



CUCINA VENTI

Event Packet



SPRING 2023

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INDOOR DINING

Main Dining



Cucina Venti dining room can accommodate groups of up to 100 seated and 150 standing guests. This space is perfect for all occasions. From cocktail receptions and corporate meetings to the ideal location for your holiday party. All furniture is moveable, allowing for customizations to the seating arrangements. This space connects to our back patio terrace for a more flexible setting.

Front Main Dining



This space can accommodate groups of up to 60 and can be customized to different seating arrangements based on the occasion or guest needs.

Booth Section



This space is perfect for smaller groups. Allowing for seating of up to 30, 40 guests standing. Adjacent to the bar section, this space is ideal for standing socials.

The Boardroom/ Private Dining



This private room is perfect for small dinner meetings, corporate luncheons, and standing socials. We offer flexible seating arrangements such as classroom-style set up, long family-style dinners, or cocktail tables for that cocktail hour. This room provides screens, projectors, and microphones for business meetings, accommodating up to 20 seated and 40 standing.

OUTDOOR DINING

The Chef's Table



This table is located in our garden and offers a more exclusive area, away from other diners. Great for groups of 8 to a maximum of 15 guests.

Terrace I



This beautiful space provides gazebos and heaters with gorgeous chandeliers and perfect evening elegance. Terrace I can accommodate up to 16 seated guests, during the winter and 25 during the summer.

Terrace I - Fireplace & Lounge



This beautiful space allows booking for both small groups and large groups. Perfect for groups wishing to start with a reception followed by a sit-down dinner.

This space does vary based on the group size.

Terrace II



This beautiful space provides gazebos, heaters, and gorgeous chandeliers that provide evening elegance. This space is ideal for guests wishing for outdoor dining. Allows seating for up to 40 guests, 65 standing. For groups that exceed 40, we can accommodate by booking Terrace II, the fireplace, and Chef's table section, increasing seating capacity to 75 guests.

Terrace II *-Fireplace*



This exceptional and cozy area allows small groups to enjoy a lovely evening beside the fire. Perfect for seating up to 10 guests.

Terrace II

-Fireplace with dining



This is the perfect spot to start with some beverages and hors d'oeuvre, then a sit-down dinner for up to 12 guests, at our lovely family-style table.

This space can be booked exclusively for a reception for up to 15 guests.

Four Course Dinner Pre Set Menu

Appetizers

Grilled Australian lamb riblets- with lemon & oregano.

Calamari - Fried calamari served with lemon wedges, cocktail sauce and a creamy Serrano aioli (SH)

Bruschetta - Toasted slices of bread topped with Roma tomatoes, marinated in olive oil, garlic, and basil (VEGAN)

Dinner Salads

Greens & Pears - Garden lettuce, gorgonzola, walnuts, cranberries, pear with Poppy seed dressing (N/D)

Spinach and Strawberry - Baby spinach leaves topped with gorgonzola cheese, fresh strawberries, cherry tomatoes, walnuts, cranberries and red onion served with Raspberry Vinaigrette dressing (N/D)

Meat & Poultry

Bone-In Ribeye Steak - (16 oz.) Served with roasted potatoes and lemon vinaigrette +30

Grilled Australian Lamb Chops - Served with Swiss chard, roasted potatoes, lemon vinaigrette

Roasted Organic Chicken – Roasted red pepper sauce with Roasted rosemary potatoes and broccolini.

Grilled Salmon -, Spinach, and asparagus in a light Piccata sauce

Porcini Mushroom Ravioli – Assorted wild mushroom, roasted cherry tomatoes, spinach, in a light Marsala cream sauce (V/D)

Risotto – English peas, Chanterelle, with assorted mushrooms, mascarpone cheese, truffle oil, and shaved black truffle (V) vegan on request

Dessert

Chocolate Temptation - Chocolate cake made with cocoa from Ecuador, filled with chocolate, hazelnut creams and a hazelnut crunch, covered with a chocolate glaze. (N)

Tiramisu-Two layers of espresso drenched sponge cake divided by mascarpone cream, dusted with cocoa powder.

