



Ultimate House Party Hosting Guide

India Edition

By ChefDarbari.com

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1. Introduction: The Art of Indian Hospitality

India has long been known for its Atithi Devo Bhava spirit — the idea that a guest is equivalent to God. From age-old customs of serving homemade delicacies to modern gourmet spreads, Indian hospitality thrives on warmth, personalization, and celebration.

Why House Parties Are Making a Comeback

In an age of impersonal restaurants and noisy club scenes, house parties offer something unique:

- Privacy to connect and unwind.
- Comfort of your own space.
- Customisation in food, theme, and experience.
- Affordability, compared to lavish outside venues.

The post-pandemic world has further driven people towards smaller, curated gatherings with close friends and family — and house parties are the perfect answer.

From Home Kitchens to Showstopper Events

Whether it's a birthday, anniversary, friends' reunion, or festival get-together, a house party can be anything you want it to be. What matters is the intention behind it — making people feel welcome, indulged, and celebrated.

But here's the truth: great house parties don't just happen. They are thoughtfully planned and gracefully hosted.

And that's where this guide — and ChefDarbari.com — comes in.

How ChefDarbari is Redefining Home Entertaining

At ChefDarbari, we're simplifying the most complex part of any party — the food. Our curated platform connects you with professional chefs who cook at your home, giving you:

- Full freedom over the menu
- Zero cooking stress
- Restaurant-quality food with a homey twist
- Transparent pricing and direct negotiations

Whether you want a South Indian brunch, BBQ evening, or a multicuisine dinner, we help make your vision real — so you focus on being the host with the most.

What You'll Learn in This Guide

This guide is packed with everything you need to master:

- Planning like a pro
- Curating menus and decor
- Keeping guests entertained
- Handling surprises
- Wrapping up in style

Let's raise the bar on Indian house parties — one celebration at a time.



Part I: Planning Like a Pro

Great parties begin long before the first guest arrives. This section covers everything you need to do to lay a solid foundation for your event — starting with vision, structure, and smart choices.



2. Choosing the Perfect Party Theme

From Bollywood Glitz to Chill Terrace Vibes – Setting the Right Mood

A theme isn't just about decor — it sets the energy, dress code, menu, and even music. Whether you're going for an elegant evening or a playful game night, your theme ensures coherence and excitement.

Popular Indian House Party Themes:

- **Bollywood Glam Night:** Glittery sarees, karaoke hits, and masala popcorn.
- **Desi Dhaba Vibes:** Charpoys, stainless steel plates, and lassi shots.
- **Chill Terrace Sundowner:** Fairy lights, sangria, live acoustic sets.
- **Punjabi Tandoori Feast:** Sizzling grills, dhol beats, and lassi chugging contests.
- **South Indian Filter Coffee Brunch:** Banana leaves, dosas, and Carnatic fusion tunes.



Pro Tip

Your theme can be subtle (just a mood + color scheme) or dramatic (with costumes and decor). Choose based on your crowd's vibe and your own comfort level.

3. Guest List Secrets

Whom to Invite, How Many, and RSVP Etiquette

The right guest list = half the party won. A mix of energies, compatibility, and vibes makes the difference between a stiff gathering and a memorable bash.

Ask yourself:

- Will these guests mix well or stick to corners?
- Do I want a loud party or a calm evening?
- Do I have the space to host comfortably?

Ideal Group Sizes (Indian Homes):

- **Up to 8 Guests:** Intimate sit-down dinner
- **10–20 Guests:** Cocktail-style, buffet food
- **20–35 Guests:** Consider extra help or staff for food & service

RSVP Rules:

- Send invites at least 1 week in advance.
- Use WhatsApp groups, but confirm headcounts personally.
- For potlucks or themed attire, send reminders 2 days before.

4. Creating a Party Timeline

Planning Backwards for a Stress-Free Experience

A timeline ensures you don't end up decorating while guests are arriving or forgetting to chill the wine.

Example Party Day Timeline (7:30 PM Start):

- 10:00 AM – Final grocery run / Chef arrives (if booked)
- 2:00 PM – Clean key areas (living room, guest bathroom)
- 4:00 PM – Begin setup: tables, cutlery, decor
- 5:30 PM – Chill drinks, test music/speakers
- 6:30 PM – Get dressed, freshen up
- 7:00 PM – Light candles, set mood lighting
- 7:30 PM – Let the fun begin! 🎉

Pro Tip

Keep a list of 2–3 alternate food or decor vendors handy in case of last-minute cancellations.

