

# **Chef Tom Burney Signature Dinner Menu ( Autumn 2022)**

**Pricing (per person) :** Canapes & bread + 3 courses [\$1800]/ +4 courses [\$2000]/ +5 courses [\$2200]

**-Chef's selection of canapes** to complement menu

**-Fresh sourdough bread**

## **-Soup**

- Lobster Bisque with crème fraiche & parsley oil
- Jerusalem artichoke with Leeks & beurre noisette (V)
- Tomato & Roasted red pepper with Parmesan croute
- French onion with Goat's cheese
- Wild mushroom with black truffle toast (V)

## **-Starter**

- Tomato & Burrata cheese with black truffle, basil & fermented tomato dressing (V)
- Salad of Lobster, avocado & tomato
- Roasted Rabbit with pickled carrot, carrot vinaigrette & brussels sprouts
- Sous-vide & torched foie gras with tomato chili jam, orange & walnut salad
- Spanish Octopus with miso eggplant, spicy chorizo oil, pine nuts and edamame

## **-Main Course**

- Beef Wellington with black truffle, Red wine jus
- Roasted pigeon with crunchy confit leg, kale & pickles
- Medium-Rare Venison tenderloin with shallot tart
- Tonka bean-poached King Salmon with beetroot & charred Broccoli

## **-Dessert**

- Lemon tart with raspberry, pistachio and crème fraiche ice-cream (V)
- 'Black Forest' Chocolate Souffle with Kirsch cherries and milk ice cream (V)
- Apple tart Tatin with Cinnamon & Tonka bean ice cream (V)
- Key Lime Pie with coconut, ginger and passion fruit (V)

## **-Cheese Course**

Chef Tom's selection of classic and niche European cheeses, served with chutney, dried fruit, sourdough and crackers. Served as sharing board or individually plated. Can include Vegan cheeses on request

**Key Terms & conditions** Minimum spend \$20,000per event (Friday/Saturday)/ \$15,000 other day| Prices are 'all-in' including Chef, Waiter, logistics and menu| Chef & waiter included for 4-5 hours| Free delivery to HK Island & Central Kowloon areas only| \$4k deposit required to reserve date| Full balance due 7 days before event date to confirm booking| See 'Detailed Terms and conditions' for full details.

## **Detailed Terms & Conditions- Dinner Party Service**

**Pricing-** Events are booked subject to minimum spend \$15,000 per event (Monday to Thursday)/ \$20,000 (Friday to Sunday) Other minimum spend may be applied & small dinner VIP charges may vary at key dates e.g. NYE, CNY, Xmas, December etc.

**Booking and Payment-** It is suggested to book 1 month+ in advance to avoid disappointment, since dates often booked up at least 14+ days in advance. Receipt of non-refundable deposit of minimum \$4000 is required to reserve your event date. Full balance is due latest 10 days before your event date in order to allow preparation to proceed properly. Menu changes may be required (without notice) in case of late payment. If full balance is not received 1 week before event, then the deposit may be forfeited, and the booking may be assumed cancelled. Payment options include Payme, FPS, direct deposit & bank transfer (see invoice).

**Menu** All your guests will be served the same dishes, with the exception of dietary restrictions informed more than 7 days in advance. Chef Tom can propose substitutions for any dishes or ingredients based on taste/ dietary/ religious reasons and will do so once the core menu has been selected.

**Changes-** It may be necessary to make small last-minute changes to your menu based on seasonal availability of particular ingredients, so share at time of booking if there are any ingredients which must be avoided.

**Staff & logistics-** Chef and waiter are complimentary for up to 5 hours per event (time from unloading vehicle to arriving back at vehicle location i.e. if there is long distance/ steps/ other delivery challenges e.g. multiple elevators/ any stairs on delivery route etc. then this will be included in service time- please advise of this before-hand so we can plan our arrival time accordingly. Chef/ Waiter are charged at \$300 & \$200/ hour respectively, chargeable if service on the night stretches to longer than the 5 complimentary hours.

Staff will normally arrive onsite 60-90 minutes before the first items are served, depending on menu and event arrangements e.g if table setting if arranged by host or by Hong Kong Personal Chef's team.

There may be extra logistics charges applied for staff transport for outlying areas with restricted public transport service or service may not be available in some areas.

2 trips are included in the package price e.g. one delivery and one collection. Extra trips requested will be chargeable at \$300+ (based on location) e.g. if you request to keep tableware overnight for collection next day instead of staff taking after event.

**It is assumed that complimentary parking will be provided for 1 vehicle for the chef- pls advise if this is not the case**

Note that tablecloth, napkins & printed menus are not available and aren't included in the pricing. Glassware & Tableware can be rented separately on request.

**Changes to booking/ Postponement/ Cancellation** *Postponement* refers to you delaying the event to a mutually agreeable date within 3 months of the original booked date. *Cancellation* refers to you requesting that the event does not proceed on the originally booked date and it does not occur within the following 3 months (for any reason).

In case of postponement, the deposit can be carried over to another date without charge only if all payments have been made according to above 'Booking and payment' schedule AND confirmation of postponement is given 10 days or more in advance of original booked date. If the full balance has not been paid and/or less than 10 days' notice is given then the request may be treated as cancellation rather than postponement. If less than 10 days' notice is given, the following charges will be incurred (based on the real costs incurred and potential loss of business caused by postponing the event):

<b><u>Postponement</u></b>	<b>Notice period given</b>	<b>Amount charged</b>
	More than 10 days	No charge
	5-9 days	100% of deposit amount
	3 days or less	deposit amount plus 50% of outstanding balance

**Cancellation-** In case of cancellation, the deposit is always forfeited, plus the following charges, based on amount of notice of cancellation given (hence the amount of cost incurred in the kitchen):

<b><u>Cancellation</u></b>	<b>Notice Period given</b>	<b>Amount charged</b>
	More than 10 days	Deposit amount
	7-10 days	Deposit amount plus 25% of outstanding balance
	4-6 days	Deposit amount plus 50% of outstanding balance
	3 days or less	Deposit amount plus 90% of outstanding balance

**Flexibility** Chef Tom will do his best to help ensure that your event goes ahead in the best possible way, no matter what unexpected events may occur. We will discuss on a case-by-case basis any changes which may need to be made due to unforeseen occurrences.