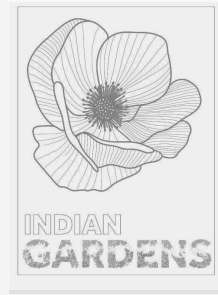


INDIAN
GARDENS

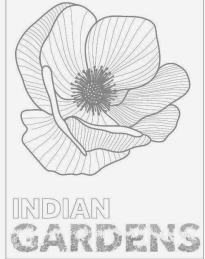


We are thrilled you are interested in a private event at Indian Gardens! Thank you for considering us for your special event and we look forward to making it memorable. This space works best for events such as Staff parties, family parties, rehearsal dinners, wedding receptions, etc. We are currently not allowing this space to be used for full wedding services and ceremonies.

We find that our catering services are best enjoyed for parties where guests are socializing during the food service and serving themselves as they please.

Through our catering, we strive to provide a curated and intimate experience for you and your guests. Our catering services offer a variety of menu options including appetizers, pizza, and our famous house-made gelato.

The Event Space



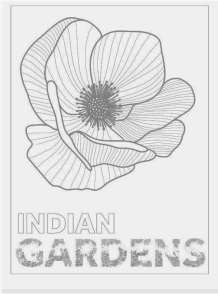
The patio capacity is 65 guests and 20 guests can be seated inside. Event space maxes out at 80-90.

Events can occur between 5:30-10:00 PM.
Set-up can begin at 4:00 PM day of event.

We have a pizza oven located on the patio where pizzas will be cooked. All food will be served buffet style on a rolling basis outside as well. If choosing an open bar, the bar is located inside. The outdoor space and indoor space are included in the booking.

We do not have a PA system, but you are welcome to hire one or a musician for your event!

Booking Policies



All events must be booked and catering contract must be signed at a minimum of 21 days prior to the date of your event.

Guest counts, tier selection, pizza choices, and additional services must be finalized no later than 21 days prior to the date of your event.

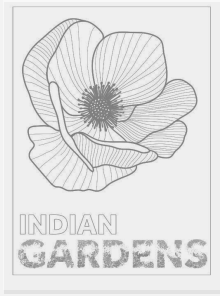
All invoices must be paid in full 14 days prior to the date of your event.

28 day minimum notice for event cancellation is required to receive a full refund (excluding deposit). Cancellation requests after 28 days are not subject to refund.

A nonrefundable deposit of \$250 is required at the time of booking.

An 18% gratuity will be added to all invoices.

Pricing



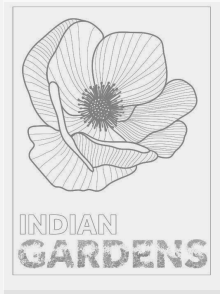
Event Space fee: \$500

Food is priced per group size and package selected.

Options available for beverages.

Grupetto Pricing

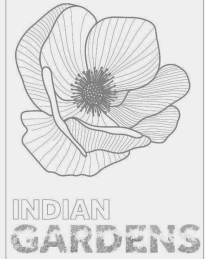
↪ Olives, Focaccia, & Pizza



GUEST COUNT	TOTAL PRICE	**EXCLUDING TAX & TIP**
1-25	\$1,200	
26-50	\$1,500	
51-75	\$1,900	

- ↪ Castelvetrano olives roasted w/ lemon zest, garlic, & calabrian chilis
- ↪ Flatbread focaccia made from our pizza dough roasted w/ pecorino & rosemary
- ↪ Choose up to 3 pizza options
- ↪ Gelato can be added for an additional \$3.50 per guest

Giro Pricing

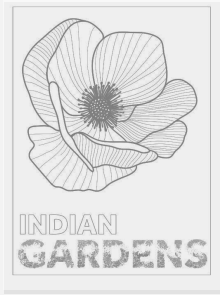


↪ Olives, Focaccia, Caesar Salad, Simple Salad, & Pizza

GUEST COUNT	TOTAL PRICE	**EXCLUDING TAX & TIP**
1-25	\$1,400	
26-50	\$1,900	
51-75	\$2,200	

- ↪ Castelvetrano olives roasted w/ lemon zest, garlic, & calabrian chilis
- ↪ Flatbread focaccia made from our pizza dough roasted w/ pecorino & rosemary
- ↪ Caesar salad w/ romaine, caesar dressing, croutons, parmesan, & chimayo chili
- ↪ Simple salad w/ mixed greens, lemon vinaigrette, pecorino, & pine nuts
- ↪ Choose up to 3 pizza options
- ↪ Gelato can be added for an additional \$3.50 per guest

Gran Fondo Pricing

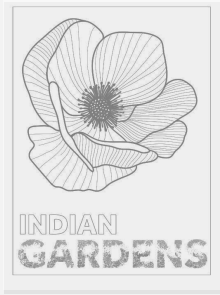


↪ Olives, Focaccia, Caesar Salad, Simple Salad, Salumi/Formaggi & Pizza

GUEST COUNT	TOTAL PRICE	**EXCLUDING TAX & TIP**
1-25	\$1,900	
26-50	\$2,400	
51-75	\$2,900	

- ↪ Castelvetrano olives roasted w/ lemon zest, garlic, & calabrian chilis
- ↪ Flatbread focaccia made from our pizza dough roasted w/ pecorino & rosemary
- ↪ Caesar salad w/ romaine, caesar dressing, croutons, parmesan, & chimayo chili
- ↪ Simple salad w/ mixed greens, lemon vinaigrette, pecorino, & pine nuts
- ↪ Salumi & Formaggi board to include artisan meats, cheeses, & accoutrements
- ↪ Choose up to 4 pizza options
- ↪ Gelato can be added for an additional \$3.50 per guest

