

cucina

private events



# cucina

— market • bistro —

Located at Eighth Avenue Place in the heart of downtown Calgary, Cucina is one half Italian bistro & one half grab & go market café. Cucina's warm and rustic ambience is idyllic for accommodating a wide variety of group sizes.



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the bistro seating & standing room

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seating capacity

The bistro is available for bookings from 11am - 3pm and dinner from 5pm onward.



standing cocktail reception **55 people**  
seated plated dinner **32 people**



standing cocktail reception **75 people**  
seated plated dinner **55 people**



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## seated dining menus

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### first | select 2

**market soup** carrot ginger, coconut, crème fraîche V | GF | NF

**caprese salad** broxburn farms tomato, bocconcini, aged balsamic, micro basil  
V | GF | NF

**caesar salad** romaine, crispy bacon, parmigiano reggiano, anchovy dressing  
GF | NF

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### second | select 3

**silver sage skirt steak** roasted garlic mashed potato, broccolini, shallot jus  
GF | NF

**rotisserie chicken** fingerling potato, roasted red pepper, zucchini purée,  
oyster mushroom jus GF | NF | DF

**pan seared steelhead trout** crispy kale, potato rosti, cauliflower purée,  
tomato concasse GF | NF | DF

**ricotta gnocchi** tomato, fior di latte, micro basil V | NF

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### third | select 2

**tiramisu** Berloni family recipe

**crème brûlée** vanilla bean, seasonal berries V | GF | NF

**dark chocolate torta** raspberry coulis V | GF

V vegetarian   GF gluten free   DF dairy free   NF nut free



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## seated dining menus

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### first | select 2

**market soup** carrot ginger, coconut, crème fraîche V|GF|NF

**caprese salad** broxburn farms tomato, bocconcini, aged balsamic, micro basil  
V|GF|NF

**caesar salad** romaine, crispy bacon, parmigiano reggiano, anchovy dressing  
GF|NF

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### second | select 1

**wild BC mushroom risotto** grana padano, micro greens V|GF|NF

**prawn & herb risotto** chives, tarragon, parmigiano reggiano GF|NF

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### third | select 3

**NY strip steak** garlic mashed potato, rainbow carrot, bone marrow jus GF|NF

**rotisserie cornish hen** creamy polenta, roasted cauliflower, swiss chard,  
fois gras jus GF|NF

**pan seared steelhead trout** crispy kale, potato rosti, cauliflower purée,  
tomato concasse GF|NF|DF

**ricotta gnocchi** tomato, fior di latte, micro basil V|NF

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### fourth | select 2

**tiramisu** Berloni family recipe

**crème brûlée** vanilla bean, seasonal berries V|GF|NF

**dark chocolate torta** raspberry coulis V|GF

V vegetarian GF gluten free DF dairy free NF nut free



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## shared dining menus

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At Cucina, we believe the best moments are shared moments. Enjoy the warmth and interaction of family-style dining without the clean up. Socialize in an intimate setting without the formality of a coursed meal and allow your guests to focus on the important things...namely good times and great company.



### first | select 2

**market soup** butternut squash, pumpkin crème fraîche

**pickled melon** prosciutto, green insalata GF|NF|DF

**assorted bread** ciabatta, focaccia, country loaf V|DF

**kale insalata** roasted sweet potato, quinoa, toasted cashew V|GF|DF

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### second | select 2

**whole roasted chicken** natural jus GF|NF|DF

**albacore tuna** seared rare, salsa verde GF|NF|DF

**beef striploin** natural jus GF|NF|DF

*\*available upon request, upgrade for an additional \$16 per person*

**penne** blistered tomato, fior di latte, micro basil V|NF

**grilled broccolini** lemon, grana padano V|GF|NF

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### third

**dolce bites** goat cheese cheesecake, tiramisu, profiterole V

V vegetarian   GF gluten free   DF dairy free   NF nut free



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## dining menus

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### canapes

<b>seared diver scallops</b> sweet corn purée, tomato relish GF   NF   DF	36.00 / per dozen
<b>prosciutto wrapped prawns</b> sundried tomato aioli GF   NF   DF	30.00 / per dozen
<b>beef meatballs</b> pomodoro, grana padano NF	30.00 / per dozen
<b>crispy pork belly</b> salsa verde GF   NF   DF	28.00 / per dozen
<b>rosemary marinated lollipops</b> chimichurri GF   DF	48.00 / per dozen
<b>seared albacore tuna</b> pickled strawberry, basil GF   NF   DF	30.00 / per dozen
<b>mascarpone &amp; herb arancini</b> truffle aioli V   NF	26.00 / per dozen
<b>forest mushroom soup 'shooters'</b> V   GF   NF	26.00 / per dozen
<b>hand shucked oysters</b> mignonettes GF   NF   DF	36.00 / per dozen
<b>AAA alberta beef tartare</b> potato chip, pickled shallot GF   NF   DF	34.00 / per dozen
<b>seared herbed gnocchi</b> brown butter sage V	28.00 / per dozen
<b>bruschetta</b> fairwinds goat cheese, house-made crostini V   NF	22.00 / per dozen

