



Mery Rose Mery

TAILOR MADE GASTRONOMY



WHO WE ARE

We are Mery & Alfredo, Two chefs driven by a deep passion for food and meaningful experiences.

WHAT WE BELIEVE

We don't simply cook – we curate unforgettable culinary moments.

With over 20 years of experience, we have had the privilege of working in prestigious and internationally renowned settings, including Mandarin Oriental (London & Barcelona), The Ritz-Carlton Abama Tenerife, the Guggenheim Museum, Mugaritz, W Barcelona, Sheraton and Meliá Hotels.



SERVICES

Mery and Alfredo personally execute every service. We do not delegate our kitchen to third parties. At least one of us will always be present to ensure our quality standards.

Breakfast - Brunch - Lunch - Dinner

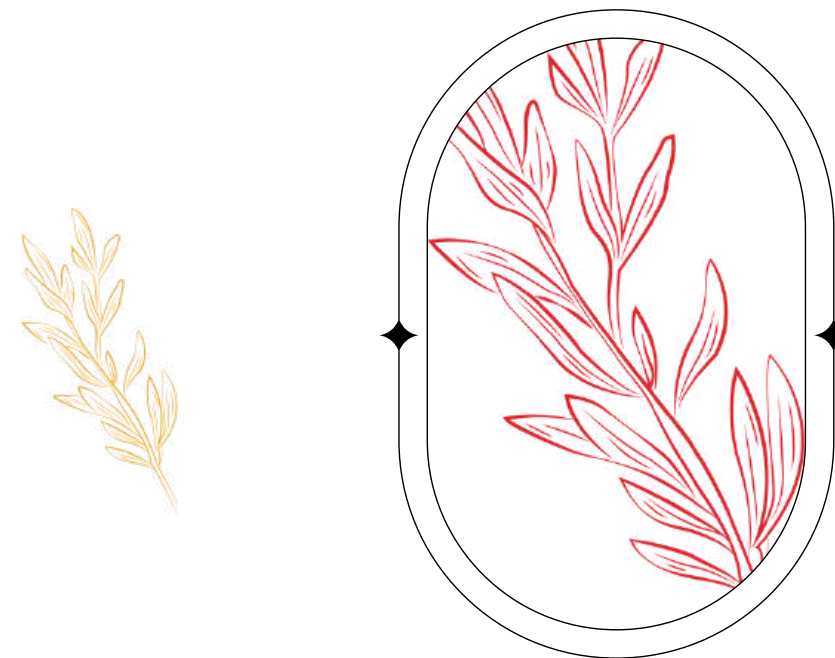
Choose the best time to host your party and the ideal service

Service style

Choose the style for your experience.

