



Summer 2025

515 - 8 AVENUE SW
EIGHT AVENUE PLACE
587.353.6565
WWW.EATCUCINA.COM



Our Story

It is our pleasure to welcome you to Cucina, our kitchen, our cuisine.

Our food is based on the philosophy of “less is more”, allowing amazing ingredients to shine through preparations rooted in elegance and simplicity. Dishes are designed to be shared and enjoyed, in the same way we would on a Sunday at home.

A tavola, buon appetito!

3 *Venue Capacity & Rates*

4 *Menus*

7 *Canapés*

8 *Food Stations*

9 *Wine*

11 *Beverage List*

12 *Contact*



Venue Capacity



standing cocktail reception

35 people

seated plated dinner

30 people



standing cocktail reception

80 people

seated plated dinner

48 people



Food & Beverage Minimum Spends

Facility	Monday-Friday AM booking (7am-11am)	Monday-Friday Lunch booking (11am-4pm)	Sunday- Thursday PM booking (5pm-close)	Friday- Saturday PM booking (5pm-close)
Full Bistro	\$2,000	\$3,000	\$2,000	\$4,500
Half Bistro	\$1,500	\$2,500	\$1,500	\$4,000



add an assortment of
bread baked fresh from
Alforno Bakery for an
additional \$2 per
person
v | nf

Seated Dining Menu

First | select 2 _____

Mushroom Soup chive (gf) (nf)

Butternut Squash Soup pepitas, chive (nf) (gf)

Caesar Salad double smoked bacon, rosemary pangrattato, Parmigiano-Reggiano (nf)

Kale Salad creamy chickpea, lemon vinaigrette, almond, pecorino (v) (gf)

Second | select 3 _____

Coulotte Steak celeriac puree, mashed potato, endive, veal jus (gf) (nf)

Chicken sweet potato puree, roasted turnip, grilled lemon (nf) (gf)

Salmon creamer potato, tomato broth, snap pea and zucchini (gf) (nf)

Creste di Gallo mushroom friccasse, Parmigiano-Reggiano (v)

Third | select 2 _____

Olive Oil Cake pineapple, black berry compote, Chantilly cream (nf)

Tiramisu Berloni family recipe (nf)

Chocolate Torte peanut, sour cherries, vanilla gelato (nf)



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Seated Dining Menu

First | select 2 _____

Mushroom Soup chive(gf) (nf)

Butternut Squash Soup pepitas, chive (nf) (gf)

Caesar Salad double smoked bacon, rosemary pangrattato, Parmigiano-Reggiano (nf)

Kale Salad creamy chickpea, lemon vinaigrette, almond, pecorino (v) (gf)

Second | select 1 _____

Risotto alla Milanese saffron, Parmigiano-Reggiano (gf) (nf)

Mushroom Risotto leek, mascarpone, parmigiano-reggiano (gf) (nf)

Third | select 3 _____

Flat Iron Steak celeriac puree, mashed potato, endive, veal jus (gf) (nf)

Duck carrot puree, crispy farro, roasted turnip, red wine jus (nf)

Icelandic Cod creamer potato, tomato broth, snap pea and zucchini (gf) (nf)

Butter Beans alla Vodka butter beans, vodka sauce, sourdough (v)

Fourth | select 2 _____

Olive Oil Cake pineapple, black berry compote, Chantilly cream (nf)

Tiramisu Berloni family recipe (nf)

Chocolate Torte peanut, sour cherries, vanilla gelato

Shared Dining Menu

At Cucina, we believe that the best moments are shared moments. Enjoy the warmth and interaction of family-style dining without the clean up. Socialize in an intimate setting without the formality of a coursed meal and allow your guests to focus on the important things...namely good times and good company.

First

Arugula Salad fennel, almond, champagne vinaigrette, chickpea (gf) (df)

Tomato Bruschetta herbed ricotta, sourdough, balsamic glaze (nf)

Caesar Salad double smoked bacon, rosemary pangrattato, Parmigiano-Reggiano (nf)

Second

Rigatoni prosciutto XO sauce, squid, burst cherry tomato, chive (df) (nf)

Roasted Chicken gremolata (gf) (df) (nf)

Casarecce mushroom fricassee, mornay, Parmigiano-Reggiano (nf)

Coulotte Steak salsa verde (gf) (df) (nf)

Accompaniments

Roasted Carrots honey, black pepper (gf) (df) (nf)

Roasted Brussels Sprouts balsamic, Parmigiano-Reggiano (gf) (df)

Creamer Potatoes rosemary, garlic confit (gf) (df) (nf)

Charred Broccoli chili gremolata, lemon (df) (gf) (nf)

Dessert

Dolce Bites an assortment of Chef inspired Cucina mini desserts

v vegetarian | gf gluten free | df dairy free | nf nut free



Reception Menu Items

For socializing prior to seated lunches and dinner or effortless enjoyment throughout cocktail style receptions, passed canapes add a dynamic culinary component to any Cucina event.

