



CinCin

Wood-Fired Italian Cucina

**PRIVATE DINING
& EVENTS**

604 688 7338 • 1154 robson street • cincin.net



PLANNING YOUR EXPERIENCE

Whether you are looking to host a business dinner in our private wine room, a wedding reception on the terrace, or a celebration with 160 guests, CinCin offers a unique setting for any occasion.

The restaurant features a variety of private and semi-private spaces, while the bar and lounge are ideal for stand-up receptions. CinCin's dedicated and experienced team will be happy to assist in planning your customized event. Equipped with audio-visual amenities, we can provide the ideal boardroom-style setting complemented with personalized menu options.



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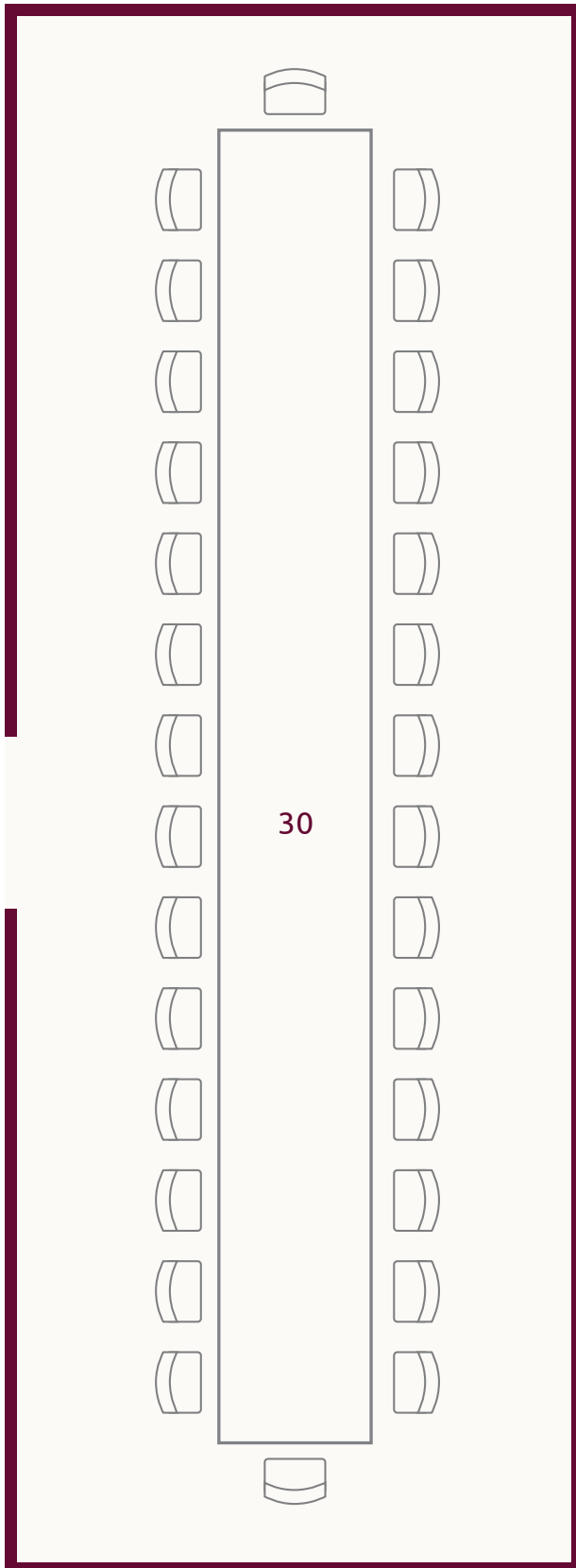
Private Dining Rooms

