

# Holistic Home Cookin' Dinner Party Service Agreement

This agreement is made between Holistic Home Cookin' (HHC) and the Client,

\_\_\_\_\_, on this  
date\_\_\_\_\_.

Event Name/Type:

Event Date:

Physical Location and Notes:

Requested Menu:

Any Food Allergies/Special Requests?

Preferred Dinner Start Time:

Estimated Guest Count:

***Deposit:*** A \$100 deposit is due at the time of booking, and will be deducted from the Total Final Payment, unless other arrangements have been made. The deposit will be

refundable if cancellations are made two weeks prior to the booking date.

**Changes:** Absolutely no changes can be made to the menu plan (ie, removing, adding, or changing meals, or notifying HHC of any/additional food allergies/dietary requests) more than two (2) full weeks (14 business days) before the event date. Any changes are subject to additional fees at HHC's discretion.

**Final Guest Count:** The final guest count must be given five (5) full business days prior to the event date. This count becomes your guaranteed number and will not be subject to reduction. If the final count becomes more than the guaranteed number, I will make every effort to accommodate you and your guests, however please understand that additional charges may be added, especially in the event that assistants may need to be hired and extra food may need to be purchased.

**Balance Payment:** 50% of the remaining balance will be due five (5) full business days prior to the event date, and final payment will be due at the time of your event. Currently, I accept personal checks, cash, and payment through PayPal, Venmo, and CashApp.

**Fees:** Please note, there will be a 5% storage and travel fee added to the final invoice.

Unused Food: Any unused food will be the Client's to keep.

Please see next page for Guest Prep Checklist

***Guest Preparation Checklist:*** Please be prepared for my arrival by checking off the following items:

\*The kitchen is reasonably clean with counters clear and ready for use

\*There is reasonable space in the refrigerator for me to store cold foods (you may want to consider bringing a cooler for drinks if you are unsure about the fridge space in the house)

\*The trash and recycling receptacles are reasonably empty and available for my use

\*The sink is clear of dirty dishes

\*The dishwasher and/or drying rack(s) is reasonably empty and ready for loading.

\*Guests are not using the oven or stove, and agree to stay reasonably clear of the kitchen and the workspace

\*Guests will be ready to start their meal at the preferred start time, as stated by the Client above. I cannot guarantee hot food if start time increases by more than 15 minutes.

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Client \_\_\_\_\_ Date \_\_\_\_\_

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Aubree Silver, HHC Owner/Operator \_\_\_\_\_ Date \_\_\_\_\_