



"Phenomenal Food, Superior Value, Every Time"


Cuneo's Cucina serves a variety of cuisines harnessing the Modern Australian experience, sure to amplify your event no matter the size. Our food is perfect for weddings, corporate functions, special occasions and hosting for your nearest and dearest. We utilise the freshest ingredients, brought to life by a vibrant flare and carefully curated menus, offering humble fine dining. We promise 100% satisfaction every time. Our food is that good! We offer delivery and drop off, cook at your location of choice and food service.


For more information or a free consultation

Get in Touch Now!

Adelaide
Cuneo

CUNEO'S CUCINA CATERING

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Steps for success

1. Check out our delicious menus to see if they are right for you (perfect for sharing)
2. Check out the alternative options and canapes to customise your menu. (Note: these are indicative and can be altered but showcase the types of food our customers love. We work with you to ensure the best menu for the event.)
3. Contact us via [email](#), [phone](#) or [Instagram](#) to discuss your next function!

Sample Menu 1



STARTERS

- Charred prawn on betel leaf
- Cucumber bites with Asian chicken

MAIN (SHARE)

- Slow Cooked Greek Lamb

SIDES

- Roasted Lemon Potatoes
- Honey Roasted Halloumi with Pistachio
- Greek Salad with Orzo

DESSERT

- Deconstructed Lemon Meringue Pie

Note: These are examples of menus that we specialise in. You can customise your choice from the alternative options below or go off script. Just get in touch and we will help customise the ideal menu.



Sample Menu 2



STARTERS

- Kingfish Sashimi with green chilli
- Thai Chicken Meatballs

MAIN (SHARE)

- Caramelised Crispy Pork Belly with chilli Caramel

SIDES

- Soba Noodle Salad
- Pomengrantate Salad
- Seasonal Greens

DESSERT

- Seasonal Fruit Pavlova



Alternative Options



MAINS

- Chilli Caramel Pork Belly
- Red Chicken Curry with Potatoes and Thai Basil (whole Chicken)

SALADS

- Kale and Pomegranate salad with Orange Dressing
- Roasted Sweet Potato with Baby Spinach
- Grilled Peach and Rocket Salad
- Chicken Caesar Salad

SIDES

- Slow roasted Halloumi with Pistachio
- Chinese Fried Rice

DESSERTS

- Coconut and Passionfruit Tapioca Pudding
- Chocolate Mousse with Raspberry Coulis



Canapes



All canapes can be finger food or could be made to be more substantial with a matching salad or side

- Thai Chicken Meatballs
- Cucumber Bites with Asian Chicken
- Prawn Rolls on Brioche Buns
- Pork and Fennel Sausage Rolls
- Beef Meatballs with Tomato Chutney
- Chicken Satay Skewers with Peanut Sauce
- Roasted Vegetable Frittata
- Lamb Kofta, lemony garlic yoghurt
- Falafels with Tahini Dipping Sauce
- Mushroom San Chow Boy
- Sticky Chicken Wings
- Bruschetta on Crostini Bread
- Charred Prawn on Betel Leaf
- Prawn Cocktail with Cocktail Sauce
- Kingfish Sashimi with Green Chilli Nahm Jim
- Spicy Salmon on Crispy Rice



About Us



Cuneo's Cucina embodies the best of excellent food and service. Think restaurant quality food, superior value all designed to please you and your guests. It's simple food done really well. We bring the food and you do the entertaining, ensuring your function is a success every time.

Cuneo's Cucina was birthed out of a deep passion for hospitality, entertaining and cooking initiated by Adelaide's parents who owned a successful catering and restaurant business. Growing up Adelaide was often seen running around as a youthful and energetic sous-chef where she witnessed the exhilarating world of food and hospitality.

Encouraged by those who recognised her natural skill in the kitchen, Adelaide took the leap of faith and called time on her professional career to follow her lifelong passion, re-training in Commercial Cookery and starting a business from the heart of the home, the kitchen.

Cuneo's Cucina offers humble fine dining wherever or whatever the event, working closely with you to ensure the right menu for the occasion and your guests.

