

## Le Vignau - Private Chef

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Vincent works as a private chef, cooking restaurant style dishes cooked fresh, on site, as opposed to a caterer who drops off ready made meals for reheating and serving.

He charges a flat rate for his services which includes shopping, prepping, cooking and clearing up the kitchen. Ingredients (including wine if required) are paid for in addition, by the client at cost price and all receipts are provided.

Meals generally include appetisers, starter, main course, cheese and dessert but each menu is discussed with the clients. Vincent uses fresh ingredients and buys local produce wherever possible.

The flat rates for Vincent's services are as follows for parties of a minimum of 4 and maximum of 10 adults (larger parties or intimate dinners should ask for individual quotes):

150€ for 1 lunch,  
250€ for 1 dinner

The rate reduces with each additional meal that is booked by the same client, i.e.

First lunch @150€, second and third lunches @100€, fourth lunch @ 80€  
First dinner @250€, second and third dinners @200€, fourth dinner @150€

Ingredients are charged separately and any left over items are left in the fridge for client's use.

Vincent is unable to provide waiter services as his dishes are plated up individually in the kitchen which requires help in clearing plates between courses so the food is served hot! A waitress can be arranged (for a fee of 12€ per hour, paid directly to the waitress) or clients may help with clearing the table between courses.

As a guide price, an average 4 course meal with appetisers and wine for 10 guests will cost in the region of 45€ per head, the average price for a meal out, without the added cost of a babysitter or the need to decide who draws the short straw to drive!!

