

PIZZA - PASTA - GELATO

Fallones



ITALIAN CATERING



Fallones Italian Wedding Catering - Est. 2017

Wedding Catering - 2026/27 Catering Price List

At Fallones, we believe that the best weddings are built on two things: great company and even better food.

Catering is in our blood. Our story began four generations ago when our great-grandparents traveled from the southern Italian village of Belmonte Castello to Scotland. Today, we continue that legacy by blending authentic Italian tradition with the very best local Scottish produce.

When you choose us for your wedding, you aren't just hiring a caterer; you're bringing a piece of our family history to your celebration. From our hand-stretched Neapolitan dough & authentic pasta dishes to our artisan homemade gelato, we provide a relaxed, "family-style" dining experience that brings people together and provides a unique experience for weddings that guests rave about.

We have packages that are perfect for full day weddings, intimate weddings and twilight celebrations - we can also look after your guests for pre and post wedding days.



Full Wedding Package

Canapés (3 per head £6.00, 4 per head £8.00)

CROSTINI

- Brie with Caramelised Onion and Bacon
- Prosciutto with Creamy Mozzarella and Chilli Honey
- Cream Cheese, Nectarine and Balsamic Glaze (V)
- Spiced Pear Chutney with Pecans and Blue Cheese
- Broadbean and Fresh Mint with Cranberry Chilli (Ve)
- Pear, Gorgonzola Dolce, Red Wine & Honey drizzle
- Pea & Broadbean Purée with Sweet Radish & Rocket (Ve)
- Burrata, Strawberry & Balsamic Glaze (V)
- Traditional Bruschetta (V/Ve)

SKEWERS

- Antipasto
- Caprese
- Watermelon, Feta & Basil

SMALL BITES

- Honey Sesame Salsiccia
- Parmigiano Reggiano Crisps with Crème Fraîche & hot smoked salmon
- Polpette
- Crispy Parma Ham bowls, Mozzarella, Rocket & Hot Honey
- Glazed Pear, Stilton & Walnut (V)
- Arancini (V/Ve)
- Mozzarella Sticks & Sweet Chilli Jam (V)

DELUXE ANTIPASTI CUPS - £7.50 PER HEAD)





Canapés





Sample Menu A - £50 / Head

ITALIAN FAMILY-STYLE BUFFET

Antipasti platters (Mixed, Vegetarian & Vegan)

Focaccia

Crackers & Grissini

A selection of 5 choices of Neapolitan wood-fired pizzas served sliced and plated (buffet based on 5 slices of 12" pizza per guest)

(See Appendix 1 for Full Menu)

Two Pasta Salads

- *Chicken & Pancetta Pasta Salad*
- *Pesto Pasta Salad*
- *Italian Pasta Salad (Ve)*
- *Caprese Pasta Salad (V)*
- *Antipasti Pasta Salad*

Two Salad choices

- *Bistro Salad*
- *Caprese Salad*
- *Rocket & Parmesan Salad*
- *Carpaccio Salad*
- *Panzanella Salad*
- *Peach Buratta Salad*

Fallones Gelato/Sorbeto (5 flavours) served in waffle cones or tubs from our vintage tricycle
(See Appendix 2 for Menu)

Freshly Brewed Coffee & Tea Station

OPTIONAL UPGRADES

A choice of two authentic Italian hot pasta mains instead of pizza (+£5/head)

- *Lasagne alla Bolognese*
- *Pasta all'Arrabbiata (V)*
- *Tagliatelle alla Fallones Beef Ragu*
- *Spaghetti Aglio Olio e Peperoncino (V/Ve)*
- *Cannelloni (Meat or Vegetarian fillings)*
- *Pasta Quattro Formaggio (V)*
- *Cacio e Pepe Linguine*
- *Trofie Garlic Chicken*



Plated / Buffet Desserts alternative to gelato tricycle (+5.50/head)

- Tiramisu
- Cannoli & Gelato
- Artisan Brownie & Gelato
- Strawberry Meringue Nest
- Pavlova
- Panna Cotta

Upgrade from buffet to table service +20%





Fallones Italian Catering
Unit 9Q, Victoria Green Business Park, Carnoustie DD7 7DS
www.fallonespizzas.co.uk | 07595 700401



Cakes etc.

BROWNIE WEDDING CAKE TOWER

Includes loan of cake stand (£25 deposit will be refunded on return of cake stand) Brownies & 6" Cake

(prices below do not include flowers or cake toppers)

Up to 50 people : from £215 - 1 x flavour of Brownie, 1 x flavour of Cake

Up to 100 people: from £370- 3 x flavours of Brownie, 1x flavour of Cake

Up to 150 people: from £515 - 3 x flavours of Brownie, 1 x flavour of Cake

BROWNIE PYRAMID

Drizzled with Chocolate Ganache and possibly topped with cake toppers, chocolate numbers, flowers, chocolates....you decide!

