

The Welcome Kind



Because sometimes an ordinary Tuesday dinner with friends can become just as meaningful as an anniversary.

Our Heart

It has been said that food is not the end in itself but a means to the end, and that the end is connection. Through welcoming tables, thoughtful preparation and an atmosphere that encourages people to linger, our desire is to create gatherings that feel meaningful and deeply shared. In many ways, The Welcome Kind is rooted in a belief my family has always held closely: we are simply better together.

Our Hope

Smiling faces, long laughs, and deep conversation make up the moments we forever cherish. At The Welcome Kind, every atmosphere is thoughtfully prepared so guests feel welcomed when they arrive and more connected when they depart.



No one can know his own worth until it has been reflected back through another loving, caring human being.

-John Joseph Powell



The Dinner Table

Because even the busiest days deserve a place to gather, The Dinner Table offers thoughtfully prepared meals that make it easier for family dinners and the pursuit of dreams to walk hand in hand.

The Select Table

Designed for individuals, couples, and discerning professionals who appreciate effortless variety. Enjoy a curated collection of four or five crafted entrées—perfectly portioned for two—delivering exceptional, worry-free dining to cover your busy week with ease.

~Starting at \$350

The Family Table

Designed for growing families and active households that cherish abundant dinner portions and the luxury of next-day portions. Select four or five of our signature entrées—generously portioned for four—to take the stress out of weeknight prep and bring the family back to the table.

~Starting at \$475

The Bountiful Table

Bespoke culinary scaling for larger families, multi-generational homes, or frequent weekly hosting. Ensuring that even the grandest tables retain an atmosphere of intimate connection.

~Starting at \$750

Every weekly culinary residency includes a dedicated lifestyle consultation, bespoke seasonal menu curation, meticulous grocery provisioning coordination, and personalized dietary customization. All inquiries can be directed to concierge@thewelcomekind.com



The Dinner Table— Provisions & Investment

Household Profile	The Dinner Model	Weekly Volume	Weekly Service Investment
The Select Table	The 4x2 Model <i>4 complete meals covering four nights of dinner</i>	8 Total Portions <i>Pristine, fresh portions with zero repetitive leftovers.</i>	350
	The 5x2 Model <i>5 complete meals covering five nights of dinner</i>	10 Total Portions <i>Complete, seamless dinner coverage from Monday to Friday.</i>	400
The Family Table	The 4x4 Model <i>4 Tailored Family-Style meals covering 4 nights of dinner</i>	16 Total Portions <i>A return to the family dinner table without the weeknight stress.</i>	475
	The 5x4 Model <i>5 Tailored Family-Style meals covering 5 nights of dinner</i>	20 Total Portions <i>Comprehensive, worry-free evening nourishment for the entire family.</i>	550
The Bountiful Table	Custom Household Model <i>Fully customized culinary plans with multi-meal scaling.</i>	32+ Total Portions <i>Customized execution tailored to high-volume estate schedules.</i>	From 750

Provisions and curated ingredients are sourced specifically for your palate and are funded independently of the weekly service investment. Final investments are tailored precisely to your selected model and your household's bespoke culinary needs



The Welcome Kind

BEAUTIFULLY CRAFTED FOR MEANINGFUL MOMENTS

The Details



"Attention to detail is not a flaw,
but a hallmark of excellence and
the making of a masterpiece."

— adapted from Linda Hayes

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Welcome back to the table. Thank you for trusting The Welcome Kind to craft your household's weekly culinary rhythm. True hospitality is not just about a singular, exceptional evening; it is about reclaiming your time, nourishing your family, and bringing intentional peace back into the heart of your home. Our weekly culinary residency model is designed to handle every logistical element of your household meal management seamlessly, transferring the burden of meal planning, grocery navigation, and kitchen assembly entirely to us.

This onboarding packet contains everything you need to prepare your home, your kitchen, and your schedule for a flawless weekly service cycle. Below, you will find the operational timeline and baseline systems required to establish a harmonious culinary partnership.

Warmly,
Chef Drake Miller & The Welcome Kind Team

The Weekly Residency Workflow

To guarantee your customized menu is beautifully executed, properly portioned, and safely packed for your week ahead, our team operates on a strict weekly timeline.

The Menu Selection Phase (4 Days Prior to Service)

Chef Drake Miller will text or email your household's custom-curated weekly menu choices. You will confirm your selections, highlight any immediate profile updates, and establish the weekly culinary direction.

The Custom Arrival Window

On your designated service day, the team will arrive at your residence within a mutually agreed-upon window to unload specialized culinary tools and begin operations.

The Culinary Assembly Phase

We transform your kitchen into an active, professional culinary workspace. Chef executes technical multi-course batch preparation, cooking your customized selections entirely from scratch right on your surfaces.

Custom Packaging & Labeling

Every individual menu component is portioned into provided household storage containers, labeled clearly with items and reheating parameters, and structurally organized within your refrigerator.

