



Weddings by LUCA'S EVENTS

2025 - 2027

*St. Tewdrics
House*



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Luca's Weddings

EXQUISITE CATERING FOR YOUR
PERFECT DAY

Whatever your wedding style or venue, we've got it covered. From irresistibly intimate gatherings to large scale events, your special day should be everything you dreamed of and our specialist wedding team will ensure that your wedding day is indeed a memorable one. A wedding that is as individual as you.

Wedding Packages

A collection of wedding packages suitable for most budgets and dining styles. Do you have a different vision for your wedding? No problem, we'll gladly build a bespoke package and menu for you!

Team Support

A dedicated wedding team to help every step of the way, a relationship driven by service; from first enquiry to the big day - about giving you a fantastic wedding day!

Linen, Cutlery & Crockery

5* fine china and Artisan crockery, as well as high quality cutlery and linen - all included in our packages. This will lift your event immensely and will give it a luxurious feel.



Luca's at St Tewdrics

DISCOVER THE ADVANTAGES OF
BOOKING US

We are a truly 5* Caterer

After over four years of operation and hundreds of reviews on various platforms, we maintained a perfect satisfaction score of "5*" from every customer.

Personalised menu tasting at your house

You have the opportunity to book a menu tasting for two at your house. Whilst most caterers would ask you to join a group menu tasting at a venue, where you get food samples of dishes that many times are not relevant to you, we actually travel to you, cook the dishes that you choose for the wedding, and get to experience the food, crockery and cutlery. On top of that, you can even invite a couple of close friends or family for a small charge, we have run these for up to six people.

More options per course

We offer more food options per course without charging extra, thus giving you and your guests more value.

Linen options to suit your colour scheme

We can include not just white linen, but allow changing the colour scheme without charging a supplement. We use Special Occasion Linen, and from the comfort of your home you can select what you like and even get samples. That way, you can choose your linen very easily and also minimise the effort you put into this.



Here's what our couples say...



AMY THRIVILAS

"Food was unreal. That is all people talked about. Fabulous people, with a genuine want to make people's day so special . I had the best day ever... we couldn't have had a better team xx"



CATHY RICHARDS

"Luca's Events catered for my daughter's wedding reception. They were fantastic in every way - fabulous food, friendly service and ultra professional. We would not hesitate in recommending them"



REBECCA HARRIS

"THE BEST. Do not sit on this decision for your wedding. Book Lucas. Everything from start to finish was perfect. The food is impeccable, they catered to everything we asked for and nothing was too much trouble. An incredible experience "



SIMON SCOTT

"Luca's and their team exceeded our expectations. From the tasting to the superb meal for 180 guests. Every thank you letter has mentioned and marvelled at the food. We cannot recommend Luca highly enough."

Our prices

We know that the cost needs to be clear and easy to understand with no hidden charges or last minute surprises. We take a lot of pride in being completely transparent from day one on how much your big day will cost. To calculate the cost for your wedding, simply multiply the package price by the number of guests - easy! *Prices include tax. 2026 price +£2pp, 2027 price +£4pp.*

Classic

4 Canapés + 2 Course Wedding Breakfast

Service & back of house staff
Travel & setup
600 thread count white linen
5* crockery, polished cutlery
All cooking and service equipment

£57 per person

Upgrades

Tea & Coffee £3pp
Petit Fours £3pp



Premium

4 Canapés + 3 Course Wedding Breakfast

Service & back of house staff
Travel & setup
600 thread count white linen
5* crockery, polished cutlery
All cooking and service equipment
Tea & Coffee

£67 per person

Upgrades

Petit Fours £3pp

The Icing On The Cake

4 Canapés + 3 Course Wedding Breakfast

Service & back of house staff
Travel & setup
600 thread white linen
5* crockery, polished cutlery
All cooking and service equipment
Tea, Coffee & Petit Fours
Evening snacks buffet

£82 per person

3 Course Only

3 Course Wedding Breakfast

Service & back of house staff
Travel & setup
600 thread white linen
5* crockery, polished cutlery
All cooking and service equipment

£57 per person

Upgrades

Tea & Coffee £3pp
Petit Fours £3pp



St Tewdrics Menu

Starting at £57 per person

A great value wedding menu, designed especially for our St Tewdrics couples. Complimentary menu tasting at your house for weddings with a minimum spend of £6k, charged at £70pp for everyone else. Menu available only at St Tewdrics. Two choices per course, all special diets catered for.

