

[Hong Kong Personal Chef] Classic BBQ Menu 2022

-\$490 per person (delivery of food only) minimum 10 pax

-\$550 per person Price Includes food, serving platters & chef, Minimum 15 pax

Salads (*Both included*)

-**Classic Potato Salad** with mayonnaise, mustard, chives & shallots (V, GF, *vegan by advance request*)

-**Pesto Pasta Salad** with fresh basil pesto, Parmesan cheese & pine nuts

(plus Choose **one** from below)

-**Greek Salad** with feta cheese, Kalamata olives & balsamic dressing (default, V, GF, *vegan by advance request*)

-**Japanese salad** with avocado, charred sweetcorn and seaweed (V, *vegan on request*, GF)

-**Thai salad** with bang-bang dressing (V, GF, *vegan on request*)

-**Tomato & Burrata salad** with black truffle dressing (*GF, Add \$35/pax supplement*)

From the Grill (*All included*)

Beef burgers -Chef Tom's **50/50 blend of short rib and chuck beef** make the juiciest burgers. Served on sesame brioche bun with pickled red cabbage and cheese.

-[Upgrade to **Wagyu** Beef burgers (+\$50/pax)]

-**Veggie burgers** (V) (*available by advanced request*)

-**British Cumberland Sausage** Hotdog from Wickes manor Farm, served with caramelised onion

-**Jamaican Jerk Chicken Drummettes** with hormone-free chicken (OR/ Jerk Chicken Thigh on advance req.)

-**Seafood Skewer**- Salmon & Tiger Prawn Skewers (GF)

-**Lamb cutlets**- Succulent juicy Aussie lamb cutlets marinated with garlic & rosemary (GF)

-**Grilled Sweetcorn & garlic butter** (v, GF, *vegan on request*)

-**Mediterranean Halloumi Skewers** with Cypriot Halloumi cheese (V, GF)

Key Ts and Cs- 1 chef included (4 hours), Server not included (but **is required for more than 15 pax**). delivery not included, warming trays can be provided (pls confirm electricity sockets available). Dining plates & cutlery add \$15/pax handling charge. BBQ Grill not included. See full terms and conditions for further details.

[Hong Kong Personal Chef] Premium BBQ Menu 2022

-**\$880 per person**, minimum 15 pax

Price Includes Chef, server, plates, platters and cutlery

To Start

(Choose **one** of the below, served 1-2 pieces per person)

- Fresh Oysters** served with lemon & tabasco
- Grilled Foie gras toast** canapes with tomato chili jam
- Grilled Scallop & Bacon canapes**-

Salads (both included)

- Classic Potato Salad** with mayonnaise, mustard, chives & shallots (V, GF, *vegan by advanced request*)
- Pesto Pasta Salad** with fresh basil pesto, Parmesan cheese & pine nuts

(plus Choose **one** from below)

- Greek Salad** with feta cheese, Kalamata olives & balsamic dressing (chef's choice, V, GF)
- Japanese salad** with avocado, charred sweetcorn and seaweed (V, vegan on request, GF)
- Thai salad** with bang-bang dressing (V, GF, vegan on request)
- Tomato & Burrata salad** with black truffle dressing (GF, *Add \$35/pax supplement*)

From the Grill (All included)

- Wagyu Beef burgers** -Served on sesame brioche bun with pickles and cheese.
- Impossible (plant-based) Beef burgers** also available (*by advance request*)
- Sustainable Salmon & Tiger Prawn Skewers** (GF)
- Lamb cutlets**- Award-winning NZ 'Te Mana' Lamb with garlic & rosemary
- Grilled Sweetcorn & garlic butter** (v, GF, *vegan on request*)
- Mediterranean Halloumi Skewers** with Cypriot Halloumi cheese (V, GF)
- Angus Rib of Beef- Cooked on the bone**
- BBQ Baby Back Pork Ribs**- slow-cooked and 'fall-off-the-bone' tender
- Jamaican Jerk Chicken Drummettes** with hormone-free chicken (OR/ Jerk Chicken Thigh on advance req.)

To Finish

Chef Tom's signature Tart Au Citron with raspberry

Key Ts and Cs- Environmentally-friendly Melamine reusable plates and cutlery included, 1 chef and waiter (4 hours) included. delivery quoted separately based on location- from \$300. Warming trays can be provided (pls confirm electricity sockets available). BBQ Grill not included. See full terms and conditions for further details.

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[Hong Kong Personal Chef] Detailed Terms & Conditions- BBQ Service

BBQ Grill is not included in any of our packages but may be rented at extra cost (Min. 7 days' notice required)

Pricing- Minimum charge for event with staff is \$10,000. Pricing is based on minimum number of pax at listed price. 'Small event VIP' charges will be applied for events below minimum no. of pax, upon enquiry (This is because the staff costs, delivery etc. have been calculated based on min. pax number). Minimum spend 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 14-28+ 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, ATM & bank transfer (see invoice).

