

# Fruitful Vintage's Policies:

**What are your, on-site, entry requirements?** Chef Ray will need access into your kitchen upon his arrival. If you or one of your guests will not be, on-site, upon his arrival, then we will need you to please get us your key code or another means to enter. *(Note: You can feel free to watch and visit with Chef Ray as he prepares your meal or leave and be back before dinner is served.)*

**What are your kitchen requirements?** We ask that you please have your counters and sink areas cleared and clean before Chef Ray arrives. We also ask for one shelf of refrigerator space for food storage and occasionally a small space in the freezer.

**Do you accommodate diet restrictions?** If any of your guests have special dietary requirements or allergic reactions to any foods please let us know, in advance. We can accommodate most of these diet requirements, including Gluten-Free.

**Can you deliver food to our location?** The only food we will deliver is from our **"Finger Foods Menu"**. All other menu items are prepared, on-site, in your home, venue, or cabin rental kitchen to give that personal chef touch.

**Do you provide tableware?** We do not provide tableware. We will use the tableware provided in your home, cabin, or venue. Disposable tableware can be provided for an additional per person fee, if desired.

**Do you provide beverages or alcohol?** Fruitful Vintage does provide beverages as listed on our menus. We do **not** provide bartenders or alcohol, nor can we open or pour any alcohol.

**How do I reserve my date?** Fruitful Vintage reserves dates based on a first booked basis. To reserve your date, we require an **estimated 50% deposit of the total price**, up front, with the remaining balance due two weeks before your cook date.

**Are there certain days you are closed?** Yes, we are closed Sundays, Christmas Day, and Thanksgiving Day.

**Which forms of payment do you accept?** We accept credit/debit cards for Visa, MasterCard, or Discover, Business Checks, Personal Checks, Cashier's Checks, or Money Orders.

**Are taxes included in your pricing?** No. In addition to our pricing, please add **9.75%** tax to your total price.

**Is gratuity included in your pricing?** No, we do not include gratuity in our pricing but recommend 15-20% as standard.

**Do you have a travel fee?** There is no travel fee for up to 50 miles round trip. If over 50 miles, then there will be a **\$25-\$50 fee**.

**What is your refund policy?** Cancellation before 60 days from your book date = **\$25 processing fee**; Cancellation 59 days - 15 days from your book date = **50% of total price**; Cancellation 14 days and up to your book date = **100% of total price**

***(Note: In addition to the above refund policy, if paying by credit or debit card, there will be a 3% fee charged for all refunds.)***

**Will refunds be issued during severe, winter conditions?** Due to severe, uncontrollable, winter weather conditions, such as heavy snows or ice on roads, cook dates may have to be canceled, delayed, or rescheduled for a later date or time. Partial refunds will be considered, per individual situation, at Chef Ray's discretion, if he cannot reach your location.

*Fruitful Vintage Personal Chef Service has operated in integrity and has been committed to providing excellent and personal service since 2006. We are licensed, fully insured, and ServSafe trained. We are also graduates of the Culinary Business Academy and United States Personal Chef Association. Referrals are available upon request. Please read our testimonies on our website.*



All prices are subject to change without notice.  
**(Booking Based on Availability & First Booked Basis)**  
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