The Restorative Clean-Up & Departure

The kitchen workspace is thoroughly cleaned, surfaces are sanitized, the dishwasher is loaded, and your utilities are safely restored to their original pre-service condition before our team exits.



Grocery Sourcing & App Delivery Guide

To ensure complete cost transparency and keep your investment unlinked from traditional restaurant markups, The Welcome Kind utilizes an innovative, client-owned grocery system via Instacart. Chef Drake will calculate and populate a recipe-calibrated ingredient list tailored specifically to your chosen portions.

The Sourcing Timeline

4 Days Prior to Service: You will receive a custom, pre-built Instacart link populated with the exact ingredients, premium cuts, and exact quantities required for your week.

48 Hours Prior to Service (The Hard Stop): You must finalize checkout using your personal app account. This timeline allows local grocers a clear window to source specialized, fresh items.

Critical Delivery Window Settings

The Preferred Window: Schedule your grocery delivery to arrive at your home **between 24 hours and 4 hours prior** to Chef's scheduled arrival window.

Temperature Safety: A resident must be physically present to transition all perishable items, cold dairy, and raw proteins into immediate refrigeration. Per our contract, The Welcome Kind carries zero liability for groceries left unattended or un-refrigerated prior to our arrival.

Out-of-Stock Replacements

Authorize Automatic Replacements: Set your app checkout parameters to "Allow Substitutions" rather than "Refund Item" to prevent missing critical structural menu items.

Approve High-End Tiers Only: For any item prompts, choose a backup brand of equal or higher quality.

Day-of Shortages: If your personal shopper contacts you regarding an absolute shortage that cannot be replaced, text Chef immediately. If the item falls within state Cottage Food limits, Chef may source a backup alternatively under our zero-fee Market Substitutions standard.

Third-Party Logistics Disclaimer

The Welcome Kind Hospitality, LLC provides artisan culinary labor exclusively. We maintain zero corporate affiliation with digital delivery applications, grocery networks, or third-party couriers. We are entirely exempt from liability regarding courier delays, missing items, or sub-par delivery conditions.



Kitchen Readiness & Home Checklist

A safe, unhindered, and highly functional workspace is mandatory to execute technical residential batch operations safely and efficiently. Please complete the following checklist prior to Chef's scheduled arrival window:

Refrigeration & Cold Space Provisions

Because we prepare your entire week from scratch in your home, ample storage is essential:

The Two-Shelf Rule: Please completely clear out at least **two (2) full, unobstructed shelves** in your primary refrigerator to host your incoming grocery delivery and your final packaged meals.

Freezer Clearance: Clear a dedicated space equivalent to at least one standard ice bin for items requiring deep chill or preservation.

Appliance Calibration & Cleaning

Surface Cleanness: Stovetops, oven racks, and oven cavities must be clean and free of heavy pre-existing grease or burnt residue to prevent smoke hazards.

Utility Verification: Confirm that all cooking elements (gas lines, electric starters, range hoods, water lines) are fully functional.

Empty Dishwasher: Run and completely empty your dishwasher before we arrive so it is empty and ready to accept prep tools.

Countertop & Sink Preparation

Clear the Decks: Remove all personal items (mail, keys, chargers, home decor) from your kitchen islands and primary prep counters.

Appliance Consolidation: Slide non-essential small appliances (blenders, air fryers, toasters) into a pantry or cabinet to maximize open workspace.

An Empty Sink: Ensure both basins of your kitchen sink are entirely free of pre-existing personal dishes or soaking pans.

Household Safety & Operational Boundaries

To maintain a secure workspace and preserve contract alignment with The Welcome Kind Service Standards written below, the household must respect the active kitchen environment.

The Workspace Perimeter: The client must ensure that children, guests, and free-roaming or un-contained pets remain completely clear of the active cooking zone while cutlery, open flames, hot oils, and high-pressure appliances are in use.

Container Provisions: The Company is responsible for providing high-quality, clean storage containers (glass or premium BPA-free plastic) with matching lids, ready on the counter for packaging.

Post-Departure Safety: In accordance with the Georgia Department of Public Health food safety directives, all prepared items must be consumed or properly refrigerated within four (4) hours of preparation. Upon team departure, the Client assumes full, unconditional responsibility for safe storage, reheating execution, and subsequent consumption of all food items.



SERVICE STANDARDS

Master Service Agreement & Overarching Plan:

Corporate Entity, Capacity & Party Definitions: Throughout this Agreement, the formal corporate entity name “The Welcome Kind Hospitality, LLC” and its valid trade name “The Welcome Kind” are used interchangeably, and all contractual rights, liabilities, and legal protections apply identically to both. Furthermore, the operational title “**Chef**” or “**Stylist**” refers exclusively to the corporate entity’s designated manager, Drake Miller, acting solely in his official capacity as an officer of the LLC. The term “**Client**” refers explicitly to the executing individual or entity named on the signature line of this Agreement. The Client explicitly acknowledges that all services, styling, and culinary operations are provided exclusively by the corporate entity, and agrees that Drake Miller shall maintain absolute immunity from personal liability. Any and all legal recourse, claims, or financial disputes are strictly limited to corporate assets and the entity's insurance limits, in accordance with the Waiver of Individual Personal Liability in Section 3.

