

# CUCCILOLO

OSTERIA  
—DURHAM—

## Private Events

### Private Dining Room:

Cucciolo's private event space has a maximum capacity of 40 people for a sit-down dinner.

We have a \$300 rental fee for weekdays (Mondays, Wednesdays, and Thursdays) and \$500 rental fee for weekends (Fridays, Saturdays and Sundays) - excluding food and beverage.



The rental fee is to rent out the private event space and will not be applied to any food or beverage.



## **Restaurant Buy-out**

Cucciolo Osteria's main dining room has a maximum capacity of 78 people for a sit-down dinner. The space must be rented in its entirety.

### Availability and Booking for your Event

Cucciolo Osteria is available for wedding receptions, rehearsal dinners, cocktail parties or late-night soirees! All events are booked on a first come, first serve basis. Events are only considered reserved once a fully executed contract has been received by Cucciolo Osteria Durham, along with a credit card number and rental fee to guarantee the reservation.

### Rental Fees and Food and Beverage Minimum

#### Operating Hours:

Monday, Wednesday and Thursday: \$2000 rental fee plus \$8000 F&B minimum (excluding tax and gratuity)

Friday, Saturday and Sunday: \$3000 rental fee plus \$12,000 F&B minimum (excluding tax and gratuity)



We serve a prix fixe 'family style' menu, meaning the food will be placed in the middle of the table(s) for guests to share. Please reference the QR code on this page or the menu link to review our \$50.00 and \$65.00 per person menus. The menu can be customized if you have certain preferences; cost will vary depending on the items (e.g. adding hors d'oeuvres or other specialty items.) The current online menu is a good reference for customization suggestions. As you might expect, the menu does adjust seasonally, and there may be a few menu changes in the future.



Please give us at least 7 business days advance notice to accommodate any guests with any food allergies and dietary restrictions.

For beverages, we do not have a minimum but we do ask guests to preselect wines in order for us to stock properly.

All food, beverage, and service charges are subject to North Carolina Sales Tax of 7.5%. In addition, a 20% service fee will be added to all checks. One bill will be presented to the host, or to their designee, and must be paid in full at the conclusion of the function.



Seven (7) business days prior to the event, the Client will need to have the final number of guests to be served. This final number will be used to prepare ingredients for our kitchen production, and appropriately staff for the event. After this date, the final guest count can only increase but not decrease. Any and all increases in guest count will be subject to additional costs. The Client will be charged for the guaranteed number of guests served. If there are more guests attending event than guaranteed guest count, we reserve the right to charge Client accordingly.

The private dining room also has A/V capabilities, should you need them for any pictures/slideshows/presentations, etc.

We usually play music over the speakers, using an iPad with Soundcloud or Spotify. Guests also have the option to use any Bluetooth enabled device to play their own music. If you have any additional questions or concerns please feel free to reach out to us via our Contact Us link.