



FREQUENTLY ASKED QUESTIONS

HOW MUCH PIZZA WILL WE NEED?

THIS ALWAYS DEPENDS ON THE TYPE OF EVENT. FOR EVENING WEDDINGS WHERE THE MAJORITY OF GUESTS WILL HAVE EATEN DURING THE DAY WE SUGGEST CATERING FOR BETWEEN HALF AND TWO-THIRDS OF A PIZZA PER PERSON. FOR EVENTS WHERE PIZZA WILL BE THE MAIN FOOD THEN WE SUGGEST BETWEEN TWO-THIRDS AND A WHOLE PIZZA PER PERSON.

WHAT HAPPENS IF WE HAVE ORDERED TOO MUCH?

WE WILL ALWAYS COOK THE AMOUNT OF PIZZAS YOU HAVE ORDERED, SO IF IT ISN'T LOOKING LIKELY YOU WILL CONSUME ALL THE PIZZA WITHIN THE SERVING TIMES AGREED THEN TOWARDS THE END OF SERVICE WE WILL COOK AND BOX UP THE LEFTOVERS SO GUEST CAN HAVE A TAKEAWAY PIZZA OR THEY CAN CONTINUE TO GRAZE LATER INTO THE EVENING.

WHAT HAPPENS IF WE RUN OUT, CAN WE ORDER MORE ON THE DAY?

TO LIMIT FOOD WASTE, WE ONLY BRING THE AMOUNT OF DOUGH FOR THE QUANTITY OF PIZZAS YOU HAVE BOOKED. OUR DOUGH TAKES 48 HOURS TO PROOF SO IT'S NOT POSSIBLE TO MAKE EXTRA ON THE DAY.

WHAT DO YOU NEED FROM US?

WE JUST REQUIRE SPACE TO SET UP OUR LANDROVER AND GAZEBO WHICH IS ROUGHLY 5MX5M. IDEALLY THE GROUND WILL BE FLAT AND WE CAN DRIVE OVER MOST SURFACES TO GET TO THE SET UP LOCATION. THE LANDROVER IS THE SAME WIDTH OF A STANDARD CAR AND ABOUT 2.4M HIGH IN CASE OF HEIGHT RESTRICTIONS. WE ALSO REQUIRE A 13AMP POWER SOCKET FOR EVENING SERVICES, THIS IS JUST TO POWER OUR LED LIGHTS.

DO YOU PROVIDE PLATES AND NAPKINS?

YES, WE PROVIDE WHITE PAPER PLATES AND NAPKINS AS STANDARD. WE ALSO CARRY PIZZA BOXES FOR LEFTOVERS OR WHOLE PIZZA REQUESTS.

HOW MANY PIZZAS CAN WE CHOOSE?

YOU CAN CHOOSE FOUR PIZZAS IN TOTAL, ON TOP OF THIS WE WILL ALSO INCLUDE OUR SIGNATURE GARLIC BREAD. IF YOU HAVE ONE OR TWO VEGAN GUESTS, THEN THERE IS NO NEED TO CHOOSE A VEGAN PIZZA AS ONE OF YOUR FOUR CHOICES, JUST LET US KNOW AND WE CAN ACCOMMODATE FOR THEM.

WE HAVE A FAVOURITE PIZZA WHICH ISN'T ON YOUR MENU CAN WE HAVE A BESPOKE PIZZA?

YES OF COURSE, PLEASE JUST LET US KNOW WHEN FINALISING YOUR FOUR MENU CHOICES AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.

CAN YOU CATER FOR SPECIFIC DIETARY REQUIREMENTS?

YES, WE CAN CATER FOR MOST DIETARY REQUIREMENTS ON THE SPOT HOWEVER IT'S ALWAYS USEFUL TO KNOW BEFORE HAND. WE DO OFFER GLUTEN FREE BASES HOWEVER AS WE OPERATE IN A MOBILE KITCHEN AND COOK IN THE SAME OVEN WE CANNOT GUARANTEE THAT CROSS CONTAMINATION WON'T OCCUR AND THEREFORE OUR FOOD MAY NOT BE SUITABLE FOR GUEST WHO HAVE CELIAC.

HOW QUICKLY CAN YOU COOK A PIZZA?

ONCE IN THE OVEN, OUR PIZZAS COOK IN UNDER TWO MINUTES. TO GIVE YOU AN IDEA OF THE SPEED OF SERVICE, AT FULL CAPACITY, WITH A SINGLE OVEN WE CAN COOK ROUGHLY 70-80 PIZZAS PER HOUR.

WHAT HAPPENS IF IT'S RAINING?

WE CAN SET UP A BUFFET TABLE INSIDE THE VENUE AND ONE OF OUR CHEFS WILL CARRY THE PIZZAS THROUGH TO BE SERVED INDOORS. THIS WILL MEAN A SLOWER SERVICE BUT IT MEANS YOUR GUEST STAY NICE AND DRY!



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CAN YOU SET UP WITHOUT THE GAZEBO?

