



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.

MINIMUM SPENDS

Weekday Daytime Events

\$500 (before taxes)

Weekday Evening Events

\$800 (before taxes)

Friday Evening, 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 2026

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 gnocchi

PASTA DINNER

Enjoy bruschetta and light antipasto, pasta in chef selected sauce, glass of Terra Mia VQA wine, dessert and coffee

Optional: Add take-home aprons at \$15/pp

\$110^{+tax}

La Dolce Vita



WELCOME BEVERAGE

One seasonal crafted cocktail, beer or wine

INTERACTIVE PASTA CLASS

Learn the fundamentals of pasta making, including dough preparation and making long or short pasta, or gnocchi

PASTA DINNER

Enjoy chef selected appetizer, pasta, or gnocchi made in class with family style meatballs and sausage
1 glass of Terra Mia VQA wine, dessert and coffee

Take home Terra Mia Apron

\$125^{+tax}



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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 long, short or filled pasta, or gnocchi

THREE COURSE PASTA DINNER

Enjoy our signature Terra Mia grand antipasto spread, pasta made in class with chefs selected sauce and chicken parmigiana, two glasses of Terra Mia VQA wine, dessert and coffee

Take home Terra Mia Apron

\$135^{+tax}

**MOST
POPULAR!**



Spend a Sunday at Nonnas in any region of Italy



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

Sunday At Nonnas

An experience of dining at Nonnas table. Inspired by all Nonna's, from Northern to Southern Italy!

WELCOME BEVERAGE

One crafted cocktail by our Sommelier

INTERACTIVE PASTA CLASS

Learn the fundamentals of pasta making, including dough preparation and a regional pasta shape made like a true Nonna.

THREE COURSE PASTA DINNER

Enjoy pasta made in class with a traditional sauce, an entrée with side dishes just like you're at nonnas, Two glasses of VQA house wine, dessert and coffee.

Take home Terra Mia Apron

\$140^{+tax}

At Terra Mia "Sunday at Nonnas" can be any day of the week!



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Family Style Favourites

WELCOME BEVERAGE

One crafted cocktail by our Sommelier

INTERACTIVE PASTA CLASS

Learn the fundamentals of pasta making forming traditional Semolina pasta dough preparation and creating your choice of short pasta

THREE COURSE PASTA DINNER

Enjoy a family style meal of pasta made in class with two styles of sauces, chicken and pork cutlets with seasonal side dishes, two glasses of Terra Mia VQA wine, dessert and coffee

Take home Terra Mia Apron

\$135^{+tax}



The Italian Steakhouse

WELCOME BEVERAGE

One crafted cocktail by our Sommelier

INTERACTIVE PASTA CLASS

Learn the fundamentals of pasta making, including dough preparation and make choice of long, short or filled pasta

ITALIAN STEAKHOUSE DINNER

Enjoy your pasta made in class in a chefs selected sauce. Followed by family style AAA market steak selection from our butcher served tagliata with a mix of classic and seasonal steakhouse sides. Two glasses of VQA wine, dessert and coffee

Take home Terra Mia Apron

\$150^{+tax}



TERRA MIA

PASTA CLASSES | EXPERIENCES

Terra Mia Packages 2026

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Sommelier Experience



Sommelier Sensory Experience

Enjoy a sensory wine tasting experience led by our sommelier in the Casa Mia Wine Cellar

INTERACTIVE PASTA CLASS

Learn the fundamentals of pasta making, including dough preparation and shaping techniques. Your choice of long, short or filled pasta, or gnocchi.

FOOD AND WINE PAIRING DINNER

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

Pasta made in class served in chefs selected sauce, main course, dessert and coffee

Take home Terra Mia Apron

\$150^{+tax}



Terramiaevents.ca



Info@terramiaevents.ca