Formal Booking Finalization Notice

Payment of the administrative retainer secures your calendar date on our schedule. However, your booking is not formally finalized, and services will not be executed, until this complete Service Standards Agreement has been formally signed and returned to The Welcome Kind Hospitality, LLC.

To protect your reservation, this completed document must be returned within seven (7) business days of receipt, or no later than fourteen (14) days prior to your scheduled event date, whichever occurs first. Failure to return the signed contract within this designated timeframe constitutes a client-initiated cancellation, resulting in the immediate forfeiture of your retainer and the release of your date back to our seasonal calendar.

1. General Reservations, Cancellations & Modifications

Because we limit seasonal calendar bookings to ensure meticulous service, we enforce the following strict boundaries regarding timeline adjustments:

• **Payment Schedule & Invoicing:**

- **Initial Retainer:** A non-refundable 50% administrative retainer is due immediately upon booking to secure your calendar date and time.
 - **Final Balance Processing:** The remaining 50% experience balance must be remitted seven (7) days prior to the scheduled event date. *The Welcome Kind Hospitality, LLC* reserves the right to suspend service and cancel the reservation, resulting in retainer forfeiture, if this balance cannot be processed by this threshold. **Day-Of Supplemental Fees:** Any contractually triggered day-of fees arising during execution (including but not limited to Event Overtime, Unconfirmed Guests, or Asset Replacement Invoices) will be compiled and invoiced following the event and must be paid within forty-eight (48) hours of invoice issuance. Unpaid post-event invoices are subject to an immediate 15% late collection penalty plus interest for every day unpaid.
- **24-Hour Grace Period:** Any scheduled booking may be rescheduled for a future date within twenty-four (24) hours of your original booking confirmation with no fee, provided the request is made before the scheduled event time.
 - **Standard Rescheduling:** Outside the 24-hour grace period, rescheduling requests must be submitted in writing at least fourteen (14) days prior to service. A **\$75.00 calendar modification fee** applies. The new date must fall within six (6) months of the original reservation.
 - **Cancellations & Retainers:** The initial administrative retainer fee is entirely non-refundable.
 - *Notice of 7+ Days:* Client forfeits the retainer; any remaining pre-paid labor balances are fully refunded.
 - *Notice under 7 Days:* The final experience balance is 100% non-refundable.
 - **Guest Count Adjustments:** Final guest counts must be submitted in writing at least seven (7) days prior to the event. No decreases in guest counts or partial labor refunds are permitted after this threshold.
 - **Event Timing & Overtime Policy**
 - **Delayed Timelines & Event Overtime:** If service is delayed by the host or guests by more than thirty (30) minutes past the contracted start time, an automatic **Event Overtime Fee of \$50.00 per hour** (billed in 30-minute increments) will apply.
 - **Event Conclusion & Soft Shutdown:** To ensure seamless logistics and respect contracted timelines, **Chef** will initiate a "Soft Shutdown" exactly **thirty (30) minutes prior to the scheduled event conclusion time**. During this window, active culinary service will conclude, and the team will begin kitchen restoration, packing artisan inventory, and breakdown. All styling assets, equipment, and rental property will be completely removed from the premises one (1) hour post event end time. If the host requests to delay this breakdown or extends active service past the scheduled conclusion time, it will automatically trigger the standard **Delayed Breakdown Fee** (\$50.00 per hour, billed in 30-minute increments) to cover extended labor and transport logistics.
 - **Hospitality Staffing & Experience Tiers:** To maintain the signature, elite standard of The Welcome Kind, seasonal experiences are strictly scaled by guest count and operational complexity to guarantee flawless luxury execution:
 - **The Intimate Collection (2 to 11 Guests):** Fully orchestrated, curated, and styled exclusively by the Chef/Stylist.
 - **The Grand Gathering Collection (12 to 14 Guests):** To ensure seamless, synchronized course execution and absolute guest comfort, bookings within this capacity automatically require a dual-

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person execution team. The cost of a mandatory professional Hospitality Assistant is seamlessly built into the baseline package rate for this tier.

- **The Sovereign Collection (15+ Guests or Multi-Tier Curation):** For experiences scaling past fourteen (14) guests, or those requiring advanced dual-tier coordination (including live interactive displays, multi-room tablescapes staging, or synchronized service), a minimum of two (2) Boutique Hospitality & Design Assistants is mandatory to maintain luxury standards, automatically built into the baseline package rate for this collection.

