

The background of the entire image is a photograph of several small pizzas in white cardboard boxes. The pizzas have a charred, rustic crust and are topped with melted cheese, tomato sauce, and fresh basil. In the bottom right corner, there are small plastic containers of red and white condiments. A semi-transparent green rectangular box is centered over the image, containing white text and the Pico logo.

CATERING PRIVATE

Pico.

BIRTHDAY / PARTY / GRADUATION ETC.

At Pico, we do small pizzas, baked on an organic sour dough base, focusing on quality, innovation and taste. And Pico does catering for whatever event you have planned. We offer vegetarian, vegan and gluten free options for whatever your event requires.

See frequently asked questions or send an inquiry [HERE](#)
or send any questions you might have to catering@picopizza.dk

PACKAGE 1 - PICO TRIO

The safe choice, giving you an option of selecting a plethora of pizzas for your guests. You're guaranteed to find something for everyone.

A selection of up to 6 different pizzas (3 per person)

135,- per person

PACKAGE 2 - PICO TRIO COMBO

The Pico Trio combo package is the whole Pico experience. Our freshly-baked sourdough goes perfectly with our homemade aioli or truffle mayo crust dips.

A selection of up to 6 different pizzas (3 per person)
and a mix of our aioli/truffle mayo dips.

145,- per person



PACKAGE 3 - PIZZAS & WINE

For the more festive times, when you want to lean back and focus on enjoying the company of your guests. Let Pico do the rest, with pizzas, dips and great wine from our friends at Vinhanen.

A selection of up to 6 different pizzas (3 per person),
a mix of our aioli/truffle mayo crust dips
and 1/2 bottle of one or more of our organic wines from Vinhanen

205,- per person

ADD ONS

For Package 2 and Package 3, you have the option to get extra goodies at a good price.

Olives and almonds +30,- per pers.

Coca Cola, Coca Cola Zero or sparkling water +15,- per person.

Homemade lemonade (lemon/thyme or lime/mint) +20,- per pers.

45 Days of Pilsner or Session IPA from Til Øl +20,- per pers.

SERVICE FEE

We'll add a service fee to the order depending on the volume:

20-30 menus +200,-

30-40 menus +320,-

40-60 menus +440,-

60-100 menus +520,-

100+ menus +600,-

ORDER AND TERMS

Orders are sent through the form [HERE](#). Questions can be asked by emailing catering@picopizza.dk

Orders must be placed at least three weekdays before the delivery date. You are welcome to tell us briefly about the event and provide other information that may be important for us to know in order to give you the best experience.

When ordering, specify:

Name and phone number of contact person

Amount of packages/menus

Specify which 6 pizza types you'd like to order
(special dietary restrictions, e.g. vegan or gluten-free, do not count in the 6 variants)

Delivery or pickup date, time and address

Specifying other special needs such as allergies, vegan, gluten-free (+24,- per person)
or other considerations

DELIVERY

At Pico Pizza, we offer catering throughout Copenhagen. We preferably deliver within a 6 km radius from a Pico Pizza restaurant, which costs 200,- per 30 menus. If the address is more than 6 km from a Pico Pizza, the delivery price will be agreed via email.

PICKUP

If you prefer to pick up the pizzas in one of our restaurants, that's no problem. If you wish to order more than 8 menus/packages, this must be agreed by sending an email with the order, as well as the pickup date, time and location to catering@picopizza.dk.

Regarding payment, we will send an invoice. Unfortunately, we are not able to accept payment upon pickup of orders in the restaurants.