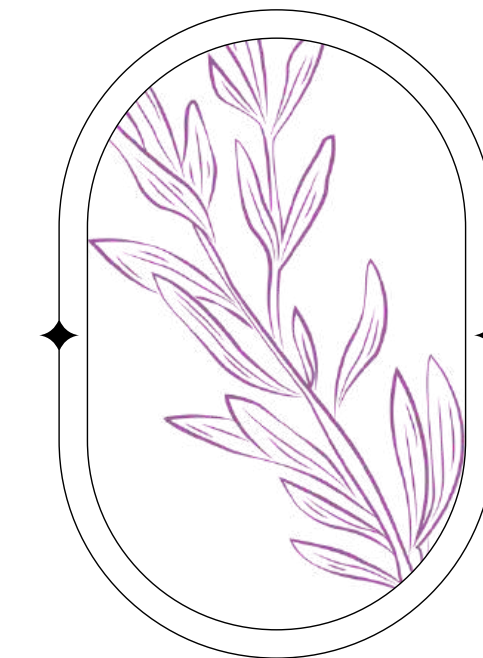
1 SERVICE PER DAY
2 SERVICES PER DAY
FULL-DAY CHEF
FULL WEEK

BUFFET



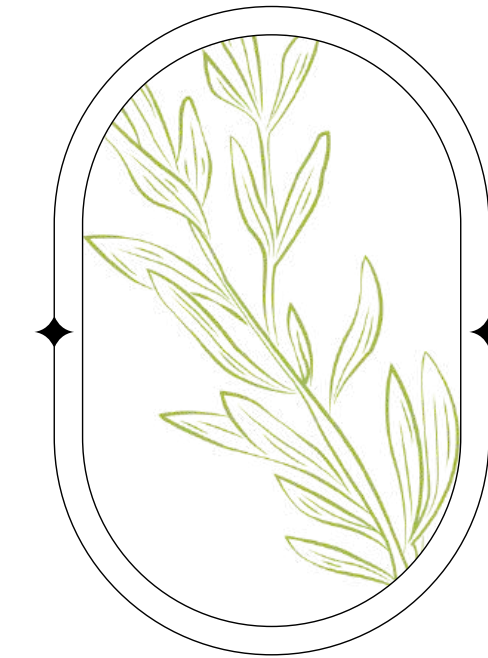
An array of cold and hot dishes spread out on a long table in a buffet setup allows guests to help themselves from the spread.

SIT-DOWN



The meal consists of multiple courses, served to guests at arranged tables with intervals, either as individual plates or for sharing.

FINGER FOOD



Small food portions that can be eaten without cutlery, either displayed on a table or passed on a tray.

MENU OPTIONS

Choose one of our set experiences

Or custom any of our set experiences / tailor your menu from the scratch using our dishes or bring your idea we will make it happen!

SET EXPERIENCIES

BREAKFAST

- Continental
- English
- Andalucía

BRUNCH

- Healthy & Asian
- Brunchy
- Additional options

MERY ROSE MERY

- Mediterranean
- Taste
- To share

ANDALUCÍA

- Fresh
- Tapas
- Tapas + Paella

GRANDMOTHER

- Chickpea Stew
- Bread Crumbs
- Lamb Stew

BBQ

- Iberian Flavor
- Meat & Fish
- Premium bbq



TAILORED MOMENTS

- Spanish / Italian
- Seafood Safari
- Carnivores

VEGETARIAN

- Green
- Healthy
- Local

TAILOR YOUR MENU

Custom any of our set experiences / tailor your menu from the scratch using our dishes or bring your idea we will make it happen!

TAILOR YOUR EXPERIENCE, FROM PAGE 14.

TAILOR MADE TAPAS / PAELLA

- Cold Tapas
- Hot Tapas
- Paella

TAILOR MADE BBQ

- Meats
- Fish & Shellfish
- Sides
- Salads

TAILOR MADE VEGGY

- Starters
- Main Course
- Desserts
- Soft drinks

LAST BITES & SNACKS

- Local boards selection
- Raw / boiled - FISH & SHELLFISH
- Whole fish in salt
- Deep fried
- Caviar Experience

SNACKS

- Cold sandwiches
- Hot sandwiches
- Pizzas
- Quiches

BREAKFAST

Wake up with a beautiful breakfast on your holidays, we will set a beautiful table and dishes for you.

CONTINENTAL

DRINKS

Coffee / tea / milk

Fresh orange juice

BAKERY

Croissant / pastries

Homemade Pancakes or Crepes

Syrups / Chocolate spread / Whipped cream

TOAST

Bread 2 types

Butter / jam / olive oil / grated tomato / avocado

GARNISH

Cheeses 3 types

Cured meat 3 types

TO FINISH

Yogurt / Honey

Fresh cut fruit 4 types

Cereals 2 types

DRINKS

Coffee / tea / milk

Fresh orange juice

BAKERY

Homemade Pancakes or Crepes

Syrups / Chocolate spread / Whipped cream

TOAST

Bread 2 types

Butter / jam / olive oil / grated tomato / avocado

GARNISH

Fried bacon

Sausages

Fried or scrambled

Mushrooms

Tomato grill

Beans with tomato

Porridge



ENGLISH

DRINKS

Coffee / tea / milk

Fresh orange juice

Fruit smoothie

BAKERY

Local pastries or

Sopaipas (traditional fried dough with honey cane)

Served with hot chocolate

TOAST

Bread 2 types

Olive oil / grated tomato / avocado

TRADITIONAL LOCAL GARNISH

Cheeses 3 types

Cured meats 3 types

Spreads :

(zurrapa de lomo / sobrasada / chicharrón)

TO FINISH

Fresh fruit



BRUNCH EXPERIENCE

Wake up late with an amazing brunch on your holidays, we will set a beautiful table and dishes for you.

HEALTHY & ASIAN

DRINKS

Healthy smoothies (2 types)

Sparkling & Still Water

TO START

Smoke salmon Bagel brioche

Soft Burrata salad / avocado / pesto

Edamame beans (Asian sauce, ginger, coriander, soja
sauce, shichimi togarashi)

TO FOLLOW

Kimchi Spicy Rice / Fried eggs / Chicken or prawns

Duck Gyozas

Dumplings (prawns, chicken...)

