



CUCINA VENTI

Event Packet



SPRING 2025

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

INDOOR DINING

Main Dining



Cucina Venti dining room can accommodate groups of 100 seated and 150 standing. 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 is connected to our back patio terrace.

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 to 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. Allowing the ideal classroom style to set up, long family-style dinner set up to cocktail tables for that cocktail hour. This room provides screens, projectors, and microphones. Accommodating up to 40 seated, 60 standing.

OUTDOOR DINING

The Chef's Table



This table is in our garden and offers a more exclusive area, away from other diners. Great for groups of 6 to a maximum of 12 guests.

Terrace I



This beautiful space provides gazebos and heaters with gorgeous chandeliers that perfect evening elegance. Allowing seating for up to 24 guests

Terrace I - Fireplace & Lounge



This beautiful space allows you to book for small 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 and heaters with gorgeous chandeliers that perfect evening elegance. This space is ideal for guests wishing to dine outdoors. Allows seating for up to 40 guests, 65 standing. For groups that exceed 40, we can accommodate booking both Terrace #2 and the fireplace wood table section, which can accommodate up to 75.

Terrace II – Fireplace



This exceptional and cozy area allows small groups to enjoy a lovely evening beside the fireplace. 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 Chef's table. This space can be booked exclusively for a reception for up to 15 guests.

Wine Selection



Sparkling/Champagne

<i>Moet & Chandon, Imperial Brut, France</i>	27	108
<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 Roederer Cristal, France 2014</i>		780

Featured Whites

<i>Caves D’Esclans, Rose, Cotes de Provence 2021</i>	24	96
<i>Drouhin Vaudon, Chablis, Burgundy 2022</i>	24	96
<i>Twomey, Sauvignon Blanc, Napa, 2022</i>	25	100
<i>La Poussie, Sancerre, France 2022</i>	27	116

Joseph Drouhin, Chablis, Puligny-Montrachet..... 210

Chardonnay

Stag's Leap "Karia", Napa Valley, 2022 24 96
Flowers, Sonoma Coast, 2023..... 26 106
Benovia, Russian River, 2021 28 112
Sea Smoke, Santa Rita Hills, 2021 180

Featured Reds

Petite Sirah, Stags' Leap, Napa 2018..... 23 92
Merlot, Stags' Leap, Napa Valley 2018..... 24 96
Zinfandel, Frank Family, Napa Valley 2019 24 96
Malbec, Cuarto Dominio, Argentina 2019..... 24 96

Pinot Noir

Belle Glos "Clark & Telephone," 2023 27 116
Flowers, Sonoma Coast, 2022..... 30 120
Benovia, Russian River, 2021 130
Twomey, Anderson Valley, 2021 150
Domaine Drouhin, Laurene, Oregon, 2021..... 185

French Reds

Louis Latour, Borgogne Pinot Noir, 2021 25 100
Roger Sabon, Chateauneuf Du-Pape, 2020 200
Chateauneuf Du-Pape, Le Secret des Sabon 20'..... 450
Chateau De La Tour, Clos-Vougeot, Grand Cru 2016 860

Cabernet Sauvignon

<i>Bonanza by Caymus, California, NV</i>	24	96
<i>Mount Veeder, Napa Valley, 2021</i>	28	116
<i>Stags' Leap, Napa Valley, 2021</i>	30	120
<i>Faust, Napa Valley, 2022</i>	34	136
<i>Pine Ridge, Napa Valley, 2022</i>	45	180
<i>Stag's Leap "Artemis," Napa Valley, 2021</i>		165
<i>Robert Mondavi 'Oakville' Napa Valley, 2018</i>		170
<i>Jordan, Alexander Valley, 2019</i>		185
<i>Joseph Phelps, Napa Valley, 2021</i>		190
<i>Newton, Napa Valley, 2018</i>		195
<i>Heitz Cellar, Napa Valley, 2019</i>		200
<i>Caymus, Napa Valley, 2021</i>		235
<i>Silver Oak, Alexander Valley, 2019</i>		300
<i>DAOU "Soul of a Lion', Paso Robles, 2020</i>		300
<i>Heitz Cellar, Lot C 91, Napa Valley, 2017</i>		350
<i>Silver Oak, Napa Valley, 2018</i>		370
<i>George De Latour, Private Reserve, Napa, 2020</i>		400
<i>Ulysses by Christian Moueix, Oakville, 2018</i>		420
<i>Purlieu Missouri Hopper, Oakville, 2018</i>		470
<i>Dana Estates Onda, Napa Valley 2019</i>		660
<i>Caymus Special Selection, Napa Valley 2018</i>		850
<i>Hundred Acre, Dark Ark, Napa, 2018</i>		1700

