



2021 Wedding & Party Planning

We understand that casual and wedding celebrations are dynamic and flow throughout the day so have designed our planning packages to offer the greatest flexibility in planning your guest attendance. Our artisan 16 inch pizzas are hand made to order and cooked in a mobile wood fired oven in under 2 minutes which allow us to keep things fresh. We utilize hardwoods as our heat source to obtain the 900-degree cooking temperatures necessary for true Neapolitan Pizza and local fresh ingredients when available for the finest flavors.

All menu items are served buffet style so that your guests may experience the different appetizer, salad, pizza and dessert selections you make from our menu. Upon our departure, additional pizzas will be cooked and boxed for you to distribute or enjoy at a later hour as the party progresses. Packages include 5 pie selections which will include a number of specialty pizza options for you to choose and are based on guest counts. The various optional appetizer and salad quantities vary according to guest numbers, so please let us assist you in identifying those needs.

There is a non-refundable, 500\$ date hold payment requirement which is applied towards your final quote and confirms your special day's party serving time period. Balance payments of 50% are due 60 days before and the remaining balance due 2 weeks before your event.

After reviewing the planning package we have created, please do not hesitate to contact us to reserve your date or with any questions, we may be able to help to simplify your planning process. Once again, congratulations!

Molte grazi,

Jill and Steven Pine



IMPORTANT THINGS TO KEEP IN MIND WHEN PLANNING:

Casual Events: Pizza catering for any event is made fresh and on site by our staff no more than 15 minutes ahead of service to maintain proper temperature and food quality. Although our 15-16" pies only require 2 minutes to cook, it is important that a full 2-3 hour service window is allowed which should be divided into courses. All pies are presented buffet style to offer your guests the selections you have chosen.

First course (1st hour) guests should select a few pizza slices, salads and/or appetizers, etc. to get everyone through the line quickly and maintain ample choices for all. Our menu items are used in both main course or food station services during various types of celebrations. Appetites will vary so be careful when figuring younger adults. We can assist in determining those needs.

Second course (2nd hour) especially for larger groups, guests come and go freely to try more of your pizza selections and special requests when available. Any pizza leftovers will be boxed for distribution to your guests when departing for later reheating. Selections from our "Sweets and Treats" menu will also start to be presented at this time.

Announcements to your guests by the host, DJ, or event planner can help your guests understand the two-course service process, or a staggered table release for larger groups is recommended. All menu items are presented buffet style with the most popular pies refilled the most and salads self-served to minimize waste.



WEDDING PIZZA CATERING SERVICE CONSIDERATIONS:

Time Schedule:

Weddings are by far the hungriest guests we serve – especially when they hear about the selections you have made from our creations! It is very important to have a cocktail, appetizer(s), or salad before the main service to avoid a rush for any fresh made, on site foods which are essential during the first hour of service!

Due to pizza wedding special requirements and venue access, we will arrive at least 1 ½ - 2 hours before the start of service. We have found that the location requirements, coordinating with planners and hosts, oven heating, and service setup, tend to require more time.

Guest Count - The total number of guests to be served must be confirmed 30 days in advance and is considered a guarantee not to be decreased. Orders received less than 30 days in advance of event are considered guaranteed when received.

Equipment/Settings: Our typical party setup includes the necessary plastic flatware, plating, and napkins for appetizers, salad, pizza, and desserts. Plant based, Fine line silver or gold is available at an additional charge. If you require any additional items such as tents, linens, tables and chairs, we recommend contacting a party rental company or working with your event planner to minimize your costs. We can make suggestions to assist you in getting the best pricing and options.

Bartending Services: Embers Catering does offer bartending services but are quoted separately from your meal service or when multiple caterers are utilized.



Bus Service – Most wedding venues offer a personnel for bus or cleanup service in their packages. Embers can provide this service for either the length of the meal service (Minimum 4 hours) or the entire evening. Please be sure to ask when discussing your catering needs.