Crispy Prawns & peanut dressing

Seasonal Vegetables / Asian dressing

TO FINISH

Fresh fruit cut

BRUNCHY

DRINKS

Orange juice

Fruit smoothie

TO START

Bread 2 types

Butter / jam / olive oil / grated tomato / avocado

Smoke salmon / Local cheeses / cured meats

TO FOLLOW

Homemade Pancakes or Crepes

Syrups / Chocolate spread / Whipped cream

1 sandwich or eggs (to choose from the list)

TO FINISH

Fresh fruit cut

Hand Fruit

Natural yogurth

Granola / Cereal / seeds / nuts



ADDITIONAL OPTIONS

- BIKINI: TRAMEZZINI / CHEDDAR / HAM
- MOLLETE: MALAGA BREAD / POTATO OMELETTE / IBERIAN HAM
- MOLLETE: MALAGA BREAD / CHICKEN / PAYOYO CHEESE / ROCKET / MEAT MAYONAISE
- BAGUEL: FRIED EGGS / TARTARA SAUCE / SMOKED SALMON OR BACON / ROCKET
- EGGS BENEDICT: BRIOCHE / HOLLANDAISE SAUCE / SMOKED SALMON OR IBERIAN HAM
- EGGS BENEDICT: BRIOCHE / HOLLANDAISE SAUCE / SPINACH / AVOCADO

MERY ROSE MERY EXPERIENCE

Set menus with Mery Rose Mery flavor

MEDITERRANEAN

APPETIZER

White asparagus / white prawns / pink sauce foam

STARTER

Smoked root pure / poached egg / spicy chips

MAIN COURSE

Turbot / green peas puré / asparagus / clamps
or

Iberian cheek with sherry wine sauce / sweet potatoes
pure / onions

DESSERT

Pineapple flambéed in Rum / Vanilla & nuts ice cream

TASTE

STARTERS

Soft burrata salad / cherry tomatoes / rocket /
balsamic dressing

*Traditional Steak tartar dried aged beef_

*(Finished on Chef Table.)

Soft omelette with chicharrón and smoked cod

Home made fries
&
Padron peppers

MAIN COURSE

Fresh ravioli stuffed with prawns & wild salmon
caviar

DESSERT

Carrot cake & macadamia / vanilla ice cream



TO SHARE

STARTERS

Local Cheeses & Gordales stuffed with orange
Rosé tomato / white anchovies / olive oil

Creamy spanish potatoes salad / Red Tuna

*Sliced baked potatoes / Fried eggs &
red prawns or carabiniers

*(Finished on Chef Table.)

MAIN COURSE

Seafood Paella

DESSERT

Cheese cake & berries

ANDALUCÍA EXPERIENCE

We have the best Tapas and Paella options in our menus, also

FRESH

STARTER

Local Cured Meat board

Bread with Tomato

Deep fried Fish from Lonja

Pil pil prawns / garlic

Roasted Vegetables salad / Sherry vinegar

MAIN COURSE

Iberian pork presa / Roasted potatoes / sweet potato

or

Pil- pil Cod / Vegetables Pisto / Clamps

DESSERT

Rice pudding / Cinnamon foam

TAPAS

COLD TAPAS

Anchovy on Toasted brioche

Cure Tuna loin from Cádiz "mojama" & almonds

Selection of Tomatoes salad

Creamy spanish potatoes salad with fried egg & cecina

White anchovies / olive oil / lime

HOT TAPAS

Selection of croquettes

Deep fried calamari & ink alioli

Pil pil prawns

Bravas potatoes & spicy traditional sauce

Padron Peppers

DESSERT

Sweet selection



TAPAS + PAELLA

STARTER

Traditional Alioli bread

Olives selection & stuffed orange olives

Cantabrian Anchovies

Tuna tartar /avocado / salmon roe
Fried Goat cheese & blossom honey

MAIN COURSE

Paella

(Choose from our paella list)

DESSERT

Caramelized homemade custard cream

GRANDMOTHER EXPERIENCE

For those who love tradition, we have cherished these foods since childhood, passed down by our grandmother. Now, we are excited to share these traditional recipes with you. All menus includes seasonal fresh fruit for dessert.