This four course menu starts at \$120.00 per person.

Allergen Key: (N) Nuts (SH) Shellfish (V) Vegetarian (D) Dairy

Wine Selection



Sparkling/Champagne

<i>Moscato D’asti, Bartenura, Italy, 2020</i>	19	72
<i>Moet & Chandon, Imperial Brut, France</i>	26	104
<i>Veuve Clicquot “Yellow Label,” 375ml</i>		75
<i>Veuve Clicquot “Yellow Label,” France</i>		150
<i>Moet & Chandon, Ice Imperial Rose, France</i>		192

<i>Dom Perignon, France, 2012</i>	425
<i>Louis Roedere Cristal, France 2014</i>	780

Featured Whites

<i>Pinot Grigio, Terlato, Italy, 2019</i>	18	72
<i>Sauvignon Blanc, Groth, Napa 2020</i>	21	84
<i>Sauvignon Blanc, Sinegal, Napa 2020</i>	25	98
<i>Rose, Santa Margherita, Italy, 2020</i>	19	76
<i>Rose, Niki's by Wente Vineyards, 2019</i>	22	88
<i>La Poussie, Sancerre, France, 2018</i>	26	104

Chardonnay

<i>Sonoma Cutrer, Russian River, 2020</i>	19	76
<i>Artesa, Carneros, 2019</i>	21	84
<i>Stag's Leap "Karia", Napa Valley, 2020</i>	23	92
<i>Cakebread, Napa Valley, 2020</i>	24	96
<i>Flowers, Sonoma Coast, 2019</i>	26	106
<i>Benovia, Russian River, 2018</i>	28	112
<i>Sea Smoke, Santa Rita Hills, 2020</i>	180	

Featured Reds

<i>Zinfandel, Stuhlmuller, A.V 2017</i>	20	80
<i>Petite Sirah, Stags' Leap, Napa 2018</i>	21	84
<i>Merlot, Stags' Leap, Napa Valley 2018</i>	22	89
<i>Malbec, Cuarto Dominio, Argentina 2016</i>	26	104

Pinot Noir

<i>Robert Mondavi, Napa Valley, 2019</i>	24	96
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<i>Belle Glos “Clark & Telephone,” 2020</i>	26	116
<i>Flowers, Sonoma Coast, 2021</i>	30	120
<i>Benovia, Russian River, 2020</i>		120
<i>Emeritus, Russian River, 2019</i>		130
<i>Twomey, Anderson Valley, 2020</i>		150
<i>Prisoner, Sonoma, 2019</i>		182

French Reds

<i>Château La Croix des Pins, Rhone 2018</i>	22	88
<i>Chateau La Croix Bonis, Saint-Estephe</i>	24	92
<i>Maison Calvet, Pomerol, 2019</i>		124
<i>Chateau La Dominique, St Emilion, 2015</i>		260
<i>Chateau De La Tour, Clos-Vougeot ‘GC’ 2016</i>		860

Cabernet Sauvignon

<i>Sterling Vineyards, Napa Valley, 2018</i>	21	84
<i>Mount Veeder, Napa Valley, 2019</i>	27	110
<i>Stags’ Leap, Napa Valley, 2018</i>	30	120
<i>Faust, Napa Valley, 2019</i>	33	130
<i>Foley Johnson Estate, Rutherford, 2019</i>		100
<i>Sinegal, Napa Valley, 2019</i>		120
<i>Rodney Strong, Alexander’s Crown, A.V 2014</i>		140
<i>Stag’s Leap “Artemis,” Napa Valley, 2019</i>		160
<i>Frank Family Vineyards, Napa Valley, 2018</i>		168
<i>Robert Mondavi ‘Oakville’ Napa Valley, 2018</i>		170
<i>Pine Ridge, Napa Valley, 2019</i>		180
<i>Jordan, Alexander Valley, 2017</i>		185
<i>Newton, Napa Valley, 2018</i>		220
<i>Heitz Cellar, Napa Valley, 2016</i>		268
<i>Caymus, Napa Valley, 2020</i>		280

