

PEOPLE
FLAVORS
PLACES
MEMORIES



CHEF SONIA

BESPOKE HOSPITALITY SERVICES

AUTHENTIC
CUISINE
EXCEPTIONAL
EXPERIENCES

BESPOKE HOSPITALITY SERVICES

Italian Heritage. Uncompromising Standards.

*Crafting unforgettable moments through
exceptional cuisine and genuine hospitality.*



chefsoniadr@gmail.com



+1 829 454 5455



English



Italian



Spanish

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Your guide to bespoke hospitality experiences.

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CHEF SONIA

BESPOKE HOSPITALITY SERVICES

OUR PHILOSOPHY

*Hospitality is not simply
what we serve.
It is how we make people feel.*

Rooted in Italian hospitality heritage, Chef Sonia's philosophy brings together genuine warmth, exceptional standards and a deeply personal approach — whether creating a private dining experience or consulting for hospitality businesses.

We believe every occasion, every guest and every venue deserves the same care, quality and professional attention.



ITALIAN
HERITAGE

*A legacy of
hospitality*



GENUINE
WARMTH

*Meaningful
connections*



INGREDIENT
QUALITY

*Exceptional
flavors*



PERSONAL
ATTENTION

Tailored to you



PROFESSIONAL
STANDARDS

*Excellence
in every detail*



BESPOKE
HOSPITALITY

*Memorable
experiences*

THE EXPERIENCE MAY CHANGE.
THE STANDARD NEVER DOES.

PLATED DINNERS
ELEGANT BUFFETS
COCKTAIL RECEPTIONS
FAMILY-STYLE DINNERS

AUTHENTIC
CUISINE
EXCEPTIONAL
EXPERIENCES



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BESPOKE HOSPITALITY SERVICES

SPECIAL OCCASION DINING

For the moments that deserve to be remembered forever.

From intimate celebrations to family gatherings and corporate dinners, every menu is thoughtfully tailored to your occasion, preferences and guests.

A TASTE OF ITALY SAMPLE MENU



ITALIAN CHARCUTERIE BOARD

Italian cheeses and cured meats, Caprese skewers, artisan accompaniments and homemade crostini.

STARTER

AUTHENTIC

CAPRESE SALAD (VG) (GF) (NF)

Fior di Latte, vine-ripened tomatoes, fresh basil and extra virgin olive oil.

OR

GNOCCHI ALLA SORRENTINA (VG) (NF)

Baked potato gnocchi with San Marzano tomato sauce, basil, Fior di Latte and Parmigiano-Reggiano.

MAIN COURSE

HERB-ROASTED CHICKEN (GF) (DF) (NF)

Marinated in Chef Sonia's secret herb chimichurri with white wine. Served with roasted baby potatoes and seasonal vegetables.

OR

COSTIERA TUNA STEAK (GF) (DF) (NF)

Grilled Yellowfin tuna with a Mediterranean herb emulsion, served with fire-charred vegetables and roasted potatoes.

OR

SIGNATURE LEMON TENDERLOIN (GF) (NF)

Chargrilled premium beef tenderloin with lemon, garnished with silky potato parce and seasonal vegetables.

DESSERT

TIRAMISÙ AL LIMONCELLO

Limoncello-soaked Savoiardi, whipped mascarpone cream and fresh lemon zest.



This menu is simply an example. Every experience is personalized to reflect your tastes & favorite cuisine.



chefsoniadr@gmail.com



+1 829 454 5455



English • Italian • Spanish



CHEF SONIA

BESPOKE HOSPITALITY SERVICES

MULTI-DAY PRIVATE CHEF SERVICES

*Enjoy your vacation
while we take care
of every meal.*

Thoughtfully planned
around your lifestyle,
preferences and the
rhythm of your stay.

A SAMPLE DAY ON YOUR VILLA

CLASSIC BREAKFAST

Fresh fruit, eggs your way, crispy bacon, home fries, toasted bread, whipped butter, preserves, freshly prepared juices, and coffee or tea, thoughtfully arranged for an effortless morning.

MORNING SNACKS

Fresh fruit, salads, mid-morning sweets, and savory pre-lunch appetizers.

LIGHT VILLA LUNCH OR PACKAGED LUNCH

Fresh salads, gourmet sandwiches or a hot lunch inspired by your preferred cuisine — served at your villa or conveniently prepared for your day's activities.

SUNSET APERITIVO

A leisurely selection of savory bites and accompaniments, thoughtfully prepared to enjoy as the day winds down.

FAMILY DINNER

A warm, generous dinner tailored to your family's preferences — from authentic Italian favorites to the cuisine and flavors you love.

LET'S START PLANNING YOUR DAILY STAY.

Private Inquiries & Bespoke Quotations



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READY-TO-ENJOY GOURMET MEALS

*Homemade for you.
Ready when you are.*

Fresh, restaurant-quality meals thoughtfully prepared in your own kitchen, giving you more time to enjoy what matters most.

BREAKFAST FUEL

Start your day effortlessly with ready-to-eat gourmet breakfast burritos, savory egg bites, overnight oats, and freshly prepped tropical fruit bowls.

GOURMET GRAB & GO

Ready-to-eat wraps, artisanal paninis, and hearty protein-packed grain salads designed for your active, beach-going lifestyle.

