Terra Wedding Catering

2027 / 2028

TERRA

Breakdown based on
50–150 guests

Serving and Price Options

Per-head pricing
Includes 3 chefs' labour, preparation hours, 10 hours work on the day and travel

How It Works

Choose Your Style:

1. Family Sharing Platters in the middle of tables
2. Plated One By One
3. Buffet Style

1.

Family Sharing Platters in the middle of tables:

Simple (£40 per head + VAT)

Starters x2 & Mains x2 ***or*** Mains x2 & Dessert

Standard (£50 per head + VAT)

Canapes x2, Starters x1 plus Focaccia, Mains x2, Dessert

Premium (£60 per head + VAT)

Canapes x3, Starters x2 plus focaccia, Mains x2, Dessert

2.

Plated One By One

2 Courses (£40 per head + VAT)

Starters & Mains or Mains & Dessert

3 Courses (£50 per head + VAT)

Canapes x2 ,Starters x1 plus Focaccia, Mains x2, Dessert

3 Courses (£60 per head + VAT)

Canapes x3, Starters x2 plus Focaccia , Mains x2, Dessert

3.

Buffet Style

(guests grab food from buffet table on side – no table service)

2 Courses (£35 per head + VAT)

Starters & Mains or Mains & Dessert

3 Courses (£45 per head + VAT)

Starters, Mains & Dessert

4 Courses (£55 per head + VAT)

Canapes, Starters, Mains & Dessert

After Dinner Extras (£6 per head + VAT for x2 Options)

Cannoli, Pasticcini (mini custard tarts with fruit), Cream Filled Puffs, Chocolate Covered Miso Caramel

Evening Snacks (9pm. £10 per head + VAT)

Pizza Slices & Fries

or

Grazing Board with Italian Cheese Taleggio DOP, Gorgonzola 2.5kg, Pecorino Romano 2kg, Breads, Italian Figs & Black Grapes, Pickles & Homemade Chutneys

Kitchen Equipment

Kitchen equipment is something we usually provide and bring along with us though every venue or marquees require something different. We can provide one oven and kitchen hobs hire for £250 for the day with no VAT.

Fridges, sink or running water for the washing up plus trestle tables for surfaces have to be provided by yourselves or the venue.

Waitressing Service, Crockery and Cutlery

These extra services below are optional and are not required to come with our packages. We can provide these services, however every couple is free to source their own.

Waitressing Service (£25 Per Hour + Travel. No VAT)

Hours to be confirmed with the couple based on the service they require. If you require setting up the dinner tables, the waiting team will start 2 hours before the ceremony. We organise the waitressing team based on your needs.

Crockery & Cutlery (£20 per head + VAT)

Includes collection, delivery, washing up and insurance for breakage of any items.

Food Tastings

We offer private food tastings at £150 per couple, giving you the opportunity to experience our dishes and get a taste of what we can bring to your special day.

Should you choose Terra to cater your wedding, the full £150 tasting fee will be deducted from your final balance.

This fee also serves to secure your tasting appointment, allowing us to dedicate the time and preparation needed to create a great experience for you both.

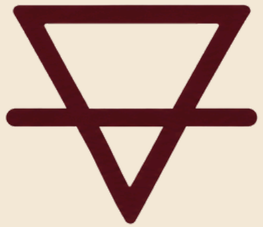
Let's Create Something Special Together

Thank you for considering Terra to be part of your special day.

We believe the most memorable celebrations are built around good food, wonderful company and moments shared together. From the first bite to the last, our passion is creating beautiful, generous Italian food that brings people together and makes your wedding feel truly your own.

Every wedding is different, and we'd love to hear about your plans, your ideas and the little details that will make your day unforgettable.

Alex, Hannah & the Terra Team



Get in touch to start planning your wedding:
www.terratrattoria.co.uk