



## DNA PRIVATE EVENTS

### PRICELIST \*

#### PRIVATE CHEF SERVICE

EXECUTIVE CHEF EXPERIENCE	\$350/HR (MIN. 3HRS)
PRIVATE CHEF EXPERIENCE	\$250/HR (MIN. 3HRS)
CHEF ON BOARD MARINE/AIR EXPERIENCE	\$375/HR (MIN. 4HRS)
SPECIALTY CUISINE EXPERIENCE	UPON REQUEST

#### PRIVATE EVENT CATERING

INTIMATE GATHERING	\$50-125/PERS.
LAVISH SOIREE EXPERIENCE	\$150-300/PERS.
SPECIALTY CUISINE/REQUESTS	UPON REQUEST

#### CORPORATE CATERING

PROFESSIONAL LUNCH/COCKTAIL	\$75/PERS.
EXECUTIVE/VIP GALA DINNER	\$125-350/PERS.
SPECIALTY CUISINE/REQUEST	UPON REQUEST

#### WEDDING CATERING

INTIMATE WEDDING	\$200-300/PERS.
GRAND WEDDING	\$350-450/PERS.

#### LOCATIONS WE SERVE

GREATER MIAMI - PALM BEACH AREA	SAME DAY SERVICE
REST OF SOUTH FLORIDA	24HR NOTICE 48HR
MAJOR US CITIES	NOTICE UPON
SELECT GLOBAL DESTINATIONS	REQUEST

\*PRICES AS OF NOVEMBER 2024

[DNAPRIVATEEVENTS.COM](http://DNAPRIVATEEVENTS.COM)

# PRICELIST

# Description

## PRIVATE CHEF SERVICE

### EXECUTIVE CHEF EXPERIENCE

Executive Chef Damien Quilichini accompanied by sous-chef. \*

FROM 1 TO 8 GUESTS

### PRIVATE CHEF EXPERIENCE

FROM 1 TO 8 GUESTS

Hand-picked Private Chef service. \*

### SPECIALTY CUISINE EXPERIENCE

UPON REQUEST

Including Sushi, Brazilian BBQ, Spanish, dietary restrictions (Kosher, Hallal, Vegan)...

## PRIVATE EVENTS CATERING

### INTIMATE GATHERING

Includes menu consultation and best-in-class service/wait staff.

FROM 9 TO 25 GUESTS.

### LAVISH SOIREE EXPERIENCE

25 GUESTS AND MORE.

Perfect for larger, custom-tailored celebrations.

### SPECIALTY CUISINE/REQUESTS

PRICE UPON REQUEST

Show cooking (fire show, caccio e peppe,...), specialty cooking stations and more.

## CORPORATE EVENT CATERING

### PROFESSIONAL LUNCH OR COCKTAIL

FROM 1 TO 25 GUESTS

Ideal for various meeting formats (refined buffet setup or individually plated meals).

### EXECUTIVE DINNER OR VIP GALA DINNER

FROM 1 TO 500 GUESTS

Formal seated dinner with a tailored menu to impress clients and partners.

### SPECIALTY CUISINE/REQUESTS

PRICE UPON REQUEST

Including but not limited to board meeting lunches, closing celebration events, company holiday parties, branded cooking stations with custom signage and staff uniforms, and store opening and other retail events.

\*Ingredients/produce at cost.

\*\*These prices do not apply to special events, holidays and blackout dates.

# WEDDING CATERING

## INTIMATE WEDDING

FROM 1 TO 99 GUESTS

For smaller weddings, offering a beautifully crafted menu and personalized service.

## GRAND WEDDING

FROM 100 TO 500 GUESTS

Full-service wedding catering experience with multi-course and specialty options.

*\*minimum service for weddings is \$8,250.*

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## DNA PRIVATE EVENTS

### VILLA EXPERIENCE\*

#### PRIVATE CHEF

EXECUTIVE CHEF EXPERIENCE

PRIVATE CHEF EXPERIENCE

\$350/HR (MIN. 3HRS) \*\*

WAITRESS/BARTENDER

\$250/HR (MIN. 3HRS) \*\*

HOSTESS

\$75/HR (MIN. 3HRS) \*\*

\$50/HR (MIN. 3HRS) \*\*

#### IN-HOUSE CHEF IMMERSION

EXECUTIVE CHEF EXPERIENCE

PRIVATE CHEF EXPERIENCE

\$1,000/DAY \*\*

\$750/DAY \*\*

Terms & conditions

Accommodation & transportation fees apply depending on location.

#### CATERING PLATTERS

MORNING BREEZE

4 TO 6 GUESTS

7 TO 10 GUESTS

MIXED ASSORTMENT PLATTER

\$475 \$725 \$950 \$1,150

\$850 \$1,250 \$1,550

SIGNATURE PLATTER

(CAVIAR +\$450)

\$1,850 (CAVIAR +\$650)

BELUGA SEAFOOD PLATTER

\$150/PERS. \$175/PERS.

\$125/PERS. \$150/PERS.

GRAND PLATED BRUNCH

GRAND PLATED DINNER

\*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<sup>vg</sup>, Greek skewers<sup>vg</sup>, 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 salad 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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## DNA PRIVATE EVENTS

### YACHT EXPERIENCE

#### CATERING PLATTERS

MORNING BREEZE

MIXED ASSORTMENT PLATTER

SIGNATURE PLATTER

BELUGA SEAFOOD PLATTER

GRAND PLATED BRUNCH

GRAND PLATED DINNER

4 TO 6 GUESTS\*

\$475 \$725 \$950 \$1150

(CAVIAR +\$450)

\$150/PERS.

\$175/PERS.

8 TO 13 GUESTS\*

\$850 \$1250 \$1550

\$1850 (CAVIAR +\$650)

\$125/PERS. \$150/PERS.

#### CHEF ON BOARD

EXECUTIVE CHEF EXPERIENCE

PRIVATE CHEF EXPERIENCE

WAITRESS/BARTENDER ON BOARD

HOSTESS ON BOARD

HALF DAY (4HR MIN)\*\*

\$375/HR

\$275/HR

\$100/HR

\$75/HR

FULL DAY (8HR MIN)\*\*

\$350/HR

\$250/HR

\$75/HR

\$50/HR

#### TERM CHARTER

EXECUTIVE CHEF EXPERIENCE

PRIVATE CHEF EXPERIENCE

WAITRESS/BARTENDER ON BOARD

Terms & conditions

\$1500/DAY\*\*

\$1250/DAY\*\*

\$850/DAY\*\*

ROOM & FULL BOARD PROVIDED BY CLIENT.

ALL TRANSPORTATION & IMMIGRATION/

CUSTOMS FEES PAID BY CLIENT.

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\*\*Ingredients/produce at cost.

# YACHT EXPERIENCE Description

## CATERING PLATTERS

### MORNING BREEZE

FROM 4 TO 13 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

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

### SIGNATURE PLATTERS

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 salad and olivier salad.

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