Pizza Alfresco Wedding Packages

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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. Then it's carried to a central table where your guests can select slices from all the different varieties. This means every pizza, from the entrée to the dessert, tastes amazing!

**SIT-DOWN WEDDINGS: Hand-made, woodfired pizza catering does not work with sit-down weddings as it slows pizza distribution, limits selection for your guests, and generates the highest number of guest complaints. Please discuss your serving preferences with your events planner before booking.*

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/Buffet-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 $500 non-refundable deposit.

*(**Our wait staff is dependent on availability, or we can work with your own.)*

STARTING FROM $1,750

(For events within Sydney metro only. Events outside Sydney may have minimum guest numbers plus a travel fee.)

♥ 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 – not including 30 mins set-up).

♥ Pizzas left in boxes for the newlyweds.

♥ Travel included for events within Sydney metro.

♥ Final numbers not required until five business days before your wedding.

PACKAGE 1 - OPTIONAL EXTRAS

♥ Add extra guests over the base package:

$25 per adult

$14 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: $60

♥ Credit card surcharge: 1.3%

♥ Extra time over 3 hours of service: $200 per hour

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STARTING FROM $2,100

(For events within Sydney metro only. Events outside Sydney may have minimum guest numbers plus a travel fee.)

♥ 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 – not including 30 mins set-up).

♥ Pizzas left in boxes for the newlyweds.

♥ Travel included for events within Sydney metro.

♥ Final numbers not required until five business days before your wedding.

PACKAGE 2 - OPTIONAL EXTRAS

♥ Add extra guests over the base package:

$28 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: $60

♥ Credit card surcharge: 1.3%

♥ Extra time over 3 hours of service: $200 per hour

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STARTING FROM $2,500

(For events within Sydney metro only. Events outside Sydney may have minimum guest numbers plus a travel fee.)

♥ 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 – not including 30 mins set-up).

♥ 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.

OPTIONAL EXTRAS

♥ Add extra guests over base package:

$31 per adult

$16 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: $60

♥ Credit card surcharge: 1.3%

♥ Extra time over 3.5 hours of service: $200 per hour

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Pizza Alfresco Wedding Packages

~ Full Pizza Menu~

	PACKAGE 1 (TRADITIONAL)	PACKAGE 2 (HALF/HALF, CUSTOMISED)	PACKAGE 3 (GOURMET)
ENTREE	**1.** Bruschetta **2.** Garlic + Cheese **3.** Herb + Cheese	**1.** Bruschetta **2.** Garlic + Cheese **3.** Herb + Cheese	**1.** Bruschetta **2.** Garlic + Cheese **3.** Herb + Cheese
MAINS	*(All pizzas on seasoned tomato base unless otherwise stated.)* **1. Margherita** Mozzarella on a Tomato Base **2. BBQ Meat Lovers** Mozzarella, Ham, Salami, Pepperoni, BBQ base **3. Pepperoni** Pepperoni & Mozzarella **4. Vegetarian** Mushroom, Onion, Capsicum, Olives, Mozzarella **5. Capri** Ham, Mushroom, Olives, Mozzarella **6. Ham and Pineapple** Pineapple, Ham, Mozzarella **7. Supreme** Ham, Pepperoni, Capsicum, Mushroom, Onion, Mozzarella **8. Pollo** Roast chicken, Mushroom, Onion & Mozzarella **9. Vesuvio** Pepperoni, Capsicum, Olives, Mozzarella, Chilli **10. Parma** Ham, Mushroom & Mozzarella, Sour Cream Base **11. BBQ Chicken** Chicken, Mozzarella, BBQ Base (Onion or Mushroom on request) **12. Anchovy (Pre-booked)** Anchovies, olives, mozzarella	**HALF/HALF** ← 4 from Traditional Menu *and* → 4 from Gourmet Menu **CUSTOMISED** Choose 7 mixed pizzas from our menu or create your own. (Includes full vegetarian, full halal and full chicken meals)	*(All pizzas on seasoned tomato base unless otherwise stated.)* **1. Positano** Mushroom, Italian Sausage (Pork), Roast Capsicum & Kalamata Olives **2. Genova (V/H)** Grilled eggplant, Grilled Zucchini, Pesto, Cherry Tomato & Mozzarella **3. Sorrento** Prosciutto, Rocket & Shaved Parmesan **4. Pompeii (H)** Roast Chicken, Feta & Sundried Tomato **5. Lombardy** Ground Beef, Pepperoni, Ham, Roast Chicken, Spanish Onion, BBQ 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 (Pork), 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 **9. Patata** Roasted potato slices, ham, rosemary, shaved parmesan, sour cream base **12. Palermo** Ground beef, capsicum, red onion, spinach, chilli flakes, mozzarella
DESSERT	**1.** Nutella + Strawberry **2.** Baked Banana Caramel **3.** Apple Crumble **4.** Nutella + Icing Sugar	**1.** Nutella + Strawberry **2.** Baked Banana Caramel **3.** Apple Crumble **4.** Nutella + Icing Sugar	**1.** Nutella + Strawberry **2.** Baked Banana Caramel **3.** Apple Crumble **4.** Nutella + Icing Sugar