Minimum of 2 dozen per selection must be ordered.

Unsure of where to start?

Allow our Events Manager to create a proposal for you based on your group size & budget.

Canapés

Crispy Shrimp <i>bomba mayo (nf)</i>	\$41 dozen
Nonna's Meatballs <i>tomato sugo, Parmigiano-Reggiano (nf)</i>	\$40 dozen
Pulled Pork Taco <i>Cucina bbq sauce, pico de gallo, pickled jalapeno (df) (nf)</i>	\$36 dozen
Steak Crostini <i>horseradish cream, triple crunch (gf) (df) (nf)</i>	\$44 dozen
Arancini <i>corn, mozzarella, bomba aioli (nf)</i>	\$36 dozen
Mushroom Crostini <i>onion jam, duxelles, chive (vegan)</i>	\$28 dozen
Beef Tartare <i>harissa vinaigrette, Parmigiano-Reggiano, crostini (nf)</i>	\$42 dozen
Smoked Salmon <i>dill cream cheese, lemon balm, gf cracker (gf) (nf)</i>	\$39 dozen
Caprese Skewer <i>tomato, bocconcini, basil, balsamic glaze (gf) (nf) (v)</i>	\$34 dozen
Whipped Cod <i>potato chip, pickled shallot, lemon zest (nf)</i>	\$32 dozen
Tuna Tartare <i>yuzu ponzu, avocado, tobiko (gf) (df) (nf)</i>	\$42 dozen
Samosa <i>potato, carrot, lentil, cucumber yogurt (v)</i>	\$24 dozen
Smoked Duck <i>gf cracker, orange marmalade, chive (df) (gf) (nf)</i>	\$42 dozen
Chicken Slider <i>creamy slaw, house BBQ sauce (nf)</i>	\$55 dozen



Reception Menu Items

For cocktail style events, food stations provide a satisfying compliment to Cucina's passed canapés.

Unsure of where to start?

Allow our Events Manager to create a proposal for you based on your group size & budget.

Food Stations

Arugula Salad shaved apple, almond, chickpeas, Grana Padano (gf) (v)	\$10 person
Roasted Beef Striploin served on artisan baguette, spicy horseradish mustard, herb butter, garlic aioli, carved to order	\$22 person
Grilled Humboldt Squid orange & olive tapenade, frisee, parsley (gf) (df) (nf)	\$16 / person
Mushroom Risotto served in a Grana Padano cheese wheel (v) (gf)	\$20 person
Pizza Station prosciutto & arugula, chorizo & onion, margherita	\$12 person
Artisan Cheese Platter selection of imported cheese, crostini, house preserves (v)	\$17 person
Charcuterie Italian salami, crostini, pickles, mustard (df)	\$17 person
Mini Dolce selection of house-made mini desserts	\$14 person





Wine List

Sparkling

Celebrate! Sparkling wine evokes a carefree feeling the second it hits your lips! The most versatile wine, bubbles and food are easy friends, while setting the tone for all events - bar call to bar mitzvah.

NV BELLENDIA Prosecco, Treviso, Veneto, Italy | \$75

This is a fragrant, graceful Prosecco with a soft delicate mousse revealing notes of golden delicious apple and peach with a floral nose.

NV DRAPPIER Brut, Champagne, France | \$160

Intense and delicious; this wine evokes flavours of lemon juice, fresh baked brioche and pear.

Rosé

The most stylish way to imbibe, rosé wines are no longer just sweet fuel for patio lounging. Crisp yet slightly more full-bodied than many whites; our two selections have the right balance of acid & tannin to pair well with many canapés or just a laugh with your guests.

2023 WHISPERING ANGEL Grenache Blend, Provence, France | \$90

Watermelon, cucumber water and grapefruit. Dry, refreshing and delicious.

NV LA KIUVA, Rosé de Vallé, Valle d'Aosta, Italy | \$70

Pretty pale pink. Aromas of bumble berry pie, wild berries and tart rhubarb. Animated with a delicate bitter sweet taste at the end.

