



Conference and Banqueting by LUCA'S EVENTS

2025 - 2027



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Luca's Banqueting

EXQUISITE CATERING FOR YOUR
PERFECT DAY

Whatever your style or venue, we've got it covered. From intimate gatherings to large scale meetings and events, 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 catering packages suitable for most budgets and dining styles. Do you have a different vision for your conference day? 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





Coffee Breaks

A great value coffee breaks menu, designed to fulfil your requirements for breakfast, tea, coffee and snacks service through the conference day. Staff and travel costs are charged separately, depending on the service required and venue location.

Breakfast

Selection of bacon, eggs and sausage rolls, orange juice, water, freshly brewed tea and coffee £12pp (min 20ppl)

Selection of fine continental pastries, orange juice, water, freshly baked scones with jam and clotted cream, freshly brewed tea and coffee £12pp (min 20ppl)

Continental Breakfast (Min 15 people) £15pp

Bagels with soft cheese & smoked salmon

Muffins

Mixed danish pastries

Fruit

Homemade Bircher muesli overnight oats

Freshly brewed tea and coffee

Orange Juice

Hot breakfast (min 10 people) £19.95pp

Full Welsh Hot Breakfast, including cured bacon, pork and leek butcher sausages, vegetarian sausages, Heinz baked beans, scrambled eggs, sautéed mushrooms, grilled tomatoes.

Freshly brewed tea and coffee, Orange juice

Day-delegate Coffee Break £16pp

Includes rolling tea & coffee, as well as three snacks services: on arrival, mid-morning and mid-afternoon, consisting of two items from the following list:

Flapjacks/freshly baked fruit scones with jam and clotted cream

Mixed danish pastries/Mini sausage rolls/Welsh Rarebit/Mini hash browns

Bircher muesli oats/Whole fresh fruit/Ham and cheese croissants

Fruit yoghurts/Mini muffins/Sun-dried tomato & pecorino bruschetta

Waffles /Welsh cakes/Bruschetta pomodoro

Bara brith

Bespoke menus and packages are always available, if you have a different vision for your event we'll gladly work with your ideas and price it for you.



Conference Lunch

There are a variety of menus and packages available, but we will also work with your ideas - if you have certain ingredients or dishes in mind, we'll gladly cook them for you and give you a bespoke quote. Staff and travel costs are charged separately, depending on the service required and venue location.

Classic 14.50pp

Egg and watercress on white bread

Coronation chicken

Hummus and red pepper wraps

Samosas/ Onion Bhaji's/ Vegetable pakora's

New potato and chives salad

Crisps, hummus & crudité's

Almond Bakewell Tart

Tea, Coffee & water

Hot Lunch Buffet £17.50pp

Chicken strips with chilli jam dressing

Vegetarian quiche

Mini Yorkshire pudding with roast beef and horseradish sauce

Spiced sweet potato wedges, maple syrup dressing

Samosas/ Onion Bhaji's/ Vegetable pakora's

Baked potato with accompaniments

Greek salad

Belgian chocolate brownies, fresh berries

Special £20pp

St. Louis-style Beef Chilli

Old Delhi-style butter chicken curry/West Indian spiced aubergine curry for vegetarians

Jasmin rice, Naan bread and chutneys

Stuffed peppers with porcini and chestnut mushrooms risotto, topped with gorgonzola sauce

Honey mustard mini sausages

Chips

House salad

Belgian chocolate brownies, fresh berries

Victoria sponge



Conference Lunch

There are a variety of menus and packages available, but we will also work with your ideas - if you have certain ingredients or dishes in mind, we'll gladly cook them for you and give you a bespoke quote. Staff and travel costs are charged separately, depending on the service required and venue location.

BBQ Buffet £25pp

Juicy beef and plant-based burgers, topped with cheese, lettuce, tomato & Texas salsa

Hot dogs with accompaniments

St. Louis-style BBQ wings, smoked and rubbed with Luca's special BBQ rub

Spiced sweet potato wedges, maple syrup dressing

Southern Kitchen beans with smoky streaky bacon

Corn on the Cob

Chips

Slaw

House salad

New York style cheesecake

Ottolenghi-style buffet £28pp

West Indies Jerk-marinated salmon or chicken

Vegan mushrooms and chestnuts Wellingtons

Middle-Eastern spiced rice, harissa yoghurt, crispy onions

Heritage tomatoes, sumac onions & pine nuts

Charred sweetcorn & avocado, sweet chilli and lime dressing

Spiced sweet potatoes, maple syrup dressing

Roast cauliflower, light garlic yoghurt dressing

Stuffed peppers with porcini and chestnut mushrooms risotto, topped with gorgonzola sauce

Baked vanilla cheesecake, berry & cherry liquor compote

Vegan & GF salted caramel brownie

Hot Fork Buffet Menu

£29 PER PERSON

A great value wedding menu, designed especially for couples booking a Museum Wales venue; it includes canapés and two or three courses. Staff and travel costs are charged separately, depending on the service required and venue location.

