



Weddings by LUCA'S EVENTS

2026 - 2028
*St. Tewdrice
House*



Luca's Weddings

EXQUISITE CATERING FOR YOUR PERFECT DAY

Whatever your wedding style, 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.

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 you are guaranteed to only communicate to your personal wedding planner. Every package includes a dedicated Floor Manager and a Head Chef, ensuring that every detail is right.

Our Food Vision

Weddings are unique events that bring together people from various generations and backgrounds. Our vision is that at the heart of these celebrations should be a remarkable food journey, featuring not only beautifully presented dishes, but also a plentiful meal. This is something that our wedding guests always commend us on.

The menus are thoughtfully curated, featuring dishes that guests can easily understand and relate to, ensuring that everyone feels at home regardless of their culinary preferences. Each dish is crafted using high-quality ingredients, prepared with love and care to elevate the dining experience.

Presentation plays a vital role, with each plate being elegantly arranged to give guests the feeling that they are part of a truly special day, but our food is also hugely sociable, encouraging a relaxed atmosphere and connection. The delicious food, loved by everyone, enhances the joy of the occasion, creating lasting memories that will be cherished for years to come.

We believe in serving food that is beautifully presented, but also prepared freshly with care, delicious and plentiful.





DISCOVER THE ADVANTAGES OF BOOKING YOUR WEDDING WITH US

We are a truly 5* Caterer

Put simply, we are the only caterer in the region with a pristine 5* rating from every couple who ever booked us. After over five years of operation and hundreds of reviews on various platforms, we maintained a perfect satisfaction score of "5" from every customer. It is about keeping promises, being available to communicate and delivering delicious food and fantastic service on the day.

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. It is a private chef experience that everyone loves.

More options per course

You get two options per course, plus a vegan/vegetarian option as standard. This way we ensure that everyone in your party will have something they truly enjoy.

Linen, Crockery & Cutlery

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

Aside from that, you will have the opportunity to upgrade and style your wedding with colourful linen, gold, black and copper cutlery, charger plates, centrepieces and many more!..



Here's what our couples say...



THAISA BARKER

WOW! I don't think we could even begin to put into words how amazing and blown away us and our guests were by your amazing food, service and attention to detail!! We have had so many compliments on it and loved it so much. You thought of every detail!



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."

The only caterer in the region with a pristine 5 rating*

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. 2027 price +£2pp, 2028 price +£4pp.*

Supplier meals are £25pp for one course/£30pp for two courses.

You can upgrade to Luca's Bespoke Menus for £7pp.

Classic

4 Canapés + 2 Course Wedding Breakfast

from the St Tewdries Menu

Service & back of house staff

Travel & setup

Luxury white linen

5* crockery, polished cutlery

All cooking and service equipment

£57 per person

Upgrades

Tea & Coffee £3pp

Petit Fours £3pp

Colourful linen £3.50pp

Premium

4 Canapés + 3 Course Wedding Breakfast

from the St Tewdries Menu

Service & back of house staff

Travel & setup

Luxury white linen

5* crockery, polished cutlery

All cooking and service equipment

Tea & Coffee

£67 per person

Upgrades

Petit Fours £3pp

Colourful linen £3.50pp

The Icing On The Cake

4 Canapés + 3 Course Wedding Breakfast from the St Tewdries Menu + Evening Buffet

Service & back of house staff

Travel & setup

Luxury white linen

5* crockery, polished cutlery

All cooking and service equipment

Tea, Coffee & Petit Fours

Evening snacks buffet

Colourful linen £3.50pp

£84 per person

3 Course Only

3 Course Wedding Breakfast from the St Tewdries Menu

Service & back of house staff

Travel & setup

Luxury white linen

5* crockery, polished cutlery

All cooking and service equipment

£57 per person

Upgrades

Tea & Coffee £3pp

Petit Fours £3pp

Colourful linen £3.50pp

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 + a vegan/vegetarian option, 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)

Portobello steaks, butterbean mash, spiced onion glaze (Ve, GF)

Main Course

Filletts 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, tenderstem broccoli, Heritage Carrots And A Rich Red Wine Jus (£3 supplement)

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

Teriyaki roasted courgette, spiced bean bon bon, fine cresses, courgette & basil puree, roasted pomodoro sauce (Ve)

Dessert

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

Tart au Citron, lemon sorbet

Chocolate 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 £7pp for any/all courses.



