

Bachelorette Packages

TERRA MIA EVENTS 2025



An exclusive and unique experience for you and your group!






MINIMUM SPENDS

*While we don't have a minimum guest count we do
require a minimum spend on all private
experiences*

MONDAY - FRIDAY DAYTIME EVENTS
\$600.00 MINIMUM BEFORE TAXES

MONDAY - THURSDAY EVENING EVENTS
\$800.00 MINIMUM BEFORE TAXES

**FRIDAY EVENING EVENTS & SATURDAY -
SUNDAY EVENTS**
\$1000.00 BEFORE TAXES



Reservation Confirmation and Policies:

To secure your reservation and hold your desired date, we require a valid credit card to be placed on file. You'll need to complete and return our credit card authorization form, along with acknowledgment of our cancellation policy, guest confirmation policy, and terms and conditions.

Please note that no charges will be made to the card unless in accordance with our cancellation policy.

A confirmed guest count is required no later than 72 hours prior to the event. All forms and details regarding **allergies and food sensitivities** must be submitted prior to the event date as we may be unable to accommodate the dietary restrictions of our guests with no advance notice.

**PLEASE NOTE - your date and time is not confirmed until you have signed the CC
authorization form**

PACKAGE PRICES ARE SUBJECT TO CHANGE





Amalfi Coast Vibes

LIMONCELLO SPRITZ
ON ARRIVAL



GNOCCHI
MAKING CLASS
Glass of red or white wine



BRUSCHETTA
Fresh tomato bruschetta and burrata

GNOCCHI MAIN
Tomato sauce & lemon butter sauce

Dessert

Lemon sorbet & fresh fruit

TAKE HOME TERRA MIA APRON

\$105^{+tax}





Rosé All Day

ROSÉ COCKTAIL
ON ARRIVAL



PASTA MAKING
CLASS

Fettucine or Pappardelle

GLASS OF PROSECCO ROSÉ



CAPRESE SALAD

Served with Balsamic “glaze”

PASTA MAIN

Vodka rosé & chicken sauce

DESSERT

Strawberry olive oil cake

TAKE HOME TERRA MIA APRON

\$110^{+tax}





La Dolce Vita



WELCOME COCKTAIL
ON ARRIVAL



PASTA MAKING
CLASS

Pasta Chittara



GLASS OF RED OR
WHITE WINE



DINNER

Sit down to appetizer and pasta made
in class with chicken parm

DESSERT

Finish with a refreshing sorbet drink
and some cannoli

TAKE HOME TERRA MIA APRON

\$115^{+tax}





Girls Just Wanna Have Pasta

WELCOME SPRITZ ON ARRIVAL

Charcuterie & Small Bites



PASTA CUTTING

Take turns cutting fresh rigatoni or fusilli from our pasta extruder! This is a fun, social activity where you'll get to experience how pasta is made WITHOUT THE HANDS-ON WORK OF MAKING IT FROM SCRATCH

BUILD YOUR OWN PASTA

Once we've cooked the fresh pasta for you, it's time for the fun part! Customize your own baked pasta dish with a selection of delicious ingredients before we pop it in the oven



DINNER

Sit down to bruschetta & salad, your personal baked pasta, followed by dessert

TAKE HOME TERRA MIA APRON

\$115 +tax





A Tini Party

ESPRESSO MARTINI COCKTAIL CLASS

Create your very own espresso martini
with our sommelier and enjoy while
making tiramisu



BUILD YOUR OWN TIRAMISU



GLASS OF RED OR WHITE WINE



SNACKS AND SMALL BITES

Enjoy charcuteries, two styles of salad,
truffle fries, pizzas, and arancini

DESSERT

Tiramisu made in class

TAKE HOME TERRA MIA APRON

\$115 +tax



Terramiaeevents.ca



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