

CUCINA

Wedding

WITH
A HARBOUR GLOW





A Harbourfront Heaven for Wedded Bliss

Imagine saying “I do” against the breath-taking backdrop of Victoria Harbour. Cucina offers an enchanting al fresco setting to seal your love in the twilight of dusk or in daylight’s warm glow.

Within this idyllic harbourfront oasis, exchange your vows and share your first wedded kiss as ferries glide by. Continue celebrating your union with a lavish reception within Cucina’s sophisticated interiors. Charm guests with delectable Italian fare as you toast to your future, all while being wowed by the glittering cityscape framed by the restaurant’s floor-to-ceiling windows.

Let our dedicated wedding experts craft your special day down to the finest details, ensuring your love story begins perfectly in this magical waterfront setting.



CUCINA WEDDING

Minimum Spend	Lunch (10am-3pm)	Dinner (5-11pm)	Whole Day (10 hours)
Monday to Thursday	HK\$68,000	HK\$88,000	HK\$128,000
Friday, Saturday, Sunday & Public Holiday	HK\$88,000	HK\$108,000	HK\$158,000

*Cocktail party available.



The following privileges will be offered for weddings held on or before 31 March 2025:

- Cucina Terrace for Wedding Ceremony for 2 hours
30 banquet chairs with seat covers
Use of PA system
- One complimentary bottle of DOCG Prosecco for toasting
- Use of feather pen, ring cushion and easel stand for wedding portrait display
- A three-tier dummy wedding cake for photo taking
- Complimentary use of in-house audios with microphones
- 20 pieces of 1-hour parking tickets

Remarks:

- * Food and beverage will be served inside Cucina only
- * If for any weather condition, ceremony will be moved to Cucina
- * All prices are subject to 10% service charge
- * Live entertainment available. Please contact us for more information

LUNCH

WEDDING BANQUET



Lunch
(10am-3pm)

Maximum capacity:
90 persons

Monday to Thursday
HK\$68,000

Friday to Sunday & Public Holiday
HK\$88,000

4-Course Lunch:
HK\$988 / HK\$1,088

Semi-buffet Lunch:
HK\$988

Open Bar Package for 3 hours,
including Draught Peroni, Assorted Juice, Soda



*Price is subject to a 10% service charge

DINNER

WEDDING BANQUET



Dinner
(5-11pm)

Maximum capacity:
90 persons

Monday to Thursday
HK\$88,000

Friday to Sunday & Public Holiday
HK\$108,000

5-Course Dinner:
HK\$1,288 / HK\$1,388

Dinner Buffet:
HK\$1,288

Open Bar Package for 3 hours,
including DOCG Prosecco, Draught Peroni,
Assorted Juice, Soda

