

Pizza Alfresco Wedding Packages



info@pizzaalfresco.com.au | www.pizzaalfresco.com.au | 0451 115 552



Make your special day even more memorable and fun with hand-made, authentic Italian woodfired pizza!

Our packages are ideal for weddings. They are affordable, flexible, and your guests will be stuffed full of hand-made pizza. Hand-stretched, woodfired pizzas like ours work amazingly with banquet/buffet-style or standing cocktail-style receptions.

We hand-make our dough and bring it on site as balls, hand-stretch it into shape immediately before cooking, smother it with fresh ingredients, then bake it in a roaring hot woodfired oven that infuses each pizza with a subtle smoky flavour. This means every pizza, from the entrée to the dessert, tastes amazing.

All our packages contain:

- ♥ All-you-can-eat pizza, made at a steady and quick pace for the meal portion of your reception, until all your guests are filled to the brim.
- ♥ VARIETY: A broad menu so your guests can have a whole pizza of their favourite or a slice of all the different types.
- ♥ FLEXIBLE MENUS: You can choose how many courses: entrees, mains and/or dessert. We can even do full vegetarian or halal!
- ♥ SERVICE: 'Banquet/Buffer-style' works the best with our pizza, where your guests serve themselves from a central table. We can also do 'standing cocktail-style' with wait staff.*
- ♥ PLATES AND SERVIETTES: Made from cream-coloured biodegradable sugarcane pulp.
- ♥ DEPOSIT: Date secured with a \$200 non-refundable deposit.

*(*Our wait staff is dependent on availability, or we can work with your own. Serving pizzas directly to guest tables is not available because guests are not fed in a timely or even manner with this style, and we may politely decline to cater if this is your preference.)*

Pizza Alfresco Wedding Packages



STARTING FROM \$1,650

(For events within Sydney Metro)

♥ TRADITIONAL pizza range

- ♥ Any number up to 60 adult guests (guests over 60 are cost-per-head) for Sydney Metro events.
- ♥ Old-fashioned, all-you-can-eat, hand-made woodfired pizza assembled from scratch on site.
 - ♥ Choose 1, 2 or 3 courses of pizzas (entrée, mains and desserts).
 - ♥ Two professional pizza chefs.
- ♥ Phone calls with our professional events planner to help plan the reception schedule.
- ♥ Pizzas served 'smorgasbord-style' where guests serve themselves from a central table.
 - ♥ 2 x Gluten-free and 2 x Dairy-free cheese guests.
 - ♥ Plates and serviettes included (Sugarcane pulp).
 - ♥ Service until your guests are full (up to 3 hours).
 - ♥ Three pizzas left in boxes for the wedding couple.
 - ♥ Travel included for events within Sydney metro.
- ♥ Final numbers not required until five business days before your wedding.

Pizza Alfresco Wedding Packages

PACKAGE 1 - OPTIONAL EXTRAS

♥ Add extra guests over the base package:

\$24 per adult

\$12 per child (aged 4-11)

♥ Travel fee outside Sydney metro (quoted when enquiring – minimum spend may change).

♥ Additional gluten-free, dairy-free/vegan, halal guests: \$6pp.

♥ Salads, pastas, meat dishes or finger foods.

♥ Wait staff (non-RSA): \$160-250 (Dependent on availability. Paid in cash at event).

♥ Generator: \$50

♥ Credit card surcharge: 1.3%

♥ Extra time over 3 hours: \$200 per hour



Pizza Alfresco Wedding Packages



STARTING FROM \$1,950

(For events within Sydney Metro)

♥ HALF/HALF or CUSTOMISED pizza range (see menu below)

- ♥ Any number up to 60 adult guests (guests over 60 are cost-per-head) for Sydney Metro events.
- ♥ Old-fashioned, all-you-can-eat, hand-made woodfired pizza created from scratch on site.
 - ♥ Choose 1, 2 or 3 courses of pizzas (entrée, 7-8 mains and desserts).
 - ♥ Two professional pizza chefs.
 - ♥ Phone calls with our professional events planner to help plan the reception schedule.
 - ♥ Pizzas served 'buffet-style' where guests serve themselves from a central table.
 - ♥ 3 x Gluten-free and 3 x Dairy-free cheese guests.
 - ♥ Plates and serviettes included (sugarcane pulp).
 - ♥ Service until your guests are full (up to 3 hours).
 - ♥ Three pizzas left in boxes for the wedding couple.
 - ♥ Travel included for events within Sydney metro.
- ♥ Final numbers not required until five business days before your wedding.

Pizza Alfresco Wedding Packages

PACKAGE 2 - OPTIONAL EXTRAS

♥ Add extra guests over the base package:

\$27 per adult

\$13.50 per child (aged 4-11)

♥ ♥ Travel fee outside Sydney metro (quoted when enquiring – minimum spend may change).

