



## Pizza Catering

### **Is there a minimum number of guests needed to reserve LAPC for our event?**

Our small party package covers any event under 34 guests. All other packages have a 35-guest minimum.

### **Do you require a deposit?**

Yes, we require a 50% deposit on the day of booking. The remaining balance is due at the day of the event.

### **When are my final party details due? (Guest count, pizza menu, etc.)**

No later than 4 days before your event. Last minute adjustments or add-ons will be accommodated based on availability.

### **What are your space requirements and oven dimensions?**

We need an area of around 10 x 10 with easy access. This means no stairs or narrow alleyways. Our oven's dimensions are 3 feet wide x 4 feet long and weighs over 350 pounds. We also offer a tabletop oven for events with space restrictions or stairs.

### **What is the difference between your tabletop oven and your regular oven?**

The only difference is their size. Both ovens are wood-burning and cook a pizza in under 1 minute. The tabletop oven is versatile and can be set up at any event.

### **Is your oven safe?**

Yes! Our oven is completely enclosed and do not radiate any extreme heat.

### **Is there a travel fee?**

Yes, we charge a \$4 per mile one-way fee from Sylmar (91342). Events within a 10-mile radius will have the fee waived.

### **Are there any additional fees?**

No, we keep our prices transparent. There are no set up fees or service fees.

### **Is gratuity included?**

We do not include gratuity in our pricing. Tips are greatly appreciated as our pizzaiolos work very hard to make your event special.

### **Can you handle my large event?**

Yes, we can handle any event size. We have catered for events over 250+ and have catered music festivals like Coachella, Bottle Rock, and Stagecoach. We promise we can keep up!



## Charcuterie

### **Do you provide your own set up for the grazing display?**

We currently ask the guest to provide an area for the grazing display. If you need us to provide a table or suggestions, please inquire.

### **What ingredients do you use for the charcuterie service?**

We use a variety of cheeses, sliced meats, seasonal fruits and vegetables, berries, spreads, nuts, and crackers. If you have any dietary restrictions, please let us know so we can accommodate.

### **Is the cone wall extra?**

Yes, we charge a \$200 rental / set up fee. Cone walls have a minimum of 35 cones.