WINE ROOM

Size 37'x12' | 438 Sf

Capacity 30 guests seated

*additional configurations available



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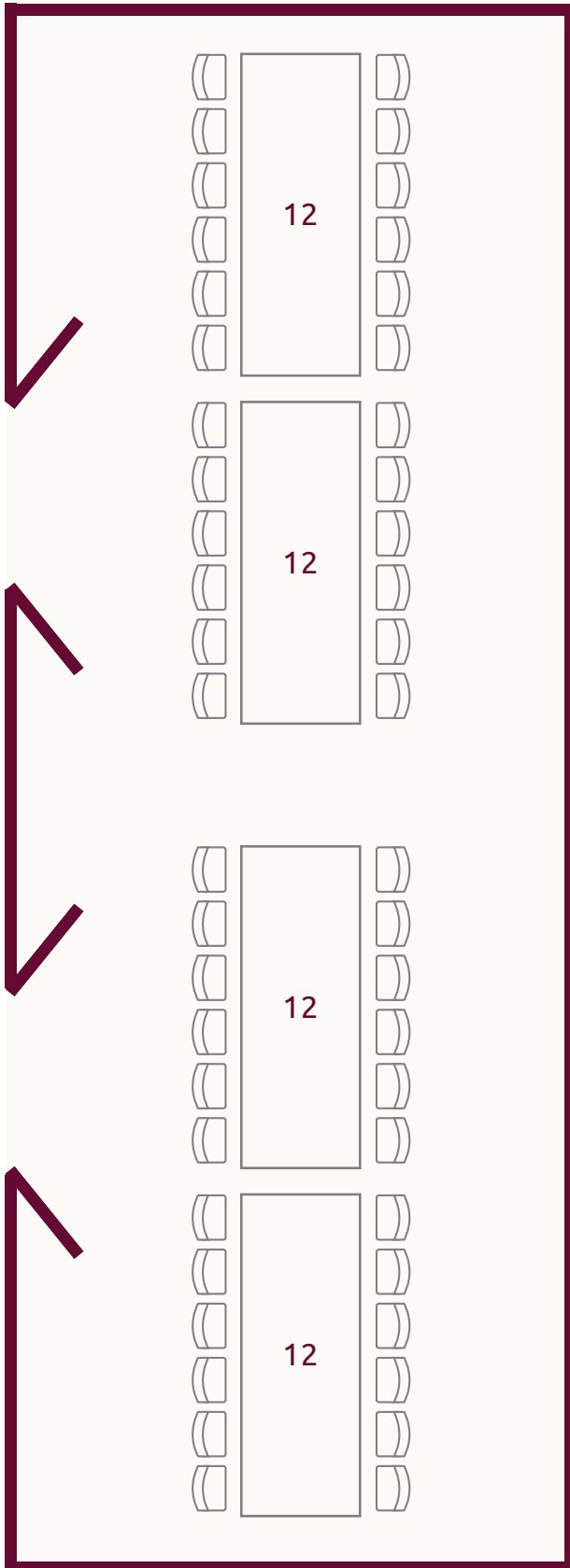
Private Dining Rooms