ANDALUSIAN COCIDO

Andalusian stew consists of soup, chickpeas with vegetables, and meats, everything will be display on different pots and plates.

STARTER

Olives and Pickles

Payoyo Cheese

Tomato salad / onion / garlic / olive oil

White Anchovies

MAIN COURSE

COCIDO ANDALUZ

(Chickpea Stew / Pumpkin / Vegetables / Pork belly / Farm chicken / black pudding / Chorizo)

TRADITIONAL MIGAS

Migas, a traditional Andalusian dish, features fried breadcrumbs with bacon, chorizo, and peppers. Cooked over a wood fire, it's a comforting and flavorful delight.

STARTER

Iberian ham plate

Olives and Pickles

Bimi & avocado salad

Orange & fennel salad

MAIN COURSE

MIGAS DE PAN IBÉRICAS

(Bread Crumbs / Fried green peppers/ Pancetta / Black pudding / Chorizo / Garlic)

LAMB STEW

Lamb stew, called "caldereta de cordero," is a traditional dish known for its rich flavors. Tender lamb is simmered with tomatoes, onions, peppers, garlic, and aromatic spices like cumin and paprika

STARTER

Olives and Pickles

Tomato salad / onion / garlic / olive oil

White Anchovies

Green beans, fried eggs and garlic

MAIN COURSE

CALDERETA DE CORDERO

(Lamb slow cooked stew / Homemade fries & herbs)

*Side: Red cabbage & orange salad



BBQ EXPERIENCE

It's BBQ time! Take a look at our menus, and remember, we have additional dishes available to customize your menu further.

IBERIAN FLAVOR

STARTER

Cheeses & Cured Meats

Olives selection

Tomato Bread

SIDES & SAUCES

César salad grill with crispy chicken

Baked potatoes / cheese & bacon

Roasted seasonal vegetables

"All i oli" / Chimichurri sauce

MAIN COURSE

Selection of typical Spanish sausages: "morcilla",
"chistorra" / "butifarra" / Chorizo

Assorted cuts of Iberian pork

DESSERT

Chocolate cake & pecan ice cream

STARTER

Burrata Salad / Local Tomatoes / Basil

Roasted Peppers with Tuna belly

Grilled King prawns

SIDES & SAUCES

Truffle mash potato

Roasted vegetables

Alioli toasted bread

Garlic & parsley sauce / Romesco sauce

MAIN COURSE

Free Range Chicken thigh marinated

Angus meat mini burger

Beef steak (sirloin)

DESSERT

Cheese cake and vanilla ice cream with berries

MEAT & FISH

STARTER

Green salad & seasonal vegetables

Col slaw & kimchi

SIDES & SAUCES

Buttered corn & pepper corn

Confit Piquillo peppers

Toasted garlic bread

Roasted potatoes & rosemary

"All i oli" / Spicy Chilli sauce

MAIN COURSE

Dry-aged ribeye steak

(1.200kg each / we will use at least two different breeds)

Free Range Chicken thigh marinated

DESSERT

Caramelized homemade custard cream



Mery Rose Mery
TAILOR MADE GASTRONOMY

TAILORED MOMENTS

Some of the experiences that we have tailor for our clients regarding their tastes.

SPANISH / ITALIAN

STARTER

Focaccia & wagyu cecina

Creamy soft burrata, urchin & seaweed sponge

Beef carpaccio

MAIN COURSE

Fresh pasta:

Ricotta & spinach ravioli with butter sage emulsion

Tagliatelle with traditional carbonara with guanciale & pecorino

DESSERT

Crunchy layers of wonton

Strawberries & Chantilly cream

SEAFOOD SAFARI

STARTER

Fresh Oysters

(Tabasco sauce / pickle onions / lemon)

Salmon sashimi

Tuna tartar

Prawn rice rolls & peanut sauce

MAIN COURSE

Sea bass 'a la espalda with garlic & parsley

Side : green salad & panadera potatoes

DESSERT

Lemon pie & berries



CARNIVORES

STARTER

Local cheese board & olives

Iberian ham

Yeast bread / capers / onion

Confit Duck salad / Green leaves / Citrus dressing

MAIN COURSE

Beef sirloin Rubia Gallega with

Caramelized foie / root pure

Side : green peppercorn sauce
& piquillo peppers

DESSERT

Cheese cake & pecan icecream

VEGETARIAN EXPERIENCE

Especials for Vegetarian lovers

We also love vegetarian Food and will be really happy to help you with this options.