Pizza Options



RED PIES

Marinara: Tomato Sauce, Oregano, Garlic, Extra Virgin Olive Oil **v**

Veganara: Tomato Sauce, Oregano, Garlic, Cashew Ricotta, Pesto **v**

Margherita: Tomato Sauce, House Made Mozzarella, Basil, Extra Virgin Olive Oil

Rucola: Tomato Sauce, Extra Virgin Olive Oil, Arugula, Fresh Grated Parm

Pepperoni: Tomato Sauce, House Made Mozzarella, Fontina/Pecorino Mix, Pepperoni, Dried Oregano

Bacon and Shallot: Tomato Sauce, House Made Mozzarella, Fontina/Pecorino mix, Bacon, Shallot, Dried Oregano

WHITE PIES

SS-145: Gorgonzola, Almond, Kale, Lemon Juice

Funghi: Mushroom Cream, House Made Mozzarella, Fontina/Pecorino Mix, Red onion, Mushroom, Chives

Carne Dolce: Mascarpone, House Made Mozzarella, Sage, Nduja, Honey

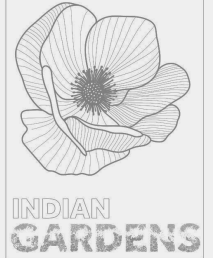
Bee's Knees: Mascarpone, House Made Mozzarella, Sage, Ground Sausage, Honey

v vegan

→Gluten free dough available at an additional cost of \$4 per pizza.

→ Please note: Gluten free options are subject to cross contamination as we use the same ovens for GF and Regular pizza.

House-Made Gelato Options



Chocolate Sea Salt

Coffee

Strawberry

Vanilla Bean

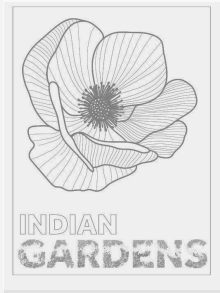
Olive Oil

Stracciatella

↪ Gelato is priced at an additional charge of \$3.50 per person.

↪ Vegan options available upon request 🍃

Beverages



⇒ Option 1: Open Bar

For our open tabs we will keep track of everything your guests drink and can cap the tab at a certain amount or let it flow. The tab will then be closed out at the end of the night. Our open tabs include our 6 house wines, 4 draft beers, and anything in our fridges/market area.

⇒ Option 2: Cash Bar

We can also offer a cash bar where guests pay for what they order at our register. Our cash bar also include our 6 house wines, 4 draft beers, and anything in our fridges/market area as well as bottles of wine.

Beverages

Wine - \$7 per glass

- ↪ Azul Rose Garanza
- ↪ Girardin Chardonnay
- ↪ Evolucion Furmint
- ↪ Vezzi Barbera
- ↪ From the Tank Rhone Blend
- ↪ Truth or Consequences Red Blend

Beer - \$6 a pint

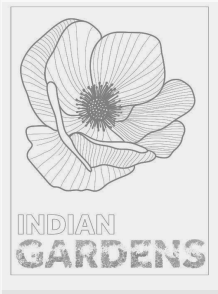
- ↪ Four Peaks: Joy Bus Orange Wheat
- ↪ OHSO: 89 amber ale
- ↪ Mother Road: Tower Station IPA
- ↪ Wanderlust: 928 Local

Seltzers - Prices Vary

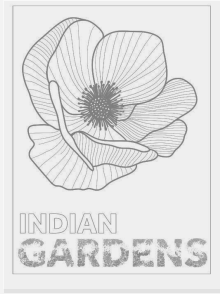
- ↪ Topo Chico Ranch Seltzer
- ↪ Ashland (tropical variety)- although others available
- ↪ OHSO Hard Cider - POG, Tropical Lime, and Watermelon lemonade
- ↪ Blakes (hard cider)- triple jam and peach party
- ↪ Junshine Hard Kombucha

NA Options - Prices Vary

- ↪ Lagunitas Hop water
- ↪ Pepsi and Sprite
- ↪ Gatorades
- ↪ Varying Juices
- ↪ Mountain Spring Sparkling Water
- ↪ La Croix



What to Expect



Pizzicletta Catering will provide everything needed for food service including all buffet tables, buffet linens, serving ware, etc. We bowls, plates, napkins, and disposable cutlery. However, we can accommodate to work with your own tableware if requested.

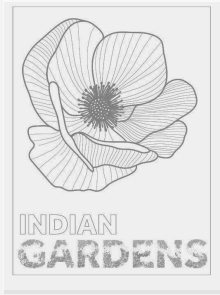
Pizza production will average 60-80 seconds per pizza on a rolling basis. Meaning if you have 60 guests you can expect pizza service to take a little over an hour.

Our buffet style is self-serve unless changes were made and agreed upon in advance.

Bussing and cleanup of food and drink service is included.

Decorating the space, bringing in a cake, etc. must be coordinated in advance. Any items or decor not supplied by pizzicletta must be cleaned up on your own accord and prior to leaving the event. For more Information about storage and clean up of decorations and other materials please contact us.

Contact us!



For more information please contact,

Events@pizzicletta.com

We are always happy to work with you to make your event your own! Please contact us with any questions regarding accommodations or questions.