



FULL STAY - CHEF

Experiencing a villa holiday with Emma Villas means choosing a stay designed around the relaxation and comfort of every guest.

The half-board service was created with this very goal in mind: to turn each day into a moment of complete tranquillity, giving you the freedom to focus entirely on the pleasure of your leisure time.

With this package, you will have a dedicated private chef who will take care of preparing breakfast and, at your choice, lunch or dinner. Each menu is fully customised and crafted down to the smallest detail, taking into account your preferences, any allergies, seasonal ingredients, and high-quality local products. Arrive and feel instantly at home: upon your arrival, the aroma of fresh ingredients and a ready-to-enjoy dinner will welcome you, making your stay special from the very first moment. In the morning, a tailor-made breakfast will gently accompany you into a new day of pleasure and relaxation.

Whether it's a leisurely breakfast enjoyed in the garden or a dinner under the stars, your private dining experience allows you to fully enjoy the villa's spaces, without worries and without having to organise anything.

Live the villa experience without compromise: comfort, flavour, and relaxation come together to offer you an unforgettable stay.

THE PRICE INCLUDES

Chef available for breakfast preparation (up to two hours of service) and for one meal of choice, either lunch or dinner (up to four hours of service); Time allocated for the purchase of ingredients required for the service; Kitchen clean-up after the service

THE PRICE DOESN'T INCLUDE

Ingredients and beverages: the chef will purchase everything required based on the selected menu; the cost will then be reimbursed by the client upon presentation of the receipt.

Anything not expressly listed under “The price includes.”

IMPORTANT

The chef will be available for up to six hours per day: two hours for breakfast and four hours for either lunch or dinner. The choice between lunch or dinner must be communicated to the chef at least 15 days prior to the start date of the service.

For groups of nine guests or more, we recommend adding a waiter service, available at an additional cost.

All allergies must be communicated in writing to the chef at the time of menu confirmation.

