

Open Oven Checklist



This checklist is intended to help new and returning visitors ensure they have the main supplies and ingredients they will require for a visit to the Park Oven.

Due to the high oven temperature and volume of visitors, Open Ovens are best suited for the preparation and cooking of pizzas. You can bring other food to cook but oven conditions may not be ideal, and priority will be given to those cooking pizzas first.

Note: For private bookings, please use the **Bookings Checklist**.

Recommended supplies & things to bring

- Cooler bag or container for food items
- Table cloth (for picnic tables)
- Plates
- Cutlery (Forks, knives, spoons)
- Rolling pin (or challenge yourself to hand stretch your dough!)
- Pizza cutter
- Cutting board
- Cooling rack (optional but recommended)
- Chairs and/or blankets to sit on (seating can be limited)
- Sunscreen
- Napkins and/or pre-moistened cloths (wet cloth and seal in a plastic baggy or container)

Pizza ingredients and other food items

- Pizza dough or par-baked crusts (**Caution** – Do not bring frozen pizzas, ready-to-bake pizzas with raw dough, or pizzas meant to be cooked in a pan.)
- Sauce, cheese, herbs and other toppings (**Caution** – Your crust will cook VERY quick! Only bring toppings that are safe to be eaten raw. e.g. don't bring raw meat as a topping)
- Flour or cornmeal (used to keep pizza from sticking to the paddle)
- Ready-to-eat side dishes and desserts
- Refreshments or containers to fill from the water tap (Alcoholic beverages are not allowed in the park, water not available early and late in the season)

