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Dinner Parties For Fun & Profit

Long gone are the days when the Elks lodge, the Moose lodge or the Country Club were the only viable locations to conduct a dinner party with style and grace - and without the host doing double duty to entertain and slave away in the kitchen simultaneously. Beginning in the late 90's, thanks partly to the emergence of the Personal Chef Service industry, people have found that entertaining within their own home is a far better situation, with more control, a better atmosphere and a lower cost. The rich and famous have done this forever, but now the opportunity is viable for a much larger segment of the population. There are a variety of dinner party options (all fully described in the Culinary Business Institute Dinner Parties & Teaching 1-2-3 program), but the message in this blog is to identify the growing market and opportunity which exists in virtually every medium sized or bigger city. You are the chef who can make this all come together. You'll be the expert, listening to what the host wants, how many people, the theme, the timing and all then assorted details, then you focus on how this can be assembled, so that the host can provide this wonderful event, entertain the guests, and not need to lift a finger to put a great meal on the table. With such a variety of event styles, you, as the chef, may be isolated in the kitchen just making meals, or you might become part of the experience, by passing finger foods and chatting with guests about tonight's presentation (you will not become one of the guests!) Providing a dinner party requires some focused thought and good organizational skills. For the time involved, you can generate a very nice income from an event. And, since dinner parties tend to be at other than normal business hours, people can easily make a dinner parties business into a part time business, and keep their day job.

