

Events BY Liquid

Welcome and thank you for letting us, Cucina by Liquid, cater to every one of your needs for this special occasion. Please join us in celebrating, and discussing the key elements, which will make your occasion not only a success, but a treasured memory and a keepsake

The Food

Our passion, and arguably the stand-out feature of the day, people come together for love, and food is ours, let us share that with you and your guests

The Bar

Not a mere boys club, nor a hangout, let a special mix, cocktail or an exceptional wine give everyone the joy that is sharing in the celebration, cheers!

The Room

Stand-up, sit-down, formal, informal, finger food or a twenty-seven course set menu, the room you see before you can change at your whim to compliment the event and immerse its' guests in a night which has now become solely and only about one thing, you

The Music

The ice breaker, conversation maker and atmosphere creator, whether we can make an ensemble of songs for you, or you prefer to give us a playlist or collection that means something special to you, we can cater to your aural needs

Thank you for the consideration

Liliana - Proprietor & Nicholas – Manager *Ph:* 82681063

The Food

We at Cucina by Liquid believe in living a balanced lifestyle, one we commonly refer to as 'Mediterranean', which, for us, brings together the best of elements from a typical European way of life and, work hard, to try and incorporate those principals and ethos' into our everyday lives which has, over time, developed into the restaurant you see before you today.

The following section will detail to you, probably the most sought after settings that people look for in a conventional 'function' situation. It is the basis for the event, and as such, must be themed according to what you, the customer wants, and what we can provide for you to fulfil those needs and achieve the ambience to immerse your guests in the evenings' proceedings.

As you look through the following compositions, you will find a range of menus, from your traditional Italian menu, through to the typical Greek style 'mezze' menu and also a few varying cocktail style 'finger-food' menus for the more casual setting.

The Italian

Our traditional 2 & 3 course menus are designed to allow you to customise and suit your tastes, after picking a structure, the choice of meals are on the following page

Menu 1 \$45 per person

2 course menu

Starter – Antipasto

Main – choice of two selected main courses

Menu 2 \$55 per person

3 course menu

Starter – Antipasto

Entrée – one selected entrée

Main – choice of two selected main courses

Menu 3 \$65 per person

3 course menu

Starter – Antipasto

Entrée – Choice of two selected entrees

Main – Choice of three selected main courses

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

Entrée Choices

Fusilli Ragu *'tender veal pieces in a rich tomato sugo tossed w fresh fusilli pasta'*

Salt & Pepper Squid *'our famous squid, fried to perfection, served on mixed greens'*

Napoli Pea Risotto *'slow cooked garden peas in a tomato & red wine base, served traditionally w Arborio rice'*

Main Choices

Veal Funghi *'veal medallions pan seared, finished w chef's white wine, mushroom infused cream'*

Veal Saltimbocca *'veal medallions pan seared, layered w prosciutto & bocconcini, finished w a white wine reduction'*

Chicken Provencale *'grilled chicken breast stuffed w prosciutto, sun dried tomato and baby spinach, finished w rose sauce'*

Chicken Genovese *'grilled chicken breast topped w chefs white wine, mushroom infused cream'*

Chicken Mignon *'bacon wrapped chicken breast, baked and served w a garlic cream sauce'*

Pesce Spada 'Swordfish' *'grilled swordfish served w a rich tomato sauce of capers, olives & caramelised Spanish onion'*

Swordfish al Limone *'grilled swordfish served w a lemon, caper butter'*

Salmon *'grilled salmon served w hollandaise sauce'*

Porterhouse Steak *'chargrilled, served w your choice of sauce'*

Scotch Fillet or Rib-Eye available, +\$3 p/p

***Please note pricing includes all main courses served w seasonal vegetables, table salads and fresh bread rolls w all antipasto**

The Greek

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

Mezze Menu 1 \$45 per person

Platters: 1,2,3 & 6

Mezze Menu 2 \$55 per person

Platters: 1,2,4 & 6 w squid added to plate 6

Mezze Menu 3 \$65 per person

Platters: 1,2,4,5 & 6 w squid added to plate 6

1) Dips & Pita *Greek style pita accompanied by a duo of house dips*

2) Mezze *Feta, marinated olives, dolmades, spinach fillos*

3) Salt & Pepper Squid *Our famous salt and pepper squid, lightly fried on a bed of garden greens*

4) Grilled Haloumi *Haloumi cheese grilled, served w roast tomato & lemon*

5) Moussaka *Baked in a clay pot, layers of potato, eggplant & zucchini, topped w béchamel*

6) Mixed Grill *Lamb loin chops, marinated chicken thigh, chorizo sausage, roast lemon and oregano potato and Greek salad*

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

THE COCKTAIL

Canapes & Finger Foods

List A

Spinach and feta fillos
Croutons assorted toppings
Mini Pies
Cocktail quiches
Meatballs
Garlic/herb mini toasts
Asian Selection 'spring rolls/dim sims'

List B

Arrancini
Pizza
Salt and pepper squid skewers
Prawn Cones

List C

Meat skewers - lamb, chicken or chorizo
Prawn skewers - marinated and grilled
Sliders - beef or haloumi

Desserts

Mini Fruit Tarts and or mini Continental cakes
Fruit platters

Pricing

Standard Selection \$35 p/person:
'6 items from list A, 3 items from list B, 1 item from list C'

Premium Selection \$40 p/person:
'6 items from list A, 4 items from list B, 2 items list C'

Deluxe Selection \$50 p/person:
'6 items from list A, 6 items from list B, 3 items list C'

Any Dessert item requested please add \$4 per person

The Bar

'A meal without wine is like a day without sun' – Anthelme Brillat-Savarin

A phenomenon, a vast ocean, endless in depth and possibility, the bar, which can be set to meet any expectation, most often times seen as an accessory to the main event, can commonly become the show-stopper itself.

Hoping to ascertain what you want to achieve as far as a style, look, or feel to your event, the perfect wine, cocktail or liquor can be what finishes off, and adjusts the table you see before you in order to give it the balance that is called for, that you deserve.

In the following section is a compilation of offerings that we present to you as far as the bar is concerned for your event, there are multiple set packages which can be arranged to suit you individually, a BYO offering which is detailed and of course, we are here should there be any queries or curiosity which may arise should you need them answered.

As always, a pleasure and more than happy to help.....

Drinks Packages

The following packages and prices pertain to beers, wines and soft drinks per person.

The Standard

A price of \$18.50 per person for 3 hours of selected beers and wines, with jugs of soft drinks & mineral water allocated to the table as needed. A charge of \$7.50 per person, per hour will be incurred on request should you wish to extend the bar until specified.

Your choice of 3 beers and 2 wines from the following:

*Please note any wines requested from Rockford Wineries will incur a surcharge of \$3 per person

The Premium

A price of \$23.50 per person for 3 hours of selected beers and wines, with jugs of soft drinks & mineral water allocated to the table as needed. A charge of \$10 per person, per hour will be incurred on request should you wish to extend the bar until specified.

Your choice of 3 beers and 4 wines from the following:

*Please note any wines requested from Rockford Wineries will incur a surcharge of \$3 per person

The Deluxe

A price of \$28.50 per person for 3 hours of selected beers and wines, with jugs of soft drinks & mineral water allocated to the table as needed. A charge of \$12.50 per person, per hour will be incurred on request should you wish to extend the bar until specified.

Your choice of 4 beers and 6 wines from the following:

Bring Your Own

For any number of people under 60, we would offer a flat charge of \$250 for BYO wines only. For any number of people over 60, we would offer a flat charge of \$350 for BYO wines only.