

Chef Kansas City Dinner Party FAQ

Q: What cooking utensils do you need?

A: We will bring everything needed to execute your event.

Q: What cooking appliances will you need?

A: We will use your oven, cooktop, sink, and dishwasher.

Q: Does my kitchen/countertop need to be clean?

A: Yes, please! This will help us work efficiently in your space and get started right away.

Q: Do you need to use my dishes, serving ware, and silverware?

A: Yes, unless we have a conversation regarding this, it would be helpful if they were readily available upon our arrival. If needed, these items are available for rent from Chef Kansas City.

Q: Who does the dishes and cleaning after we are done eating?

A: We do! We will leave the kitchen cleaner than we found it.

Q: What should I expect for the evening?

A: Once Chef Kansas City arrives and gets settled into your space, begin preparing the appetizers so that you and your guests have something to enjoy while we prepare dinner. Typically, we set the appetizers out for 30-45 minutes before we serve the first course. Once we invite everyone to sit down for dinner, we will promptly serve the salad course and move through the courses.

Q: Why is there a 3 hour minimum charge for the staff?

A: This is the minimum amount of time required to properly execute an in home dinner party. This covers the arrival and set up of the chef, review of the menu and service timeline, cooking and serving of the meal, and of course clean up. If the amount of time quoted to you is higher than the 3 hour minimum, this is because based on the information given to us and what is requested of us, we will increase the labor to ensure your event runs as smoothly as possible, however this will be discussed with you during planning.

Q: How much do I need to pay upfront?

A: For events costing less than \$1000, we require 100% payment to guarantee your spot on our calendar. For events over \$1000, we require a 50% deposit with the remainder due before the start of your event. This ensures that appropriate staffing is scheduled, guarantees that no one else can reserve the staff required for your event, and that all ingredients and materials needed are purchased and ready.

Q: What if my guest count needs to change?

A: Not a problem. We request that any changes to guest counts be communicated to us as soon as possible, but *no later than 3 days* before your event.

