

Function & Event Packages

Package 1. Pizza Only

Price based on amount of pizzas required + hire fee \$20 per pizza \$800 hire fee (max 4 hours service, 8 hours total) Minimum 50 - Maximum 250

Pick 4 pizza toppings (your selection from our event menu) *gluten free option available but must be pre-organised.

Package 2. Francie's Originals

Price based on amount of guests + hire fee \$50 per person \$800 hire fee (max 4 hours service, 8 hours total) Minimum 30 people.

Shared Starters - Pizzas - Sides

Menu:

Garlic Focaccia
Rosa Focaccia
Rocket Salad
Caprese Salad
Meatballs
Roast Octopus & Potatoes
4x Pizza toppings (your selection from our event menu)
*gluten free option available but must be pre-organised.

Package 3. The Full Spread

Price based on amount of guests + hire fee \$100 per person \$1,000 hire fee Minimum 20 people.

Canapés - Starter Share Plates - Main Share Plates - Dessert

The whole shebang.

We will work with you to curate a specialised menu that suits your event best. Share plates will be served to seated guests in the middle of tables. This menu can incorporate food other than pizzas, just chat to us about it upon booking. Please note that 'The Full Spread' package is limit to a certain number of events per year.

Bar Options

General hire fee + used items

Hire fee \$500

Cost of stock used at the event (unused stock amount will be refunded to client)

Hire fee includes a bartender, table, ice, tubs to store stock.

We are happy to use an area provided by the client if preferred.

We can curate and supply a bar menu with you to suit your event including the following items;

Wine

Beer

Simple/Pre mixed cocktails

Spirits - straight + basic mixed

Soft drinks

Please note:

Glassware, straws, napkins, coasters, decorations all to be provided by client.

Important Information

Just a heads up on some information we will be seeking:

Power Sources

Water Availability

Kitchen resources (fridges, clean up/commercial dish washer, cooking equipment, waste, toilets)

Property Access

Property/Venue licences and insurance

Items to be supplied by client for events:

Plates, napkins, cutlery, table settings, service waitstaff, decorations.

For Bar services - glassware, straws, napkins, coasters.

Dietary Requirements

Please provide dietary requirements upon booking, closer to your event we will confirm dietaries and provide alternatives. For example we can provide gluten free pizza bases, vegetarian and vegan pizza toppings, we may be able to provide sides depending on the extent of the dietary requirements.

Payment Terms

30% Deposit required upon booking.

Full payment due 1 week (7 days) before date of event.

Invoices will be provided for both payments.