Chilli & lime baked shrimp crostini
 Duck & spring onion bon bon, pickled radish & plum sauce
 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
 Seranno ham and cheddar croquetas
 Chorizo al vino tinto, red wine pan jus
 Spicy king prawn lollipops
 Mushroom & piquillo pepper croquette (V)
 Gorgonzola & pear mini tartlet (V)
 Sweet potato "bravas", spiced paprika aioli (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
 Korean Tempeh mini tacos
 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 - if you see some canapés that you like on other menus, we would love to cook them for you..!



Starters

Pant-Ys-Gawn goat's cheese mousse, heritage beetroot, dressed leaves, pine nuts and vinaigrette dressing (V)
"La Latteria" burrata, heritage tomatoes carpaccio, basil oil (£2 supplement)

Portobello steaks, butterbean mash, spiced onion glaze

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, poached rhubarb, pink grapefruit, fresh herbs

Stuffed Portobello mushroom, quinoa and duxelles



Main Courses

Rump of lamb, carrot puree, dauphinoise potatoes, heritage carrots, tenderstem broccoli, rich lamb jus (£2 supplement)

Filletts of seabass, saffron and courgette risotto, sauce vierge, fine cresses

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

Crispy breadcrumb pork belly, carrot puree, confit potato, tenderstem broccoli, heritage carrots, creamy cider sauce

36-day aged 6oz Beef Fillet, fondant potato, confit cherry tomatoes, tenderstem broccoli, green peppercorn sauce (£4 supplement)

Braised beef cheek, pomme puree, tenderstem broccoli, heritage carrots and a rich red wine jus (£2 supplement)

Baked salmon, crushed parsley potatoes, tenderstem broccoli, confit tomatoes and spinach cream sauce

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

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



Vegan Mains

Teriyaki roasted courgette, spiced bean bon bon, poppadum crisps, courgette & basil puree, fine cresses

Vegan Beetroot Wellington, fondant potato, heritage carrots, tenderstem broccoli, onion gravy



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

Chocolate panettone bread and butter pudding, creme Anglaise

Sticky toffee pudding, whiskey toffee sauce, vanilla ice cream

Chantilly Tart au Citron, lemon sorbet

Traditional Italian tiramisu

Malted milk and Irish Cream torte, Chantilly cream

Tangy orange and passion fruit cheesecake, passion fruit ice cream

Vanilla cream profiteroles, chocolate sauce, strawberries

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

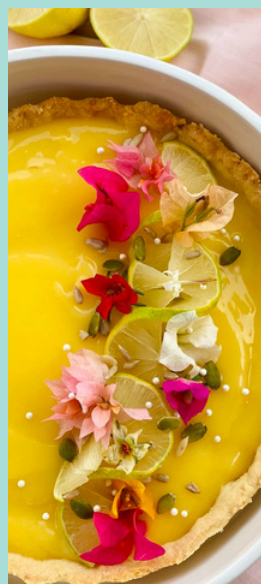
Vegan Desserts

Apple & blackberry crumble, vegan custard

Chocolate and raspberry tart, raspberry sorbet

Lemon meringue pie, lemon sorbet

Belgian chocolate brownie, fresh berries, raspberry sorbet





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

2027 price + £2/ 2028 + £3

Late night refreshments options £17 per person, please choose two options:

Pulled pork sliders

Persian Lamb kofta kebab/Falafel as veggie option

Hot dogs and condiments - vegan option available

Indian snack selection - Ve & GF onion bhaji's, samosas & pakora's

Artisan pizza - marguerita and pepperoni only

Mini cod & chips cones

Bacon and sausage rolls – vegetarian option available

Chicken & chorizo paella - veggie paella as veggie option

Chip 'n' dip - spiced wedges & sweet potato fries

Steak and pepper slices - vegan option available

Pork, fig and honey cocktail sausages

Hot 'n' Kicking or BBQ Chicken wings

Veggie Gyozas with sweet chilli sauce

Grazing boards - cured meats, cheeses, breads, oils & dips.

