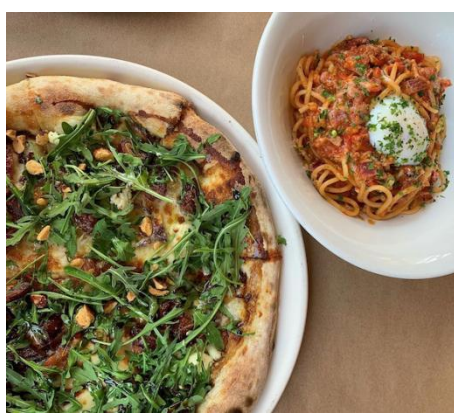


# CUCINAenoteca Irvine

Come party with us!

Team CUCINA will wow your friends, family, coworkers, and clients as we celebrate seasonal interpretations of our California inspired Italian kitchen.



BOOK YOUR PARTY:

up to 60 guests

ashley sanchez | [ashleys@urbankitchengroup.com](mailto:ashleys@urbankitchengroup.com)

60+ guests

tiffany tassano | [tiffany@urbankitchengroup.com](mailto:tiffany@urbankitchengroup.com)

irvine spectrum center  
532 spectrum center drive | irvine, ca 92618 | 949.861.2222  
[urbankitchengroup.com](http://urbankitchengroup.com)





CUCINA enoteca IRVINE is located at the Irvine Spectrum Center in Orange County, California. The rustic modern space incorporates vintage finds, floral elements, and signature CUCINA mural. Celebrate on one of our covered or open air patios, at a communal table, spacious bar or enjoy the lively setting of our main dining room.

For birthday and graduation celebrations, wedding receptions, corporate dinners, meeting presentations and other personal and professional milestones, CUCINA is perfect for any occasion.

We offer various semi-private spaces for smaller functions, while larger groups are welcome to host their event using our patio or the entire restaurant as a private venue.

The following selection of prix fixe menus are served individually plated, family-style or as a buffet; made with the freshest local, organic and sustainable ingredients.

Personally designed menus are available for buyouts or groups interested in a more specialized dining experience.

#### WE ARE A WINE SHOP INSIDE A RESTAURANT

Our wine list follows a value-driven and competitive retail pricing format. Bottles cost about half as much as they would at another restaurant. Craft cocktails, house infused liquors and artisan beers round out our extensive beverage selection.

#### LOOKING FOR A UNIQUE WAY TO ENTERTAIN YOUR FRIENDS + FAMILY + CO-WORKERS?

Host a one of a kind culinary event at CUCINA such as blind tasting for the wine connoisseur, hands on pasta making, and more.

CIN CIN!

*For off-site events, please contact Urban Kitchen Catering, our full service catering company. Complete our catering inquiry form online at [urbankitchengroup.com/catering](http://urbankitchengroup.com/catering)*



# EVENT SPACES

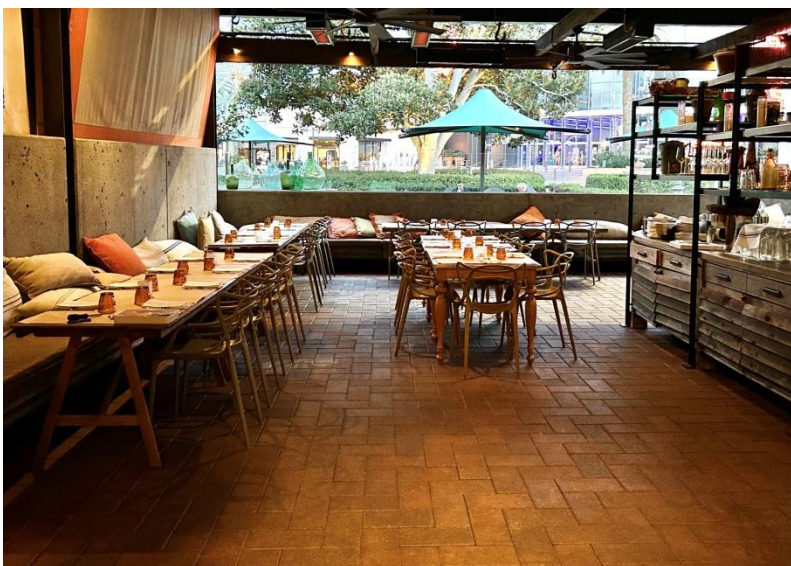
open air patio (patio 2), front  
for parties up to 46 guests



