



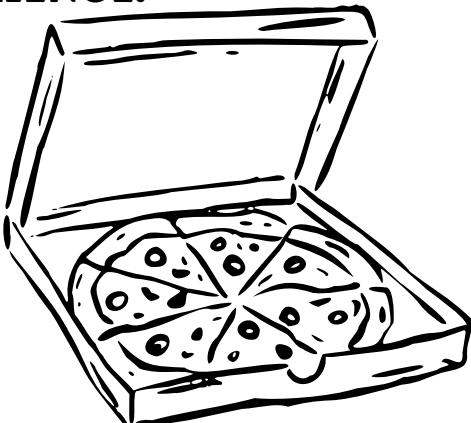
CATERING 2026



WWW.FIRECRAFT.CO.ZA
INFO@FIRECRAFT.CO.ZA
+27 76 318 1151
[BELL DRIVE CROSSING CENTRE](#)

OUR PIZZA EXPERIENCE

CHOOSE FROM OUR MOBILE
WOOD-FIRED PIZZA OVENS OR
OUR FULLY FITTED FIRECRAFT
PIZZA FOOD TRUCK FOR AN
AUTHENTIC AND UNFORGETTABLE
EXPERIENCE.



AT FIRECRAFT PIZZA, WE USE
ONLY QUALITY INGREDIENTS,
MAKE OUR DOUGH AND SAUCES
FROM SCRATCH, AND PREPARE
OUR PIZZAS FRESH ON THE SPOT.
OUR EXPERIENCED AND FRIENDLY
TEAM ENSURES FAST SERVICE AND
AN INTERACTIVE FOOD
EXPERIENCE YOUR GUESTS WILL
LOVE.

WE CATER FOR:

- WEDDINGS
- CORPORATE FUNCTIONS
- PRIVATE PARTIES
- FESTIVALS & MARKETS
- PRODUCT LAUNCHES

WE OFFER GLUTEN-FREE
AND VEGAN OPTIONS ON
REQUEST.

PIZZA SERVICE OPTIONS

SET NUMBER OF PIZZAS

- MINIMUM ORDER: 60 PIZZAS
- SIZE: 25CM
- SERVED IN PIZZA BOXES
- GUESTS MAY CHOOSE FROM CLASSIC OR GOURMET PIZZAS
- 4-6 PIZZA OPTIONS RECOMMENDED PER EVENT

PRICING IS BASED ON NUMBER OF PIZZAS ORDERED.
FINAL MENUS AND PRICING PROVIDED PER QUOTE.

SETUPS



- **SETUP 1 -
COMPACT OVEN SETUP**

WHAT WE NEED:

- ORDER MINIMUM OF 60 PIZZAS
- 3M X 5M FLAT SURFACE.
- ACCESS TO A PLUG POINT (WE BRING OUR OWN EXTENSIONS).

WHAT WE USE:

- WOOD FIRED OR GAS OVEN
- ELECTRICITY FOR OUR LIGHTS.



- **SETUP 2 -
MOBILE PIZZA OVEN TRAILER**

WHAT WE NEED:

- ORDER MINIMUM OF 80 PIZZAS
- 5M X 5M X 3M FLAT SURFACE.
- ACCESS TO A PLUG POINT (WE BRING OUR OWN EXTENSIONS).

WHAT WE USE:

- WOOD FIRED OVEN
- ELECTRICITY FOR OUR LIGHTS.



- **SETUP 3 -
BEDFORD TRUCK SETUP**

WHAT WE NEED:

- ORDER MINIMUM OF 120 PIZZAS
- 8M X 7M X 4M FLAT SURFACE.
- ACCESS TO A PLUG POINT (WE BRING OUR OWN EXTENSIONS).

WHAT WE USE:

- WOOD FIRED OVEN
- ELECTRICITY FOR OUR LIGHTS.



CLASSIC PIZZAS

CHEESE PIZZA (V)

- TOMATO BASE, MOZZARELLA, OREGANO.

HAM & PINEAPPLE BLISS

- TOMATO BASE, MOZZARELLA, PINEAPPLE, HICKORY HAM.

CHICKEN & MAYO

- ALFREDO BASE, MOZZARELLA, ROASTED CHICKEN, CREAMY MAYO, OREGANO.

JUST HAM & MUSRHOOM

- TOMATO BASE, MOZZARELLA, HAM, MUSRHOOM, OREGANO, PARMESAN

NEW YORKER PEPPERONI

- TOMATO BASE, MOZZARELLA, PEPPERONI, PARMESAN.

