



FUNCTIONS
2023

515 - 8 AVENUE SW
EIGHT AVENUE PLACE
587.353.6565
WWW.EATCUCINA.COM



Our Story

It is our pleasure to welcome you to Cucina, our kitchen, our cuisine.

Our food is based on the philosophy of “less is more”, allowing amazing ingredients to shine through preparations rooted in elegance and simplicity. Dishes are designed to be shared and enjoyed, in the same way we would on a Sunday at home.

A tavola, buon appetito!

3 *Venue Capacity & Rates*

4 *Menus*

7 *Canapés*

8 *Food Stations*

9 *Wine*

12 *Contact*



Venue Capacity



standing cocktail reception

35 people

seated plated dinner

30 people



standing cocktail reception

80 people

seated plated dinner

48 people



Food & Beverage Minimum Spends

Facility	Monday-Friday AM booking (7am-11am)	Monday-Friday Lunch booking (11am-4pm)	Sunday- Thursday PM booking (5pm-close)	Friday- Saturday PM booking (5pm-close)
Full Bistro	\$2,000	\$3,000	\$3,500	\$4,500
Half Bistro	\$1,500	\$2,500	\$3,000	\$4,000



add an assortment of bread baked fresh from Alforno Bakery for an additional \$2 per person
v | nf

Seated Dining Menu

First | select 2 _____

Mushroom Soup truffle oil (gf) (nf)

Tuscan Onion Soup mozzarella, gruyère, ciabatta (nf)

Caesar Salad double smoked bacon, crouton, Grana Padano (nf)

Kale Salad maple dijon vinaigrette, pecorino, pine nuts, orange (gf)

Second | select 3 _____

Sous-vidé Coulotte Steak potato pave, roasted heirloom carrot, blackberry jus (gf) (nf)

Roasted Chicken creamer potato, broccolini, lemon butter (df) (nf)

Trout caponata, frites, gremolata (en papillote) (gf) (nf)

Truffle Lasagna oyster medley, fior di latte, mornay sauce, Grana Padano (nf)

Third | select 2 _____

Earl Grey Panna Cotta walnut streusel, blackberry compote

Tiramisu Berloni family recipe (nf)

Lemon Posset sable cookie, raspberry



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v | nf

Seated Dining Menu

First | select 2 _____

Mushroom Soup truffle oil (gf) (nf)

Tuscan Onion Soup mozzarella, gruyère, ciabatta (nf)

Caesar Salad double smoked bacon, crouton, Grana Padano (nf)

Kale Salad maple dijon vinaigrette, pecorino, pine nuts, orange segments (gf)

Second | select 1 _____

Squash Risotto butternut squash, goat cheese, sage, Grana Padano (gf) (v) (nf)

Mushroom Risotto oyster mushroom medley, mascarpone, Grana Padano (gf) (nf) (v)

Third | select 3 _____

AAA Striploin parsnip puree, potato pave, roasted heirloom carrot, porcini jus (gf) (nf)

Roasted Chicken creamer potato, broccolini, lemon butter (gf) (nf)

Salmon cioppino, chili gremolata (df) (gf) (nf)

Truffle Lasagna oyster medley, fior di latte, mornay sauce, Grana Padano (nf)

Fourth | select 2 _____

Earl Grey Panna Cotta walnut streusel, blackberry compote

Tiramisu Berloni family recipe (nf)

Lemon Posset sable cookie, raspberry



Family Style
select 2 from
each
category
\$55

Family Style
select 3 from
each
category
\$70

add an assortment of
bread baked fresh from
Alforno Bakery for an
additional \$2 per
person
v | nf

Shared Dining Menu

At Cucina, we believe that 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 good company.

First

Heirloom Tomato Salad heirloom tomato, basil, balsamic glaze (df) (gf) (nf)

Date & Walnut Bruschetta date, walnuts, goat cheese

Caesar Salad double smoked bacon, crouton, Grana Padano (nf)

Second

Rigatoni Bolognese veal & pork, tomato sugo, Grana Padano

(nf) **Roasted Chicken** salsa verde (gf) (df)

Cavatappi Alfredo guanciale, pine nut crumb

Porchetta gremolata (gf) (df) (nf)

Seared Salmon salmoriglio (gf) (df) (nf)
** upgrade for an additional \$16 per person

Grilled AAA Tenderloin red wine jus (gf)
**upgrade for an additional \$24 per person

Accompaniments

Roasted Heirloom Carrots aleppo, honey, za'atar (gf) (df) (v)

Roasted Brussels Sprouts sherry vinaigrette, shaved pecorino (gf)

(v) **Creamer Potatoes** rosemary, garlic confit (gf) (v) (nf)

Broccolini chili gremolata, garlic confit, lemon (df) (gf) (nf)

Dessert

Dolce Bites an assortment of Chef inspired Cucina mini desserts

v vegetarian | gf gluten free | df dairy free | nf nut free



Reception Menu Items

For socializing prior to seated lunches and dinner or effortless enjoyment throughout cocktail style receptions, passed canapes add a dynamic culinary component to any Cucina event.

