



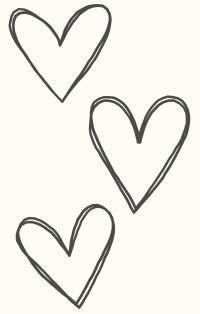
Dough & Desserts

WEDDING
CATERING
GUIDE

FOR 2023-25 WEDDINGS

WWW.DOUGHDESSERTS.CO.UK

ABOUT US



We are Andrew & Niamh, a young couple from Lincolnshire who had a dream of starting our own catering business offering our favourite foods, wood fired pizzas & desserts!

Starting in 2022, we decided to put our savings into buying and converting an ice cream van into our dream wood fired pizza van.

During the time it was being converted, we spent countless hours perfecting our idea of the perfect pizza & Belgian waffles.

Now we are excited to offer our catering services to any weddings or events in Lincolnshire & surrounding areas.

Andrew & Niamh





CATERING OPTIONS

ANTIPASTI SELECTION

Selection of delicious sides to stimulate your guest's appetite - including a freshly prepared Greek salad, homemade coleslaw & olives with feta

WOOD FIRED PIZZAS

Authentic Italian pizzas, cooked in our 500 degrees wood fired oven, using homemade dough that has been proofed for at least 48 hours, and the freshest ingredients

BELGIAN WAFFLES

Belgian waffles cooked fresh to order, with a light dusting of icing sugar, choice of toppings & served with squirty cream

ICE CREAM

Delicious locally sourced ice cream, served in our Dough&Desserts tubs, with choice of toppings, sauces & a flake



A romantic wedding scene featuring a groom in a dark suit and a bride in a white lace dress. They are standing in a lush green field, looking down at a table laden with pizzas. The groom is on the left, and the bride is on the right. The scene is framed by a thin white border. In the top left corner, there are green leaves. In the bottom right corner, there are pink roses with green leaves. The text is centered in the middle of the image.

WE WANT TO
MAKE YOUR
SPECIAL DAY
PERFECT

ANDREW & NIAMH

OUR PACKAGES



DOUGH PACKAGE (€15 PER HEAD)

For those wanting just our savoury options. This package includes our antipasti/side selection, choice of 4 wood fired pizzas and selection of condiments & dips.

DESSERT PACKAGE (€12 PER HEAD)

Just looking for sweet options? This packages includes 4 of our delightful Belgian waffles made to order, as well as 3 flavours of locally made Appleby's ice cream (vanilla, strawberry & chocolate as standard - please contact if you would like other flavours).

DOUGH & DESSERTS PACKAGE (€18 PER HEAD)

Our most popular package, this includes both our savoury and sweet options, giving your guests a full range of options.

Included is our antipasti/side selection, choice of 4 wood fired pizzas, selection of condiments & dips, 4 of our delightful Belgian waffles made to order, as well as 3 flavours of locally made Appleby's ice cream (vanilla, strawberry & chocolate as standard - please contact if you would like other flavours).



BESPOKE PACKAGES

Need something a bit different for your wedding? We can offer a bespoke package to suit your needs. As well as pizzas, waffles and ice cream, we can offer afternoon tea, flower cupcakes, and homemade popcorn from our popcorn machine. If there is something else you want for your wedding, please contact us/include it in your inquiry form, and we will do our best to accommodate your needs.



OUR MENU

WOOD FIRED PIZZAS

MARGHERITA

Tomato sauce, fresh mozzarella & basil leaves, finished with extra virgin olive oil

THE VEGGIE

Corgette ribbons, roasted peppers, red onion, mushrooms, olives & mozzarella

THE FUNGI

Flavourful chestnut mushrooms, rosemary & thyme, fresh mozzarella & finished with extra virgin olive oil

THE HARVESTER

Courgette ribbons, red onion, roasted peppers, olives, mozzarella, finished with fresh rocket & feta