<i>Silver Oak, Alexander V, Library Release, 2012</i>	300
<i>Heitz Cellar, Lot C 91, Napa Valley, 2016</i>	350
<i>Silver Oak, Napa Valley, 2018</i>	370
<i>George De Latour, Private Reserve, Napa'2018</i>	400
<i>Ulysses by Christian Moueix, Oakville, 2018</i>	420
<i>Purlieu Backstoffer Georges III, Rutherford, 2018</i>	450
<i>Purlieu Missouri Hopper, Oakville, 2018</i>	450
<i>Dana Estates Onda, Napa Valley 2019</i>	660

Red Blends

<i>Lion Tamer, Napa, 2018</i>	26	110
<i>The Prisoner, California, 2019</i>	30	130
<i>Marciano "M" Proprietary Red, Napa, 2018</i>	260	
<i>Chimney Rock Elevage, Napa Valley, 2018</i>	290	
<i>Alpha Omega Proprietary Red, Napa, 2018</i>	360	
<i>Inglenook Rubicon, Bordeaux Blend, Napa 18'</i>	475	
<i>Pahlmeyer, Proprietary Red, Napa, 2018</i>	480	
<i>Joseph Phelps "Insignia," Napa Valley, 2018</i>	550	
<i>Dominus, Napa Valley, 2019</i>	985	
<i>Opus One, Napa Valley, 2018</i>	1100	
<i>Opus One, Napa Valley, 2009</i>	1500	

Italian Reds

<i>Villa Antinori, Chianti Classico, 2018</i>	27	110
<i>Produttori Del Barbaresco, Piedmont, 2018</i>	33	152
<i>Banfi, Brunello Di Montalcino, 2017</i>	184	
<i>Pio Cesare, Barolo, 2018</i>	252	

<i>Antinori Tignanello, 2018.....</i>	<i>320</i>
<i>Baricci, Brunello Di Montalcino, Riserva 2015.....</i>	<i>500</i>

**** *Vintage and Availability Subject to Change***

*****Corkage Fee \$50 per 750ml. Maximum of one bottle.***

Classic Cocktails \$21

Old Fashioned

Woodford Reserve, Sugar, Cherry Bark Vanilla Bitters, Garnished with Dehydrated Orange Wheel and Maraschino Cherry.

Lychee Martini

Hangar 1, St. Germaine, Lychee infused Syrup, Garnished with Lychees

Paper Plane

Bulleit Bourbon, Aperol, Amaro, Fresh Lemon, Garnished with a Lemon Twist.

Aperol Spritz

Aperol, Prosecco, Club Soda, Garnished with Dehydrated Orange Wheel

Top Shelf Classics \$38

The Executive Martini

Monkey 47 or Beluga Gold, Served with Blue Cheese Stuffed Olives or Lemon Twist.

Sidecar

Remy Martin X.O, Cointreau, Caravella Limoncello, Fresh Lemon and Sugar Rim

Venti Manhattan

Whistlepig 12 year, Carpano Antica, Grassoti Vermouth, Averna, and Barrel aged for 6 weeks. Served with a smoke bubble.

The New Fashioned

Hibiki Harmony, House Made Peach-Orange Bitters, Cherry Wood Smoked Simple Syrup. Garnished with Orange Peel and Maraschino Cherry.

Non-Alcoholic \$16

Mocktail

Fresh Strawberry Puree, Cranberry, Lavender Infused Syrup, Fresh Lemon, Topped with Sparkling Water

Craft Cocktails \$24

Peach Please

Peach Cîroc Vodka, Peach Bitters, Fresh Lemon, Sugar, Cranberry, Garnished with Flowers.

Pearfection

Grey Goose La Poire, St. Germaine, Fresh Lemon, Garnished with Fresh Pear.

Bella's Pisco Sour

Viejo Tonel Pisco, Strawberries, Fresh Lemon, Sugar, Instafoam, Garnished with Flowers.

Lavender Bee's

The Botanist Gin, House Infused Lavender Honey Syrup, Fresh Lemon Garnished with Dehydrated Lemon Wheel.

Smoke and Honey

Casamigos Mezcal, Honey Syrup, Fresh Lemon, Ginger Beer, Garnished with Rosemary and Black Lava Salt Rim.