Contracts & Deposits – A signed contract and deposit are required to reserve a date and confirm our services. As our services are reserved as far out as 18 months, we do recommend initially securing your date and service time with our “Save the Day” program. This is a \$500 deposit which is refundable up to 60 days before your event or will be applied towards your quoted balance. More information is included in this planner on this. After your menu is set and quoted, 50% of the balance will be due 60 days before and the balance due 2 weeks before your event. Reimbursements can only be made prior to 60 days before your event.

Fees & Taxes

A service fee of 18% along with all state and local sales taxes will be applied along with any venue fees that may apply. Listed prices are for events serving during normal business hours. Events serving before 10 am or after 8 pm may incur additional labor charges. All account balances are payable 2 weeks prior to the event.

Gratuities are not necessary but if you feel our staff has exceeded in there service and promoted the success of your event, they are always greatly appreciated.



Wedding & Party Planning

Light Appetizers (w/meal) 2-4 pieces per guest

Moderate Appetizers 7-9 pieces per guest

Heavy Appetizers (no meal) 13+ pieces per guest

Recommendations based on approx. 1.0 hour of appetizer service

10" plastic or heavy paper plates, napkins, & flatware are provided. Gold and silver rimmed plating and flatware are available at an additional charge.

**Seasonal Item

**Bartending Services Are Quoted Separately
(5 Hour Minimum)**

Bus & Cleanup Services Available Separately



Appetizers

Parmesan Herbed Dough Chips - Wood fired dough chips covered with freshly grated parmesan, topped with seasonal herbs and drizzled with extra virgin olive oil and sea salt. **\$25 - Feeds 40-50 guests**

Caprese Skewers - Mozzarella layered between locally grown tomatoes and fresh basil, drizzled with extra virgin olive oil and salt. **\$92.50 per 50 count**

Charcuterie Skewers - Dry Coppa, Salami, sweet Sopressata and Prosciutto, along with Havarti, smoked Gouda, hard white goat cheese, marinated mushrooms, Cornichons, artichokes, Kalamata and Sicilian Castelvetro olives assembled in various combinations. **\$155.50 per 50 count**

Sausage & Cheese Skewers - Assorted smoked sausage pieces and domestic cheese chunks and olives on bamboo skewers. **\$122.50 - per 50 count**

Veggie Skewers and Ranch Dill Dip - Seasonal veggies purveyed from local growers when possible. **\$141.50 - per 50 count**

Wood Fired Wings - Crispy on the outside, juicy on the inside, our flash fired wings are dry rubbed with garlic, dried onion, lemon pepper, parsley flakes, coriander, cracked pepper, smoked paprika and turmeric. Ask to add some spicy heat to keep the party lively - **\$62.50 per 50 count** (price may vary due to supply)



Salads

Classic Greens - \$2.75 per guest

Mixed greens, grape tomatoes and carrot strips, topped with shaved parmesan and finished with a balsamic vinaigrette

Spinach - \$3.75 per guest

Baby spinach with pine nuts, goat cheese, red onion, dried cranberries, topped with shaved parmesan and finished with a balsamic vinaigrette



2021 PRICING

Travel

“Minnie” ~ \$100 per hour travel outside St Charles County ~ (100 guests)
~ \$150 per hour Travel outside St Charles County ~ (150 guests)
~ \$175 per hour Travel outside St Charles County ~ (150-250 guests)

“Jolene” - \$300 added - Distance limited

Pizza

Minimum serves - 50 - \$800
(every 25 + \$400) 75 - \$1200
100 - \$1600
125 - \$2000
125+ QUOTED

Salad

\$2.75/3.75 per guest

Appetizers

Vary (see planner for pricing)

S'mores Bar

3/\$5 - Minimum 30 pieces

Pretzels

\$3.50 - Minimum 20 pieces

Dessert Pizzas

\$20 each when included with meal

\$25 each when dessert service station only

Prices do not reflect venue fees, taxes or service fee



PIZZA

"Classic" Options

"Quattro Formaggi" - Four Cheeses (mozzarella, smoked provolone, parmesan, & Romano) with our own San Marzano Tomato red sauce, garlic infused olive oil and grated parmesan

