



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

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.



THE HUT
BYRON BAY

A group of women in white dresses are seated at a long table, raising their glasses in a toast. The setting is an elegant room with a large arched doorway in the background, through which a view of a garden is visible. A chandelier hangs from the ceiling. The overall atmosphere is warm and celebratory.

WEDDING & EVENTS SIGNATURE MENUS

STANDING CANAPÉS PACKAGES

Minimum spend applies.

CANAPÉ PACKAGE ARGENTO

\$100pp

4 standing canapés

+

1 substantial

CANAPÉ PACKAGE ORO

\$150pp

6 standing canapés

+

2 substantials

BANQUET PACKAGES

Please note that these are sample menus and may change to reflect the best seasonal produce available. Chef Bruno Conti will work with you to tailor a menu to your tastes, preferences and budget.

BANQUET

\$125pp

1 standing canapé

Pane & Focaccia

1 Antipasto

1 Pasta
OR
1 Risotto

1 Main

2 Sides

BANQUET PREMIUM

\$160pp

3 standing canapés

Pane & Focaccia

2 Antipasto

1 Pasta
OR
1 Risotto

2 Mains

2 Sides

BANQUET DIAMOND

\$200pp

4 standing canapés
+ Oyster Bar

Pane & Focaccia

3 Antipasto

1 Pasta

2 Mains

1 Dessert

SAMPLE BANQUET MENUS

Please note that these are sample menus and may change to reflect the best seasonal produce available. Minimum spend applies.

Staff cost is quoted separately according to the amount of guests.