GREEN

APPETIZER

Spicy Cauliflower wings / sweet chili and sesame oil
Avocado & Mushroom Toast

STARTER

Pumpkin cream / Burrata / Dried tomato

MAIN COURSE

Super green risotto / Tofu / Crispy parmesan

DESSERT

Strawberry / Mascarpone cream / Dried meringue

HEALTHY

STARTERS

Hummus / Artesan garlic flat bread
Beetroot tartar / Avocado / Goat cheese mousse
Seasonal veggies in Tempura / peanut sauce

MAIN COURSE

Noodles Curry / Tofu Katsu / Fresh vegetables

DESSERT

Chocolate / Bread / Salt / Olive oil

NEARBY

STARTERS

Guacamole / Toppings / Dips
Olives / Focaccia / Payoyo Cheese
Roasted veggies salad / pesto / walnuts

MAIN COURSE

Roasted Aubergine / Romesco sauce / Goat
cheese / Hazelnuts

DESSERT

Cheese cake & Red fruit Sorbet



TAILOR YOUR MENU

With our different dishes



www.meryrosemary.com



TAILOR YOUR MENU TAPAS / PAELLA

Look inside Mery Rose Mery List Menu.
There is plenty options to discover.

COLD TAPAS

COLD TAPAS TO SHARE

Heart salad, anchovies and fried garlic
Coín tomato salad with chives and mackerel
Creamy potato salad & fried egg
Potato salad with alioli dressing
Romaine salad with seasoned tomato
Roasted Pepper Salad
Seafood salad
Mussels with pipirrana
Anchovies in vinegar with parsley and garlic
Seasoned roe
Roasted pepper salad
Tender sprouts salad with goat cheese, bacon, and nuts
Arugula with cherry tomatoes, avocado, and pine nuts
Chicharrón de Cádiz (a traditional slice of meat from Cádiz)

HOT TAPAS

HOT TAPAS TO SHARE

Padrón peppers & Katsuobushi
Eggplants with cane syrup from Frigiliana
Selection of croquettes
Chorizo in cider
Fried calamari with aioli
Bravas potato / two sauces
Scrambled eggs / Homemade fries / Ham
Piquillo pepper stuffed with cod
Cod fritter
Creamy potato omelette
Assorted fried fish of the day
Grilled cuttlefish with parsley garlic
Galician style octopus
Razor clams with garlic

PAELLA

PAELLA TYPES

Seafood paella (Cuttle fish, red prawns , mussels)
Meat & Fish
Señoret style (boned)
Seafood fideuá (pasta no rice)
Iberian pork and artichokes
Chicken coquelet and mushroom
Monkfish and shrimp black rice
Oxtail and piquillo confit paella
Vegetarian paella
White prawn paella/ red prawn/ langoustine (on request)
Soup lobster/carabinero rice



TAILOR YOUR MENU BBQ

If you love BBQ flavor you have plenty options to delight your self and beloved ones.

BBQ

MEATS

Chop 1kg dried age 30-40 days (bone or boned)
Rib Eye dried age
Entrecote 300 gr
Beef sirloin cut 300gr
TomaHawks (Upon request)
Lemon Garlic Parsley Chicken (Hin Quarters)
Criollo sausage / Chorizo / Black pudding sausage
Chistorra
Spicy Chicken Wings
Lamb Chops
Pork chops with rosemary
Chicken skewers with fine herbs
Moruno Skewer (Pork or Chicken)
Beef spicy kefta
Barbecue pork ribs
Mery Rose Mery Burger (Potato brioche / 270gr of
madurated beef / havarti cheese / bacon / fried egg /
truffle mayonaise)

FISH & SHELLFISH

Octopus with paprika oil
Grilled prawns with herb butter
Spicy prawn skewer
Salmon grill
Hake neck Bilbao style
Sea Bass / Sea Bream (espalda style)
Grilled sole
Grilled turbot
Bilbao-style (Monkfish of 800gr-1kg)
Lemon swordfish skewer
Tuna belly
Lobster
Red shrimp
Carabineer
Scampi
Grilled oysters
Fish from market



BBQ

SIDES

Grilled vegetables (Zucchini, Eggplant, Onion, Peppers...)
Roasted sweet potato or mash
Sautéed baby potatoes
Roasted carrots
Roasted red cabbage with yogurt and sesame cream with
hazelnut/walnut vinaigrette
Confit leeks / Grilled artichokes
Caramelized onions
Confit piquillo peppers
Roasted potatoes / Fries / mash potatoes
Grilled Corn with Herb Butter
Grilled provolone Cheese
Grilled bimis / asparagus
Grilled mushrooms