£4 supplement

Hog roast buffet, two salads, two sides and a veggie option.

£4 supplement

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 bespoke packages*

Guests will be served everything 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 terrine, smoked ham, pork pies, cheese, pickles, fruits, chutneys and fresh bread.

Choose two meats from the list below for your carvery:

Roast sirloin 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 - please choose two options from our Dessert Menu; they can be served on platters to share, or on individual plates.

Vegetables and potatoes, choose four 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



Something less formal?

*Can be included in as a menu option in all our packages Or
£57pp on its own

SHARING STARTERS

Mediterranean boards - a beautiful selection of cured meats, cheeses, breads, dips and oils, spicy sweet potatoes, spring onion & candied pumpkin seeds

SHARING MAIN COURSES - please choose two

West Indies Salmon, mango salsa

Jerk-spiced Chicken breast

Rose harissa 12h Slow cooked Leg of Lamb

Asparagus and ricotta tart, miso and black garlic

Spiced Squash, spinach and red onion pie (V)

Roasted Cauliflower, amba and tahini sauce

Portobello steaks and butter bean mash

All served with:

Middle-Eastern spiced rice, harissa yoghurt, crispy onions

OTTOLENGHI-STYLE SALADS - please choose two

Tropical salad of mango, cucumber & avocado, heritage tomatoes, sweet chilli and lime dressing

Dukkah-crusted feta, heritage tomatoes and melon salad

Veggie nicoise salad

Roast carrots with ginger tomatoes, orange dressing

Spinach, gorgonzola and risotto stuffed peppers

Tomatoes, sumac onions and spiced pumpkin seeds

Figs, camembert and honey salad, fresh leaves

Red chicory, rocket & fresh nectarines, Stilton blue



Dessert – Please choose any two desserts from our menus.



***Can be included in as a menu option in all our packages Or
£50pp on its own**

Main Dishes - choose three options

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

Southern fried chicken burgers

St. Louis-style BBQ wings

Tiger prawn and chorizo skewers

Low & Slow BBQ Pork Ribs

Lamb Chops

Lamb Kofta

4oz Rump steaks

Beef Kebabs

Chicken Kebabs

Pulled pork sliders

Whole Cajun chicken roast

BBQ Pulled brisket

Portobello steaks, spiced tomato glaze (Ve)

Vegan beetroot burgers (Ve)

Accompaniments - choose three options

Spicy Southern Kitchen curried potato salad (V)

Greek salad (V)

Cheesy nachos (V)

Orzo, sun-blushed tomato, spinach and pesto (v)

Roasted butternut, beetroot and goats cheese salad with spring onion (v/gf)

Baked potatoes

French beans, mangetout, hazelnut and orange (ve/gf)

Maple-glazed sweet potatoes

Hot buttered baby new potatoes (v/gf)

Roasted fennel and radish salad (ve/gf)

Minted cous cous with roasted vegetables & a mint oil (ve)

Quinoa salad with edamame, courgette & lemon, spring onion, herb oil (ve/gf)



Dessert – please choose two dishes from our dessert menu

Food will be served on boards and sharing platters at the table, this way we ensure that it is served at the same time and well presented for everyone, it is hot and plentiful.

