



Mobile Wood Fired Pizza & Catering
"More fun than a campfire"

2019 Wedding & Party Planning

We understand that casual and wedding celebrations are dynamic and flow throughout the day so have designed our planning packages to offer the greatest flexibility in planning your guest attendance. Our artisan 14-15 inch pizzas are hand made to order and cooked in a mobile wood fired oven in under 2 minutes. We utilize hardwoods as our heat source to obtain the 900-degree cooking temperatures necessary for true Neapolitan Pizza and local fresh ingredients when available for the finest flavors.

All menu items are served buffet style so that your guests can experience the different appetizer, salad, pizza and dessert selections you make from our menu. Any pizzas left over can be par-baked or cooked and boxed for distribution or consumption at a later hour as the party progresses. Packages include either 4 or 5 "Classic" pie selections for you to choose and are based on guest counts. Our specialty pizzas do have a small upcharge due to ingredient costs. As various appetizer and salads quantities vary according to guest numbers, we can assist you in identifying those needs.

There is a 300\$ date hold payment to confirm your special day's party serving time period with 50% of the balance due 60 days before and the balance due 2 weeks before your event. If a cancellation occurs within 60 days of your event, reimbursements will be made only if we can reschedule another party for that time frame.

After reviewing the proposal and planning package we have created, please do not hesitate to contact us to reserve your date or with any questions, we may be able to help to simplify your planning process. Once again, congratulations!

Molte grazi,
Jill and Steven Pine



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IMPORTANT THINGS TO KEEP IN MIND WHEN PLANNING:

Casual Events: Pizza catering for any event is made fresh and on site by our staff no more than 15 minutes ahead of service to maintain proper temperature and food quality. Although our 14-15" pies only require 2 minutes to cook, it is important that a full 2-3 hour service window is allowed which should be divided into courses. All pies are presented buffet style to offer your guests the selections you have chosen.

First course (1st hour) guests should select a few pizza slices, salads and/or appetizers, etc. to get everyone through the line quickly and maintain ample choices for all. Our menu items are used in both main course or food station services during various types of celebrations. Appetites will vary so be careful when figuring younger adults. We can assist in determining those needs.

Second course (2nd hour) especially for larger groups, guests come and go freely to try more of your pizza selections and special requests when available. Any pizza leftovers will be boxed for distribution to your guests when departing for later reheating. Selections from our "Sweets and Treats" menu will also start to be presented at this time.

Announcements to your guests by the host, DJ, or event planner can help your guests understand the two-course service process, or a staggered table release for larger groups is recommended. All menu items are presented buffet style with the most popular pies refilled the most and salads self-served to minimize waste.



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WEDDING PIZZA CATERING SERVICE CONSIDERATIONS:

Time Schedule:

Weddings are by far the hungriest guests we serve – especially when they hear about the selections you have made from our creations! It is very important to have a cocktail, appetizer(s), or salad before the main service to avoid a rush for any fresh made, on site foods which are essential during the first hour of service!

Due to pizza wedding special requirements and venue access, we will arrive at least 1 ½ - 2 hours before the start of service. We have found that the location requirements, coordinating with planners and hosts, oven heating, and service setup, tend to require more time.

Guest Count - The total number of guests to be served must be confirmed 30 days in advance and is considered a guarantee not to be decreased. Orders received less than 30 days in advance of event are considered guaranteed when received.

Equipment/Settings: Our typical party setup includes the necessary plastic flatware, plating, and napkins for appetizers, salad, pizza, and desserts. Fine line silver or gold is available at an additional charge. If you require any additional items such as tents, linens, tables and chairs, we recommend contacting a party rental company or working with your event planner to minimize your costs. We can make suggestions to assist you in getting the best pricing and options.

Bartending Services: Embers Catering does offer bartending services but are quoted separately from your meal service or when multiple caterers are utilized.



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Contracts & Deposits - A signed contract and deposit are required to reserve a date and confirm our services. As our services are reserved as far out as 2 years, we do recommend initially securing your date and service time with our "Save the Day" program. This is a \$300 deposit which is refundable up to 60 days before your event or will be applied towards your quoted balance. More information is included in this planner on this. After your menu is set and quoted, 50% of the balance will be due 60 days before and the balance due 2 weeks before your event. Reimbursements can only be made prior to 60 days before your event.

Fees & Taxes

A service fee of 18% along with all state and local sales taxes will be applied along with any venue fees that may apply. Listed prices are for events serving during normal business hours. Events serving before 8 am or after 8 pm may incur additional labor charges. All account balances are payable 2 weeks prior to the event.

Gratuities are not necessary but if you feel our staff has exceeded in their service and promoted the success of your event, they are always greatly appreciated.



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Wedding & Party Planning

Light Appetizers (w/meal) 2-4 per guest

Moderate Appetizers 7-9 per guest

Heavy Appetizers (no meal) 13+ per guest

Recommendations based on approx. 1.5 hrs of minimum service

10" plate, napkins, & flatware are provided.

All menu items are in 100 count unless noted by asterisks.

**Seasonal Item

Look for new wood fired menu items in the 2019 season!

