

Clients select a Small Bites package. Menu options are then provided based on the selected package. Clients choose their selections and confirm any dietary needs. All menu details, guest counts, service timeline, and venue logistics are finalized prior to service day.

ARRIVAL & SERVICE WINDOW

Chef arrival is approximately one hour before guest service begins to prepare and stage service areas. Small Bites includes a 3.5 to 4 hour active service window. Service times must be scheduled to allow the full service window to be completed.

EVENT REQUIREMENTS

A full service kitchen must be available at the venue. If unavailable, a prep kitchen or residential kitchen within a 15–20 mile radius is required. If neither option is available, client budget must increase to allow for prep kitchen rental and additional logistics.

BOOKING REQUIREMENTS

- Date is secured only after contract is signed and deposit is paid
- Services are based on availability
- Travel fees are added based on event location
- Final service details are confirmed prior to event day