



# LUV THE CHEF

— PRIVATE CHEF —  
& CULINARY SERVICES

## PRICING LIST



# CHEF'S CHOICE EXPERIENCES

*Seasonal, curated menus designed and  
executed entirely by the chef — refined,  
balanced, hassle free and effortless.*



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### PRIVATE DINING & CULINARY SERVICES

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#### **DEGUSTATION (Max 12 Guests)**

*A restaurant-quality dining experience showcasing premium produce and elevated technique.*

- 3 Course Degustation — \$180pp
  - 5 Course Degustation — \$280pp
  - Chefs Hat Experience- \$400pp
  - Wine Pairing — +\$80pp
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#### **DINNER PARTIES (8–20 Guests)**

##### **Family Style Dining**

*A generous, shared dining experience designed for connection and flow.*

- \$150pp

*Includes multiple shared dishes, sides, and accompaniments curated to the season.*

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#### **CANAPÉ EXPERIENCES (8–20 Guests)**

*Refined, bite-sized selections perfect for cocktail-style events.*

- 4 Canapés — \$80pp
- 6 Canapés — \$120pp



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**CATERING (20–30 Guests)**

*Designed for larger events while maintaining premium quality.*

- 4 Canapés — \$100pp
  - 6 Canapés — \$130pp
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**MEAL PREP SERVICES**

*Chef-designed meals focused on balance, nutrition, and flavour.*

- 5 Meals (Containers) — \$200
- 8 Meals (Containers) — \$400

# GUEST'S CHOICE EXPERIENCES

*Custom-designed menus tailored to your preferences, dietary requirements, and premium ingredient selections.*



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### **DEGUSTATION (Max 12 Guests)**

*Collaborative menu creation with full flexibility.*

- *3 Course Degustation — \$120pp + cost of ingredients*
- *5 Course Degustation — \$220pp + cost of ingredients*

*Ideal for bespoke dining, premium ingredients, or specific cuisine requests.*

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### **DINNER PARTIES (8–20 Guests)**

#### **Family Style Dining**

*Custom-built menu designed around your preferences.*

- *\$95pp + cost of ingredients*
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### **CANAPÉ EXPERIENCES (8–20 Guests)**

- *4 Canapés — \$85pp + cost of ingredients*
  - *6 Canapés — \$110pp + cost of ingredients*
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### **CUSTOM MEAL PREP**

*Fully tailored meal plans based on your goals and preferences.*

- *From \$250 + cost of ingredients*

# ADDITIONAL SERVICES

*Enhance your experience with curated  
upgrades and seamless service additions,  
thoughtfully designed to elevate every detail.*



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*Premium Ingredient Upgrades (Wagyu, Lobster, Truffle) — POA*

- *Tableware & Styling — From \$150*
- *Additional Chef / Service Staff — From \$250*
- *Travel Fee (Local) — Applicable outside standard service area*
- *Travel Fee (Interstate / International / Expedition Services including Lodging) — All travel and accommodation expenses are the responsibility of the client and will be quoted based on location and logistics*

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- *All pricing is per person (pp) unless stated otherwise*
  - *Ingredient costs for Guest's Choice menus are quoted prior to confirmation*
  - *Minimum spend may apply*
  - *Menus are seasonal and subject to availability*
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