You can add canapés from our Canapés Menu

Assorted Fresh Breads & Butter

Please select 3 of the following dishes:

Traditional Spanish Paella with Spanish Hot Chorizo and Chicken Thigh Fillets

Slow Cooked Lamb Tagine with an Almond, Coriander & Mint Yoghurt served with a Harissa Cous Cous

Wild Mushroom Stroganoff with Basmati & Wild Rice (v)

King Prawn & Lobster Tail Linguine with a Creamy Chorizo, Chili & Garlic Sauce

Slow Cooked Beef Cheeks in Red Wine with a Carrot Puree & Rich Port Wine Jus

Pan Fried Chicken Supreme with Smoked Pancetta, Shallots & Puy Lentils

Accompaniments, please select 3 options;

Mexican-style cajun spiced rice

Parsley buttered new potatoes

Steamed seasonal vegetables

Mixed Salad

Homemade roast potatoes

Spiced sweet potato wedges

Roasted cauliflower wedges

Selection of 3 freshly made desserts:

Lemon Tart

Fresh Tropical Fruit Salad

Chocolate Truffle Torte

Mixed Berry & Vanilla Cheesecake

Bramley Apple Tart

Traditional Carrot Cake

Choux Pastry Profiteroles Filled with a Chantilly Cream

British Strawberries & Cream (£1.00 per person supplement)

Selection of British Cheeses, Biscuits, Celery & Mixed Grapes (£1.50 per person supplement)



Bowl Food Menus

Our bowl food menus offer a selection of mini meals beautifully presented in small, stylish bowls. The bowl food menus offer a substantial food choice where space may be limited or at a party when your guests may arrive throughout the evening. They are easy to eat and deliciously trendy. You may consider adding a selection of canapés before the bowl food is served or introducing some bowl food ideas to your canapé selection for the perfect combination. Build your own menu from our extensive selection below.

You can add canapés from our Canapés Menu

MEAT

Slow cooked pork belly with soy and star anise served with rice (df)
Cumberland sausages with creamy mash and caramelised onion gravy
Balinese slow cooked pork with ginger, chilli and sweet soy sauce (df)
Chilli con carne with rice, soured cream and guacamole (gf)
Thai Massaman chicken curry with fragrant yellow rice (gf, df)
Mini Italian meatballs with rich tomato sauce and penne pasta
Beef stroganoff with soured cream, mushrooms and rice
Caribbean lamb curry with rice and peas (df)
Chicken Caesar salad with quail's egg, and crispy Parma ham (gf)
Thai beef fillet salad with fresh coriander, mint and Thai dressing (gf, df)
Smoked duck breast, fresh mango and fine green bean salad (gf, df)

FISH

Thai king prawn curry with cherry tomatoes, fresh pineapple and lemongrass rice (gf, df)
New England smoked haddock chowder with potato chowder (gf)
Pan-fried teriyaki salmon with pak choi and fragrant rice (df)
Sea bass with ginger and spring onions, soy and fragrant rice (gf)
Cambodian monkfish curry with coconut milk, lemongrass and lime leaves served with rice (gf, df)
Spanish cod stew with red peppers, paprika, chorizo and chickpeas served with roast new potatoes (gf, df)
Hot-smoked salmon, asparagus and new potato salad (gf, df)



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VEGETARIAN

Gratineed fresh spinach and squash macaroni cheese (v)

Mixed mushroom and cashew nut stroganoff served with wild rice (v)

Roast Mediterranean vegetables, goat's cheese and rocket with couscous (v)

Chargrilled asparagus, cherry tomato and halloumi salad (v, gf)

VEGAN

Moroccan fresh vegetable tagine with couscous (vegan, df)

Thai butternut squash, spinach and pumpkin curry served with jasmine rice (vegan, gf, df)