Red Blends

<i>The Prisoner, California, 2022</i>	30	130
<i>Marciano “M” Proprietary Red, Napa, 2019</i>		260
<i>Chimney Rock Elevage, Napa Valley, 2018</i>		300
<i>Alpha Omega Proprietary Red, Napa, 2021</i>		360
<i>Inglenook Rubicon, Bordeaux Blend, Napa 18’</i>		475
<i>Timeless by Silver Oak, Napa Valley 2020</i>		480
<i>Pahlmeyer, Proprietary Red, Napa, 2019</i>		480
<i>Joseph Phelps “Insignia,” Napa Valley, 2021</i>		750
<i>Dominus, Napa Valley, 2019</i>		885
<i>Opus One, Napa Valley, 2018</i>		1100
<i>OVID by Silver Oak, Napa Valley, 2019</i>		1200
<i>Opus One, Napa Valley, 2009</i>		1500

Italian Reds

<i>Villa Antinori, Chianti Classico, 2018</i>	27	108
<i>Castiglion Del Bosco, Brunello, Tuscany 2017</i>	30	120
<i>Ceretto, Barolo, Piedmont, 2018</i>	40	160
<i>Banfi, Brunello Di Montalcino, Tuscany, 2017</i>		184
<i>Pio Cesare, Barbaresco, Piedmont, 2018</i>		185
<i>Pio Cesare, Barolo, Piedmont, 2018</i>		240
<i>Antinori Tignanello, Tuscany, 2018</i>		340
<i>Baricci, Brunello Di Montalcino, Riserva 2015</i>		550

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

****Corkage Policy: First 750ml bottle \$50, Second \$100. Maximum of two bottles**

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

Aperol Spritz

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

Barrel Aged Grapefruit Negroni

Roku Japanese Gin, Campari & Carpano Antica. Barrel Aged for 3 weeks. Grapefruit infused syrup Garnished with a Dehydrated Orange

Top Shelf Classics \$38

The Executive Martini

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

Clase Azul Sour

Clase Azul Reposado, Fresh Lemon, Aromatics, Smoked Mizunara Syrup, Instafoam, Served with a Dehydrated Lemon.

Venti Manhattan

WhistlePig 12-year-old, Carpano Antica, Grassotti Vermouth, Averna, and Barrel aged for six 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

Spicy Almave Tamarind Margarita

Habanero infused Almave NA spirit, Fresh Lemon juice, House made Tamarind Syrup, Served with a Tajin Rim

Pineapple Mojito NA

Clean R NA Spice Rum, House made Mint Syrup, Fresh Lemon and Pineapple Juice

Craft Cocktails \$24

Peach Please

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

Hibiscus Daquiri

Bacardi White Rum, Cinnamon Infused Hibiscus Syrup, Fresh Lemon, Garnished with a Dehydrated Lime Wheel and Flower.

Cucumber Gimlet

Grey Goose Vodka, Basil and Lemongrass infused Syrup, St Germaine, Fresh Lemon & Cucumber

Spicy Tamarind Margarita

Tres Generaciones Infused with Habanero, House Made Tamarind Syrup, Fresh Lime, Served with a flower and a Tajin Rim.

Lavender Bee's

Roku Japanese Gin, House Infused Lavender Honey Syrup, Fresh Lemon Garnished with Dehydrated Lemon Wheel.

Aphrodite

Casamigos Mezcal, House-made Ginger Syrup, Freshly Squeezed Lemon and pomegranate Juice.

Light & Stormy

Diplomatico Blanco Rum, Fresh Lemon, House-made Pineapple & Mint syrup. Served with a Fresh Mint Sprig and a Dehydrated Lemon Wheel.

