

# THE Rustic CRUST

WEDDING CATERING BROCHURE 2025



## WHAT WE DO

The Rustic Crust specialise in freshly cooked wood fired Neapolitan style pizza served alongside bespoke buffet options. Salads, sides, pasta salads, Italian meat and vegetarian platters along with Italian dessert options that complement your hot wedding pizza buffet. Served quickly and efficiently in front of your guests from the side of our fantastic Land rover 'Poppy' the pizza truck. No long queues waiting for individual pizza. All our food is served in a relaxed buffet style, where your guests can help themselves to as much or as little as they wish.

## OUR WEDDING CATERING EXPERIENCE

\* The Wedding Industry awards catering finalist from 2018 – 2025.  
\* Over 10 years wedding catering experience.  
\* Over 500 satisfied wedding couples.

## MORE THAN JUST PIZZA

**SALADS, SIDES, PASTA SALADS, PLATTERS AND FRESH CANNOLIS FOR DESSERT**

We provide more than just our beautiful fresh pizza. Homemade house coleslaw and fresh salads, through to Italian meat platters, pasta salads, cheesecake towers and beautiful freshly filled Sicilian cannoli. Camille our fabulous wedding planner will guide you on the best options for your guests. Our menu and packages are flexible to enable you to make the most of your wedding day budget.

- 1 -



## SAMPLE PIZZA MENU

Our slow rise, dough is made from four simple ingredients with no added oil or sugars. Soft, and easy to digest We are able to cater for all dietary requirements.

### MARGHERITA

San marzano tomato, fresh basil, fior di latte mozzarella.

### MUSHROOM & GARLIC

Freshly chopped mushrooms and garlic blended in EVO oil.

### PROPER PEPPERONI

Ventricina salami. Our proper pepperoni.

### GOATS CHEESE

Choose your topping. House caramelised onion or honey & chill.

### ROMAN PROSCIUTTO

Prosciutto ham, sweetcorn, olives and garlic oil.

### VEGETARIAN

Sun blushed, sweetcorn, caramelised onion and garlic oil.

### FRESH GARLIC BREADS

Either plain or topped with fior di latte mozzarella.

- 2 -

## MIDWEEK 50 GUEST SPECIAL

£1100 - £22PP

Ideal for a smaller midweek wedding.

For larger midweek pricing just talk to Camille.

- Monday to Thursday
- Service before 5pm
- 1.5 Hour service.
- 5 X Pizza toppings plus cheesy garlic breads.
- Fresh salad.
- Homemade coleslaw.
- Pizza dipping sauces (Parmesan cream & tomato pesto).
- Freshly Filled cannoli

MIDWEEK OFFER

## FINAL NUMBERS & VENUE COSTS

Please use our sample menu and 5 options below as a guide.

If you want to mix and match or even split you options through the day. Pizza in the day and a buffet later please speak to Camille.

\*\* All options include staff, set up and service time.

\*\* Note that your venue may add an additional cost for caterers.

- 3 -



## OPTION 1 - FROM £15 PP

A beautiful selection of cooked pizza sliced and served on wooden bats, buffet style for you guests. Guests don't have to wait for individually cooked pizzas but can choose to eat as much or as little as they wish. We can serve 100 guests 100 pizza in approximately 30 minutes.

- 6 X Pizza toppings with cheesy garlic bread.
- Freshly filled cannoli dessert + £2 PP

OPTION 1

## OPTION 2 - FROM £17.5 PP

6 X Pizza toppings plus cheesy garlic bread.

- Fresh salad.
- Homemade coleslaw.
- Pizza dipping sauces (parmesan cream)
- Freshly filled cannoli dessert + £2 PP

Call Camille with your venue and numbers 0797288150

OPTION 2

## OPTION 3 - FROM £21 PP

6 X Pizza toppings with cheesy garlic bread.

- Fresh salad.
- Homemade coleslaw.
- Pizza dipping sauces (parmesan cream)
- Tomato / basil pasta dishes.
- Caprese salad sharer.

• Freshly filled cannoli dessert + £2 PP

Call Camille with your venue and numbers 0797288150

OPTION 3

## OPTION 4 - FROM £25 PP

6 X Pizza toppings with cheesy garlic bread .

- Fresh salad.
- Home-made coleslaw.
- Pizza dipping sauces (parmesan cream & tomato pesto)
- Tomato / basil pasta dishes.
- Caprese salad sharer.
- Mixed Italian Italian cold cut meat & vegetarian platters.
- Pate & assortment of breads & biscuits.

• Freshly filled cannoli dessert + £2 PP

Call Camille with your venue and numbers 0797288150

OPTION 4

## OPTION 5 - FROM £30 PP

6 X Pizza toppings with cheesy garlic bread .

- Fresh salad.
- Homemade coleslaw.
- Pizza dipping sauces (parmesan cream & tomato pesto)
- Tomato / basil pasta dishes.
- Caprese salad sharer..
- mixed Italian Italian cold cut meat & vegetarian platters.
- Pate & assortment of breads & biscuits.
- Cheesecake tower with breads & biscuits, fruit, nuts.

• Freshly filled cannoli dessert + £2 PP

Call Camille with your venue and numbers 0797288150

OPTION 5

## GET IN TOUCH FOR A BESPOKE QUOTE

For more information regarding our wedding catering please contact Camille. Call us on 07977288150

OR - Send us an email [info@therusticcrust.co.uk](mailto:info@therusticcrust.co.uk)

OR - Fill in our contact form on our website

[www.therusticcrust.co.uk](http://www.therusticcrust.co.uk)

- 6 -