5. Budgeting Without Breaking the Bank

Cost-Saving Tips Without Compromising the Fun

House parties can be fabulous without being expensive — if you plan smart.

Where You Can Save:

- **DIY Decor:** Pinterest-worthy setups with fairy lights, dupattas, and printed menus.
- **Hire a Chef for the Meal, Not All Day:** Many chefs offer 2-hour meal prep slots.
- **Buy in Bulk:** Beverages and snacks are cheaper from wholesale stores or apps.
- **Limit Drinks Variety:** 1–2 cocktails, 1 mocktail, and beer/wine options work well.
- **Reuse Decor:** Invest once in good quality items like LED strings, platters, and serving sets.

Budget Breakdown Sample (for 15 guests):

- Authentic Cooking (ChefDarbari chef): ₹3,500 – ₹5,000
- Drinks & Snacks: ₹3,000
- Ingredients: ~₹3,000
- Decor: ₹1,500 (reusable items)
- Music/Speaker Rental: ₹500
- Misc (ice, paper napkins, extra help): ₹1,000
- **Total:** Around ₹12,500 – ₹14,000

Pro Tip

Split costs with a co-host, or make it a BYOB (Bring Your Own Bottle) event with your drinks setup as a value-add.



Part II: Food & Drinks That Wow

No matter how good your music or decor is, it's the food and drinks that people remember most. Great house parties are powered by thoughtful menus, efficient service, and beverages that keep everyone refreshed. Let's help you create a spread that becomes the talk of the town!

6. Crafting the Perfect Indian Menu

Pairing Starters, Mains, and Desserts for All Taste Buds

An Indian party menu should be flavourful, balanced, and inclusive — with something for every palate.

Menu Planning Tips:

- 1 Keep It 70% Familiar, 30% Fun**
Combine classics (Paneer Tikka, Dal Makhani) with one or two experimental dishes (Avocado Chaat, Thai Curry with Idiyappam).
- 2 Balance Across Meal Types:**
 - 3 Starters (2–4 types):** At least 1 dry veg, 1 dry non-veg, 1 fried, and 1 tandoori/grilled option.
 - 4 Mains (3–4 items):** 1 rich curry, 1 light sabzi, 1 rice/noodle, 1 bread/roti item.
 - 5 Desserts (1–2 items):** Choose between warm Indian (Gulab Jamun, Gajar Halwa) and chilled international (Panna Cotta, Brownie & Ice Cream).
- 6 Don't Overcook the Menu**
Too many options lead to waste and confusion. Stick to quality over quantity.
- 7 Use Regional Pairings**

Example:

- 8 **Punjabi Night:** Amritsari Fish + Butter Chicken + Jeera Rice + Lachha Parantha
- 9 **South Indian Brunch:** Rava Idli + Coconut Stew + Filter Coffee + Banana Chips

7. Chef vs Self-Cooked vs Catering

Why Hiring a House Party Chef is a Game-Changer

Let's break down your 3 main options:

OPTION	PROS	CONS
Self-Cooked	Personal touch, economical	Time-consuming, stressful, you miss the party
Catering	Handles big numbers	Often lacks freshness, food may arrive cold
House Party Chef	Fresh food, custom menu, interactive experience	Slightly higher cost, needs basic kitchen setup

Why ChefDarbari Chefs Shine:

- They cook fresh at your home, not in a commercial kitchen.
- You discuss menu directly, without a middleman.
- No wastage — food is made exactly for your guest count.
- Adds a touch of luxury & exclusivity without big spending.

Pro Tip

Choose a chef who specializes in the cuisine/theme you're planning — e.g., a Rajasthani expert for a Royal Thali night.

8. Drinks That Keep the Party Buzzing

Mocktails, Cocktails, and Stocking Your Bar the Right Way

Even a modest home bar can turn heads with the right setup and smart selection.