patio fireplace  
for parties up to 22 guests



covered patio (patio 1)  
for parties up to 64 guests



graffiti wall banquette  
for parties up to 40 guests



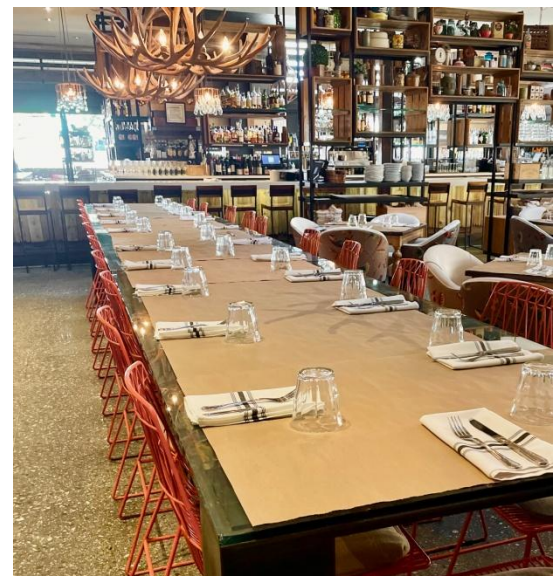
main dining room  
for parties up to 92 seated | 120 reception



wine shop table  
for parties up to 16 guests



community tables  
for parties up to 24 guests



restaurant buy-out  
for up to 250 seated | 300 reception



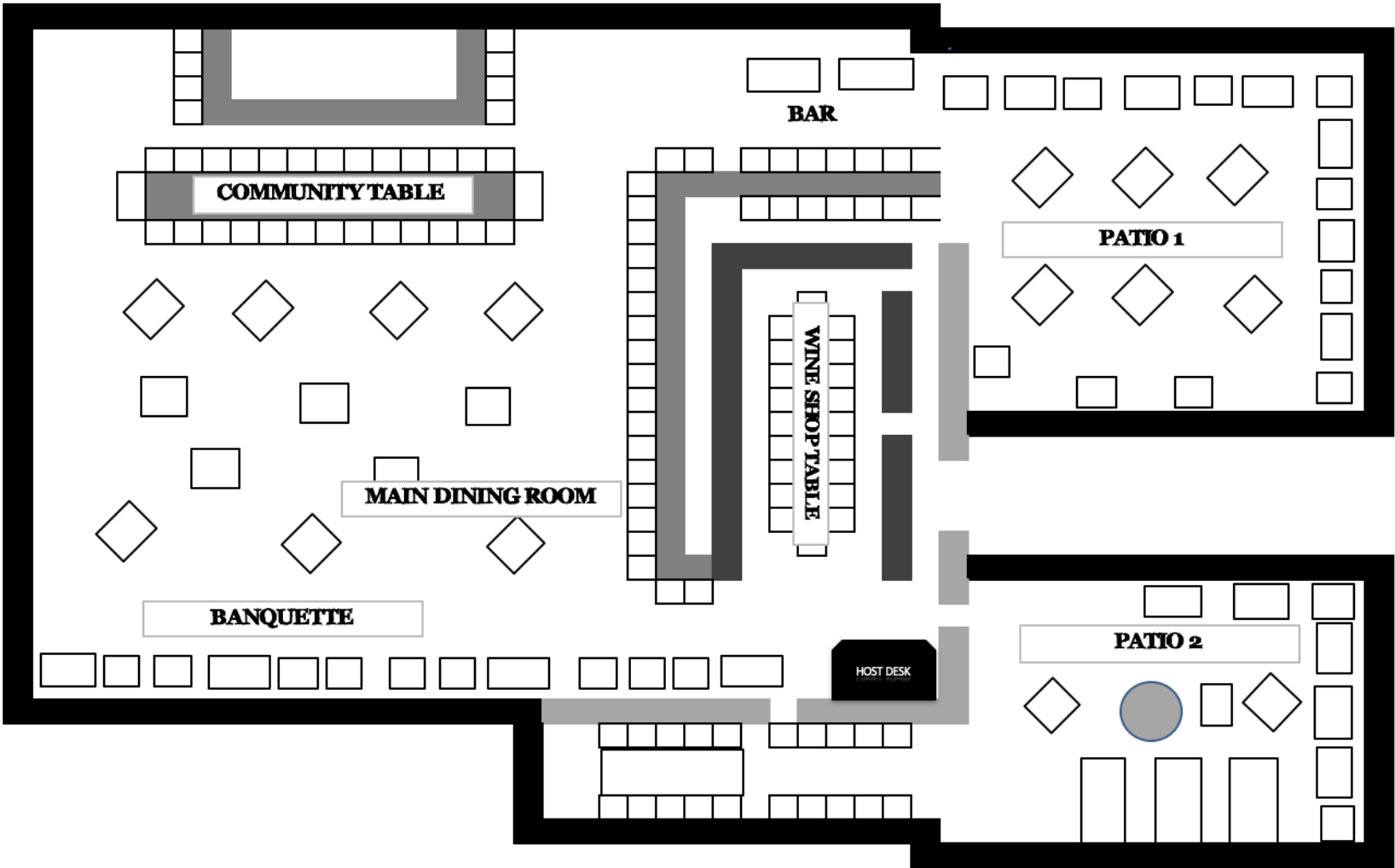


# RESTAURANT CAPACITY

full restaurant . . . . .	250 seated . . . . .	300 reception
main dining room . . . . .	92 seated . . . . .	120 reception
graffiti wall banquette . . . . .	40 seated	
community table . . . . .	24 seated	
wine shop table . . . . .	16 seated	
open air patio . . . . .	67 seated . . . . .	70 reception
	46 front only	
patio fireplace . . . . .	22 seated	
covered patio . . . . .	64 seated . . . . .	80 reception
	34 one half	

# FLOOR PLANS

The following diagrams show floor plans seated for regular service. Tables may be combined, added or removed to accommodate a multitude of different options for group dining. Upon request, your coordinator will provide a specific seating diagram based on the area, number of guests and style of your event.



# DINNER MENU #1 | family style | \$50 per person

## course 1

ROASTED GARLIC HUMMUS  
cucumber + cracker

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

## course 2

MARGHERITA PIZZA  
tomato + house mozzarella + basil

RIGATONI BOLOGNESE  
veal + pork + lemon ricotta

MARKET VEGETABLE PASTA  
seasonal selection

## course 3

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.



# DINNER MENU #2 | family style | \$56 per person

## course 1

*pre-select one pizza for your group*

MARGHERITA PIZZA  
tomato + house mozzarella + basil

MUSHROOM + GOAT CHEESE PIZZA  
fresh mozzarella + caramelized onion + truffle oil

PEPPERONI PIZZA  
ricotta + fresh mozzarella + hot honey + tomato sauce

*pre-select one salad for your group*

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2

