



Pizza Parties For Dummies!

Hey fellow pizza lovers!

Thanks for showing interest in using us to cater your next event. This is simply a guide to walk you through our typical party and hopefully answer any questions you may have.

First of all, we would like to start by saying that we are a full service catering company NOT your traditional food truck. Meaning we are willing to help with any aspects of the event you need help with (some of these services are additional charges, bartending, dessert service, setting up, cleaning up, etc.) Every event is different and our team is always willing to help in any way we can, just let us know your vision and we will adjust accordingly.

Our Basic Package:

- \$30 per person for all you can eat pizza, salad and an appetizer for 3 hours.
 - Full menu of pizzas that you see online and more, we DO NOT limit your pizza choices, we just bring them all! Our menu is always changing however, so please let us know if you are hooked on a certain pie! We always have between 30-45 different ingredients so we can make anything from a cheese pizza to a crazy fun “adult” pizza.
 - We give you 3 choices of salads and 3 choices of appetizers to choose from. You get to choose one of each. These options are given to you about 3 to 4 weeks before the event as we choose our app and salad menu monthly. You can always add additional entrees, apps or salad choices on top of this, (For \$4-\$10 per person depending on your choice.)
- We are environmental nerds and thus provide real plates, cutlery and compostable napkins. We try our very best to be a ZERO WASTE catering company.
 - The plates we use can be seen at the end of this document. We use a variety of colors on rotation and do not guarantee any certain color (Aqua, blue, Yellow, Sand, Teal) ****However, we always use our sand white plates for weddings.**

- Our cutlery is an eclectic mix of rustic second hand forks and knives, all mismatching. We only provide knives if you order an entree that requires one, otherwise only forks.
- We always provide standard white compostable napkins, as well. You are welcome to use linen napkins at your event instead, they will just need to be rented/provided by you.
- We always supply a water dispenser with 8 oz compostable plastic cups. Other drinks we provide:
 - Lemonade for \$0.75 per person
 - Coffee Service- \$3.50 per person. We have partnered up with local companies like [Wild Barn Coffee](#) out of Boulder to provide delicious, ethically and sustainably sourced drip coffee
 - Craft Soda Service- \$3.29 per person. We've partnered up with a craft microbrewery out of St. Louis to offer a high-quality craft soda that is 100% pure cane sugar (none of those nasty fillers!). [Fitz's Bottling Co.](#)
- We typically bring 3-4 staff members for parties 50 guests and under. We provide additional staff for parties with over 50 guests for an additional charge. These staff members help with all food prep, passing appetizers, passing pizzas, clearing dishes, drinking leftover beer, etc... We charge \$220 per additional staff member.
- A Travel Fee will be applied to any party outside of Denver, this covers all of our staff's travel needs to get to venues outside the city.
- Tax and 20% Catering Service Fee are applied to the subtotal of all goods and services. The 20% Catering Service Fee is used to help take care of all of our full-time employees including full-time staff, prep cooks, dishwashers, and all of the other team members that you don't see at your event. As well as insurance, equipment, and other overhead costs involved in a full-service catering company. If you'd like to directly tip the catering team that was a part of your event, please use a check, Venmo, or cash and give it to your catering captain on the day of the event.

Additional Food & Bartending Services:

- Additional appetizers, salads and entrees can be purchased for \$4.50-\$10 per person. Our full menu of these can be seen on our website. (always changing!)
- *Special Requests are always welcome!*