TERRA

\$125pp

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

SICILIAN

\$160pp

Scallop

Saffron potato purée, 'nduja oil

Cantabrian Anchovy Crostino

Ricotta, Cantabrian anchovy, lemon zest

Wagyu Skewer

Salsa verde

Pane & Focaccia

Burrata & Caponata

Raw Fish alla Siciliana

Kingfish, fennel, orange, mandarin oil

Casarecce alla Norma

Eggplant ragù, tomato, basil, ricotta salata

Pesce alla Vernaccia

Cannellini bean purée, butter, marjoram

Patate Arrosto

Roasted potatoes, garlic, sage

Broccolini

Romesco

THE HUT SIGNATURE

\$200pp

Oysters

Scallop

Purple potato purée, lardo

Cantabrian Anchovy Crostino

Ricotta, Cantabrian anchovy, lemon zest

Four-Cheese Arancini

Jamón Serrano Croquette

Pane & Focaccia

Tuna

Cucumber & tomato gazpacho

Burrata

Black salt, extra virgin olive oil

Jamón Ibérico de Bellota — Pata Negra

Australian Bay Lobster Pasta

Chilli, garlic, fennel seeds, confit tomato

Fish of the Day

Beurre blanc, fried capers,
black olive dust, chives

Wagyu Rump Cap MS8+

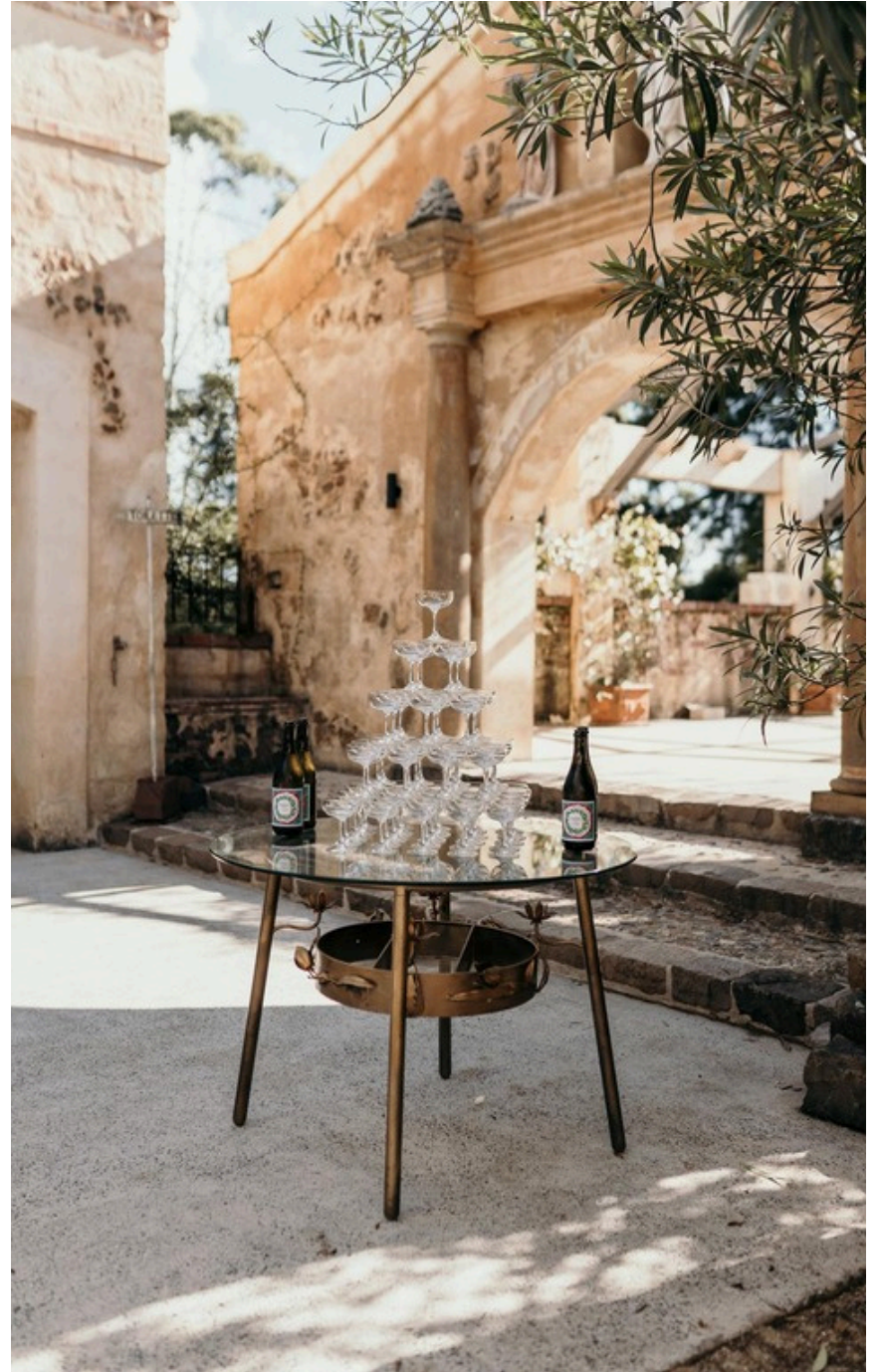
Insalata Mista

Oro Nobile extra virgin olive oil

Caponata

Broccolini

Ajo blanco



BOOKING FORM

Terra Catering

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

Booking Name:

Company (if applicable):

Occasion:

Contact Number:

Contact Email:

Date of the Event:

Time of the Event:

Venue:

Ideal spend per head:

Number of Guests

Adults:

Kids under 10:

MENU SELECTION

☐ Standing Canapé \$100pp

☐ Standing Canapé \$150pp

☐ Banquet Terra \$125pp

☐ Banquet Sicilian \$160pp

☐ Banquet The Hut \$200pp

PERSONALISE YOUR MENU

☐ 2x freshly shucked Sydney Rock Oysters \$10pp

☐ Selection of cheese with condiments \$25pp

☐ Grazing table with salumi \$25

☐ Mixed Grazing table salumi and cheeses \$40

DESSERT SELECTION

☐ Pina' Colada panna cotta \$14pp

☐ Tiramisu, made especially for you \$14pp

☐ Basque Cheesecake, mixed berries \$14pp

☐ Crema catalana \$14

☐ Fresh watermelon \$14pp

☐ Classic Affogato \$10

☐ Vegan hazelnut affogato \$14

☐ BYO cake (served+plated on the day) \$5pp

See something you'd like to try?
Let's talk!

Chef Bruno Conti
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events@terracatering.com.au
terracatering.com.au

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 \$1,000 to secure the date. If the events gets postponed can be used as a voucher. Full payment is required 15 days before the event.

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.

BANK DEPOSIT AND PAYMENT

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.

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