

Securing Your Reservation

After agreeing on your event date and menu options, we kindly request a 25% deposit of the total amount within 48 hours to confirm your booking. Please note that this deposit is non-refundable, and we are unable to reserve dates without it.

Finalising Your Booking

The remaining balance is due no later than 7 days before your event. You'll receive your invoice and menu details 10 days prior to your event date. To ensure a smooth process, please provide us with any dietary restrictions and confirm your guest count by this time to avoid any delays.

When Can You Make Reservations

Reservations for the year 2024 are currently open, and the prices offered are applicable until June 30, 2025.

Travel Fees

Given the current rise in transportation costs, additional fees will apply to bookings outside the Sunshine Coast area.

For destinations beyond the Sunshine Coast, varying travel fees will be incurred. Please inquire for specific details

Minimum Spending Requirements

To meet the high demand for bookings, specific Fridays, Saturdays, and Sundays in 2024 have a minimum spend of \$1400. For the Essential Experience priced at \$235 per person, a minimum booking for 6 individuals is required, resulting in a total minimum spend of \$1410.

Special dates like New Year's Eve, Christmas Eve, Easter public holidays, Melbourne Cup, Boxing Day, and New Year's Day require a minimum spend of \$2100.

Cancellation Policy

We understand that unforeseen circumstances may lead to event cancellations, and we are committed to working with you to reschedule for another suitable date when Chef Rodrigo is available.

In the event of a cancellation, please note that the initial deposit is non-refundable.

For cancellations made within 7 days of the scheduled event, the full amount paid will be forfeited. This policy is in place to cover the expenses incurred for pre-purchased ingredients and the time invested in tailoring your menu.

Event Date Changes

We understand that circumstances may require rescheduling your booking. Date changes are permitted up to 14 days before your event, and your deposit will be transferred to a future date without penalty. Any date changes requested after this deadline will be treated as a cancellation.

Please keep in mind that Rodrigo Rost Private Chef's Saturday bookings are typically reserved well in advance, emphasising the importance of flexibility in rescheduling.

If your rescheduled event falls beyond the initial booking date by more than half a year, there might be adjustments to the menu pricing to reflect current rates.

Gift Vouchers

When using a gift voucher as payment for your reservation, the standard cancellation terms and conditions will apply once the voucher is redeemed and the date is confirmed via email.

If you wish to reschedule before 14 days prior to the event, we will transfer the full monetary value to your new date without penalty. For rescheduling within the 14-day window, the amount minus 25% will be applied to the revised booking.

In the event of cancellation within 7 days of the booking, the full value of the gift voucher will be forfeited.

Adjusting Guest Numbers

Should there be any changes in your guest numbers before the event date, we kindly request prompt notification.

If your numbers exceed 12 guests, an additional staff member may be required.

The cost for an extra chef is \$55 per hour, with a minimum booking of 4 hours. If an extra waitstaff is requested, an additional charge of \$45 per hour will be incurred.

For any decrease in guest numbers within 7 days of the event, please note that refunds for funds already paid are not possible as ingredients will have been purchased.

Menu Information

Our menus are crafted seasonally and may vary from the website's sample selections. Your customised menu will be emailed to you approximately 7 days before your event, once we have all the necessary details. Please note that during peak periods, your menu may be sent closer to the event date. Special dietary requirements can be accommodated but must be provided before the final menu is sent.

The menu is at the discretion of the chef, and all guests will enjoy the same menu, except for those with specific dietary needs. Please be advised that last-minute changes to preferences cannot be accommodated on the event day.

Special Menu Requests

If you wish to include a specific item on your menu, please understand that due to the escalating ingredient costs, fulfilling such requests may not always be feasible. Your menu is curated as a Chef's Choice Tasting Menu experience and not an à la carte or customisable menu.

Menus are designed around seasonal availability, and requests for premium ingredients or items not in season could result in additional charges.

To savour the finest produce available, we suggest opting for the Ultimate Experience, totalling 13 courses all up.

Children

For children under 12, mains and desserts can be provided at \$55 per person. Children's meals must be requested at the time of booking. You will receive meal options for your children along with your final menu. All children will be served the same meal unless dietary restrictions apply.

Additional Chef

To maintain the high quality of our menus and enhance your dining experience, reservations with over 12 guests may necessitate an extra chef. The chef is billed at \$55 per hour, with a minimum booking of 5 hours. The need for an additional chef will be determined based on the type of dining experience you have reserved and will be communicated on an individual basis.

Servicing

Primarily catering to Noosa, the Sunshine Coast, and Brisbane.