

## How to be a good festive customer - Your Top 20 Christmas Etiquette Tips

Contributed by Sara  
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### Top 20 Christmas etiquette tips

With Christmas just around the corner, you may be asking yourself, 'Who should I tip - and how much should I give them?'

One way to help you decide - and observe good etiquette this tipping season - is to divide recipients into categories according to how close they are to you or how regularly you're in contact with them.

It's also worth following the advice of Damian Clarkson, founder and managing director of event catering business, The London Kitchen.

Damian says, 'For a more personal approach, giving mince pies or a bottle of wine are excellent ways to thank trades people for the service they've given you over the year. Also, remember to have emergency food and presents handy in case you forget someone.'

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Close - people providing home, pet and pampering services

Your hairdresser

Tip: £30.00

Gift: Bottle of sparkling wine

Your cleaner

Tip: £20.00

Gift: Box of luxury chocolates

Your au pair

Tip: £100.00 max

Gift: Spa day voucher or similar

Your dog walker

Tip: £20.00

Gift: Gloves

Regulars - people you see regularly but may not have a real rapport with

Your paperboy/girl

Tip: £10.00

Your recycling crew

Gift: A parcel of warm sausage rolls or filled baps

Your window cleaner

Tip: £10.00 max

Your postie

Tip: £20.00

Gift: Mince pies

Your milkman

Tip: £20.00

Gift: Mince pies

Your dustman

Tip: £20.00

Gift: Beers for the Christmas Party  
Your gardener

Tip: £20.00

Gift: Hand care products  
Infrequent &ndash; the occasional visitor  
The Special Delivery person

Tip: up to £10.00 depending on the delivery  
The takeaway delivery person

Tip £5.00  
&hellip;and finally  
Christmas day hotel/restaurant staff

Check first if service is included. Allow £10.00 for your waiter/waitress and wine waiter/barman  
For more information on The London Kitchen go to [www.thelondonkitchen.com](http://www.thelondonkitchen.com) or email [info@thelondonkitchen.com](mailto:info@thelondonkitchen.com) or phone 020 7232 2382

Ends

#### Editors Notes

The London Kitchen

- The London Kitchen was set up to cater for premium corporate and private clients. The company has a particular strength in awards dinners, and discerning private clients.
- The team is passionate about food, and works with high quality suppliers to provide food of exceptional quality and provenance, sourced from across the UK and Europe.
- The London Kitchen's team have worked at some of the UK's most prestigious venues and events and pride themselves on a personal approach, aiming to deliver the best food with the best service to exceed clients' expectations.
- The company does not do set menus: it provides a bespoke service for every client and event, from meeting clients to understand what they want to achieve and the food they love, to drawing up a menu, to providing staff to serve food and wine.
- The team of five chefs and events planners are led by managing director Damian Clarkson, who has worked for some of the biggest names in British catering, event management and party planning, including The Admirable Crichton, Rhubarb Food Design and Mosimann's.
- Before setting up The London Kitchen, Damian was managing director of Red Snapper Events, with clients including the Duchy of Cornwall, Tom Ford, Oswald Boateng, Mercedes Benz, Aston Martin, Wella, and Monsoon.
- He has catered events alongside leading chefs Atul Kochnar and James Martin, and has catered for private clients in the UK and the South of France.
- Damian's food has impressed tough critics such as Michael Winner, and he has also appeared on The Apprentice, Noel Edmunds's show on Sky, and BBC Radio 2's Chris Evans Drive Time. In 2008 he was ISES Caterer of The Year 2008, and in Tatler's Must Have list, and was in Events magazine's Top Ten in 2007.
- The London Kitchen supports a number of charities including The Foodchain and Kisses 4 Kids.