Kentucky Gunrunner

Basil Hayden Bourbon, Muddled Strawberries, Fresh Lemon, Honey Syrup, Ginger Beer, Strawberry Rose.

Blue Fire Water

Basil Hayden Dark Rye, Blueberry, Fresh Lemon, Honey Syrup, Topped with Soda, Blueberry Garnish.

Dessert Cocktails \$20

Espresso Martini

Stoli Vanilla Vodka, Shot of Espresso, Kahlua, Dash of Vanilla Extract, Sugar, Garnished with Espresso Beans.

Chocolate Martini

Stoli Vanilla Vodka, Godiva Chocolate Liqueur, Baileys, Chocolate Bitters Garnished with Dark Chocolate

Spirit List



VODKA

<i>Belvedere</i>	14
<i>Beluga Gold</i>	35
<i>Chopin</i>	15
<i>Cîroc Peach</i>	14
<i>Grey Goose</i>	15
<i>Grey Goose L'Orange</i>	15
<i>Grey Goose La Poire</i>	15
<i>Grey Goose Le Melon</i>	15
<i>Hangar 1</i>	15
<i>Ketel One</i>	14
<i>Ketel One Citroën</i>	14
<i>Ocean</i>	15
<i>Stolichnaya</i>	14
<i>Stolichnaya Vanilla</i>	14
<i>Tito's</i>	14

GIN

<i>Aviation</i>	14
<i>Beefeater</i>	14
<i>Bombay Sapphire</i>	14
<i>Hendricks</i>	15
<i>Junipero</i>	14
<i>Monkey 47</i>	35
<i>Plymouth</i>	14
<i>St. George Botanivore</i>	16
<i>Tanqueray 10</i>	16
<i>Tanqueray</i>	14

TEQUILA

<i>Casamigos Blanco</i>	15
<i>Casamigos Reposado</i>	17
<i>Clase Azul Plata</i>	27
<i>Clase Azul Reposado</i>	38
<i>Clase Azul Gold</i>	50
<i>Clase Azul Añejo</i>	65
<i>Clase Azul Ultra**</i>	65
<i>Don Julio Blanco</i>	14
<i>Don Julio Reposado</i>	16
<i>Don Julio Añejo</i>	19
<i>Don Julio 1942</i>	38
<i>Maestro Dobel Diamante</i>	15
<i>Patron Silver</i>	14
<i>Patron Reposado</i>	15
<i>Patron Añejo</i>	17

MEZCAL

<i>Del Maguey Vida</i>	14
<i>Casamigos</i>	17
<i>Clase Azul Durango</i>	38
<i>Clase Azul Guerrero</i>	38

RUM

<i>Appleton Special Rum</i>	14
<i>Bacardi Light Superior</i>	13
<i>Blue Chair Bay Coconut Spiced Rum</i>	14
<i>Goslings Black Seal</i>	14
<i>Zacapa Centenario 23</i>	16
<i>Leblon Cachaca</i>	14

WHISKEY/BOURBON/RYE

<i>Amador Double Barrel</i>	15
<i>Angel's Envy</i>	18
<i>Basil Hayden's</i>	16
<i>Basil Hayden's Rye</i>	16
<i>Basil Hayden's Dark Rye</i>	16
<i>Blanton's Single Barrel</i>	22
<i>Buffalo Trace</i>	14
<i>Bulleit Bourbon</i>	14
<i>Bulleit Rye</i>	14
<i>Crown Royal</i>	15
<i>Eagle Rare Bourbon</i>	19
<i>Four Roses</i>	14
<i>Gentleman Jack</i>	16
<i>High West American Prairie</i>	16
<i>High West Dark Rye</i>	16
<i>Hillrock</i>	18
<i>Jack Daniels</i>	14
<i>Jack Daniels Rye</i>	14
<i>Jack Daniels Single Barrel</i>	15
<i>Knob Creek</i>	15
<i>Maker's Mark</i>	14
<i>Old Rip Van Winkle 10 year**</i>	60
<i>Pappy Van Winkle 12**</i>	70
<i>Templeton Rye</i>	14
<i>WhistlePig 10 Year Straight Rye</i>	17
<i>WhistlePig 12-Year-Old World Rye</i>	27
<i>WhistlePig 15-Year-Old World Rye</i>	35
<i>Woodford Reserve</i>	17
<i>Woodford Reserve Rye</i>	17

