

## **GTC**

Chefparade online – webinars  
Applies from 2021. 01. 01

### **1. offer, booking, contracts**

We send a detailed offer for each request and an order form. Filling out the order form or/and accepting our offer, means accepting the following GTC. In case of modification, cancellation, it needs to happen in writing to the following email address: [rendezveny@chefparade.hu](mailto:rendezveny@chefparade.hu)

### **2. payment**

To finalize the booking, we require a deposit, 50% of the agreed price of the program. The deposit will be deducted from the final price of the event. The payment needs to be made within 8 days after receiving the invoice, via bank transfer. The title on the invoice can be the following: event, team-building, room-rental in these cases 27% VAT applies or dinner, in which case 5% VAT applies.

### **3. dishes, menus, recipes:**

- the menu needs to be agreed on at least 10 working days prior to the event in writing
- the dishes can be chosen from our repertoire, in case of anything else that is not included there is an extra fee for the recipe and the test-cooking
- the number of dishes depends on the number of participants and it is to be discussed
- Chefparade reserves the right to change any element of the menu due to supplying reasons or to keep up the quality standards if they are at risk
- at an extra fee we can prepare other recipes that are not ours, but we would advise against it

### **4. modifications/ cancellations**

- at least 10 working days prior to the event we accept modifications when it comes to the date or the number of participants and cancellations
- within 10 working days, we prepare the invoice based on the previously agreed conditions. The event can be rescheduled, in this case, the same price applies

### **5. late arrival**

if any participant joins in more than 10 min late to the zoom/teams meeting we can not wait for them, they risk not having difficulties catching up

### **6. allergy/intolerance**

we can not guarantee that there is no chance of cross-contamination since we use potential allergens in our kitchens every day