RED WINE BRAISED SHORT RIB MAFALDINE  
mushroom + cherry tomato + baby kale + parmesan

MARKET VEGETABLE PASTA  
seasonal selection

*pre-select one protein for your group*

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

## course 3

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
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+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

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DINNER MENU #3 | family style | \$62 per person

course 1

BURRATA + TOMATO  
hearts of palm + kalamata olive + basil + white balsamic vinaigrette + toast

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

course 2

MARKET VEGETABLE PASTA  
seasonal selection

*pre-select two items for your group*

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

RED WINE BRAISED SHORT RIB MAFALDINE  
mushroom + cherry tomato + baby kale + parmesan

CLAM + SQUID INK LINGUINE  
fennel + tomato + scallion + calabrian chili + tarragon + salmoriglio

*additional entrée option*

BARLEY FED ANGUS RIBEYE *+\$10 per person added to the menu price*  
crushed potato + spinach + whole roasted garlic + peppadew chimichurri

course 3

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

notes

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# DINNER MENU #4 | individually plated | \$53 per person

for groups up to 30 guests

## course 1 *for the table*

ROASTED GARLIC HUMMUS  
cucumber + cracker

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

## course 2 *guests will select one of the following entrees at time of meal*

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

RIGATONI BOLOGNESE  
veal + pork + lemon ricotta

MARKET VEGETABLE PASTA  
seasonal selection

## course 3

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

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# DINNER MENU #5 | individually plated | \$69 per person

for groups up to 30 guests

## course 1 *for the table*

BURRATA + TOMATO  
hearts of palm + kalamata olive + basil + white balsamic vinaigrette + toast

