





CREATIVITY IN THE KITCHEN

Food is the medium through which we connect, whether in small groups or large, together or one at a time.

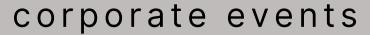
Indulge in rich cuisine, impress guests with 'eye candy' displays, nourish an attendee's soul, fuel the crew, educate and motivate, and guide your participants on a fun, fresh, and flavorful journey.

We help you create unique culinary activations tastefully curated for your event.

There is a distinct pleasure that comes from cooking and eating.

We are here to help you and your guests discover it in new, exciting ways.

FIFTH HOUSE







MAKEANIMPACT

Allow attendees to be in the moment and open to the possibilities. We create a seamless and impressive environment fully provisioned with safety, sustenance, and service. Focus on your goals and guests while we handle the details with careful precision and coordination.

CONFERENCE

OFFSITE MEETING

HAPPY HOUR

RECEPTION

COCKTAIL































TURN DREAMS INTO REALITY

Your community gathers for celebrations and rituals. Surprising landscapes appear out of visions.

We will join you in a collaboration that sets invitees on a floating journey.

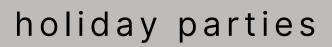
The atmosphere is full of smiles, laughter, revelry, and memories.

Whether you have detailed ideas or are searching for inspiration, we're ready.





























WOW YOUR GUESTS

Create a new experience by mixing disciplines, backgrounds, and activities.

You can take your guests to an adventure where they can be lost in time on a discovery of deliciousness and diversion.

IMMERSIVE DINNERS

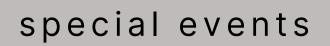
COLLABORATIVE WORKSHOP

COOKING CLASSES

















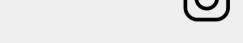












OLLIE WALLECK

FIFTH HOUSE CATERING

MADAM ZOLA'S FORTUNE

SISTER, MOTHER, CRONE

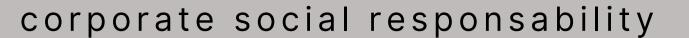
Before joining the Fifth House Catering team, Ollie was the Executive Chef for CEDARst Hospitality, Freehand Hotel and The Kitchen Bistro in Chicago, and the Radio Room & Circa 33 in Portland, Oregon.

He brings over 15 years of culinary experience to the brand, emphasizing fresh, farm-focused ingredients in his playful, creative dishes.

An out and proud transman, Ollie was a featured speaker for the University of Wisconsin Madison Chefs Speak Out Series, a published contributor in Buzzfeed's TASTY Pride cookbook, and has been featured on Kitchn.com, EatQueer, MIC, Kayak.com, GOPRIDE, The Windy City Times, and more.

When he's not innovating menus or testing a recipe, Ollie can be found at the dog park with his best friend and hungriest sous chef, Goldendoodle Murphy Beaucoup.









OUR COMMITMENT

At Fifth House Catering, we believe in delicious food with a positive impact to create a better tomorrow.

FRESH, LOCAL, SUSTAINABLE

We believe in crafting delicious experiences with ingredients sourced locally, keeping our food fresh and flavorful, and reducing our carbon footprint.

Sustainable practices ensure a healthy environment for generations to come.



CONSCIOUS PACKAGING

We're committed to minimizing our environmental impact by using:
Compostable packaging that breaks down naturally, reducing landfill waste.

Reusable glass and ceramic options, where possible.

We can create a greener future, one delicious event at a time.



REDUCE WASTE

We're committed to minimizing food waste by careful planning & portion control to reduce excess food.

All surplus food is donated to partners like Replate, which serves communities facing food insecurity to ensure everyone has access to nutritious meals.



GIVING BACK

Giving back to the community and collaborating with nonprofits is fundamental.

We partner in different ways with organizations like YMCA San Francisco, Alvarado Elementary, Project Wreckless, Root Division, En2Action, and Catalyst Housing among others.





FULL CATERING SERVICES

FROM IDEATION TO EXECUTION

Menu Planning
Floral Arrangements and Event Design
Rental Management

Full Staffing Services

Buffet Design and Decor

Graphic Design (menus, signage, etc)

INFORMATION & BOOKINGS

The Fifth House team is with you every step of the way, pushing the limits of what's possible and constantly striving to put the plus factor in every detail of your event. We partner with all our clients to make even their most outrageous requests a reality.

We'd like to leverage our extensive contacts and close city relationships to make it happen for you.

Contact our Culinary Specialists!

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