

*terrain  
events*



In the Field





## *about* TERRAIN EVENTS

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**DEEPLY** rooted in nature and plant life, *terrain* is inspired by the idea of merging house and garden to create an experience for all seasons, to shape a life lived outside and in. Celebrations with *terrain* reflect the cycle of the seasons and the bounty of the land, capturing the beauty of all things grown.

## CULINARY EXPERIENCE

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Guided by the seasonal harvest, our culinary team creates locally-inspired menus for all occasions. Our menus are tailored and customized to fit your style and event type to provide an elevated experience with the impeccable style for which terrain is renowned. We highlight organic and sustainable sources at every opportunity, and use only the freshest local products.



### *on site* COOKING

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Seasonally roasted vegetables, artisanal cheese displays, and botanical desserts accompany our freshly caught seafood and locally-sourced proteins for a truly authentic experience.

To ensure the freshest ingredients and most elevated taste, our culinary team will cook onsite, whether building an outdoor kitchen or using an in-home kitchen.

## TERRAIN IN THE FIELD

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\$ 110 PER PERSON

### MENU INCLUDES:

(6) passed hors d'oeuvres

terrain's signature harvest display  
*stationary tables will be set with our signature harvest items  
that include cheese, charcuterie, and seasonal crudité.*

1st course salad

terrain signature bread pots

main course of 3 entrée selections (*Pasture, Water, Garden*)

entrées served family-style or plated

(3) dessert items

### BEVERAGE:

Bar - \$45 Per Person

*5 hour open bar*

*(2) whites, (2) reds, sparkling, craft beer, elevated spirits*

Soft Beverages, Bar Garnishes, Standard Mixers, Ice - \$10 per person

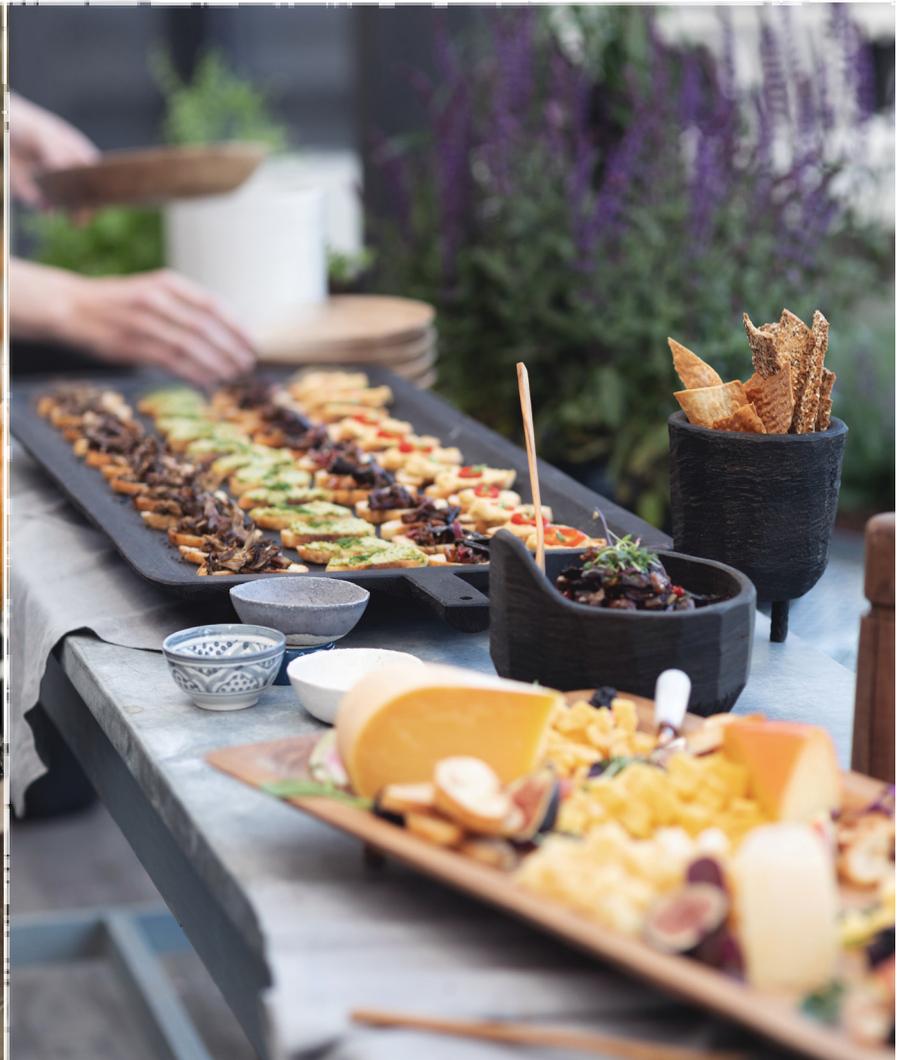
La Colombe Coffee and Tea - \$5 per person

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### COMPLIMENTARY MENU TASTING:

Group tastings for our couples are held throughout the year.