White

Our white & red categories are weighted from light & refreshing to full bodied & rich. Lighter style wines often bring a crisp acidity and are the perfect choice for the cocktail hour before dinner. More full-bodied wines with well-integrated oak bring the structure and complexity needed for food pairing.

2022 WEINGUT LEITZ 'Dragonstone' Riesling, Rheingau, Germany | \$75

The salty touch on the end of this lightly sweet German Riesling delivers a welcome complexity to a juicy, piquant mouthful of pears, pineapples and limes.

2022 BENCH 1775 Pinot Gris, Penticton, British Columbia, Canada | \$65

Characters of ruby red grapefruit, apple, pear, stone fruit and light smokiness.

2023 TIEFENBRUNNER Pinot Grigio, Alto Adige, Italy | \$75

Fragrant and fresh with white nectarine and honey followed by melon and a undertone of tarragon on the palate.

2022 LAS CUMBRES Sauvignon Blanc, Casablanca Valley, Chile | \$50

The nose reveals notes of grapefruit and lime followed by tart green apple, asparagus with delicious acidity.

2023 CLARK Sauvignon Blanc, Marlborough, New Zealand | \$70

Classic Marlborough sauvignon blanc; tons of acid, grapefruit, snow pea and fresh cut grass.

2022 BRUNO LAFON 'Le P'tit Chardo' Chardonnay, Burgundy, France | \$65

This is an easy-drinking and plump Chardonnay. Fuzzy peach, pineapple and lemon curd.

2020 DOMAINE SERVIN 'Les Pargues' Chardonnay, Chablis, Burgundy, France | \$100

Classic Chablis; flinty and mineral with notes of granny smith apple and oyster shell.

2022 BRAMITO Chardonnay, Umbria, Italy | \$90

Beautifully balanced between oak and fruit; this structured chardonnay has notes of ocean spray, citrus zest and toffee.



Wine List

Red

2022 DOMAINE GIRARD Pinot Noir, Languedoc, France | \$80

An agile and pretty pinot loaded with cranberry, sour cherry, and bundled herbs.

2021 AU BON CLIMATE Pinot Noir, Santa Barbara County, California, United States | \$110

Strawberries and blackberries on the nose and palate finishing with a touch of rose bouquet. A lively mouthfeel with a youthful vibrance and acidity.

2022 BRIGALDARA Corvina Blend, Valpolicella, Veneto, Italy | \$65

Ruby red in colour, this Valpolicella superiore offers fleshy aromas of wild berries, black currants, with hints of chocolate. On the palate, the wine is dry and robust with velvety texture.

2018 BRIGALDARA Cavolo Amarone della Valpolicella, Corvina Blend, Veneto, Italy | \$180

Very ripe, dried cranberry, baking spices, vanilla and herbs. Long finish with young, elegant tannins.

2019 LAMOLE DI LAMOLE Sangiovese, Chianti Classico, Tuscany, Italy | \$80

This Chianti screams rustic; with a raw expression of Sangiovese featuring butchers block, baking spices and dark fruit.

2020 AIA VECCHIA 'Lagone' Merlot Blend, Bolgheri, Tuscany, Italy | \$75

Structured and elegant with flavours of plum, wild berries and a hint of clove followed by a plush finish.

2021 LAS CUMBRES Cabernet Sauvignon, Casablanca Valley, Chile | \$50

A smooth Cabernet, flavours of cassis, tobacco and sage with well-structured tannins.

2018 CHÂTEAU SÉNÉJAC Cabernet Blend, Haut-Medoc, Bordeaux, France | \$110

A deep ruby Cabernet blend with ripe black currant and plum. A savoury finish of sandalwood, leather.

2015 CHÂTEAU MALARTIC-LAGRAVIÈRE Cabernet Blend, Pessac-Leognan, Bordeaux, France | \$225

An intense blend from right around the city of Bordeaux; this wine features graphite minerality, underbrush and under ripe blackberry, with a lengthy finish.

2022 CATENA Malbec, Mendoza, Argentina | \$70

Blueberry, hoisin and vanilla dominate this powerful red wine.

2021 BOOMTOWN Cabernet Sauvignon, Columbia Valley, Washington, United States | \$70

Abundant cherry fruit and balancing acid while giving you the rustic complexity of freshly crushed herbs.

2020 CULT Cabernet Sauvignon, Lodi, California, United States | \$90

Cassis and raspberry aromas that also reflect on the palate with a hint of nutmeg finishing with firm tannins.