*Price is subject to a 10% service charge

COCKTAIL

WEDDING PARTY



Capacity

Sit-Down: 100 persons

Standing: 130 persons

Canapé Menu

for 2 hours service

HK\$488 / HK\$588 / HK\$688

Open Bar Package for 2 hours, including

DOCG Prosecco

Draught Peroni

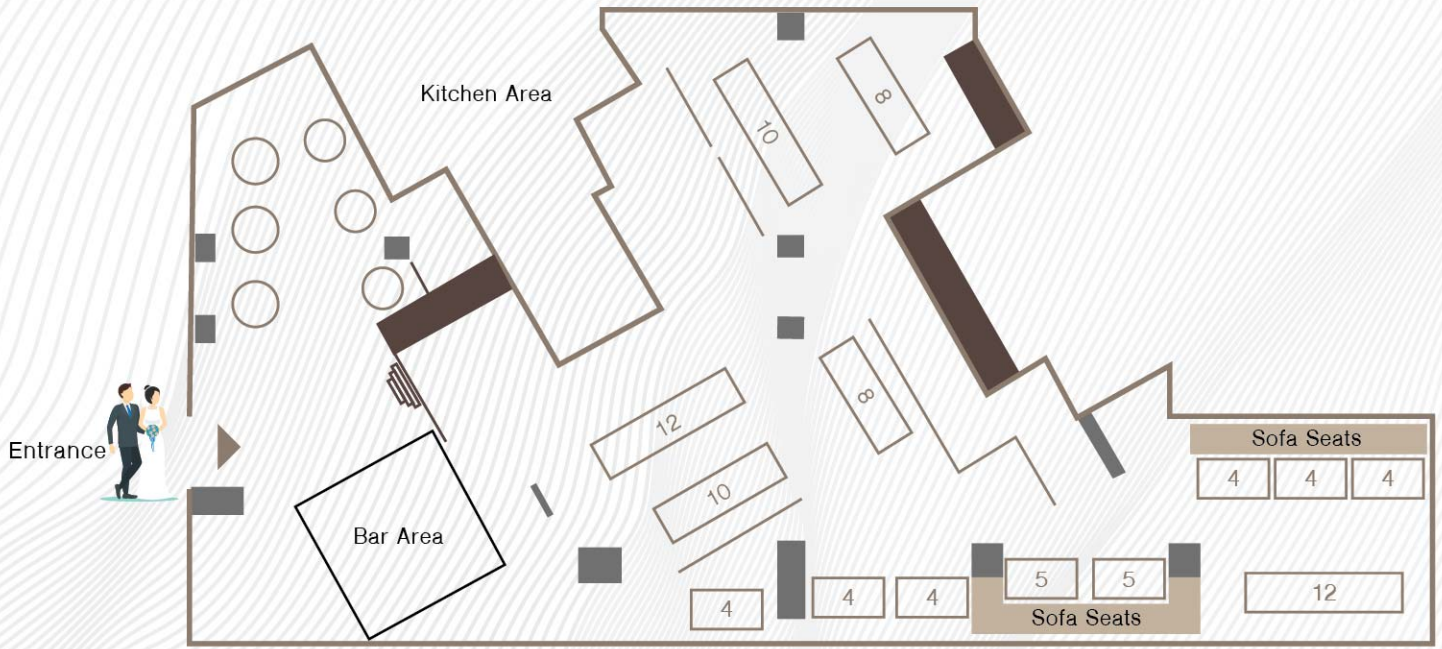
Assorted Juice

Soda

*Price is subject to a 10% service charge



A LA CARTE SET-UP



HARBOURVIEW

HARBOURVIEW

BUFFET SET-UP



HARBOURVIEW

HARBOURVIEW

CUCINA



CANAPÉ MENU

(For 2 hours)

Savoury

Salmone affumicato, oro, caviale di Aringa
Smoked Salmon, Gold Leaf, Herring Caviar

Conetto con Terrina di Fegato d' anatra, gelatina al
Duck Liver Terrine with Mango Jelly in a Cone Mango

Prosciutto Iberico, Carciofo alla griglia, parmigiano,
balsamico invecchiato 50 anni

Iberico Ham with Grilled Artichoke,
Parmesan and 50-year-old Balsamic

Bruschetta al pomodoro, burrata, sfere al basilico
with Heirloom Tomatoes,
Burrata Cheese, Basil Sphere

Mini Burger di wagyu con formaggio al tartufo

Wagyu Beef Mini Burger with Truffle Cheese

Gambero fritto con salsa Rosa allo Champagne

Deep Fried Prawn, Champagne Pink Sauce

Sweet

Tiramisu' in tazzina di cioccolato

Tiramisu in Chocolate Cup

Cannoli siciliani alla ricotta

Sicilian Cannoli with Ricotta Cheese

Open Bar Package

(For 2 hours)

DOCG Prosecco

Draught Peroni

Assorted Juice

Soda

HK\$488 per person

Price is subject to a 10% service charge

CUCINA



CANAPÉ DELUXE MENU

(For 2 hours)

Savoury

Capasanta di Hokkaido con pancetta e
caviale al basilico
Pan-fried Hokkaido Scallops with Pancetta and
Basil Caviar

