



DNA PRIVATE EVENTS

VILLA EXPERIENCE*

PRIVATE CHEF

EXECUTIVE CHEF EXPERIENCE	\$350/HR (MIN. 3HRS) **
PRIVATE CHEF EXPERIENCE	\$250/HR (MIN. 3HRS) **
WAITRESS/BARTENDER	\$75/HR (MIN. 3HRS) **
HOSTESS	\$50/HR (MIN. 3HRS) **

IN-HOUSE CHEF IMMERSION

EXECUTIVE CHEF EXPERIENCE	\$1,000/DAY **
PRIVATE CHEF EXPERIENCE	\$750/DAY **

Terms & conditions

Accommodation & transportation fees apply depending on location.

CATERING PLATTERS

	4 TO 6 GUESTS	7 TO 10 GUESTS
MORNING BREEZE	\$475	\$850
MIXED ASSORTMENT PLATTER	\$725	\$1,250
SIGNATURE PLATTER	\$950	\$1,550
BELUGA SEAFOOD PLATTER	\$1,150 (CAVIAR +\$450)	\$1,850 (CAVIAR +\$650)
GRAND PLATED BRUNCH	\$150/PERS.	\$125/PERS.
GRAND PLATED DINNER	\$175/PERS.	\$150/PERS.

*Prices do not apply to special events, holidays and blackout dates. Substitutions at extra cost.

**Ingredients/produce at cost plus applicable delivery/storage fees. Conditions apply.

VILLA EXPERIENCE

Description

CATERING PLATTERS:

MORNING BREEZE

FROM 4 TO 10 GUESTS

Coffee & artisanal tea/matcha, freshly squeezed/cold-pressed fruit/vegetable juices, avocado toasts, fresh fruits salad, whole grain oatmeal, eggs any style, organic bacon & charcuterie board*, smoked salmon & cream cheese platter, selection of breads/bagels/challahs and cheese.

MIXED ASSORTMENT PLATTER

FROM 4 TO 10 GUESTS

Caprese salad, prosciutto & burrata platter, Greek salad, rotisserie chicken, tuna salad, chicken salad, pesto pasta salad, bruschetta pesto rosso, club sandwich platter, Italian skewers^{vg}, Greek skewers^{vg}, deviled eggs, salmon wraps, selection of breads, bagels, challahs and cheese.

SIGNATURE PLATTER

FROM 4 TO 10 GUESTS

Mixed assortment platter + lox platter, tuna tartare, beef tartare, Migliacci (Corsican specialty), mini-French & barbecue sandwiches, tuna tramezzini, deviled eggs with caviar, grilled mahi mahi with white rice, noicoise sald and olivier salad.

BELUGA SEAFOOD PLATTER

FROM 4 TO 10 GUESTS

Mixed assortment platter + Seafood tower (includes Alaskan king crab, Maine lobster, jumbo shrimp, assorted oysters, mussels, served with cocktail sauce, mignonette).

GRAND PLATED BRUNCH

FROM 4 TO 10 GUESTS

Select one of our three-course brunch menus.

GRAND PLATED DINNER

FROM 4 TO 10 GUESTS

Select one of our three-course dinner menus.

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