentiality

Any personal or sensitive information shared between the client and GML FOOD during the course of the service will be kept confidential and not disclosed to third parties.

10. Dispute Resolution

Any disputes arising from these terms and conditions will be resolved through friendly negotiation. If a resolution cannot be reached, the matter may be referred to arbitration.

11. Amendments

These terms and conditions may be amended by mutual agreement between GML FOOD and the client. All amendments must be documented in writing.

By hiring GML FOOD, the client acknowledges and agrees to these terms and conditions.

GML FOOD

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