COVERED, HEATED TERRACE

Size 600 Sf

Capacity 48 guests seated

*additional configurations available



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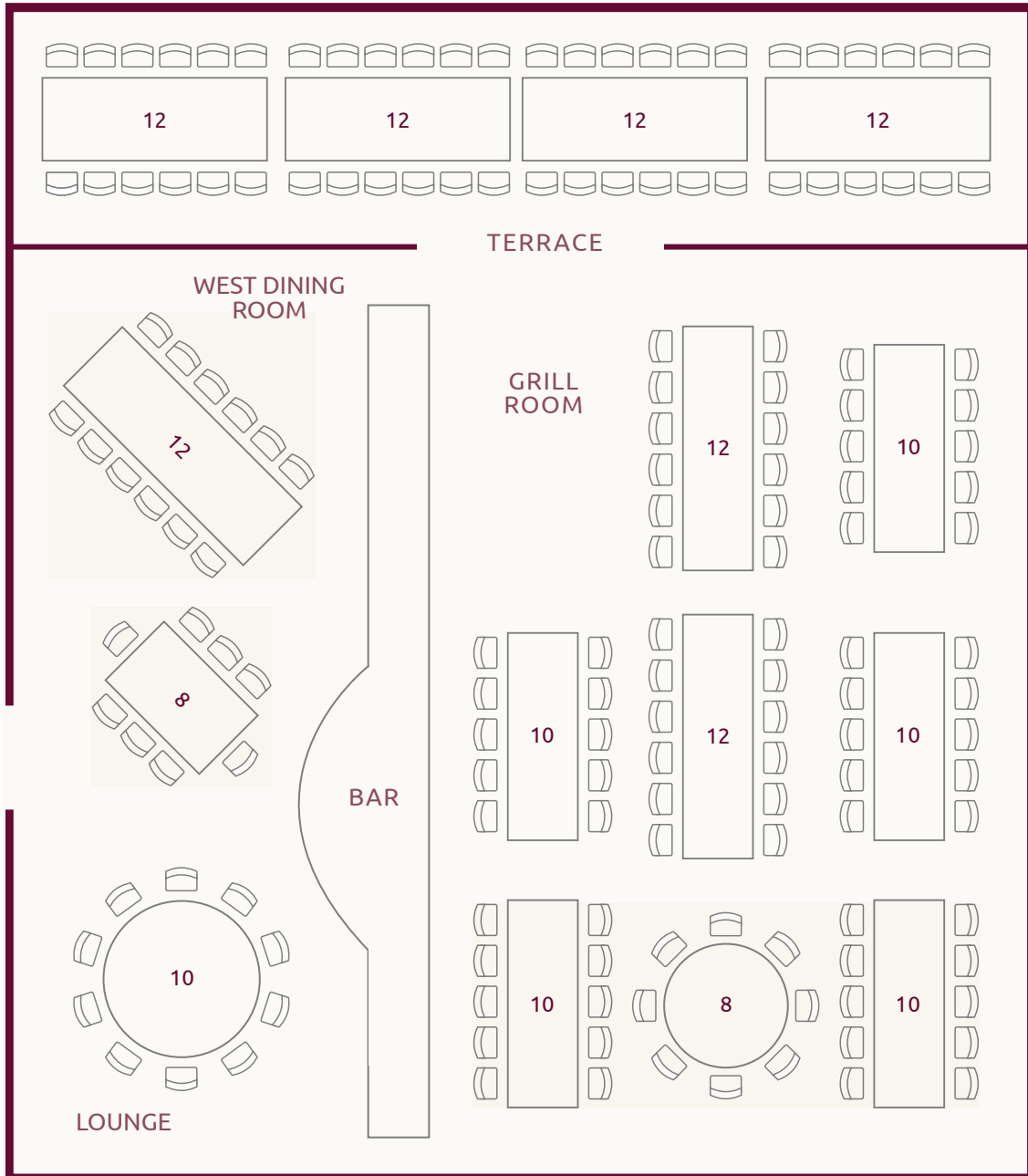
DINING ROOM + LOUNGE + TERRACE

