



WHAT TO CONSIDER BEFORE YOU BOOK:

GENERALLY FOR IN-RESTAURANT PHOTOSHOOTS

A. DETAILS

We always like to meet with the client before arriving for a shoot to discuss details:

- ___ Determine what is to be shot (exteriors, interiors, details (historic/points of interest), food: number of dishes, chef(s)/staff, food prep/plating, ambience: motion in the kitchen...)
- ___ Determine space; where are we shooting (we need space for lights, tripod, reflector stand; low and high tables for food, stand/table for laptop (tether), table for tools/our gear)
- ___ Discuss when the chef/kitchen staff is available; what are the hours of service
- ___ Determine how many visits are required; at least 2-hour segments are best
- ___ What are photos being used for? Discuss all possible usages
- ___ Will this project require multiple days; if so, is there a safe storage area for our gear to save on set-up time?

B: FOOD PHOTOGRAPHY

- ___ Discuss order of dishes and what to expect before start; allow approx 15-20 min per dish
- ___ Dishes: best plating possible; fresh, slightly undercooked; fresh herbs & garnish in ice bath if needed
- ___ Best to prepare two or more of each dish to be able to choose best or shoot as multiples
- ___ NOTE: We work with a tether so client can see each food shot as it happens

C. PHOTOGRAPHY OF OTHER (exteriors, interiors, details, chefs, staff, kitchen prep/plating, ambience)

- ___ Discuss what is desired – all locations and logistics (i.e. clean up and set tables; is yardwork done; flowers/gardens at their best; time of day - where is the sun/shadows; what is the lighting like inside rooms); best time of day; any specific requests for angles/room for text/ads...
- ___ Determine what should be HDR (best for wide-angle exterior and interior shots of dining rooms etc.) is a tripod and/or off-camera flash required? Dependent on usage of images

D. HOW FILES ARE PROVIDED BY LOVE BITES:

- ___ Contact sheets are prepared of all best image choices; minor retouching
- ___ Client chooses images to purchase and indicates on PDF as a permanent record
- ___ LBFP will save in file formats suitable for on-line use & high-rez for print & provide all final files electronically

E. COPYRIGHT, ARCHIVING & OUR MARKETING RIGHTS

***** WE ALWAYS OFFER Unlimited Exclusive Rights to the client to use images purchased**

- ___ LBFP will create an archive back-up of all files including raw, highest quality images
- ___ All original files are owned by LBFP who retain the right to use any of the images for our own marketing purposes

G. LEGAL DISCLAIMERS:

- ___ CONTACT SHEETS are provided of all viable captures that may be purchased as a per image cost on an on-going basis; purchased images will be tracked by LBFP
- ___ **CONTACT SHEETS are supplied for IMAGE SELECTION ONLY and may not be used for any other purpose**

H. PRICING

___ FIRST STAGE PRICING:

- Includes a set number of photographs + travel time, set-up and agreed upon hours that is required.
- NOTE: A portion of the cost may be paid in restaurant credit (to be agreed upon)

___ SECOND STAGE PRICING:

- Is a cost per image to purchase over and above the first stage pricing bundle
- + Additional set-up, travel if required