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2

SEASONAL RISOTTO  
chef's whim

## course 3 *guests will select one of the following entrees at time of meal*

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

RED WINE BRAISED SHORT RIB MAFALDINE  
mushroom + cherry tomato + baby kale + parmesan

MARKET VEGETABLE PASTA  
seasonal selection

*additional entrée option*

BARLEY FED ANGUS RIBEYE *+\$10 per person added to the menu price*  
crushed potato + spinach + whole roasted garlic + peppadew chimichurri

## course 4

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

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# DINNER MENU #6 | buffet | \$58 per person

for groups of 30 guests or more

ROASTED CHICKEN BREAST  
mustard green + shaved celery root + lemon caper vinaigrette

MASCARPONE POLENTA

SHRIMP PUTTANESCA PASTA  
tomato + caper + olive + calabrian chili

MARKET VEGETABLE PASTA  
seasonal selection

ANY PIZZA  
from our current selections

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

VANILLA PANNA COTTA *served tableside*  
seasonal fruit jam + mascarpone whip

# DINNER MENU #7 | buffet | \$72 per person

for groups of 50 guests or more

ROASTED PORCHETTA  
fennel + rosemary + chili crust + sicilian pesto

CRISPY POTATO  
shallot + rosemary + evoo

SHRIMP PUTTANESCA PASTA  
tomato + caper + olive + calabrian chili

ANY TWO PIZZAS  
from our current selections

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

VANILLA PANNA COTTA *served tableside*  
seasonal fruit jam + mascarpone whip

### notes

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# LUNCH MENU #1 | family style | \$40 per person

## course 1

- BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico
- MARGHERITA PIZZA  
tomato + house mozzarella + basil
- RIGATONI BOLOGNESE  
veal + pork + lemon ricotta
- MARKET VEGETABLE PASTA  
seasonal selection

## course 2

- pre-select one dessert for your group*
- VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip
- LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio
- CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile
- TIRAMISU    *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

notes

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# LUNCH MENU #2 | family style | \$47 per person

## course 1

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2

MARGHERITA PIZZA  
tomato + house mozzarella + basil

PEPPERONI PIZZA  
ricotta + fresh mozzarella + hot honey + tomato sauce

BUCATINI AMATRICIANA  
guanciale + tomato + chili + red onion + pecorino

MARKET VEGETABLE PASTA  
seasonal selection

## course 3

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

notes

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# LUNCH MENU #3 | family style | \$53 per person

## course 1

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2

RED WINE BRAISED SHORT RIB MAFALDINE  
mushroom + cherry tomato + baby kale + parmesan

MARGHERITA PIZZA  
tomato + house mozzarella + basil

*pre-select one protein for your group*

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

## course 3

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

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# LUNCH MENU #4 | individually plated | \$45 per person

for groups up to 30 guests

## course 1

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

## course 2

guests will select one of the following entrees at time of meal

CUCINA BURGER  
provolone + balsamic onion + arugula + pickle aioli + brioche bun + parm fries

BUCATINI AMATRICIANA  
guanciale + tomato + chili + red onion + pecorino

MUSHROOM + GOAT CHEESE PIZZA  
fresh mozzarella + caramelized onion + truffle oil

MARKET VEGETABLE PASTA  
seasonal selection

## course 3

pre-select one dessert for your group

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU +\$2 per person added to the menu price  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
served family style

### notes

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# LUNCH MENU #5 | individually plated | \$50 per person

for groups up to 30 guests

## course 1

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

## course 2 *guests will select one of the following entrees at time of meal*

ROASTED SALMON  
broccoli + farro + fresno chili + scallion relish

CHICKEN MILANESE  
mascarpone polenta + mustard green + shaved celery root  
+ lemon caper vinaigrette

RED WINE BRAISED SHORT RIB MAFALDINE  
mushroom + cherry tomato + baby kale + parmesan

MARKET VEGETABLE PASTA  
seasonal selection

## course 3

*pre-select one dessert for your group*

VANILLA PANNA COTTA  
seasonal fruit jam + mascarpone whip

LIMONCELLO MOUSSE TART  
lemon curd + graham crust + torched meringue + honey roasted pistachio

