

MONZU SPECIALISES IN CREATING AUTHENTIC, NEAPOLITAN STYLE PIZZA USING OUR OWN FRESH DOUGH AND A COMBINATION OF LOCAL AND ITALIAN INGREDIENTS. EACH PIZZA IS HAND STRETCHED BEFORE IT'S COOKED IN OUR LARGE WOOD FIRED OVEN



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WE OFFER A BUFFET SERVICE WHICH IS PERFECT FOR WEDDINGS AND PARTIES. PIZZAS ARE PRESENTED ON TWO DRESSED TABLES AND ARE CUT INTO SLICES FOR YOUR GUESTS TO SHARE





OUR MINIMUM NUMBER OF PIZZAS IS 50 AND WE CAN MAKE UP TO 100. YOU CAN SELECT UP TO 5 PIZZA OPTIONS FROM OUR EXTENSIVE MENU. WE CAN ALSO CATER FOR OTHER DIETARY REQUIREMENTS -INCLUDING GLUTEN FREE AND DAIRY FREE



WE BURN ONLY ECO FRIENDLY AND SUSTAINABLE KILN DRIED WOOD IN OUR PIZZA OVEN. OUR PIZZA BOXES AND PLATES ARE ALSO COMPOSTABLE THE TABLES ARE DECORATED WITH OUR COLOURFUL PIZZA PLATTERS AND WE PROVIDE PALM LEAF PLATES AND SERVIETTES.YOUR GUESTS SIMPLY GET TO ENJOY A CONSTANT SUPPLY OF YOUR CHOSEN PIZZAS



WE CAN ALSO OFFER A MORE INFORMAL SERVICE WHERE THE PIZZAS ARE COLLECTED IN BOXES FROM THE TRUCK.THIS IS MORE SUITED TO MARKETS AND FAIRS





"IT WAS ABSOLUTELY AMAZING PIZZA AS ALWAYS! THERE WAS PLENTY TO GO AROUND AND THE BUFFET STYLE SERVICE WORKED REALLY WELL FOR PEOPLE TO TRY DIFFERENT FLAVOURS. THEY WERE REALLY KNOWLEDGEABLE ABOUT DIETARY REQUIREMENTS AND WERE A REAL ASSET TO OUR WEDDING. WE DEFINITELY RECOMMEND THEM FOR AN EVENT CATERER!"

Please contact us for an estimate for your event www.monzupizza.co.uk • 07895 403744