



# WEDDING PACKAGE

The Catering Buffet Co. brings to you one of the newest wedding venues in Melbourne, Cucina 5.

This warehouse style venue features high ceilings, concrete floors, an impressive brick bar, wood fired pizza oven and its very own Cucina garden. On arrival guests are treated to aperitivo hour in the garden with Italian inspired canapes and signature cocktails.

# OUR Ceremony PACKAGE

## CEREMONIES FROM \$1500

Onsite ceremonies can be held for up to 100 ppl in the cucina garden and 50 ppl in the glass room.

Ceremonies may commence from 4pm onwards unless otherwise specified. Your reception beverage package will begin immediately following the conclusion of your ceremony.

Please speak to your wedding coordinator should you wish to extend the beverage and canapé package prior to dinner by thirty minutes to allow additional time for your photos.

## INCLUSIONS

- White Brentwood chairs for your guests
- Signing table with white linen and two chairs or wine barrel
- Sparkling mineral water on arrival.
- In-house sound system suitable for iPod | iPhone only.
- Wine barrels
- Black cocktail tables
- Dedicated wedding coordinator

# OUR Venue PACKAGE

## VENUE HIRE \$2500

A venue hire fee is applicable for all wedding receptions.

## INCLUSIONS

- Weave linen cloths and napery
- Brent wood white chairs
- Long tables
- Round tables
- Table centerpieces | candles florals\*
- Premium quality bar tables, chairs and stools
- Two-hour bump in and bump out period\*
- Easels for welcome signs
- Projector
- Cake table | Cake knife
  - (cakeage served on platters)
- Champagne flutes
- Menu cards | Place card



## MINIMUM CATERING SPENDS

In addition to the Venue Hire fee, minimum catering spends apply for all events.

Should your food and beverage spend fall below the required amount you may upgrade your food and beverage package to meet the specified spend or an additional venue hire fee will apply.

# OUR Cocktail PACKAGE

Following a beautiful ceremony, enjoy a five hour reception with a cocktail menu of your choice.

Guests can enjoy a variety of canapes and grazing packages that are specifically made to create a relaxed and inviting atmosphere where no one leaves hungry.

5 hour duration | from \$95pp

- Signature grazing table
- Woodfired pizza
- 4 Seasonal canapes
  - cold
  - hot
  - substantial

6 hour duration | from \$105pp

- Signature grazing table
- Woodfired pizza
- 6 Seasonal canapes
  - cold
  - hot
  - substantial

Maximum capacity 220





OUR  
*Italian feast*  
PACKAGE

**STARTER**

Antipasto salumi boards with woodfired garlic and herb focaccia, alongside sharing woodfired pizza and artisan bread rolls

**ENTREE**

Individually served pasta of your choice\* accompanied by parmesan and chili oil

**MAIN**

Choice of two sharing options, slow braised beef, lamb or pork served with roasted chaat potatoes, greens platters and garden salad bowls

**DOLCE**

Trio cannoli

\*Additional platters or alternating can be provided  
Per person | Per selection

*Premium*  
DINING

Using finest ingredients and seasonal produce.  
A delicious choice awaits you!

- Starter | Canape
- Entree
- Main course
- Side dish
- Dessert canape
- Plated dessert

**SEATED SERVICE**

5 hour duration | from \$125pp

6 hour duration | from \$135pp

Childrens menu 12 years & under

Three course \$52 per child

- Entree
- Main course
- Dessert
- High chairs available

Childrens menu inclusive of juice.





## BEVERAGES

The classic wedding package is inclusive of the Cucina Reserve selection.

All beverage packages include assorted soft drinks, orange juice, tea & coffee, still and sparkling water.

