

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.



the bistro seating & standing room



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 **60-65 people**
seated plated dinner **55 people**



seated dining menus

Our open floor concept allows for an interaction with the kitchen that creates a unique dining experience. Cucina is proud to source ingredients from local organic producers.



65.00 per person
starter | entrée – choice of 3 options | dessert



85.00 per person
starter | appetizer | entrée – choice of 3 options | dessert



95.00 per person
starter | appetizer | daily risotto | entrée – choice of 3 options | tasting of cheese | dessert



seated dining menus



one selection
from each
course

first

market soup
butternut squash
crème fraîche

roasted heirloom beet salad
bocconcini, almond kale pesto

second

silver sage skirt steak
roasted garlic mashed
potatoes, broccolini,
shallot jus

chicken rotisserie
fingerling potatoes, roasted
red peppers, zucchini puree,
oyster mushroom jus

**pan seared manitoba
pickerel**
crispy kale, potato rosti,
cauliflower puree

dessert

tiramisu | **moellux chocolate**



one selection
from third &
fourth course

first

market soup
butternut squash
crème fraîche

roasted heirloom beet salad
bocconcini, almond kale pesto

second

mushroom risotto

third

pan seared rib steak
garlic mashed potatoes,
rainbow carrots, bone
marrow jus

rotisserie cornish hen
fois gras jus, creamy polenta,
roasted cauliflower, swiss
chard

**pan seared manitoba
pickerel**
crispy kale, potato rosti,
cauliflower puree

dessert

tiramisu | **moellux chocolate**



dining menus

canapes

smoked salmon & dill, cream cheese on house made crostini	28.00 / per dozen
mushroom arancini	28.00 / per dozen
prosciutto with arugula pesto on a house made crostini	28.00 / per dozen
porchetta sliders with romaine coleslaw	29.00 / per dozen
duck rilette with shallot jam	24.00 / per dozen
beef meatballs, pomodoro, grana padano	30.00 / per dozen
bruschetta with fairwinds goat cheese on house made crostini	20.00 / per dozen
crispy pork belly & salsa verde	28.00 / per dozen
prosciutto wrapped prawns, sundried tomato aioli	30.00 / per dozen

food stations

port hardy salmon, lemon beurre blanc	14.00 / per person
dry aged prime Alberta Beef, served on artisan baguette, spicy horseradish mustard, herb butter, garlic aioli, carved to order	14.00 / per person
wild BC mushroom risotto, caramelized leek white mascarpone, served in grana padano cheese wheel	12.00 / per person
cheese platters with toasted bread	12.00 / per person
antipasti platter	10.00 / per person
seasonal fresh fruit platters	10.00 / per person
assorted petit fours	12.00 / per person
pasta bar	7.00 / per person
pizza station - prosciutto & arugula / chorizo & roasted onion / margarita	8.00 / per person





wine & liquor



sparkling white

NINO FRANCO 'Rustico' Prosecco, Veneto Italy	\$45
BLUE MOUNTAIN Brut, Okanagan Valley, Canada	\$70
PIERRE PAILLARD 'Grand Cru Brut' Champagne, France	\$105

red

CATENA Estate Malbec 2011, Mendoza, Argentina	\$45
TENUTA CARLINI Eclipse Rosso 2010, (Sangio/Cab/Merlot), Marche, Italy	\$60
CHATEAU FOURCAS-HOSTEN 2009, Lustrac-Médoc, Bordeaux, France	\$75
CRISTOM 'Mt. Jefferson' Pinot Noir 2011, Willamette Valley, Oregon	\$85
UNDERVINE 'SO-NA' Cabernet Sauvignon 2009, Napa Valley, California	\$95

white

CATENA Estate Chardonnay 2011, Mendoza, Argentina	\$45
MONTECAPPONE 'La Breccia' Sauvignon Blanc 2011, Marche, Italy	\$50
JERMANN Pinot Grigio 2011, Friuli-Venezia Giulia, Italy	\$65
DOMAINE WEINBACH Pinot Blanc 2011, Alsace, France	\$85



additional information



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

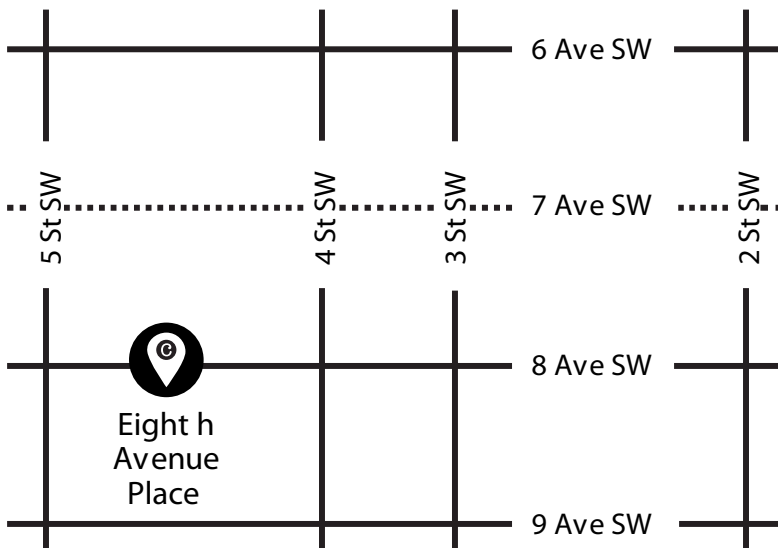
- Available upon request

photographers

- Available upon request



contact



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

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