Minimum of 2 dozen per selection must be ordered.

Unsure of where to start?

Allow our Events Manager to create a proposal for you based on your group size & budget.

Canapés

Crispy Shrimp <i>bomba aioli (df) (nf)</i>	\$40 dozen
Prosciutto Wrapped Prawns <i>lime aioli (gf) (df) (nf)</i>	\$42 dozen
Nonna's Meatballs <i>tomato sugo, Grana Padano (nf)</i>	\$40 dozen
Fried Pork Belly <i>gremolata (df) (nf)</i>	\$39 dozen
Lamb Chop <i>mint chimichurri (gf) (df)(nf)</i>	\$60 dozen
Tuna Tartare <i>cucumber, mint, lemon, parsnip puree (gf) (nf)</i>	\$38 dozen
Arancini <i>corn, mozzarella, sambal aioli (nf)</i>	\$36 dozen
Fried Mac n Cheese <i>marinara sauce (nf)</i>	\$36 dozen
Carne Cruda <i>AAA striploin, anchovy, Grana Padano, crostini (nf)</i>	\$44 dozen
Smoked Salmon <i>crostini, dill cream cheese, fried caper (nf)</i>	\$38 dozen
Croquette <i>potato, Grana Padano (nf)</i>	\$35 dozen
Tomato Bruschetta <i>focaccia, tomato, basil, balsamic glaze (v)</i>	\$34 dozen
Chicken Spiedini <i>chicken breast, lemon, white wine, amogio sauce (nf)</i>	\$40 dozen
Oyster <i>mignonette, lemon, horseradish (df) (gf) (nf)</i>	\$46 dozen



Reception Menu Items

For cocktail style events, food stations provide a satisfying compliment to Cucina's passed canapés.

Unsure of where to start?
Allow our Events Manager to create a proposal for you based on your group size & budget.

Food Stations

Salmon <i>beurre blanc (gf)</i>	\$20 person
Roasted Beef Striploin <i>served on artisan baguette, spicy horseradish mustard, herb butter, garlic aioli, carved to order</i>	\$22 person
Mushroom Risotto <i>served in a Grana Padano cheese wheel (v) (gf)</i>	\$20 person
Pizza Station <i>prosciutto & arugula, chorizo & onion, margherita</i>	\$12 person
Artisan Cheese Platter <i>selection of imported cheese, crostini, house preserves (v)</i>	\$17 person
Charcuterie <i>salt crafted-cured meats, crostini, pickles, mustard (df)</i>	\$17 person
Mini Dolce <i>selection of house-made mini desserts</i>	\$16 person





Wine List

Sparkling

Celebrate! Sparkling wine evokes a carefree feeling the second it hits your lips! The most versatile wine, bubbles and food are easy friend while setting the tone for all events.

2019 SUMARROCA Cava Brut, Penedes, Spain | \$70

This wine is like a symphony of flavors, It is complex and layered, yeasty warm bread, tart lemon and a persistent bubble.

FERRARI Brut Rosé, Trentino, Italy | \$100

Raspberry jam smeared on freshly toasted sourdough. A playful balance of lees and red fruit.

NV DRAPPIER Brut, Champagne, France | \$150

Intense and delicious; this wine evokes flavours of lemon juice, fresh baked brioche and pear.

Rosé

The most stylish way to imbibe, rosé wines are no longer just sweet fuel for patio lounging. Crisp, yet slightly more full bodied than many whites, our two selections have the right balance of acid & tannin to pair well with many canapés or just laugh with your guests.

2020 WHISPERING ANGEL Grenache Blend, Provence, France | \$90

Watermelon, cucumber water and grapefruit. Dry, refreshing and delicious.

2021 LA KIUVA, Rosé de Vallé, Valle d'Aosta, Italy | \$70

Pretty pale pink. Aromas of bumble berry pie, wild berries and tart rhubarb. Animated with a delicate bitter sweet taste at the end.

White

Our white & red wine categories are weighted from light & refreshing to full bodied and rich. Lighter style wines often bring crisp acidity and are the perfect choice for the cocktail hour before dinner. More full-bodied wines, with well-integrated oak bring the structure and complexity needed for food pairing.

