



Luca's
Events



Weddings by
Luca's Events

Our Services

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. We cover most areas of United Kingdom.

Wedding Packages

A collection of wedding packages suitable for most budgets and dining styles.

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 - it is all about you, about giving you a fantastic wedding day..!

Cutlery & Crockery

5* fine china and Artisan crockery, as well as high quality cutlery. This will lift your event immensely and will give it a luxurious feel.



“ Only one word to describe them... fantastic! ”

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"

GUILHEM & NATHALIE

"Fabulous food, amazing service! Laur and his team were devoted to making our special day perfect. Thank you!"

EMMA & JAMIE

"Thank you for making our day so incredible! Everyone has said how fantastic everything was. We've had so many compliments for your fantastic work, so thank you! Every aspect was wonderful!"

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."



*Small bites...
Lots of flavour!*

- 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

Getting the party off to a stylish start....

CANAPÉS



*Small bites...
Lots of flavour!*

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 Portobello

STARTERS



*The
Sharing Range
£3/pp supplement*

Mediterranean boards

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

The 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

STARTERS



*Wonderful food,
prepared with
care and attention*

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 breadcrumb 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

MAIN COURSE



The
Sharing Range
£3/pp supplement

The British plank

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

The Welsh board

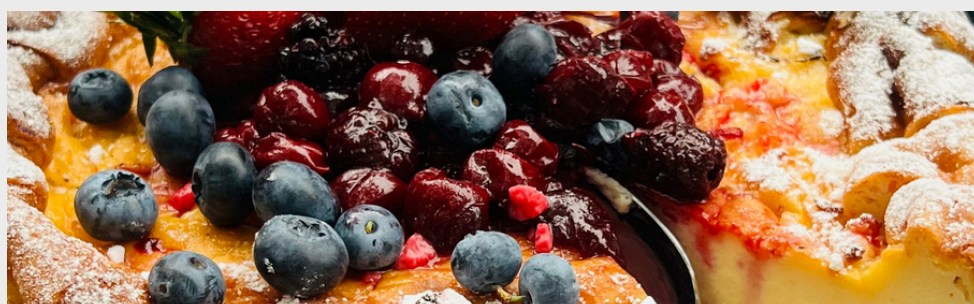
Harissa-spiced, 12h slow cooked Welsh leg of lamb, duck fat roast potatoes, rich red wine gravy, Yorkshire pudding and seasonal vegetables.

Vegan Mains

Vegan beetroot Wellington
Herb-roasted, spiced butternut squash plait

Served with a medley of steamed and grilled seasonal vegetables

MAIN COURSE



The Sweet finale...

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

DESSERTS



Something for the evening...

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

Late night refreshments options £12 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

EVENING SNACKS

Something less formal?...

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

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

BBQ MENU

Something less formal?...

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

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 two dishes and send a preorder. Alternatively, you can choose any other two desserts from our menus.

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

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 the table, on sharing platters 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

Roast chicken breast, dauphinoise potato, French 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 two dishes and send a preorder. Alternatively, you can choose any other two desserts from our menus.

Homemade traditional tiramisu

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

Sticky toffee pudding, toffee sauce and vanilla ice cream

Baked New York cheesecake, summer berries and cherry compote

Carvery Theatre

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

Guests will be served starters and coffee at the table. Chef will invite you to the carvery table for the main course. Alternatively, everything can be served on boards, at the table.

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

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

Desserts will be served on a dessert station and will include a selection of cheesecakes, tarts and traditional Italian Tiramisu.

CARVERY MENU

Budget Wedding Package

£70 per person, inclusive of all essentials and tax

A great value wedding menu, designed for couples with particular budgetary restraints; it includes all the essentials: a package of two canapés and a three course wedding breakfast, tax, service and back of house staff, 5* crockery, highly polished cutlery and all the cooking equipment. Simply multiply your number of guests by £70 and that is all the cost you should expect. Terms apply, limited availability.

Choose two 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

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

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 raspberry tart, raspberry sorbet (Ve, GF)

Terms: Minimum numbers 80 guests for weddings between April - September. Menu tasting not included. One choice + Vegan **or** Vegetarian per course. Travel supplements apply for venues over 80 miles from NP20 6GT.

BUDGET 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.

Our menu is designed for your younger guests, aged 5 to 11 years old.

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

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. 2025 price +£3pp. 2026 price +£8pp.

