

A stylized green olive branch with several leaves and a single olive fruit hanging from it, positioned horizontally across the upper middle of the image.

FAT OLIVES

Wood Fired Pizzeria and Italian Kitchen

Wood Fired Catering

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

Who we are

Fat Olives mobile wood fired catering specializes in Artisan and Neapolitan style pizza. Constructed in Italy by the Valoriani family, our oven is over 3900 pounds of Italian fire power. With over 25 years of catering experience, let us turn your next event into a true Italian feast.

Fat Olives will provide your guests an unlimited supply of fresh made salads and hand crafted pizzas continuously cooked and presented on the buffet that surrounds our oven.

Locally owned and operated, Fat Olives is a VPN Certified Pizzeria by Verace Pizza Napoletana. We adhere to strict age old principles in the art of making true Neapolitan Pizza. Our restaurant has been featured on Food Network's Diners, Drive-Ins and Dives with Guy Fieri.



Option One

An assortment of fresh salad & unlimited buffet of wood fired pizzas continuously cooked and presented in front of our hand crafted pizza oven.

Fresh Caesar Salad with Aged Parmesan & House Crouton

Fat Olive Insalata with Lemon Balsamic, Candied Pecans, Dried Cranberries & Currants, Red Onion & Goat Cheese

A wide variety of pizza including Margherita, Pepperoni, Fennel Sausage, Wood Roasted Vegetable, Fennel Sausage, Formaggio Bianco, Pesto, Di Funghi and more.

Gluten Free and Vegan options available upon request.



Pricing

1-50 guests 1400.00

51-75 guests 1950.00

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 Two

Bruschetta appetizer followed by an assortment of fresh salad & unlimited buffet of wood fired pizzas continuously cooked and presented in front of our hand crafted pizza oven.

Roasted Tomato & Pesto Bruschetta

Classic Bruschetta with Balsamic Reduction

Fresh Caesar Salad with Aged Parmesan & House Crouton

Fat Olive Insalata with Lemon Balsamic, Candied Pecans, Dried Cranberries & Currants, Red Onion & Goat Cheese

A wide variety of pizza including Margherita, Pepperoni, Fennel Sausage, Wood Roasted Vegetable, Fennel Sausage, Formaggio Bianco, Pesto, Di Funghi and more.

Gluten Free and Vegan options available upon request.

Pricing

1-50 guests	1675.00
51-75 guests	2362.50
76-100 guests	3050.00
101-125 guests	3812.50
126-150 guests	4575.00

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



Bruschetta, Caprese & Meatball appetizers followed by an assortment of fresh salad & unlimited buffet of wood fired pizzas continuously cooked and presented in front of our hand crafted pizza oven.

Option Three



Caprese with Vine Tomato & House Mozzarella
Roasted Tomato & Pesto Bruschetta
Classic Bruschetta with Balsamic Reduction
Signature Meatballs with Ten Hour Ragu

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

A wide variety of pizza including Margherita, Pepperoni,
Fennel Sausage, Wood Roasted Vegetable, Fennel Sausage,
Formaggio Bianco, Pesto, Di Funghi and more.

Gluten Free and Vegan options available upon request.

Pricing

1-50 guests 2100.00

51-75 guests 3000.00

76-100 guests 3900.00

101-125 guests 4875.00

126-150 guests 5850.00

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

Dessert

Wood Fired S'mores Pizzas with Toasted
Marshmallows (served buffet style)

Pricing 1-50 guests 150

51-75 guests 225

76-100 guests 300

101-125 guests 375

126-150 guests 450

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

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

Frequently Asked

Do I need to pre order pizzas?

We will bring a large variety of meats, cheeses and sauces so there is no need to pre order any specific types of pizza you want to serve. Your guests will come through the buffet and help themselves to salads and slices of pizza which will allow them to try a large variety of delicious options. If you guests have any special requests when they come through the buffet, we would be more than happy to accommodate. From start to finish, a pizza will only take about 3 to 4 minutes.

Do you offer any gluten free or vegan options?

Yes, we offer gluten free pizza crust and vegan cheese upon request.

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

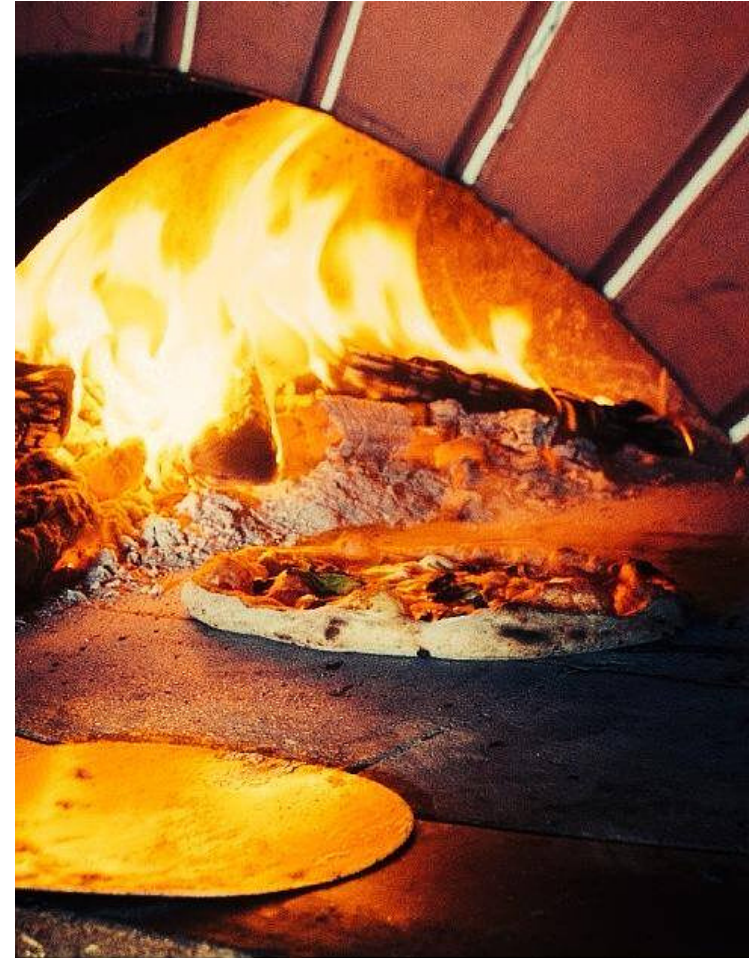
We would be more than happy to personalize your menu. We can help with menu recommendations to make your event a night to remember.

How much space is needed for the oven?

We will need a minimum of 15'x25' level ground for the oven and buffet. A site inspection will be arranged prior to your event.

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.

Please be advised that Fat Olives complies with all city, county and forest service regulations. In the event of fire restrictions, there may be a chance that the mobile wood fired oven is not permitted on certain properties. A menu substitution will be assessed and executed on case to case basis.

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