

Scuola
Volante

OFFER COMPANY WORKSHOPS



PIZZA WORKSHOPS FOR COMPANIES AND GROUPS

1

PROCESS

Number of participants:
min. 6, max. 20 people
(from 10 people two groups
and two instructors)

Arrival of the participants, brief introduction

Part 1: Dough production and theory

Break – dough rest

Completion of the dough balls (this dough will be taken home)

Part 2: Get to the oven – bake pizza! (and taste it fresh straight away)

Nomination of the best pizza baker

Further program items are welcome upon consultation,
e.g. gifts for employees, etc.

Dates: possible all day on Mondays (closed day Pronto Volante)

On other days we have to keep the Pronto Volante closed and allow us to charge a net rent of 500 euros for this.

Duration: approx. 3.5 – 4 hours

Language of instruction: English!

2

COST

Participation fee per participant:

120 euros net, and for courses TUE – SUN an additional 500 euros net rent

Included:

water, soda, pizza, apron, dough

additional drinks will be charged based on consumption

Scuola
Volante

OFFER COMPANY WORKSHOPS



PRONTO TAKEOVER PIZZA BAKING & DRINKS

1

PROCESS

Number of participants:
min. 8, max. 15 people

Shortened course without theory and dough production.
We make the Pronto Volante, including a pizza instructor and bartender,
available exclusively for 2 hours.

The participants can get to the oven themselves and have their own pizza
creations prepared and tasted. There are also great Italian drinks and
perfect espresso.

Well suited as an after-work team event for everyone who loves pizza but is less
interested in dough preparation and theory.

2

COST

Participation fee per participant:

60 euros net, and for courses TUE - SUN an additional 400 euros net rent

Included:

water, soda, pizza

additional drinks will be charged based on consumption



3

CANCELLATION CONDITIONS

(valid for both courses):

4

ADDITIONAL OPTIONS — BOOKABLE GIVE-AWAYS

Complete cancellation or postponement possible at any time free of charge, please let us know 24 hours before the workshop, otherwise 50% of the workshop costs will be charged. Furthermore, a minimum number of participants of 6 people will be charged even if fewer than 6 people participate.

Pizza equipment, outfit and ingredients

The essentials for future pizzamaker
-10% on OONI items

Prices gross / per piece

<input type="checkbox"/> OONI baking steel	€89
<input type="checkbox"/> OONI pizza peel 12 inch	€54
<input type="checkbox"/> OONI pizza stone	€27
<input type="checkbox"/> PIZZA! T-shirt white M/L/XL	€24
<input type="checkbox"/> Pizzuti Tipo 0 pizza flour	€4.50
<input type="checkbox"/> San Marzano tomatoes Agrigenus 400g	€4.90
<input type="checkbox"/> Semola (durum wheat semolina)	€4.50

We are also happy to take individual requests into account during the workshop. If you have any further questions or would like an individual offer and request an appointment for the workshop, please contact us: office@scuola-volante.at