



FAT OLIVES

Wood Fired Pizzeria and Italian Kitchen



Signature Pasta Catering

2308 E Route 66
Flagstaff, AZ 86004
928-853-0056

Option One

Your choice of one salad, two pasta options, plus fresh baked bread.

Salad choices (select one):

- Fresh Caesar Salad with Aged Parmesan & House Crouton
- Fat Olive Insalata with Lemon Balsamic, Candied Pecans, Dried Cranberries & Currants, Red Onion & Goat Cheese



Fat Olives Basic Pasta Buffet (choose up to 2 pasta options)

- Wood Fired Beef & Italian Sausage Lasagna
- Baked Rigatoni with Fennel Sausage & Mozzarella
- Chicken & Mushroom Fettuccine Alfredo
- Spaghetti & Meatballs
- Baked Pesto Rigatoni with Mozzarella (vegetarian)
- Farmer's Market Pasta with San Marzano Tomato Sauce & Seasonal Vegetables (vegetarian)

Pricing

1-50 guests	1100.00
51-75 guests	1650.00
76-100 guests	2200.00
101-125 guests	2750.00
126-150 guests	3300.00

Sales tax & gratuity will be added to all services provided by Fat Olives.

Option Two

Both Caesar & Fat Olive salads. up to four pasta options. plus fresh baked bread.

Salads (both included):

- Fresh Caesar Salad with Aged Parmesan & House Crouton
- Fat Olive Insalata with Lemon Balsamic, Candied Pecans, Dried Cranberries & Currants, Red Onion & Goat Cheese

Fat Olives Basic Pasta Buffet (choose up to 4 pasta options)

- Wood Fired Beef & Italian Sausage Lasagna
- Baked Rigatoni with Fennel Sausage & Mozzarella
- Chicken & Mushroom Fettuccine Alfredo
- Spaghetti & Meatballs
- Baked Pesto Rigatoni with Mozzarella (vegetarian)
- Farmer's Market Pasta with San Marzano Tomato Sauce
& Seasonal Vegetables (vegetarian)



Pricing

1-50 guests 1250.00

51-75 guests 1875.00

76-100 guests 2500.00

101-125 guests 3125.00

126-150 guests 3750.00

Sales tax & gratuity will be added to all services provided by Fat Olives.

Option Three

Your choice of one appetizer, both Caesar & Fat Olive salads, up to four pasta options, plus fresh baked bread.

Pricing

1-50 guests 1400.00

51-75 guests 2100.00

76-100 guests 2800.00

101-125 guests 3500.00

126-150 guests 4200.00



Appetizers (choose 1 option)

- Fresh Caprese Salad- House Mozzarella, Vine Ripe Tomatoes, Basil, Balsamic Reduction
- Classic Bruschetta- Red Onion, Fresh Tomato, Basil, Balsamic

Salads (both included):

- Fresh Caesar Salad with Aged Parmesan & House Crouton
- Fat Olive Insalata with Lemon Balsamic, Candied Pecans, Dried Cranberries & Currants, Red Onion & Goat Cheese

Fat Olives Basic Pasta Buffet (choose up to 4 pasta options)

- Wood Fired Beef & Italian Sausage Lasagna
- Baked Rigatoni with Fennel Sausage & Mozzarella
- Chicken & Mushroom Fettuccine Alfredo
- Spaghetti & Meatballs
- Baked Pesto Rigatoni with Mozzarella (vegetarian)
- Farmer's Market Pasta with San Marzano Tomato Sauce & Seasonal Vegetables (vegetarian)

Sales tax & gratuity will be added to all services provided by Fat Olives.

Bartending

Service only- \$325.00 (5 hours of service)

Fat Olives can provide your event with a Professional Bartender trained in responsible service of alcohol

Disposable cups & cocktail napkins included

Folding table(s) and linen included

Client provides all alcohol, mixers, tap handles, signage, garnishes and ice

For groups of 125+ or events with labor intensive cocktails (mojitos, signature martinis, etc.) we recommend an additional bartender (\$200.00 additional for 5 hours of service)



Fat Olives Bartenders are required by Arizona law to check I.D.'s and serve persons above the age of 21. Fat Olives Bartenders reserve the right to refuse service of alcohol to those that do not present a valid photo I.D. when requested by the Bartender. In accordance with Arizona law, Fat Olives will ensure that responsible consumption of alcohol is promoted. Fat Olives reserves the right to refuse service of alcohol at the discretion of the Bartender.

No one is allowed to consume any type of alcohol on the Venue's premises unless it is served by our staff. During Event all alcohol must be stored behind the bar with Fat Olives bar staff.

No shots will be served. Fat Olives bartenders are absolutely prohibited from leaving open bottles of wine, champagne, liquor, etc. at guest tables for "self-service".

Beverages

Self-Serve Water, Iced Tea & Pink Lemonade Includes disposable cups, available during cocktail hour & dinner service

Pricing

1-50 guests 150

51-75 guests 225

76-100 guests 300

101-125 guests 375

126-150 guests 450

Bottled Water & Canned Soda

Available during cocktail hour & dinner service

Pricing

1-50 guests 150

51-75 guests 225

76-100 guests 300

101-125 guests 375

126-150 guests 450

Pre-Ceremony Bottled Water

Pricing

1-50 guests 100

51-75 guests 150

76-100 guests 200

101-125 guests 250

126-150 guests 300

Additional

(prices varies on event size)

Cake Cutting 100-375

Cake Serving 100-250

Tableside Champagne Pour (client provided champagne) 100-175

Passed Appetizers 100-250

Busser Service 125-250

Trash Disposal 100-375

FAQ's

What is included with my event?

Fat Olives will provide the buffet tables, buffet linens, serving utensils, compostable plates, napkins & silverware.

Do you offer any gluten free or vegan options?

Yes, we can accommodate most dietary restrictions with advance notice. Please keep in mind that we are not a gluten free facility.

What if I want something that is not listed on the package options?

We would be more than happy to personalize your menu. We can help with menu recommendations to make your event a night to remember.

How do I get pricing for my event?

Send us an email at info@fatolivesflagstaff.com Please include your date, venue and head count.

Policies



Your event includes complimentary disposable small and large plates, napkins and flatware.

Fat Olives will provide buffet table, buffet linens and serving utensils.

Fat Olives bartenders are required by Arizona Law to check I.D.'s and serve persons above the age of 21.

A \$150.00 set up charge may be added for larger events.

Additional travel charges may be added for events outside of Flagstaff city limits.

There will be a 3.5% charge for credit card payments.

Sales tax and 20% Gratuity will be added to all services provided by Fat Olives.

A nonrefundable \$500.00 deposit is due to reserve services.

Client will provide a guaranteed guest count to Fat Olives no less than 21 days prior to event. Event shall be paid in full no less than 14 days prior to event.

Any deposits received will be applied towards final amount due.

Fat Olives reserves the right to make minor changes to the menu if key ingredients are unable to be sourced due to reasons beyond the control of the company.

Fat Olives catering will need to have access to the Venue no later than 2 hours in advance of the Start Time for the Event. Client will make all necessary arrangements, at Client's expense, to get this access arranged. Client is solely responsible for all costs and/or deposits relating to use of the Venue, and for obtaining any necessary permissions, authorizations, or other requirement of Caterer providing services at the Venue.

Fat Olives will not be responsible for event set up or breakdown (tables, chairs, decorations, tents, etc.) unless prior arrangements have been made.

In case of forecasted inclement weather, an event can be rescheduled with 48 hour notice, though we can serve in inclement weather.

Tax rate is subject to change without notice. Prices subject to change.