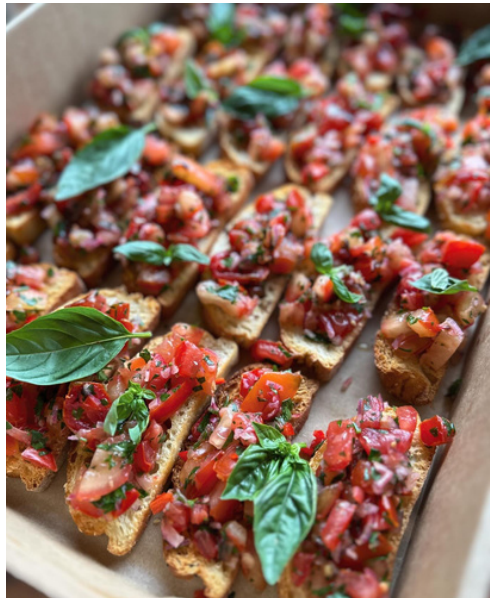
We are set on helping you create memorable moments and enjoying great food with those you love as we believe this is the purest form of joy. Whether it is an intimate dinner party or a backyard wedding, a celebration of life and love, a milestone birthday or just a long overdue catchup. Let us create something magical for your next event. Never far from Adelaide's side is her number one supporter and business partner, Stuart. Together, they are Cuneo's Cucina.

Catering with love.
Adelaide



Gallery

Go to [website](#) or [instagram](#) for more



T and C

1.0 Minimum charges apply for Cuneo's Cucina events, please see your proposal for details.

1.1 Minimum guest numbers are required 14 days prior to your event, after which time numbers cannot be revised below the minimum. Final numbers are required 7 days prior to your event.

1.2 Menu and beverage selections along with staff requirements are required 7 days prior to your event. This is to allow appropriate time to source ingredients, beverages and book staff and confirm any external arrangements. Any cancellations or changes less than 5 days before the event will require full payment.

1.3 You are required to provide Cuneo's Cucina in writing all particulars of your event, including but not limited to: venue specifics, beverages, entertainment, technical requirements, room setups, plans, designs, start and finishing times 7 days prior to your event.

1.4 Guaranteed Numbers – final attendance numbers must be notified to Cuneo's Cucina (7) days prior to arrival. Any reduction in attendance numbers subsequent to notification of final numbers will be subject to charge at the full contracted amount. Numbers cannot be revised below this amount for your event.

BOOKING, DEPOSITS AND PAYMENTS

2.1 Confirmation of your booking is required in writing to Cuneo's Cucina, and a deposit payment is made within 14 business days of accepting your quote. By accepting on your event proposal/quote you are agreeing to the terms within this "Terms and Conditions" document. If a signed copy of your event proposal and a deposit are not received by Cuneo's Cucina within 14 business days your booking may be cancelled.

2.2 The initial deposit is 50% of the total owing, for events booked more than 14 days in advance of the event date unless authorised by management. Full payment is required for events booked less than 14 days in advance of the event date unless authorised by management;

2.3 7 Business Days before your event, full payment for agreed minimum numbers is

2.4 If an event starts earlier or runs later than scheduled then Cuneo's Cucina reserves the right to charge for the extra service time based on extra food and beverage used, extra staff time and any other variable costs including venue costs. If an event has more guests attend than scheduled then Cuneo's Cucina reserves the right to charge at the quoted rates for any extra food or beverage supplied. If an event has less guests attend than scheduled then Cuneo's Cucina has no liability to refund or reimburse in any form any amount to a level less than what was quoted or numbers were changed to by The Hirer.

2.5 Any further payments that are due after an event is hosted, including, but not limited to, added consumption of food, beverage, added staff costs or any other ancillary costs are to be paid in full within 7 days of the conclusion of the event.

CANCELLATIONS

3.0 In the instance that you need to cancel your event, the following conditions will apply:

3.1 Any cancellations; changes or additions must be received in writing.

3.2 If cancellation occurs more than 21 days prior to your event, 100 % of the deposit will be refunded.

3.3 Should the event be cancelled within 21-7 days prior to the event, 15 % of the estimated costs are charged.

3.4 Should the event be cancelled within 7-4 days prior to the event, 50% of the estimated costs are charged.

3.5 If you cancel your function less than 4 days prior, 100 % of the estimated costs are charged.

3.6 In the case of Cuneo's Cucina arranging outside services for your event and the event is cancelled, you may be liable for cancellation fees incurred by the outside supplier. This may include but is not limited to venue hire, equipment hire, decoration costs and audio visual / staging costs.

3.7 Some internal Cuneo's Cucina fees may be non refundable including event planning fees and menu testing costs