

CUCINETTA

1 HAT AWARD

SYDNEY

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Celebrate the most memorable day of your life, and embark on your life together in the romantic setting and stunning location of Cucinetta Sydney, experience the finest chef hatted Italian cuisine and elegant event space, overlooking Sydney Harbour, while dedicated staff ensure exceptional service that exceeds all expectations. Incredibly versatile, our setting is beautiful for daytime functions, whilst transforming into a stylish dining space in the evening, with subtle lighting and the tranquil harbour views visible through the large surrounding glass windows. Whether you're planning an intimate gathering, a striking sit-down reception or perhaps a more casual affair, Cucinetta understands your Wedding day is one of your most cherished and eagerly awaited milestones. We don't need to go into how good the food is, you already know!.

# CUCINETTA

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## CUCINETTA SYDNEY

### WHAT MAKES US SPECIAL

Central location with ferry access & water taxi,

Uninterrupted harbour & water views, with an outdoor terrace

Surrounding floor to ceiling windows

Accommodates between 20 to 100 guests

Sophisticated and rustic interiors

Air-conditioning + fans

Placement of your bonbonniere, place cards and personalised menus.

Your wedding cake, cut and served on platters, cake table and knife.

AC system

Projector

White table linen & napkins

Event glassware, crockery and cutlery

Parklands surrounds & woolwich dock perfect for ceremonies and

location photoshoots





## Spaces

### **main room capacity**

Seated unrestricted 72

cocktail 82

### **balcony room capacity**

Seated unrestricted 36

### **combined room capacity**

Seated unrestricted 100

### **combined room capacity with dance floor**

Seated unrestricted 90

### **combined room capacity**

cocktail 130

### **MINIMUM SPENDS**

JANUARY - OCTOBER

LUNCH AND DINNER

POA

### **MINIMUM SPENDS**

OCTOBER - DECEMBER

LUNCH AND DINNER

POA

### **photo wall and standing space**

\$500 semi private area

## WEDDING INCLUSIONS

Canapes on arrival 30 min service

5 Hour Dinner reception or 4 Hour Lunch reception

Luxurious and rustic interiors

Floor to ceiling glass windows

Restrooms

Access to outdoor terrace (subject to room bookings)

Modern guest tables & chairs

Crisp white linen tablecloths & napkins

Event Glassware, crockery & cutlery

### SERVICE

Professional and well presented wait staff,

Dedicated Function & Event managers

Host on entrance

Placement of your Stationery, Event Accessories & Bonbonniere

### PLANNING

Complimentary 2 hour set up prior to your event (unless specified otherwise)

Assigned and dedicated Event Coordinator to liaise with through your planning process

Wedding Guest List Templates, Floor Plans & Run Sheets  
d a little bit of body text



## WEDDING PACKAGES



### SEATED DINING OPTIONS

Three course Share menu entree & la carte mains & Dessert \$135

The Feast Menu 4 course, entree, pasta, a la carte mains, dessert \$155

**INCLUDES BREAD ROLLS, SIDE DISHES & 30 mins CANAPES**

### CANAPE DINING OPTIONS

5 hr service of the following

\$140pp

8 canapes

5 hr service of the following:

\$160pp

10 canapes

## MENUS 3 & 4 COURSE OPTIONS

### ENTREE | PLEASE SELECT 4 TO SHARE

Oven baked scallops, cream of zucchini, mushroom breadcrumbs  
Zucchini flowers with ricotta & 4 cheeses  
Eggplant Parcels with buffalo ricotta and roasted bell peppers.  
Salumi board, cured Italian delicacies and pickled vegetables.  
Burrata creamy mozzarella, cherry tomato, basil, EVO.  
Crispy herb and garlic bread with buffalo ricotta, truffle honey and olives  
cold fresh prawns, avocado  
King fish raw sashimi  
beef carpaccio with rocket & parmesan

### PASTA | PLEASE SELECT 1 TO SHARE

King prawns with house made fregola, cherry tomatoes and prawn oil.  
Penne, eggplant, tomato, basil, stracciatella  
Risotto with wild mushrooms, parmesan, truffle oil  
Malloreddus pasta with pork sausage ragu, porcini, fried rosemary, pecorino.  
Vincenzo's Gnocchi with hand picked crab meat, tomato, garlic, chilli  
Paccheri with slow cooked beef rib ragu,, parmesan and ricotta

## YOUR MENU SELECTIONS



## YOUR MENU SELECTIONS

## MENUS 3 & 4 COURSE OPTIONS

### MAIN COURSE | PLEASE SELECT 3 CHOICE ON THE DAY

Our Signature pork belly with roasted carrots and mustard apple puree.  
Lamb shoulder slow roasted with pumpkin puree, grapes and roasted cauliflower.

