# Alfonso's Woodfired Pizza, Paella and Antipasto Catering 



Catering Menu

## Ciaa

Alfonso, the creative force behind our culinary experiences, has been a passionate chef for over 40 years. With a zest for crafting happiness through delightful dishes, Alfonso's woodfired pizzas, mouthwatering paellas, and artful antipasto platters are a symphony of flavours that transform events into cherished memories.

Beyond his culinary expertise, Alfonso infuses every occasion with music, laughter, and a vibrant energy, making each gathering an unforgettable celebration.

At Alfonso's Woodfired Pizza, Antipasto and Paella we source only the freshest seasonal produce and integrate that to the finest imported products to achieve a synergy of vibrant flavours. Our menus are customised to suit your specific needs, from weddings to corporate retreats to private celebrations and special occasions.

Alfonso's Woodfired Pizza, Antipasto and Paella Catering is the perfect choice for your event.



## Daella

Minimum cost per Paella function is $\$ 1200$ for Saturday Evening events and $\$ 1000$ for all other times. Minimum 30 people. Please select your Paella Preference.
Additional charges apply if multiple options are selected (e.g., Vegetarian option), speak with Alfonso for clarification. Please note all cost exclude GST.

Paella Per Head

| Amount of People | Seafood | Mixed | Chicken Chorizo | Vegetarian |
| :--- | :---: | :---: | :---: | :---: |
| $30-60$ People | $\$ 40$ | $\$ 37$ | $\$ 32$ | $\$ 28$ |
| $60-80$ People | $\$ 33$ | $\$ 30$ | $\$ 26$ | $\$ 24$ |
| $80-120+$ People | $\$ 30$ | $\$ 28$ | $\$ 25$ | $\$ 22$ |

Disposable bowls, napkins and cutlery provided.

## Extras

Please note all extras are charged on top of the minimum spend of catering packages.

- Italian Salad Platters $\$ 79$ Per Platter (Serves 10 People)
- Antipasto platter \$250 (Serves Approximately 20 People)
- Tiramisu Tray $\$ 200$ (Serves 35 people)


## opizza

Minimum cost per Pizza function is $\$ 1350$ for Saturday Evening events and $\$ 1200$ for all other times. Minimum 40 people. Please select your Pizza Menu. All additional extras are charged on top of our minimum spend (e.g., Gluten free, Vegan Cheese). Please note all cost exclude GST.

## Price Per Head

| Amount of People | 4 Pizza Menu | 6 Pizza Menu | 8 Pizza Menu |
| :--- | :---: | :---: | :---: |
| $40-60$ People | $\$ 27$ | $\$ 33$ | $\$ 37$ |
| $60-80$ People | $\$ 25$ | $\$ 27$ | $\$ 30$ |
| $80-120+$ | $\$ 20$ | $\$ 23$ | $\$ 25$ |

** Vegan Cheese or Gluten Free Bases are available for $\$ 5$ each. Pizza served on wooden tray; napkins provided.

## Pizza Menus

(Detailed Menu Items on Next Page)

| 4 Pizza Menu | 6 Pizza Menu | 8 Pizza Menu |
| :---: | :---: | :---: |
| Margherita | Margherita | Margherita |
| Ham \& Cheese | Ham\& Cheese | Ham\& Cheese |
| (Pineapple) | (Pineapple) | (Pineapple) |
| Pepperoni | Pepperoni | Pepperoni |
| Mixed Vegetarian | Mixed Vegetarian | Mixed Vegetarian |
|  | Garlic Prawns | Garlic Prawns |
|  | Prosciutto and | Prosciutto and |
|  | Bocconcini | Bocconcini |
|  |  | Slow Cooked Lamb |
|  |  |  |

## Extras

Please note all extras are charged on top of the minimum spend of catering packages.