- If you are doing a cocktail hour, we recommend adding at least one additional appetizer so one can be passed and one can be stationary. Larger events may want to consider 3 or more appetizers. They go quickly when people are drinking and having a grand ole time!
- Beer & Wine Service is \$6-\$10 per person (depends on number of people and number of drink options available).
 - This service includes pint glasses, stemless wine glasses, bartender, ice and connection to our taps.
 - **This is just the service, you must provide the beer and wine!** We recommend finding a liquor store that delivers to your event location. We can help with order quantities!
 - We typically only allow Sixtel Kegs (5.5 gallons) for space purposes on tap. If you don't know what this means, ask the brewer/liquor store when placing your order. Otherwise if you want to order ½ barrel kegs (normal size kegs), please add a trash can, ice and a pump tap to your liquor store order! (These are good for big parties, keep the Coors Light flowing!!)
- **Batch Cocktail Service:** we provide all the mixers, garnishes, dispensers, glassware, bartenders, and ice while you just provide whatever alcohol you like and we batch everything on-site! (*Pick 1 for \$7/person, 2 for \$9/person, 3 for \$12/person*)
 - Whiskey/Rum/Vodka Cola: Your choice of spirit, lime juice/wedge garnish, orange bitters, topped with Fitz's Raspberry Cola
 - Mules: Your choice of spirit, lime juice/wedge garnish, topped with Fitz's Ginger Beer
 - Sangria: Your choice of red wine, your choice of brandy (optional), orange juice, fresh fruit, brown sugar (\$1/person upcharge)
 - Gin&Tonic: Your choice of gin, lime juice/wedge garnish, topped with tonic
 - Vodka Berry: Your choice of vodka, your choice of triple sec (optional), lime juice/wedge garnish, topped with Fitz's Berry Pomegranate soda

**If you would like to have a different batch cocktail served (a recipe of your own), we can accommodate this! You will just need to provide all of the ingredients for the batch cocktail along with the alcohol. We will take care of the rest (glassware, bartender, ice, dispenser). Ask us about the pricing for this option.*

- **Desserts:** We can provide dessert pizza, wood-fired cookies or Wood-fired S'mores for \$3.50 per person.
 - If you have something else in mind for dessert please let us know, we may be able to work it out. Otherwise, feel free to hire another company for dessert needs.
 - We do offer cake cutting service with cake plates and forks for \$1.50 per person if you are getting a cake from somewhere else.

- **Full Setup and Cleanup** (Required at some venues, optional at others): This is an additional fee that we usually charge \$550-\$700, depending on the venue. This additional service includes setting up ceremony chairs, reception tables & chairs, getting the reception space ready, etc. Then we'll stay until the end of the event to tear down everything, sweep & mop, clean up anything the venue requires! The pricing is never finalized until the timeline is put together to see how late we are staying for clean up (the later we stay, the more staff hours we need to cover)

How We Do What We Do!

- We are a buffet style service catering company and thus everything is served hot/fresh out of our oven and straight to our buffet tables. Someone is always there to guide guests down the buffet line and tell them what is what.
- The salad is served out of a large bowl with dressing on the side to maintain freshness.
- The pizzas come out fast, we can serve 100 pizzas an hour and feed 100 people every 20-25 minutes (this all depends on the age of your guests, older folks like to ask a lot of questions and slow it down a bit!)
- There are always a large variety of options out for guests to choose from and one of our staff will be standing by for custom orders as well.
 - Dietary restrictions: we can accommodate Gluten Free (celiacs), Vegan, Vegetarian, Carnivore, pretty much any dietary needs! Please let us know ahead of time for any GF or other special diets as we want to make sure everyone can enjoy something. We charge \$2.75 per Gluten Free crust.
- We generally arrive about 1-2 hours before the event (depending on the size). However, we arrive earlier for set up needs at weddings and big corporate events.
- You may always add on additional time with us. For example: If you are doing the basic package and beer/wine service you may want us to stay longer than 3 hours for beer/wine purposes (kegs are connected to our taps). We stay for an

additional charge which is always dependent on how long, how many people you have and what other services we are providing for you. This is usually between \$300-\$450 an hour.

Final Walk Throughs for Weddings:

- We do not typically participate in final walk throughs, especially if it is a venue that we have been to before. Simply because our set up is usually the same wherever we go. However, if you absolutely want us there, we charge \$125 to attend the final walk through. This can be added to your final invoice for catering services.

Venue Administration Fees:

- This fee is only added for a few certain venues in order to help maintain a good relationship and our marketing platform with those who we have partnered with. If you see this on your quote, you have chosen one of those partnered venues. If not, then don't worry about this!

Final Payment Information:

- Final Payment is due the month of the event (We prefer before! But understand if you need to pay afterwards). We are flexible and easy going with this, but we prefer to be paid in full before the party starts. You can pay by check, Direct deposit link from Quickbooks OR Credit Card. However, because of processing fees we will add on 3.2% for CC payments, sorry for the inconvenience. Small business here, fees eat us alive!!

Here's a photo of our sand white plates, our forks, and compostable paper napkins provided for all events. We do have colorful plates available upon request (blue, yellow, green)