"Queen" Margherita - Pinched Mozzarella, grated parmesan, topped with a fresh basil chiffonade

Pepperoni - Mildly spiced pepperonis, four cheese blend, garlic infused olive oil, and our San Marzano Tomato red sauce and grated parmesan

Sausage - Pinched mild Italian sausage and mozzarella, San Marzano Tomato red sauce, garlic infused olive oil and grated parmesan

Bacon - Thick bacon chunks, four cheese blend, San Marzano Tomato red sauce, garlic infused olive oil and grated parmesan

Da' Veggie - Four cheese blend with our own San Marzano Tomato red sauce, garlic infused olive oil, seasonal veggies grated, topped with grated parmesan



"Specialty" Pizzas

Breakfast Pizza - Garlic infused olive oil, four cheese blend, eggs, & bacon or sausage topping

The Sweet Tart - (Wedding Favorite) - Garlic infused olive oil, Smoked provolone blend, thick-cut bacon, pungent Italian gorgonzola, and apples

The Embers - White Pizza - Garlic infused olive oil, prosciutto, goat cheese, pinched mozzarella, topped with dressed arugula and shaved Parmesan

The Fun Guy - Mushroom Pizza - Garlic infused olive oil, goat cheese, fresh mozzarella, assorted seasonal specialty mushrooms

The Pig, The Fig, & the Goat (seasonal) - Garlic Infused Olive Oil, Goat Cheese with Fig, & Bacon, Topped with Arugula

Sign' da Blues - Fresh Rosemary, Olive Oil, San Marzano tomato red sauce, Gorgonzola and Mozzarella, topped with a pinched Italian sausage

The Bee Sting - San Marzano red sauce base topped with our 4 blend and pinched mozzarella cheeses, pepperoni and spicy soppressa salami slices, chili oil and finished with a 5 pepper honey drizzle provided by the markets own Eolia Hills Bee Farm



The BLTA - Garlic infused olive oil, 4 cheese blend, center cut bacon and pecan smoked shoulder Bacon, Tomato slices, topped with and oil washed arugula salad and an avocado ranch drizzle.

The Blue Hawaii - San Marzano tomato base topped with pinched mozzarella, blended shred and Gorgonzola cheese crumbles, pecan smoked shoulder bacon and fresh pineapple chunks. Adding Jalapenos is always an option.

Brussels and Pancetta - A garlic infused extra virgin olive oil base topped with pinched mozzarella and a creamy goat cheese, shaved Brussel sprouts and pancetta then finished with a sweet balsamic glaze reduction drizzle.

Da' Greek - A garlic infused extra virgin olive oil base topped with pinched mozzarella and feta cheese crumbles, red onion, Kalamata olives, baby spinach, cherry tomatoes and spiced chicken

Embers Pickle Pizza - Something new for the pallet. A garlic and fresh dill infused extra virgin olive oil base topped with pinched mozzarella, half sour pickle slices and finished with a creamy dill ranch drizzle. Add bacon to say WOW!

The Tuscan - A garlic infused extra virgin olive oil base, creamy goat and pinched mozzarella cheeses, sweet peppers, red onion, Kalamata olives and chicken pieces then finished with a pesto drizzle.



Sweets and Treats

Wood Fired Pretzels

9 inch Jumbo Stadium pretzels topped with your choice of plain, cinnamon & sugar or coarse kosher sea salt and served with artisan mustards. **\$3.50 each - (20 minimum)**

Wood Fired S'mores Bar

Assortment of graham crackers, topped with a thick chocolate bar and large marshmallow, drizzled with dark chocolate and caramel. **3 for \$5 - (30 piece minimum)**

Pizza di mela (apple tart) Dessert Pizza

Mascarpone and ricotta cheese base topped with fresh caramelized apple slices then finished with a confectionary sugar dusting

Bananas Foster Dessert Pizza

A real spiced rum sauce base topped with crushed graham cracker and banana slices finished with a cream cheese drizzle

Cinnamon Roll Desert Pizza

A buttery brown sugar and cinnamon base with oats and finished with a swirled creamy cream cheese glaze drizzle