CLASSIC

4 Canapés + 2 Course Wedding Breakfast

Water glasses

All cooking and service equipment

£55 per person

Service & back of house staff - cost tbc

Travel & setup - cost tbc

Upgrades

Tea & Coffee £3pp

Petit Fours £3pp

Arrival drinks package £15pp (either cocktails or Fizz, based on 2 drinks per person)

*Champagne or wine glasses hire £1.50pp

PREMIUM

4 Canapés + 3 Course Wedding Breakfast

Water glasses

All cooking and service equipment

Tea & Coffee

£65 per person

Service & back of house staff - cost tbc

Travel & setup - cost tbc

Upgrades

Petit Fours £3pp

Arrival drinks package £15pp (either cocktails or Fizz, based on 2 drinks per person)

Petit Fours £3pp

*Champagne or wine glasses hire £1.50pp

THE ICING ON THE CAKE

4 Canapés + 3 Course Wedding Breakfast

Water glasses

All cooking and service equipment

Tea, Coffee & Petit Fours

Evening snacks buffet

£80 per person

Service & back of house staff - cost tbc

Travel & setup - cost tbc

Upgrades

Arrival drinks package £15pp (either cocktails or Fizz, based on 2 drinks per person)

*Champagne or wine glasses hire £1.50pp

BUDGET PACKAGE

2 Canapés + 3 course Wedding Breakfast

Service and back of house staff

5* crockery, water glasses, highly polished cutlery and all the cooking equipment

Terms apply, limited availability.

£70 per person

Terms: Minimum numbers 80 guests for weddings between April - September. Menu tasting not included. One meat choice + Vegan or Vegetarian per course. Travel supplements apply for venues over 80 miles from NP20 6GT. Cannot be used in conjunction with other offers.

Why choose us?...

We are very proud to be Winners of the **Hitched 2023 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 a venue of your choice - that means that we come to your house and 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. 5* crockery and cutlery, a mobile kitchen if necessary, all cooking equipment - it is all included in our packages.

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Facebook/Instagram: @Lucas_Events_Wales

FAQ's

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 power do we need?

We will need 12KW of power or the equivalent is four separate 13 amp plug sockets (normal sockets). This will need to be ready for us upon our arrival.

FAQ's

Water supply?

Yes we will need access to a water supply!

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. In limited instances – depending on the location and size of the event, we might choose to have on site a small team the day before the event.

What space do we need?

For marquee weddings, we will need a catering tent, ideal size of 6 x 3 metres. We will also need at least 5 x 6ft trestle tables. Enough space to park our food unit and any accompanying vans we may need. We will need to be positioned close to the catering tent and power supply.

Do we supply glassware?

Table wine glasses can be hired at a charge of £1.50 per glass, inclusive of tax. We recommend one wine glass and one water glass per person. Our glasses are high quality Glacial Crystal glasses, as such are not suitable for bar service and can only be used until the end of the wedding breakfast.

Bottles for water can be provided free of charge.

What do we provide?

We provide all crockery, cutlery, water bottles, sharing bowls, salt & pepper cruets and serving utensils. You will provide the table linen and napkins, which we can place on top of the plate settings. For a separate charge we can provide the table linen and napkins, too.

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 provide your own food/courses on the day?

If you would like to serve your guests food that is not provided by us, that's fine, but this will need to be completely arranged by yourselves, unless we agree to it prior to your wedding day. In this instance there are important considerations to be made, such as food safety and the general standard of quality, as well as extra service time. Let's chat about it in more detail.

FAQ's

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. You will have to provide the platters and service plates/cutlery needed, unless we agree otherwise prior to the wedding day.

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 distance to the venue, menu offered and special requirements. We usually charge on average £130 - £180 (inclusive of tax) for each staff member, but this can differ - sometimes less and other times more - from event to event, mostly depending on distance, party size and specific requirements.

Can you help with drinks service?

Absolutely! We will service the drinks reception and toast, but can also help with drinks service during the wedding breakfast - as long as the staff isn't needed for food service - the priority will always be to serve hot food hot to your guests.

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.

FAQ's

Cooking at your location

* The host agrees to take responsibility to protect any area that needs to be protected from spills, stains, or any other damage that may be caused. If you want us to set up and cook in a certain area it is the host's responsibility to ensure that the area is safe and that you have taken any measures to ensure the area is protected from damage however caused.

Luca Events Limited will not accept any liability for any such damage resulting from our service. We take care not to damage any area within the event but if any damage is caused you release us from any and all responsibility for such damage.

Branding and logo

Luca's Events logo and any other branding will be on our staff, equipment and vehicles. These logos and branded items will not be removed or covered while Luca's Events carry out the services you have booked them to provide. Luca's Events will not remove any logo or branding from its staff, clothing, vehicle/s or any other equipment associated to Luca's Events, unless agreed prior to the event.

Photos and Videos.

Luca's Events and its Logo and branding are trademarked and under copyright and cannot be used in any commercial advertising in any way without our written permission. We take photos and videos of our events for the purpose of showcasing and promoting our services, please inform us if you prefer us to not photograph your event.

If any such images or video are used for commercial use by any company or person from any events of Luca's Events, we would need to see all and any images or video prior to them being used; this includes advertising, promotion and alike - before any authorization may be given and further charges for such use may apply.

The above exclusions and limitations apply only to the extent permitted by law. None of your statutory rights as a consumer are affected.

*** Booking the event with us means that you accept our terms and conditions in full. ***