- **Day-of Booking & Style Modifications:** Detailed event elements—including menu selections, styling concepts, tablescapes, and presentation aesthetics—are locked in advance of your service time. **Chef-Directed Modifications:** If Chef determines a day-of modification is required due to supply chain disruptions or quality issues, **no fee will be assessed** to the client. This aligns strictly with our *Market Availability & Artistry Substitutions* clause, ensuring the adjusted element matches the luxury tier and integrity of your original menu selection. Furthermore, Chef-directed substitutions are completely at the *sole and absolute professional discretion* of the Chef and The Client waives any right to dispute the culinary integrity of substituted items. **Client-Requested Modifications:** Last-minute client requests are strictly subject to immediate **market availability** (for culinary changes) and **inventory availability** (for styling/decor changes). Chef retains absolute authority to reject any request that threatens service timelines or compromises luxury presentation standards. **Escalating Modification Fee Scale:** Approved client-requested changes will incur an immediate administrative and logistics fee, will be invoiced according to the “day of supplemental fees” (p.1), structured as follows: **1st Change:** \$50.00; **2nd Change:** \$65.00; **3rd Change:** \$80.00. **Maximum Limit:** Under no circumstances will more than three (3) client-requested modifications be accommodated on the day of the event. **Liability Release:** *If a client-requested change is accommodated, the client assumes full financial responsibility for any new or replacement grocery costs and explicitly waives all rights to refunds, discounts, or chargebacks regarding the subjective visual outcome or resulting service delays.*
- **Force Majeure & Public Health Compliance:** Neither party is liable for delays or failures resulting from events beyond reasonable control (e.g., severe weather, utility failures, structural water line breaks, government mandates, civil unrest, or sudden medical emergencies). If our team experiences an acute, contagious illness, we reserve the right to suspend service. All standard rescheduling fees are waived; 100% of pre-paid balances will be credited toward a rescheduled date within twelve (12) months. *The Welcome Kind Hospitality, LLC* carries zero liability for secondary event costs or third-party cancellations.

2. General Workplace Safety, Disclosures & Property Care

- **Dignity of Service:** We maintain a zero-tolerance policy for harassment, discrimination, verbal abuse, or intimidating conduct by clients or guests. If subjected to an unsafe or hostile environment, our team reserves the right to immediately terminate service, shut down operations, and exit the premises. The client forfeits the entire balance; no refunds or credits will be issued.
- **Inventory Curation, Asset Protection & Unauthorized Retention:** All physical styling assets, artisan boards, custom glassware, linens, crystal décor and any other supplied piece provided by Chef remain the permanent, exclusive property of *The Welcome Kind Hospitality, LLC*. Client monetary payments for event design aesthetics are classified strictly as non-refundable property rental and sourcing fees. **Any physical items from our collection that are broken, lost, permanently stained, or unreturned/retained without an executed keepsake package will automatically trigger an Asset Replacement Invoice.** This invoice will reflect the full, current retail replacement cost of the specific item(s), plus any applicable sourcing fees, and will be invoiced to the Client within forty-eight (48) hours of event conclusion. Moreover, The Client assumes absolute financial liability for *The Welcome Kind Hospitality, LLC's* proprietary styling library, dinnerware, and decor from the moment of on-site load-in until final load-out. Any breakage, chipping, loss, or permanent staining of the inventory—whether caused by guests, hosts, or occurring during the standard course of service execution and cleanup—will be billed to the Client at the current antique replacement or high-end retail market value according to the Asset Replacement Invoice policies stated above.
- **Host-Provided Tableware Waiver:** If the client requests that we utilize the client's personal tableware, fine china, antique crystal, or sentimental property instead of our styling library, the client assumes full, unconditional liability for any physical damage, chipping, or breakage. *The Welcome Kind Hospitality, LLC* is completely exempt from financial or legal liability regarding the loss or destruction of host-provided personal property.
- **Media, Social Sharing & Privacy:** Guests are welcome to take photographs and videos. Public social media features capturing our team members must include a direct tag to our official brand journal (@TheWelcomeKind). Conversely, we respect residential privacy; we reserve the right to discreetly capture images of styled spaces for our portfolio, but we maintain a strict standard never to publish client faces, private residential features, or personal guest spaces without explicit invitation.
- **Vehicle Access & Property Liability:** Client must provide a safe, accessible, unobstructed parking space for our team's vehicle immediately adjacent to the premises. *The Welcome Kind Hospitality, LLC* carries no liability for unexpected damage or environmental hazards affecting vehicles while parked. Client assumes full liability for structural damage to driveways, lawns, or property surfaces resulting from standard vehicle access and equipment unloading.