Terrina di fegato d' anatra ,
gelatina al lampone, pan brioche
Duck Liver Terrine with Raspberry Jelly, Brioche Bread

Sandwich con astice, mango , uova di aringa
Lobster Sandwich with Mango, Herring Roe

Panna cotta ai ricci di mare con porcini
Sea Urchin Panna Cotta with Porcini

Frittata con uova giapponesi, asparagi,
parmigiano, tartufo nero
Japanese Egg Frittata, Asparagus,
Parmesan Cheese Sauce, Black Truffle

Voul au vent con salsiccia Toscana e finferli
Vol au vent with Tuscan Sausage and
Chanterelle Mushrooms

Melone siciliano con prosciutto di Parma con
balsamico invecchiato 25 anni
Sicilian Melon Wrapped with 24 month Parma Ham,
25-year-old Balsamic

Tartelletta con Guancetta di manzo wagyu brasata ,
riduzione di Barolo
Slow-cooked 24-hours Wagyu Beef Cheek Tart
Barolo Reduction

Sweet

Baba' al rum con crema di limone
Rum Baba with Lemon Custard

Piccole E'clair al lampone
Mini Raspberry Éclair

Mousse al cioccolato Gianduja con caramelle frizzanti
Gianduja Chocolate Mousse, Poppy Candy

Open Bar Package

(For 2 hours)

DOCG Prosecco

Draught Peroni

Assorted Juice

Soda

HK\$588 per person

Price is subject to a 10% service charge

CUCINA



CANAPÉ PREMIUM MENU

(For 2 hours)

Savoury

Astice, Patate, Aneto, Succo alla Vodka
Poached Boston Lobster, Potato, Dill & Vodka Juice

Conetto con Ventresca di tonno, perle di mango
Tuna Toro Mini Cone with Mango Pearls

Selezione di caviale con blinis e condimenti
Assorted Caviar with Blinis and Condiments

Prosciutto Iberico, Carciofo alla griglia, parmigiano,
balsamico invecchiato 50 anni

Iberico Ham with Grilled Artichoke,
Parmesan and 50-year-old Balsamic

Granchio dell' Alaska con Insalata alla mela verde
Alaskan Crab Meat with Green Apple Salad

Gambero fritto con salsa Rosa allo Champagne
Deep Fried Prawn, Champagne Pink Sauce

Tartelletta ai funghi porcini e porri con tartufo nero
Porcini Mushrooms and Leek Tart with Black Truffle

Guancetta di manzo wagyu cotta 24 ore e
risotto allo zafferano

Slow-cooked 24-hours Wagyu Beef Cheek
with Saffron Risotto

Mini burger con fegato d' anatra e marmellata di cipolle
al balsamico invecchiato 25 anni

Duck Liver Mini Burger , Homemade Onion Jam
with 25-year-old Balsamic

Capasanta di Hokkaido con pancetta e
caviale al basilico

Pan-fried Hokkaido Scallops with Pancetta and
Basil Caviar

Sweet

Assortimento di Macarons
Assorted Macarons

Tiramisu' Cucina
Cucina Signature Tiramisu

Cheesecake alla rosa
Rose Cheesecake

Delizia al limone di Amalfi
Amalfi Lemon Delight

Open Bar Package

(For 2 hours)

DOCG Prosecco

Draught Peroni

Assorted Juice

Soda

HK\$688 per person

Price is subject to a 10% service charge

CUCINA



4-COURSE DELUXE LUNCH

Fegato d'Anatra Scottato, Gamberone, Salsa al Mango e Frutto della Passione
Seared Duck Liver and Grilled Tiger Prawn, Passion Fruit Sauce, Mango Sphere

Penne con Salsa ai Funghi, Tartufo Nero, Capesante di Hokkaido Scottata
Penne with Mushrooms, Black Truffle Cream Sauce and Hokkaido Scallop

