



EVENT CATERING

Wood-fired Pizza for your Next Event

Planning an event and looking for something unique, easy-going, and guaranteed to impress? Treat your guests to the irresistible taste of authentic wood-fired pizza: a crowd-pleaser that suits all ages and tastes whatever the occasion.

Whatever type of event you're organising, we bring the perfect setup to you. Choose between our stylishly converted horse-box or our sleek 3m x 3m street food gazebo. Our expert pizza chefs, paired with the theatre of our wood-fired oven, will create an engaging and memorable experience for all.



OUR SERVICE

Our flexible service can be tailored to your event's needs. Our recommendation is buffet-style service; this allows all your guests to enjoy their first slices quickly and return for more at their leisure. Whether you are catering for 30 or 1,000 attendees, we will keep the pizzas coming until everyone is satisfied.

Select three pizzas from our extensive menu, or create your own. You can also add starters, sides, and salads for a well-rounded meal. We cater for all dietary requirements, including vegan and gluten-free options, ensuring everyone is provided for.

WHY CHOOSE US?

Since 2013, we've been providing exceptional catering at events across the South of England. Our passion for pizza goes hand-in-hand with our commitment to sustainability. We only work with local artisan producers who prioritise sustainable, ethical practices. Our sourdough pizzas are made from the finest ingredients — organic, free-range, or regeneratively grown.

If you'd like to know more about our commitments to sustainability visit our website: www.hiddenpizza.co.uk

NEXT STEPS

Interested in having us cater your event? Simply reach out to check our availability, and complete our booking form, which outlines the event details and agreement. A 20% deposit is required to secure your booking.

For more information or to discuss your event needs, contact us on email or by phone:

- contact@hiddenpizza.co.uk
- James Phillips: 07859 075179

HIDDEN PIZZA'S 12" HAND-STRETCHED SOURDOUGH PIZZAS

RITA ^V

Our Margherita. Rich Tomato Sauce, Brue Valley Mozzarella and Organic Oregano. Topped with Fresh Basil.

TONI

Our Pepperoni. Rich Tomato Sauce, Brue Valley Mozzarella and Somerset Cider Chorizo.

HAM AND MUSHROOM

Rich Tomato Sauce, Brue Valley Mozzarella, Dorset Cured Ham and Fresh Mushrooms.

LINDA ^V

Rich Tomato Sauce, Brue Valley Mozzarella, Sun-Dred Tomatoes, Mushrooms and Peppers.

HANNIBAL

Rich Tomato Sauce, Brue Valley Mozzarella, Somerset Cider Chorizo, Pancetta and Dorset Cured Ham.

HIDDEN

Rich Tomato Sauce, Brue Valley Mozzarella, Pancetta, Sun-Dried Tomatoes and Gorgonzola. Finished with Rocket.

BIANCA

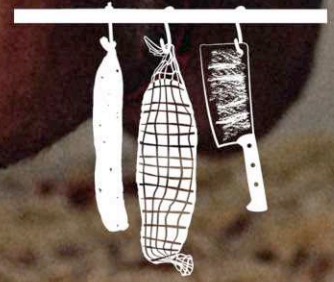
Garlic Oil, Brue Valley Mozzarella, Rosemary, Gorgonzola, Parma Ham and Olives. Finished with Rocket.

V - VEGETARIAN / CAN BE MADE VEGAN

ALL PIZZAS CAN BE MADE GLUTEN FREE



WILDFARMED
REGENERATIVE FLOUR



SOMERSET CHARCUTERIE
ARTISAN CURED MEATS



RIVERFORD
ORGANIC VEGETABLES



BRUE VALLEY
FAMILY FARMED MOZZAERLLA