



Weddings

AT

CUCINA LOCALE

Congratulations

On Your Engagement

Cucina Locale's mission is to create unique, one of a kind events which will exceed all of your expectations. Our team are committed to delivering personalised, exceptional and memorable experiences. We will take care of every detail so you can relax and enjoy every moment of your event.

Cucina Locale is known for its unique and picturesque dining experience. Situated in the heart of Western Sydney and conveniently located on level 5 of Blacktown Workers Club. The restaurant captures 360-degree views from the Blue Mountains to the Sydney Harbour Bridge.

With a creative culinary team, utilising the very best locally sourced ingredients, menus present a unique and memorable dining experience.

Catering for all dietary requirements including Halal, Vegetarian, Vegan, Dairy and Gluten free.

Cucina Locale Revolving Restaurant can tailor a package to suit your needs and budget. We look forward to creating an unforgettable experience and trust you and your guests will have cherished memories for a lifetime.

GUARANTEE:
We Will Beat Any
Competitor's Quote





Let us take care of the *Finer Details*

- ◆ Ceremony Venue
- ◆ Celebrant
- ◆ Event Theming and Decorations
- ◆ Candy & Chocolate Bar
- ◆ Stationary
- ◆ Florist
- ◆ Host/MC
- ◆ Fireworks / Smoke Machine
- ◆ DJ and Live Entertainment
- ◆ Photo Booth
- ◆ Limo/Hire Cars
- ◆ Accommodation



Package Options



Classic

Revolving Package

- ◆ Five hour venue hire
- ◆ Complimentary House Baked Bread & Butter
- ◆ Entrée, Main or Main, Dessert alternately served
- ◆ Classic beverage package includes House Wine, Beer, Soft Drink, Juices
- ◆ Boutique Tea & Barista made Coffee
- ◆ Skirted bridal, gift table, cake table, cake knife and toasting glasses
- ◆ Wooden polished dance floor
- ◆ Table setting, cutlery, glassware, plate ware, table cloths and linen napkins
- ◆ Setting of placecards & bomboniere
- ◆ Roving microphone, surround sound and access to AUX port
- ◆ Cutting and serving your cake



Mon - Thurs & Sun: \$89

Friday: \$99

Saturday: \$109



Gold

Revolving Package

- ◆ Five hour venue hire
- ◆ Complimentary House Baked Bread & Butter
- ◆ Shared Starter, Main & Dessert served alternately
- ◆ Gold beverage package includes Australian Wine, Beer, Soft Drink, Juices
- ◆ Boutique Tea & Barista made Coffee
- ◆ Skirted bridal, gift table, cake table, cake knife and toasting glasses
- ◆ Wooden polished dance floor
- ◆ Table setting, cutlery, glassware, plate ware, table cloths and linen napkins
- ◆ Setting of place cards & bomboniere
- ◆ Roving microphone, surround sound and access to AUX port
- ◆ Printed food & beverage menus and printed seating chart
- ◆ Cutting and serving your cake



Mon - Thurs & Sun: \$99
Friday: \$109
Saturday: \$119



Diamond

Revolving Package

- ◆ Five hour venue hire
- ◆ Pre-dinner cocktail party with Sparkling Wine & Chefs selection of Canapés served on arrival
- ◆ Complimentary House Baked Bread & Butter
- ◆ Entrée, Main & Dessert alternately served
- ◆ Diamond beverage package includes Australian & International Wine, Beer, Soft Drink, Juices Boutique Tea & Barista made Coffee
- ◆ Skirted bridal, gift table, cake table, cake knife and toasting glasses
- ◆ Wooden polished dance floor
- ◆ Table setting, cutlery, glassware, plate ware, table cloths and linen napkins
- ◆ Cutting and serving of your cake
- ◆ Setting of placecards & bomboniere
- ◆ Roving microphone, surround sound and access to AUX port
- ◆ Printed food & beverage menus and printed seating chart
- ◆ An easel for arrival sign or seating chart
- ◆ Complimentary menu tasting for the bride and groom



Mon - Thurs & Sun: \$119
Friday: \$129
Saturday: \$139





Function Menus

Share Platter

Each platter is designed to serve 10 people The platter option can only be added to catering package