Controfiletto di Manzo Arrosto con Puré di Romanesco e Salsa ai Pepi
Roasted Angus Beef Sirloin, Romanesco Purée and Pepper Sauce

Or

Filetto di Halibut, Salsa all'Astice, Vongole Saltate, Caviale Oscietra
Pan-fried Fillet of Halibut, Lobster Sauce, Sautéed Clams, Oscietra Caviar

Cucina Tiramisú

Modern, Light Tiramisú, Mascarpone Foam, Lady Finger, Espresso Coffee

Open Bar Package

(For 3 hours)

Draught Peroni

Assorted Juice

Soda

HK\$988 per person

Price is subject to a 10% service charge

CUCINA



4-COURSE PREMIUM LUNCH

Trio di Pesci Marinati, Polpo, Gamberi, Capesante alla Mediterranea
Seafood Platter, Octopus, Red Prawns, Scallop in Mediterranean Style

Maccheroncini con Salsa all'Astice, Pomodorini e Zucchine
Maccheroncini with Lobster, Zucchini, Cherry Tomato Sauce

Branzino Chileno al Forno con Salsa alle Cozze, Zafferano e Romanesco
Baked Chilean Sea Bass with Mussels, Saffron Sauce and Romanesco Broccoli

Or

Controfiletto di Manzo Arrosto, Fegato d'Anatra, Lamponi, Spinaci Creamosi
Roasted Beef Sirloin, Seared Duck Liver, Raspberry and Creamy Spinach

Pannacotta al Cocco, Zuppa di Ananas e Perle di Mango
Panna Cotta with Coconut, Pineapple Sauce, Mango Pearls

Open Bar Package

(For 3 hours)

Draught Peroni

Assorted Juice

Soda

HK\$ 1,088 per person

Price is subject to a 10% service charge

CUCINA



LUNCH SEMI-BUFFET

Antipasti Table

Parma Ham, Salami Milano, Mortadella,
Gorgonzola, Asiago, Parmesan Cheese,
Olives, Sun-dried Tomatoes and Pickles
Italian Salad with Condiments

Seafood Corner

Lobster, Sea Whelk,
Mussels, Prawn, Crayfish

Choice of Main Course

Risotto agli Asparagi Verdi, Uovo soffice Japponese e Tartufo Nero
Risotto with Green Asparagus, Tayouran Soft-boiled Egg, Black Truffle

Or

Linguine all'Astice, Salsa ai Pomodorini e Broccolini
Linguine with Lobster, Cherry Tomato Sauce and Broccolini

Or

Sottofiletto di Manzo Arrosto, Salsa alla Senape e Funghi Saltati
Roasted Beef Sirloin and Mustard Sauce and Sautéed Mushrooms

Or

Filetto di Halibut con Salsa Rosa allo Champagne e Caviale Avruga
Fillet of Halibut, Pink Champagne Sauce and Avruga Caviar

Dolci

Cucina Signature Tiramisu'
Mango & Passion Fruit Mousse
Panna Cotta with Rose Jelly
Blueberry Cheesecake

Raspberry Chocolate Mousse Cake
Rum Baba' with Limoncello Cream
Apple Crumble
Italian Gelato

Open Bar Package

(For 3 Hours)

Draught Peroni, Assorted Juice, Soda

HK\$ 1,088 per person

Price is subject to a 10% service charge

CUCINA



5-COURSE DELUXE DINNER

Carpaccio di Gamberi Rossi, Caviale Oscietra, Avocado, Olio Citrino
Mediterranean Red Prawn Carpaccio, Avocado, Oscietra Caviar, Citrus Oil

Crema di Funghi con Capasanta di Hokkaido Scotatta
Porcini Mushrooms Cream Soup with Seared Hokkaido Scallop

Risotto con Salsa all'Astice e Pomodorini Siciliani
Risotto with Lobster and Sicilian Tomato Sauce

Filetto di Branzino al Forno, Crema di Patate, Salsa ai Capperi
Fillet of Seabass, Potato Mousseline, Lemon Butter and Caper Sauce

