

Congratulations and thank you for considering Cucinetta for your wedding celebration.

Your wedding day will be one of the most memorable days of your lives and a new beginning to your future together.

We are renowned for our excellence in fine dining Italian food, warm friendly service and a picture perfect setting making us the ideal venue for your intimate gathering

Located in one of Sydney's most sought after reality destinations it commands an inspiring vantage point to capture breathtaking views of the city skyline, Bridge and cockatoo island. The restaurant is located in Woolwich offering a magnificent back drop for photo opportunities and minutes from other stunning locations.

Your guest will experience and enjoy refreshments and canapés in the reserve from Woolwich lookout on arrival overlooking Sydney Harbour, before entering into the newly refurbished restaurant and dining room.

Our Wedding Coordinator is on hand to make your wedding preparations as easy as possible. Let us take care of the stress for you, leaving you free to organise the many other details that go into creating the perfect day.

At Cucinetta we are always available to answer your questions and provide helpful advice to ensure your dream day becomes a reality.

Please find enclosed our food and beverage packages,

Warmest Regards

Giovanni Finocchiaro & Vincenzo Mazzotta

Wedding package inclusions

- Refreshments and canapés after the ceremony or on arrival
- The experience of a three course fine dining Italian dinner prepared by Chef Vincenzo Mazzotta
- 4 ¾ hour beverage package

- Espresso coffee and boutique teas
- Wedding cake sliced and served on platters
- Cake table and knife

- Wedding Planner to help plan and coordinate your special day
- Table setting lamps
- Printed menus

- White linen table cloths, linen napkins, glass ware, cutlery, crockery
- Room hire included
- Complimentary menu tasting for the bride and groom
- Professional high ratio floor service
- Chair covers
- **Wedding gift from Vincenzo & Giovanni to celebrate your new lives together**

Food and beverage menus are designed with your input and styled specifically for your function and guests. If you have a special request which may include a degustation menu, or perhaps premium wines we would be pleased to discuss these with you.

For exclusive use of the restaurant, a minimum spend will apply.

Beverage Packages

While we are unable to offer wine tastings we are happy to provide tasting notes on any of our Beverage packages. Alternatively we can arrange for you to meet with our Wine Connoisseur, Giovanni Finocchiaro

Standard Package \$39pp

On arrival

nv Bellussi Prosecco - Veneto

Peach Bellini Cocktail

Your Choice of One White:

Your Choice of One Red:

Soft drinks and mineral water

Beer local

\$7 extra per person for one additional cocktail to be served (choices below)

\$15 extra per person for French champagne to be served with speeches -

Medium package \$49pp

On arrival

nv Bellussi Prosecco - Veneto

Peach Bellini Cocktail

Your Choice of One White:

Your Choice of One Red:

Soft drinks and mineral water

Beer Premium

\$5 extra per person for sparkling wine toast served with speeches (must be pre-ordered)

\$5 extra per person for one additional cocktail to be served (choices below)

\$10 extra per person for French champagne to be served with speeches

Cocktail selection

Campari, soda or fresh orange

Spritz - Aperol, white wine, peach nectar and mint

Classic Champagne cocktail - Sugar cube, bitters and brandy topped with sparkling wine

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Premium Package \$59pp

On arrival

N.V Janz Brut Cuvee, Tasmania

Peach Bellini Cocktail

Champagne Cocktail

Your Choice of One Italian White:

Your Choice of One Italian Red:

Soft drinks and mineral water

Dessert Wine:

06 Noble One – Hunter Valley

Beer

French champagne to be served with speeches

Top shelf spirits

Cocktail selection

Campari, soda or fresh orange

Spritz - Aperol, white wine, peach nectar and mint

Classic Champagne cocktail - Sugar cube, bitters and brandy topped with sparkling wine

Beverages will cease 15 minutes prior to the conclusion of your function.