Essentials for a Small Bar (10–15 guests):

- **Spirits:** 1 Whiskey, 1 Vodka, 1 Gin/Rum, 1 Wine (or Sparkling)
- **Mixers:** Soda, Tonic, Coke, Fruit Juices, Lemonade
- **Garnishes:** Mint, Lemon wedges, Ice cubes, Salt rims, Cherries

Easy Cocktails to Serve:

- **Mojito:** Mint, Lime, White Rum, Soda
- **Bloody Mary:** Tomato Juice, Vodka, Spices
- **Whisky Sour:** Whisky, Lemon, Sugar, Egg White optional
- **Cosmopolitan:** Vodka, Triple Sec, Cranberry Juice

Fun Mocktails:

- Kala Khatta Fizz
- Mango Mint Cooler
- Cucumber Jaljeera Sparkle
- Virgin Mojito

Pro Tip

Set up a self-serve bar counter with pre-made mixers and recipe cards. Guests love experimenting!

9. Dietary Preferences & Allergies

Planning for Vegans, Jains, Gluten-Free Guests, and More

Don't let food sensitivities crash your party! Today's hosts are expected to accommodate diverse diets.

Common Guest Categories in India:

- Pure Vegetarian
- Jain (No onion, garlic, root vegetables)
- Vegan (No dairy, eggs, meat)
- Gluten-Free (Avoid wheat, semolina)
- Diabetic-Friendly (Low sugar, low carb)

How to Plan:

- Always label dishes clearly, especially Jain and Vegan items.
- If hiring a chef, communicate dietary needs in advance.
- Include at least one Jain-friendly main and a vegan starter or salad.
- For gluten-free guests, offer rice-based or millet-based mains.

Sample Inclusive Menu:

- **Starters:** Hara Bhara Kabab (Vegan), Malai Paneer Tikka (Vegetarian)
- **Mains:** Jain Matar Masala, Rajma-Chawal, Vegetable Pulao
- **Dessert:** Coconut Ladoo (Vegan & GF), Rasmalai (Vegetarian)

Part III: Setting the Scene

A party isn't just about good food and people — it's about atmosphere. From the moment your guests walk in, the lighting, seating, sounds, and visuals should say: this is going to be fun. In this section, we'll help you transform your living space into a party-ready wonderland, whether you're working with a cozy flat or a spacious terrace.

10. Decor That Delights

DIY vs Professional Setups – Lighting, Seating, and More

Decor is how you visually tell your party's story. Whether it's a cozy Diwali vibe or a tropical cocktail night, the goal is to make your space feel festive yet functional.

DIY Decor Tips:

- **Fairy Lights:** Wrap around curtains, balconies, or table legs for instant magic.
- **Dupattas & Sarees:** Use colorful fabrics as table runners, ceiling drapes, or wall

backdrops.

- **DIY Centerpieces:** Floating candles in glasses, mason jars with marigold flowers, or fruit bowls with lemon & mint.

Smart Seating Hacks:

- Floor seating with cushions for desi-style parties
- Pull out your garden furniture for balcony/terrace parties
- Rent bar stools or foldable chairs if expecting 15+ guests

When to Call the Pros:

- Themed parties with heavy decor (e.g., Bollywood Night, Sangeet)
- Engagements, milestone birthdays, or formal gatherings
- When you're short on time but want a stunning setup

Pro Tip

Even one standout decor piece — like a statement rug or a balloon arch — can elevate your setup.

11. Creating Instagram-Worthy Corners

Photo Backdrops, Props, and Lighting Hacks

In the social media age, your party isn't just happening — it's being documented. A great photo corner ensures your guests leave with memories and likes.

Quick Setup Ideas:

- **Backdrop Options:** Sequin curtains, paper flower walls, DIY photo frames
- **Props:** Funky sunglasses, moustache sticks, desi signs like "Patiala Peg Zone" or "Lassi Lover"
- **Ring Light or Spotlight:** Place one near the photo zone for pro-level lighting
- **Hashtag:** Create a custom hashtag like #RohanTurns30 or #AuntyKiParty and encourage guests to tag!

Pro Tip

Choose a clean, clutter-free wall and use warm light bulbs (2700K–3000K) for soft, flattering photos.

12. Music & Mood Curation

Playlists, Live Performances, or DJ?

Music controls the heartbeat of your party. It sets the energy and helps transition between stages — welcome, dinner, dancing, wind-down.

