



EVENTS BY LIQUID

FUNCTION MENU

1/181 Grange Road
Findon SA 5023



cucina
BY LIQUID



Welcome, and thank you for considering Cucina by Liquid to cater to your every need for this special occasion. We invite you to join us in celebrating and discussing the essential elements that will transform your event into a seamless success, a cherished memory, and a keepsake to treasure forever.

THE FOOD

At Cucina by Liquid, food is our passion and the heart of every gathering. Love brings people together, and food amplifies that connection. Our passion lies in crafting exceptional culinary experiences, a hallmark of every event we host. Food is at the heart of every gathering, and at Cucina by Liquid, it's our love language. Let us share our culinary artistry with you and your guests to make your occasion truly unforgettable.

THE BAR

From signature cocktails to expertly curated wines, our bar is more than just a space—it's where moments are toasted and memories are made. Let us elevate your celebration with beverages that add a unique touch to your event. Cheers to the special moments shared together!



THE ROOM

From intimate gatherings to grand celebrations, the space you see before you is endlessly adaptable. Whether you envision a formal sit-down affair, a casual cocktail gathering, or anything in between, we'll tailor the setup to reflect your vision. This room will transform to become all about one thing: you and your special occasion.

THE MUSIC

Music sets the tone for your event, creating the perfect balance between ambiance and energy. Whether you prefer a curated playlist of your favorites or a thoughtfully crafted mix by our team, we ensure that your event sounds as incredible as it feels.



OUR CULINARY PHILOSOPHY

At Cucina by Liquid, we embrace the Mediterranean lifestyle—a balance of flavors, traditions, and connections. Rooted in the rich culinary heritage of Europe, our ethos combines the best elements of food, family, and celebration. These principles are infused into every dish we prepare and every experience we curate for our guests.

TAILORED MENU OPTIONS

We understand that food is the foundation of every event. That's why we offer a range of thoughtfully designed menus to suit your unique preferences. From classic Italian dishes to Greek-inspired mezze spreads and modern cocktail-style finger foods, we'll create a menu that perfectly complements your event's style and theme.



ITALIAN MENU

Our 2- and 3-course menus let you personalize your dining experience. Choose a structure and curate options your guests can select from, ensuring a meal tailored to your taste.

Menu 01	Menu 02	Menu 03
\$50 pp	\$55 pp	\$65pp
2 course	3 course	3 course
Starter - Antipasti	Starter - Antipasti	Starter - Antipasti
Main - choice of 2 selected main courses	Entrée – 1 selected entrée	Entrée – Choice of 2 selected entrée
	Main Course – choice of 2 selected main courses	Main Course – Choice of 3 selected main courses

MEAL OPTIONS

Entrée Choices – Italian Menu

1. Fusilli Ragu

'Tender veal pieces in a rich tomato sugo tossed with fusilli pasta'

2. Salt & Pepper Squid

'Herb mixed floured squid, fried to perfection, served on mixed greens'

3. Napoli Pea Risotto

'Arborio rice cooked with peas, onion, garlic and hint of chilli in napolitana sauce'

4. Traditional bruschetta

'Diced tomatoes, fresh parsley, garlic, herbs, extra virgin olive oil and balsamic glaze'

MEAL OPTIONS

Main Course Choices – Italian Menu

1. Veal Funghi

‘Veal medallions pan seared, finished w chef’s white wine, mushroom infused garlic cream sauce’

2. Veal Saltimbocca

‘Veal medallions pan seared, topped with prosciutto & provolone, finished on garlic cream sauce’

3. Chicken Provencale

‘Grilled chicken breast with prosciutto, sundried tomato and baby spinach rose sauce’

4. Chicken Dijon

‘Seared chicken breast served with sauce of Dijon mustard, cream, garlic and dry herbs’

5. Pesce Spada

‘Swordfish’ ‘served with sauce of capers, olives, lemon juice and caramelised onion’

6. Salmon

‘Salmon fillets served with lemon butter garlic sauce’

7. Steak

‘Chargrilled porterhouse, served with mushroom sauce’

***Please note pricing includes all main courses served with seasonal vegetables, and fresh bread rolls with all antipasti**