Menu Chef Tom can propose substitutions for any ingredients based on dietary/ religious reasons (if 10+ days' notice given). Changes- It may be necessary to make small last-minute changes to your menu based on seasonal availability of particular ingredients, so do let us know at time of booking if there are any food allergies/ingredients which must be avoided.

Staff & logistics- It is highly recommended that you hire at least one server for your event. For any event over 15 pax it is compulsory to have a server in order to ensure a good event experience for your guests. In case of event over 15 pax without server where you do not provide adequate service support onsite (e.g. dedicated helpers) then service quality may be affected. An extra charge of \$500 is applied to all events over 15 pax where no server is hired (to cover the extra work the chef will have to do in this situation). Chef & waiter (where included) are complimentary for 4 hours (time from unloading vehicle to arriving back at vehicle location) i.e if there is long distance/ steps/ other delivery challenges 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. Labor Charges may be applied if delivery challenges are found onsite which are not disclosed by client in advance, Chef/ Waiter are charged at \$300/\$250/ hour respectively if overtime work is required over the 4 hours. Late charges will apply for any staff events finishing after 12am.

Staff will normally arrive onsite 60-90 minutes before the first items are served, depending on menu and event arrangements. There may be extra logistics charges applied for staff transport for outlying areas (or areas with restricted public transport service).

2 delivery trips are included in the package price e.g. one delivery and one collection, only to Hong Kong Island and Kowloon locations. Charges will be required for other locations. Extra trips required will be chargeable at \$300+ (based on location).

Tableware is included in the menu prices. There are 3 options available:

- a) Client provides dining plates and cutlery. We bring platters and bowls for service of the food only (default option).
- b) We provide our environmentally friendly melamine plates & stainless steel cutlery (+\$15/ pax handling charge)
- c) We can provide single-use tableware (made from most environmentally friendly materials) +\$30/pax surcharge for this option.

All bookings are made according to option a), unless otherwise requested (in advance).

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 (regardless of 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 less than 10 days' notice is given then the request will 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 and loss of business caused by postponing the event):

Postponement	Notice period given	Amount charged
	More than 10 days	No charge
	7-10 days	50% of deposit amount
	4-6 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):

Cancellation	Notice Period given	Amount charged
	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 100% of outstanding balance

COVID: IN case of change of government restrictions between time of deposit payment and planned event date which results in event becoming unlawful, the 3-month rearrangement period referred to above will be extended to a minimum of 6 months.

Change to numbers It is recommended to make your booking for the minimum number of guests you are confident will attend, since it is not possible to reduce numbers after booking. Increases in numbers should be confirmed 7 days in advance in order to be guaranteed, but we can normally help to accommodate increases.

[Hong Kong Personal Chef] Extra BBQ Menu Items- 2022

To Begin

- European Delicatessen sharing board-** Salami, Spicy chorizo, Serrano ham, smoked salmon, olives, baguette **-\$780/10-15 pax**
- Fresh Oysters- Chef's Seasonal selection** **-\$Market Price**

Grill- Meat

- Free-Range BBQ chicken wings-** Home-made smoky BBQ sauce (GF) **- \$480/24 pc**
- Japanese style chicken burgers-** Chicken Thigh marinated in miso/ ginger served with pickled ginger on brioche bun **-\$750/ 10 pc**
- BBQ Baby Back pork Ribs-** British pork, slow-cooked & fall-off-the-bone tender **-\$650/ 10-15 Pax**
- Cumberland Sausage Hot Dogs-** British sourced pork, served in brioche bun with onion jam & mustard **-\$650/ 10 pc**
- Wagyu Tomahawk Steak-** Grilled on the bone, 1.5-2kg (GF) **-\$Market Price**

Grill- Seafood & Veg

- Grilled Lobster-** MSC certified lobster tail and claws, served with garlic butter (GF) **-\$Market Price**
- Whole Tiger Prawns-** Grilled whole and served with garlic butter OR/ ginger & black pepper mix (GF) **-\$480/2kg**
- Mediterranean Octopus-** Cooked Sous Vide till tender then charred and brushed with garlic butter (GF, 1-2kg/ Octopus) **-\$1080/ 2 Octopus**
- Miso & Ginger Eggplant Steak-** topped with banana blossom (Vegan, GF) **-\$580/ 6 'Steaks'**

Sweet

- Fresh Fruit Platter-** with yuzu dressing (**Vegan, GF**) **\$720/ 20 pax**
- 72% Chocolate brownie Bites** (V, Dessert Canape) **\$750/ 36 Pieces**

Note- These Items can only be ordered alongside the Classic/ Premium BBQ Menu Packages and can't be ordered separately. Add-on Menu Items will normally be cooked after the main menu items. If a lot of extra items are added then an extra chef may be recommended- will be discussed on an event-by-event basis based on personalised menu and service timings, number of guests etc.