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(Packages correct as of April 2026)

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~ 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, per selection (not mixed) (3-4 pieces each 40 guests min.)
TORTELLINI BOSCAIOLA Bacon & Mushroom in a White Cream Sauce **RIGATONI AL FORNO*** Mince Beef, Cheese, Ham & Ricotta **FETTUCCINE SALSICCIA** Italian Sausage & Mushrooms in a Pink Sauce **PENNE AMATRICIANA** Pancetta, Pecorino Cheese & Chilli **PENNE NAPOLITANA (V/H)** Vegetarian Napolitana Sauce & Mozzarella Cheese **AGNOLOTTI SALSA ROSA (V/H)** Spinach & Ricotta Agnolotti Pasta served in a Cream Tomato & Mushroom sauce **Halal beef (no ham) option available for an additional $10.*	**ITALIAN SALAD** Mixed Leaf Lettuce, Cucumber, Cherry Tomato, Red Onions & Olives with Italian Dressing **GREEK SALAD** Cucumber, Cherry Tomato, Lettuce, Red Onion, Capsicum, Kalamata Olives, Fetta, Capers & Oregano with a Light Wine Vinegar & Olive Oil Dressing **CAESAR SALAD** Cos Lettuce, Parmesan, Bacon, Croutons & Boiled Eggs Tossed Through a Caesar Dressing **GARDEN SALAD** Mixed Leaf Lettuce, Cucumber, Cherry Tomato, Red Onion, Capsicum with a Balsamic Dressing **CAPRESE SALAD** Coarsely Chopped Tomato, Basil, Spanish Onion & Olives in an Olive Oil and Herb Dressing	**CHICKEN WINGS (H)** Freshly Cooked with our Special Marinade. Honey Soy or Buffalo flavour. **ITALIAN PORK SAUSAGES** Oven Roasted Italian Pork Sausages Cooked with Chopped Celery, Carrots, White Wine & Herbs **CHICKEN PARMIGIANA (H)** Chicken Schnitzel Medallions Topped with Napolitana Sauce, Mozzarella & Herbs.	**TUNA CROQUETTES (V/H)** Mini Tuna Croquettes with Special Mixed Herbs & Cheese **FRITTATINE DI BECHAMEL** Mini Pasta Fritters with a Creamy Cheese Base, Ham & Herbs **ZEPPOLE (V/H)** Italian Savoury Deep-Fried Fritters **ARANCINI (V/H)** Hand-made Mini Arancini (Risotto) Balls, Seasoned with Fresh Herbs and Parmesan and Deep-Fried *(V = Vegetarian; H = Halal)*

- 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 (dependent on availability)
- Generator for venues without power - $60
- Extra service time - $200 p/hour
- Travel outside Sydney Metro quoted per party and will change the minimum guest number of 60 (beyond Hornsby, Springwood, North Richmond, Sutherland and Narellan.