

A rustic stone building with a corrugated metal roof and a courtyard with a long table set for a wedding. The building features a mix of stone and plaster walls, with a prominent arched window on the left. The courtyard is paved and contains a long table covered with a white tablecloth, surrounded by white chairs. The table is set with white linens, glassware, and floral centerpieces. Large white umbrellas provide shade over the table. The background shows more of the building and lush greenery.

# Terra Catering

BYRON BAY

WEDDING PACKAGES

## Terra Catering

Our food philosophy is simple. Fresh, seasonal produce expertly crafted to create delicious Italian and Mediterranean inspired dishes.

Our menus are designed for sharing, showcasing the simplicity of fresh produce and food reflecting the seasons.

We'd love to work with you to create the menu you are looking for to make your event truly memorable.

Menus are samples only and they are there to be discussed.  
Menus are priced per head. Staff cost are quoted separately.  
Additional hire costs are excluded.







## CHEF BRUNO CONTI

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Award-winning chef and restaurateur Bruno Conti ignited his passion for food as a child in Nonna Linda kitchen in Northern Italy, Genova.

He has since pursued a successful career in the culinary arts, working in various venues around NSW, establishing his own name around the Byron Shire. Bruno brings traditional Italian cuisine to the table. Conti's latest venture, THE HUT is located in the beautiful Byron Hinterland, Possum Creek and is a tribute to Mediterranean Cuisine. Elegant service and the finest seasonal ingredients are just some of the key futures to expect from Terra Catering.



A group of women in white dresses are seated at a long table, raising their glasses in a toast. The setting is a rustic, warm-toned room with a large, ornate chandelier hanging from the ceiling. The women are smiling and looking towards each other, creating a joyful atmosphere. The text "WEDDING & EVENTS SIGNATURE MENUS" is overlaid in the center of the image.

# WEDDING & EVENTS SIGNATURE MENUS

# STANDING CANAPÉS PACKAGES

Minimum spend applies.

## CANAPÉ PACKAGE BRONZO

\$75<sub>pp</sub>

Oysters and fresh lemon

Goat cheese tart, walnut,  
aged Balsamic

Crostini with Pepe Saya  
cultured butter, Cantabric  
anchovies Gran Riserva

Arancini ai 4 formaggi

Polenta frita, parmigiano  
reggiano, black garlic  
mustard

## CANAPÉ PACKAGE ARGENTO

\$90<sub>pp</sub>

Appellation oysters with White  
balsamic mignonette

Crostini Pepe Saya cultured butter,  
Cantabric anchovies Gran Riserva

Smoked salmon tart, creme  
fraiché, horserdish

Tempura prawns

Snapper crab bruschetta, chilli,  
black garlic mustard

Arrosticini abruzzesi, lamb  
skewers, salsa verde, lemon

Casarecce pasta with wagyu  
bolognese ragu

## CANAPÉ PACKAGE ORO

\$110<sub>pp</sub>

Appellation oysters with  
White balsamic mignonette

Crostini Pepe Saya cultured  
butter, Cantabric anchovies  
Gran Riserva

Sardine fritte, lime mayo

Tempura prawns

Wagyu bresaola with rocket  
and pecorino involtini

Charcoal WA octopus 'alla  
diavola' with romesco

Bay Lobster lettuce rolls

Pumpkin agnolotti butter  
and sage

# BANQUET PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available. Minimum spend applies. Staff cost is quoted separately according to the amount of guests.

## BANQUET

\$150pp

Focaccia alla Genovese  
Marinated white anchovies  
Burrata cheese  
Coopers Shoot Heirloom  
Tomatoes  
Wagyu bresaola, rocket,  
parmesan  
Calamarata Beef ragu  
Fish of the day  
Broccolini, romesco, smoked  
almonds  
Insalata mista

## BANQUET PREMIUM

\$175pp

Focaccia alla Genovese  
Whipped ricotta, mint oil  
Tonno agli agrumi, orange  
segment, fried capers, mandarin  
oil  
Caprese alla Siciliana  
Large king Ballina prawns  
Fish of the day  
Broccolini, romesco, smoked  
almonds  
Insalata mista  
Roasted potatoes

