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## ABOUT US

Established in 2017 and following on in our Italian family history of cafes and shops, we started our Neapolitan pizza business with a street-food van. In a year or so we expanded into small batch homemade gelato to compliment our pizzas for events.

Now 5 years on our business has evolved into a fully rounded Italian wedding/event catering service with a lots of menu choices.

The Fallones have been in catering since our Great Grandparents came over to Scotland from the southern Italian village of Belmonte Castello.

Now, 4 generations on, we continue to bring the tastes of Italy to our customers, blending in the best of Scottish produce with imported Italian ingredients.

Our passion for authentic wood-fired Italian food and the best gelato is what drives us and we hope that we can have the opportunity to share our passion with you.

We love sharing our heritage and our passion for Italian food and culture.



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## REVIEWS



“We had so many people saying it was the best wedding food they have ever had!”



“The pizzas were absolutely delicious. I've no idea how on earth they manage to get so many pizza out so quickly.”



“A brilliant catering service which provides food of the highest quality.”



“The most authentic gelato you will get outside of Italy”



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## FALLONES WEDDING CATERING



Relaxed, informal Italian feasts perfect for your special day



[FALLONESPIZZAS.CO.UK](http://FALLONESPIZZAS.CO.UK)  
@fallonespizzas



Our production kitchen, bakery and Gelateria are based in Angus but we travel around Scotland to bring you the best of family-style Italian cuisine on your wedding day.

Our goal is to make the entire catering process as simple and stress-free as possible. Our horse box trailer combined with the event kitchen allows for a fantastic combination.

We offer a turnkey solution and will work with you all the services you require for your catering.

See our Instagram for photos.  
@fallonespizzas



## EXAMPLE CATERING AND COSTS

Growing up in an Italian family means that food is central to all celebrations. We love creating our large colourful feasts of crostini canapés, antipasti, traditional pasta dishes, pizzas, salads, focaccia, our homemade gelato and decadent desserts.



### DAYTIME WEDDING CATERING FROM £4200

#### FULL DAY & EVENING FROM £5400

Centred around the Italian tradition of fully laden grazing tables with loaded platters of antipasti, canapés, sides and of course our famous wood fired pizzas. We also provide Canapés and desserts as well as tea & coffee. Additional options include hot pasta dishes, table service, chocolate brownie towers and more!



*Pizzas & sides*



*Antipasti*

### EVENING BUFFETS:

FROM £1140

Hugely popular as a fun and informal alternative to the traditional evening buffet, our staffed Neapolitan pizza buffets are the perfect way to provide lots of hot food quickly to large numbers of guests.

If you fancy something other than pizza, then we also provide Panuozzo (Neapolitan street-food wood fired sliders) or Macaroni Cheese or Stovies.



*Hand-stretched, wood fired Neapolitan Pizza*



*Panuozzo with meatballs*

### GELATO TRICYCLE:

FROM £425

Like our Italian grandparents did, we make our own gelato and sorbeto. Served from our vintage tricycle, we have a wide range of flavours and can also provide dairy-free, gluten-free and vegan options. Served in waffles cones or tubs. The perfect treat for your guests. Discounts available when booked with main/evening catering.



*Gelato tricycle*



*Homemade Gelato*