



Why choose our **WOODFIRED PIZZA OVEN** service for your next Party, Event or Festival?

The Chef is a European local who just loves and takes great pride in his food and has had over **12 years industry experience**; he is very often complimented on his gourmet tastes. All the food is prepared and cooked on site in a traditional Cob Wood fire Oven.

It is a great way to feed everyone and have no mess to clean up!

- Only the best quality ingredients are used.
- No processed meats are used.
- The Chef makes his own dough and pizza sauce
- All pizzas are made in a traditional European style with a thin crispy base.
- As the pizzas are prepared and cooked on site, you are guaranteed a fresh, high quality product.
- The Chef can cook 5 x 13 inch pizzas (extra large size) at a time taking approximately 6 to 8 mins and they are cut into eight pieces so approximately **every 10 minutes there will be 40 pieces of fresh pizzas ready to eat.**

The Woodfired Pizza company will arrive approximately 3 hours prior to the commencement of food service to set up. This will include positioning the pizza oven in the best location for your guests, heating up oven, rolling out the pizza dough and other general setup.



info@love2party.com.au Ph 07 5514 6669



The Catering Operation

- The function will start with Home Made Crunchy Garlic bread (Secret recipe) that will be the best you would have ever tasted, also cut into 8 pieces and served piping hot.
- This will be then followed with a Margo Pizza, then Troppo Pizza to feed the kids, (as well as the big kids)
- then onto the 3 other styles of meat pizzas Chicko, Peppo and Meato with a Vego thrown in to break it up.
- **In total there are 2 vegetarian and 4 meat styles of pizzas.**
- If any one desires chilli or anchovies please let the chef know and he will be happy to make up some especially for those requesting them.
- All Garlic bread and Pizzas are served in takeaway style boxes with lids for convenience, portability and of course no dishes to clean away.
- All pizzas are placed into cardboard pizza boxes, serving the pizzas is the responsibility of the Host, we suggest you either provide a dressed table for food service where your guests can come, or additional wait staff to rove amongst your guests with the food. Your chef can assist with more information.

Space Requirements

The Chef and his Woodfired Pizza Oven will require a total space of 7 metres by 4 metres which comprises of the Cob oven which is on a 6x5 trailer and a 3x3 marquee that holds the preparation and serving benches, twin washing up sink and ice boxes for food storage.

The only requirement from the Hosts is a power outlet for the Chefs lighting only. He will supply power cable and everything else needed.

All you need to do is invite your friends and
The Chef will do the rest.

Pricing (all are GST inclusive)

- **\$710 for the first 30 Adults guests** (aged 10 years and older)
- **For 31 guests onwards - \$18 per head**
- **Minimum required numbers for the Sunshine Coast is 30 guests**
- **Minimum required numbers for Brisbane and the Gold Coast is 50 guests**
- Children under 5 years of age are **FREE**
- Children 5 years of age to 10 years of age are half price @ \$9
- **Personalised proposal available for fete and fundraiser enquiries**

Additional Travel Costs

Travel Costs are charged to
Brisbane, North and southern suburbs
Gold Coast and surrounding areas

Cost to be advised on your location



info@love2party.com.au

Ph 07 5514 6669



LOVE 2 PARTY

- Are a booking agent for this service,
- We will invoice you a booking fee deposit, amount depends on numbers booked)
- This fee is required upon acceptance of your booking.
- **The booking fee is included in your total booking cost.**
- Upon receiving our agent booking fee, you will receive details for the catering company and operators so you can liaise directly with them for all your catering requirements, final numbers and menu specifics.
- **The remaining balance of the total cost for this service will be paid direct to the catering company.**

Look forward to being a part of your party!
Relax and let the professionals
make it a complete success!



info@love2party.com.au Ph 07 5514 6669