Choose your canapés from our Canapés Menu

Starter:

Pant-Ys-Gawn goat's cheese mousse, heritage beetroot, dressed leaves, pine nuts and vinaigrette dressing (V)

Pressed ham hock and leek terrine, piccalilli flavours, toasted sourdough

Sicilian Smoked Haddock, Capers And Pecorino Fishcake, Dressed Leaves, Smoked Paprika Aioli

Roast tomato and red pepper soup, parmesan crostini (V)

Spiced sweet potato wedges, tabbouleh salad (Ve, GF)

Main Course

Fillets of seabass, saffron and courgette risotto, sauce vierge

Roast chicken breast, fondant potato, carrot puree, tenderstem broccoli, herby chicken & thyme jus

Braised Beef Cheek, Pomme Puree, Cavolo Nero, Heritage Carrots And A Rich Red Wine Jus

Pumpkin and ricotta tortellini, rich basil, tomato and pine nuts sauce (V)

Teriyaki roasted courgette, walnuts, spiced squash bon bon, poppadum crisps, courgette & basil puree (Ve)

Dessert

White chocolate and vanilla panna cotta, berries and cherry liquor compote

Chantilly Tart au Citron, lemon sorbet

Chocolate and hazelnuts tart, Cornish cream, raspberry sorbet (Ve, GF)

Sticky Toffee Pudding, Whiskey Toffee Sauce, Vanilla Ice Cream

Tangy Orange And Passion Fruit Cheesecake, Passion Fruit Ice Cream

Luca's Bespoke Menus - including access to our full menu, will cost an extra £10pp.



Chilli & lime baked shrimp crostini
Honey glazed pigs in blankets
Dry-aged fillet steak with blue cheese mousse
Fresh cherry tomato and baby mozzarella bruschetta (V)
Grilled courgette and smoked salmon crostini
Pinchos morunos - marinated spiced lamb skewers
Pulled ham hock and cheddar croquetas
Chorizo al vino tinto, red wine gel
Mushroom & piquillo pepper buñuelos (V)
Gorgonzola & pear mini tartlet (V)
Chilli beef tacos, sour cream & guacamole
Slow roasted pork belly, apple & celeriac remoulade

Vegan Canapés

Spiced bean and courgette bon bon
Beetroot falafels, sweet chilli sauce
Fresh guacamole and pico de gallo crostini
Sweet potato & pico de gallo bruschetta
Pea and potato croquettes (GF)
Korean Tempeh lettuce wraps
Mini poppadum, sweet & spicy mango salsa
Vegan mini tacos, fresh guacamole, pickled onions



If you have a specific choice of canapés that you prefer, we would love to work with your ideas! The menu is only the starting point - let's go bespoke!



Pant-Ys-Gawn goat's cheese mousse, heritage beetroot, dressed leaves, pine nuts and vinaigrette dressing (V)

Pressed ham hock and leek terrine, piccalilli flavours, toasted sourdough

Sicilian smoked haddock, capers and pecorino fishcake, dressed leaves, smoked paprika aioli

Roast tomato and red pepper soup, parmesan crostini (V)

