MOUNTAIN
EST. 2015
PIZZA CATERING
CRUST

PIZZA PARTY FOR DUMMIES

OUR BASIC PACKAGE

$35* per person for all you can eat pizza, salad, and an appetizer for 3 hours.

PIZZA

Full menu of pizzas that you see online and more, we DO NOT limit your pizza choices, we just bring them all! Our menu is always changing however, so please let us know if you are hooked on a certain pie! We always have between 30-45 different ingredients so we can make anything from a cheese pizza to a crazy fun "adult" pizza.

Dietary restrictions: we can accommodate Gluten Free (celiacs), Vegan, Vegetarian, Carnivore, pretty much any dietary needs! Please let us know ahead of time for any GF or other special diets as we want to make sure everyone can enjoy something. We charge $4 per Gluten Free crust.

APPETIZERS & SALADS

We give you 3 seasonal salads to choose from and up to 6 seasonal appetizers to choose from. Our Basic Package includes 1 salad choice and 1 standard app choice. These options are given to you about 3 to 4 weeks before the event as we choose our app and salad menu monthly. You can always add additional entrees, apps or salad choices on top of this,
(For $5-$11 per person depending on your choice.)

N.A. BEVERAGES

We always supply a water dispenser with 8 oz compostable plastic cups. Other drinks we provide:

- Lemonade: $0.75 per person
- Coffee Service: $3.50 per person. We provide ceramic mugs, creamer and sugar as well.
- Craft Soda Service: $3.29 per person. We've partnered up with a craft microbrewery out of St. Louis to offer a high-quality craft soda that is 100% pure cane sugar—none of those nasty fillers! Fitz's Bottling Co.

⚠ PLEASE NOTE

We do charge $15 per vendor for events.
This ensures they can eat a bunch of salad and pizza while they work their booties off! We don't include vendors in your additional appetizer count, your bartending count, dessert count, or any other add-ons. Just salad and pizza for them!

ADDITIONAL FOOD

Additional appetizers, salads and entrees can be purchased for $5-$11 per person. Our full menu of these can be seen on our website—it's always changing! Special Requests are always welcome!

If you are doing a cocktail hour, we recommend having at least 2 appetizers total so one can be passed and one can be stationary. Larger events may want to consider 3 or more appetizers. They go quickly when people are drinking and having a grand ole time!

DESSERT

We can provide dessert pizza, wood-fired cookies or wood-fired s'mores for $3.50 per person.

If you have something else in mind for dessert please let us know, we may be able to work it out. Otherwise, feel free to hire another company for dessert needs. We do offer cake cutting service with cake plates and forks for $1.50 per person if you are getting a cake from somewhere else.

If you would like to provide your own dessert plates & forks but need our staff to cut your cake, we will charge a flat fee ranging from $75-$125 depending on your headcount.

***After these fun add-ons, taxes, and fees, you can expect to spend $65-$85 per person for your epic event!**

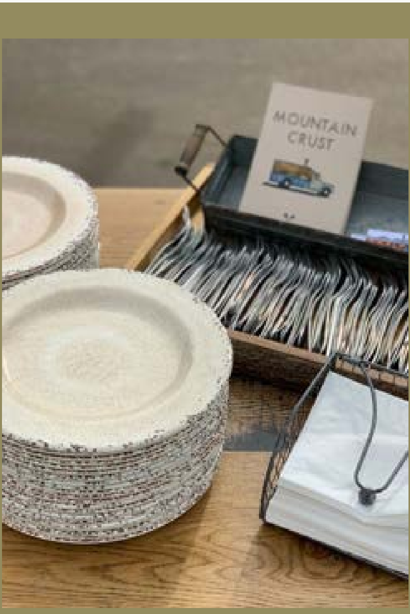
FLATWARE

We are environmental nerds and thus provide real plates (melamine, durable plastic), real forks, and compostable napkins. We try our very best to be a **ZERO WASTE** catering company.

We use a variety of colors on rotation and do not guarantee any certain color (aqua, blue, yellow, sand, teal). However, we always use our sand white plates for weddings (pictured to the right).

Our cutlery is an eclectic mix of rustic second hand forks and knives, all mismatched. We can provide knives if you'd like, this just adds $1.50/person to your invoice.

We always provide standard white compostable napkins, as well. You are welcome to use linen napkins at your event instead, they will just need to be rented/provided by you.



MOUNTAIN CRUST STAFF

We typically bring 3-4 staff members for parties 50 guests and under. We provide extra staff for parties with over 50 guests for an additional charge. These staff members help with all food prep, passing appetizers, passing pizzas, clearing dishes, drinking leftover beer, etc.. We charge $220-$350 per additional staff member dependent on venue location.

A Travel Fee will be applied to all parties - this covers all of our staff's travel needs to get to venues from our headquarters.

