

# 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

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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?

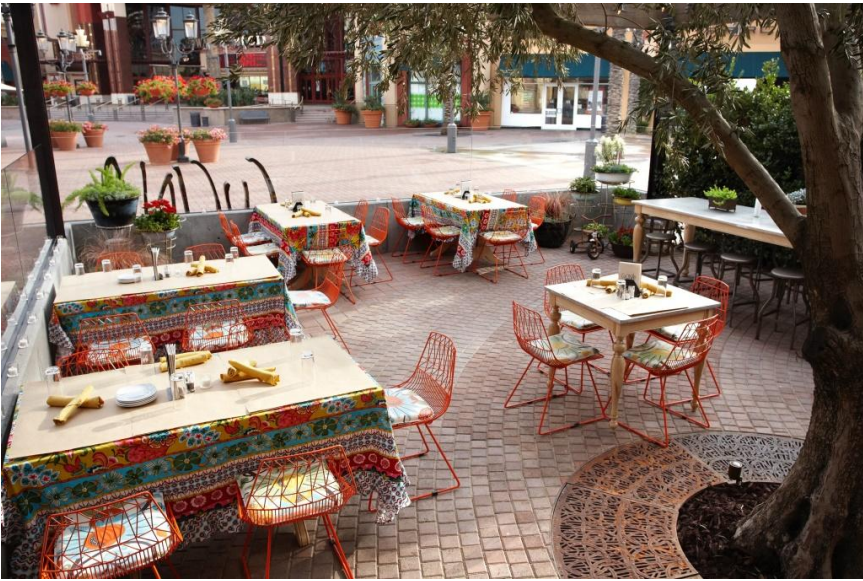
Host a one of a kind culinary event at CUCINA such as blind tasting for the wine connoisseur, hands on pasta making, and more.

CIN CIN!



# EVENT SPACES

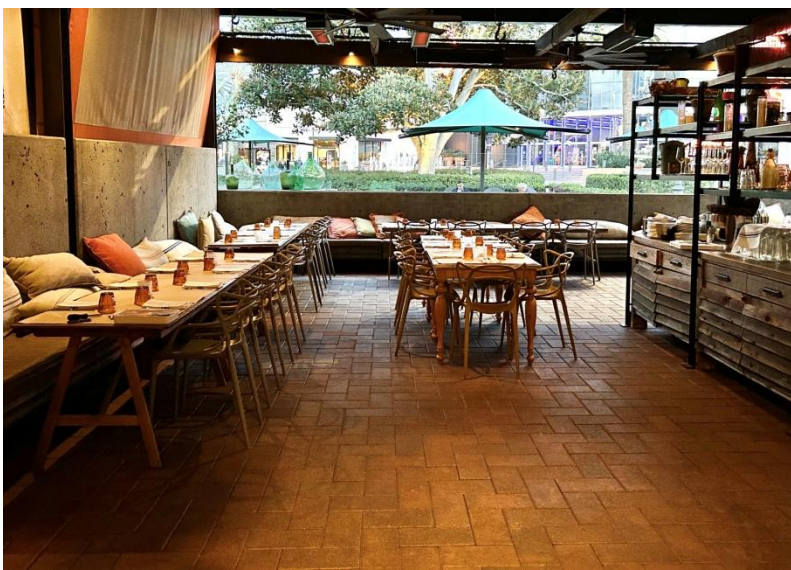
open air patio (patio 2), front  
for parties up to 46 guests



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



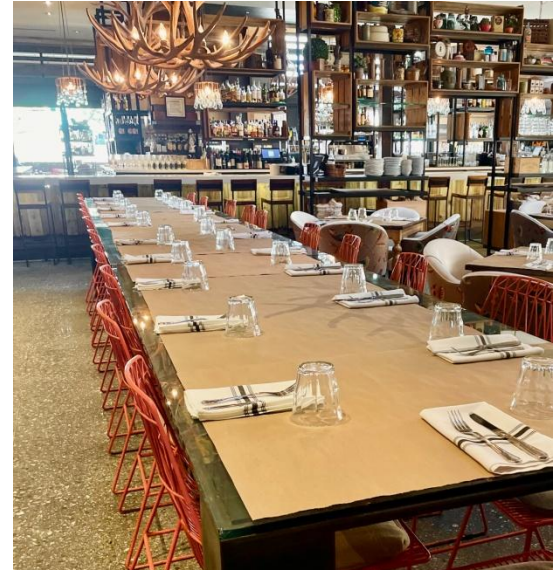
main dining room  
for parties up to 92 seated | 120 reception