15 - 20 pieces: from £65 (choice of 1 flavour of brownie)

30 - 36 pieces: from £90 (choice of 2 flavours of brownies)

for larger pyramids, please contact us.

CHEESE TOWERS

We are happy to provide cheese towers in collaboration with The Cheesery in Dundee.

Our service also includes cutting of the cheese tower and presenting as cheeseboards with chutneys, crackers, honey etc and also the provision of crockery and napkins.

Prices vary depending on tower selection. Prices from £240

ULTIMATE CANNOLI EXPERIENCE (£7.50/HEAD)

Forget the standard dessert table—bring the heart of Sicily directly to your guests! Our Roving Cannoli Station is more than just a treat; it's an interactive performance that adds charm, and world-class flavour to your wedding day.

Our pastry chefs roam your reception with custom-designed serving trays, piping crisp, golden shells to order. No soggy shells here—only perfection.

Classic flavour choices include;

- Pistachio & Lemon
- Stracciatella with shavings of dark chocolate
- White Chocolate & Raspberry
- Brownie & Vanilla
- (And many more)



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Evening Buffet

(ALSO PERFECT FOR PRE AND POST WEDDING DAYS) (£10/HEAD)*

One of the following choices

- Woodfired Panuozzo (meatball/veggie subs)
- Scottish Stovies
- Macaroni Cheese
- Wood fired Pizza Buffet
 - Margherita
 - Pepperoni
 - Prosciutto di Parma
 - Vegetariana (or vegan equivalent)

*minimum £1200 spend if not part of a wedding package booking





Sample Quotation - Full Wedding Buffet Service (80 guests) 2026/27 Pricing

3 Canapés Per Guest - 80 x £6.00 = £480
3 Course Meal (Buffet Style) - 80 x £50 = £4000
Evening Buffet - 80 x £10 = £800
Cutlery/Crockery - included
Glassware - 80 x £3.50 = £280
Staff including Event Manager = £1500

Total : £7060 inc VAT

Sample Quotation - Full Wedding Table Service (80 guests) 2026/27 Pricing

3 Canapés Per Guest - 80 x £6.00 = £480
3 Course Meal (Table Service - antipasti, hot pasta, plated desserts) - 100 x £50 = £5808
Evening Buffet - 80 x £10 = £800
Cutlery/Crockery - included
Glassware - 100 x £3.50 = £350
Staff including Event Manager = £1500

Total : £8938 inc VAT

Sample Quotation - Wedding Breakfast Only (80 guests) 2026/27 Pricing

3 Canapés Per Guest - 80 x £6.00 = £480
3 Course Meal (Buffet Style) - 80 x £50 = £4000
Cutlery/Crockery - included
Glassware - 80 x £3.50 = £280
Staff including Event Manager = £1200

Total : £5960 inc VAT



PIZZA MENU

72 hour proofed dough, hand-stretched, wood-fired 12" Pizzas

Sofia

*Tomato Sugo, Fior di Latte Mozzarella, Chicken and Pancetta
Roasted in Maple Syrup & Rosemary with a Sprinkle of Stilton*

Giulia

*Tomato Sugo, Fior di Latte Mozzarella, Slow Cooked BBQ Pulled Pork
with Caramelised Onions & Gorgonzola Dolce*

Michele

*Tomato Sugo, Fior di Latte Mozzarella, Nduja, Sweet Point Peppers,
Fresh Basil & Diced Shallots*

Felice

*Tomato Sugo, Fior di Latte Mozzarella, D.O.P. Parma-Ham,
Figs & Chilli Jam with Rocket and Balsamic Dressing*

Pepperoni with Hot Honey

*Tomato Sugo, Fior di Latte Mozzarella, Salsiccia Pepperoni
& Jalapeño infused honey*

Polpette with Smokey Chipotle Honey

*Tomato Sugo, Fior di Latte Mozzarella, Meatballs,
Provolone Cheese & Smokey Chipotle Honey*

Tartufata

Black Truffle Paste, Champignon Mushrooms, Italian Sausage, Parmigiana Reggiano

Tonno (DF)

Tomato sugo, Tuna, Red Onion, Black Olives (no cheese)

Carolina (V)

*Tomato Sugo, Fior di Latte Mozzarella, Fresh Baby Spinach
with Goat's Cheese & Caramelised Onions*

Vegetariana (V)

*Tomato sugo, Fior di Latte Mozzarella, Fresh Peppers, Red Onions,
Sun-Dried Tomatoes & Chilli Oil*