SALADS

Green Salad
Roasted peppers / chives
Potato and bacon (spring onion/gherkin/old-fashioned mustard/chives)
Coleslaw
Burrata with grilled avocado and balsamic vinaigrette and pine nuts
Lettuce / sour apple / celery / walnuts / lemon

TAILOR YOUR MENU VEGGY

Check all different dishes we have for you with fresh and healthy flavor.
There is plenty options to discover.

VEGETARIAN

STARTERS

Vegetable cream (pumpkin, spinach, carrot and parsnips, beet, zucchini, cauliflower, corn...)
Vegetable ramen / rice noodles and toppings
Roasted Vegetable Salad / Spinach / Mint Yogurt Sauce
Cauliflower / quinoa curry salad
Beetroot hummus / crudités
Cucumber / yogurt salad (tzatziki)
Chickpea salad / mincemeat and wakame
Tomato, basil and caramelized onion quiche
Guacamole / wheat tortillas
Taboulé
Soft Burrata / avocado / rocket / balsamic dressing
Quinoa salad / fresh vegetables / walnuts

VEGETARIAN

MAIN

Pasta with lentil and walnut bolognese
Vegetarian wrap / beans / roasted vegetables / romesco sauce
Corn polenta / goat cheese / Ratatouille
Stewed chickpeas / chard
Sautéed basmati rice / tofu / peanut sauce / Kimchi.
Thai curry / rice / steamed vegetables
Vegetarian pizza / mozzarella / seasonal vegetables
Baked gnocchi / pumpkin sauce / sautéed mushrooms
Risotto / green smoothie / Parmesan
Roasted cauliflower / tartara sauce / pistachio pesto

VEGETARIAN

DESSERTS

Homemade rice pudding
Carrot cake
Tiramisú
Coconut cake and dulce de leche
Fruit salad
Roasted apples with cinnamon and panela
Grandma's marbled homemade cake
Fresh fruit cut

SOFT DRINKS

Flavored waters
Natural juices
Kombucha
Sparkling water
Infusión / Tea
Moroccan style mint tea



LAST BITES & SNACKS

Last bites from our Mery Rose Mery favorite dishes
Our Welcome packs are subject to book at least one time with us.

LAST BITES

LOCAL BOARDS SELECTION

Cured meats selection from the Andalusia and Spain
Cheeses from Andalusia and Spain
Mixed cheeses and cured meats
Salted and preserved fish Spain
Cantabria cured Anchovies
Iberian Ham (hand cut)

(All boards include bread with tomato / olives / nuts)

RAW / BOILED - FISH & SHELLFISH

Caviar (russian style , beluga amur, osetra, red salmon roe)
Oysters
Concha fina (raw clamp)
Sea urchin (can)
King crab meat / Pink sauce / Brioche / salad
White prawn from Huelva
Prawn from Sanlucar
Tiger prawn

WHOLE FISH IN SALT

Seabass
Seabream
Salmon

DEEP FRIED

White anchovy
Squid
Crystal prawns
White fish "adobo"
Vegetables
Goat Cheese / Honey / Nuts

CAVIAR EXPERIENCE

3 caviar 100gr, 1 red caviar 200gr,
2 bottle of champagne or vodka,
blinis, sour cream, lemon and
chives

SNACKS

COLD SANDWICH

Steak tartar & beef mayo
Iberian ham & manchego cheese
Cream cheese / smoke salmon /
rocket Focaccia / roasted vegetables
Potato salad / tuna / avocado
Brie cheese & caramelized apple
Beetroot hummus / sliced fresh
vegetables

HOT OR TOASTED SANDWICH

Grated mozzarella / rocket / turkey / avocado
Bagel / chicken / omelette
Tuna / egg / corn / cream cheese / avocado
Lettuce / bacon / havarti cheese / chicken
Club sandwich : chicken / bacon / lettuce /
boiled egg / mayo Mini burger: beef / tuna / pork

PIZZAS (THICK DOUGH FROM ATELIER PASTAS)