Or

Filetto di Angus Arrosto, Puré di Radice di Prezzemolo, Salsa al Tartufo Nero
Roasted Angus Beef Tenderloin, Parsnip Puree, Black Truffle Sauce

Sfera al Cioccolato, Cuore di Lamponi e Croccante alle Mandorle
Dark Chocolate Sphere, Raspberry Heart, Crispy Almond

Open Bar Package

(For 3 Hours)

DOCG Prosecco

Draught Peroni

Assorted Juice

Soda

HK\$1,288 per person

Price is subject to a 10% service charge

CUCINA



5-COURSE PREMIUM DINNER

Cremoso di Cavolfiore, Ricci di Mare, Granchio, Caviale Oscietra e Oro
Cauliflower Cream, Sea Urchin, Crab Meat, Oscietra Caviar, Gold

Bisque di Astice, Crema Acida e Crostini alle Erbe
Lobster Bisque, Crème Fraiche, Herbs Croutons

Mezze Maniche con Salsiccia Toscana, Funghi Selvatici, Tartufo Nero
Mezze Maniche with Tuscan Sausage, Wild Mushrooms and Black Truffle

Filetto di Orange Roughy, Calamari Saltati, Salsa Arrabbiata, Spuma di Champagne
Orange Roughy Fillet, Sautéed Calamari, Spicy Tomato Sauce, Champagne Foam

Or

Filetto di Manzo, Fegato d'Anatra, Puré all'Aglio, Salsa ai Frutti di Bosco
Roasted Beef Tenderloin, Duck Liver, Garlic Purée, Mix Berry Sauce

Panna Cotta al Cocco, Ananas in Osmosi, Sfere di Mango
Panna Cotta with Coconut, Pineapple Sauce, Mango Sphere

Open Bar Package

(For 3 Hours)

DOCG Prosecco

Draught Peroni

Assorted Juice

Soda

HK\$ 1,388 per person

Price is subject to a 10% service charge

CUCINA



DINNER BUFFET

Antipasti Table

Parma Ham, Salami Milano, Mortadella,
Gorgonzola, Asiago, Parmesan Cheese,
Olives, Sun-dried Tomatoes and Pickles
Italian Salad with Condiments

Seafood Corner

Lobster, Sea Whelk,
Mussels, Prawn, Crayfish

Buffet Hot Dishes

Risotto ai Funghi Misti e Asparagi

Risotto with Mixed Mushrooms and Asparagus

Polletto Arrosto alla Diavola

Roasted Chicken "Devil Style"

Melanzane alla Parmigiana

Eggplant Parmigiana

Maccheroncini Gratinati alla Bolognese

Macaroni Gratin with Bolognese Sauce

Tortellini Panna, Prosciutto e Piselli

Tortellini stuffed with Ham, Green Pea, Cream Sauce

Carré di Agnello con Salsa alla Senape

Roasted Lamb Rack with Mustard Sauce

Filetto di Salmone al Forno con Salsa all'Aneto

Fillet of Salmon with Lemon Dill Sauce

Sottofiletto di Manzo con Salsa al Pepe Nero

Roasted Beef Sirloin with Black Pepper Sauce

Guancetta di Manzo con Salsa al Barolo

Slow-cooked Wagyu Beef Cheek with Red Wine Sauce

Il Miglior Pescato alla Mediterranea con Pomodorini e Basilico

Stewed Seafood in Mediterranean Style, Tomatoes and Basil

Dolci

Cucina Signature Tiramisu
Mango & Passion Fruit Mousse
Panna Cotta with Rose Jelly
Blueberry Cheesecake

Raspberry Chocolate Mousse Cake
Rum Baba' with Limoncello Cream
Apple Crumble
Italian Gelato

Open Bar Package

(For 3 Hours)

DOCG Prosecco

Assorted Juice

Draught Peroni

Soda

HK\$1,288 per person

Price is subject to a 10% service charge



Celebrate your love story with us

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