

## **Private Dinner Client Assessment Form**

De	esired Dinner Date: Today's Date:
ls	this a special occasion such as a birthday, anniversary, engagement, etc.?  Yes No
Na	ame:
Ad	ddress:
Cit	ty, State, Zip:
Ве	est Contact Phone #:
	her Phone #:
	nail:
Diı	nner Location:
Ρle	ease circle your responses to the following questions.
1.	Which of these international cuisines do you enjoy?
	Mexican Thai Italian French Oriental Other
2.	What is your spicy food scale?
1	Bland Mild Medium Hot Nuclear
3.	Are you concerned about portion sizes? Yes Not so much, for a special occasion like this
	Do you or anyone else in your party have food sensitivities or allergies, such as ctose intolerance, glutens, nuts, or garlic? If so, please list them below.  Yes No
5.	May I cook with wines and/or liquors? Yes No
6.	Do you have a functioning stove at the dinner location, and do all burners work? Yes No
7.	Do you have a functioning conventional oven, and do you know if it is accurate?  Yes  No

8. Do you have the following small appliances at the dinner location?		
Blender: Yes No		
Microwave Oven: Yes No		
Stand Mixer: Yes No		
Hand Mixer: Yes No		
Food Processor: Yes No		
Coffee Machine: Yes No		
Espresso Machine: Yes No		
9. Do you have plenty of cookware, such as pots and pans to make sauces and to sauté meats and vegetables? Yes No		
<ol> <li>Do you have any large stock pots, pasta pots, Dutch ovens or cast iron pans?</li> <li>Yes No (circle the items you have, above)</li> </ol>		
11. Would you like to use your own place settings (large/small plates, soup and salad bowls, etc.), flatware, and glassware (water, wine, coffee, champagne, etc.), and do you have enough place settings for the entire party? Please ensure they are clean and ready for use.		
Yes No (circle the items you have, above)		
12. Do you have enough table linens (tablecloths, napkins) for the entire party, and would you like to use them?  Yes No, please provide these		
13. Do you have candles and candlesticks?		
Yes No, but I would like this "I don't need no stinkin' candles"		
Tro, but I would like the		
14. Assuming you are over the age of 21, do you desire wine and/or cocktails with your dinner? If so, would you like to provide your own wine and cocktails or would you like		
me to suggest some appropriate pairings?		
We will provide wine/cocktails		
Please provide wine/cocktail pairings for us		
We don't want any wine or cocktails  We prefer to drink  with dinner		
We prefer to drink with dinner		
15. Private Dinner Party for Two to Five guests: From the menu choices, please select:		
One appetizer:		
One bread:		
One salad <u>or</u> soup:		
One entrée:		
One side item:		
One dessert:		

16. For Private Dinner Parties for Six or more people (up to 20), Chef Jekyll will prepare up to two different appetizers, two side items, and two different entrée items. All other items must be the same for all diners, due to kitchen and time constraints.
Two appetizers:
One bread:
One salad <u>or</u> soup:
Two entrées:
Two side items:
One dessert:
17. In order to prepare your meal to be served at your desired time, I need to arrive at your home approximately three hours early. I will need access to enter any gated communities, and then someone to allow me access to your kitchen. Please provide details on how we can accomplish this:
If you prefer to discuss these details in person, or over the telephone, we can arrange for that as well. Thank you.
18. Chef Jekyll currently accepts payments by major credit cards, PayPal, cash or personal check. In order to book your event and confirm date(s) and time(s), a deposit of 50% of the total cost is required. After you submit this assessment form, Chef Jekyll

will be happy to meet with you to work out all the details and payment. Please call

850.200.7766 to arrange an appointment.