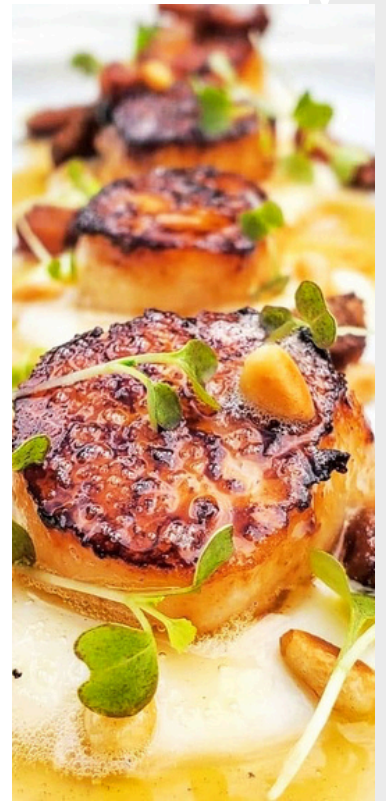
Smoked duck salad, torched peach, mango salsa

Hot smoked salmon, Cajun brown shrimp, grilled asparagus, crispy Burford Brown egg

Juniper-cured Wild Venison carpaccio, pickled cranberries, parmesan shavings, wild rocket

Organic chicken liver parfait, red onion marmalade, toasted bread

Home-cured beetroot and juniper salmon gravadlax, pickled cucumber, heritage beets



Vegan Starters

Spiced sweet potato wedges, fragrant tabbouleh salad

Caramelised cauliflower, rhubarb, pink grapefruit, fresh herbs

Vegan mushroom & quinoa - stuffed Portobellos



Main Courses

Rump of lamb, carrot puree, dauphinoise potatoes, heritage carrots, tenderstem broccoli, rich lamb jus (£3 supplement)

Fillets of seabass, saffron and courgette risotto, sauce vierge

Roast chicken breast, fondant potato, carrot puree, tenderstem broccoli, herby chicken & thyme jus

Crispy breadcrumbed pork belly & black pudding, squash puree, confit potato, tenderstem broccoli, heritage carrots, creamy cider sauce

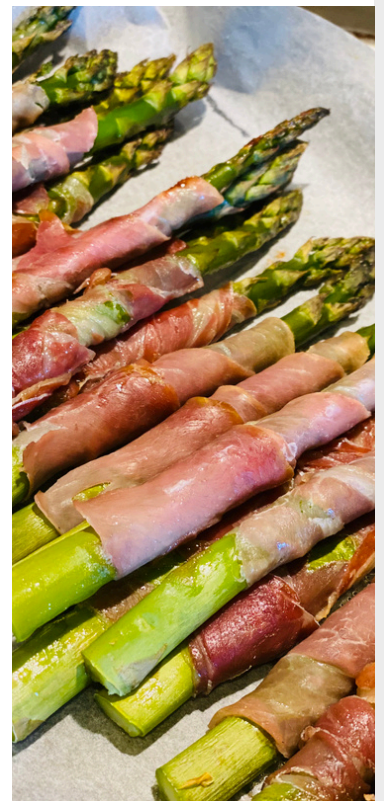
36-day aged 6oz Beef Fillet, confit potato, carrot puree, tenderstem broccoli, green peppercorn sauce (£3 supplement)

Braised beef cheek, pomme puree, Cavolo Nero, heritage carrots and a rich red wine jus

Pan-fried cod, West Indies chickpea curry, capers and spring onion potato cake, crispy Burford Brown egg

Confit duck leg, squash puree, tenderstem broccoli, potato confit, heritage carrots, blueberry sauce

Pumpkin and ricotta tortellini, rich basil, tomato and pine nuts sauce (V)



Vegan Mains

Teriyaki roasted courgette, walnuts, spiced squash bon bon, poppadum crisps, courgette & basil puree

Grilled aubergine and Asturian chickpea "lasagna", wild rocket and aged Pedro Ximenez reduction

Charred purple sprouting broccoli, spiced bean bon bon, grilled peach, poppadum crisps, tarragon oil