AUTHENTIC ITALIAN

From baked to express pasta dishes, and flavorful mains to authentic regional cuisine and delicious desserts.

INTERNATIONAL CUISINE

A curated journey of global flavors—from vibrant Asian, Mexican, and traditional Dominican inspirations to sophisticated Middle Eastern, European, and North American favorites.

FITNESS

From Keto to Paleo, weight loss and muscle gain, to perfectly balanced and healthy family meals. Every dish is masterfully created according to your lifestyle goals.

Menus are customized around your household, preferences and dietary requirements.



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THE MODERN EPICUREAN

A culinary journey example crafted for the most sophisticated palates.

Refined techniques. Exceptional ingredients. Unforgettable moments.

AMUSE-BOUCHE

VEGAN POLENTA BITE (VG) (GF) (DF) (NF)

Golden crisp polenta topped with house-made olive tapenade, slow-roasted cherry tomatoes, and delicate micro herbs.

SALMON KETO BITES (GF) (NF)

Fresh salmon, herb cream cheese, fresh dill, on crisp cucumber.

ROAST BEEF CROSTINI (NF)

Hand-carved roast beef served over toasted artisan crostini with whipped herb cream cheese, fig preserve, and fresh arugula.

STARTER

SIGNATURE CAESAR (NF)

Romaine hearts, garlic-anchovy emulsion, aged Parmigiano-Reggiano, candied pork belly, artisan croutons.

OR

TRUFFLE GNOCCHI (VG)

Handcrafted gnocchi in a delicate truffle cream, finished with Parmigiano-Reggiano and black truffle oil.

MAIN COURSE

MAPLE SOY GLAZED ORA KING SALMON (GF) (DF) (NF)

Pan-seared salmon with maple-soy reduction, jasmine rice, asparagus.

OR

CHICKEN MARSALA (NF)

Pan-roasted chicken breast, creamy mushroom Marsala sauce, whipped potatoes, charred asparagus.

OR

RUM-GLAZED FILET (GF) (NF)

Premium beef filet, spiced rum reduction, smoked yuca purée, seasonal vegetables.

DESSERT

PASSION FRUIT & VANILLA CRÈME BRÛLÉE (GF) (NF)

Madagascar vanilla bean custard, passion, fruit, caramelized sugar, fresh berries.

*Distinctive menus
crafted for
discerning palates.*



Let's Craft Your next extraordinary experience.

Private Inquiries & Bespoke Quotations



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CHEF SONIA

BESPOKE HOSPITALITY SERVICES

CULINARY & HOSPITALITY CONSULTING

Beyond Luxury.

Create an Experience Worth Returning To.

Chef Sonia partners with restaurants, hospitality businesses, developers, investors and private ventures to transform ambitious concepts into distinctive culinary and hospitality experiences.

Luxury Buildings may attract the first visit. Exceptional hospitality creates the reason to return.

Because true luxury is not simply what you build. It is what people feel, remember and want to experience again.



INSPIRE
CONCEPTS



ELEVATE
EXPERIENCES



CREATE
LASTING VALUE

INQUIRY NOW

From Vision to Unforgettable Experiences.



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BESPOKE HOSPITALITY SERVICES

THE BOOKING PROCESS

From your vision to a seamless experience.



01. INQUIRE

Tell us about your plans, goals, preferences and vision. We'll connect with you to understand what you would like to create.



02. PERSONALIZE

Every engagement is individually tailored — from culinary experiences and extended stays to meal services and hospitality consulting.



03. CONFIRM

Once the scope and details are aligned, your service is confirmed and every element is carefully prepared.



04. EXPERIENCE

Your experience or consulting engagement is delivered with care, precision and uncompromising professional standards.

YOUR VISION, OUR EXPERTISE.
EVERY DETAIL CONSIDERED.



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FREQUENTLY ASKED QUESTIONS

*Every experience is different.
A few things are always good to know.*



HOW FAR IN ADVANCE SHOULD I INQUIRE?

Advance planning is recommended whenever possible, particularly for special occasions and extended stays. Availability is confirmed individually.



ARE MENUS AND SERVICES CUSTOMIZED?

Absolutely. Every experience is tailored around your preferences, occasion, lifestyle, dietary requirements and service needs.



DO YOU ACCOMMODATE ALLERGIES & DIETARY REQUIREMENTS?

Yes. Dietary requirements and allergies should be communicated during the initial consultation so they can be considered throughout the planning process.



WHAT IS REQUIRED FOR SERVICES IN A PRIVATE VILLA OR RESIDENCE?

Before certain in-residence services, the kitchen and available facilities may be assessed to ensure the space is suitable for safe, professional and seamless execution.



HOW DO READY-TO-ENJOY MEAL SERVICES WORK?

Meals are freshly prepared in your residence and customized around your household and lifestyle. Appropriate glass food-storage containers are provided by the client for portioning and refrigeration.



HOW ARE CULINARY & HOSPITALITY CONSULTING ENGAGEMENTS STRUCTURED?

Every engagement is bespoke. Scope, objectives, duration and level of support are established during an initial consultation, with both on-site and remote advisory available when appropriate.



HOW DO I BEGIN?

Simply contact Chef Sonia by WhatsApp or email. We begin with a conversation about your vision, needs and expectations before creating a personalized proposal.

QUESTIONS ARE WELCOME. DETAILS MATTER.

Exceptional hospitality begins long before the experience itself.



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