♥ Additional gluten-free, dairy-free/vegan, halal guests: \$6pp.

♥ Salads, pastas, meat dishes or finger foods.

♥ Wait staff (non-RSA): \$160-250 (Dependent on availability. Paid in cash at event).

♥ Generator: \$50

♥ Credit card surcharge: 1.3%

♥ Extra time over 3 hours: \$200 per hour



Pizza Alfresco Wedding Packages



STARTING FROM \$2,350

(For events within Sydney Metro)

♥ GOURMET pizza range (see menu below)

- ♥ Any number up to 60 adult guests (guests over 60 are cost-per-head) for Sydney Metro events.
- ♥ Old-fashioned, all-you-can-eat, hand-made woodfired pizza assembled from scratch on site.
 - ♥ Choose 1, 2 or 3 courses of pizzas (entrée, mains and desserts).
 - ♥ Two professional pizza chefs.
- ♥ Phone calls with our professional events planner to help plan the reception schedule.
 - ♥ Pizzas served 'buffet-style' where guests serve themselves from a central table.
 - ♥ 4 x Gluten-free and 4 x Dairy-free cheese guests.
 - ♥ Plates and serviettes included (sugarcane pulp).
 - ♥ Service until your guests are full (up to 3.5 hours).
 - ♥ Three pizzas left in boxes for the wedding couple.
 - ♥ Travel included for events within Sydney metro.
- ♥ Final numbers not required until five business days before your wedding.

Pizza Alfresco Wedding Packages

OPTIONAL EXTRAS

- ♥ Add extra guests over base package:
 - \$30 per adult
 - \$15 per child (aged 4-11)

- ♥ Travel fee outside Sydney metro (quoted when enquiring – minimum spend may change).
 - ♥ Additional gluten-free, dairy-free/vegan, halal guests: \$6pp.
 - ♥ Salads, pastas, meat dishes or finger foods.

- ♥ Wait staff (non-RSA): \$160-250 (Dependent on availability. Paid in cash at event).
 - ♥ Generator: \$50
 - ♥ Credit card surcharge: 1.3%
 - ♥ Extra time over 3.5 hours: \$200 per hour



Pizza Alfresco Wedding Packages

~ Full Pizza Menu ~

	TRADITIONAL	HALF/HALF, CUSTOMISED OR CHEF'S TREAT	GOURMET	
ENTREE	<ol style="list-style-type: none"> 1. Bruschetta 2. Garlic + Cheese 3. Herb + Cheese 	<ol style="list-style-type: none"> 1. Bruschetta 2. Garlic + Cheese 3. Herb + Cheese 	<ol style="list-style-type: none"> 1. Bruschetta 2. Garlic + Cheese 3. Herb + Cheese 	
MAINS	<ol style="list-style-type: none"> 1. Margherita Mozzarella on a Tomato Base 2. BBQ Meat Lovers Mozzarella, Ham, Salami, Pepperoni, BBQ base 3. Pepperoni Pepperoni, Mozz, Tomato base 4. Vegetarian Mozzarella, Mushroom, Onion, Capsicum, Olives 5. Capri Ham, Mushroom, Olives, Mozzarella, Tomato Base 6. Ham and Pineapple Pineapple, Ham, Mozzarella 7. Supreme Ham, Pepperoni, Capsicum, Mushroom, Onion, Mozzarella 8. Pollo Roast chicken, Mushroom, Onion & Mozzarella, Tomato Base 9. Vesuvio Pepperoni, Capsicum, Olives, Mozzarella, Chilli, Tomato Base 10. Parma Ham, Mushroom & Mozzarella, Sour Cream Base 11. BBQ Chicken Chicken, Mozzarella, BBQ Base (Onion or Mushroom on request) 12. Napolitana (Pre-ordered) Anchovies, olives, mozzarella, tomato base 	<p><u>HALF/HALF</u></p> <p>←</p> <p><u>4</u> from Traditional Menu</p> <p>and</p> <p>→</p> <p><u>4</u> from Gourmet Menu</p> <hr/> <p><u>CUSTOMISED</u></p> <p>Choose <u>7</u> mixed pizzas from our menu or create your own.</p> <p>(Includes full vegetarian, full halal and full chicken meals)</p> <hr/> <p><u>CHEF'S CHOICE</u></p> <p>Leave the pizza toppings to us by letting our professional pizzaiolo surprise you with round after round of Traditional and Gourmet pizzas using their favourite combinations.</p>	<ol style="list-style-type: none"> 1. Positano Mushroom, Italian Sausage, Roast Capsicum & Kalamata Olives 2. Genova Grilled eggplant, Grilled Zucchini, Pesto, Cherry Tomato & Mozzarella 3. Sorrento Prosciutto, Rocket & Shaved Parmesan 4. Pompeii Roast Chicken, Feta & Sundried Tomato 5. Patata Sliced Baked potato, ham, rosemary, shaved parmesan, sour cream base 6. Roma Mozzarella, Spinach & Italian Sausage 7. Taranto Prawns sautéed in seasoned garlic butter on a tomato herb base 8. Saporito Baked potato, Italian sausage, rosemary, olive oil on a mozzarella base 9. Zucca Pumpkin base, sundried tomato, spinach, mortadella, feta 10. Firenze Grilled eggplant and zucchini with pancetta and cherry tomato on a tomato herb base 	
	DESSERT	<ol style="list-style-type: none"> 1. Nutella + Strawberry 2. Baked Banana Caramel 3. Apple Crumble 4. Nutella + Icing Sugar 	<ol style="list-style-type: none"> 1. Nutella + Strawberry 2. Baked Banana Caramel 3. Apple Crumble 4. Nutella + Icing Sugar 	<ol style="list-style-type: none"> 1. Nutella + Strawberry 2. Baked Banana Caramel 3. Apple Crumble 4. Nutella + Icing Sugar