Bartending Services Are Quoted Separately
(5 Hour Minimum)



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Appetizers

Caprese Skewers

Mozzarella layered between locally grown tomatoes and fresh basil, drizzled with extra virgin olive oil and salt. **\$85 per 50 count**

Charcuterie Board

A variety of artisan dried meats cheeses and spreads which can be accompanied by seasonal fruit, nuts, olives and crackers. **\$147.50 - Feeds 40-50 guests**

Sausage Board

Smoked sausage cubes served with a variety of crackers. **\$125 - Feeds 40 to 50**

Cheese Board

Assorted cheese chunks served with variety of crackers. **\$125 - Feeds 40 to 50**

Hummus and Pita Platter

3 varieties which goes great with veggies. **\$82.50 - Feeds 40 - 50**

Veggie Platter and Dip

Seasonal veggies purveyed from local growers when possible. **\$125 - Feeds 40-50**

Bruschetta

Garlic rubbed breads, topped with sea salt, tomatoes and basil, finished with a balsamic glaze drizzle. **\$152.50 per 100 count**



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Salads

Classic Greens - \$3 per guest

Mixed greens, grape tomatoes and carrot strips, topped with shaved parmesan and finished with a balsamic vinaigrette

Spinach - \$3.50 per guest

Baby spinach with pine nuts, goat cheese, red onion, dried cranberries, topped with shaved parmesan and finished with a balsamic vinaigrette



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2018 PRICING

Travel \$100 per hour travel outside St Charles County – Round Trip

Pizza Minimum serves - 50 - \$800
(every 25 + \$400) 75 - \$1200
100 - \$1600
125 - \$2000
125+ QUOTED

Salad \$3/3.50 per guest

Appetizers Vary (see planner for pricing)

S'more's Bar 3/\$5 – Minimum 30 pieces

Pretzels \$3 – Minimum 20 pieces

Dessert Pizzas \$18 each when included with meal
\$20 each when dessert service station only

Prices do not reflect venue fees, taxes or service fee



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PIZZA

"Classic" Options

"Quattro Formaggi" - Four Cheeses (mozzarella, smoked provolone, parmesan, & Romano) with our own San Marzano Tomato red sauce, garlic infused olive oil and grated parmesan

"Queen" Margherita - Pinched Mozzarella, grated parmesan, topped with a fresh basil chiffonade

Pepperoni - Mildly spiced pepperonis, four cheese blend, garlic infused olive oil, and our San Marzano Tomato red sauce and grated parmesan

Sausage - Pinched mild Italian sausage and mozzarella, San Marzano Tomato red sauce garlic infused olive oil and grated parmesan

Bacon - Thick bacon chunks, four cheese blend, San Marzano Tomato red sauce, garlic infused olive oil and grated parmesan

Da' Veggies - Four cheese blend with our own San Marzano Tomato red sauce, garlic infused olive oil, seasonal veggies grated, topped with grated parmesan



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"Specialty" Pizza

Breakfast Pizza - Garlic infused olive oil, four cheese blend, eggs, & bacon or sausage topping

The Sweet Tart - (Wedding Favorite) - Garlic infused olive oil, Smoked provolone blend, thick-cut bacon, pungent Italian gorgonzola, and apples

The Embers - White Pizza - Garlic infused olive oil, prosciutto, goat cheese, pinched mozzarella, topped with dressed arugula and shaved Parmesan

The Fun Guy - Mushroom Pizza - Garlic infused olive oil, goat cheese, fresh mozzarella, oyster and button mushrooms

The Artisan - San Marzano tomato red sauce, Italian Gorgonzola, spinach, marinated artichoke and Kalamata olives

The Pig, The Fig, & the Goat (seasonal) - Garlic Infused Olive Oil, Goat Cheese with Fig, & Bacon, Topped with Arugula

Sign' da Blues - Rosemary infused olive oil, San Marzano tomato red sauce, Gorgonzola and Mozzarella, topped with a pinched Italian sausage

Gluten Sensitive and Vegan Options are Available



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Sweets and Treats

All dessert pizzas are \$20 each

Wood Fired Pretzels

9 inch Jumbo Stadium pretzels topped with your choice of plain, cinnamon & sugar or coarse kosher sea salt and served with artisan mustards. **\$3 each - (20 minimum)**

Wood Fired S'mores

Graham crackers, topped with a thick chocolate bar and large marshmallow, drizzled with dark chocolate and caramel. **3 for \$5 - (30 piece minimum)**

Berry Good Dessert Pizza

Vanilla infused mascarpone cheese base, topped with strawberries and seasonal fruit, finished with a light Nutella drizzle

Pizza di mela (apple tart) Dessert Pizza

Mascarpone and ricotta cheese base topped with fresh caramelized apple slices then finished with a confectionary sugar dusting

Blackberry with Ricotta, Pistachios & Honey **

Honey infused ricotta cheese base, topped with fresh blackberries and finished with crushed pistachios and a light honey drizzle

Cinnamon Roll Desert Pizza

A buttery brown sugar and cinnamon base with oats and finished with a swirled creamy cream cheese glaze drizzle