2019 JOSEPH PHELPS INNISFREE Cabernet Sauvignon, Napa Valley, California, United States | \$145

A classic Napa Cabernet with aromas of violet and baking spice, the palate is expressive with black cherry and fine tannins.



Function Beverage List

COCKTAILS

- MAX OF 2 COCKTAILS PER EVENT
- OUR CURATED COCKTAIL LIST CHANGES SEASONALLY, INQUIRE WITHIN FOR OUR FULL LIST

TEQUILA ANANAS 2OZ | \$16

El Tequileño Blanco infused with cilantro, pineapple, lime

NEW FASHIONED 2OZ | \$16

Four Roses bourbon, cola syrup

BELLINI 2OZ | \$16

Prosecco, peach purée

MARTINI PASSIONE 2OZ | \$16

Ketel One vodka, passionfruit, vanilla

SPIRITS

WHISKEY

- Basil Hayden | \$12
- Four Roses | \$8
- Johnnie Walker Black | \$14
- Lagavulin | \$22
- Talisker | \$14
- Dewars | \$8
- Forty Creek | \$8
- Jameson | \$9

BRANDY

- Hennessy VSOP | \$14
- Remy Martin VSOP | \$14

TEQUILA

- El Tequileño Blanco | \$8
- Casamigos Reposado | \$16
- Casamigos Añejo | \$18
- El Occidental Mezcal | \$10

VODKA

- Iceberg | \$8
- Ketel One | \$9
- Belvedere | \$12
- Grey Goose | \$12

GIN

- Bombay Sapphire | \$8
- Hendricks | \$12
- Bulldog | \$10
- Tanqueray 10 | \$12

RUM

- Appleton | \$8
- Bacardi White | \$8
- Bacardi Spiced | \$9
- Dictador | \$14

BEER

PERONI 'NASTRO AZZURO' LAGER 330ML | \$8
Rome, Italy

TEATRO X TROLLEY 5 ALLORA ITALIAN PILSNER 355ML | \$8
Calgary, Alberta

OL' BEAUTIFUL 'ETERNAL TWILIGHT' DARK LAGER 355ML | \$8
Calgary, Alberta

OL' BEAUTIFUL 'PEGASUS' PALE ALE 355ML | \$8
Calgary, Alberta

FAHR 'HEFEWEIZEN' 355ML | \$8
Turner Valley, Alberta

LAST BEST 'TOKYO DRIFT' INDIA PALE ALE 473ML | \$12
Calgary, Alberta

LONETREE 'AUTHENTIC' DRY APPLE CIDER 341ML | \$8
Vancouver, BC

MOCKTAILS & NON ALCOHOLICS

WILDFOLK 'BEE KNEES' 0% | 250ML | \$12
Lemon, honey, red clover, juniper & peppercorn
Calgary, Alberta

WILDFOLK 'SPARKLING NEGRONI' 0% | 250ML | \$12
Rhubarb, grapefruit, star anise, rosehip & juniper
Calgary, Alberta

CASAMARA CLUB 'ALTA' AMARO SODA 355ML | \$8
Detroit, Michigan

ANNEX GINGER BEER 355ML | \$8
Calgary, Alberta

ONE FOR THE ROAD 'STONE SOFA' NON-ALCOHOLIC KOLSCH
473 ML | \$12
Calgary, Alberta



From Demo to Dinner: A Culinary Experience at Eat Trattoria & Cucina

Join us for an unforgettable evening that blends flavour, flair, and fun! Begin at Eat Trattoria with a live pasta-making demonstration, paired with thoughtfully curated wine and canapés. Then, head downstairs to Cucina for a three-course Italian dinner that brings the night full circle—served with heart, heritage, and a touch of indulgence. A delicious way to connect, celebrate, and experience the art of Italian cooking from kitchen to table.

minimum of 12 attendees required

Event Details

\$500 | Includes exclusive venue, an engaging pasta-making demonstration, and a guided wine tasting experience.

\$25 per guest | Add on a welcome reception and enjoy a selection of canapés and your choice of a welcome wine or signature cocktail.

Following the experience, guests are invited to dine at Cucina with a choice of:

3-Course Dinner | \$75 per person

4-Course Dinner | \$95 per person



CONTACT

FOR ALL FUNCTION AND CATERING INQUIRIES, PLEASE CONTACT US
AT 587.353.6565 OR EVENTS@TEATROGROUP.CA

eatcucina.com

 [eatcucina](https://www.instagram.com/eatcucina)

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