White chocolate and vanilla panna cotta, berries and cherry liquor compote

Chocolate panettone bread and butter pudding, homemade vanilla custard

Sticky toffee pudding, whiskey toffee sauce, vanilla ice cream

Chantilly Tart au Citron, lemon sorbet

Traditional Italian tiramisu

Key lime meringue tart, lemon sorbet

Tangy orange and passion fruit cheesecake, passion fruit ice cream

Chocolate fondant, salted butter caramel, clotted cream ice cream

Cheese board – a selection of local and continental cheeses, celery, grapes, artisan chutney, breads and crackers

Vegan Desserts

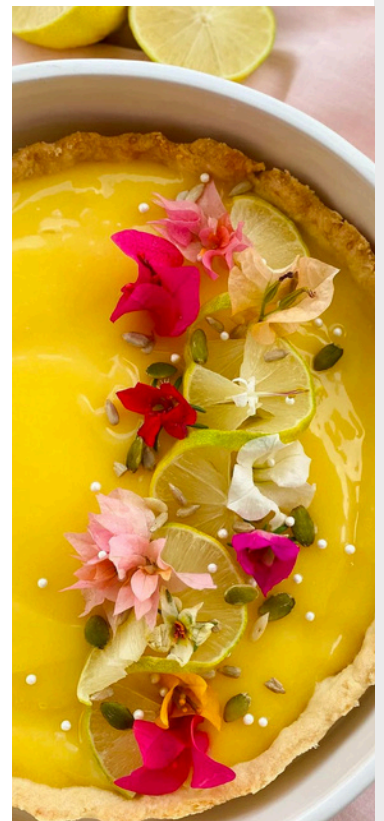
Apple & blackberry crumble, vegan custard

Chocolate and raspberry tart, raspberry sorbet

Vegan sticky toffee pudding, toffee sauce, vegan vanilla ice cream

Belgian chocolate brownie, fresh berries, raspberry sorbet

Tea, coffee





The Sharing Starters Range

Mediterranean Board

Seasonal vegetables, chargrilled and marinated in herbs & olive oil

Selection of salami, cured meats, British and continental cheeses, baby mozzarella, pecorino & chilli jam

Olives, spiced sweet potatoes, roasted peppers and **caper berries**

Greek salad

Artisan hummus

Fresh summer salad, vinaigrette dressing

The Best of British

Pork pies and pasties

Chorizo and vegetarian scotch eggs

Organic pâté & terrines

Oak smoked ham

Continental & Welsh cheeses, breads, fruits

Pickles & chutneys

Fish Board

Peppered mackerel, smoked salmon and anchovies

Crispy squid with garlic, chilli & lemon mayo

Tiger Prawns in garlic & white wine sauce

Dips of taramasalata and tzatziki

Pickled beetroots & shallots

Southern Kitchen curried potato salad

Tangy tomato, red onion and basil salad





£3PP SUPPLEMENT

The Mediterranean board

Rare roast beef sirloin and Rose Harissa Chicken Supremes with a duo of sauces - rich red pepper & fiery green chilli. Served with garlicky greens, patatas bravas, chorizo paella rice & Mediterranean roast vegetables.

The British plank

Roast sirloin of beef, duck fat roast potatoes, rich red wine gravy, Yorkshire pudding and seasonal vegetables.

