



## Catering Information



Authentic traditional Italian 12" wood fired pizzas  
Using quality ingredients | Flour imported from Italy



Call out fee - \$400 (We do not charge GST)

Travel fees outside of 30kms from base apply to main vehicle \$1/km and staff per travel time.

Set up time is ~2 hours and pack up time is ~1 hour

Service time - up to 2 Hours (max 3 hours depending on pizza quantity)

1 Chef included

1 Extra staff required for every 20+ pizzas to keep service on time

Additional staff required - minimum 3 hours @ \$35 per hour each likewise for serving staff

Each additional hour WS is requested for service attendance - \$100

(This is a charge whereby a customer would like the service to go slower and presence to be extended, in cases where guests arrive at different times among others)

Number of pizza options - 30+ pizzas allows 3 menu options, 40+ pizzas allows 4 menu options, 50+ pizzas allows 5 menu options, and 60+ pizzas allows 6 menu options.

Example quotation:

\$400 + 13 Margherita \$286 + 10 Pepperoni \$230 + 7 Mexican \$175 + 10 Vegetarian \$260 + 2 extra staff \$210 + Travel \$0 + Gf/V \$0 = \$1,561.00 (+\$105 for each serving staff if required)

We can cut pizzas into 4 or 6 slices for a serving

If there will be appetizers and cake provided at your event we recommend  $\frac{1}{2}$  to  $\frac{3}{4}$  of a pizza per person, for bigger eaters we recommend 1 per person.

Our pizzas are 30-31cm diameter, larger than a standard Australian dinner plate which is 26cm.

35% booking deposit. We do not hold tentative bookings, to secure your date and time for calendar entry, a deposit needs to be received.

Balance payable 14 days prior to event at which point all changes need to be finalised.

Cancellations 25 days prior to event are eligible for a refund, any later forfeits refund of deposit. 1st October to 31st March cancellations 35 days prior to event are eligible for a refund, any later forfeits refund of deposit.

We can cater to Vegan, Gluten free, Vegetarian and Halal dietary requirements

Vegan cheese + \$3.50 per pizza - Gluten free base + \$6 per pizza - Buffalo cheese at a cost



Description of set up:

Wood fired oven or Stone fired ovens

Marquee 10ft x 10ft (3m x 3m) with Festoon lights at night time (party lights) 1x power point access required

Marquee middle top height is around about 3 - 4m

Service table(s) with floor length black cover and where possible a table runner on top of the cover, also where needed separator podiums. **The serving table is not under cover. In wet weather you may need to opt for a server to take food to your preferred table set up location.**

Table top risers with Acacia wood serving paddles upon which cooked and cut pizzas are placed (We can cook excess pizzas to leave on your plates unless you wish otherwise)

Pizza name stands, and where possible timber logs for decor, table lamps, or other lighting and scattered wood chips or other befitting the catering over the table.

Serviettes (Disposable plates and cutlery can be arranged at a cost)

Easel stand with A3 poster paper printed Menu against large Acacia wood board (tabletop)

Our staff wear all black



### Requirements:

A spot of levelled ground at size 6m x 3m at least for wood fired oven, and 3m x 3m for stone fired ovens.

We can cater on roof tops and balconies with stone fired ovens or where ever you wish that has good ventilation. Please be mindful of smoke alarms during our set up in a warehouse or the like.

Clear access to spot of at least 2 - 2.5m wide for wood fired oven to get through into position.

Hosts can opt for catering at a park, in their driveway, in their front or backyard, at a parking lot, and the beach among many other options. **Should catering be at a venue which doesn't belong to you, it is imperative that you seek permission for WS to set up and cater your event.** If set up can only be achieved in ie; the front yard where guests do not move around, then a serving staff or two need to be booked to carry the pizzas onto the serving table(s) indoors, the backyard or where ever it is you wish for it to be positioned.

Please be mindful that we need clear access and passage to the table(s), accidents occur where obstruction of passage to our staff occur and delayed service. One table length is 1.8m. Extra long service table is 3.6m

In some cases we are required to submit a Statement of Trade to the council which is completed upon receipt of a deposit.

Please ensure any pets are well secured and drive ways are clear where required.

To receive a quotation please email or text your **full name, business name if applicable, your address, venue address and name, number and type of pizzas requested, number of guests anticipated, the date of your event and the time you would like service to begin.**

Please note we need access to venue at least 2 hours prior to beginning of service  
Upon acceptance of quote a deposit is required and a formal invoice will be sent following receipt of balance. Payment of deposit is agreement to terms and conditions.





WOODFIRE  
SENSATIONS

**IMPORTANT: We can create new pizzas specially for your event.**

**Margherita \$22**

Wheat base (G), SM Tomato Sauce, Pecorino (D), Fior Di Latte (D), EVOoil, Fresh Basil

**Pepperoni \$23**

Wheat base (G), SM Tomato Sauce, Pecorino (D), Fior Di Latte (D), Pepperoni (Su), EVOoil

**Portobello \$25**

Wheat base (G), Olive Tapenade, Fior Di Latte (D), Portobello Mushrooms, EVOoil, Fresh Basil

**Nutella \$25**

Wheat base (G), EVOoil, Nutella (N,D,S), Fresh Strawberries  
White Chocolate (D,S), Icing sugar. (Winter Season Banana & Marshmallows)

**Vegetarian \$26**

Wheat base (G), Blended Pumpkin, Pecorino (D), Fior Di Latte (D), Zucchini, Capsicum, EVOoil and Chilli

**Napoli \$24**

Wheat base (G), SM Tomato Sauce, Fior Di Latte (D), Capers, Anchovies (F), EVOoil, Fresh Basil

**Mexican \$25**

Wheat base (G), Mild Mexican Sauce, Chicken, Fior Di Latte (D), Jalapeños, EVOoil,  
Crushed Corn Chips (G,S,D), Fresh Spring Onion

**Butter Chicken \$25**

Wheat base (G), Mild Butter Chicken Sauce (D,E), Chicken, Fior Di Latte (D), EVOoil, Fresh Coriander

**Greek \$30**

Wheat base (G), Garlic Butter Sauce (G,S,D), Lamb,  
Fior Di Latte (D), Capsicum, Kalamata Olives, Feta Cheese (D), Red Onion, EVOoil, and Tzatziki Sauce (D)

**Sweet N Spicy \$27**

Wheat Base (G), SM Tomato Sauce, Fior Di Latte (D), Mildly Spicy Beef Salami (Su), EVOoil,  
Ricotta Cheese (D), Chilli Honey Drizzle, Fresh Basil



G/Gluten, D/Dairy, N/Nuts, Su/Sulfites, F/Fish, E/Egg, S/Soy - 1.9% Surcharge on Card Payment Applies



Final Note: Please provide a name and occasion for the menu print out.

Please advise of allergies.

Please treat our staff with respect and kindness as they work very hard to make you happy. We normally bring some extra ingredients along. In case hosts would like to order additional pizzas on the day they may order and pay via cash or tap on site.

At the very beginning or end of service our staff who usually will miss a meal during the work hours will have a quick bite to eat if they need to, there is no cost or inconvenience to clients should this occur.

Please ask us about our dough pack for sale if this is of interest to you.



Cooked at 400°C in a wood burning oven  
48 Hr dough fermentation  
San Marzano tomato sauce  
Premium mozzarella cheese  
Fresh Basil  
Premium Extra virgin olive oil

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