Music Planning Tips:

- **Welcome Phase (Soft):** Instrumentals, acoustic covers, Coke Studio
- **Dinner Time (Groovy):** Classic Bollywood, retro English, chill lo-fi
- **Dance Zone (High-Energy):** Punjabi hits, Bollywood remixes, top 40 club beats
- **Late Night Chill:** Lounge music, Sufi, or unplugged versions

Your Sound Setup:

- **Bluetooth Speakers** (JBL, Boat, Bose) for small to mid-sized rooms

- Hire a DJ if you're inviting more than 30 people or want a dance floor
- Live Performers (sitarist, flautist, guitarist) create a classy vibe for brunch or wine nights

Pro Tip

Assign a "music manager" friend to take requests and keep the vibe alive.

13. Games & Activities to Keep It Alive

From Antakshari to Beer Pong – Entertainment for All Ages

Nothing breaks the ice like a fun game. Choose based on your guest type — introverts, extroverts, couples, or mixed age groups.

All-Time Favourites:

- Antakshari with a Twist: Add Bollywood trivia or dance rounds
- Dumb Charades (Filmy Style)
- Cards (Teen Patti, UNO, Bluff)
- Beer Pong or Flip Cup for casual parties

Ice-Breakers for Mixed Crowds:

- "Two Truths and a Lie"
- "Guess the Guest" (everyone submits a fun fact; others guess who it is)
- Rapid Fire Q&A (like Koffee with Karan)

For Kids or Family-Centric Parties:

- Treasure hunts (indoors or terrace)
- Board games corner (Ludo, Carrom, Scrabble)
- Craft station with paper, colors, and stencils

Pro Tip

Keep prizes — even simple ones like chocolate bars or fridge magnets — to encourage participation.

Part IV: Hosting & Handling the Chaos

You've planned the menu, set the mood, and dressed the space. But even the most beautifully planned party can derail if the host isn't ready to handle real-time chaos. A good host is equal parts leader, vibe curator, and firefighter. Let's equip you with the skills to keep your party on track — and fun for everyone, including you.

14. Hosting Like a Star

Greeting Guests, Keeping Energy Up, Managing the Flow

As a host, you set the tone. Your energy is contagious — whether warm and laid-back or vibrant and high-energy.

First Impressions Matter:

- Greet every guest personally, even if you're busy. A smile and "Glad you made it!" go a long way.
- Offer a welcome drink right at the door — it breaks awkwardness and starts things off on a high note.
- Introduce guests to one another, especially if they don't know each other. Use mutual interests as connectors ("Aarti loves gardening too!").

Managing the Flow:

- Food timing: Keep snacks ready 30 mins after arrival. Serve mains 1.5–2 hours into the party.
- Activity sequencing: Start with casual chat, then games or music, followed by dinner and dancing.
- Circulate: Check in on every group, keep things moving. If one group is dominating, gently redirect attention.

Host Like This, Not That:

DO	DON'T
Keep an eye on everyone's comfort	Vanish into the kitchen
Stay calm and graceful	Panic over minor mess
Laugh at bloopers	Apologize excessively for imperfections

15. Managing Kids & Pets

Creating a Kid-Friendly or Pet-Inclusive Party Space

If your party includes children or pets, a little planning can go a long way in making sure everyone — and everything — stays safe and sane.

For Kids:

- Set up a dedicated kids' corner with coloring books, LEGO, or a movie screen.
- Have easy food options like mini sandwiches, pasta, fruit skewers.
- Consider hiring a babysitter or entertainer for parties with many kids.

For Pets:

- Create a calm space away from loud music for your dog/cat.
- Inform guests if you have pets — especially those with allergies or fears.
- Keep water bowls and treats handy.
- Make sure pets are safe from hot food areas, candles, or sharp objects.

Pro Tip

You can include fun activities like a "paw print craft station" for pets or a "mini talent show" for kids.

16. Handling Last-Minute Surprises

Power Cuts, Rain, Gate Crashers? We Got You.

Even the most prepared host can face curveballs. The trick is to anticipate the unexpected and act with grace under pressure.

If There's a Power Cut:

- Keep emergency lights, battery speakers, and candles ready.
- Shift focus to acoustic games like antakshari or dumb charades.
- Hand out glow sticks or LED tea lights — kids love them, and it adds to the vibe!