RIB PIZZA

- TOMATO BASE, MOZZARELLA, BBQ RIB.

GREAT VEGGIE (V)

- TOMATO BASE, MOZZARELLA, MUSHROOMS, OLIVES, RED ONION, GREEN PEPPER, PARSLEY

SMOKEY JOE

- BBQ BASE, MOZZARELLA, ROASTED CHICKEN, CHEDDAR, RED ONIONS, SPRING ONIONS.

GOUREMET PIZZAS

SUMMER BLAZE

- TOMATO BASE, MOZZARELLA, ROASTED CHICKEN, STREAKY BACON, FETA, AVOCADO, OREGANO.

ART LOVER(V)

- BASIL PESTO BASE, MOZZARELLA, GOAT CHEESE, ROASTED CHERRY TOMATO, KALAMATA OLIVES, ROCKET, ROASTED RED PEPPERS, HONEY DJION DRESSING.

BUFFALO CHICKEN

- TOMATO BASE, MOZZARELLA, GORGONZOLA CHEESE, CHICKEN, JALAPENO PEPPERS, BUFFALO SAUCE, RANCH DRESSING.

WERES RED?(V)

- ALFREDO SAUCE BASE, MOZZARELLA, RICOTTA, FETA, CHEDDAR, PARMESAN (4 CHEESE)

MCC SPECIAL

- GARLIC INFUSED TOMATO BASE, MOZZARELLA, PEPPERONI, ITALIAN SAUSAGE, RICOTTA CHEESE, OREGANO.

CRAFT BURGER PIZZA

- TOMATO BASE, WAGYU BALLS, FRIED ONIONS, CHEDDAR CHEESE, MOZZARELLA, GHERKINS AFTER BAKE, RANCH DRESSING

HAWAIIAN HITMAN

- BBQ SAUCE BASE, MOZZARELLA, PULLED PORK, PINEAPPLE, RED ONIONS, CORAINDER.

BRONX

- TOMATO SAUCE BASE, MOZZARELLA, PEPPERONI, MUSHROOMS, OLIVES, JALAPENOS, CHILLI FLACKES.

PROSCIUTTO & ROCKET

- TOMATO BASE, MOZZARELLA, AFTER BAKE (PROSCIUTTO, ROCKET, PARMESAN).

HIGH ROLLER

- TOMATO BASE, MOZZARELLA, PEPPERONI, GREEN PEPPER, BLACK OLIVES, ITALIAN SAUSAGE, MUSHROOM, RED ONIONS.

SIDES & EXTRAS

PERFECTLY PAIRED WITH OUR WOOD-FIRED PIZZAS

ALL OUR SIDES AND EXTRAS ARE FRESHLY PREPARED USING QUALITY INGREDIENTS AND DESIGNED TO COMPLEMENT OUR AUTHENTIC WOOD-FIRED PIZZA EXPERIENCE.

IDEAL FOR WEDDINGS, CORPORATE FUNCTIONS AND PRIVATE EVENTS.

AVAILABLE ADD-ONS INCLUDE:

• GARLIC KNOTS

HAND-ROLLED, WOOD-FIRED AND BRUSHED WITH GARLIC BUTTER AND HERBS.

• FOCACCIA BREADS

TRADITIONAL ITALIAN FOCACCIA BAKED IN OUR WOOD-FIRED OVEN AND FINISHED WITH OLIVE OIL, HERBS AND SEASONAL TOPPINGS.

• BUFFALO WINGS

FREE-RANGE CHICKEN WINGS, SLOW-ROASTED AND FLAME-FINISHED IN OUR WOOD-FIRED OVEN, TOSSED IN A SELECTION OF HOUSE-MADE SAUCES.

• SALADS

A SELECTION OF FRESH, SEASONAL SALADS PREPARED DAILY USING QUALITY PRODUCE, HERBS AND HOUSE-MADE DRESSINGS.

• PASTAS

HEARTY, CROWD-PLEASING PASTA DISHES PREPARED WITH PREMIUM SAUCES, SLOW-COOKED MEATS AND FRESH HERBS.

• CANAPÉS

CANAPÉ OPTIONS AND MENUS WILL BE PROVIDED BASED ON YOUR SELECTIONS AND QUANTITY REQUIREMENTS.

