

CUCINETTA

1 HAT AWARD

SYDNEY

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This Festive season think CUCINETTA for Sydney's best dining experience. Overlooking the harbour water. A sophisticated yet contemporary Restaurant perfect for that leisure lunch, special evening out, family get togethers or a rewarding team gathering and of course that milestone celebration whatever your celebrating immerse yourself in one of Sydney's best gems

CUCINETTA

1 HAT AWARD

CUCINETTA SYDNEY

Chef Vincenzo the founder of Cucinetta creates menus that are delicious and yet simple. With an Italian heritage the menus are classic yet modern. For many its the package we create with impeccable service, quality food and stunning water harbour views like no other! For this CUCINETTA is arguably one of Sydney's best Italian for 18 years

“ Fashion comes and goes but tradition remains!”





Spaces

main room capacity

Seated 72

cocktail 82

balcony room capacity

Seated 36

combined room capacity

Seated 100

combined room capacity with dance floor

Seated 90

combined room capacity

Cocktail 140

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

Menus

\$ 105 B A N Q U E T M E N U

2 COURSE

ANTIPASTI SHARING + A LA CARTE MAINS }

Pane – Sour dough, Olive oil, butter

Burrata – classic tomato panzanella salad

Tagliere – Mixed Salumi, cheese & condiments

SECONDI (CHOICE ON THE DAY)

Pasta – House made Pasta pork sausage ragu

Carne – Slow roasted Lamb shoulder, confit garlic

Pesce – Our signature Fish in cartoccio

Contorni

Gem lettuce, fennel, chives, hunter valley vinegar



Our menu is seasonal. Menu subject to changes, due to market fluctuations.
Want to make your own package? Talk to us to discuss your needs. We love
making people happy!

Menus



\$ 130 B A N Q U E T M E N U

3 COURSE

ANTIPASTI SHARING + PASTA + A LA CARTE MAINS }

Pane – Sour dough, Olive oil, butter, olives

Burrata – classic tomato panzanella salad

Tagliere – Mixed Salumi, cheese & condiments

Fiori - Lightly fried & crumbed zucchini flowers

GNOCCHI (SHARING)

Vincenzo's signature Gnocchi with crab sauce

REPLACE GNOCCHI WITH SHARE DESSERT

SECONDI (CHOICE ON THE DAY)

Maialino – 14hr slow cooked Porchetta

Carne – Slow roasted Lamb shoulder, confit garlic

Pesce – Our signature Fish in cartoccio

Contorni

Gem lettuce, fennel, chives, hunter valley vinegar

\$ 145 BANQUET MENU

Menus

4 COURSE

ANTIPASTI SHARING + PASTA + A LA CARTE MAINS + DESSERT}

Pane – Sour dough, Olive oil, butter, olives

Burrata – classic tomato panzanella salad

Tagliere – Mixed Salumi, cheese & condiments

Fiori - Lightly fried & crumbed zucchini flowers

GNOCCHI (SHARING)

Vincenzo's signature Gnocchi with crab sauce

SECONDI (CHOICE ON THE DAY)

Maialino – 14hr slow cooked porchetta

Carne – Slow roasted beef eye fillet

Pesce – Our signature Fish in cartoccio

CONTORNI

Gem lettuce, fennel, chives, hunter valley vinegar

DOLCE

Vincenzo's Signature Tiramisu



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\$ 185 BANQUET MENU

Menus



5 COURSE

ANTIPASTI SHARING + PASTA + A LA CARTE MAINS + DESSERT

Pane – Sour dough, Olive oil, butter, olives

Capesante – baked scallops

Calamari – Lightly fried southern calamari

Crudo - Raw fish carpaccio

Gamberi - fresh prawn plate, lemon, avocado

GNOCCHI (SHARING)

Vincenzo's signature Gnocchi with bay lobster

SECONDI (CHOICE ON THE DAY)

Maialino – 14hr slow cooked porchetta

Carne – Waygu beef served MR

Pesce – Our signature Fish in cartoccio

CONTORNI

Gem lettuce, fennel, chives, hunter valley vinegar

DOLCE

choux pastry, fresh berries, lemon mascarpone, gelato

CANAPE MENUS

CANAPES OPTIONS

\$120 6 Item canapes per person

Please select 6 item canapes from the list to serve throughout the evening

COLD SELECTIONS

Bread, buffalo ricotta, truffle honey
Spanner crab, lemon, creme fraiche
Oysters, Mignonette dressing
Whipped smoked salmon, mascarpone
Tuna Sashimi, served on wasabi leaf
Veal tartare, risotto crostino
Charred bread Vincenzo's Nduja
Prosciutto, melon
Prawn cocktail
Milk bun lobster roll

CANAPES OPTIONS

\$145 8 Item canapes per person

Please select 8 item canapes from the list to serve throughout the evening

HOT SELECTIONS

Fried zucchini flowers, 4 cheese
Crumbed eggplant, ricotta
Italian hot dog
Crispy chicken burgers
Beef Burger
Crumbed king prawns, mayo
Rigatoni, beef ragu
Pasta with crab sugo chili
Fried fish and Chips
Jack's Creek Sirloin, French Fries, Béarnaise

CANAPES OPTIONS

\$175 10 Item canapes per person

Please select 10 item canapes from the list to serve throughout the evening

DESSERT SELECTIONS

Vincenzo's Tiramisu
Mini pavlova's
apple crumble, soft cream
Dark chocolate mousse
Ricotta Cannoli
Nutella filled donuts
Gelato filled donuts

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

OYSTER PLATTER

\$80 per platter 12 oysters

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

\$6 per person

cut and serve your cake

\$19 per person

our cake with gelato

\$10 per person

serve your cake with gelato

OTHER ADDITIONS \$15

hot chips chicken salt

Roast potato

veggies

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

KIDS AND SET UP

BUMP IN TIMES LUNCH

10:15am

BUMP OUT TIMES LUNCH

4:00pm

BUMP IN TIMES DINNER

4:00pm

BUMP OUT TIMES DINNER

11:00pm

PERMITTED

- flower arrangements
- table cloths
- crockery & glass ware
- balloons
- cake stands and props

ALL PROPS MUST BE
REMOVED AT BUMP OUT

FOOD

Gnocchi Napoli 28

Penne Napoli 28

Chicken Nuggets & chips 28

Fish & chips 28

Grilled steak & chips 31

Garlic bread 10

Bowl of chips 15

Vanilla ice cream \$10

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

CAKE OPTIONS



STRAWBERRIES AND CREAM



RED VELVETE



CHOCOLATE MUD



CLASSIC CONTINENTAL