



Pusch Ridge Provisions

SIGNATURE EXPERIENCES · NO. 05

FROM \$4,500 PER EVENING

engagement pricing structured to property and cadence

The Residency

A multi-day chef-in-residence engagement at private estates and the properties that host like them — a different menu each evening, cooked on-site and designed around the home and the week's guests.

TWO TO FOUR EVENINGS

6 to 20 guests per evening · Menus designed in advance

Wine pairings designed on request — bottles property- or host-provided.

TUCSON, ARIZONA · PUSCHRIDGEPROVISIONS.COM

THE FORMAT

What a residency looks like

The Residency is built for private estates and the properties that host like them — a chef on-site for two to four evenings of distinct, designed dinners. We arrive in advance with our own kit, work alongside the house's team where one exists, and become the kitchen ourselves where one does not.

Each evening is a different menu. The first might be The Long Table — family-style, candlelit, drawn-out. The second a tasting — paced, plated, six courses. The third a casual roast for a group that's traveled together. The cadence is built with the host in advance.

Guests dine at our table without leaving the grounds. The hospitality continues uninterrupted; the kitchen becomes ours for the length of the stay.

WHAT'S INCLUDED

Chef in residence — all evening service across the engagement

Menu development — designed with the host in advance, different each night

Food cost & sourcing — ingredients procured locally, prep-ahead and à la minute

Kit & equipment — knives, sauté pans, plating tools, anything not in the house kitchen



Pusch Ridge Provisions

THE RESIDENCY

*The chef, the craft, the calm — so the host can host
without hesitation.*

FOR PROPERTY PARTNERSHIPS

hello@puschridgeprovisions.com · puschridgeprovisions.com