



Wedding Catering ALL DAY PACKAGE

Most Popular Package

After the post-reception canapés, the afternoon reaches it's crescendo with our spectacular signature pizza, beautifully complemented by our specially crafted sides and vibrant salads for your guests to enjoy.

Post Reception

Canapés (page 2)

Delight your guests with an exquisite selection of post-reception canapés, artfully passed and bursting with refined flavours to set the perfect celebratory tone.

Main Meal

Pizza, Salads & Sides (page 3 & 4)

A crowd-pleasing spread starring pizza, freshly stretched, topped and cooked on site, paired with light and refreshing sides and salads – everything designed to match perfectly with each slice.

Evening Meal

Sharing Platters - Subs - Savouries - Meats - Cheeses - Salads (Page 5)

A delightful sharing platters buffet experience where your guests can graze from a delicious spread and build their own perfect bites, designed for sharing, savouring, and sparking conversation.



Canapé

MENU

Post Reception



CROSTINIS

Whipped Feta with Honey-Roasted Grapes & Thyme

Creamy feta topped with sticky roasted grapes & fresh thyme.

Prosciutto Ham & Cream Cheese

Cream cheese, folded prosciutto, baby rocket, cracked pepper & balsamic.

Brie & Honey Onion Chutney

Brie with honey & red-onion chutney.

Chicken Liver Pâté with Capers & Lemon Zest

Smooth chicken liver pâté finished with capers and zesty lemon.

Avocado, Sweet Cherry Tomato & Pesto

Creamy avocado, sweet cherry tomatoes, finished with a basil, garlic & pine nut drizzle.

Poached Salmon & Dill

Poached salmon flakes in a lemon & dill mayonnaise.

Garlic Prawn & Avocado

Sautéed garlic prawns, smashed avocado with lime and a hint of chilli.

Caramelised Onion & Blue Cheese

Slow-cooked onions, creamy blue cheese sprinkle of walnuts.

Mozzarella, Tomato & Basil with Creamy Cashew Butter

Sliced Buffalo Mozzarella, juicy tomato & fresh basil infused with cashew Butter.

Salami & Olive Tapenade

Thinly sliced salami with black olive tapenade that's made with capers and anchovies.



Pizza

MENU

Main Meal



All Vegetarian (v) options can be ordered as Vegan (ve)

Margherita (v)

San Marzano Tomato / Mozzarella / Basil.

Pepperoni

Pepperoni / San Marzano Tomato / Mozzarella / Cheddar / Pecorino Romano.

The Scottish Italian

Haggis / Whisky Cream Sauce / Mozzarella / Pecorino Romano / Cheddar / Tomato.

Feta & Garlic Spiced Roasted Vegetables (v)

Roasted Marinated Garlic & Paprika Peppers, Mushrooms & Red Onions / Olives
San Marzano Tomato / Mozzarella / Feta Cheese / Rocket.

Ricotta & Garlic Mushrooms (v)

Truffle Ricotta Base / Mushrooms Roasted in Garlic, Thyme & Rosemary / Mozzarella
Cherry Tomatoes.

Chicken & Pancetta Ham

Roast Chicken in Rosemary & Maple Syrup / Pancetta / Mozzarella / Touch of Stilton.

Sweet Butternut Squash (v)

Cream & Butternut Squash Base / Grilled Courgettes / Olives / Mozzarella
Cherry / Tomatoes / Basil.

Crispy Pork Belly, Ricotta & Lemon Pesto

Ricotta Base / Spinach / Crispy Pork Belly / Mozzarella / Rocket / Lemon Pesto.

Feta & Caramelised Onion with Hot Honey (v)

Sweet Caramelised Onions / Spinach / Mozzarella / Goat's Cheese / Wilderbee Hot Honey.



Sides & Salads

With Pizza



Our sides and salads complement our pizza with light, crisp, fresh flavours.

Served cold and easy to share, they're the perfect balance to hot, cheesy, charred crusts.

Sides

Minty Asparagus & Pea (ve)

Broccolini & Feta (v)

Buffalo Mozzarella, Tomato & Basil Leaf Sliders (v)

Salads

Classic Caesar Salad

Leafy Italian Salad & Cherry Tomatoes (ve)

Cucumber Ribbons with Lemon, Dill & Capers (ve)



Sharing Platters

Evening Meal



Our sharing platters buffet invites guests to help themselves to generous spreads, featuring our build-your-own Italian Sub Sandwiches — ideal for sharing and creating perfect personalised plates.

Meats & Pastries

Selection of cured meats
Marinated chicken skewers
Artisan sausage rolls
Feta & caramelised onion tartlets

Cheeses

Garlic cream cheese, cheddar
stilton, feta & brie

Tidbits

Cherry tomatoes, peppers,
carrots, cucumber, sundried
tomatoes, celery, hummus
& olives.

Salads

Pesto pasta
Sweet 3-bean salad
Italian leafy salad

Breads & Crackers

Selection of seasoned focaccia
Italian sub sandwich fillers
Scottish oat cakes & crackers

Accompaniments

Selection of dips & dressings
and fresh fruits.