Antipasto Platter ----- \$80.00

Cured Meats, Grilled & Marinated Vegetables, Olives, Cheese, Crostini

Savoury Platter ----- \$80.00

Selection of Gourmet Pies, Sausage Rolls, Mini Quiche, Samosas

Gourmet Sandwiches ----- \$8.00p/p

Variety of Breads including Multigrain, Pumpkin Seed, Wholemeal & Rye with Rare Roast Beef, Chicken Mayonnaise, Smoked Salmon, Turkey, Honey Baked Ham & Antipasto

Crudities & Dips ----- \$50.00

Carrot, Cucumber, Radish & Capsicums with House Made Dips & Crostini

Pasta Platter ----- \$50.00

Chicken Parpadelle, Pumpkin Risotto, Eggplant Orecchiette

Seafood Platter ----- \$150.00

Oysters, Prawns, Mussels, Smoked Salmon, Baby Octopus, Balmain Bugs

Fruit Platter ----- \$60.00

Seasonal Fresh Local Fruits

Cheese Platter ----- \$80.00

Tasmanian Cheddar, Willow Grove Brie & Shadows of Blue served with Lavosh, Water Crackers & Dried Fruits



Canapes Menu

Six Canapes

\$28pp

Eight Canapes

\$34pp

Ten Canapes

\$40pp

Hot Canapes

- Handmade Mini Samosa's, Tamarind Chutney
- Pulled Pork Croquettes, Honey & Mustard Aioli
- Roasted Tomato & Capsicum Shots, Croutons
- Seared Scallop, Tomato & Avocado Salsa (+2)
- Pumpkin, Sage & Walnut Arancini, Basil Aioli
- Wagyu Beef Sliders, Tomato Relish, Cheddar Cheese
- Authentic Chicken Tikka, Mint Yoghurt
- Handcrafted Duck Spring Rolls, Sweet Chilli (+2)
- Pulled Pork & Coleslaw Sliders
- New Potatoes, Bacon, Mozzarella Cheese
- Scotch Quail Eggs, Ranch Dressing (+3)
- Grilled Scampi Tail, Lemon Dressing (+8)
- Lamb Kofta, Tzatziki
- Homemade Sausage Rolls, Fennel, Chilli Jam
- Tempura Prawns, Lime Aioli
- Mini Beef Kebabs, Salsa Verdi

Cold Canapes

- Roasted Duck Crepes, Hoisin Sauce (+4)
- Natural Oysters, Salmon Roe
- Chicken Liver Pate, Grape Jam, Pickles
- Prawns, Crisp Lettuce, Cocktail Sauce
- Beetroot, Persian Feta, Balsamic Vinegar
- Lamb Backstrap, Pumpkin Puree, Salsa Verdi
- Salmon Tartar, Sesame Seed, Savory Cone
- Sesame Crusted Tuna, Wasabi Mayo, Micro Coriander
- Traditional Teriyaki Salmon Sushi, Condiments
- Vegetarian Rice Paper Rolls, Soy Dipping Sauce
- Beef Tartar, Potato Crisp, Truffle Mayo
- Mini Lobster & Celery Rolls (+8)
- Seasonal Tomato Bruschetta
- Compressed Watermelon Salad

Dessert Canapes

- ◆ Mini Gelato Cones
- ◆ Assorted Macarons
- ◆ Polenta Cake
- ◆ Assorted Mini Tarts
- ◆ Assorted Cakes & Slices
- ◆ Petite Panna Cotta
- ◆ Mixed Berry Charlotte
- ◆ Almond & Orange Cake
- ◆ Chocolate Dipped Strawberries
- ◆ Chocolate Truffles
- ◆ Baked Passionfruit Cheesecake
- ◆ Plum Crumble Tart
- ◆ Salty Caramel Sticky Date
- ◆ Lemon Curd and Meringue Cones
- ◆ Assorted Mini Cupcakes



Entrée Menu

Please select two options from the Entrée menu, these will be served on an alternate basis.
Alternatively, Entrée can be replaced with Canapes. Select 4 varieties from the above Canape menu.