Summer on Bourbon St

Basil Hayden Bourbon, House made Passionfruit syrup infused with Anise, Fresh Lemon with a touch of Cranberry Juice

Dessert Cocktails \$20

Espresso Martini

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

Holiday Martini

Stoli Vanilla Vodka, Pumpkin Infused Syrup, Cinnamon & Baileys. Garnished with a Large Toasted Marshmallow.

Spirit List



VODKA

<i>Belvedere</i>	15
<i>Beluga Gold</i>	35
<i>Chopin</i>	16
<i>Cîroc Peach</i>	15
<i>Grey Goose</i>	16
<i>Grey Goose L'Orange</i>	16
<i>Grey Goose La Poire</i>	16
<i>Grey Goose Le Melon</i>	16
<i>Hangar 1</i>	16
<i>Ketel One</i>	15
<i>Ketel One Citroën</i>	15
<i>Ocean</i>	15
<i>Stolichnaya</i>	15
<i>Stolichnaya Elit</i>	22
<i>Stolichnaya Vanilla</i>	15
<i>Tito's</i>	14

GIN

<i>Aviation</i>	15
<i>Roku</i>	17
<i>Beefeater</i>	15
<i>Bombay Sapphire</i>	15
<i>Hendricks</i>	16
<i>Junipero</i>	15
<i>Monkey 47</i>	30
<i>Plymouth</i>	15
<i>St. George Botanivore</i>	16

<i>Tanqueray 10</i>	16
<i>Tanqueray</i>	15

TEQUILA

<i>Tres Generaciones</i>	16
<i>Casamigos Blanco</i>	16
<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>	15
<i>Don Julio Reposado</i>	16
<i>Don Julio Añejo</i>	19
<i>Don Julio 1970</i>	22
<i>Don Julio 1942</i>	38
<i>Maestro Dobel Diamante</i>	15
<i>Patron Silver</i>	15
<i>Patron Reposado</i>	15
<i>Patron Añejo</i>	17

MEZCAL

<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>Bulleit Bourbon</i>	14
<i>Bulleit Rye</i>	14
<i>Crown Royal</i>	15
<i>Eagle Rare Bourbon</i>	19
<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>	15
<i>Jack Daniels Rye</i>	15
<i>Jack Daniels Single Barrel</i>	15
<i>Knob Creek</i>	15
<i>Maker's Mark</i>	15

<i>Old Rip Van Winkle 10 year**</i>	60
<i>Pappy Van Winkle 12**</i>	70
<i>Pappy Van Winkle 15**</i>	90
<i>Pappy Van Winkle 20**</i>	140
<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>Whistle Pig 18-Year-Old World Rye</i>	55
<i>Whistle Pig Boss Hog “The Juggernaut”**</i>	50
<i>Woodford Reserve</i>	17
<i>Woodford Reserve Rye</i>	17

SCOTCH

<i>Balvenie Doublewood 12</i>	22
<i>Glenmorangie</i>	15
<i>Glenfiddich 12</i>	18
<i>Glenfiddich 14</i>	24
<i>Glenlivet 12</i>	18
<i>Johnny Walker Red</i>	15
<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 Triple Cask</i>	65
<i>Macallan 25**</i>	85

<i>The Famous Grouse</i>	15
<i>The Famous Grouse Smoky Black</i>	16
<i>Tullibardine Sovereign</i>	16
<i>Oban 14</i>	24

JAPANESE

<i>Suntori Toki</i>	25
<i>Hibiki Japanese Harmony</i>	35
<i>Yamazaki 12</i>	55
<i>Yamazaki 18</i>	65
<i>Hibiki 12 year**</i>	60
<i>Hibiki 17 year **</i>	65
<i>Hibiki 21 year **</i>	70
<i>Hakushu 12</i>	55
<i>Hakushu 18 year**</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..... 18

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

<i>Sandeman 10</i>	16
<i>Sandeman 20</i>	21
<i>Sandeman 30</i>	35
<i>Sandeman 40</i>	55
<i>Sandeman 50</i>	70

CORDIALS

<i>Absinthe Verte St. George</i>	17
<i>Amaretto Disaronno</i>	15
<i>Amaro Sobina</i>	16
<i>Aperol</i>	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

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

