

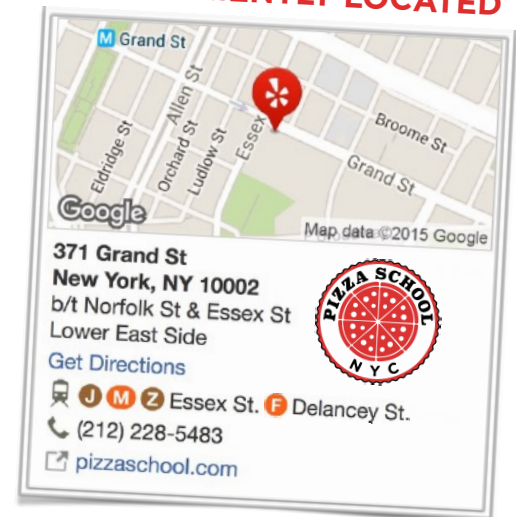


PRIVATE EVENTS



**THE ULTIMATE
TEAM BUILDING EVENT
CLEVERLY DISGUISED
AS A PIZZA PARTY**

CONVENIENTLY LOCATED





MEMORIES MADE OVER MELTED MOZZARELLA... (AND WE'VE GOT A FANTASTIC SELECTION OF BEER AND WINE TOO)

NYC'S #1 PIZZA-MAKING WORKSHOP

Up to 16 guests ★ 4 hours ★ \$3200

EVENT INCLUDES:

- Fully immersive, 100% hands-on experience. Your group will mix up the perfect batch of dough from scratch — then create (and eat!) their own incredible pizzas with our extensive selection of top-shelf toppings!
- Event begins with a festive welcome reception featuring drinks and inspiringly delicious pizzas fresh from our ovens.
- Includes instruction, staff and space rental for up to 4 hours.
- Includes a \$200 beverage credit toward curated wines, craft beers, specialty sodas and Pizza School NYC party favors.

NYC'S #1 PIZZA-MAKING EXPERIENCE

Up to 24 guests ★ 3 hours ★ \$3600

EVENT INCLUDES:

- A totally engaging, shared group experience. Our team will demo the secrets to making amazing pizza from scratch and then your group will create (and eat!) their own incredible pizzas with our extensive selection of top-shelf toppings!
- Event begins with a festive welcome reception featuring drinks and inspiringly delicious pizzas fresh from our ovens.
- Includes instruction, staff and space rental for up to 3 hours.
- Includes a \$300 beverage credit toward curated wines, craft beers, specialty sodas and Pizza School NYC party favors.

TO BOOK YOUR EVENT

email BOOKING@PIZZASCHOOL.COM

or go to PIZZASCHOOL.COM/PRIVATE

PIZZA SCHOOL NYC PRIVATE EVENT FAQs

- **WHAT'S THE DIFFERENCE BETWEEN THE "PIZZA-MAKING WORKSHOP" AND THE "PIZZA-MAKING EXPERIENCE"?**

In the WORKSHOP your guests will work side by side as they make their dough from scratch under the guidance of our expert instructors. In the EXPERIENCE your guests will enjoy an entertaining and engaging dough-making demo by our expert instructors. Both the WORKSHOP and the EXPERIENCE are a 100% hands-on, unforgettable gourmet bonding experience that your group will delight in attending and be buzzing about for a long time to come.

- **HOW MANY GUESTS CAN I BRING?**

Our PIZZA-MAKING WORKSHOP will accommodate up to 16 guests. Our PIZZA-MAKING EXPERIENCE will accommodate up to 24 guests. If you absolutely must squeeze in 1 or 2 more people (additional \$100 per person fee applies) please contact us, but for your comfort and enjoyment we must cap each event at a set number of people.

- **WHAT IS THE PRICE IF I BRING FEWER PEOPLE?**

All events are priced at a flat rate. Cost includes instruction, staff and space rental for the 3-4 hours of your event — not the amount of pizza-toppings you devour :) If your cost per person budget is not in line with the event price, try adding another team from your company and/or additional clients to your event — it's been done before and it works out great! Additionally, if your group size is smaller, consider booking tickets in one of our public weekend classes at www.pizzaschool.com/classes

- **HOW LONG IS AN EVENT?**

The WORKSHOP is 4 hours long. The EXPERIENCE is 3 hours long. We can fast track things a little if you wish but the price does not change AND in our many years hosting thousands of these events, everyone has so much fun that they want to stay the entire time — AND sometimes even longer! (extra hour is \$500 additional)

- **WILL MY BOSS/COLLEAGUES/CLIENTS BE BORED?**

Have you read our reviews? If you haven't already, or need to convince a skeptical boss/colleague/client, head on over to Yelp/TripAdvisor/Google/Facebook/etc. and see what our 5-star customers have to say ★★★★★

- **WHAT IF ONE OF MY GUESTS IS GLUTEN FREE?**

If your guest has an extreme gluten sensitivity, then Pizza School (while impeccably clean) is not for them as there is flour everywhere. If they are OK with participating in all the dough stretching fun, we've got a delicious, premade gluten free crust for them to top and enjoy while everybody else is creating/eating their regular pizza.

- **WHAT IF ONE OF MY GUESTS IS VEGAN/VEGETARIAN?**

All of the sample pizzas we serve during the reception and lesson are vegetarian (upon request we can make vegan pizza at the reception too). The meat lovers love all the sample pizzas (and there is a myriad of meaty options for them when they make their pizzas). We've got something to please every palate, and all will delight in our stellar toppings selection.

- **WHAT ABOUT NUT AND/OR OTHER FOOD ALLERGIES?**

All pizzas cook in ovens that have had nuts/eggs/wheat/dairy/meat cooked in them. While our ovens, kitchen and utensils are impeccably clean, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.

- **CAN WE BYOB?**

BYOB is not permitted. We've got a fantastic selection of curated wines, craft beers and specialty sodas — and depending on the time of year we offer festive libations like Limoncello Jello shots, Aperol Spritzes, Frozen Negronis, and more... If you don't already have our beverage menu, reach out, and we'll email it to you pronto!

- **WHAT ELSE DO YOU SERVE BESIDES PIZZA?**

Pizza is like a blank canvas for the five food groups. In addition to all the classic toppings you would expect, we've got ingredients like arugula for a salad topped creation, and a bunch of sweets and ideas for dessert pies (a complimentary birthday candle will be provided upon request!) If you think you need a salad (trust us, in our experience guests forgo the salad once they see all the amazing pizza possibilities) we can provide one with our house made vinaigrette for an additional fee. Outside food is strictly NOT permitted.

- **DO YOU GUYS EAT PIZZA EVERYDAY?**

If we had a dollar for every time we get asked that, we could retire right now (but we wouldn't because we love what we do!) We love it, especially the awesome pizza we create, and we look forward to sharing it with you! And while we are passionate about pizza, we are equally expert in bringing people together through the unifying experience of creating and sharing food. Our guests agree, we provide one of the BEST team building experiences they've EVER had.

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