Angus beef eye fillet with romonseco, potaot, pumpkin galette

Cone bay barramundi cooked in a bag with cherry tomato, capsicum, olives, basil

New Zealand King Salmon slow roasted with potato puree, crushed peas, tartare sauce

Corn fed Chicken breast. corn puree, pearl barley, sauteed mushrooms

### SIDES | PLEASE SELECT 1 TO SHARE

Rocket leaf salad, pear, parmesan, hazelnuts

Broccoli, butter

Green beans, butter and goat's cheese

Oven-roasted potatoes.

Shoe string fries





## MENUS 3 & 4 COURSE OPTIONS

### DESSERT COURSE | PLEASE SELECT 1 OR 2

Vincenzo's classic tiramisu

Vanilla Bean panna cotta, fresh berries, pistacchio gelato

Vincenzo's Gianduia Fondant

Meringue, with tropical fruits, curd, sorbet

Caramelised pear tart with caramel, vanilla bean gelato

White chocolate creme brulee, passionfruit, coconut gelato

Zeppole, custard, berries, sorbet

### KIDS MEAL OPTIONS

**combo meal - pasta, main, ice cream +drinks \$70**

Garlic bread 10

Fish & chips 28

Penne Napoli 28

Bowl of chips 15

Gnocchi Napoli 28

Vanilla ice cream \$10

Chicken Nuggets & chips 28

Grilled steak & chips 31

## YOUR MENU SELECTIONS



# Beverage options

## CLASSIC BEVERAGE PACKAGE

\$ 69 PP 3 HOUR PACKAGE

\$ 93 PP 4 HOUR PACKAGE

Wines – Sparkling, White Wine & Red Wine

Beer – Birra Moretti / Peroni Light

Other – Soft drinks / Sparkling water / Coffee

## PREMIUM BEVERAGE PACKAGE

\$ 93 PP 3 HOUR

PACKAGE \$ 132 4 HOUR

PACKAGE

Wines – Sparkling, White Wine & Red Wine

Beer – Birra Moretti / Peroni Light

Other – Soft drinks / Sparkling water /

Coffee Spirits – Mixed drinks

## PLATINUM BEVERAGE PACKAGE

\$ 160 PER PERSON 4

HOUR PREMIUM PACKAGE

Wines – Sparkling, White Wine & Red Wine

Beer – Birra Moretti / Peroni Light / Premium beer

Other – Soft drinks / Sparkling water / Mineral water / Coffee

Spirits & Cocktails – Mixed drinks

## BYO OPTIONS

\$ 40 PER PERSON

## ARRIVAL DRINK PACKAGE

\$ 25 PP 30 MINS

Wines – Sparkling, white, red

Beer – Birra Moretti / Peroni Light

cocktail - lychee martini - water melon martini

## BOTTOMLESS 3HR BEVERAGE

\$ 50 PP

Wines – Sparking wine & Rose

IT IS NOT COMPULSORY to arrange a drinks package you may select on consumption



## CANAPE SELECTIONS

### COLD CANAPES

Sydney rock oysters, red wine vinegar.  
Raw fish tartare crostini.  
Classic caprese costini.  
Prosciutto di Parma, rockmelon  
salmon sliders, mascarpone  
Seared beef crostini,  
Nudja Mayo mortadella panini  
Salami panini  
prawn sliders

### HOT CANAPES

Saffron arancini wth mozzarella.  
Salt and pepper calamari,  
White bait fritters.  
Zucchini flowers filled with 4 cheese.  
Baked scallops gratin  
Polpetti panini  
Chicken, garlic and parsley skewers  
crumbed prawns

### SUBSTANTIAL CANAPES

Brioche wagyu burgers  
Vincenzo's gnocchi with crab & garden tomato.  
Penne, eggplant, tomato, stracciatella  
Malloreddus, pork ragu, porcini, pecorino  
Risotto wild mushrooms, parmesan, truffle oil  
Crumbed lamb cutlets, salsa verde  
steak and chips  
fish and chips

### DESSERT CANAPES

Cannoli filled with ricotta  
Vincenzo's tiramisu  
meringue with berries  
Donuts filled with nutella  
Profiteroles  
mini cheese cakes