The Welsh board

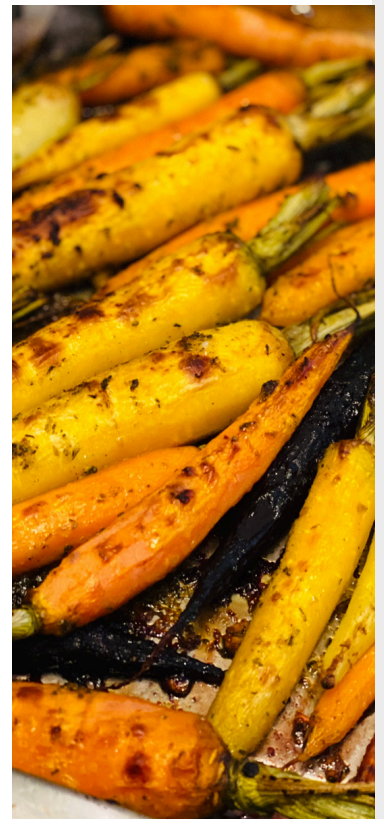
Rosemary & garlic, 12h slow cooked Welsh leg of lamb, duck fat roast potatoes, rich red wine gravy, Yorkshire pudding and seasonal vegetables.

Vegan Mains

Vegan beetroot Wellington

Herb-roasted, spiced butternut squash plait

Served with patatas bravas and a medley of steamed and grilled seasonal vegetables





Dessert Tables

£7PP SUPPLEMENT

A dessert table is a fun and creative way to offer your guests a variety of sweet treats to enjoy. Choose four options from the list below, but we will gladly work with your ideas too.

Cold desserts

Chantilly Honeycomb Charlotte

Toffee roulade sponge layered with white chocolate mousse & honeycomb, finished with a caramel mirror glaze

Chocolate Profiteroles & fresh berries tower

Baked New York Cheesecake, berries and cherry liquor compote

Orange & Passion Fruit Cheesecake

A vegan and gluten free creamy cheesecake with tangy orange curd, finished with a passionfruit glaze

Key Lime Tarts

Hand-crafted individual Key lime pie, zesty lime cream filling, topped with crunchy toasted meringue peaks

Manhattan Stack

Light chocolate sponge base smothered with a rich dark chocolate truffle & toffee centre, topped with profiterole & gold caramel glaze

Bailey's cheesecake

A light New York-style baked cheesecake, marbled with a rich chocolate & Bailey's ganache

Hot desserts

Apple & Blackberry crumble, fresh vanilla custard

Chocolate fondant

Luca's Spiced Sticky Toffee Pudding, Kahlua toffee sauce



All Evening Food served up until 9.30 pm (additional charge may apply after 9.30 pm)

Late night refreshments options £14 per person, please choose two options:

Pulled pork sliders

Hot dogs and condiments - vegan option available

Chickpea & courgette fritters (ve)

Artisan pizza - marguerita and pepperoni only

Mini cod & chips cones

Selection of meat and vegetarian tarts

Bacon and sausage rolls – vegetarian option available

Chip 'n' dip station

Spiced potato wedges

Steak and pepper slices - vegan option available

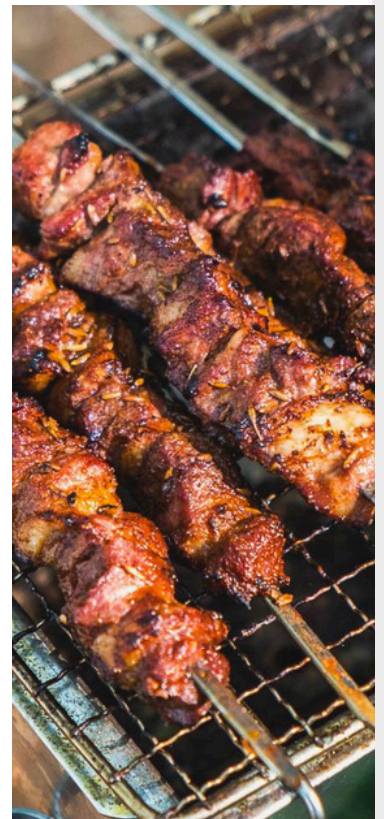
Pork, fig and honey cocktail sausages

Mini Yorkshire pudding, rare beef, horseraddish cream

Burger station, choose two burgers from - homemade 100%

British beef; vegan spicy black bean; 100% fresh cod fillets;

buttermilk chicken. £4 supplement



If you have your own ideas about what you'd like to have for evening food - please let us know! We'd love to cook it for you!