- ◆ Caprese Salad, Vine Ripened Tomatoes, Bocconcini, Fresh Basil, Balsamic Glaze
- ◆ Honey & Fennel Glazed Duck Breast, Carrot Puree, Micro Greens
- ◆ Oven Roasted Scallops, Prosciutto, Chilli & Capers
- ◆ 1/2 Dozen Sydney Rock Oysters, Salmon Roe
- ◆ Pork Loin Fillet, Pumpkin Puree, Date & Cilantro Relish
- ◆ Slow Braised Beef Cheeks, Pomme Puree, Braising Liquid
- ◆ House Cured Salmon, Horseradish Cream, Preserved Lemon
- ◆ Lamb Backstrap, Caponata, Salsa Verdi
- ◆ Chicken & Corn Soup, House Baked Chargrilled Bread
- ◆ Beef Carpaccio, Truffled Mayo, Rocket, Parmesan
- ◆ Tandoori Chicken Tulips, Caramelised Pineapple, Mint Yoghurt



Main Menu

- ◆ Pan Roasted Atlantic Salmon, Potato Rosti, Green Beans, Saffron Aioli
- ◆ Twice Cooked Murray Valley Pork, Cauliflower, Kimchi, Scallop
- ◆ Grass Fed Rib Eye Cutlet, Potato Gratin, Confit Carrots, Bordelaise Sauce (+10)
- ◆ 14 hour Braised Riverine Lamb Shoulder, Potato Fondant, Lamb Cutlet, Jus
- ◆ Harrisa Marinated Free Range Chicken Breast, Pomme Puree, Green Beans
- ◆ Cone Bay Barramundi, White Bean & Chorizo Cassoulet, Mussels
- ◆ Game Farm Stuffed Jumbo Quail, Grape Salad, Vincotto (+5)
- ◆ Pepe's Confit Duck Maryland, Savoy Cabbage, Peas, Bacon
- ◆ Spiced Riverina Lamb Cutlets, Roasted Kipflers, Spinach, Pumpkin Puree
- ◆ Lemon-Spiced Spatchcock, Chickpea & Vegetable Ragout
- ◆ Rangers Valley Sirloin MB4+, Mash, Green Beans, Cafe de Paris Butter (+20)



Dessert Menu

- ◆ Vanilla Bean Panna Cotta, Mix Berry Coulis, Fresh Strawberries
- ◆ Almond and Orange Cake, Macadamia, Vanilla Gelato
- ◆ Triple Chocolate Tart, Fresh Raspberries, Passionfruit Sorbet
- ◆ Sticky Date Pudding, Butterscotch, Vanilla Gelato



Booking Terms & Conditions

A tentative booking will be placed and will be held by the restaurant for a maximum of 14 days. To confirm your booking, a deposit of 20% of the total bill is required otherwise the booking may be cancelled. The deposit will be subtracted from the final bill.

Should you need to change the date of your event, a minimum of 3 months notice is required. No deposit will be refunded if there is less than 3 months notice. Final full payment is required at least 7 days prior to the event.

Confirmation of attendees and menu selection should be made 2 weeks prior to the event date. Special dietary requirements can be catered for at no additional cost, please advise staff of dietary requirements when confirming menu selection.

Event space is hired for a 5 hour period. Additional time may be booked and will be charged at \$500 per hour. Minimum spend required for exclusive hire of venue space:

Monday – Thursday \$5,000 | Friday & Sunday \$6,500 | Saturday \$7,500

The client is responsible for taking all reasonable precautions to protect the venue, equipment and property of Cucina Locale. If an accident or negligent damage occurs, the client is responsible for maintenance or replacement of the damaged item. This applies to damage caused through their own actions, their guest's actions or any sub-contractor. All third party contractors are required to provide their own public liability insurance. A copy of the certificate may be requested by the venue. Hirers are responsible for bearing the full cost in case of a false alarm relating to a fire, police or a security call out.

Cucina Locale will take all necessary care, but will not take responsibility for damage or loss of guest items. Cucina Locale reserves the right to cancel any event in the circumstance that the continuation of the event will result in an impact to the safety or security of property, staff, guests or reputation of Cucina Locale.

All expenses related to security are the responsibility of the client and the client will be duly advised of all related costs prior to the event. Cucina Locale reserves the right to refuse or further supply alcoholic beverages, if we feel the client or guests appears to be intoxicated.

Where a client has not paid the invoice by the invoice due date, the following debt collection process will apply: (1) Cucina will email the host and request final payment should be made within 7 days. (2) If payment is not received, a debt collection service will be contacted to handle the matter.

Smoking is NOT permitted inside the venue. Due to the venues liquor license, alcohol purchased externally is not permitted to be brought into the restaurant. Alcohol supplied by the venue may not be taken out of the venue.

The person completing and signing the booking terms and conditions must provide a copy of their drivers licence or photographic ID. By signing the below agreement, you agree to the above terms and conditions. Should the details of your event change, a new quote may be necessary.

Name _____ Event Date _____ Signed _____

Phone _____ Email _____ Date _____



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Just Married