GREEK MENU

Following the Mediterranean ethos of sharing, our Greek style menus are mezze style, with share platters down the table

Mezze Menu 01	Mezze Menu 02	Mezze Menu 03
\$50 pp	\$60 pp	\$65pp
Platters: 1,2 & 6	Platters: 1,2,4 & 6 w squid added to plate 6	Platters: 1,2,3,5 & 6

Note: All menus get Greek salad to share

GREEK MENU PLATTERS

1. Dips & Pita

Greek style pita accompanied by a duo of house dips

2. Mezze

Feta, marinated olives, dolmades, spinach filo

3. Salt & Pepper Squid

Herb mixed floured squid, fried to perfection, served on mixed greens

4. Haloumi

Haloumi cheese seared and served with roasted tomato & lemon

5. Moussaka

Baked layers of potato, eggplant & zucchini, topped with béchamel

6. Mixed Grill

Lamb loin chops, chicken thigh, chorizo sausage, herb and lemon roasted potato

All menus include a standard coffee (espresso, latte, cappuccino, flat white) and the serving of your function cake at no additional charge.

DRINK PACKAGES

The Standard Package

Designed for simplicity and value, this package includes 5 alcoholic drinks per person, with a selection of beer, house wine, and basic spirits. Guests can also enjoy unlimited jugs of soft drinks and mineral water throughout the function. For those who wish to continue the celebration beyond the 4-hour package, additional drinks can be purchased directly from the menu. This package is priced at \$30 per person for 4 hours.

The Premium

Offering a more indulgent experience, the Premium Package includes 6 alcoholic drinks per person, featuring beer, house wine, and basic spirits. Unlimited jugs of soft drinks and mineral water are also provided, ensuring all guests remain refreshed. Any drinks beyond the allocated 6, or consumed after the 4-hour package, will be charged as per the menu. This package is available at \$35 per person for 4 hours.

The Deluxe

For those seeking the ultimate experience, the Deluxe Package provides 8 alcoholic drinks per person, including beer, house wine, and basic spirits. Along with unlimited jugs of soft drinks and mineral water, this package is perfect for more lavish events. Additional drinks consumed beyond the allocated 8, or after the 4-hour duration, will be charged at menu prices. The Deluxe Package is priced at \$40 per person for 4 hours.

Each package is designed to create a seamless and enjoyable experience for your event. If you have specific requirements or would like to discuss tailored options, our team would be happy to assist!

Beers

Coopers
Crown
Peroni
Hahn's
Corona
Heineken
Stella Artois
Hills Cider

Wine

Selection of House Wines

Basic Spirits

Vodka
Gin
Rum
Whiskey
Tequila

Bring Your Own

For any number of people under 60, we would offer a flat charge of \$300 for BYO wines only. For any number of people over 60, we would offer a flat charge of \$400 for BYO wines only.

CUCINA FEAST

\$40

Indulge in a delicious feast experience featuring pastas and pizzas. Begin with a selection of five pizzas, served to share among your guests, followed by your choice of one pasta per person from our menu or the list below. Perfect for a fun and flavourful celebration!

Selection of Pasta

Gnocchi Ragu

Chef's handmade gnocchi tossed with red wine infused beef ragu sauce.

Chicken Con Pollo

Chicken, avocado, sundried tomato, garlic and baby spinach on a rose sauce with penne.

Tutto Mare

Medley of mussels, squid and scallops tossed in anchovy and tomato al olio with spaghetti.

Fresco

Roasted capsicum, mushrooms, pumpkin and spinach in Napoletana sauce with penne.

Pizza Share Platter

Garlic Pizza

Pizza sauce layered with mozzarella cheese and garlic.

Pepperoni

Pizza sauce layered with mozzarella cheese and pepperoni.

BBQ Chicken

Pizza sauce with mozzarella cheese, chicken, mushrooms, onions, and BBQ sauce.

Meat lovers

Pizza sauce topped with mozzarella cheese, ham, bacon, and salami.

Vegetarian

Pizza sauce with mozzarella cheese, capsicum, onions, mushrooms, pineapple, and olives.

We are happy to accommodate your needs. Please don't hesitate to let us know if you require any additional assistance.