



MERRY
Christmas

Luca's Events

Luxury Wedding and Event Catering

Christmas Menu 2025



Luca's Festive Banqueting

EXQUISITE FESTIVE CATERING FOR YOUR PERFECT CELEBRATIONS

Whatever your style or venue, we've got it covered. From intimate gatherings to large scale celebrations, your day should be everything you hoped it to be. Our specialist conference catering team will ensure that your delegates will truly love our food and service.

Catering Packages

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

Team Support

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

Catering equipment, Cutlery & Crockery

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



Hitched
WEDDING
AWARDS
2023





A CHOICE OF 4, ALLOWING 5 CANAPES PER PERSON - £12PP

A CHOICE OF 6, ALLOWING 8 CANAPES PER PERSON - £16PP

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!



Christmas Street Food

Choose 2 themes and 3 items to be available from each theme. Each theme will be set up on a trestle table to create a mini festival stand. Food is served in high quality cardboard boxes or on Palm plates with wooden cutlery for an authentic feel!

Priced at £30.95pp

"Fun Buns"

BBQ Pulled Pork with Apple and Fennel Coleslaw

Roast Turkey with Cranberry and Stuffing

Jerk Shredded Chicken with Chargrilled Pineapple

Fish Cake with Hollandaise Tartar Sauce

Cranberry & Chestnut Falafel with Rocket & Coriander Yoghurt (v) Halloumi and Cranberry (vegan option available)

Chickpea, Courgette and Pepper Burger with Sweet Chilli Sauce (vegan) Beetroot and Bean Burger (vegan)

Served with Fries, Winter Spiced Coleslaw and Winter Leaves

"Posh Dogs"

Cider Dog – Pork and Apple Sausage with Mustard, Mature Cheddar and Piccalilli

Moo Dog – Beef Sausage with Guacamole, Sour Cream, Tomato Salsa and Lime

Exe Dog – Fish Goujons, Tartare Sauce, Fresh Pea and Mint Crush and Rocket

Greek Dog – Chickpea, Olive and Halloumi with Mango Salsa and Heirloom Tomatoes (v)

Vegan Dog – Vegan Sausage with Rocket, Rich Tomato Relish and Sriracha Mayo (vegan)

Served with Fries, Winter Spiced Coleslaw and Winter Leaves

"Posh Pies"

Chicken, Bacon & Leeks

Braised Beef & Whiskey

Turkey, Grilled Vegetables & Chorizo

Pork & Welsh Cider

Stilton & Asparagus (v)

Bombay-Spiced Parsnip, Squash and Lentil (vegan option available)

Served with Creamy Mash, Onion Gravy and Minted Peas

"Fun at the Fair"

(all of the below options are included with this theme)

Mini Doughnuts with Lots of Dips

Vanilla & Winter Berry Cheesecake

Christmas Sweet Treats and Mini Mince Pies



Festive Finger Buffet

£19.95 PER PERSON

A great value festive menu, designed especially for parties booking a Museum Wales venue. Staff and travel costs are charged separately, depending on the service required and venue location.

You can add canapés from our Canapés Menu

Served from a buffet table for guests to help themselves;

Pork, Sweet Chilli & Peppers Posh Sausage Rolls/ Posh Vegan Rolls

Tandoori Chicken Skewers

Traditional Pigs in Blankets

Miniature Yorkshire Pudding with Rare Roast Beef & Horseradish Cream

Sriracha cauliflower wings (ve)

Onion bhaji's/Vegetable samosas

Roasted Potatoes with Garlic & Thyme

Add a Sweet Station to have after your Finger Buffet for an additional £6 per person

Mini Mince Pies and two more of the following Mini Desserts of your choice...

White Chocolate and Winter Berry Cheesecake

Dark Chocolate Tart, Baileys Chantilly Cream

Cointreau Tiramisu

Black Forrest Eton Mess

Apple Pie with Devon Clotted Cream

Belgian Chocolate brownie (vegan & gluten free)

Lemon Meringue Tart (vegan option available)

All dietary requirements catered for.



Festive Rustic Table

3 Course Carvery Buffet

£39.95 PER PERSON

Main items, served on the buffet

Welsh Topside of Beef with Mustard and Herb Crust served with Horseradish Mayo

Garlic & Herb Spiced Turkey Crown served with homemade Stuffing Balls

Poached Salmon Fillet with Pickled Cranberries, Preserved Lemon and Parsley

Winter Vegetarian Wellington (v)

Side Dishes, served on the buffet

Garlic and Herb Roast Potatoes

Cranberry and Lemon Brussel Sprouts, Cumin Yoghurt

Roasted Winter Root Vegetables with Fennel

Yorkshire Puddings

Pan Juice Gravy

Festive Sharing Dessert Station

Please choose 3 of the following to be served on the buffet station

Baked Vanilla and Winter Berry Cheesecake

Dark Chocolate Tart, Baileys Chantilly Cream

Black Forrest Eton Mess

Apple Pie with Homemade Custard

Mulled Spiced Crumble with Christmas Pudding Ice Cream

Traditional Christmas Pudding with Brandy Cream



Christmas Dining Menu

£47.50 PER PERSON

Starter

Spiced Roast Parsnip & Red Apple Soup, sage crouton (v)

