



Private Chef Program

Have our incredible Private Catering Chef come to your home and personally cook for your family, or your guests! Whether it's two people or twenty, you can choose from our specially designed, island-inspired menus or talk to the Chef and craft your own. We can even build menus around your catch of the day. We will clean and fillet the catch, then bring it back to your home and prepare it perfectly, just for you. Our menus can be served plated or family style, depending on your preference. All of our fish are caught locally, and much of our fresh produce comes directly from Abaco farms of The Bahamas when in season. We import only the finest USDA Prime cuts, and make all our desserts in house, including our fabulous ice creams and sorbets.

WHAT TO EXPECT

- Booking the Private Catering Chef is based solely on availability
- We will bring all needed cooking utensils as well as all necessary plates and glassware
- Before we leave your kitchen, it will be cleaned and sanitized by our staff
- Please be open to a kitchen walk-through and pre-dinner set up
- Choose wines and champagnes from the Cliff House Wine Menu
- Special Chef's tasting menus and custom menus are available and can be custom designed with the Chef
- 24-Hour cancellation policy
- \$300 Chef Fee per event
- \$75 Optional Server Fee per event (required on parties of 4 or more)
- There will be a 20% gratuity added to food and beverage and a Bahama tax (VAT) of 7.5% on total bill

CONTACT THE CONCIERGE FOR MORE INFORMATION, MENUS, AND PLANNING:

401-648-8290 OR CONCEIRGE@THEABACOCLUB.COM