

What You Should Expect

The average, 100 person catering event in central Vermont with appetizers, pizza and salad costs \$30-55/person including tax, travel and service.

Menu & Food

Our catering menus represent the best local and seasonal ingredients, prepared by hand for you and your guests enjoyment. We believe the food that we offer and the value of our community connections make the cost of local ingredients well worth it. Our cuisine is anchored by pizza and Italian regional cooking with excursions inspired by the ingredients we encounter. Let us know what excites you. **Pricing for the food portion of our services depends on ingredients and complexity.**

We became a worker-owned cooperative in 2014, dedicated to providing meaningful employment, convivial catering experiences and fantastic festival fare.

Bar Offerings

Beer, Wine and Cocktails

Licensed to cater events in Vermont

Beer (could include): Upper Pass, Heady Topper, Lawson's, Otter Creek, Von Trapp, Lost Nation, and other craft beer selections/ domestic standbys

Wine (see 2019 list): red, white and rose

Signature Cocktails featuring

Vermont spirits and local mixers popcorn bar featuring sriracha butter, Jasper Hill cheese and maple drizzle, or our own crunchy "snack mix"

Staff and Service

We employ a range of professional servers and bartenders to meet your needs with multiple offerings:

Casual Service: We take care of cooking the pizza and serve directly from the oven. We will do bus compostable plates after dinner. Very Casual.

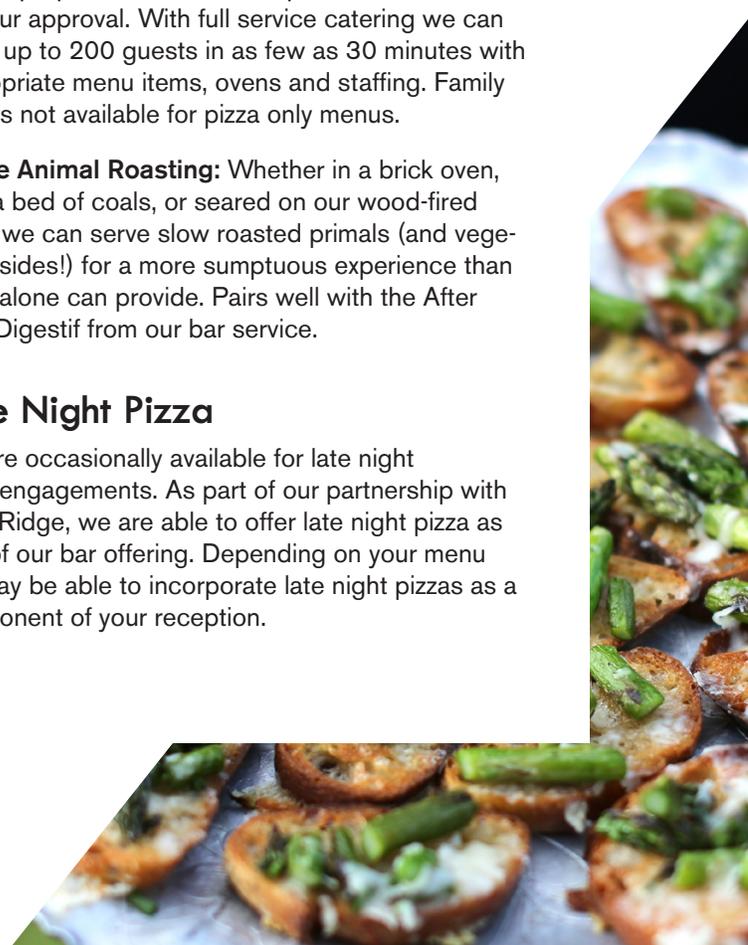
Basic Buffet Service: We cook the pizza, and other sides or appetizers and deliver it to a buffet (provided by you) within 50 feet of the oven. No setup, breakdown or additional tasks are covered, though we will bus tables after dinner service is complete. Great for casual weddings with dinner lasting at least 1.5 hours.

