



BELLUCCI

CUCINA +

EVENTS PACK WINTER 2018

ABOUT US

BELL UCCI CUCINA IS A CONTEMPORARY, ITALIAN AUSTRALIAN EATERY & BAR ON THE UPPER PODIUM OF THE ICONIC, AUSTRALIA SQUARE, SYDNEY CBD. WE HAVE A STRONG FOCUS, AND LOVE, FOR COFFEE, PIZZA, PASTA, WINES, AMARIS, COCKTAILS & GENUINE HOSPITALITY.

BELL UCCI IS NOW HOME TO HEAD CHEF TEOFILO NOBREGA AFTER HIS 13 YEAR TENURE AT THE FAMED, FRATELLI PARADISO, IN POTTS POINT. WE'VE PAIRED HIS CULINARY POWER WITH A CREATIVE, EASY TO DRINK BEVERAGE PROGRAM THAT HIGHLIGHTS ITALIAN WINES AND STYLES AS WELL AS A SEASONALLY FOCUSED COCKTAIL LIST.

BELL UCCI HAS A 100 PATRON CAPACITY AND IS LICENSED UNTIL MIDNIGHT MONDAY TO FRIDAY. WEEKENDS ARE AVAILABLE FOR EXCLUSIVE HIRE ONLY.



**BELL
UCCI**
CUCINA+

GROUP MENUS

[MINIMUM 4 GUESTS]

BREAKFAST

\$25PP/\$35PP

\$25PP BREAKFAST SET MENU

Frutta del giorno (for the table)

Super granola

Sicilian cannolis
(1 per guest)

Bottomless tea & coffee

OPTIONAL

Eggs cacio e pepe \$10pp

LUNCH & DINNER

\$35PP/\$60PP/\$75PP

\$35PP SHARED MENU

(OPTIONAL MATCHING BEVERAGES \$30PP)

SPUNTINO

Marinated olives

Pizza bread

Insalata Caprese

PRIMI

Cavatelli alla Norcina

Maccheroni Bolognese

PIZZA

VIP

CONTORNI

Mixed greens

OPTIONAL CHEESE COURSE \$10PP

OPTIONAL DESSERT \$10PP:

Tiramisu

TEA/COFFEE

\$60PP SHARED MENU

(OPTIONAL MATCHING BEVERAGES \$55PP)

SPUNTINO

Marinated olives

Pizza bread

Salumi Misti

Insalata Caprese

PRIMI

Cavatelli Norcina

Pappardelle ragu di agnello

PIZZA

VIP

Margherita Pizza

CONTORNI

Roast potatoes

Mixed greens

OPTIONAL CHEESE COURSE \$10PP

DOLCE

Tiramisu

TEA/COFFEE

\$75PP CHOICE MENU

(OPTIONAL MATCHING BEVERAGES \$70PP)

SPUNTINO (OR THE TABLE)

Marinated olives

Pizza bread

ENTRATA (CHOOSE ONE)

Calamari

Caprese insalata

One more dish, TBC

PORTATA PRINCIPALE (CHOOSE ONE)

Wagyu steak (served medium rare)

Spatchcock

Cavatelli alla noncina

CONTORNI (FOR THE TABLE)

Roast potatoes

Mixed greens

DOLCE (CHOOSE ONE)

Tiramisu

Panna cotta

TEA/COFFEE

Vegetarian options are always available.

CANAPES

LIGHTER

Sydney rock oysters.....	\$4ea
Cured meat crostini	\$5ea
Fried calamari, lemon caper aioli	\$6ea
Pork & veal polpettini, tomato sugo, basil oil, parmesan.....	\$5ea
Caprese/ marinated heirloom tomatoes, bufala, basil (v).....	\$5ea
Proscuitto e melone/ San Danielle and compressed melon	\$6ea

MEDIUM -SUBSTANTIAL

Vip calzone

marinated roast tomatoes, buffalo mozzarella ,oregano, basil (v)	\$8ea
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Salumaria calzone

tomato, leg ham, hot sopressa, nduja, Italian sausage, Fior di latte.....	\$8ea
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Bufalina pizzezza

tomato, prosciutto, buffalo mozzarella, rocket	\$8ea
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Cavatelli alla Norcina

sausage ragu, kale, pecorino.....	\$9ea
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Spaghetti chitarra

cacio e pepe/ pecorino romano, black pepper, olive oil (v)	\$9ea
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Gnocchi sardo

house made pancetta, radicchio, mushroom.....	\$9ea
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SWEET

Tiramisu	\$4ea
Vanilla panna cotta, rhubarb, raspberries.....	\$4ea

STATIONS (MINIMUM 30 PEOPLE)

ANTIPASTI \$25pp

A selection of marinated vegetables, dips, spreads & assorted breads. (V)

SALUMI MISTI \$35pp

A selection of domestic & international cured meats served with accompaniments & assorted breads.

FORMAGGI \$35pp

A selection of domestic & international cheeses served with accompaniments & assorted breads. (V)

DOLCE \$25PP

A selection of Italian desserts, pastries & seasonal fruit. (V)

BEVERAGE PACKAGES

Bookings of 20+ guests are required to choose from one of our beverage packages: Premium \$55pp or Deluxe \$75pp.

You also have the option to pre-select wines to equal or greater value than premium beverage package or, we can custom build a package to tailor to your groups tastes.

All beverage packages run for 2.5 hours and then go by consumption.