*Can be included in as a menu option in all our packages

BBQ MENU

Juicy beef burgers, topped with cheese, lettuce, tomato & Texas salsa

Grilled chicken burgers – please inform us of how many vegan guests you have

St. Louis-style BBQ wings, rubbed and slow smoked with hickory wood, finished with Luca's BBQ sauce or traditional Buffalo sauce

Tiger prawn and chorizo skewers

Low & Slow BBQ Pork Ribs

Accompaniments

Spicy Southern Kitchen curried potato salad (V)

Greek salad (V)

Cheesy nachos (V)

Corn on the cob (Ve)

Louisiana-style Bourbon baked beans

Baked potatoes

Dessert – please choose two dishes and send a preorder

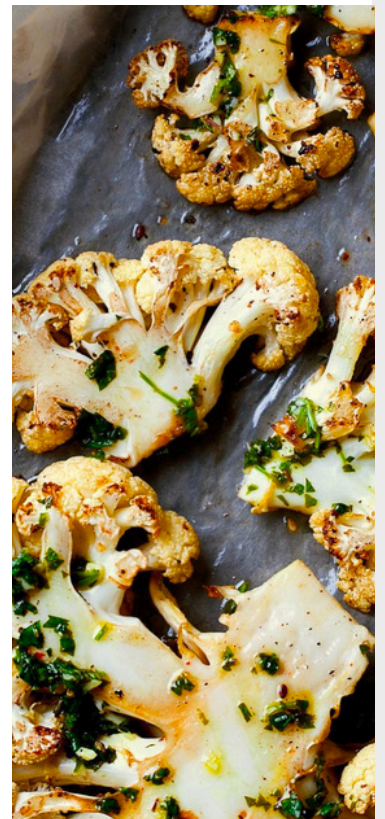
Homemade traditional tiramisu

White chocolate and vanilla panna cotta, cherry liquor and berries compote

Sticky toffee pudding, toffee sauce and vanilla ice cream

Peach cobbler

Baked New York cheesecake, summer berries and cherry compote



Vegetarian options also available



Middle - Eastern

Something less formal?

*Can be included in as a menu option in all our packages for a supplement of £3pp

SHARING STARTERS

Assortment of pita & flatbreads

Butternut squash, red onion & spinach pie (V, NF)

Grilled courgette, warm yoghurt, saffron & butter dressing (V, GF, NF)

Spiced sweet potatoes, maple syrup, toasted walnuts (Ve, GF)

Curried roasted cauliflower (Ve, GF, NF)

Baba ghanoush (Ve, GF, NF)

Traditional Lebanese hummus (Ve, GF, NF)

SHARING MAIN COURSES

Grilled Chicken and Lamb Shawarma (GF)

Pea & mint fritters (Ve, GF, NF)

Sweet potato falafels – chickpeas, tomato, apricots & spice blend (Ve, GF, NF)

Mejadra – Zaatar-spiced rice and lentils, caramelised onions, mint & cucumber yoghurt (V, GF)

Traditional Lebanese Shirazi salad



Dessert – Please choose any two desserts from our menus.



Something less formal?

*Can be included in as a menu option in all our packages for a supplement of £4pp
This can be served at a table, on sharing boards or buffet style.

