

SALT+CHARM

Service Contract

SALT+CHARM Personal Chef Service will work with you to customize your weekly meals. The customized menu will be presented to you in advance for your approval.

After the signing of this contract, the weekly service fee of \$200 plus the cost of groceries will be due on each service day. Contracts are renewed on a yearly basis. Should you desire additional entrees for guests, notification is required two days in advance.

Weekly Service: We will plan, shop for, and prepare 4-5 meals (including any lunch options you may request.) We will give you detailed instructions for completing the entrees and side dish suggestions, if needed, to round out the meals.

Payment Arrangements: To ensure uninterrupted service, payment is required on the day of service each week via Venmo, Apple Pay or Paypal. Please let us know which you prefer and provide your user name/info.

Vacations or missed services: Clients are required to provide written notification to SALT+CHARM Personal Chef Service two weeks in advance of vacation or missed services. If proper notice is not given, the \$200 service fee will be due as usual for your scheduled service time.

This monthly service contract will be effective _____ and will continue until such time as either party wishes to be released from its obligation. It will be the responsibility of the party wishing to dissolve this contract to provide written notification thirty (30) days prior to its dissolution. During that thirty (30) day period, service will continue as per the original agreement. If proper notice is not given, the \$200 service fee will be due as usual for your scheduled service times for the remainder of the 30 days.

Disclaimer: SALT+CHARM Personal Chef Service has been educated and trained in the proper handling and storage of foods, and utilizes those practices to ensure that your food will be an enjoyable, safe food product. However, once SALT+CHARM Personal Chef Service has properly completed its service, you are responsible for continuing proper food storage and handling techniques to prevent any food-borne illness. If you have any questions concerning proper techniques used, SALT+CHARM Personal Chef Service will be happy to discuss them with you.

Client: _____

Address: _____

Work # _____ Residence # _____

E-mail: _____

Client Signature: _____ Date: _____

Chef Signature: _____ Date: _____

Venmo Name: _____

Paypal email address: _____

Key Arrangements/Alarm Situation: _____

