



# PRIVATE DINNERS

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## KEY BENEFITS

### Intimacy

Creates intimate, personalized experiences.

### Culinary Quality

Allows for exceptional culinary quality.

### Conversation

Facilitates meaningful conversations.

### Celebration

Celebrates milestones and relationships.

**KEY HAZARDS & CONTROL MEASURES****Food Allergies**

- ✓ Collect allergy info in advance
- ✓ Cross-contamination prevented
- ✓ Menu shared with guests
- ✓ Emergency medication accessible

**Fire Risks**

- ✓ Candles in secure holders
- ✓ Kitchen supervised
- ✓ Away from fabrics and drapes
- ✓ Fire extinguisher accessible

**Food Hygiene**

- ✓ Food stored at correct temperatures
- ✓ Caterer certified if used
- ✓ Clean preparation surfaces
- ✓ Serving times managed

**Alcohol Service**

- ✓ Food served with drinks
- ✓ Water on tables
- ✓ Non-alcoholic options available
- ✓ Transport options discussed



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