### CUCINA PACKAGE

Starting at \$45

- Shiraz | Pinot Noir
- Moscato | Sauvignon Blanc
- Prosecco
- Peroni | Carlton Draught
- Cascade Premium Light

### PREMIUM PACKAGE

Starting at \$60

- Pinot Noir | Cabernet Sauvignon | Shiraz
- Sauvignon Blanc | Pinot Grigio | Moscato
- Prosecco
- Peroni | Carlton Draught | Corona
- Cascade Premium Light
- Basic Spirits - vodka, scotch, gin, rum, bourbon

## Signature COCKTAIL HOUR

Personalise your dream wedding with a signature cocktail on arrival with a choice of

- Amaretto sour
- Espresso martini
- Passionfruit blossom
- Cherry spritz
- Limoncello martini
- St Germain Cosmo
- Lychee Mojito
- Aperol spritz
- Clover club
- Margarita

### RUN A TAB

Let our team know what you would like to serve your guests and pay on a consumption basis. Your choice from beer and wine to an open bar with excellently crafted signature cocktails.

# Y ENHANCE Your EVENT

## SIGNATURE GRAZING STATION

- Local and imported salumi and cheeses
- Artisan breads
- Wood fired focaccia
- Assorted olives
- Muscatel grapes
- Marinated and grilled vegetables.

## SEAFOOD STATION

- Chilled crayfish
- Prawn tails
- Scallops
- Morton bay bugs
- Sydney rock oysters
- Port Arlington mussels
- Antonios Siberian Caviar
- Fresh lemon / lime wedges

## CHAMPAGNE TOWER

Upon entrance, celebrate with

- 5+ tier champagne tower
- Free flowing champagne
- Perspex tray
- Decorative display table
- Plinth

## CHEESE STATION

A selection of artisan cheeses:

- Gorgonzola dolce
- Cheddar
- Parmigiano reggiano
- Triple brie

Served with:

Lavosh, fresh baguettes, muscatel grapes, quince paste, honeycomb, gherkins and assorted olives.

## WHISKEY CART

- One hour of service
- Premium whiskey cart
- Exclusive whiskey bartender
- Starward two-fold double grain whiskey
- Dimple 12yo scotch whiskey
- Johnny Walker blue label
- Hakushu single malt Japanese whiskey
- Cigars

## DESSERT STATION

Bespoke choices of:

- Panna cotta
  - choc hazelnut | vanilla bean
- Pavlova
  - mixed berries | kiwi | passionfruit
- Cannoli
  - cream | chocolate
- Mini cinnamon donuts with Nutella drizzle

## CHEESE WHEEL

- Individually served cacio e pepe
- One hour of service

## GELATO CART

- Two dedicated gelato servers
- Your choice of four premium gelato flavours
- Premium waffle cones & cups
- Variety of assorted condiments

## OYSTER BAR

- Sydney rock oysters / pacific oysters
- Shallot vinaigrette
- Tabasco
- Lemon and lime wedges