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### food stations

<b>port hardy salmon</b> lemon beurre blanc GF   NF   DF	12.00 / per person
<b>dry aged prime Alberta beef</b> served on artisan baguette, spicy horseradish mustard, herb butter, garlic aioli, carved to order	14.00 / per person
<b>wild BC mushroom risotto</b> caramelized leek, mascarpone, served in grana padano cheese wheel V   NF	12.00 / per person
<b>pizza station</b> prosciutto & arugula, chorizo & roasted onion, margherita NF	8.00 / per person
<b>oysters</b> red wine vinegar & shallot, horseradish, lemon GF   NF	12.00 / per person
<b>cheese platter</b> selection of imported cheeses, crostini, jelly, <i>Eighth Avenue Place roof farmed honey</i> V   NF	12.00 / per person
<b>charcuterie</b> crostini, pickles, mustard NF	12.00 / per person
<b>antipasti</b> olives, marinated & grilled vegetables V   GF   NF   DF	10.00 / per person
<b>assorted fruit</b> seasonal fresh fruit V   GF   NF   DF	10.00 / per person
<b>mini dolce</b> selection of house-made Teatro Group mini desserts	12.00 / per person

V vegetarian GF gluten free DF dairy free NF nut free



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## wine & liquor

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### sparkling white

VAPORETTO, Prosecco, Veneto, Italy	\$60
fresh, light and dry sparkling with mild citrus notes, and a little Granny Smith apple.	
CHANDON 'Rosé', California, USA	\$90
structured rosé with fresh strawberry and raspberry flavours, supported by some toasty autolytic notes.	
VEUVE CLICQUOT, Brut, Champagne, France	\$125
intense and delicious this wine evokes flavours of lemon juice, fresh baked brioche and pear.	

### rosé

2016 FEUDI DI SAN GREGORIO, Ros'Aura, Campagna, Italy	\$60
an intense, fruit driven rosé from Southern Italy; red berries, and a hint of licorice.	
2016 CHATEAU D'ESCLANS, 'Whispering Angel', Provence, France	\$85
light, refreshing and utterly delicious; grapefruit, cinnamon and vanilla.	

### white

2016 Dog Point, SAUVIGNON BLANC, Marlborough, New Zealand	\$75
classic Marlborough Sauvignon Blanc; tons of acid, grapefruit, snow pea and fresh cut grass.	
2017 Palamadina, PINOT GRIGIO, Venezia Guilia, Italy	\$55
crisp and light, this refreshing wine has characters of honeysuckle, Bartlett pear and honey dew.	
2016 Pieropan, GARGANAGA, Soave Classico, Veneto, Italy	\$55
suggestions of almond, citrus and marzipan in this Italian white.	
2017 La Peyriere, SAUVIGNON BLANC BLEND, Bordeaux, France	\$65
a slightly richer Sauvignon Blanc this wine has a little minerality to go along with lime zest and charred pineapple.	
2016 Garnier & Fils, CHARDONNAY, Chablis, Burgundy, France	\$89
prototypical Chablis; wet slate, fresh lemon, and a little smokiness.	
2016 Zinck, PINOT BLANC, Alsace, France	\$59
intensely floral wine with great tropical fruit flavors like mango and lychee.	
2016 Leitz, 'Dragonstone', RIESLING, Rheingau, Germany	\$69
this slightly sweet Riesling tastes of apricot, lime skin, and peach.	
2017 Joie 'A Noble Blend', GEWÜRZTRAMINER BLEND, Okanagan, Canada	\$85
notes of guava, rosé, nutmeg and ginger; an extremely aromatic wine	
2015 The Hilt, CHARDONNAY, Santa Barbara County, California	\$175
this powerful Chardonnay carries flavors of vanilla, candied pineapple, and lemon curd.	
2016 Catena, CHARDONNAY, Mendoza, Argentina	\$65
rich, oak driven Chardonnay; conjures images of coconut, banana and vanilla.	

\* Please note that availability and vintages are subject to change.



