

## General terms and conditions of acceptance, modification and cancellation

### Events Chefparade Budapest v28

Valid from 01.01.2023

#### 1. Offer, contract

Upon request on our website, we will provide an individual offer, the acceptance of which and confirmation by e-mail of our offer prices. and constitutes acceptance of the AVF. Prior to invoicing, we sign a contract on request.

#### 2. Booking

Appointments can be booked, modified and canceled by e-mail: [rendezveny@chefparade.hu](mailto:rendezveny@chefparade.hu)

Chefparade has five cooking spaces at two locations in Budapest for corporate cooking, the location at 12-20 Páva Street

The upstairs hall can be used for 12-24 people and the ground floor halls for 20-95 people can be used in the cooking school in Vienna. THE

in the order confirmation we indicate separately at our location and when we are waiting for the group. The same

The inclusion of information on the order document is also mandatory for our customers.

#### 3. Paymant

An advance payment is required to finalize the reservation. The amount of the advance is the basic program ordered for the planned number of employees 50%.

This amount will be deducted from the final invoice issued after the event.

Payment on the spot in cash or by credit card in arrears, against an invoice with an 8-day deadline, by bank transfer or

possible with credit card request link. Item names can be: event, team building cooking, room rental in this case 27% VAT is calculated invoice. The prices in the offer do not include VAT.

#### 4. service duration

As we are a non-traditional catering unit, we are open in the Order Document

adapts to pre-cast start and end. Our programs are 4 hours long and can be extended with any extra services may extend. The ordered closing cannot be later than 23.00.

#### 5. Optional dishes, recipes:

The menu line to be prepared during the events must be registered by the Customer 10 working days before the event. document.

The list of available dishes can be found on our website or sent by e-mail upon request. Custom menu bar (ie If you choose dishes and meals not included in the list), writing and testing the recipe comes at an additional cost.

The number of dishes you can choose depends on the number of people, a detailed breakdown of which is included in our offer.

Chefparade reserves the right to change any item or material in the pre-fixed menu bar if considers this to be justified for procurement / quality reasons.

#### 6. staff change / date change / resignation

At least 10 working days before the event, headcount changes / date changes / cancellations will be accepted in writing and

we handle it as flexibly as possible. Program within a shorter time interval than the 10th working day before the event

cancellation penalty is required. In this case, the total cost of the basic program is the amount of the penalty.

Less than 10 working days before the event, we cannot take into account a reduction in the number of employees, the number of employees ordered

forms the basis of invoicing. You can book another date by purchasing the service package again.

Chefparade reserves the right to change the venue of the event accordingly in the event of a change in staff.

#### 7. delay

If the group is more than 30 minutes late compared to the booked time, Chefparade is entitled to refrain from providing extra services (eg gastro-quiz) if you see it in terms of time management justified.

#### 8. surcharges, invoicing

During the Christmas season (November 20-December 22) a minimum fixed order price will be set in all cases, Details of this are included in the price offer. The

all information related to invoicing must be indicated on the order document (item name, method of payment, address, etc....), we prepare the final invoice accordingly, which is not available afterwards (due to an unforeseen change)

in our way of cancellation.

#### 9. food sensitivity allergy

We cannot guarantee the "sterility" of the place (that is, that our equipment does not come into contact with the problematic raw material), so liability

we can't take it either. Our tools are in daily contact with flour, dairy products, seeds, soy, crabs. Factory we also cannot guarantee the complete freedom of our spice mixes and flavors.

#### 10. damage

Damage and the resulting extra costs (eg cleaning, replacement of a damaged item) are entirely at the discretion of the customer.

**Chefparade Kft. Budapest**  
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