# Menu upgrades

## CANAPES ON ARRIVAL

**\$32pp 3 canapes per person**

waygu beef tartare crostini  
crab, lemon crostini  
piadian, stracchino & truffle

## DESSERT OPTIONS \$8PP

House cannoli filled with ricotta  
House made nutella donuts  
House made biscuits

## SHARE PLATES \$70

**we recommed 1 plate per 4**

King prawns served cold with  
avocado, lemon, seafood sauce

Calamari lightly fried served with  
tartare sauce

Fresh pasta served with beef or pork  
ragu

Crumbed prawn cutlets served with  
chili mayo, lemon

## OYSTERS SHUCKED TO ORDER

**\$16 per person**

Natural served with lemon

## OYSTERS WITH PEARLS

**\$19per person**

Natural served with cucumber,  
apple, salmon caviar, lemon

## COLD SEAFOOD PLATTERS

**\$40 per person**

Oysters, prawns, octopus, salmon  
pate, tuna sashimi, scallops

## ANTIPASTO PLATTERS

**\$22 per person**

hand sliced prosciutto, salami,  
coppa, marinated veg, pickles ,Nduja

## BEEF CARPACCIO

**\$8 per person**

hand sliced beef, served with lemon,  
rocket & parmigano

## CAKE OPTIONS

**\$14 per person**

Strawberries and cream, vanilla  
sponge

**\$14 per person**

classsic continental cake, vanilla  
custard & chocolate, cream

**\$14 per person**

chocolate mud cake

**\$19 per person**

our cake with gelato

# IMPORTANT INFO

## CEREMONY TIMES

Monday - Friday

Lunch ceremony from 12pm - 4pm

Dinner ceremony from 6pm - 10pm

Saturday

Lunch ceremony from 12pm - 4pm

Dinner ceremony from 6pm - 11pm

Sunday

Lunch ceremony from 12pm - 4pm

Dinner ceremony from 6pm - 11pm

## VENUE ACCESS AND PROP REMOVAL

bump in times lunch 10:15am

bump in times dinner 4pm

bump out times lunch 4pm

bump out times dinner 11pm

## WHAT IS PERMITTED

flower arrangements table cloths crockery & glass ware

balloons cake stands and props

**ALL PROPS MUST BE  
REMOVED AT BUMP OUT**



# CONTRACT

DEPOSITS WILL BE DEDUCTED OFF YOUR TOTAL BILL ON THE DAY OF YOUR EVENT. GUEST NUMBERS ARE TO BE CONFIRMED 48 HOURS PRIOR TO THE EVENT. IF THE NUMBERS OF GUESTS FALL WITHIN THE 48 HOUR PERIOD PAYMENT OF CONFIRMED GUESTS APPLY.

DEPOSITS TO CONFIRM AN EVENT ARE NON-REFUNDABLE FOR CANCELLATION OF A BOOKING.

EXCLUSIVE USE REQUIRE A \$3,000 PAYMENT TO SECURE THE EVENT DATE.

EXCLUSIVE USE OF THE PREMISES REQUIRE BALANCE OF EVENT TO BE PAID 3 WEEKS PRIOR TO THE EVENT DATE.

LUNCH BOOKINGS STARTING 12PM TO 4:00PM CONCLUDE

DINNER BOOKINGS STARTING 6PM TO 11:00PM CONCLUDE

PLEASE RESPECT THE LUNCH TIMES AS WE HAVE A TIGHT SCHEDULE IN EVENTS BACK TO BACK AND NEED THE TIME TO RESET THE RESTAURANT. IF YOU REQUIRE ADDITIONAL TIME FOR YOUR EVENT A FEE OF \$2,000 PER HOUR WILL INCUR. WE ASSUME IF YOU GO OVER THE TIME LIMITS ABOVE, THE ADDITIONAL FEE OF \$2,000 PER HOUR WILL ADDED TO YOUR FINAL BILL. UNLESS STATED OTHERWISE.

PLEASE NOTE ANY DECORATIONS LEFT BEHIND AND NEED TO BE REMOVED FROM THE RESTAURANT INCUR A TIP FEE OF \$500. ANY MESS LEFT BEHIND REGARDING DECORATIONS AND NEED EXTENSIVE CLEANING INCUR A CHARGE OF \$250.

A SERVICE CHARGE WILL BE ADDED TO YOUR FINAL ACCOUNT.

SUNDAYS 10% SURCHARGE

PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

WEDDING TASTING INCUR A CHARGE OF \$160PP INCLUDED FOOD AND WINE TASTING

BOOK HERE

