Chef Simoní Da Silva

Pricing & Service Options

Single-Day Engagement

Service Detail	Rate
Per-person rate (2-person minimum)	$500 per person
Groups of 6 or more	$300 per person
Service duration	6–8 hours (shopping & on-site)
Included meals	2 meals per day
Assistant (required for 7+ guests)	$500 per day
Additional meal (3rd meal of the day)	$100 per day

A minimum of two guests is required per booking (for 1 person price is set as if for 2). Standard service includes two meals per day — breakfast and lunch, or lunch and dinner. For parties of seven or more, an assistant chef will accompany Chef Simoni to ensure the highest quality of service.

Multi-Day & Weekly Engagements

Frequency	Discount
2–3 days per week	10% off standard pricing
4+ days per week	20% off standard pricing

Multi-day discounts are applied to the total engagement and reflect my commitment to building an ongoing, personalized culinary relationship with your household.

Special Occasions, Events & Private Parties

Pricing for special events, celebrations, and private dinner parties is determined on a case-by-case basis. Chef Simoni will work directly with you to understand the scope, scale, and vision for your event, and will provide a tailored proposal with mutually agreed-upon terms before confirmation.

Ingredients & Food Costs

All ingredients and food costs are billed at cost to the client. When Chef Simoni handles the sourcing and shopping, itemized costs will be included on the final invoice. Only the finest, freshest ingredients are selected — sourced from premium purveyors, specialty markets, and local farms as appropriate to the menu.

Travel

Travel Requirement	Fee
Within 1–2 hours of Los Angeles	$100 per day
Outside of Los Angeles area	Full daily rate per day away*

*Engagements requiring overnight travel outside of the greater Los Angeles area will be calculated at the full daily rate (based on a two-meal-per-day service) for each day away from Los Angeles. Travel arrangements, including accommodations, must be discussed and agreed upon in advance.

Terms & Conditions

Menu Preparation & Dietary Considerations

- All dietary restrictions, food allergies, and sensitivities must be communicated at the time of booking. This information is essential to your safety and satisfaction.
- An initial intake conversation will be conducted to understand your household's preferences, tastes, and any specific requirements of family members or guests.
- Each day's menu direction will be collaboratively determined in advance, ensuring the experience is fully tailored to your expectations.
- Flexibility and a genuine desire to exceed expectations are at the heart of Chef Simoni's approach.

Scheduling & Confirmation

- Please book as far in advance as possible. Once a date is confirmed, it is reserved exclusively for you and constitutes a firm commitment.
- A non-refundable deposit of 10% of the estimated engagement fee is required at the time of booking for new clients.
- In the rare event that Chef Simoni must cancel due to unforeseen circumstances, every effort will be made to arrange a qualified replacement or an alternative date at the client's discretion.

Cancellation Policy

Cancellations by the client are subject to the following schedule:

Notice Period	Cancellation Fee
4 or more days in advance	No charge — full refund issued
48 hours prior to service	25% of the service fee
Within 24 hours of service	50% of the service fee

Cancellation fees reflect the cost of reserved time, advance preparation, and sourced ingredients that may not be recoverable.

Right to Refuse or Cancel Service

Chef Simoni reserves the right, at her sole discretion, to refuse, cancel, or immediately terminate any engagement — whether in advance of or during a scheduled service — for any reason, including but not limited to: client misbehavior, harassment, unsafe conditions, misrepresentation of event details, or any form of deceit regarding the nature of the booking.

In the event of a cancellation initiated by the Chef prior to the scheduled service date, any payments received will be refunded in full. If service is terminated on-site due to client conduct or misrepresentation, a refund may be issued on a prorated basis at the Chef's sole discretion, less any costs already incurred for ingredients, preparation, and travel.

This policy exists to ensure a safe, respectful, and professional environment for all parties involved.

Confidentiality & Privacy

Non-Disclosure & Confidentiality

Chef Simoni and all associated staff understand that absolute discretion is a cornerstone of this service. All information obtained before, during, or after any engagement — including but not limited to client identity, residential address, event details, guest lists, personal preferences, dietary or health information, household staff, security arrangements, and any observations made while on-site — shall be treated as strictly confidential.

Neither the Chef nor any staff or subcontractors engaged in the delivery of services shall disclose, discuss, photograph, record, or share any such information with third parties, whether verbally, in writing, or through any digital or social media platform, without the prior written consent of the client.

This obligation of confidentiality survives the completion or termination of services and remains in effect indefinitely.

Privacy & Personal Information

Any personal information provided by the client for the purpose of booking or delivering services — including names, contact details, addresses, dietary needs, allergies, and health-related information — will be collected solely for the purpose of fulfilling the engagement and will not be sold, shared, or disclosed to any unaffiliated third party.

Client records are maintained securely, and access is limited strictly to those directly involved in the preparation and delivery of services. The client may request the deletion of their personal information at any time by providing written notice.

No Photography or Recording

Neither the Chef nor any member of her team shall capture photographs, video, or audio recordings at any client location or event without the express written or verbal permission of the client. This includes content intended for marketing, social media, professional portfolios, or personal use.

Thank you for entrusting Chef Simoni with your table.
It is a privilege to serve you.

For inquiries and bookings, please contact Chef Simoni directly.
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