Pizza Alfresco Wedding Packages

- Sides Menu -

PASTA \$140 per tray (18-20 side-serve portions)	SALAD \$140 per tray (20-25 side-serve portions)	MEAT SIDES \$170 per tray (20 side-serve portions)	FINGER FOOD \$7 per head (40 guests minimum)
<p>TORTELLINI BOSCAIOLA Bacon & Mushroom in a White Cream Sauce</p> <p>RIGATONI AL FORNO Mince Beef, Cheese, Ham & Ricotta</p> <p>FETTUCCHINE SALSICCIA Italian Sausage & Mushrooms in a Pink Sauce</p> <p>PENNE AMATRICIANA Pancetta, Pecorino Cheese & Chilli</p> <p>PENNE NAPOLITANA Vegetarian Napolitana Sauce & Mozzarella Cheese</p>	<p>ITALIAN SALAD Mixed Leaf Lettuce, Cucumber, Cherry Tomato, Red Onions & Olives with Italian Dressing</p> <p>GREEK SALAD Cucumber, Cherry Tomato, Lettuce, Red Onion, Capsicum, Kalamata Olives, Fetta, Capers & Oregano with a Light Wine Vinegar & Olive Oil Dressing</p> <p>CAESAR SALAD Cos Lettuce, Parmesan, Bacon, Croutons & Boiled Eggs Tossed Through a Caesar Dressing</p> <p>GARDEN SALAD Mixed Leaf Lettuce, Cucumber, Cherry Tomato, Red Onion, Capsicum with a Balsamic Dressing</p> <p>CAPRESE SALAD Coarsely Chopped Tomato, Basil, Spanish Onion & Olives in an Olive Oil and Herb Dressing</p>	<p>CHICKEN WINGS Freshly Cooked with our Special Marinade. Honey Soy or Buffalo flavour.</p> <p>ITALIAN PORK SAUSAGES Oven Roasted Italian Pork Sausages Cooked with Chopped Celery, Carrots, White Wine & Herbs</p> <p>CHICKEN PARMIGIANA Chicken Schnitzel Medallions Topped with Napolitana Sauce, Mozzarella & Herbs.</p>	<p>TUNA CROQUETTES Mini Tuna Croquettes with Special Mixed Herbs & Cheese</p> <p>FRITTATINE DI BECHAMEL Mini Pasta Fritters with a Creamy Cheese Base, Ham & Herbs</p> <p>ZEPPOLE Italian Savoury Deep-Fried Fritters</p> <p>ARANCINI Hand-made Mini Arancini (Risotto) Balls, Seasoned with Fresh Herbs and Parmesan and Deep-Fried</p>

Pizza Alfresco Wedding Packages

- Extra Information -

- ♥ Plates & serviettes are provided unless otherwise advised, forks only when you order sides.
- ♥ Gluten-free bases, dairy-free/vegan cheese and halal-certified meats are available. All special pizzas are ordered directly with the chef at the event.
- ♥ See our FAQ on our website for more info and our Terms and Conditions.
- ♥ Credit card payments incur a surcharge: Master/Visa 1.3%, AMEX 2.2%

ADDITIONAL PRICE SUMMARY

- ♥ Second Oven & Chefs for events over 150 people - \$800
 - ♥ Generator for venues without power - \$50
 - ♥ Extra service time - \$200 p/hour
- ♥ Travel outside Sydney Metro quoted per party (beyond Hornsby, Springwood, North Richmond, Sutherland and Narellan). Minimum spend may change.