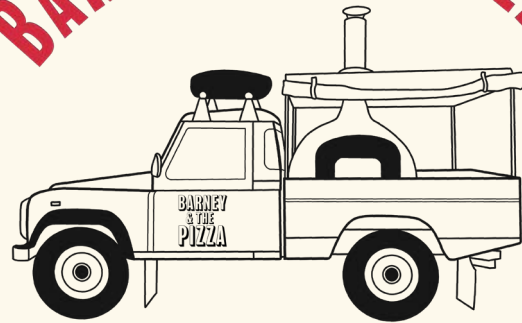


**BARNEY & THE PIZZA**





## THE STORY

### A SLICE OF OUR HISTORY

We started in January 2017 when we bought our first two horse trailers, we didn't intend on getting two but we accidentally won both auctions. With our first trailer branded up and nicely converted to carry a pizza oven, we were ready for our launch party in April 2017. Since that summer we have gone on to establish ourselves in three main areas, campsite residencies, private parties and our permanent residence in Folkestone. Our private parties have come a long way from the small village hall weddings we were so lucky to be part of, we now still book those lovely quaint events but can also handle large bookings, at 250 pizzas per hour, for venues such as Goodnestone Park and Chapel House Estate. Our hand crafted wood fired pizza could be your delicious wedding feast or perhaps a late evening snack after a great day, either way we will always tailor our menu to you & your special day.

# THE BOOKING

## 1. ENQUIRING

### WHAT WE NEED TO QUOTE FOR YOU

We like couples to complete an enquiry form. We ask that you include where the wedding will take place, how many guests they'd like us to feed, the wedding date and time. All of this info allows us to confirm the cost of us serving you great pizza and whether we are available on that date.

## 2. BOOKING

### YOUR CONFIRMATION

To confirm the booking, we take a £200 non-refundable deposit and then one month before we confirm final details with a google form and final payment. Unless told otherwise your booking isn't confirmed until we have confirmed receipt of deposit. If you are after a specific unit then please enquire about it at the point of deposit.

## 3. YOUR PIZZAS

### WHAT TOPPINGS WOULD YOU LIKE?

For your party, you have a choice of four different pizzas. These can be chosen from our pizza menu as seen on the next page in this document. We can also cater for any intolerances you or your guests may have, if you give us at least one months notice.

## 4. OUR ARRIVAL

### WHAT IS OUR ACCESS LIKE?

We do need couples to consider that we are serving out of a unique kitchen that comes with a few requirements. To make service as simple as possible we ask you to check that the venue has a large level ground for us to operate from, this will allow us to turn the trailer in the correct position. We are also very tall at 3.2m so this must also be considered.

## 5. FOOD SERVICE

### WE RECOMMEND BUFFET STYLE

For weddings we recommend running a buffet style service where guests take slices at a time, this means we consistently cook throughout your booking, your guests can taste multiple amazing wood fired pizza toppings and nobody is ever left waiting for pizza!

## 6. LEFTOVERS

### OR MAYBE YOU UNDER ORDER?

If your guests don't seem super hungry on the day don't worry because we will box up your remaining orders for you and your loved ones to enjoy the following day. Maybe you're more concerned you'll run out? Let us know in advance and we can bring up to 10 extra dough at a cost on the day.





# THE TOPPINGS

## MARINARA

**DON'T UNDERESTIMATE HOW DELICIOUS  
A 100% VEGAN PIZZA IS.**

San Marzano tomato, fresh basil and extra virgin olive oil.

## PEPPERONI

**NOT JUST ANY OLD PEPPERONI PIZZA.**

San Marzano tomato, mozzarella fior di latte, pepperoni and extra virgin olive oil.

## ARTICHOKE HEARTS WITH LEMON OIL

**THIS IS A FIRM FAVOURITE  
AND NOT JUST FOR VEGGIES.**

San Marzano tomato, mozzarella fior di latte, artichoke hearts with a glaze of kentish lemon oil, garlic and fresh basil.

## PROSCIUTTO & PARMESAN

**SPICED UP WITH A TOUCH OF ROCKET!**

San Marzano tomato, mozzarella fior di latte, prosciutto, parmigiano and rocket.

## MARGHERITA

**YOU CAN'T GO WRONG WITH THE CLASSIC!**

San Marzano tomato, mozzarella fior di latte, fresh basil and extra virgin olive oil.

## SPICY SAUSAGE

**THE PERFECT COMBINATION  
OF SPICY MEETS SWEET!**

San Marzano tomato, mozzarella fior di latte, pepperoni, honey sriracha and chilli flakes.

## PANCETTA, COURGETTE & ONION

**CARAMLISED ONION IS PERFECT ON PIZZA!**

San Marzano tomato, mozzarella fior di latte, pancetta, courgette and caramelised onion.

## SALAMI, BUFFALO MOZZARELLA & CHERRY TOMATOES

**THE PERFECT COMBINATION OF MEATY  
WITH EXTRA CHEESE.**

San Marzano tomato, mozzarella fior di latte, mozzarella di bufala, salami Napoli, Kent grown cherry tomatoes and extra virgin olive oil.







## THE UNITS

### THE ORIGINAL

Our first ever unit, the one that has seen it all. This lovely horse box has travelled the country with us, serving international rugby players, reality TV stars. This is the favourite set up for Weddings wanting that perfect looking set up for there big day.

### THE DEFENDER

Our Land Rover Defender came about due to our owner's passion for the great British vehicle. He wanted something new and unique for his customers and thats how this unit was born. The extra touches this Defender delivers make every event it attends special.

### THE WORKHORSE

Our workhorse, our third unit. This horse trailer has attended many a music concert like Simple Minds and KT Tunstall. Guests can look in and see each pizza being cooked but also also deliver a very speedy service as this set up is designed for working hard and delivering pizzas quickly.



# THE REVIEWS

## JACKS BARN

JUNE 2022

"We hired Barney for our wedding reception, all guests have compliment both speed of service and quality of food. We have had pizzas from here numerous times before and have never failed. Thank you so much!"

## LONGTON WOODS

MAY 2021

"Very professional 5\* speedy service with fabulous tasty fresh pizzas all made in front of you, highly recommend hiring for any upcoming event."

## GOODNESTONE PARK

AUGUST 2022

"Hired Barney and the Pizza for our wedding. Great service, prompt arrival, amazing pizza. Ourselves and our guests thoroughly enjoyed the pizzas. They catered for the size of the wedding perfectly, no one was left hungry!"

