# hop scotch dinner club

# ~ in home tasting menus ~

Our in-home dining experiences are always customed designed to your needs and tastes. Please email any inquiries to hopscotchdinnerclub@gmail.com or fill out the catering inquiry form online. We will be in touch within 24hrs to discuss your vision.

In the meantime, here are a few details and answers to commonly asked questions to get us started.

#### Price

We are currently offering a seasonal 5 Course menu at \$95 per person for food and taking bookings for groups of 6-12people. Our base service fee is \$450 which may vary depending on group size and service needs.

Please refer to our website for current menu options. As always, we are more than happy to make modifications for dietary restrictions and allergies when given notice upon booking or 5 days prior to event taking place. \*modifications to menu may be subject to additional cost.

Prices are not inclusive of tax and gratuity.

### Beverage Program

Looking for wine pairings and a sommelier lead experience? We have a tiered pairing selection to choose from to accommodate your budget while offering a restaurant experience and lasting impression for you and your guests. Sommelier lead & paired dinner \$100/ not inclusive of the wine/beverage costs.

#### Menu

Our cuisine focuses heavily on locally farmed, fished and foraged ingredients.

Our menus and dishes are always created with seasonal availability in mind.

#### Logistics

As a general rule, we will provide all plateware, cutlery and napkins as well as all of our own pots/pans, smallwares, etc.

Additional glassware/stemware can be provided with advanced notice.

There are a couple things to keep in mind that we may ask you about, such as: -Is there a fully functioning oven?

- -Is there access to water/sink
- -Would there be any refrigeration/freezer space available for us if needed?
- -Would you prefer to set your own table or do you have a visual aesthetic in mind?

## Deposit/Cancellation

Once a menu is agreed upon, a non-refundable deposit of 50% of the total invoice is required to hold the date.

If any issue arises that would require a re-booking of the event without 48 hours notice, 75% of the invoice will be charged.

48 hours notice is also required should the number of guests change.

So, drop us a line and let's get to work creating a culinary experience you and your guests won't soon forget!

Talk soon, Team Hop Scotch