Pollo al BBQ

*Tomato Sugo, Fior di Latte Mozzarella, Garlic Roasted Chicken Thighs, Red Onions, Sweet Red Chilli
Peppers, BBQ Sauce Drizzle & Spring Onions*

Rosina

Tomato Sugo, Fior di Latte Mozzarella,, Prosciutto Cotto, Pink Pickled Onions and Pecorino Romano



THE ITALIAN CLASSICS

Margherita

Tomato sugo, Fior di latte, Fresh Basil & Extra Virgin Olive Oil

Marinara (V,DF)

Tomato Sugo, Garlic Oil & Fresh Basil

Funghi di Bosco (V)

Pecorino Romano, Gorgonzola Dolce, Mushrooms Roasted in Garlic, Thyme & Rosemary

Capricciosa

Tomato Sugo, Italian Ham, Black Olives, Mushrooms, Artichokes

Diavola

Tomato sugo, Fior di Latte Mozzarella, Nduja, Black Olives & Chillis

Melanzane (V)

Tomato sugo, Fior di Latte Mozzarella, Whipped Ricotta, Aubergine, Garlic Oil, Thyme & Oregano

Napoletana (DF)

Tomato sugo, Anchovies, Black Olives, Capers & Extra Virgin Olive Oil (No Cheese)

Prosciutto di Parma

Tomato Sugo, Italian Mozzarella, Basil, Prosciutto di Parma, Wild Rocket & Balsamic Glaze

PLANT BASED PIZZA

Vegan Margherita (Vegan)

Tomato sugo, Fior di Latte Mozzarella, Vegan Cheese, Fresh Basil & Extra Virgin Olive Oil

Carmela (Vegan)

Tomato sugo, Fior di Latte Mozzarella, Vegan Cheese, Figs, Walnuts, Chilli Jam with Wild Rocket & Balsamic Glaze

Diavola (Vegan)

Tomato sugo, Fior di Latte Mozzarella, Vegan Nduja, Black Olives & Chillis

Rosina (Vegan)

Tomato sugo, Fior di Latte Mozzarella, Vegan Cheese, Baby Spinach & Caramelised Onions

Serafina (Vegan)

Tomato sugo, Fior di Latte Mozzarella, Vegan Cheese, Roasted Butternut Squash with Chilli & Caramelised Onions

Vegan Vegetariana

Tomato sugo, Fior di Latte Mozzarella, Vegan Cheese, Fresh Peppers, Red Onions, Sun-Dried Tomatoes & Chilli Oil



GELATO & SORBETO MENU

We have a wide range of flavours available and can also make most flavours on request.

We like to make artisan flavours in collaboration the local Scottish supplier on Angus - these include local berry farms and local distilleries.

We also make dairy-free sorbetti and we can also make vegan gelato.

Here are some of our most popular flavours.

Favourites

Fior Di Latte - The classic creamy plain Italian ice cream
Salted Caramel with Aristana Brownie
Gianduja (like Nutella!)
Millionaires Shortbread
Caramel Biscoff
Rich Chocolate
White Twix
Bueno
Scottish Tablet
Balhungie Strawberry (Seasonal Availability)
Mint Choc Chip
Unicorn (Kids favourite!)

Containing Alcohol

Limoncello Cheesecake
Tiramisu
Carnoustie Distillery Banana Caramel rum
Lost Orchards Dark Fruit Cider

Sorbeto

(Dairy Free/Vegan)

Balhungie Raspberry Sorbeto (seasonal availability)
Mango Sorbeto
Strawberry and Coconut Vegan Gelato
Vegan Mint with GF Chocolate Brownie Chunks
Dairy Free Gianduja

Reviews

We just wanted to say thank you so much for the most fantastic food at our wedding. Everything was absolutely delicious, particularly the pizzas - I'm not sure if I've ever had such tasty vegan pizzas! And the gelato tricycle was such a hit - especially the rainbow cones!

Also, your staff were so friendly, we couldn't rave enough about them. They made everything seem so smooth and effortless, they really are true professionals.

And your truck looked so magical in the courtyard! We loved looking at it so much!

We feel so lucky that you were able to cater for us, you really did help us have our dream wedding. Thank you for being so awesome!

We honestly can't thank you enough for everything! The catering was way beyond our imaginations and we had so many people saying it was the best wedding food they have ever had! Your daughter and the rest of your staff were amazing too. So polite, friendly and just lovely to everyone. We are so so happy to have found you and had you at our wedding! What a day!

Perfect from buffet to evening munch!

We knew we didn't want a traditional 3 course meal for our wedding and We're SO GLAD we went with Fallones. The pizza and grazing boards tasted amazing, our guests loved the gelato bike and every single staff member was so kind and smiley.