## APERITIVO HOUR

Choice of 1 or 2 canapés

Free flowing prosecco

Signature cocktail

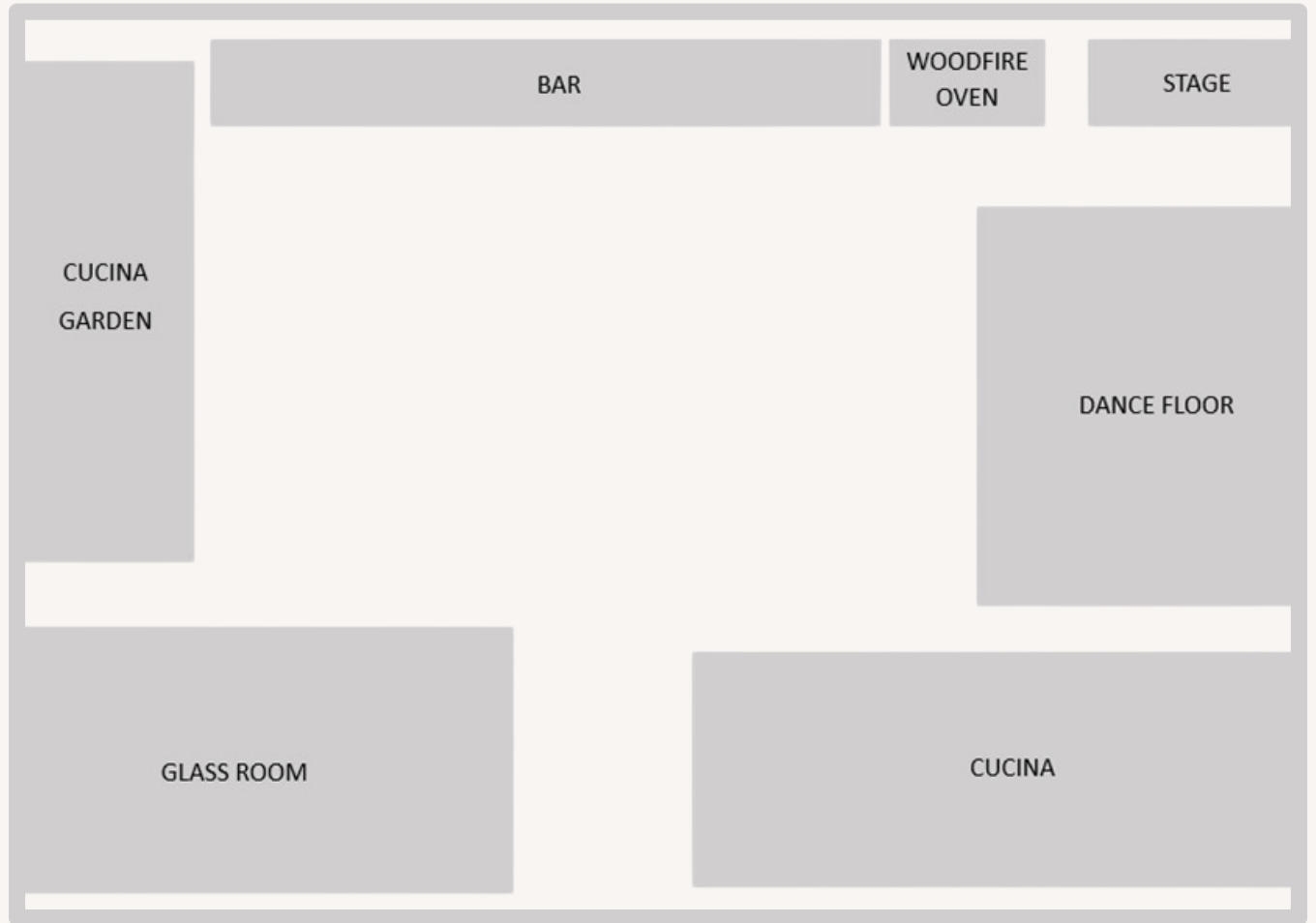


# RESERVATION & CONFIRMATION

In order to confirm your booking, a signed contract and deposit of the venue hire are due within 7 days of the invoice date.

A deposit schedule outlining the interim payments will be outlined in your contract.

Final guest numbers are due 7 working days prior to your wedding date, and final payment is due 5 working days prior.



## ADDITIONAL STYLING

- Lighting
- Furniture
- Centre pieces
- Draping
- Dry ice | Fireworks
- Floral arrangements
- Bonbonniere
- Celebrant
- Music | DJ | Soloist | Band
- Photographer | Videographer
- Entertainment
- Prop hire

## CONTACT US

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 <http://cucina5.com.au>

\*Terms and conditions: Package exclusive to weddings booked at Cucina 5. Please note minimum spends apply. Events are subject to Cucina 5's Terms and Conditions which are available on request. By securing your wedding with Cucina 5, you are automatically agreeing to Cucina 5's Terms and Conditions. Menus and prices are valid to 30th June 2024 and are subject to change. Security officer/s will be charged at \$60.00 per hour for a maximum of six hours. Additional security guards required to be present at your wedding as deemed necessary by Cucina 5 are charged at a cost to the client. Complimentary menu tasting (maximum four guests) available for weddings with a minimum of 150 guests. Dietary requirements - Cucina 5 will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, gluten or lactose intolerant or allergies at no extra charge\*. Any other additional special meal requests will incur a \$25 surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. \*Important notice - While Cucina 5 will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Fees will apply only for additional cleaning requirements including but not limited to: confetti canons, plate smashing and; clean between bump in and event start.