*\* Prices are not reflective of tax and 21% service fee.  
Service is calculated on adult, children's and vendor meals.  
PA Sales Tax is applied to venue fee and F&B.*

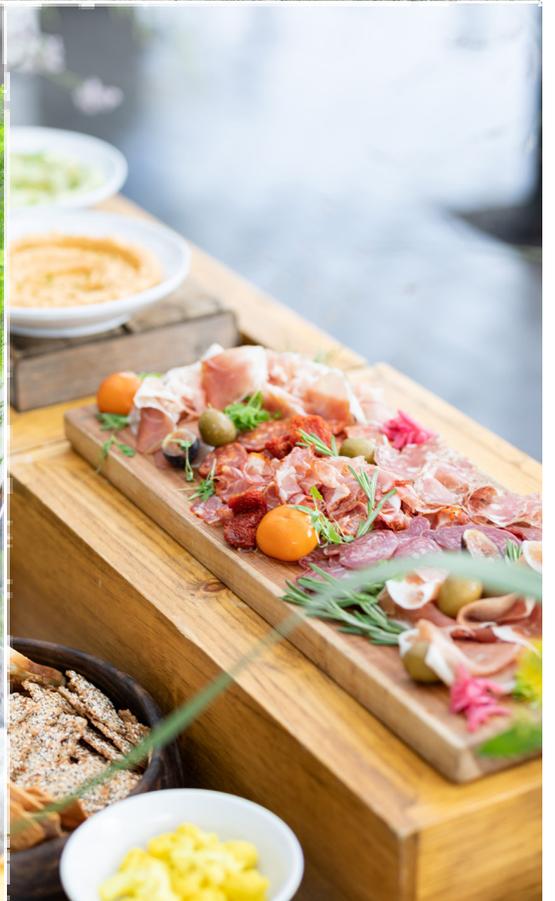




## THE TERRAIN EXPERIENCE

Botanical displays celebrate the season's rich hues and natural textures. Our displays incorporate a mix of product showcased in our stores and venues as a base layer to build upon. From serving trays to natural wood boards, bountiful bowls to elevated serve ware; our team will work with your planner to build a rental list needed to bring the experience to life.

We've worked with a team of designers to create a uniform that echoes the roots we've grown in our own establishments. We feel it's important to bring our sense of hospitality and signature aesthetic to any event. Each of our staff members will provide a personable and professional experience whom can speak to our culinary creations but also allow for set up and clean-up to be effortless on your end.



## GROWING THE DETAILS

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### **PLANTING THE SEED:**

1. Let's connect! A preliminary phone conversation will provide us with an understanding of your occasion details, desired date, guest count, location, and parameters. From here we will be able to give you a general idea of cost commitments and minimums.
2. We will schedule a walk-through of the location to gather details about culinary set up, facility needs, and to survey any additional requirements. A formal proposal will then be drafted from our team.
3. Our Catering Manager will work with you leading up to your event to create a menu, staffing needs, rentals, and day of logistics.

**REQUIREMENTS:** We will require a dedicated planner and their vendor team to lead the conversations on tenting, generators, parking, transportation, restrooms, lighting, AV/Sound, and anything outside of the services we provide.

**RENTALS:** Rentals are based on venue needs, kitchen facilities and format, which will be discussed after a site walk through is completed and menus are finalized.

**STAFFING:** Staffing needs will be decided based on headcount and culinary needs. Travel and distance fees may apply based on your event's location.

## INCLUSIONS & ADDITIONS

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### **VISUAL:**

Included in your off-site fee is a mix of product from our stores and venues as a base layer for our culinary service. From serving trays to natural wood boards, bountiful bowls and unique serve ware.

### **SERVICE:**

Staffing to include servers, bartenders, culinary team, catering management.

We feel it's important to bring our sense of hospitality and signature aesthetic to any event. Each of our staff members will provide a personable and professional experience whom can speak to our culinary creations but also allow for set up and clean-up to be effortless on your end.

### **RENTALS:**

Within your curated proposal, sample rental items will be suggested and quoted based on the needs of your location and event style. Additional rentals generally include tables, chairs, linens, china, flatware, glassware, and kitchen equipment needed to orchestrate your event. Our team will work with your planner to complete the rental list.

### **EVENT MINIMUMS & TRAVEL:**

We require event minimums on select seasons and dates.

Due to the nature of our service our travel distance must be within 50 miles of our venue locations.



## DESIGN BY TERRAIN

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*Design by Terrain* offers décor installation and botanical expertise with a creative perspective, personally tailored to your event. Along with customized floral displays, our designers provide textile, collateral, lighting, and general design services to create cohesive styling for weddings and gatherings of all kinds.



## CONTACT *us*

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### TERRAIN EVENTS

fill out an inquiry form at  
[terrinevents.com](http://terrinevents.com) or email us at  
[catering@terrinevents.com](mailto:catering@terrinevents.com)

For more inspiration, follow us on  
instagram: [@terrain\\_events](https://www.instagram.com/terrain_events)

**Please note:** *The information provided in this brochure may be subject to change. During the planning process for your event, the Terrain Events team will provide updates regarding any changes that may impact your occasion.*