Vegetarian and vegan options also available, we also cater for all dietary requirements



***Can be included in as a menu option in all our packages Or
£35pp on its own**

Main Dishes - choose two options

The Traditional Hog Roast seasoned and slowly cooked, served in a choice of buns

Lamb Chops

Lamb Kofta

Beef Kebabs

Chicken Kebabs

Whole Cajun chicken roast

BBQ Pulled brisket

Portobello steaks, spiced tomato glaze (Ve)

Vegan falafels in a choice of buns (Ve)

Accompaniments - choose four options

Spicy Southern Kitchen curried potato salad (V)

Greek salad (V)

Traditional mayonnaise coleslaw

Orzo, sun-blushed tomato, spinach and pesto (v)

Roasted butternut, beetroot and goats cheese salad with spring onion (v/gf)

Baked potatoes

French beans, mangetout, hazelnut and orange (ve/gf)

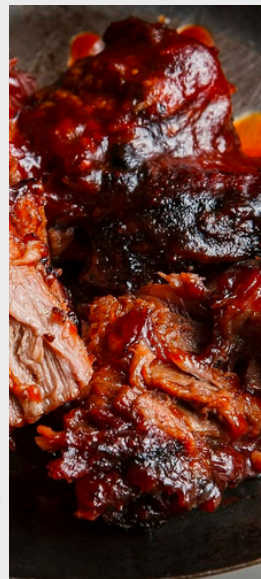
Maple-glazed sweet potatoes

Hot buttered baby new potatoes (v/gf)

Roasted fennel and radish salad (ve/gf)

Minted cous cous with roasted vegetables & a mint oil (ve)

Quinoa salad with edamame, courgette & lemon, spring onion, herb oil (ve/gf)



Dessert – please choose two dishes from our dessert menu

Food will be served from a buffet and we'll ensure that it's plentiful. If you only have a few vegan/vegetarian guests, you can still have two meat options and we'll cook separately for your special diets.

The price includes service staff, 5* crockery and highly polished cutlery, as well as all the cooking equipment necessary, but doesn't include linen or a menu tasting.



Middle - Eastern

Something less formal?

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

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 pumpkin seeds (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)

Portobello steaks, butter bean mash

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.



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 bolognaise 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



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 or vegetarian scotch eggs

Organic pâté & terrine

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





£5PP 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

Served with roast potatoes and a medley of steamed and grilled seasonal vegetables





£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



Why choose us?

We are very proud to be Winners of the **Hitched 2023, 2024 and 2025 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. However, if you need a different payment structure or perhaps a smaller deposit, we'll always be ready to help.

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. We serve three courses over - usually - 1h45min, but this sometimes varies depending on the size of the party, kitchen conditions, speeches & the number of dietary requirements.

What do we provide?

We provide high quality square or rectangular linen - round tablecloths and linen turnaround come with a small surcharge, all crockery, cutlery, water bottles, sharing bowls, salt & pepper cruets and serving utensils.

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. If this isn't the case, then further staffing charges will apply.

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.

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 place cards the initials of the dishes they ordered. This is particularly important in cases of specific dietary requirements.

Is the menu flexible?

If you choose to order from our full menu or go bespoke, 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 will certainly incur additional staffing charges. We experienced weddings where doing this has extended the service time by over an hour.

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. At some of our partner venues the staffing cost is included.

Complimentary linen terms - please read carefully

The complimentary linen included in your package is the first set of white tablecloths and napkins, calculated as one tablecloth for every ten guests. Should you opt to have different size tables, we will charge a supplement of £12 per tablecloth. At St Tewdrics House it is customary to have a change of tablecloths from daytime to evening service, for which we will provide an appropriate number of white 90x90 tablecloths, based on half of the wedding breakfast tables. Table runners can be provided via our supplier for a cost of £6.50 per runner.

Colourful tablecloths and napkins can be provided at a cost of £3.50pp, or colourful napkins only are £1.50pp.



WWW.LUCASEVENTS.CO.UK

**EMAIL
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01633413835**

**INSTAGRAM
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