If It Rains on Your Terrace Party:

- Have an indoor backup plan ready with basic decor.
- Invest in a foldable waterproof canopy if you're hosting during monsoons.
- Move delicate electronics (speakers, lights) indoors fast.

Gate Crashers or Unwanted Guests:

- Politely but firmly ask who invited them.
- Have a friend or sibling help you manage such situations quietly.
- Always keep your main entrance closed or supervised after peak entry time.

If Food or Drinks Run Out:

- Keep a few frozen snacks or instant meals as backup.
- Swiggy/Zomato a few fillers (e.g., pizza, chaats) to keep everyone happy.
- Pour drinks in smaller glasses or mix lighter to stretch the supply!

The Host's Emergency Kit

Keep this kit handy before your party begins:

- Extension cords & chargers
- Masking tape, scissors, thread
- First-aid kit & basic meds

- Extra cutlery, paper plates, tissues
- Printed guest list (for security at gated communities)

Part V: After the Party

The guests are gone, the laughter echoes, and the last song has faded. Now comes the not-so-glamorous part — post-party cleanup and reflection. But don't worry — with a few smart tricks and thoughtful gestures, you can wrap things up like a pro and leave a lasting impression.

17. Cleanup Hacks & Helpers

Smart Ways to Restore Your Home Quickly

A tidy wrap-up doesn't need to feel like a punishment. A bit of preparation before the party can cut your cleanup time in half.

Speed Cleanup Strategy (Do These the Same Night):

- 1 Clear the Trash Zones:** Keep labeled dustbins (dry/wet) near the party area. Collect all visible disposables first.
- 2 Soak Dirty Dishes:** Place used pans/plates in the sink with warm water and dish soap — don't scrub yet.
- 3 Wipe Spills Quickly:** Especially on wood, fabric, or marble.

- 4 **Run an Exhaust Fan or Air Freshener:** To eliminate food or smoke odors overnight.

Morning-After Reset:

- Wash the soaked dishes. Use a dishwasher or hire a helper if needed.
- Fold and store décor materials like fairy lights or tablecloths.
- Vacuum/sweep, then mop. Use lemongrass or rose floor cleaners for a fresh smell.
- Disinfect high-touch surfaces like switches, handles, and tabletops.

Hire Help:

- Platforms like UrbanClap (Urban Company) or local maids offer post-party cleanup packages.
- ChefDarbari chefs can often include "cleanup after cooking" — check when you book!

Pro Tip

Involve a close friend or family member in a "cleanup DJ session" — music and coffee make it feel fun.

18. Thank You Notes & Follow-ups

How to Leave a Lasting Impression Post-Party

Great hosts always follow up. It shows grace, gratitude, and builds better bonds.

Options for Saying Thanks:

- **WhatsApp Broadcast:** Send a heartfelt message + group photo

"Thanks for making last night unforgettable! So lucky to have friends like you."

- **Instagram Story Tag:** Create a highlight reel with photos or videos and tag your guests
- **Handwritten Notes (for intimate parties):** Leave them at guests' plates or send the next day

For Chefs & Vendors:

- Leave a positive Google or ChefDarbari review
- Send a personal thank-you message to chefs or staff
- If there were any issues, communicate them politely and constructively

Pro Tip

If a friend helped a lot (music setup, games, etc.), send a small thank-you gift — even just a cupcake or handwritten note.

19. What You Learned – Notes for Next Time

Self-Review Checklist for Continuous Improvement

Every party is a chance to grow as a host. Reflecting right after the event helps you improve — and plan the next bash even better!

Self-Review Checklist:

- Did the theme work and excite people?
- Was the food enough, fresh, and enjoyed by all?
- Did drinks run out or work well?

- Did guests stay engaged, or were there lulls?
- Did any last-minute problem come up — and how did I handle it?
- Did we capture enough memories/photos/videos?
- Did I get good feedback? Anything constructive?

Pro Tip

Write this down somewhere (or keep a "party host" note on your phone). You'll thank yourself next time!

Final Thoughts

Hosting is an art of joy, effort, and attention to detail. It's about making people feel seen, welcomed, and celebrated. Whether it's your first house party or your fiftieth, this guide has equipped you to create something memorable — with food, flair, and heart.

ChefDarbari.com is always here to make your parties effortless and chef-worthy.

