

# 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. 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

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## **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 – 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.

# *Pizza Alfresco Wedding Packages*

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## 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: \$60

♥ Credit card surcharge: 1.3%

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



# Pizza Alfresco Wedding Packages

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## 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 – 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.

# Pizza Alfresco Wedding Packages

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## 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: \$60

♥ Credit card surcharge: 1.3%

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



# Pizza Alfresco Wedding Packages

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## **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 – 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.

# *Pizza Alfresco Wedding Packages*

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## 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: \$60
  - ♥ 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"> <li>1. Bruschetta</li> <li>2. Garlic + Cheese</li> <li>3. Herb + Cheese</li> </ol>	<ol style="list-style-type: none"> <li>1. Bruschetta</li> <li>2. Garlic + Cheese</li> <li>3. Herb + Cheese</li> </ol>	<ol style="list-style-type: none"> <li>1. Bruschetta</li> <li>2. Garlic + Cheese</li> <li>3. Herb + Cheese</li> </ol>	
MAINS	<ol style="list-style-type: none"> <li>1. Margherita Mozzarella on a Tomato Base</li> <li>2. BBQ Meat Lovers Mozzarella, Ham, Salami, Pepperoni, BBQ base</li> <li>3. Pepperoni Pepperoni, Mozz, Tomato base</li> <li>4. Vegetarian Mozzarella, Mushroom, Onion, Capsicum, Olives</li> <li>5. Capri Ham, Mushroom, Olives, Mozzarella, Tomato Base</li> <li>6. Ham and Pineapple Pineapple, Ham, Mozzarella</li> <li>7. Supreme Ham, Pepperoni, Capsicum, Mushroom, Onion, Mozzarella</li> <li>8. Pollo Roast chicken, Mushroom, Onion &amp; Mozzarella, Tomato Base</li> <li>9. Vesuvio Pepperoni, Capsicum, Olives, Mozzarella, Chilli, Tomato Base</li> <li>10. Parma Ham, Mushroom &amp; Mozzarella, Sour Cream Base</li> <li>11. BBQ Chicken Chicken, Mozzarella, BBQ Base (Onion or Mushroom on request)</li> <li>12. Napolitana (Pre-ordered) Anchovies, olives, mozzarella, tomato base</li> </ol>	<p><b><u>HALF/HALF</u></b></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><b><u>CUSTOMISED</u></b></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><b><u>CHEF'S CHOICE</u></b></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"> <li>1. Positano Mushroom, Italian Sausage, Roast Capsicum &amp; Kalamata Olives</li> <li>2. Genova Grilled eggplant, Grilled Zucchini, Pesto, Cherry Tomato &amp; Mozzarella</li> <li>3. Sorrento Prosciutto, Rocket &amp; Shaved Parmesan</li> <li>4. Pompeii Roast Chicken, Feta &amp; Sundried Tomato</li> <li>5. Patata Sliced Baked potato, ham, rosemary, shaved parmesan, sour cream base</li> <li>6. Roma Mozzarella, Spinach &amp; Italian Sausage</li> <li>7. Taranto Prawns sautéed in seasoned garlic butter on a tomato herb base</li> <li>8. Saporito Baked potato, Italian sausage, rosemary, olive oil on a mozzarella base</li> <li>9. Zucca Pumpkin base, sundried tomato, spinach, mortadella, feta</li> <li>10. Firenze Grilled eggplant and zucchini with pancetta and cherry tomato on a tomato herb base</li> </ol>	
	DESSERT	<ol style="list-style-type: none"> <li>1. Nutella + Strawberry</li> <li>2. Baked Banana Caramel</li> <li>3. Apple Crumble</li> <li>4. Nutella + Icing Sugar</li> </ol>	<ol style="list-style-type: none"> <li>1. Nutella + Strawberry</li> <li>2. Baked Banana Caramel</li> <li>3. Apple Crumble</li> <li>4. Nutella + Icing Sugar</li> </ol>	<ol style="list-style-type: none"> <li>1. Nutella + Strawberry</li> <li>2. Baked Banana Caramel</li> <li>3. Apple Crumble</li> <li>4. Nutella + Icing Sugar</li> </ol>



# Pizza Alfresco Wedding Packages

## - Sides Menu -

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

# *Pizza Alfresco Wedding Packages*

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## *- 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 - \$60
    - ♥ 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.