3. Legal Framework & Financial Liability

- **Food Safety, Ingredient, & Site Condition Indemnification:** *The Welcome Kind Hospitality, LLC* operates strictly as an on-site service and design vendor. For all events—including culinary execution, product delivery, and physical space styling—the Client assumes 100% sole liability for the procurement, storage, temperature control, and baseline health safety of all food items present on the property. The Client explicitly

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agrees to indemnify, defend, and hold harmless the Company and its assistants from any and all claims, losses, illnesses, or damages (including foodborne illnesses or allergic reactions) arising from ingredients provided by the Client or third parties, or from pre-existing sanitary or structural conditions within the host's residential venue.

- **Credentials & Licensing:** *The Welcome Kind Hospitality, LLC* operates as a registered, licensed corporate entity in the State of Georgia with an active local business tax certificate. **We retain absolute, unilateral authority over corporate scheduling, calendar availability, and event acceptances, reserving the right to block off dates or implement holiday closures at our sole professional discretion.**
- **LIMITATION OF FINANCIAL LIABILITY; TO THE MAXIMUM EXTENT PERMITTED UNDER GEORGIA LAW, THE TOTAL AGGREGATE FINANCIAL LIABILITY OF THE WELCOME KIND HOSPITALITY, LLC (INCLUDING MEMBERS, EMPLOYEES, AND CONTRACTORS) FOR ANY CLAIMS OR PROPERTY DAMAGES SHALL BE STRICTLY LIMITED TO THE EXACT DOLLAR AMOUNT PAID BY THE CLIENT FOR THE SPECIFIC EVENT. NEITHER PARTY IS LIABLE FOR INCIDENTAL, PUNITIVE, OR CONSEQUENTIAL DAMAGES.**
- **WAIVER OF INDIVIDUAL PERSONAL LIABILITY: THE CLIENT ACKNOWLEDGES SERVICES ARE PROVIDED EXCLUSIVELY BY THE CORPORATE ENTITY. CLIENT EXPLICITLY WAIVES, RELEASES, AND COVENANTS NOT TO SUE ANY INDIVIDUAL MEMBER, OWNER, MANAGER, EMPLOYEE, OR CONTRACTOR IN THEIR PERSONAL CAPACITY. ALL LEGAL RECOURSE IS LIMITED STRICTLY TO CORPORATE ASSETS AND INSURANCE LIMITS.**
- **Governing Law, Jurisdiction, & Severability:** This Agreement shall be construed, interpreted, and governed entirely by the laws of the State of Georgia, without regard to its conflict of law principles. The Client explicitly acknowledges and agrees that even if contract performance, culinary labor, or design styling occurs outside the State of Georgia (including but not limited to the states of Tennessee, Alabama, North Carolina, or South Carolina), this choice of law remains absolute. Any legal actions, collections, or disputes arising from this Agreement must be filed and adjudicated exclusively within the State of Georgia. Exclusive venue for any such action shall be established in Catoosa County, Georgia; however, if a court deems it lacks personal jurisdiction over an out-of-state Client within that specific county, the Client explicitly consents to moving the action to the nearest state court in Georgia to *The Welcome Kind Hospitality, LLC's* corporate domicile that can properly assert jurisdiction. The prevailing party in any such proceeding shall be entitled to recover all reasonable attorney fees and court costs. If any single provision of this contract is deemed invalid or unenforceable by a court, it shall not affect the remaining sections, which continue in full legal force. This document constitutes the entire contract between the parties, superseding all prior oral or written discussions.

ADDENDUM A: "THE DINNER TABLE" WEEKLY CULINARY RESIDENCIES

(This Addendum activates automatically for all Select Table, Family Table, Bountiful Table, and recurring weekly meal-delivery or in-home batch preparation models.)

- Tiered Experience Investment Floors: To preserve the meticulous culinary artistry, menu architecture, and specialized batch-preservation methods required for structural home meal preparation, *The Welcome Kind Hospitality, LLC* enforces a strict baseline service investment floor across its core household models (exclusive of client-purchased provisions):
 - **The Select Table Floor (Individuals & Couples / 2-Portion Models):** Includes the curation, batch-preparation, and custom packaging of four (4) or five (5) distinct crafted entrées portioned for two. The 4x2 Model maintains a fixed baseline investment floor of \$350.00. The 5x2 Model maintains a fixed baseline investment floor of \$400.00.
 - **The Family Table Floor (Active Households / 4-Portion Models):** Includes the curation, family-style batch preparation, and custom packaging of four (4) or five (5) distinct signature entrées portioned for four. The 4x4 Model maintains a fixed baseline investment floor of \$475.00. The 5x4 Model maintains a fixed baseline investment floor of \$550.00.
 - **The Bountiful Table Floor (High-Volume Estates / Custom Models):** Fully customized, high-volume culinary plans scaling to thirty-two (32) or more total weekly portions, tailored precisely to estate schedules and multi-generational needs. All such high-volume configurations maintain a minimum starting investment floor of \$750.00.
- **The Sourcing, Provisioning & Independent Grocery System:** *The Welcome Kind Hospitality, LLC* provides specialized culinary assembly, lifestyle tracking, and technical in-home meal-prep labor only.
- **Funding Independence:** All raw provisions, pantry essentials, and curated ingredients sourced specifically for the Client's weekly menu are funded 100% independently of the stated weekly service investment floors.
- **Third-Party Logistics:** The Company maintains zero corporate affiliation with independent digital grocery apps, home delivery networks, or external couriers utilized to establish inventory. The Company carries zero liability for delivery delays, missing ingredients, transport temperature hazards, or altered flavor profiles arising from third-party distribution channels or sub-par ingredients provided by the Client.
- **Post-Service Food Safety, Storage & Reheating Liability:** In strict accordance with the Georgia Department of Public Health food safety directives, all perishable components left or stored at room temperature must be consumed or properly refrigerated within four (4) hours of preparation.
- **Packaging Protocol:** Upon finishing a residential prep session, Chef will package remaining items into provided household containers.
- **Host Assumption of Risk:** From the immediate moment of team departure, the Client assumes full, unconditional responsibility for safe residential storage, thermodynamic temperature maintenance, cross-contamination prevention, reheating execution, and subsequent consumption of all food items. The Company is fully exempt from health or legal claims relating to post-departure handling.

