



Private dining – how it works

Thank you for your interest in booking a private dining event with me. This document will guide you through how the process should look from start to finish, but if you have any questions that aren't covered here, please feel free to ask.

Upon enquiry

- I will inform you if your requested date is available or give you a list of available dates for you to choose from.
- At this point, if you have any questions or specific requirements, please let me know. I will try to get back to you as soon as possible, but please bear in mind that if I am cooking for a paying customer, I will not check my phone or answer calls. I will catch up on enquiries the following day.
- If you are happy to go ahead, I will send you a link to an online booking form.
- Have a browse of my menus at www.djamkitchen.com/privatedining to get a feel for what each of my menus offer. Bear in mind that my menus will vary depending on availability of seasonal ingredients. There is no hurry to decide just yet – that comes later.
- Please note that the minimum numbers for booking are as follows:
 - Gastro Menu: 6 people
 - Masterchef Menu: 4 people (Sun-Fri), 6 people (Sat)
 - Tasting Menu: 4 people (Sun-Fri), 6 people (Sat)
- I may be able to accommodate smaller groups, however these will be charged at a minimum rate of £260.
- Children are welcome to attend, although I would suggest that my style of food might not be suitable for a younger palate. You will know your child's tastes and be able to make a decision. Children under 15 will need to eat from the same menu as the adults, but will be charged £10 less than full price.
- If you are located more than 1 hour away, I will provide you with a quote for travel costs. Anything less than 1 hour is included in the price. If you are located more than 2.5 hours away, I will provide you with a quote for overnight accommodation.

Booking

- Your date is secured once I have received your completed booking form and a deposit of £10pp. Details for paying the deposit can be found in the booking form.
- If another customer enquires about your date and you have not completed the above actions, I will offer you 48 hours to secure the date before making it available.
- I will send you an email or DM to confirm that you are booked in.

2 weeks before

- I will be in touch by email to check that all is okay, and prompt you to have another look at my menus. At this point, I will need your final menu choices within the next 2-3 days so I can order your ingredients. If you would like to discuss the menu, we can arrange a phone call.
- When deciding your menu choices, all guests must eat the same dishes from the same menu. If you have any vegetarians/vegans or other dietary requirements, we can discuss alterations to dishes to accommodate these guests. I have vegetarian alternatives to most of my dishes, so this is no problem.
- If you decide to opt for the Tasting Menu, I will confirm the tasting menu with you no later than 1 week before your booking.

On the day

- I will be in touch by email to confirm all your details. This will include confirmation of your final menu choices, and any outstanding balance to be paid on the evening.
- I will aim to arrive between 30 minutes to 1 hour before your requested start time, depending on how much on-site preparation is required (your menu choices and number of guests will dictate this).
- Shortly before I arrive it would be helpful if you could set your table how you like it (I am currently unable to provide table decoration) and preheat the oven to 180°C. I bring my own plates (unless you request otherwise), but I do not bring cutlery, glassware etc.
- When I arrive, I will ask you the easiest way to get to the kitchen, and I will unload my equipment. If you would like me to take my shoes off, please let me know!
- I will need to use your oven, hob, sink and kettle. I will bring all other equipment with me. I use a cooler box for my chilled ingredients, so I do not need fridge space (unless otherwise agreed).
- I love dogs and will always say hello to your pets! While I'm cooking, it would be helpful if pets could remain out of the kitchen – I might not notice them while I'm moving around frantically, and I would hate to trip over them or drop something hot/sharp on them.
- During service, I will try to get food out at a reasonable speed. With larger groups, this may take a little longer.
- I'm more than happy to chat, and you're welcome to take photos.
- At the end of the evening, I will clean up and leave your kitchen as I found it. Payment can be made by cash, bank transfer or (providing I have phone signal) credit/debit card. I kindly ask that payment is made on the evening after your event has finished (unless agreed otherwise in advance). This way I don't have to chase people for money, which I feel takes the shine off your experience.

After your booking

- Invoices and/or receipts can be provided if necessary.
- I would appreciate if you could review your experience on Facebook (Mike Bartley – Masterchef 2021) and tag me in photos on Instagram (@chefmikebartley). Word of mouth and social media are my biggest ways of growing my business, so this is a great help, and I love to hear/read what my customers thought of their experience.