## BANQUET DIAMOND

\$200pp

Olive verdi marinate al Limone  
Focaccia alla Genovese  
Whipped ricotta, smoked salmon  
caviar  
Crudita' di mare agli agrumi  
(Tuna, Kingfish, Scampi)  
Scallops, cauliflower, nduja oil  
Fried sardines, Lime mayo  
Octopus, taggiasca olives,  
tomatoes, pesto  
Fish of the Day  
Wagyu or Fiorentina steak  
Roasted potatoes  
Broccolini, romesco,  
smoked almonds

# BANQUET PACKAGES

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## FULL GREEK

\$150pp

Pita and Bread  
Marinated jumbo olives  
Taramasalata  
Saganaki  
Octopus, parsley, hummus,  
paprika  
Grilled butterflied Spatchcock  
6h Braised lamb shoulder, tzaziki  
Roasted Potatoes with garlic  
Greek salad

## SPANISH NIGHT

\$150pp

Bread, pepe saya cultured butter  
Jamon Serrano y Pata Negra  
Padron Peppers and Goat cheese  
Verduritas (mixed grilled veggies)  
Black squid ink risotto, peas,  
lemon  
Albondigas (wagyu meatballs)  
Pescado del Dia  
Lentils and chorizo  
Patatas Bravas

## THE SICILIAN

\$150pp

Oyster bar  
—————  
2 Standing Canapés  
—————  
Bread and Focaccia  
3 Antipasti  
1 Risotto or Pasta  
1 Main  
2 Sides





# BOOKING FORM

Terra Catering

Print this page, fill it in and send a picture of it back to us.

Booking Name:

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Company (if applicable):

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Occasion:

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Contact Number:

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Contact Email:

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Date of the Event:

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Time of the Event:

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Venue:

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Ideal spend per head:

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Number of Guests

Adults:

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Kids under 10:

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## MENU SELECTION

- Canapé Package Bronzo \$75pp
- Canapé Package Argento \$90pp
- Canapé Package Oro \$110pp
- Banquet \$150pp
- Banquet Premium \$175pp
- Banquet Diamond \$200pp
- Full Greek \$150pp
- Spanish Night \$150pp
- The Sicilian \$150pp

## PERSONALISE YOUR MENU

- 3x freshly shucked Sydney Rock Oysters \$10pp
- Selection of cheese with condiments \$20pp
- Grazing table with salumi \$20
- Mixed Grazing table salumi and cheeses \$35

## Terms and Conditions

Our Events Coordinator will be in touch to confirm your details selected and discuss anything further you might require. Please note that minimum spends will be dependent on date, time and season and will be confirmed with you on a case-by-case basis. No split bills. Non-refundable deposit of \$1000 to secure the date. If the events gets postponed can be used as a voucher. Full payment is required 15 days before the event.

## DESSERT SELECTION

- Pina' Colada panna cotta \$9pp
- Tiramisu, made especially for you \$10pp
- Basque Cheesecake, mixed berries \$8pp
- Crema catalana \$10
- Profiteroles vanilla or chocolate \$7pp
- Fresh watermelon \$6pp
- Classic Affogato \$10
- Vegan hazelnut affogato \$12
- BYO cake (served+plated on the day) \$5pp

## See something you'd like to try?

Let's talk!

**Chef Bruno Conti**

ph. 0424 530 390

bruno@terracatering.com.au

terracatering.com.au

# SERVICING THE NORTHERN RIVERS



We love big events and intimate dinners in your backyard.

We offer personalised menus and the very highest level of customer service.

All menus are created with local seasonal produce using Italian techniques and traditional recipes. Bruno always finds inspiration from every region of the Italian peninsula, his passion is Sicilian cuisine for the weather similarities and the abundance of seafood.

Whether you're after canapés and cocktails, a seated degustation dinner, a lavish wedding or a grand gala, Bruno and his team will craft an innovative menu that will impress you and your guests.

We are happy to offer tasting to all our potential couples and clients, our policy around such is a small fee of which is deducted from confirmed bookings as a free service.

## **BANK DEPOSIT AND PAYMENT**

Non-refundable deposit of \$1000 to secure the date. If the event gets postponed can be used as a voucher. Full payment is required 15 days before the event.

*Terra Catering*

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