SHARING STARTERS

Mediterranean boards - a beautiful selection of cured meats, cheeses, breads, dips and oils, as well as grilled aubergine, curried yoghurt and pomegranate seeds and grilled courgette, creamy vegan pesto sauce

SHARING MAIN COURSES

West Indies Jerk Salmon, fragrant rice, mango salsa

Rose Harissa spiced chicken breast, dauphinoise potato, orange & hazelnuts beans, sun-dried tomato, roasted endive, thyme, mushroom and cream sauce

Middle-Eastern spiced rice, harissa yoghurt, crispy onions (V)

OTTOLENGHI-STYLE SALADS

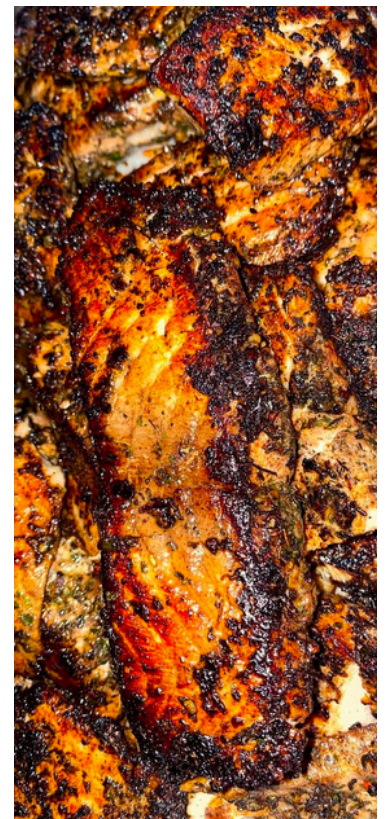
Tropical salad of mango, sweetcorn & avocado, fresh leaves, heritage tomatoes, sweet chilli and lime dressing (Ve, GF, NF, DF)

Spiced sweet potatoes, maple sauce, toasted pumpkin seeds (Ve, GF, NF, DF)

Roast carrots with ginger tomatoes, quinoa & mint (Ve, GF, NF, DF)

Spinach, gorgonzola and risotto stuffed peppers (V, GF, NF, DF)

Dessert – Please choose any two desserts from our menus.





Carvery Menu

**Can be included in as a menu option in all our packages for a £4pp supplement*

Guests will be served everything can be served on boards and sharing platters, at the table. This way we ensure that each guest will be served food at the same time, and will enjoy a hot, plentiful and delicious meal.

For the **starters** "Best of British" boards will be served at the table. These include organic pâté and terrines, smoked salmon, pork pies, pickles, fruits, chutneys and fresh bread.

Choose two meats from the list below for your carvery:

Roast topside of beef
Roast turkey crown
Rosemary and garlic leg of lamb
Baked ham with a honey and wholegrain mustard glaze
Roast chicken supreme
Roast leg of pork, crackling and apple sauce

Desserts can be served on a dessert table or on platters at the table, and will include a selection of cheesecakes, tarts and mini desserts.

Vegetables and potatoes, choose five items:

Cauliflower and cheese
Maple-glazed roasted parsnips and carrots
Buttered carrots
Steamed kale and Cavolo Nero
Savoy cabbage with pancetta
Braised red cabbage
Steamed brocolli
Buttered new potatoes
Rosemary, garlic and thyme roast potatoes
Yorkshire pudding



Children's Menu

Children may eat from the wedding menu and smaller portions can be served where appropriate. Alternatively, please choose from menu below. Unless they have a special dietary requirement, we encourage children to have the same dishes.

STARTER

Vegetable crudities & breadsticks with tomato mayonnaise dip (V)
Mini fishcake with garlic mayo
Tomato soup & bread Roll (V)

MAIN COURSE

Spaghetti bolognese with grated cheese
Chicken goujons, fries
Vegetarian lasagne

DESSERT

Fresh fruit kebabs, marshmallows, chocolate dipping sauce
Warm chocolate brownie with fresh berries

CHILDREN PRICING

Up to 4 years old - complimentary. 5 - 11 years old 50% of the full price.
Over 12 years old full price



Why choose us?

We are very proud to be Winners of the **Hitched 2023 and 2024 Award for Catering**. Since this award is entirely based on verified reviews from our past wedding couples, for us it represents a great recognition of our hard work.