African sweet potato, mushroom and spinach pot served with basmati rice (vegan, gf, df)

Spicy aubergine stew with fresh coriander and mint served with fragrant rice (vegan, gf, df)

Goan style dal curry served with pilau rice and hot naan breads (vegan, df)

DESSERT

Eton mess with fresh strawberries and cream (gf)

Banoffee pie with bananas, cream and caramel sauce

White and dark chocolate mousse with amaretto crumb (gf)

Profiteroles with cream and chocolate sauce

Prices start from £34.00 a person based on a minimum of 35 guests to include a selection of 4 mini bowls and 2 mini desserts, and all the necessary service equipment.



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.



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!



Banquet Menu 1

£42.50 PER PERSON

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)

Organic chicken liver parfait, red onion marmalade, toasted bread

Spiced sweet potato wedges, fragrant tabbouleh salad

Main Course

Fillets of Seabass, saffron and courgette risotto, sauce vierge

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

Crispy breadcrumbed pork belly, squash puree, confit potato, tenderstem broccoli, heritage carrots, creamy cider sauce

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

Teriyaki roasted courgette, spiced squash bon bon, poppadum crisps, courgette & basil puree (Ve)

Dessert

Chantilly Tart au Citron, lemon sorbet

Traditional Italian tiramisu

Chocolate and raspberry tart, raspberry sorbet (Ve)

Belgian chocolate brownie, fresh berries, raspberry sorbet



Banquet Menu 2

£47.50 PER PERSON

Starter

Sicilian smoked haddock, capers and pecorino fishcake, dressed leaves, smoked paprika aioli

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

Caramelised cauliflower, poached rhubarb, pink grapefruit, fresh herb (ve)

Main Course

Rump of lamb, carrot puree, dauphinoise potatoes, heritage carrots, tenderstem broccoli, rich lamb jus (£3 supplement)

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

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

Pumpkin and ricotta tortellini, rich basil, tomato and pine nuts sauce (

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

Dessert

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

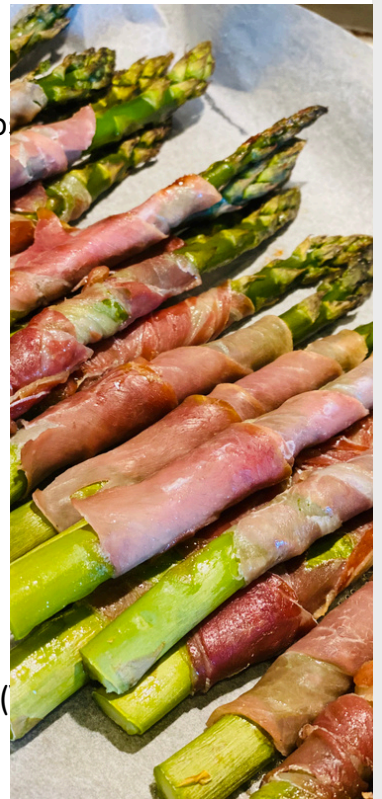
Chocolate panettone bread and butter pudding, homemade vanilla custard

Sticky toffee pudding, whiskey toffee sauce, vanilla ice cream

Tangy orange and passion fruit cheesecake, passion fruit ice cream

Chocolate fondant, salted caramel, vanilla clotted cream ice cream

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





Carvery Menu

£50 PER PERSON

Guests will be served everything can be served 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 terrines, smoked salmon, pork pies, 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 can be served on a dessert table or on platters at the table, and will include a selection of cheesecakes, tarts and mini desserts.

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 broccoli
Buttered new potatoes
Rosemary, garlic and thyme roast potatoes
Yorkshire pudding



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 and vegetarian scotch eggs

Organic pâté & terrines

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





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

Herb-roasted, spiced butternut squash plait

Served with patatas bravas and a medley of steamed and grilled seasonal vegetables





£5PP 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



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

1/3 Bottle of house wine per person

Glass of Prosecco or Cava with toast

Drinks package 2

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

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



Why choose us?

We are very proud to be Winners of the **Hitched 2023 and 2024 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.

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.

What do we provide?

We provide high quality white linen, all crockery, cutlery, water bottles, sharing bowls, salt & pepper cruets and serving utensils.

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.

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.

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.

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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 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 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.

How much staff do you use? What is the cost to it?

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

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. ***