Bonus Section: Party Like a Pro with ChefDarbari

ChefDarbari.com isn't just a platform — it's your behind-the-scenes partner for

hosting chef-powered, stress-free, and unforgettable house parties. In this section, we walk you through how to fully leverage our service, with essential helpful FAQs.

20. Using ChefDarbari.com – Step-by-Step

ChefDarbari Booking Process

At ChefDarbari.com, we've made booking a personal chef for your party simple and transparent. Here's how it works:

Step 1: Go to the "Book a Chef" Section

- Visit our homepage ChefDarbari.com.
- Click on the "Book Chef" section.

Step 2: Fill Your Party Details

Provide the basic event information:

- **Location:** Select your city.
- **Event Date:** Choose your party date (dd-mm-yyyy).
- **Serving Time:** Select when you'd like food service to begin.
- **Food Preference:** Veg / Non-Veg / Mixed.
- **Guest Count:**
 - Kids (2-7 years) → e.g. 2
 - Adults → e.g. 12
- **Your Contact Details:** Phone Number, Full Name, Email, and Full Address.

Step 3: Customize Your Menu

Choose how many items you'd like from each category:

- Starters (e.g. Palak Patta Chaat, Veg Galouti Kebabs) → 2
- Main Course (e.g. Dal Makhani, Paneer Lababdar, Thai Basil Fried Rice) → 3
- Sides (e.g. Exotic Fruit Salad, Garlic Naan) → 2
- Soups (e.g. Tom Kha Soup) → 1
- Desserts (e.g. Shahi Tukda) → 1
- Beverages (e.g. Pineapple Mint Cooler) → 1

Step 4: Review Charges Summary

An instant estimate is shown:

- Cooking Charges (up to 15 adults, up to 10 dishes): ₹3963.00
- Extra Adults/Kids/Dishes: Added if applicable.
- Promotional Discount: (e.g. -₹1000.00)
- GST (18%): Auto-calculated.
- Total Amount: ₹3496.34

Today's Payment (Booking Confirmation Fee): ₹999.00

- This ₹999 fee is fully refundable if we don't connect you with your desired chef.
- Balance (₹2497.34 in this example) is payable on the event day directly.

Step 5: Confirmation & Next Steps

Once you confirm the booking by paying the ₹999 fee:

- You'll be connected with a professional chef specialized in your menu.

- Menu Finalization: You and your chef will discuss and finalize the party menu.
- Ingredient List: After finalizing, you'll receive a detailed list of required ingredients (to be provided by you).
- Chef Assignment:
 - 1 Chef + 1 Helper will be assigned for large parties/menus.
 - The chef arrives at your chosen time and prepares fresh, hot dishes until service is complete.
 - Standard service time is until 10:00 PM (extra charges apply beyond this).
 - The chef will clean cooking surfaces (utensils not included).

Support & Queries

Have questions? Call us at 0120 4955 290.

Pro Tip

Remember: Your booking fee is 100% refundable if we don't connect you with your desired chef.

That's it! With just 5 easy steps, your chef is booked and your party is sorted.

21. FAQs: Chef Hiring, Cancellation, & More

Your Common Questions Answered

Q: How are charges calculated?

A: Charges depend on guest count, cuisine type, and chef experience. Some chefs offer per-head pricing, while others quote package rates.

Q: Are ingredients included in the price?

A: Typically, you provide the ingredients, and chefs handle the cooking. However, some chefs offer all-inclusive services — check their profile or ask directly.

Q: What if my chef cancels last minute?

A: Usually it never happens. ChefDarbari has a growing network — in emergencies, we'll help suggest an alternate chef based on your party needs (availability-dependent).

Q: What's the cancellation policy?

A: Cancellations within 48 hours of the event may not be eligible for refunds (if any prepayments were made). Always confirm terms with your chef at the time of booking.

Q: Do you serve only in Delhi NCR?

A: Currently, we are active in Delhi NCR, but expanding fast. Reach out to us to check chef availability in your location.

Q: Can I book chefs for outdoor or terrace parties?

A: Absolutely. Just make sure there's a clean, safe space to cook, and discuss logistics with your chef beforehand (access to sink, electricity, lighting).

Need Help?

Still have a question or need assistance with your booking?

Reach out to our support team at info@chefdarbari.com or call +91-120 4955290