OPTIONAL PREMIUM ADD-ONS
FOR LUXURY EVENTS AND WEDDING PACKAGES
A CURATED RANGE OF PREMIUM ADD-ONS IS
AVAILABLE FOR CLIENTS LOOKING TO ELEVATE
THEIR EVENT EXPERIENCE.
THESE INCLUDE GOURMET SIDES, LUXURY SALADS,
INDULGENT PASTAS AND HIGH-END CANAPÉ
SELECTIONS.

MENU FLEXIBILITY NOTE (IMPORTANT FOR CLIENTS)

SIDES, EXTRAS AND CANAPÉ MENUS ARE
CUSTOMISED FOR EACH EVENT BASED ON YOUR
PREFERENCES, GUEST COUNT AND SERVICE STYLE.
FINAL SELECTIONS AND PRICING WILL BE
PROVIDED WITH YOUR PERSONALISED QUOTE.

ARTISAN SUBS

LITTLE G

- ROASTED GARLIC, TOMATO BASE,
PEPPERONI, MUSHROOM, KALAMATA
OLIVES, MOZZARELLA CHEESE AND FETA
CHEESE

BIG WOLF

- MOZZARELLA CHEESE, PROSCIUTTO,
HONEY DIJON, EVO PARMESAN AND
ROCKET LEAVES.

FIVE POINTS

- ROAST CHICKEN, RED ONIONS,
MOZZARELLA CHEESE, CORIANDER AND
SPICY BBQ SAUCE.

GREAT JONES

- HICKORY HAM, JALAPEÑOS, MOZZARELLA
CHEESE, ALFREDO SAUCE AND RICOTTA
CHEESE.



DESSERTS OPTIONS

1) MINI DOUGHNUT STATION (SIGNATURE)

OUR SIGNATURE DESSERT EXPERIENCE.

FRESHLY MADE MINI DOUGHNUTS SERVED HOT
AND COATED ON SITE.

GUESTS CAN CHOOSE FROM A SELECTION OF
PREMIUM TOPPINGS AND SAUCES.

PERFECT FOR:

- DESSERT STATION
- LATE-NIGHT SNACK
- KIDS' PARTIES
- INTERACTIVE WEDDING DESSERT BAR

2) WOOD-FIRED CHOCOLATE BROWNIES

RICH, FUDGY CHOCOLATE BROWNIES FINISHED
IN OUR WOOD-FIRED OVEN AND SERVED WARM.

OPTIONAL EXTRAS:

- CHOCOLATE SAUCE
- SALTED CARAMEL
- VANILLA ICE CREAM

3) CLASSIC ITALIAN TIRAMISU

LAYERS OF ESPRESSO-SOAKED SPONGE,
MASCARPONE CREAM AND COCOA.
AN ELEGANT, CROWD-PLEASING DESSERT FOR
WEDDINGS AND CORPORATE FUNCTIONS.

4) GELATO CUPS

PREMIUM ITALIAN-STYLE GELATO SERVED IN
INDIVIDUAL CUPS.

FLAVOUR SELECTIONS PROVIDED BASED ON
AVAILABILITY AND GUEST PREFERENCES.

AT FIRECRAFT PIZZA, WE BELIEVE IN
CREATING A UNIQUE AND MEMORABLE
EXPERIENCE FOR YOUR EVENT. THAT'S WHY
WE OFFER CUSTOMIZABLE PACKAGES
TAILORED TO YOUR SPECIFIC NEEDS AND
PREFERENCES.

CREATE YOUR PERFECT MENU:

CHOOSE FROM A WIDE RANGE OF DELUXE
PIZZA OPTIONS AND CRAFT YOUR IDEAL
MENU. MIX AND MATCH TO ENSURE THERE'S
SOMETHING FOR EVERYONE AT YOUR
EVENT.

ADDITIONAL CUSTOMIZATION:

DIETARY REQUIREMENTS: WE OFFER
GLUTEN-FREE AND VEGAN OPTIONS UPON
REQUEST.

SERVICE STYLE: CHOOSE FROM BUFFET,
COCKTAIL-STYLE, OR SIT-DOWN SERVICE.
SPECIAL REQUESTS: HAVE A SPECIFIC
THEME OR INGREDIENT IN MIND? LET US
KNOW, AND WE'LL DO OUR BEST TO
ACCOMMODATE YOUR NEEDS.

CONTACT US TODAY TO START
CUSTOMIZING YOUR PERFECT PIZZA
PACKAGE AND MAKE YOUR EVENT
UNFORGETTABLE!