CHOCOLATE BUDINO  
salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

TIRAMISU *+\$2 per person added to the menu price*  
marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut  
*served family style*

### notes

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# LUNCH MENU #6 | buffet | \$44 per person

for groups of 30 guests or more

RIGATONI BOLOGNESE  
veal + pork + lemon ricotta

MARGHERITA PIZZA  
tomato + house mozzarella + basil

MUSHROOM + GOAT CHEESE PIZZA  
fresh mozzarella + caramelized onion + truffle oil

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

VANILLA PANNA COTTA *served tableside*  
seasonal fruit jam + mascarpone whip

# LUNCH MENU #7 | buffet | \$56 per person

for groups of 30 guests or more

ROASTED CHICKEN BREAST  
mustard green + shaved celery root + lemon caper vinaigrette

MARKET VEGETABLE PASTA  
seasonal selection

SHRIMP PUTTANESCA PASTA  
tomato + caper + olive + calabrian chili

MARGHERITA PIZZA  
tomato + house mozzarella + basil

BABY GEM SALAD  
avocado + pickled red onion + cured egg yolk + buttermilk vinaigrette  
+ caciocavallo fluff + parmesan frico

ITALIAN CHOPPED SALAD  
escarole + radicchio + green bean + cherry tomato + cucumber + provolone  
+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette  
+ rosemary breadcrumb

VANILLA PANNA COTTA *served tableside*  
seasonal fruit jam + mascarpone whip

### notes

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# MENU ADDITIONS

starters	serves 2-3 unless noted otherwise
WARM OLIVE + peruvian teardrop pepper + garlic confit + calabrian chili + citrus olive oil	9.5
WHOLE ROASTED CARROT + pistachio aioli + chili	9.5
TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou + honey	15. 3 blossoms per order
BURRATA + TOMATO + hearts of palm + kalamata olive + basil + white balsamic vin	13.
GRILLED OCTOPUS + marinated gigante bean + piquillo pepper + fennel pollen + salsa verde	17.5
CUCINA MEATBALL + mascarpone polenta + spicy tomato sauce	12.5 3 meatballs per order
ROASTED TOMATO FOCACCIA + cultured herb butter + sea salt	9.
BALSAMIC CAULIFLOWER + pine nut + lime labneh + herb	12.
SMOKED SALMON MOUSSE + dill + salmon roe + horseradish + gluten free cracker	13.
CHEESE + MEAT PLATTER + seasonal cheese + fra mani mortadella + speck + whole grain mustard aioli + giardiniera + spiced almond + jam + cracker	29.

pizza	six slices per pie
MARGHERITA + tomato + house mozzarella + basil	21.
MUSHROOM + GOAT CHEESE + fresh mozzarella + caramelized onion + truffle oil	22.
PEPPERONI + ricotta + fresh mozzarella + hot honey + tomato sauce	22.

pasta + protein

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GLUTEN FREE PASTA 2. per person  
*substitute gluten free pasta on any pasta dish*

BARLEY FED ANGUS RIBEYE + crushed potato + spinach + whole roasted garlic  
+ peppadew chimichurri 10. per person

ROASTED SALMON + broccoli + farro + fresno chili + scallion relish 6. per person

CHICKEN MILANESE + mascarpone polenta + mustard green + shaved celery root +  
lemon caper vinaigrette 6. per person

sides	serves 2-3 unless noted otherwise
TRUFFLE HERB PARMESAN FRIES	10.
BURNT BRUSSELS SPROUTS + ivan’s hot sauce	10.
BROCCOLINI + GREEN BEAN + lemon + garlic breadcrumb	9.
MASCARPONE POLENTA + evoo	10.
ROSEMARY PARMESAN CRUSHED POTATO	9.

display

NOSH BOARD 18. per person

CHEESE + CHARCUTERIE + fresh and dried fruit + nuts + + seasonal mostarda  
+ marinated olives + stone ground mustard

SPREADS + raw + roasted + marinated + pickled vegetable

ARTISAN BREAD + GLUTEN-FREE CRACKERS

notes

notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. pricing does not include gratuity, administrative charge or sales tax. check out our ‘bits + pieces’ page at the end of this packet for all additional information and fees.