Margarita : tomato base / mozzarella
Tuna: Tomato base / mozzarella cheese / tuna /
onion / rocket Ham: Tomato base / mozzarella
cheese / fresh mozzarella / Ham / basil & rocket
Pepperoni : Tomato base / pepperoni / mozzarella
cheese
4 cheeses : mozzarella / blue cheese / parmesan /
goat cheese

QUICHES

Lorraine : Bacon / mozzarella (not mushrooms)
Vegy : Tomato cherry / mozzarella cheese /
leeks / onion / zucchini
Cherry & peanuts: Tomato cherry / mozzarella
cheese / peanuts
Pumpkin : pumpkin / brócoli / gorgonzola





ADDITIONAL OPTIONS

Enhance your experience with selected add-ons.
We collaborate with trusted partners to provide
extra staff and complementary services.

EXTRA SERVICES TO ADD ON YOUR TAILOR MADE EXPERIENCE

EXTRA H. per member of staff

EXTRA Waiter (4h)

EXTRA Basic Renting (Glasses/Cutlery/ Plates / Linen)

EXTRA Spanish Wine (1 bottle of wine pp)

Shooping Groceries with a Profesional Chef in a Local Market (1H)

OTHER SERVICES

Musical show

Bartender

Photographer

Ask for any other request.

*** VAT must be add between 10 % to 21 % depending on the service choosen.**





BOOK YOUR EXPERIENCE



[Contact us](#)



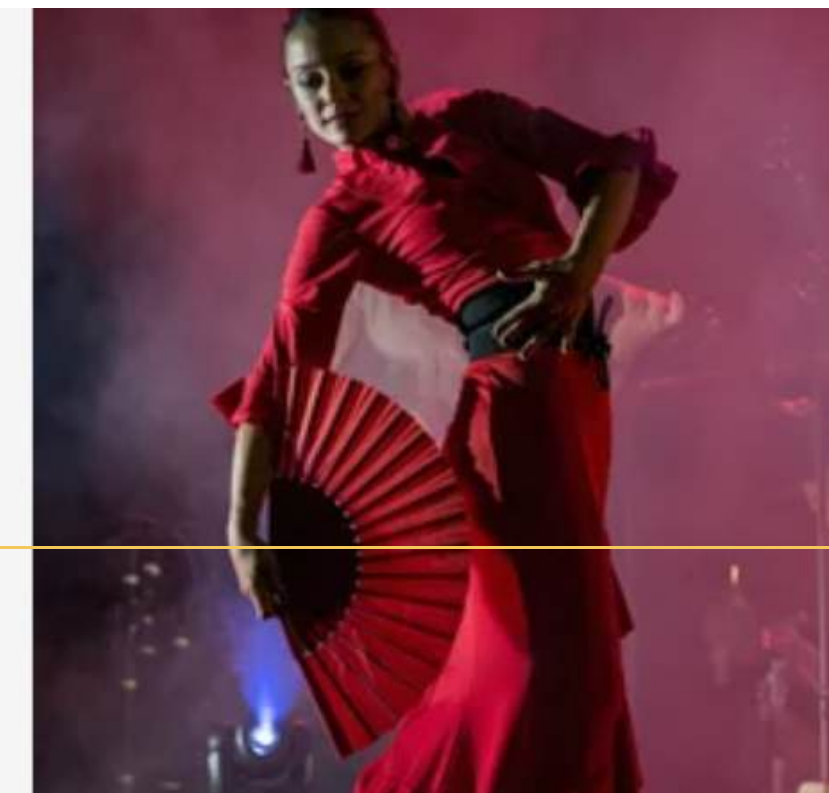
[Fill in the Form](#)



Make the Payment



Enjoy your experience





BOOKING FORM

If you would like to book our services, please send us an email at 8meryrosemary@gmail.com.

In your email, please include the following details:

-
1. Location:
 2. Date & time
 3. Number of guest
 4. Preferred menu & service style
 5. Any special request or dietary requirements

A photo of the kitchen and dining area is required.

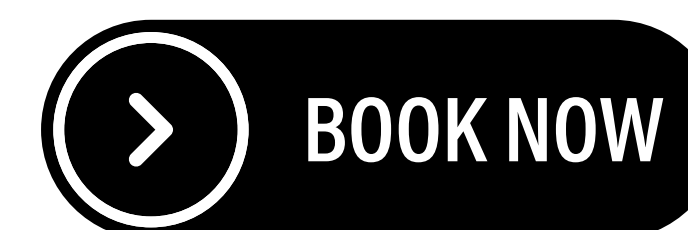
Nationality:

Name:

Mobile number:

Passport number or ID

Please press the bottom to fill the form



GENERAL CONTRACT & TERMS

CUSTOMIZED EXPERIENCES

We specialize in creating tailor-made experiences, ensuring flexibility in our services and menus. Each budget is customized for individual clients based on factors such as the minimum number of guests, location, dates, and hours of service. All prices exclude VAT, which will be included in the budget provided.

