

Spinato's Pizzeria Full Service Catering Information / Fees

Spinato's Pizzeria is proud to offer full-service catering at select locations of your choice. Our service teams are prompt, professional, and eager to provide the Spinato's Experience to your guests at your off-site venue. Please check with the catering department to see if your venue would qualify for full-service catering.

Cost – Typically, our full-service catering is \$100 service fee per hour, for a minimum of 3 hours. We factor in one hour for set-up / delivery, at least one hour for guest service (more if requested), and one hour for break-down / clean-up. There is a 20% gratuity calculated from the food portion only that goes directly to the service team for their hard work.

Provided Items – Full-service catering includes the use of all silver chafing dishes and serving utensils, as well as sterno heaters for hot dishes. Upon request, this also includes black foam plates, white disposable napkins, and black plastic silverware. If dishes and silverware are provided by the venue, Spinato's Pizzeria is not responsible for cleaning the provided dishes. We do not typically provide linens, however exceptions can be made depending on the event and notice given.

We appreciate your understanding, but we are unable to provide service for items that are not supplied by Spinato's Pizzeria. This includes serving alcoholic beverages and food items that were provided by other vendors.

Service Team – Our Exceptional Service Providers (ESPs) are extremely dedicated and wonderful at what they do! Depending on the size of your event, you may have anywhere from 2-4 servers and/or a manager present for large events. They will work with you or your on-site contact to set up, provide service to your guests, and leave the area in immaculate condition when they leave. Our ESPs will be wearing the traditional Spinato's uniform – clean jeans, a denim shirt, non-slip shoes for safety, and a nametag with all long hair pulled cleanly away from the face and shoulders. Because this is the only uniform they are required to have for the restaurant, we are not able to accommodate other uniform requests for off-site catering events.

Notice Given – We ask that all requests for full-service catering be finalized with a confirmed menu no later than two weeks before your event. This gives our team time to adequately staff and prepare for your event.

*Prices are subject to change. Revised 02/2019.