Full Service: In concert with your rental provider, planner and other vendors we take care of everything. Following a food and beverage tasting we will prepare a detailed Banquet Event Order for your approval. With full service catering we can serve up to 200 guests in as few as 30 minutes with appropriate menu items, ovens and staffing. Family style is not available for pizza only menus.

Whole Animal Roasting: Whether in a brick oven, over a bed of coals, or seared on our wood-fired grills, we can serve slow roasted primals (and vegetable sides!) for a more sumptuous experience than pizza alone can provide. Pairs well with the After Pork Digestif from our bar service.

Late Night Pizza

We are occasionally available for late night pizza engagements. As part of our partnership with Bliss Ridge, we are able to offer late night pizza as part of our bar offering. Depending on your menu we may be able to incorporate late night pizzas as a component of your reception.





CATERING RESERVATION PROCESS



STEP 1: THE PROPOSAL

With a few additional details, we prepare a proposal to begin the event planning discussion

APPROVE PROPOSAL PLACE DEPOSIT



STEP 2: PHONE CONSULTATION

Clarify and update the proposal on a call with a worker-owner. Ask any questions you have about our services and policies.

STEP 3: REFINE MENU & PLANS

We will work with you to decide on menu items and refine the details.



ADDITIONAL DEPOSIT MAY BE DUE



STEP 4: FINALIZE MENU & SERVICE DETAILS

We require all major changes to be made at least 2 months prior to the event as well as guest count changes of 25 guests or more.

STEP 5: FINAL GUEST COUNT

Due at least 1 month prior.

FINAL BILL DUE PRIOR TO EVENT



STEP 6: CELEBRATE!

As part of your event team, we execute an awesome event!

STEP 7: PHOTOS & REVIEW

Send us your pics, tag us @woodbelly and write a review.



Tax and Gratuity

9% Rooms and Meals, 10% Liquor and 1 or 2% Local Option Tax will be included on the final invoice. We add a service charge to all invoices that helps pay our staff a living wage (\$15+/hr). If we have done an outstanding job, going above and beyond your expectations, cash gratuity of \$20-\$40 per person is appropriate.

Rentals

We stock a simple selection of metal serving platters and offer compostable paper plates to support our basic buffet service at no additional charge. We recommend the extensive catalog and experience of the Vermont Tent Company (vttent.com) for your tent and rental needs. If we are providing full service catering, we can work directly with them to coordinate the appropriate dishes, utensils, glassware, linens and serving ware for your event.

We have most of the tents and tables we need (in addition to the oven). More complex menus may require the rental of some food preparation or service items from us or your rental provider.

Reservation Process + Policies:

Complete online inquiry form and set up a phone call. Discuss your vision and needs and get your questions answered and start a timeline. Receive proposal and review with other decision makers. Place a deposit (as requested in proposal) to reserve date and oven. Keep working on the menu, timeline and other details with us! Notify Woodbelly of on-site contact/coordinator/point-person.

6-9 Months Prior: Pay remaining deposit (to 50% of total)

2 Months Prior: final menu and service changes

1 Month Prior: guest count finalized

1 Month (or prior): Place a card on file for all events involving a bar.

Final payment is due the week prior or upon arrival at the event. Just let us know who to talk to at the event. \$1000 food + beverage minimum for all events.

During our busiest weekends of the season: Saturdays in July, August and September, as well as holiday weekends, and during foliage, we may require that you hire us for bar service in addition to food and/or meet a minimum food and beverage spend that exceeds \$5000 for the event.

In the absence of a dedicated day-of coordinator or point person, we may add labor up to \$750 to provide some of those services at our discretion based on the requirements of your event. Poorly coordinated events impact all of us.

Credit cards gladly accepted online through our PCI compliant gateway. A 3% processing fee applies except for the bar portion of your invoice.

Checks should be sent to:
P.O. Box 1060, Montpelier, VT 05601