

# PIANTE CATERING

## WHAT'S INCLUDED

### PIZZAS

An all you can eat amount of pizzas. Includes the Margherita and 3 Cheese pizza plus 2 other topping choices to offer your guests. Leftovers can also be boxed up for you and your guests to enjoy later in the evening. GF pizza bases are available for an extra charge.

### OTHER MENU ITEMS

Arancini balls, side salads & deserts can all be added to your catering package to accompany the pizzas. Please see menu page below.

### STAFF

All packages include 2x experienced pizza chefs to hand stretch and cook the pizzas fresh at your event. Additional wait staff may be required depending on the size of your event.

### OTHER

All of our quotes include GST, travel, disposable plates, cutlery & napkins and condiments.

## HOW LONG ARE WE THERE?

We will need to arrive approximately 1.5hrs prior to the commencement of your planned service time. This allows us to set up discreetly and bring the pizza ovens up to temperature to be ready to cook. Depending on the number of guests, we will generally serve over a 1.5-2hr period. We then discreetly pack up which takes between 30-45mins.

## WHAT DO WE NEED?

Our set up is fully self sufficient, we need a relatively flat 3x3m space. We provide all of our own power & water and our pizza ovens operate on gas yet taste like wood fired as the pizzas are exposed to an open flame.

## WHAT DOES OUR SET UP LOOK LIKE?

Our current set up is out of our stylish 3x3m gazebo. We use Gozney Rocccbox portable commercial quality pizza ovens. There are always a number of guests interested and curious about our ovens, it creates an interactive dining experience for your guests to watch as their pizzas are made.

## HOW MANY MINIMUM GUESTS?

We do not have a minimum number of guests, however depending on the type of event and day of the week, a minimum spend may need to be met in order to secure your booking.







# REVIEWS

*"The most exquisite, beautiful and delicious pizza I have ever eaten. Our guests at our wedding were in awe, they raved about the pizzas and felt incredibly nourished. The team at Piante are so kind and lovely, and were an absolute dream to work with. They adjusted their catering options to accommodate our guests with different allergies. Their setup was elegant and aesthetically pleasing. I'm so grateful we had their amazing pizzas for our wedding, they truly created a wonderful evening and many happy guests"*

*Sophie & Beau Wedding*

*"Piante Pizza catered my wedding and they were fantastic. The guests raved about how tasty all the food was and how efficient the food service was. I'm so happy to have chosen Tarunya and Piante Pizza to cater for our special day. Tarunya was a pleasure through the planning process. I had some apprehensions with people questioning how this unconventional food service would work at a wedding but Tarunya reassured me and I couldn't have chosen a better option for our day. Piante Piazza made Entree, Main, Side and Dessert. All the food is vegan which is most important to us but to most of the guests taste is most important and they ticked both boxes. They are fantastic at what they do. Thank you Piante Pizza for a day of love celebrated with the food of love xx"*

*Jess & James Wedding*

## FULL VEGAN CATERING

Don't be afraid to cater your non-vegan guests with a 100% vegan meal. Align your event & celebration with your beliefs & morals and you will find your guests will love the food regardless.

We have catered many events where the majority of guests have been non-vegan/plant based and we receive endless compliments on the taste and quality of the food we provide.

## PRICING

All quotes are individually tailored to number of guests and menu items chosen. Price per head can range from \$27-\$52. Please send through an enquiry to receive a formal quote.

## SERVICE STYLE

### BUFFET

Our most popular service style is where your guests can help themselves to an unlimited array of pizzas. Accompanied with salads & arancini if you choose to add these menu options. This keeps it easy and allows your guests to choose exactly what they want from the menu items you have chosen.

If the buffet style doesn't suit your needs we can tailor our service style from Banquet to Cocktail service upon request. Additional staff and charges may apply.



# MENU

## PIZZA

### MARINARA

tomato base, fresh garlic, oregano

### MARGHERITA

tomato base, parmesan, basil, mozzarella

### 3 CHEESES

cheezy sauce base, garlic, rosemary

### THE QUEEN

tomato base, basil, parmesan, heirloom tomatoes, mozzarella, rocket

### PARMIGIANA

tomato base, parmesan, basil, grilled eggplant, mozzarella,

### MAGIC MUSHROOM

black truffle paste base, swiss brown mushrooms, mozzarella, thyme

### PUMPKIN

tomato base, mozzarella, roasted pumpkin, sundried tomatoes, basil nut pesto

### PUMPKIN CREAM

Creamy pumpkin puree base, caramelised onion, spicy n'duja paste, crumbled feta, parsley

### CALABRIA

tomato base, basil, mozzarella, crumbled fennel sausage, olives

\*all pizzas are topped with extra virgin olive oil

\*all cheeses & toppings are vegan, dairy free

\*if you would like a specific ingredient combination please let us know and we will try to accommodate it

## SALADS

### CAPRESE

mozzarella, tomato, basil, extra virgin olive oil, balsamic glaze (GF)

### PERA

pear, rocket, parmesan, walnut, extra virgin olive oil, balsamic vinegar (GF)

### PESTO COUS COUS

pearl cous cous, roasted red onion, sweet potato, baby spinach, covered in pesto

### POTATO

potato, pea, creamy chickpea dill & mint dressing (GF)

## ARANCINI

### MUSHROOM

truffle infused mushroom risotto balls, coated in crispy golden crumb served with Aioli (GF)

### EGGPLANT

eggplant and tomato infused risotto balls, coated in crispy golden crumb served with Aioli (GF)

## DESSERT

### TIRAMISU

coffee infused vegan savoiardi biscuits with mascarpone cream and chocolate shavings served with fresh strawberries (GF)

### CANNOLI

crispy cannoli shell with a range of different fillings and coatings.