PEPPERONI

Fresh mozzarella and generously covered in delicious thick slices of pepperoni

HAM & MUSHROOM

Hand torn honey roast ham, chestnut mushrooms, rosemary, thyme & mozzarella

THE HAWAIIAN

Tomato sauce, mozzarella, hand torn honey roast ham (or pepperoni) & pineapple

THE SUPREME

Pepperoni, honey roast ham, roasted peppers, red onion, mushrooms, mozzarella & finished with extra virgin olive oil

BELGIAN WAFFLES

THE CLASSIC

Served with a dusting of icing sugar, and a light drizzle of Canadian maple syrup (or golden syrup)

STRAWBERRIES & CREAM

Slices of locally grown strawberries, light drizzle of milk chocolate sauce, and plenty of squirty cream

THE ETON MESS

White chocolate & strawberry sauce, crushed meringue, strawberries & raspberries, finished with squirty cream

WHITE CHOC & RASPBERRY

Drizzle of white chocolate, covered in a layer of sweet raspberries, finished with white chocolate chunks

THE BANOFFEE PIE

Drizzle of toffee sauce, then a thin layer of sliced banana, finished with Biscoff crumbs & chocolate sauce

THE CHOCOLATE LOVER

Drizzled with milk and white chocolate sauce, and topped with milk and white chocolate shavings

BROWNIE BONANZA

Drizzled with milk and white chocolate sauce, and finished with gooey brownie bites

KINDER BUENO

Drizzled with milk and white chocolate sauce, and finished with delicious pieces of Kinder Bueno

ICE CREAM

We offer Appleby's vanilla, strawberry & chocolate as standard, however if you would like to see our list of over 20 ice cream flavours, please let us know!

OTHER OPTIONS

As well as pizzas, waffles and ice cream, we can offer afternoon tea, homemade cupcakes, and homemade popcorn from our popcorn machine. If there is something else you want for your wedding, please contact us.

FREQUENTLY ASKED QUESTIONS

How much pizza will we need for our event?

This can vary from event to event, but generally speaking for a wedding where your guests have already eaten, it is advisable to allocate $\frac{2}{3}$ to a whole pizza per person, and for events where pizza/waffles will be the main food, then we suggest a whole pizza and waffle per person.

How does hiring you for our event work exactly?

We know you've got enough to worry about organising for your special day, so we've tried to make the process of booking us as straightforward as possible. Simply fill in the event inquiry form on our website, we will then get back to you with a quote outlining everything included in the price, and if you are happy you can pay the 20% deposit to secure your booking, and then the remaining 80% balance just needs to be paid no later than 4 weeks prior to the event.

Do you cater for GF and vegan dietary requirements?

We offer GF pizzas and waffles, however they will be cooked in the same oven/waffle machine as non-GF pizzas and waffles, so it is up to your guest's discretion. We ask that you let us know of any vegan/GF requirements in advance, and also which pizzas/waffles they will be wanting, and then we will make and serve these first to avoid cross contamination. Our ice cream is GF and we can offer vegan/dairy free ice cream.

Are there any misc. costs that are not included?

Our price per head is fully inclusive, and includes all costs, such as travel, fuel, recyclable plates, waste disposal, etc.

What do you need from us?

We just need you to ensure your event's venue accepts 3rd party caterers, and has approximately at least a 8x6m flat area where we can pitch up our van and serving table.

How is the food served?

We believe buffet style is preferable for most events, as they allow your guests to sample a variety of different pizzas, and also have as little or as much as they like. However we can offer a pizza per person as well, these can be served on plates or in boxes. Our waffles are served to order.

How long will you be at our event?

We need to be at your event 60-90 minutes prior to service to allow time for our oven to be lit and heat up, prepare toppings, etc. Service will be around 2 hours (depending on guest numbers) We also will need around 30 minutes of time after service to clean up and leave.

More FAQs can be found on our website.



A young man and woman are smiling and posing for a photo. The man is on the right, wearing a light blue shirt, and the woman is on the left, wearing a white shirt. They are standing in front of a wooden wall with a neon sign that reads "Dough & Desserts".

Dough & Desserts

THANK YOU FOR
CONSIDERING US FOR
YOUR MAGICAL DAY!

For more information, or to send an inquiry please follow the
QR code below or email us at book@doughdesserts.co.uk