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- **Workplace Safety & Kitchen Environment Requirements:** Chef requires an unhindered, professional, and distraction-free kitchen workspace to safely execute technical batch operations.
- **Workspace Perimeter:** The Client must ensure that children, guests, and free-roaming or un-contained pets remain completely clear of the active cooking zone while knives, open flames, high-pressure appliances, and boiling liquids are in use.
- **Indemnification:** The Client assumes 100% financial liability and explicit legal indemnity for any physical injuries, medical emergencies, or secondary third-party liabilities arising from hazardous residential facility conditions, faulty built-in appliances, or a breach of the active kitchen perimeter boundaries by any resident or animal.

ADDENDUM B: "THE SHARED TABLE" CULINARY SERVICES

(This Addendum activates automatically for all Private Chef, Parlor, Larder, and Food-Involved Experiences)

- **Tiered Experience Investment Floors:** To preserve the meticulous culinary and styling artistry required for every booking, *The Welcome Kind Hospitality, LLC* enforces a scaled minimum investment floor based on guest count and execution complexity (exclusive of client-purchased provisions):
 - **The Intimate Collection Floor (2 to 11 Guests):** Curation and culinary services maintain a minimum investment floor of \$350.00.
 - **The Grand Gathering Collection Floor (12 to 14 Guests):** Curation, culinary services, and the inclusion of a mandatory professional Hospitality Assistant maintain a minimum all-inclusive investment floor of \$700.00.
 - **The Signature Collection Floor (15+ Guests or Multi-Tier Curation):** Complex experiences, larger gatherings, or those requiring advanced dual-tier coordination maintain a minimum all-inclusive investment floor of \$1,000.00.
- **Menu Presentation Minimums:** Select premium cuts carry fixed guest billing baselines regardless of actual headcount: Whole Roasted Filet of Beef (8-guest minimum); Greek Frenched Lamb (6-guest minimum).
- **Revision & Custom Menu Policy:** Should the Client prefer a completely bespoke culinary menu outside of our standard seasonal offerings, a **\$75.00 Custom Menu Design Retainer** will be issued. This retainer covers a dedicated twenty (20) minute phone consultation, professional recipe research, and up to two (2) custom menu drafts. Upon formal contract finalization and booking of your official event date, 100% of this \$75.00 design retainer will be credited directly back to your final experience balance. Should the Client choose not to move forward with booking an event after the custom drafts are delivered, the \$75.00 retainer remains entirely non-refundable as compensation for professional design labor and administrative time.
- **The Sourcing System & Third-Party Logistics:** We provide specialized culinary styling and in-home preparation labor only. We maintain zero corporate affiliation with independent digital applications, grocery delivery services, or third-party couriers used by the client. We are entirely exempt from liability regarding courier delays, missing items, un-calibrated transport temperatures, or product quality issues stemming from third-party distribution. In the event of a cancellation or rescheduling, 100% of groceries remain private client property. Moreover, *The Welcome Kind Hospitality, LLC* will provide a recommended grocery template as a courtesy. However, the Client retains ultimate responsibility for the final selection, quantity, and culinary quality of all items purchased. *The Welcome Kind Hospitality, LLC* is not liable for service delays, portion shortages, or altered flavor profiles resulting from missing, insufficient, or sub-par ingredients provided by the Client.
- **Unconfirmed Guests:** If unexpected attendees arrive, **Chef** will attempt to stretch client-provided ingredients. To cover logistics, an automatic Unconfirmed Guest Fee of \$50.00 per person will be invoiced following the event in accordance with the Supplemental Fees policy. *The Welcome Kind Hospitality, LLC* carries zero liability if client-provided ingredients fall short.
- **Market Availability & Substitutions:** Menu availability is subject to market distribution and supply chains. If a specific perishable item fails to meet **Chef**'s quality standards, we reserve the right to execute an intentional, **Chef**-directed substitution matching the luxury tier, flavor profile, and aesthetic integrity of the original menu choice.
- **Subjective Taste:** Provided all courses are executed safely, presented properly, and cooked in compliance with food-safety standards and target temperatures, no refunds, discounts, or chargebacks will be issued based on personal palate preferences, subjective assessments of food texture, doneness variances within standard culinary ranges, or plating aesthetics.
- **Workplace Environment & Safety:** **Chef** requires an unhindered, distraction-free kitchen workspace. Clients must keep young children, free-roaming pets, and guests clear of the cooking area while cutlery, open flames, hot oils, and appliances are in use. The client assumes full indemnity and financial liability for any third-party physical injuries or medical expenses incurred by *The Welcome Kind Hospitality, LLC*'s personnel resulting from hazardous residential conditions, un-contained pets, or negligent actions by the host or attending guests.
- **Asset Removal & The Keepsake Transfer Option:** All heirloom glassware, antique crystal, and signature artisan styling boards will be packed and completely removed from the premises at the scheduled event conclusion time. If the client wishes to continue entertaining past the team's exit, they may opt into **The Keepsake Transfer Option** at least seven (7) days prior to the event. During the mandatory Soft Shutdown, **Chef** will seamlessly transition remaining culinary displays onto high-design, shatterproof, boutique presentation platters for the host to permanently keep. This service carries a tiered materials fee to cover the procurement of leave-behind assets: **\$50.00** for gatherings under 8 guests; **\$100.00** for gatherings of 8–15 guests; and **Custom Cost-Plus Pricing** for events exceeding 15 guests. *Any proprietary library assets or*

