



Thank you for thinking of us for the event you are planning. We love being a part of creating a great time for you and your guests and we will work hard to make sure all of your needs are met. We hope the following information is helpful in your pre-planning and let us know if you have any questions by emailing us at catering@elementalpizza.com.

General Pricing Guideline.

Event Minimum

There is an event minimum that must be reached to deploy our mobile catering unit. This minimum is before tax and gratuity. Labor, travel costs & food items may all factor into meeting the event minimum.

\$1,500

Pizza

Our suggestion for events choosing 12" pizzas is to expect a pizza total of 75% of their expected guest count. Our bids include up to 4 different pizza options. Additional options are available at an additional fee. Gluten free crusts may be substituted at a cost of \$3 per crust. Vegan mozzarella may be substituted at a cost of \$2 per pizza.

\$22 ea. 12" Pizzas – any regular menu selection

\$13 ea. 8" Pizzas – any regular menu selection

Buffet Style Salads serve approx. 15 – 20 people

\$70 ea. Rocket House – arugula, grape tomato, parmesan, pine nuts & lemon vinaigrette

Caeser – romaine, grated parmesan, and house made croutons & caeser dressing

\$80 ea. Caprese Salad – mixed greens, grape tomato, basil, fresh mozz & balsamic vinaigrette

\$80 ea. Beet Salad – arugula, radicchio, walnuts, beets, bleu cheese & orange shallot vinaigrette



Appetizers Platters– (platters serve approx. 15 -20 people)

- \$60 ea. Seasonal Fruit Platter – assorted melons, berries, pineapple
- \$60 ea. Oven Roasted Veggie Platter – broccolini, cauliflower, peppers
- \$65 ea. Assorted Cheese Platter – Assorted cheeses (varies by guest preference)
- \$75 ea. Antipasto Platter – Assorted meats, olives & peppers
- \$50 ea. Pepperoni Stromboli Platter – served with a smoky marinara sauce
- \$15 ea. Bread Platter – served with butter chips, oil & vinegar

Skewers & Bruschetta

- 3.50 ea. Caprese Skewers – basil, fresh mozzarella & grape tomato
- 5.00 ea. Lemon Garlic Shrimp Skewers
- 5.00 ea. Antipasto Skewers – prosciutto, salami, olives, pepperoncini & tortellini
- 2.75 ea. Olive Tapenade on Crostini – garnished with feta cheese

Labor Costs

Amount of labor is dependent on the size of the event as well as the number and types of menu items. Hours taken into consideration when estimating labor amounts are load and unload, setup and service hours. Events require a minimum of 2 chefs at 8 hours.

- \$40/hr Pizza Chefs
- \$40/hr Pizza & Server Support



\$40/hr Bartenders

Service Types

We can offer a variety of service types for your event and even a combination of service types as well. Different service types may require additional staff. All of our Service types include a max service window of 2.5 hours. Additional service time may be requested at an additional fee.

Buffet Service – Items will be set out on a preset buffet table.

Festival Service – Oven is set up in a central area where guests may walk up and order their food items to order.

Travel Costs

We are happy to travel to your event. We have taken our mobile team as far as Ashford and even Leavenworth. Traveling outside the greater Seattle area brings 2 types of travel fees: The Travel Time fee and the Mileage fee. Ask us if you think your event might be outside of our typical travel zone. We will go to great lengths to make your event a success!

\$90/hr Travel Time Fee

\$.85/mile Mileage Fee (per vehicle)

Travel times and distances are based on the round trip between your event and Elemental Pizzas location in University Village Seattle. It is figured using google maps and always uses the estimated time with no traffic.

Additional Fee's

\$5/crust Gluten Free Substitution

Elemental

wood fired pizza

\$4/Pizza	Vegan Mozzarella
\$120	Ferry Fee
\$3/Pizza	Additional Pizza Selection (per selection over 4)
\$150/Hr	Additional Service Hour
\$1.00/Person	Service Pack (disposable plates, napkins, cutlery)