Smoked Duck Salad, zesty orange salad, torched peach, mango salsa

Hot Smoked Salmon, Cajun brown shrimp, grilled asparagus, crispy Burford Brown egg

Chicken & Duck Liver Parfait, plum chutney, baby cresses, toasted sourdough

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

Caramelised Cauliflower, poached rhubarb, pink grapefruit, fresh herbs (ve)

Main Course

Rump of lamb, carrot puree, fondant potato, heritage carrots, tenderstem broccoli, rich lamb jus

Garlic & Herb Spiced Turkey breast, carrot & swede puree, roast potatoes, onion & sage stuffing, roasted root vegetables, cranberry jus

Mustard & Herb-crusted Roast Beef Sirloin, carrot & swede puree, roast potatoes, roasted root vegetables, pan jus

Pan-fried Sea Bass, saffron & courgette risotto, sauce vierge

Mushroom & Chestnut Wellington, squash puree, tenderstem broccoli, potato confit, heritage carrots, onion gravy

Charred purple sprouting broccoli, chimichurri, spiced bean bon bon, poppadum crisps, tarragon oil (Ve)

Dessert

Chocolate and Caramel Slice, Cointreau Chantilly Cream

Tart au Citron, lemon sorbet

Sticky toffee pudding, whiskey toffee sauce, vanilla ice cream

Tangy orange and passion fruit cheesecake, passion fruit ice cream

Winter Berries Cheesecake, fresh berries

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



To add a hot drinks station of Cafetiere Coffee and a range of Teas to any of the above menus is an additional £3 per person

Please choose two dishes per course and send us a preorder at least two weeks in advance.



Afternoon Tea

We adore afternoon tea! Tasty sandwiches and savoury snacks, coupled with delicious cakes and freshly brewed pots of tea and coffee - what could be better?

We cater for all dietary requirements and take extreme care to ensure that such diets are not missing on any of the fun!..

AFTERNOON TEA MENU

A SELECTION OF TRADITIONAL SANDWICHES

Welsh cucumber with dill crème fraîche and chives on white bread

Burford brown egg mayonnaise and watercress on white bread

Severn & Wye smoked salmon with lemon & dill cream cheese and capers on rye bread

Roasted chicken with tarragon mayonnaise and baby gem lettuce on granary bread

RAISIN SCONES & PLAIN SCONES

Freshly baked, served with Cornish clotted cream, strawberry afternoon tea jam

A SELECTION OF DELICIOUS MINI SWEET TREATS

Lemon tartlets

Coffee & chocolate cream desserts

Financiers with raspberry jelly and pistachio

Coffee eclairs

Chocolate eclairs

Caramelised apple cream tarts

Pistachio cream dessert

Prices start from £20 per person based on a minimum of 25 guests. Upgrade to a Fizz Afternoon Tea for £26pp, which will also include a glass of Prosecco or Organic Cava.



Drinks packages

Arrival drink

Prosecco or Cava £7pp

Champagne £11pp

High-quality cocktails £8pp

Aperol Spritz £7.50pp

Pimms & Lemonade £5.50pp

Bucks Fizz £5.50pp

Non Alcoholic juice or mocktails £3.50pp

Drinks package 1 - £14pp

1/3 Bottle of house wine per person

Glass of Prosecco or Cava with toast

Drinks package 2 - £17pp

Glass of Prosecco or Cava on arrival

1/3 Bottle of house wine per person

Glass of Prosecco or Cava with toast

Drinks package 3 - £20pp

Glass of Prosecco or Cava on arrival

1/2 Bottle of house wine per person

Glass of Prosecco or Cava with toast

Beer buckets - 10 beers £45

Bespoke drinks packages can be arranged



Contact us Here

With us, everything is about you... Everything we do from the initial enquiry to the event day, has the purpose to give you and your guests the fantastic experience 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 customers.

Call us on 01633449875

Email info@lucasevents.co.uk

Also, be sure to visit our website www.lucasevents.co.uk and our Instagram page [@Lucas_Events_Catering](https://www.instagram.com/Lucas_Events_Catering).

FAQs

Do you offer tastings?

Absolutely! These run from October to April, Tuesday to Thursday. The exception to this is that if you book your event for the same year, we will do our best to fit you in around our events. 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 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 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 experience as such if we need to replace ingredients, whole dishes or even work with your ideas, we'll certainly do so! No two events are the same, so we are very used to curating bespoke menus. It's all about you!

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 authorisation 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. ***