



Pizza Catering

Is there a minimum number of guests needed to reserve LAPC for our event?

Our small party package covers any event under 34 guests. All other packages have a 35-guest minimum.

Do you require a deposit?

Yes, we require a 50% deposit on the day of booking. The remaining balance is due at the day of the event.

When are my final party details due? (Guest count, pizza menu, etc.)

No later than 4 days before your event. Last minute adjustments or add-ons will be accommodated based on availability.

What are your space requirements and oven dimensions?

We need an area of around 10 x 10 with easy access. This means no stairs or narrow alleyways. Our oven's dimensions are 3 feet wide x 4 feet long and weighs over 350 pounds. We also offer a tabletop oven for events with space restrictions or stairs.

What is the difference between your tabletop oven and your regular oven?

The only difference is their size. Both ovens are wood-burning and cook a pizza in under 1 minute. The tabletop oven is versatile and can be set up at any event.

Is your oven safe?

Yes! Our oven is completely enclosed and do not radiate any extreme heat.

Is there a travel fee?

Yes, we charge a \$5 per mile one-way fee from Sylmar (91342). Events within a 10-mile radius will have the fee waived.

Are there any additional fees?

No, we keep our prices transparent. There are no set up fees or service fees.

Is gratuity included?

We do not include gratuity in our pricing. Tips are greatly appreciated as our pizzaiolos work very hard to make your event special.

Can you handle my large event?

Yes, we can handle any event size. We have catered for events over 250+ and have catered music festivals like Coachella, Bottle Rock, and Stagecoach. We promise we can keep up!



Frequently Asked Questions

Charcuterie

Do you provide your own set up for the grazing display?

We currently ask the guest to provide an area for the grazing display. If you need us to provide a table or suggestions, please inquire.

What ingredients do you use for the charcuterie service?

We use a variety of cheeses, sliced meats, seasonal fruits and vegetables, berries, spreads, nuts, and crackers. If you have any dietary restrictions, please let us know so we can accommodate.

Is the cone wall extra?

Yes, we charge a \$200 rental / set up fee. Cone walls have a minimum of 35 cones.