

After Booking – What to Expect

Thank you for choosing Black Urchin Barbados.

Below is an overview of what happens after your booking is confirmed and what you can expect from our private dining experiences.

1. Booking Confirmation

Your date is secured once the agreed deposit or payment has been received. Following confirmation, you may receive:

- A booking summary
- Proposed menu details
- Service timing confirmation
- Guest count confirmation
- Any dietary or allergy requests discussed

Please ensure all key details are accurate at the time of confirmation.

2. Menu Preparation & Service Style

Each experience is tailored according to the menu selected, location logistics, and style of service booked.

Depending on the experience, dishes may be:

- Fully prepared on-site
- Partially prepared in advance and finished fresh on location
- Prepared off-site and delivered ready to serve
- Delivered with final plating or reheating instructions where applicable

Some menus require advance preparation techniques to ensure the highest quality and timing of service.

3. Kitchen & Venue Requirements

For on-site chef experiences, access to a functional kitchen space may be required, including:

- Standard oven and stovetop access
- Running water
- Adequate counter space
- Refrigeration if necessary
- Electricity and lighting

If your accommodation or venue has limitations, please advise this in advance so arrangements can be discussed accordingly.

4. Arrival & Service Timing

Arrival times may vary depending on:

- Menu complexity
- Number of guests
- Venue access
- Setup requirements

Preparation may begin several hours prior to the dining experience when necessary.

We kindly ask that venues are accessible at the agreed arrival time to ensure smooth execution of service.

5. Dietary Requirements & Allergies

All dietary preferences, allergies, and restrictions should be communicated before final menu confirmation.

While every effort is made to accommodate requests, some substitutions or specialty ingredients may result in additional charges.

6. Guest Count Changes

Final guest numbers should be confirmed within the agreed timeframe prior to the event.

Please note:

- Increases in guest count may affect pricing
- Last-minute changes may not always be possible to accommodate
- Reductions in guest count after final confirmation may still be subject to the original quoted minimums

7. Additional Requests & Upgrades

Any requests outside of the original agreed service may incur additional charges, including but not limited to:

- Additional courses
- Premium ingredients
- Specialty sourcing
- Extended service hours
- Additional guests
- Staffing requests
- Table décor or enhanced presentation elements
- Late menu modifications

All additional costs will be discussed and approved prior to confirmation where possible.

8. Clean-Up

Depending on the style of service booked, the kitchen and preparation areas will be left in tidy condition following the experience.

This generally includes:

- Removal of chef-related equipment and waste
- Basic cleaning of used preparation areas
- Dishwashing related to the service where agreed

9. Delays & Scheduling

To maintain the quality and timing of your experience:

- Timely communication is appreciated
- Extended delays in confirmations or major revisions may affect scheduling availability
- Last-minute changes may not always be possible during peak periods

10. Cancellations & Rescheduling

Cancellation and rescheduling policies will follow the terms agreed upon at the time of booking.

Deposits may be non-refundable depending on notice period, preparation costs, and reserved scheduling time.

11. The Experience

Our goal is to provide more than a meal — each booking is intended to be a curated culinary experience focused on quality ingredients, thoughtful execution, and memorable dining.

We look forward to hosting you.