With us, everything is about you... Everything we do from the initial enquiry to the big day, has the purpose to give you and your partner the fantastic day that you deserve. We have a perfect customer satisfaction rating of 5*, across hundreds of reviews on various platforms. That is a huge amount of work and many happy couples.

You get to book a full menu tasting at your house - we will cook the dishes that you chose for your wedding day. Even better, if your wedding is worth over £6000, the menu tasting is complimentary. You can also invite additional guests for £70 per person, that way close friends or family members can also attend.

We are very genuine people, all cost is clear from the beginning and we offer an all-inclusive event package. High quality white linen, service staff, 5* crockery and cutlery, a mobile kitchen if necessary, all cooking equipment - it is all included in our packages.

FAQs

Do you offer tastings?

Absolutely! These run from October to April, Tuesday to Thursday - and we come to cook at your house. The exception to this is that if you book your wedding for the same year, we will do our best to fit you in around our events. We usually run our menu tastings after an event is booked, but for large weddings we have run a menu tasting before the reservation was confirmed - we are delighted to confirm that every single couple confirmed us the very same night!.. The menu tasting for two is complimentary for parties over £6k, for everyone else the cost is £70pp. Terms apply.

When do you need a deposit by?

All dates stay open until we receive a 30% non-refundable deposit based on estimated numbers and courses. Once this is paid, we will confirm and reserve the date for you. This deposit will be deducted from the final invoice.

We will take a further 50% deposit three months before the event and the balance of 20% a month before.

What is the cancellation policy?

As written within our terms and conditions, in the unfortunate event of a booking having to be cancelled, confirmation in writing will be needed and your deposit will be retained. Please be advised that these are terms that we observe very strictly. Events cancelled within six months of the confirmed date will be charged at 75% of the estimated invoice total. Cancellations within three months will be charged the full 100% invoice total.

Reduction in party size:

Luca's Events will allow a maximum 10% reduction in size of the party without charge; as such the minimum guaranteed number of guests charged will be at least 90% of the initial size of the party. The deadline for any reduction in party size will be one month before the event - sent in writing, after that full payment will be taken for the initial number of guests. Please be advised that these are terms that we observe very strictly. As such, it is advisable to book the event for a realistic number of guests, taking into consideration potential drop-outs.

How much time do we need before service?

We will arrive between three & four hours prior to the first course being served, depending on the wedding size. This gives us plenty of time to set up, including all plates and cutlery.

What do we provide?

We provide high quality white linen, all crockery, cutlery, water bottles, sharing bowls, salt & pepper cruets and serving utensils.

How much space do we need on the tables?

Our food can be served sharing style or on individual plates, so the space needed depends on the service style you choose.

FAQs

Can you cut and serve the cake for us?

Absolutely! However, this will need to happen right after the end of our service, that way we reduce the amount of time for which our staff will be on site after we serve the last course.

How much space do we need on the tables?

Our food can be served sharing style or on individual plates, so the space needed depends on the service style you choose.

Can you cut and serve the cake for us?

Absolutely! However, this will need to happen right after the end of our service, that way we reduce the amount of time for which our staff will be on site after we serve the last course.

How do we know who ordered what?

Most times guests forget what they ordered, as such it is always best practice to write on the back of the placecards the initials of the dishes they ordered. This is particularly important in cases of specific dietary requirements.

Is the menu flexible?

Our menu is as flexible as you like! Our entire focus is on giving you a fantastic wedding day experience as such if we need to replace ingredients, whole dishes or even work with your ideas, we'll certainly do so! No two weddings are the same, so we are very used to curating bespoke menus for various couples. It's all about you!

Does it matter when we do our speeches?

To ensure the best quality of food, we would ask very kindly that you refrain from any speeches just before the main course. Also, doing speeches after/before every course tends to extend the duration of service, which might incur additional staffing charges.

How much staff do you use? What is the cost to it?

We usually staff at a ratio of 1 staff to 12 guests, however, we will always quote individually for each event, as this depends very much on the menu offered and special requirements.