



WEDDING CATERING

Wood-fired Pizza for your Special Day

Looking for a wedding reception that's unique, laid-back, and totally stress-free? Delight your guests, from your grandma to the youngest family members, with the irresistible charm of our authentic wood-fired pizzas.

Whether you want a cosy rustic feel or a stylish street food vibe, we've got you covered. Your guests will love the theatre of our expert pizza chefs and the mesmerising glow of our wood-fired oven in action! We serve from our charmingly converted horse-box or a sleek 3m x 3m street food gazebo setup.



OUR SERVICE

We recommend a buffet-style setup, ensuring your guests can enjoy their first slices quickly — then come back for more as they please! We cater for weddings with guest lists ranging from 70 to 1,000, and we'll keep serving until everyone's happily satisfied. We generally serve for a couple of hours.

Our service is tailored to your needs, offering a choice of three pizzas from our extensive menu, along with the option of adding starters, sides, and fresh salads. We cater for all dietary requirements, including vegan and gluten-free options, ensuring everyone is provided for.

CHOOSE US?

Since 2013, we've been catering weddings and events across the South of England. Our passion extends beyond pizza to a commitment to sustainability. We proudly partner with artisan producers who practise ethical, sustainable farming. Our delicious sourdough pizzas are crafted from the finest local ingredients, all of which are either 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

Ready to book us for your wedding? Get in touch to check availability, then complete our simple booking form, which outlines all the details. To secure your date, a 20% deposit is required.

- Minimum charge: £1,000 + VAT
- Per head: £13.50 + VAT
- Pricing for extras vary (Page 3)

For any questions or to reserve your date, don't hesitate to 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

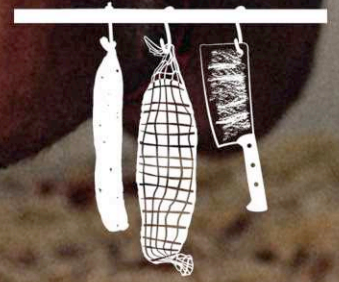
Garlic Oil, Brue Valley Mozzarella, Rosemary, Gorgonzola, Parma Ham and Olives. Finished with Rocket.

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

ADDITIONAL EXTRAS

Antipasti sharing platters - £5pp

Sharing boards with a selection of Italian cured meats, (parma ham, coppa, salami) mozzarella, olives and sun-dried tomatoes, served with flatbread from the wood-fired oven

Single Salad Option - £2.50pp

Mixed leaf green salad with choice of two dressings

Two Salad Option - £5.50pp

Two salad options; Green salad plus one of the following :

Pasta salad

penne, sun-dried tomatoes, olives, capers, basil, walnuts and pesto dressing

Rice salad

short grained rice, cherry tomatoes, cucumber, chickpeas, red onion with a lemon and dijon mustard dressing

Potato salad

new potatoes, celery, chives, mayonnaise

We also have tables and benches, gazebos and fire bowls to hire, please enquire for prices.

