INTRODUCING

The Wedding Collection

Relaxed like a backyard dinner party.
Styled like a wedding.





THE EVENING

An evening built around the fire

Your guests find their places set with our plates, flatware and napkins. A family-style first course arrives on our platters, and then the pizzas start coming — blistered, hand-stretched and served fresh until everyone has had one slice too many.

I. Gather

A seasonal first course, served family-style on every table.

II. Feast

Pizzas from our live fire, served from our styled pizza bar.

III. Celebrate

Our team sets, serves and clears, so you can stay on the dance floor.



Pictured with our previous signage; current styling may vary.

WHILE YOU TAKE PHOTOS

Cocktail Hour

Your guests gather around our cocktail hour bar for meatballs simmered in red sauce and bruschetta on toasted bread, finished with pesto, garlic confit, whipped ricotta and pecorino romano.

Prefer it at dinner? We'll serve it alongside the pizza bar instead.

Meatballs in red sauce
Bruschetta

ADD TO YOUR COLLECTION

$10 per guest

TO BEGIN

The First Course

Served family-style, one platter for each table of nine, with serving platters included in the price. Choose one for your guests.



Burrata & Stone Fruit

$15 PER GUEST

Creamy burrata over arugula with peaches and plums, heirloom tomatoes and prosciutto, finished with basil, extra-virgin olive oil, aged balsamic and flaky sea salt.



Broccolini Caesar

$11 PER GUEST

Charred broccolini tossed in Caesar dressing with crisp bacon, capers, lemon zest, toasted breadcrumbs and shaved pecorino.

Add focaccia bread service, warm from our fire, for $3 per guest

Gluten-free, dairy-free and vegetarian options are available for your guests.



THE MAIN EVENT

From the Fire

Hand-stretched dough, blistered in our live fire and carried straight to the pizza bar. Fresh pizzas keep coming all evening, so every guest gets a hot slice.

$1,300 FOR 50 GUESTS · $15 EACH ADDITIONAL





AT THE PIZZA BAR

Quinoa Salad

Quinoa with arugula, butternut squash, zucchini, tomatoes, cucumber and a balsamic drizzle, served alongside the pizzas.

TO FINISH

Something Sweet

Our Good Days ice cream cart rolls out under a fringed umbrella for a sweet ending to the night. Guests choose their scoop, then finish it at the toppings bar.

- Ice cream served from our cart
- Toppings bar with sprinkles, candies, gummy bears and chocolate syrup
- Cups, spoons and napkins

ADD TO YOUR COLLECTION

$400 for up to 50 guests

$4 per additional guest



PLACE SETTINGS

Choose Your Table

Simple white plates, forks and paper napkins come with the Pizza Bar.
For something more elevated, choose one of our two looks.



+$3 PER GUEST

The Rustic Table

Natural, relaxed and compostable.

Palm leaf plates

Wooden flatware

Ivory linen-feel pocket napkin

+$5 PER GUEST

The Classic Table

Elegant, made for formal celebrations.

Cream & gold scalloped plates

Gold flatware

Ivory linen-feel pocket napkin



AVAILABLE UPON REQUEST

Specialty Hors d'Oeuvres

Passed bites to welcome your guests, created to fit your celebration.





PICTURED

Chicken & waffle bites

Short rib with cherry gastrique over parsnip purée

Ask us about the full selection and pricing.

THE DETAILS

Everything, Included

- Hand-stretched pizzas from our live fire
- Quinoa salad served at the pizza bar
- Styled pizza bar with natural linen and runner
- White plates, forks and paper napkins for every guest
- Our team to set, serve and clear
- Gluten-free, dairy-free and vegetarian options

THE PIZZA BAR

$1,300

FOR 50 GUESTS
$15 per additional guest

First course platters, +$11–15 per guest
The Rustic Table, +$3 per guest
The Classic Table, +$5 per guest
Focaccia bread service, +$3 per guest
Meatball & bruschetta bar, +$10 per guest
Ice cream cart, from $400

Minimum of 50 guests

20% non-refundable deposit reserves your date

Final guest count due two weeks before the wedding

20% service charge and applicable tax apply

$200 travel fee for events over 100 miles round trip

We provide the plates, flatware, napkins and serving platters. Table linens and décor come from your venue or rental partner — natural or ivory linens suit our service best.

Let’s save your date.

events@gooddayspizza.com · 561-913-9232

GOOD DAYS X BETTER PEOPLE