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



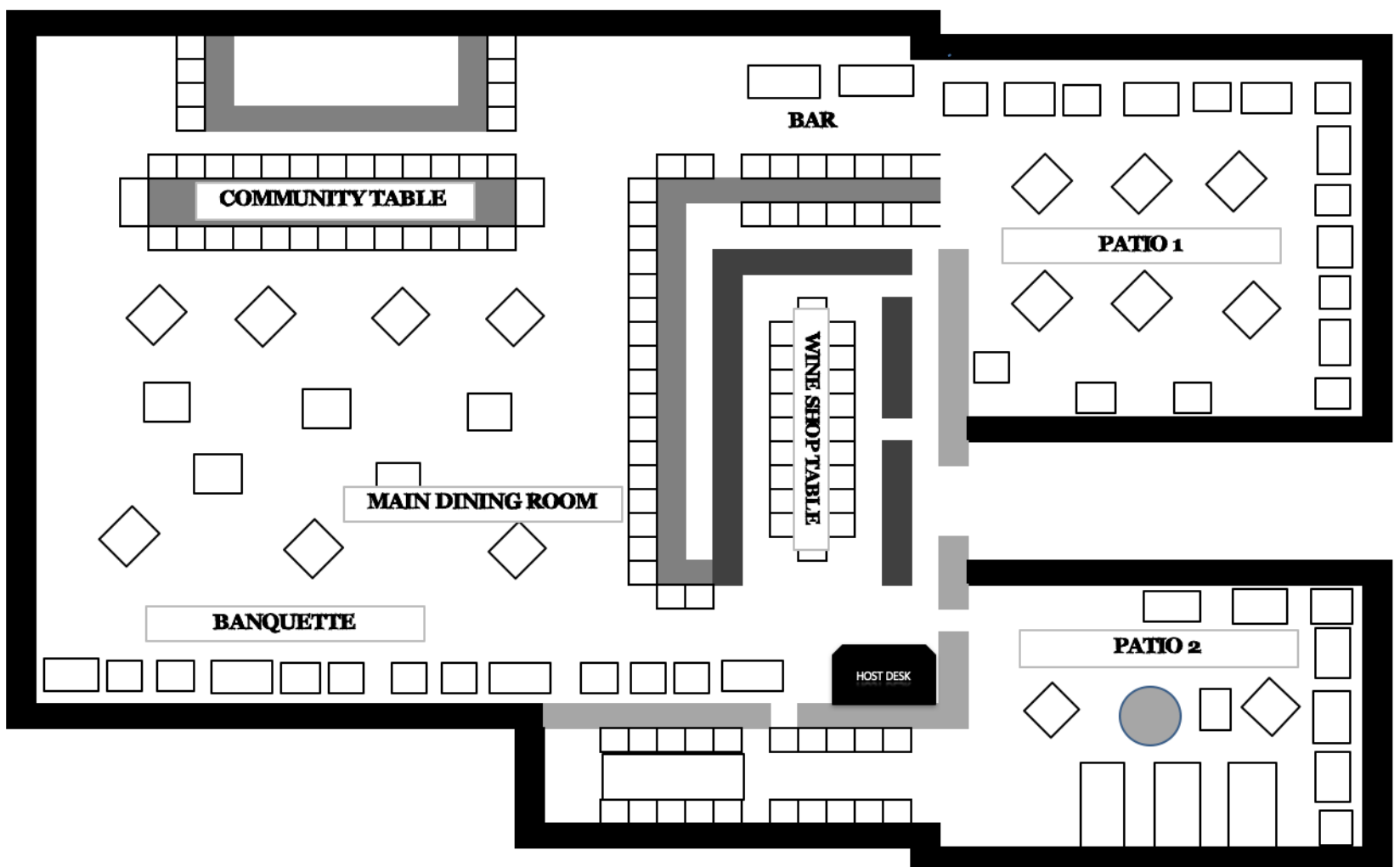


# RESTAURANT CAPACITY

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

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### ROASTED GARLIC HUMMUS

cucumber + cracker

### BABY GEM SALAD

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

## course 2

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### MARGHERITA PIZZA

tomato + house mozzarella + basil

### RIGATONI BOLOGNESE

veal + pork + lemon ricotta

### MARKET VEGETABLE PASTA

seasonal selection

## course 3

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*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

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*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

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### 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*

marsala caramel + espresso soaked chocolate ladyfinger  
+ whipped mascarpone + crushed hazelnut

*served family style*

### notes

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

## course 1

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### 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

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### 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*

### WAGYU HANGER STEAK *+\$10 per person added to the menu price*

crushed potato + yellow wax bean + shishito + saba demi + coriander sesame butter

## course 3

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*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*

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### 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*

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### 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

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*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*

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### 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

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### SEASONAL RISOTTO

chef's whim

## course 3

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*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*

### WAGYU HANGER STEAK *+\$10 per person added to the menu price*

crushed potato + yellow wax bean + shishito + saba demi  
+ coriander sesame butter

## course 4

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### *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

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### 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

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### 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

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### 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

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*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

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### ITALIAN CHOPPED SALAD

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

## course 2

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### 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

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*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

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### ITALIAN CHOPPED SALAD

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

## course 2

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### 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

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*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

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### BABY GEM SALAD

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

## course 2

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*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

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### ITALIAN CHOPPED SALAD

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

## course 2

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*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

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### 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  
+ cacioavallo 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

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### 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  
+ cacioavallo 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

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

WAGYU HANGER STEAK + crushed potato + yellow wax bean + shishito + saba demi  
+ coriander sesame butter 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 + aglio e olio 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

\*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

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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

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GRILLED OCTOPUS + gigante bean salad

SALMON ROE DEVILED 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

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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

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## 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.