



# Event Packages



**Our private packages offer an array of choices.**

This exclusively private experience allows you to enjoy an authentic and unique evening with your group!

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

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## MINIMUM SPENDS

### **Monday - Friday Daytime Events**

\$600 (before taxes)

### **Monday - Thursday Evening Events**

\$800 (before taxes)

### **Friday Evening Events & Saturday - Sunday Events**

\$1000 (before taxes)





# RESERVATION CONFIRMATION AND POLICIES

**We require a valid credit card to be placed on file to secure your reservation and hold your desired date**

Signing the authorization form also confirms that you are aware and agree to the terms and conditions of our cancellation policy. Payments for private experiences can be paid for once the experience has concluded via cash, debit, credit, or etransfer.

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

\*Taxes and gratuities not inclusive of any pricing

**PACKAGE PRICES ARE SUBJECT TO CHANGE**



## ALLERGIES, DIETARY RESTRICTIONS, AND INSENSITIVITIES

We are happy to accommodate dietary restrictions, including **gluten-free**, **vegan**, and **vegetarian** options. Please let us know your needs when booking so we can prepare accordingly. While we strive to include modifications at no additional cost, certain requests may require an extra charge to cover additional ingredients or labor. We will always communicate these details in advance to ensure transparency and satisfaction.

\*Please notify us of any **ALLERGIES/DIETARY RESTIRCTIONS/INSENSITIVITIES prior** to your event. Without advance notice, we may be unable to accommodate the dietary restrictions of our guests!



# Terra Mia Packages 2025

Prices are not inclusive of 13% tax and gratuities and are priced per person

## Did you know?

Our pasta-making classes are located right inside Casa Mia Ristorante! With over 40 years of delicious food and unforgettable moments, the same passion is passed onto all of our pasta-making experiences.

## Pasta Basics

### WELCOME BEVERAGE

One seasonal crafted cocktail, beer or wine

### INTERACTIVE PASTA CLASS

Learn the fundamentals of pasta making, including dough preparation and making fettuccine or tagliatelle

### PASTA DINNER

Enjoy bruschetta, a dish of pasta with family style house made meatballs, 1 glass of Terra Mia VQA wine, gelato and coffee

Take home Terra Mia Apron

**\$100<sup>+tax</sup>**

## La Dolce Vita

### WELCOME BEVERAGE

One seasonal crafted cocktail, beer or wine

### INTERACTIVE PASTA CLASS

Make classic potato gnocchi, or pasta dough and fettuccine

### PASTA DINNER

Enjoy chef selected appetizer, pasta, or gnocchi made in class with chicken parmigiana  
1 glass of Terra Mia VQA wine, gelato and coffee

Take home Terra Mia Apron

**\$115<sup>+tax</sup>**





# Terra Mia Packages 2025

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## Terra Mia Experience

### WELCOME BEVERAGE

*One crafted cocktail by our Sommelier*

### INTERACTIVE PASTA CLASS

*Learn the fundamentals of pasta making, including dough preparation and your choice of two shaping techniques*

### THREE COURSE PASTA DINNER

*Enjoy our signature Terra Mia antipasto spread, both pastas made in class with your choice of sauces*

*Chef's seasonal dessert, two glasses of Terra Mia VQA wine, and coffee*

**Take home Terra Mia Apron**

**\$125<sup>+tax</sup>**



Choose from a diverse range of regions!



*Each class is designed to transport guests to Italy's culinary heart with authentic, region-specific dishes, drinks, and traditions*

## Regional Italia

*A warm welcome to an immersive journey through the flavours of Italy, tailored to the region of your choice*

### WELCOME BEVERAGE

*One regional inspired cocktail*

### INTERACTIVE PASTA CLASS

*Learn the fundamentals of pasta making, including dough preparation and two regionally famous shaping techniques*

### THREE COURSE PASTA DINNER

*Enjoy typical appetizers, both pastas made in class with sauces, an entrée, and dessert, all based on your chosen themed region*

*Two glasses of Italian wine and coffee.*

**Take home Terra Mia Apron**

**\$145<sup>+tax</sup>**





TERRA MIA

PASTA CLASSES | EXPERIENCES

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## Terra Mia Surf & Turf Experience

### WELCOME BEVERAGE

*One crafted cocktail by our Sommelier*

### INTERACTIVE PASTA CLASS

*Learn the fundamentals of pasta making, including dough preparation, making fettuccine and seafood ravioli*

### THREE COURSE PASTA DINNER

*Enjoy fritto misto (land and sea), clams casino, seasonal salad, spaghetti vongole, meat-filled ravioli, dessert, and coffee  
Italian wine pairings chosen by our Sommelier*

**Take home Terra Mia Apron**

**\$145<sup>+tax</sup>**



[Terramiaevents.ca](https://Terramiaevents.ca)



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TERRA MIA

PASTA CLASSES | EXPERIENCES

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## Sommelier Experience



### WELCOME BEVERAGE

*Enjoy Champagne Method VQA Sparkling Wine on arrival*

### INTERACTIVE PASTA CLASS

*Learn the fundamentals of pasta making, including dough preparation and shaping techniques for a pasta of your choice*

***Enjoy 6 wine pairings throughout your experience!  
(including the welcome sparkling wine)***

### SIX FOOD AND WINE PAIRINGS

*The meal will be organized by our chef and sommelier to complement the wines being poured during the experience.*

*Chef-selected appetizers based on the season, pasta served with seasonal sauce, main course, and chef's seasonal dessert*

*Coffee to finish*

**Take home Terra Mia Apron**

**\$150<sup>+tax</sup>**



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TERRA MIA

PASTA CLASSES | EXPERIENCES

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## An Evening In Tuscany

### WELCOME BEVERAGE

*One crafted cocktail by our Sommelier*

### INTERACTIVE PASTA CLASS

*Learn the fundamentals of pasta making, including dough preparation, make hand-cut pappardelle pasta*

### FOUR COURSE PASTA DINNER

*A Tuscan dinner composed of panzanella salad, pappardelle with truffle porcini sauce or ragu, family style Bistecca alla Fiorentina, 3 Tuscan inspired side dishes, and chef's seasonal dessert  
Italian wine pairings chosen by our Sommelier and coffee*

**Take home Terra Mia Apron**

**\$165** +tax



*La vita è una combinazione di pasta e magia.*  
(Life is a combination of pasta and magic)



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