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heirloom inventory left at the premises without an executed Keepsake Option will be treated as unauthorized retention and billed under the Asset Replacement Invoice framework.

- **Health & Allergen Advisories:** *Consumer Advisory:* In accordance with GA Dept of Public Health Food Code Rule 511-6-1-.04, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. The client assumes all health responsibilities for requested custom cooking temperatures. *Allergen Information:* The client must disclose all severe food allergies and dietary restrictions at least seven (7) days prior to the event. Because ingredients are prepared in private kitchens, we cannot guarantee an entirely cross-contamination-free environment for trace allergens.
- **Commercial Liability & Insurance Protection:** Services are backed by a Food Liability Insurance Program (FLIP) policy carrying a **\$1,000,000 / \$2,000,000 general commercial liability shield** protecting both **Chef** and your private residence. Proof of insurance certificate is available upon request.
- **Post-Service Food Safety:** In accordance with GA health guidelines, perishable food left at room temperature must be consumed or refrigerated within four (4) hours of preparation. Upon completing service, **Chef** will package remaining portions into provided containers. Client assumes full responsibility for safe storage, reheating, and consumption of all food items post-departure.
- **The Kitchen Environment:** The client must provide a clean, safe, fully operational kitchen with functioning utilities (water, gas, electricity, trash disposal). *The Welcome Kind Hospitality, LLC* is not liable for pre-existing appliance conditions, unexpected mechanical failures, or minor, unavoidable wear to surfaces during standard culinary execution.
- **Cottage Food Provisions:** Signature sourdough breads, rolls, cookies, and non-perishable baked provisions are prepared at our private residential property under the Georgia Department of Agriculture (GDA) Cottage Food Directives (HB 398). The home kitchen operates with an annual water safety clearance and GDA registration. All items feature standard weight and allergen labels with the state-mandated disclosure: *"This product was produced at a residential property that is exempt from state inspection."*

ADDENDUM C: "WELCOME SPACES" DESIGN & DECOR SERVICES

(This Addendum activates automatically for all Table, Room, and Gathering Atmosphere Curation Experiences)

- **Tiered Design Investment Floors:** To preserve the meticulous visual curation required for every environment, *The Welcome Kind Hospitality, LLC* enforces a scaled minimum styling investment floor based on guest count and layout complexity:
 - **The Table Floor:** Tablescape styling and atmosphere design services maintain a minimum investment floor of \$200.00.
 - **The Room Floor :** Design services and the inclusion of a mandatory professional Assistant to manage extensive inventory transport and synchronized layout execution maintain a minimum all-inclusive investment floor of \$550.00.
 - **The Gathering Floor (Multi-Room Curation):** Complex styling, full-room transformations, or those requiring advanced dual-tier coordination maintain a minimum all-inclusive investment floor of \$850.00.
- **Inventory Curation & Asset Protection:** All physical styling assets, artisan boards, custom glassware, linens, and crystal decor provided by our team remain the permanent, exclusive property of *The Welcome Kind Hospitality, LLC*. Client monetary payments for event design aesthetics are classified strictly as non-refundable property rental and sourcing fees.
- **Asset Removal & The Custom Keepsake Option:** All proprietary library assets will be packed and completely removed from the premises by our team during "The Strike" at the pre-arranged breakdown time. If the client wishes to preserve the design layout intact past our departure, they must opt into the *Custom Keepsake Option* at least seven (7) days prior to the event. Under this option, *The Welcome Kind Hospitality, LLC* will procure brand-new, client-owned coordinating decor assets (such as votives, candle features, or accent textiles) to be left behind permanently. This service is billed at **Custom Cost-Plus Pricing** tailored to the design scope.
- **The Strike Coordination:** If a late-night or next-day pack-down window is delayed by host or guest activity by more than 30 minutes, an automatic Overtime Fee of \$50.00 per hour will apply to cover extended design team wait times.

