

Terms and conditions

Definitions

'Jacopo Corbetta Private Chef' refers to TGG75 trading as 'Jacopo Corbetta Private Chef', ABN 566 417 748 16 'The Client' refers to the customer booking any cooking or catering services with 'Jacopo Corbetta Private Chef' We, ours, us, etc.' means 'Jacopo Corbetta Private Chef' 'You, yours, etc.' means The Client

These Terms and Conditions may be amended by us at any time by updating them on our website. You should review these Terms and Conditions each time you access our website. By continuing to use and access our website you agree to be bound by the amended Terms and Conditions.

Prices and Payment

Chef services are charged at \$125 + GST per hour. Bookings are for a minimum of 4 hours. Additional Charges apply for larger groups over 10 people. A surcharge will apply for Sundays (10%) and Public Holidays (15%).

Before each event we will work with you to develop a tailored menu specifically for your event. Once the menu is agreed, a price estimate will be prepared. The price estimate will include a labour component and a food component.

A booking is considered confirmed and the date secured, upon receipt of a 50% deposit. Pre-authorization of a valid credit card for the remaining 50% will be required at time of booking and before food can be ordered / purchased.

Menus, final numbers and dietary requirements are to be confirmed and the balance (after deposit) will be invoiced, at least seven (7) working days prior to the event. Full payment of the function is required prior to the event date, unless other arrangements have been made previously.

If the final numbers decrease after confirmation has been made you will be charged at your confirmed numbers. Every effort will be made to accommodate any increase in numbers with the client being charged for the amended final increase. Final settlement of any additional agreed charges will be settled at the conclusion of the event.

Payment can be made via EFT into our Bank Account or on credit card (we accept payment by most credit cards, including Mastercard, AMEX and Visa note: credit card surcharges apply).

Cancellations

Any bookings that are cancelled less than 3 full working days prior to the event for any reason, including weather, Covid-19 restrictions or any other circumstances will incur a fee of 50% of the estimated labour costs plus including any food costs already incurred.

Dietary Requirements

Jacopo Corbetta Private Chef staff and suppliers prepare all food in accordance with the Food Standards set by Food Standards Australia and are HACCP Accredited. The kitchen and equipment used may contain traces of nuts, egg, dairy, gluten and other known allergens. Although all care is taken by Jacopo Corbetta Private Chef to ensure these items are contained, we cannot guarantee that all dietary requirements will be met. Whilst we understand the serious implications of reactions to allergens and will endeavour not to cross contaminate your food, Jacopo Corbetta

Private Chef will not accept responsibility or liability for an adverse reaction to our any of our food by any guest.

Please inform any of your guests who have serious food allergies that if they are concerned that they will be able to bring their own allergen free food in some circumstances. Please check with your booking representative upon booking and they will inform the function staff of this arrangement.

Waste Disposal

All rubbish will be left on site neatly bagged. The client is to advise of any specific instructions as to where to leave.

Equipment

It is expected that the client will supply their own cooking equipment, utensils and servingware, however if specific items are required then additional time to source these for you will be charged at our standard hourly rate + cost of the item.

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Images on our website and marketing material are styled for presentation purposes, and may not be indicative of the presentation of particular items ordered by the Client. Menus are subject to change according to seasonal and supplier availability. We do endeavour to alert clients to any changes, however, this is not always possible and in some instances some products may be substituted for similar quality ingredients.