SCOTCH

<i>Balvenie Doublewood 12</i>	22
<i>Glenmorangie</i>	14
<i>Glenfiddich 12</i>	18
<i>Glenfiddich 14</i>	24
<i>Glenlivet 12</i>	18
<i>Johnny Walker Red</i>	14
<i>Johnny Walker Black</i>	16
<i>Johnny Walker Blue</i>	45
<i>Lagavulin 16</i>	27
<i>Laphroaig 10</i>	19
<i>Macallan 12</i>	18
<i>Macallan 15</i>	35
<i>Macallan 18</i>	44
<i>Macallan 18 Triple Cask</i>	65
<i>Macallan 25**</i>	85
<i>Macallan Gold</i>	22
<i>The Famous Grouse</i>	14
<i>The Famous Grouse Smoky Black</i>	16
<i>Tullibardine Sovereign</i>	16
<i>Oban 14</i>	24


JAPANESE

<i>Hakushu 12</i>	55
<i>Hakushu 18 year**</i>	65
<i>Hibiki 17 year **</i>	65
<i>Hibiki 17 year**</i>	65
<i>Hibiki 21 year **</i>	70
<i>Hibiki Japanese Harmony</i>	35
<i>Nikka Miyagykio</i>	25
<i>Suntori Toki</i>	25
<i>Yamazaki 12</i>	55
<i>Yamazaki 18</i>	65

AFTER-DINNER SPIRITS

COGNAC

<i>Courvoisier VS</i>	16
<i>Courvoisier VSOP</i>	18
<i>Hennessy VS</i>	16
<i>Hennessy VSOP</i>	18
<i>Remy Martin VSOP</i>	16
<i>Remy Martin 1738</i>	21
<i>Remy Martin XO</i>	38



LOUIS XIII
Remy Martin

THINK A CENTURY AHEAD
EACH DECANTER IS THE LIFE ACHIEVEMENT
OF GENERATIONS OF CELLAR MASTERS

SINCE ITS ORIGINS IN 1874, EACH GENERATION OF CELLAR MASTER SELECTS
FROM OUR CELLARS THE OLDEST AND GREATEST EAUX-DE-VIE FOR LOUIS XIII.

TODAY, CELLAR MASTER BAPTISTE LOISEAU IS SETTING ASIDE OUR FINEST
EAUX-DE-VIE, AS A LEGACY TO HIS SUCCESSORS WHO WILL CONTINUE TO
BLEND LOUIS XIII FOR THE NEXT CENTURY.

IT IS THE ULTIMATE EXPRESSION OF THE MASTERY OF TIME.

ONE HALF OUNCE	\$ 120
ONE OUNCE	\$ 240
TWO OUNCES	\$ 480

BRANDY

Torres 10 Grand Reserva Imperial.....15
Torres Jaime I 30 Years.....34

CALVADOS

Daron Calvados Pays D'Auge.....15
Christian Drouin Selection.....19

GRAPPA

Banfi.....14

PORT

Dow's LVB.....16
Dow's 20.....22
Sandeman 10.....16
Sandeman 20.....24
Sandeman 30.....35
Sandeman 40.....65

CORDIALS

Absinthe Verte St. George.....17
Amaretto Disaronno.....15
Amaro Sobina.....16
Aperol.....15

<i>Bailey's</i>	14
<i>Campari</i>	14
<i>Frangelico</i>	17
<i>Grand Marnier</i>	14
<i>Kahlua</i>	15
<i>Limoncello</i>	15
<i>Sambuca Romana</i>	15

***In consideration of the overall guest experience, indoor dining is limited to adults only.
Outdoor dining, no children under the age of 10***

Additional

Add to your event! We do offer the following items to add to your event.

Projector & Screen \$300.00

Microphone with two speakers \$275.00