PREMIUM \$55pp

- NV AMANTI PROSECCO
- 2016 ARTEMIS PINOT GRIGIO, SOUTHERN HIGHLANDS, NSW
- 2016 CARPAZO SANGIOVESE, TUSCANY, IT
- 2 DRAUGHT BEER OPTIONS
- ALL SOFT DRINKS
- TEA & COFFEE

DELUXE \$75pp

- NEGRONI OR ESPRESSO MARTINI (1 PER PERSON ONLY)
- NV AMANTI PROSECCO
- 2016 YELLAND & PAPPS VERMINTINO, BAROSSA VALLEY, SA
- 2016 CUSTOZA CA DEL MAGRA CHARDONNAY BLEND, VENETO, IT
- 2013 TORRE RRACINA NERO D'AVOLA, VENETO, IT
- 2016 MOONDARA 'OLD SCHOOL' NEBBIOLO, GIPPSLAND, VIC
- 6 DRAUGHT BEER OPTIONS
- ALL SOFT DRINKS
- TEA & COFFEE

Bottle service packages are available for a minimum 6 guests per bottle.

All bottles are served with mixers and Botanica cold press juices.

All enquiries welcome.

EXCLUSIVE VENUE HIRE

We also offer exclusive venue hire for media events, office parties, product launches and all corporate functions.

All minimum spends are subject to a 10% gratuity.
Minimum spend requirements:

MORNING HIRE: 6am -12pm
Monday – Friday \$5K, Saturday & Sunday \$7500K

DAY HIRE: 6am -4pm
Monday – Wednesday \$7500K
Thursday \$10K
Friday \$12.5K
Saturday & Sunday \$10K

EVENING HIRE: 5pm -12am
Monday – Wednesday \$7500
Thursday \$10K
Friday \$12.5K
Saturday \$10K
Sunday \$7500 (till 10pm)

Semi exclusive venue hire can be negotiated.
Please email all enquires to manager@bellucci.com.au

BELLUCCI TERMS & CONDITIONS

1. Customer Checklist

- I/We have chosen a food and beverage package and/or have committed to a minimum spend.
- I/We understand that there is a 10% gratuity on the total bill for groups of 8 guests or more.
- I/We understand that there is no BYO.
- I/We understand that if a cake is pre arranged, a fee of \$5 per head applies.
- I/We have chosen the wines (for groups of 20 or more).
- I/We have confirmed the number of guests.
- I/We understand that we will be charged for the confirmed number of guests confirmed 2 days prior to the booking eg. a booking is made for 20 people and 15 turn up on the day, you will be charged for the 5 that aren't there at half the minimum spend per head.
- I/We have authorised a credit card to confirm this booking.

- I/We understand that there is a minimum spend for exclusive use of the venue or a particular area.

- I/We understand that the booking form must be submitted and confirmed by venue management before it takes effect.

- I/We understand that the credit card details are for securing the booking only and no deposit is taken unless terms are breached.

- I/We understand that it is the responsibility of the card holders and or organiser/s of this booking to make it clear to their guests that we do not split the total bill by more than 2 cards unless using Clipp.

- Bell Ucci management reserves all rights with regard to refusing entry, behaviour, paraphernalia and intoxication for clientele.

2. Client Responsibilities

This agreement takes effect when a Bell Ucci booking form has been accepted from Bell Ucci management. Prior to this, your booking will be deemed tentative.

The client will be charged for any damage or extra cleaning to the venue, Bell Ucci's property, Bell Ucci's guests or, its' staffs property incurred by guests or friends of guests attending your booking.

The client will assist any intoxicated guests from your booking from the premises if and when requested by management.

I/We understand that the full amount for the booking/ function will be paid in full on the day electronically or by cash. Remittance may be required. We do not accept cheques.

3. Cancellation

Any cancellations must be emailed to manager@bellucci.com.au and receive confirmation before the cancellation takes effect. Cancellations received three (3) days or more prior to the function date will not be charged cancellations fees. Cancellations made less than three (3) days prior to the function date will be charged at the chosen set menu price per head. Two weeks notice of cancellation applies in peak season (November – December).

Non-arrival is considered a late cancellation.

4. Exclusive Hire

Prices are based on a minimum spend for exclusive hire of the venue which will include all food, beverage and gratuity.

5. Closing Times

Monday - Saturday 12am
Sunday 10pm

6. Venues Rights

Bell Ucci reserves the right to remove or have removed any patron from the premises behaving in an irresponsible manner in the management's. Bell Ucci will take all care but assume no responsibility for the loss or damage to any property belonging to the client or their guests.

Due to seasonal availability and demand, certain menu and drinks list items and prices may be subject to change with out notice.

THE ★ ROCKWELL ★ GROUP

**BELL
UCCI**
CUCINA+

BELL UCCI CUCINA
SHOP PODIUM 1, UPPER PLAZA, 264-278
GEORGE STREET, SYDNEY 2000
EAT@BELLUCCI.COM.AU
@BELLUCCICUCINA



SAL
UPPER GROUND, CHIFLEY TOWER,
2 CHIFLEY SQUARE, SYDNEY 2000
EAT@SALSYDNEY.COM.AU



SAL JNR
GROUND FLOOR, FOOD COURT,
477 PITT STREET, SYDNEY 2000
EAT@SALSYDNEY.COM.AU



ROMOLO

ESPRESSO e CUCINA

ROMOLO ESPRESSO E CUCINA
SHOP G24(GROUND FLOOR),
THE STRAND ARCADE
412 GEORGE STREET, SYDNEY 2000
INFO@ROMOLO.COM.AU
@ROMOLO.ESPRESSO.CUCINA

ROMOLO ESPRESSO
UPPER GROUND, 477 PITT STREET,
SYDNEY 2000
INFO@ROMOLO.COM.AU