YES, DURING THE SUMMER MONTHS WE OFTEN SET UP WITHOUT THE GAZEBO IT MAKES THE LANDROVER A BIT MORE OF A FOCAL POINT. DURING THE WETTER MONTHS, THE GAZEBO IS REQUIRED.

WE ARE STILL FINALISING NUMBERS, CAN WE CONFIRM FINAL NUMBERS CLOSER TO THE DATE?

ABSOLUTELY, UPON BOOKING WE WILL ASK YOU TO CHOOSE A QUANTITY OF PIZZA SO WE CAN RAISE THE DEPOSIT INVOICE. THE FINAL BALANCE IS THEN DUE 2 WEEKS BEFORE THE EVENT AT WHICH POINT YOU CAN CONFIRM YOUR FINAL NUMBERS. WE WILL THEN ADJUST THE BALANCE INVOICE TO REFLECT THIS.

HOW DO WE SECURE THE BOOKING?

TO FINALISE THE BOOKING, WE JUST REQUIRE A FEW DETAILS FROM YOU. WE WILL THEN RAISE A DEPOSIT INVOICE FOR 20%, ONCE THE DEPOSIT IS RECEIVED WE CAN CONFIRM THE BOOKING. THE BALANCE IS THEN DUE TWO WEEKS BEFORE THE WEDDING.

WHEN DO WE NEED TO FINALISE DETAILS?

THE BALANCE IS DUE TWO WEEKS BEFORE THE EVENT, AT THIS POINT WE WILL ASK YOU TO CONFIRM THE FINAL DETAILS SUCH AS MENU CHOICES, DIETARY REQUIREMENTS AND SERVING TIMES. IF YOU LIKE TO BE ORGANISED THEN YOU CAN OF COURSE CONFIRM THESE DETAILS AS SOON AS YOU ARE READY TO DO SO.

OUR VENUE REQUIRE YOUR H&S DOCUMENTS AND INSURANCE CERTIFICATES?

NO WORRIES, WE CAN SEND OVER OUR FULL H&S PACK - THIS INCLUDES OUR FOOD HYGIENE DOCUMENTS, ALL NECESSARY RISK ASSESSMENTS AND A COPY OF OUR PUBLIC LIABILITY INSURANCE CERTIFICATE.

BUFFET STYLE OR A WHOLE PIZZA PER PERSON?

WE OFFER TWO TYPES OF SERVICE, BUFFET STYLE AND PIZZA PER PERSON TO ORDER. THE BUFFET STYLE SERVICE WORKS MUCH BETTER FOR PRIVATE EVENTS, WE LAY OUT FOUR SERVING BOARDS AND THEN KEEP SERVING FRESH PIZZA ALL EVENING. IT MEANS GUESTS GET SERVED MUCH FASTER, THEY CAN TRY A FEW DIFFERENT FLAVOURS AND THEY CAN GRAZE AT THEIR OWN PACE RATHER THAN HAVING TO EAT A WHOLE PIZZA AT ONCE. SPEED IS THE KEY THOUGH, YOU DON'T WANT PEOPLE WAITING AROUND TO ORDER A WHOLE PIZZA, THAT MEANS TIME AWAY FROM THE DANCE FLOOR!

CAN WE NAME THE PIZZAS ON OUR MENU?

YES! WE LOVE SEEING YOUR CREATIVITY AT NAMING PIZZAS. PLEASE JUST LET US KNOW YOUR PIZZA NAMES AND WE WILL DESIGN AND PRINT A BESPOKE MENU FOR YOUR EVENT. OUR CLIENTS LOVE THIS IDEA AS IT ADDS A PERSONAL FEEL TO THE EVENT.

HOW LONG DOES IT TAKE YOU TO SET UP/PACK DOWN?

WE WILL ARRIVE TWO HOURS BEFORE WE BEGIN SERVING, THIS GIVES US TIME TO FIRE UP THE OVEN AND GET EVERYTHING SET UP. WE THEN REQUIRE ABOUT 30 MINUTES TO PACK DOWN AT THE END OF SERVICE.

HOW LONG DO YOU SERVE FOR?

OUR STANDARD PACKAGE IS A 2 HOUR SERVICE. IF YOU REQUIRE A SHORTER OR LONGER SERVICE JUST LET US KNOW.

WHAT IS YOUR CANCELLATION POLICY?

FOR CANCELLATIONS WITH NOTICE

- UP TO 2 WEEKS BEFORE THE EVENT - THERE IS A £100 ADMIN CHARGE ONLY.
- LESS THAN 2 WEEKS BUT MORE THAN 3 DAYS - THE CHARGE WILL BE 20% OF YOUR TOTAL BOOKING BALANCE
- LESS THAN 3 DAYS BUT MORE THAN 24 HOUR - THE CHARGE WILL BE 40% OF YOUR TOTAL BOOKING BALANCE
- LESS THAN 24 HOURS - THE CHARGE WILL BE 60% OF YOUR TOTAL BOOKING BALANCE