Dining Package

Canapés on arrival - ½ hour service

Entree

Eggplant parcels filled with Bresaola and cheese
Saffron Orecchiette pasta with prawns and zucchini
Risotto with calamari ragu caramelised leeks and bottarga
Freshly made potato gnocchi with tomato, basil and buffalo cheese
Seafood salad with prawns, scallops, mussels and clams
Individual antipasto plate - hot and cold
Pumpkin and amaretti tortellini with burnt butter, pinenuts and sultanas

Main

Crispy skin barramundi with fennel, borlotti beans and pecorino
Blue eye fillet with confit garlic soft potatoes and onion jam
Free-range chicken breast stuffed with tomato and smoked mozzarella and wrapped with prosciutto.
Angus beef fillet with potato and fontina cake and veal glaze
Mandalong lamb rump served with spinach and fregola
Pork belly oven roasted, served with fig risotto

Dessert

Profiteroles filled with fresh cream, served with warm chocolate sauce & toasted almonds
Vanilla bean pannacotta with strawberries in balsamic syrup
Milk chocolate and hazelnut semifreddo with white chocolate anglaise
Chocolate tortino with mascarpone creme.
Latte brulee of banana and passion fruit
Dessert tasting plate for one
OPTIONAL – Italian cheese platters to share in place of dessert

menu subject to seasonal changes & personal preferences

Booking Guidelines

Confirmation and deposit

Written confirmation and a \$2000.00 deposit is required within seven days of making a tentative booking. This will secure the time and date selected for your wedding.

Final Payment

Final accounts are to be paid 14 days prior to the date of your event. This can be done by cash or bank cheque. If paying by credit card please be aware that a 2.5% surcharge will apply.

Final numbers

The final number accepted will be the number advised 14 days before the function date and will confirm the minimum number to be charged. A minimum of 70 adult guests is required for exclusive use of the restaurant for all times except Saturday night and Sunday lunch when 90 adult guests is the minimum required.

Cancellation policy

Cancellation of a confirmed booking must be made in writing and is subject to the following conditions:

Outside 60 days - \$2000.00 refund

Between 60 and 30 days – full deposit will be refunded unless another booking is taken of similar value

Bookings cancelled inside 30 days – 50% of function cost will apply

Duration

Lunch: Receptions are booked over a 4¾ hour period. Guests may arrive 15 minutes prior to the ceremony. Lunch receptions must conclude by 4.30pm. Guests to leave no later than 5.00pm.

Dinner: Receptions are booked over a 4¾ hour period from 6.30pm. Dinner receptions must conclude by 11.30pm, guests to leave no later than 11.45pm. (Sundays must finish at 10.30pm).

Menu Selection

To be confirmed 14 days prior to the function. Cucinetta reserves the right to change menu items based on seasonal availability.

Children's meals

Children are offered a special three course menu at \$35 per person.

Musicians, photographers, etc

Meals for entertainers, photographers etc are charged \$30.00pp and include a main meal only and non alcoholic beverages.

Music

We reserve the right to lower noise levels if it results in disturbing residents.

Our lease and liquor license contain specific requirements with regard to music. All music must finish at 11.00pm and 10.30pm on Sundays.

Responsible Service of Alcohol

We reserve the right to refuse service of alcohol to any guest under the age of 18 or unable to prove their age, or any guest we believe to be intoxicated or disruptive.

Transport

To ensure a smooth departure for guests, transport in the form of pre-booked taxis or mini buses must be arranged as it is often difficult to organise taxis at the conclusion of a function.

Damages

Event organisers will be financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors.

Public Liability and Insurance

Cucinetta takes all necessary care however we accept no responsibility for loss of or damage to merchandise, equipment or personal articles left in the restaurant, prior to, during or after a function.

Collection of Property

All goods including gifts, flowers and decorations must be collected on the same day of the function unless prior arrangements have been made. Or we can arrange to deliver the next day.

A 10% surcharge applies for Public holidays.

Agreement:

I have read and understand the above guidelines:

Name: Bride _____ Groom _____

Wedding Date: _____ Start Time: _____

Address: _____

Email: _____ No. of guests _____

Phone (HM): _____ Mobile: _____

Credit Card Number (compulsory): _____ Expiry Date: _____

Card Holder's name: _____

Deposit: _____ or A cheque will be posted for the deposit

Special notes: _____

I, the undersigned, have read the terms and conditions for Cucinetta and confirm that the above information is correct.

Signature: _____ Date: _____

Name: _____

Please fax or post this agreement once signed thank you for your reservation.

CUCINETTA
RISTORANTE • BAR

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