2021 LEITZ DRAGONSTONE Riesling, Rheingau, Germany | \$70

The salty touch on the end of this lightly sweet German Riesling delivers a welcome complexity to a juicy, piquant mouthful of pears, pineapples and limes.

2020 BENCH 1775 Pinot Gris, Penticton, British Columbia | \$65

Characters of ruby red grapefruit, apple, pear, stone fruit and light smokiness.

2022 GREGORIS Pinot Grigio, Veneto, Italy | \$75

This easy-going Pinot Grigio is both decisive and delicate, with notes of yellow apple, nectarine and a wet stone.

2022 CLARK Sauvignon Blanc Marlborough, New Zealand | \$70

Classic marlborough sauvignon blanc; tons of acid, grapefruit, snow pea and fresh cut grass.

2022 BRUNO LAFON 'LE P'TIT CHARDO' CHARDONNAY IGT, Burgundy, France | \$65

This is an easy-drinking and plump Chardonnay. Fuzzy peach pineapple and lemon curd.

2021 DOMAINE FOURREY Chardonnay, Chablis Burgundy, France | \$100

Classic Chablis; flinty and mineral with notes of granny smith apple and oyster shell.

2021 GASSIER Viognier, Languedoc, France | \$90

This robust white has lots of tropical fruit, including mango and passionfruit, as well as some elderflower.

2022 BRAMITO Chardonnay, Umbria, Italy | \$90

Beautifully balanced between oak and fruit; this structured chardonnay has notes of ocean spray, citrus zest and toffee.



Wine List

Red

2022 DOMAINE GIRARD Pinot Noir, Languedoc, France | \$80

An agile and pretty pinot loaded with cranberry, sour cherry, and bundled herbs.

2020 AU BON CLIMATE Pinot Noir Santa Barbara County, California | \$110

Strawberries and blackberries on the nose and palate finishing with a touch of rose bouquet. A lively mouthfeel with a youthful vibrance and acidity.

2020 BRIGALDARA Valpolicella, Veneto, Italy | \$65

Ruby red in colour, this Valpolicella superiore offers fleshy aromas of wild berries, black currants, with hints of chocolate. On the palate, the wine is dry and robust with velvety texture.

2021 PODERI COLLA Nebbiolo, Piedmont, Italy | \$90

Nebbiolo; the grape of Barolo and Barberesco in its' softest form. Fennel, roses, and red plum with fine grained tannin.

2018 LAMOLE DI LAMOLE Chianti Classico, Sangiovese, Tuscany, Italy | \$80

This Chianti screams rustic; with a raw expression of Sangiovese featuring butchers block, baking spices and dark fruit.

2020 AIA VECCHIA LAGONE IGT, Merlot Blend, Bolgheri, Italy | \$75

Structured and elegant with flavours of plum, wild berries and a hint of clove followed by a plush finish.

2020 LOS VASCOS Cabernet Sauvignon, Colchagua Valley, Chile | \$50

A pleasant fruity nose with aromas of black cherries, raspberries and cassis and a hint of anise. This is a silky, flavourful wine with supple tannin structure.

2015 CHÂTEAU MALARTIC-LAGRAVIERE Cabernet Blend, Pessac-Leognan, Bordeaux | \$225

An intense blend from right around the city of Bordeaux; this wine features graphite minerality, underbrush and under ripe blackberry, with a finish that lasts minutes.

2018 CULT Cabernet Sauvignon, Napa Valley, California | \$115

Powerful California Cab that is ripe without ever being jammy. Cassis, menthol and vanilla with round, plush tannins.

2015 BRIGALDARA Amarone, Corvina Blend, Veneto, Italy | \$185

Oppulent Amarone with sour cherry and vanilla aromas with bold flavours of dried grapes, cherries and nutmeg.

2020 CATENA Malbec, Mendoza, Argentina | \$65

Blueberry, hoisin and vanilla dominate this powerful red wine.

2017 CHATEAU CAMBON LA PEALOUSE Cabernet Blend, Haut-Medoc, Bordeaux, France | \$100

A Merlot Cabernet Sauvignon blend, ripe red fruit, a touch of smoke, tobacco and a little mint and sage. Imagine cherries, plums and currants crushed in a leather bag.

2020 BOOMTOWN Cabernet Sauvignon, Columbia Valley, Washington, United States | \$70

Abundant cherry fruit and balancing acid while giving you the rustic complexity of freshly crushed herbs.



CONTACT

FOR ALL FUNCTION AND CATERING INQUIRIES, PLEASE CONTACT US
AT 587.353.6565 OR EVENTS@TEATROGROUP.CA

eatcucina.com

 [eatcucina](https://www.instagram.com/eatcucina)

 515 - 8 avenue sw