4. Key Fee Schedule Reference

Fee Name	Exact Cost	Trigger Condition
Event Overtime Fee	\$50.00 per hour	Host or guests delay dinner service or tableside presentation by more than 30 minutes (p. 1).
Delayed Breakdown Fee	\$50.00 per hour	Client requests to delay the mandatory 30-minute soft shutdown or prevents the team from exiting by the scheduled end time (p. 2).
Calendar Modification Fee	\$75.00	Client requests to modify the event date outside the initial 24-hour grace period (p. 1).
Unconfirmed Guest Fee	\$50.00 per person	Extra, undocumented attendees arrive at the table on the day of the event (p. 4).
Custom Menu Design Retainer	\$75.00 (100% Credited back upon booking)	Client requests a fully bespoke culinary menu outside of standard seasonal offerings; covers consultation, research, and two drafts (p. 3).
Asset Replacement Invoice	Current Retail Value	Provided styling props, artisan boards, glassware, or crystal are broken, lost, or damaged (p. 2).

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Website: thewelcomekind.com



Day-of Experience Adjustment Record

Event Date: _____
Primary Client Name: _____
Original Scheduled Service Start Time: _____

1. Modification Details

Requested By: (Circle one)

Client Chef

Type of Change: (Circle one)

Menu / Culinary Change (Subject to immediate market availability)

Timeline / Service Delay (Subject to Overtime Fees)

Description of Specific Change:

2. Day-of Policy & Escalating Fee Reminder

In accordance with **The Welcome Kind Service Standards** previously signed and authorized, day-of modifications to locked menu architecture or styling setups are subject to immediate administrative and operational limits:

- **Chef-Directed Modifications:** If Chef determines a day-of modification is required due to supply chain disruptions or local quality issues, **no fee will be assessed** to the client. This aligns with our *Market Availability & Artistry Substitutions* clause.
- **Client-Requested Modifications:** Last-minute client requests are strictly subject to immediate market/inventory availability. Chef retains absolute authority to reject any request that threatens service timelines or compromises luxury presentation standards.
- **Escalating Modification Fee Scale:** Approved client-requested changes will incur an immediate administrative and logistics fee, structured as follows: **1st Approved Change: \$50.00; 2nd Approved Change: \$65.00; 3rd Approved Change: \$80.00**
 - **Maximum Limit:** Under no circumstances will more than three (3) client-requested modifications be accommodated on the day of the event.
- **Liability Release:** If a client-requested change is accommodated, the client assumes full financial responsibility for any new or replacement grocery costs and explicitly waives all rights to refunds, discounts, or chargebacks regarding the subjective visual outcome or resulting service delays.

3. Fee Calculation Matrix

Modification Type / Trigger	Unit Rate / Scale	Total Quantity	Subtotal
Client-Requested Modification #1	\$50.00	Integration Authorized	\$ _____
Client-Requested Modification #2	\$65.00	Integration Authorized	\$ _____
Client-Requested Modification #3	\$80.00	Integration Authorized	\$ _____
Event Overtime Fee (Host delay >30 mins)	\$50.00 / hour	_____ hours	\$ _____
Unconfirmed Guest Fee (Surprise attendees)	\$50.00 / person	_____ attendees	\$ _____
Chef-Directed / Market Substitution	\$0.00 (Waived)	Check if applicable	\$ 0.00

TOTAL DAY-OF BALANCE DUE: \$ _____

4. Binding Acknowledgment & Authorization

By signing below, the Client explicitly acknowledges and authorizes the described day-of service modification. The Client certifies understanding that this change alters the original agreement parameters and explicitly grants *The Welcome Kind Hospitality, LLC* express, irrevocable authorization to invoice all charges with payment remitted 48 hours after service.

Client Signature: _____ Date: _____

Chef Signature: _____ Date: _____



Thank You

Thank you for inviting The Welcome Kind into your private household rhythm. We recognize that opening your home and your kitchen is a deeply personal act of trust, and it is our absolute privilege to serve you week after week.

Our hope is simple: that we return time, ease, and comfort back to your busy schedule, leaving your home beautifully nourished so you can focus on the moments that matter most.
We will take care of the details.

Welcome to the table.

