



CONDITIONS & DETAILS

Menu

The menu at EGP XXX per person includes the following items:

1.MENU:

2.TRANSPORTATION: around Hurghada (+/- 10 km)

There will be EGP 100 for transportation + 10 km /for the entire event.

3.EQUIPMENT:

basic equipment, cutlery, glasses, plates, presentation dishes, napkins, tablecloth and all linens will be provided by the customers, any specials equipment's such as Live cooking is the responsibility of CHEF AT HOME.

If specifics equipment's is required / or requested by the customer, the cost of the rental will be borne by the customer.

In accordance with food safety guidelines, no food and beverage can be released to guests unless the Disclaimer Form is acknowledged and signed by the client.

Payment Terms :

The following deposits are required for event functions which are guaranteed and paid as below schedule:

- Non-refundable deposit of 25% of the total estimated amount must be received upon signing of this agreement.
- Additional 50% of the total estimated amount must be received on or before: (2 weeks)
- the remaining 25% of the total estimated amount must be received before starting event.

Cancellation Policy :

This is a confirmed & guaranteed event. In case of the entire event being cancelled by the client for any reason other than Force Majeure, the following cancellation will be incurred:

- 25% of the total estimated amount if cancelled after 48 hours prior to the event.
- 75% of the total estimated amount if cancelled after 24 hours prior to the event.
- 100% of the total estimated amount if cancelled after 12 hours prior to the event.

Force Majeure: The performance of this agreement by either party, in part or in full, is subject to acts of God, war, Government regulations, disaster, acts of terrorism, strikes or threat of strikes, civil disorder, or any other emergency beyond the control of either party making it inadvisable, illegal, or impossible to provide the facilities or to hold the meeting or event. This contract may be terminated for any of the above reasons by written notice from one party to the other without incurring any cost.



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Food Safety

CLIENT indemnify **CHEF AT HOME** from and against all claims, losses, liabilities, damages, costs, charges, fines, penalties, and expenses suffered by or incurred by **CHEF AT HOME** as a result of or consequent upon the CLIENT to fail to comply or procure compliance with any of the below matters and indemnity form will be signed by both party as an agreement:

1. Left over in accordance with appropriate Health Codes, **CHEF AT HOME** reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risks or food borne illness to occur.
2. If there is food not supplied by **CHEF AT HOME** but from another source contracted by CLIENT, **CHEF AT HOME** must be informed of the same.
3. In case of take away of leftover food, **CHEF AT HOME** has the right to submit the indemnity form to the CLIENT to sign as agreed action of responsibility.
4. Extending the service hour of the buffet for more than four (4) hours of service, **CHEF AT HOME** has the right to submit the indemnity form to the CLIENT to sign as agreed action of responsibility.
5. In case of the CLIENT will be sending any raw materials to be prepare by **CHEF AT HOME**, it is the right of **CHEF AT HOME** to reject materials that is not meeting the requirements as per the standard procedures.

Decision date

We would appreciate receiving your confirmation on the above terms and conditions by DATE, after which **CHEF AT HOME** reserves the right to review the prices.

This contract constitutes the entire agreement and understanding between the parties with respect to its subject matter and supersedes and extinguishes any prior drafts, agreements, undertakings, understandings, promises or conditions, whether oral or written, express or implied between the parties relating to such subject matter

CLIENT

CHEF AT HOME

Jean Christophe Abrial