Tax and 20% Catering Service Fee are applied to the subtotal of all goods and services. The 20% Catering Service Fee is not meant to be a tip. This charge contributes toward our bottom line and is used for various purposes including paying livable wages to MC's staff and to cover other general overhead costs. We do not expect a tip on top of the final invoice.

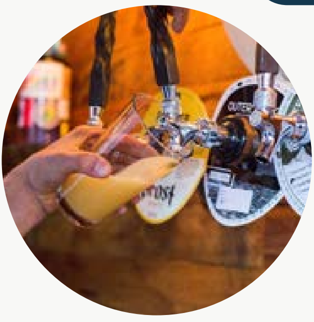
However, if you'd like to show some extra love to the MC Crew, feel free to tip out your event's captain/coordinator via cash, check, Venmo, or QuickBooks.

BARTENDING SERVICES

Not only can we cater your event, we can provide epic bartending services as well! We've recently expanded our offerings when it comes to serving the perfect bar package for your private event.

You can find all of the nitty gritty details linked below, in our MC Bartending 101 document. We only provide the bartending service - you must provide the alcohol for the event! We can always help with quantities when it comes to placing your liquor order. Please don't hesitate to ask for help with any and all things bartending!

MC Bartending 101
Click Here!



FULL SETUP AND CLEANUP

- Required at some venues, optional at others.
- This is an additional fee, usually $550-$1,000 depending on the venue. This additional service includes setting up ceremony chairs, reception tables and chairs, getting the reception space ready, etc. Then we'll stay until the end of the event to tear down everything, sweep and mop, clean up anything the venue requires!
- The full setup and cleanup pricing is never finalized until the timeline is put together to see how late we are staying for clean up (the later we stay, the more staff hours we need to cover).

HOW WE DO WHAT WE DO

- **We are a buffet style** service catering company and thus everything is served hot/fresh out of our oven and straight to our buffet tables. Someone is always there to guide guests down the buffet line and tell them what is what. The salad is served out of a large bowl with dressing on the side to maintain freshness.
- **We offer a large variety of options** out for guests to choose from and one of our staff will be standing by for custom orders as well.
- We generally arrive about 1-2 hours before the event (depending on the size). However, we arrive earlier for set up needs at weddings and big corporate events. You may always add on additional time with us. For example: If you are doing the basic package and beer/wine service you may want us to stay longer than

- **The pizzas come out fast!** We can serve 100 pizzas an hour and feed 100 people every 20-25 minutes (this all depends on the age of your guests, older folks like to ask a lot of questions and slow it down a bit!)

3 hours for beer/wine purposes (kegs are connected to our taps). We stay for an additional charge which is always dependent on how long, how many people you have and what other services we are providing for you. This is usually between $300-$450 an hour.

THE FINAL DETAILS

FINAL WALK THROUGHS FOR WEDDINGS:

We do not typically participate in final walk throughs, especially if it is a venue that we have been to before. Simply because our set up is usually the same wherever we go. However, if you absolutely want us there, we charge $125 to attend the final walk through. This can be added to your final invoice for catering services.

VENUE ADMINISTRATION FEES:

This fee is only added for a few certain venues in order to help maintain a good relationship and our marketing platform with those who we have partnered with. If you see this on your quote, you have chosen one of those partnered venues. If not, then don't worry about this!

TASTING INFORMATION:

Since we aren't a regular food truck, we never set up at breweries or serve public events.
This means if you want to try our food before booking or before your event, you'll need to schedule a tasting with us between April-October during our season. We'll get you out to a private event to try the appetizer(s) and salad that the event's client chose, and a variety of pizza too! Coming to a private tasting costs $20/person. Tickets for our Big Spring Tasting and Big Fall Tasting are $40/person.

DEPOSIT INFORMATION:

We ask for a $2,500 non refundable deposit. This will lock in your event date and go towards your final balance.You can pay via check, Direct deposit link from Quickbooks OR Credit Card. However, because of processing fees we will add on 2.9% for all CC payments.

FINAL PAYMENT INFORMATION:

Final Payment is due 2 weeks before your event. You can pay by check, Direct deposit link from Quickbooks OR Credit Card. However, because of processing fees we will add on 3.2% for CC payments, sorry for the inconvenience. Small business here, fees eat us alive!
If you'd like to make payments towards your final balance in the months leading up to your event, you may do so. We ask that each payment is at least $500 and that you leave a balance of at least $1,500 to pay 2 weeks before your event. This helps limit the risk of a refund if your final invoice changes drastically!

Images courtesy of the following photographers:

Alicia Rose Media, Andrea Rodway Photo, Chelsea Beamer Photography, Chris Follen Photography, Grace Gatto, Indy Pop Photo, Kristen Pierson, Mado Photo, Mae Meadows Photography, Natalie Dyer Photo, Red Aspen Photography, Red Rock Portrait Design, Sydney Brewer, Wild Jasmine Photo