TERMS AND CONDITIONS

Our terms and general conditions may vary depending on the type of service, with specifics outlined in the budget regarding payment, cancellation policies, and hours of service.

CONTRACT:

You, referred to as "the client," agree to the following terms:

1. CHEF RESPONSIBILITIES:

- 1.1 We offer in-home chef services utilizing the kitchen facilities of the clients' villa. The chef will use existing kitchen tools and materials for food preparation, table setup, and serving. Additional items such as tables, chairs, cutlery, glasses, or plates can be arranged at an extra cost.
- 1.2 Upon request, the chef will create a customized menu based on the client's preferences and dietary requirements discussed beforehand.
- 1.3 The chef will shop for necessary ingredients, prepare and cook meals in the client's kitchen as agreed upon.
- 1.4 It is the chef's responsibility to ensure that meals comply with any dietary restrictions or allergies provided by the client.
- 1.5 The client will be informed of the chef's arrival at least 2 hours before the service begins, depending on the complexity of the menu and service contract.

2. PAYMENT:

- 2.1 The agreed-upon fee is inclusive of VAT and is valid for 48 hours from the date of issue. To secure the reservation, 100% of the service fee must be paid in advance.
- 2.2 Cancellation terms shall be specified in each individual budget. The Client acknowledges that, due to the boutique nature of our two-chef operation, cancellations are subject to a strict policy, as reserving a date requires declining other potential engagements.
- 2.3 Additional services from secondary suppliers (musicians, rentals, photographers, etc.) require full payment in advance.

3. ADDITIONAL COSTS:

- 3.1 Any requests for food or wine outside the agreed budget will incur additional charges, settled on the day of the service.
- 3.2 The chef will obtain client pre-approval for any additional food purchases resulting in an extra invoice.
- 3.3 Additional service hours beyond the agreed package will be added to the final invoice, such as delays or extra requests.

4. CLIENT RESPONSIBILITIES:

- 4.1 Ensure villa owners/managers grant access to the villa and kitchen as needed.
- 4.2 Ensure timely access to the villa as per agreement; extra waiting time will incur charges.
- 4.3 Maintain a clean kitchen free from personal belongings before the service begins; additional cleaning time will be charged.
- 4.4 Ensure the kitchen is adequately equipped for the number of guests; rental options are available upon request.
- 4.5 Adhere to the agreed-upon starting time for the service.
- 4.6 Notify of any special circumstances,
- 4.7 Inform us in advance of any special events or extended service requirements for personalized quotation, such as children eating separately, speeches, singing, games or anything that interrupt the meal, to avoid delays and extra charges
- 4.8 Provide the chef with dietary requirements and allergies before menu approval to avoid liability issues.
- 4.9 Any delays or additional services will result in additional charges.
- 4.10 Understand that delays may impact service completion time and book accordingly to ensure uninterrupted service. Please note that if there is any delay in the scheduled time from the client, we cannot guarantee the completion of the service on time. If we have another service scheduled later in the same day, we cannot afford to be late with other clients. In such cases, we strongly recommend booking the whole day to ensure uninterrupted service..

- The extra charge for the delays as described above is between 25-50 Euro/half an hour (50-100 Euro/hour) for each member of the staff present at the service

5. HOW TO MAKE A RESERVATION:

- Follow these steps:
- 5.1 Complete the reservation form with all required details.
- 5.2 Provide personal details or business information.
- 5.3 Review the contract details.
- 5.4 Make a 100% advance payment via transfer to secure the reservation.
- 5.5 Upon receipt of the transfer, your booking will be confirmed.

6. LAST MINUTE BOOKINGS / FULL DAY OR HOLIDAYS SUPPLEMENT

- For services confirmed with less than 24-48 hours' notice, a supplement will apply.
- Additionally, full-day services will incur a supplement to cover purchasing and preparation hours from the previous day.
- Holidays or special dates will also be subject to it.

These adjustments are made to cover additional costs associated with organizing and executing last-minute and full-day services.



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