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## wine & liquor

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### red

2016 Phillipe Bouzeroux, PINOT NOIR, Burgundy, France approachable red burgundy; subtle earthy mushroom notes, with a piercing under ripe strawberry and little meatiness.	\$75
2016 Elio Grasso 'Gaverini', NEBBIOLO, Piedmont, Italy elegant and acidics; notes of rose petal, sage and plum.	\$89
2016 Barbi, SANGIOVESE, Chanti, Tuscany, Italy Tangy acidity, and soft round tannins, flavors of zesty wild strawberry and cedar.	\$65
2007 Batasiolo 'Reserva', NEBBIOLO, Barolo, Piedmont, Italy this Reserva Barolo is fully mature; a pile of autumn leaves, tobacco and dried out cranberry.	\$110
2012 Arrayan, SYRAH, Mentrída, Spain black pepper, vanilla and bacon flavor this hot climate Syrah.	\$69
2009 La Fiorita, SANGIOVESE, Brunello di Montalcino, Tuscany, Italy leather, tart cherry and cake spice flavor this complex Sangiovese.	\$180
2009 Lopez de Haro 'Grand Reserva', TEMPRANILLO, Rioja, Spain this well aged Rioja tastes of hickory, white pepper and cassis.	\$85
2012 Chateau Touzet, CABERNET MERLOT BLEND, Bordeaux Superior, France a firm right bank Bordeaux; blueberry, balsamic, and a hint of coffee.	\$75
2014 Chateau La Nerthe, 'Cassanges de la Nerthe', GRENACHE BLEND, Rhone, France an exotic, spicy red; bay leaf, licorice, and raspberry jam.	\$69
2005 Chateau Lascombes, CABERNET BLEND, Margaux, Bordeaux, France from an exceptional vintage this 2005 is showing flavors of graphite, black currant and leather.	\$250
2012 Chateau Fontenil, MERLOT BLEND, Fronsac, Bordeaux, France Chateau Fontenil errs more on the fruit driven side of Bordeaux; plum, raspberry and hints of bakers chocolate.	\$140
2014 Antinori, 'Tignanello', SANGIOVESE CABERNET BLEND, Tuscany, Italy blackberry, olive tapenade and cigar are the essence of this powerful super Tuscan.	\$280
2015 Sette Ponti 'Crognolo', SANGIOVESE MERLOT BLEND, Tuscany, Italy dense and full bodied; red currant and smoked meat.	\$90
2015 Cultivar, CABERNET SAUVIGNON, North Coast, California a bruiser of a wine; ripe blackberry, cedar, and a little capsicum.	\$110
2015 Catena, MALBEC, Mendoza, Argentina blueberry, hoisin and vanilla dominate this powerful red wine.	\$59

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## additional information

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### rental charges

- Groups of 30 or more may be subject to rental charges (glassware, flatware, tables, linens) or according to individual event needs, which will be added to the final bill.

### cakes

- Cucina's in-house pastry chef can create a wide range of custom specialty cakes and desserts. Please inquire with our events coordinator for pricing.
- Guests may also bring their own cake, in which case a cutting and plating charge of \$3.00 per person applies.

### floral arrangements

- Available upon request

### ice sculptures

- Available upon request

### photographers

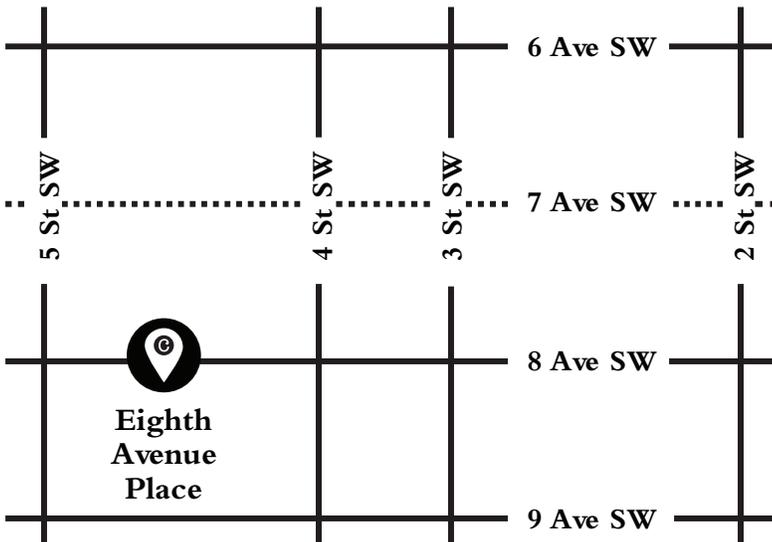
- Available upon request



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## contact

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Cucina is located in the Eighth Avenue Place building between 8th and 9th Avenues and 4th and 5th Streets SW.

Please contact **Diana** at **587.353.6565** or by email at **diana@eatcucina.com** to discuss your private event needs. All information in this brochure may change without notice, according to season and regular updates.