# TRAY PASSED APPETIZERS | \$18 per person

## select one

- ROASTED GARLIC HUMMUS + crudite
- ARANCINI *seasonal selection*
- RED BEET TARTARE + goat cheese fonduta
- CAULIFLOWER FRITTER + calabrian aioli
- TEMPURA FRIED STUFFED SQUASH BLOSSOM + goat cheese + pistou  
+ orange blossom honey  
*+\$2 per person added to the menu price*

## select one

- GRILLED OCTOPUS + gigante bean salad
- SALMON ROE DEILED EGG + chive
- TUNA TARTARE + cucumber + shallot + radish
- SMOKED SALMON CROSTINI + dill + pickle + red onion + goat cheese
- GRILLED SHRIMP SKEWER + basil + caper + onion relish

## select one

- MINI CUCINA MEATBALL + spicy tomato
- BEEF TARTARE + parmesan frico + caper + parsley + lemon aioli
- PORCHETTA SPICED PORK TENDERLOIN CROSTINI + balsamic radicchio slaw
- MORTADELLA + MOZZARELLA + OLIVE SKEWER

### notes

\*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
pricing does not include gratuity, administrative charge or sales tax.  
check out our 'bits + pieces' page at the end of this packet for all additional information and fees.





# BITS + PIECES

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## MENU SELECTION

Prix fixe menus are required for groups of fourteen (14) or more guests. Specialty menus are gladly designed upon request depending on the size of group, date and time of event. All menu items are subject to change due to availability and seasonal changes as decided by the Chef.

## CUCINA'S WINE SHOP

Dynamic, diverse, and fun, our wine program features 200+ labels from around the world, with an emphasis on Italian and California varietals. Our goal is to share value with our guests and celebrate those behind the label: on the farms and in the wineries. All wine is sold at competitive retail pricing and a \$10 corkage applies to bottles enjoyed on premise. One of our Sommeliers would be glad to help assist you with your selection.

## OUTSIDE CORKAGE FEE

Outside corkage is \$25 per 750ml bottle, with a limit of two (2) bottles maximum per reservation.

## SPECIALTY CAKES

Inquire with your coordinator for local bakery recommendations.

## OUTSIDE DESSERT FEE

You are welcome to provide your own cake or dessert. There is a \$3 per person outside dessert fee. You are welcome to deliver your dessert on the day of the event or at the time of reservation.

## DECORATION + GIFTS

A complimentary personalized menu will be printed for your meal. Table decorations, specialty gifts, florals, specialty linen and furnishing services are available upon request; additional charges apply.

## HOSTED VALET | not currently available

Want to treat your guests to complimentary valet? Please request a quote from your coordinator.

## AUDIOVISUAL

CUCINA is happy to provide your audiovisual needs; additional charges apply. Please request a quote from your coordinator.

## SET UP TIME

Room buy-outs will include 30 minutes set up time prior to your reservation. Restaurant buy-outs will include 60 minutes set up time prior to your reservation. Please ask your coordinator for a quote should you require additional set up or service time.

## CONTRACT

To make a reservation for a party of fourteen (14) or more guests, CUCINA enoteca requires a signed letter of agreement (contract) and a credit card on file. There is a food + beverage minimum for contracted parties, dependent upon the number of guests, reservation time and date, and venue space. A venue fee may also apply.

## GUEST COUNT

Final guaranteed guest count is due no later than seven (7) days prior to event. Should final attendance be below the confirmed guarantee you will be charged a 'guest quota' based on the number of missing guests and the base menu price.

## GRATUITY

18-20% gratuity is suggested. You are invited to pre-denote your gratuity at time of contract or at the end of your event.

## ADMIN FEE + SALES TAX

A 5% administrative fee will be added to all contracted parties.  
7.75% sales tax will be added to the final check.

## DEPOSIT

All contracted parties of 30 or more guests, as well as room and restaurant buy-outs, require a fifty percent (50%) deposit to secure date and space. A fifty percent deposit is required for all contracted parties in the month of December; all December deposits are non-refundable.

## FINAL PAYMENT

Final payment is due at the end of your event. Please provide payment by either credit card or cash.

## CANCELLATION

To cancel your reservation, you are required to notify your event coordinator within the time frame indicated in your contract. If you do not cancel within this time frame, a pre-determined fee will apply.