- Italian Salad Platters $\$ 79$ Per Platter (Serves 10 People)
- Antipasto platter \$250 (Serves Approximately 25 People)
- Tiramisu Tray $\$ 200$ (Serves 35 people)


## Mizza Menu

(This could be your menu if you select the 8 Pizza Menu Option)

Margherita with cherry tomato \& basil

Ham \& cheese (pineapple optional)

Pepperoni

Vegetarian with roast vegetables

Prawn with garlic (chili flakes optional)

Prosciutto with bocconcini

Slow roast lamb with potato \& caramelised onion

Gorgonzola with pear \& rocket


## Oaella + Opizza Combined

Minimum cost per Pizza and Paella function is $\$ 2000$ for Saturday Evening events and $\$ 1700$ for all other times. Minimum 60 people. For combined Pizza and Paella functions, we only offer our 6 Pizza menu, with your selection of Paella. All additional extras are charged on top of our minimum spend (e.g., Gluten free, Vegan Cheese). Please note all cost exclude GST.

## Price Per Head

| Amount of <br> People | 6 Pizza Menu <br> (Seafood <br> Paella | 6 Pizza Menu <br> (Mixed <br> Paella | 6 Pizza Menu + <br> Chicken Chorizo <br> Paella | 6 Pizza Menu + <br> Vegetarian <br> Paella |
| :--- | :---: | :---: | :---: | :---: |
| $60-80$ <br> People | $\$ 50$ | $\$ 45$ | $\$ 40$ | $\$ 35$ |
| $80-120+$ <br> People | $\$ 45$ | $\$ 40$ | $\$ 35$ | $\$ 30$ |

** Vegan Cheese or Gluten Free Bases are available for $\$ 5$ each. Pizza served on wooden tray; napkins provided. Paella served in disposable bowls, napkins and cutlery provided.

## Extras

Please note all extras are charged on top of the minimum spend of catering packages.

- Italian Salad Platters \$79 Per Platter (Serves 10 People)
- Antipasto platter \$250 (Serves Approximately 25 People)
- Tiramisu Tray $\$ 200$ (Serves 35 people)


## IMPORTANT INFORMATION \& TERMS AND CONDITIONS

For Paella, our set up requires preparation time of 45 mins to 1 hour before start of serving time. For Pizza, we require a 2 -hour woodfired preparation time. It is imperative that we commence at the serving time as stated in the booking form as we run on a schedule, any delay will incur additional fees.

For Pizza, we require a set up space of approximately $3 x 5$ metres (approximately 2 parking spots) and access to one power point. We generally set up in driveways. If your yard has drive through access and we can drive into your property, but we will require dry and flat land.

For Paella, we require a set up space of approximately $3 \times 3$ metres and access to one PowerPoint and water. We generally set up in undercover outdoor areas sheltered from the wind.

Pizza is served for approximately 2.5 hours. Paella is served for 1 hour.
Our pizza is served on wooden boards, and we provide napkins. Paella is served in disposable bowls with napkins and cutlery.

We highly recommend wait staff to deliver the pizza and paella to your guests while our chefs are continuously producing. If you choose not to hire wait staff, guests must collect food from the preparation station, and you will need to appoint a couple of guests to return wooden pizza boards.

Final menu \& guest numbers are required no less than 8 days prior to your event. It is extremely important that you state the correct number of guests attending your event on confirmation.

We will not book events where guest numbers are less than the actual correct number of guests attending (for example you book to cater for 40 guests but have up to 60 attending).

A non-re-fundable and non-transferable deposit is required at time of booking to reserve the date and timeslot for your event. All menu items and additional extras prices are not inclusive of GST. Full payment is to be made 7 days prior to your event.

In the regrettable situation that you need to cancel your event notification is required in writing and the following charges apply. $100 \%$ of the booking deposit will be retained by Alfonsos Woodfired Pizza, Paella and Antipasto Catering and is not transferrable to another date if the booking is cancelled within 15 days of your event.

In the event of any government actioned restrictions (e.g. fire restrictions can limit our ability to light our woodfired oven) where we can no longer cater your event, we will work with you for a solution to transfer your event to a new date or change your food option from pizza to paella.

Deposit payment to be paid via credit card or bank funds transfer - Once payment is made your event date and time slot will be secured and you have agreed to the terms and conditions specified by Alfonsos Woodfired Pizza, Paella and Antipasto Catering.

We accept, credit card, and electronic funds transfer (EFT). Please make payment to:

Acc Name: Alfonso's Catering
BSB: 082294
ACCOUNT: 248109915

Please include your name full name as description.


Email remittance advice to hello@alfonsos.com.au