Size 2500 Sf

Capacity 160 guests seated

*additional configurations available

Private Dining Rooms



West Dining Room



Bar



Grill Room



Terrace





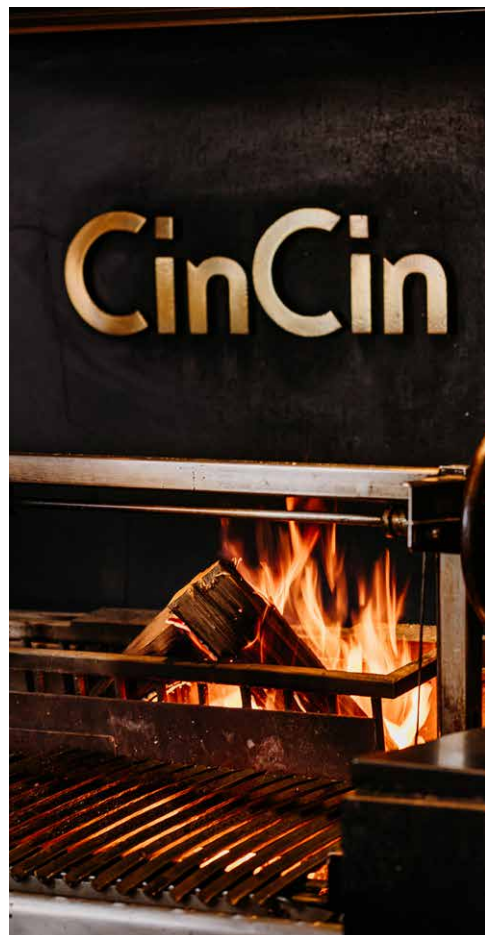




MENUS

Savour Executive Chef Andrew Richardson's modern Italian cuisine, prepared over CinCin's Grillworks Inferno, a two-metre stainless steel station that features an impressive grill and rotisserie – where freshest market fish and prime cuts of meat are deliciously rendered over fruitwood charcoal.

Our seasonal salads and nuanced housemade pastas are Vancouver icons, perfect companions to our famous wine list crafted by award winning Wine Director Shane Taylor.



OUR WINE MENU

Our expert team of sommeliers will curate the perfect wine selections to complement your special occasion from our diverse yet approachable wine list.



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FIRST

squash soup

hazelnuts from agassiz, creme fraiche, lemon, sage

baby gem caesar

anchovies, parmesan, creamy caesar dressing

MAIN

chinook 'king' salmon

rapini, helmer's sieglinde potatoes, white wine citrus butter sauce

lemon and garlic marinated chicken

tagliolini pasta, white wine, lemon and fresh herb sauce

hand made casarecce al ragù

6 hour bolognese, veal and pork, pancetta, parmesan

organic carnaroli risotto

wild and cultivated mushrooms

DESSERT

tiramisu

espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

vanilla panna cotta

farmhouse dairy scented with vanilla from veracruz
rhubarb jelly and poached rhubarb, oat tuile

GROUP MENU 1

85

ITEMS SUBJECT TO SEASONAL CHANGES

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FIRST

squash soup

hazelnuts from agassiz, creme fraiche, lemon, sage

baby gem caesar

anchovies, parmesan, creamy caesar dressing

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, arugula

MAIN

chinook 'king' salmon

rapini, helmer's sieglinde potatoes, white wine citrus butter sauce

wood grilled flat iron of beef

prosciutto, parmesan and potato torta
collard greens, salmoriglio

hand made casarecce al ragù

6 hour bolognese, veal and pork, pancetta, parmesan

hand made rigatoni with stracciatella from puglia

san marzano tomato sauce, basil

DESSERT

tiramisu

espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

vanilla panna cotta

farmhouse dairy scented with vanilla from veracruz
rhubarb jelly and poached rhubarb, oat tuile

GROUP MENU 2

105

ITEMS SUBJECT TO SEASONAL CHANGES

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FIRST

parmesan souffle

twice cooked with spinach and fresh cream

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, arugula

wagyu beef carpaccio

burgundy truffle, watercress, pecorino al tartufo

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan

MAIN

wood grilled branzino

lacinato kale, garlic and rosemary roasted potatoes, grilled lemon

wood grilled flat iron of beef

prosciutto, parmesan and potato torta
collard greens, salmoriglio

rotolo with red kuri squash

roast hazelnuts, brown butter, crispy sage, black truffle

hand made casarecce al ragù

6 hour bolognese, veal and pork, pancetta, parmesan

DESSERT

tiramisu

espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

house-made gelato

made with seasonal ingredients

vanilla panna cotta

farmhouse dairy scented with vanilla from veracruz
rhubarb jelly and poached rhubarb, oat tuile

assorted petit fours

GROUP MENU 3

125

ITEMS SUBJECT TO SEASONAL CHANGES

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CANAPE MENU

items are priced per dozen
(minimum 2 dozen per selection)

arancini

basil pistou 50

black tiger prawn

skewered on rosemary - 'saltimboca' 50

blue cheese aioli crostini

salted radish 50

tuna tartare

fresh lemon on crostini 65

veal meatball

tomato sauce 55

beef tartare

arugula, truffle aioli on crostini 55

dungeness crab cake

preserved lemon, aioli 65

slow cooked chicken

tarragon aioli on crostini 50

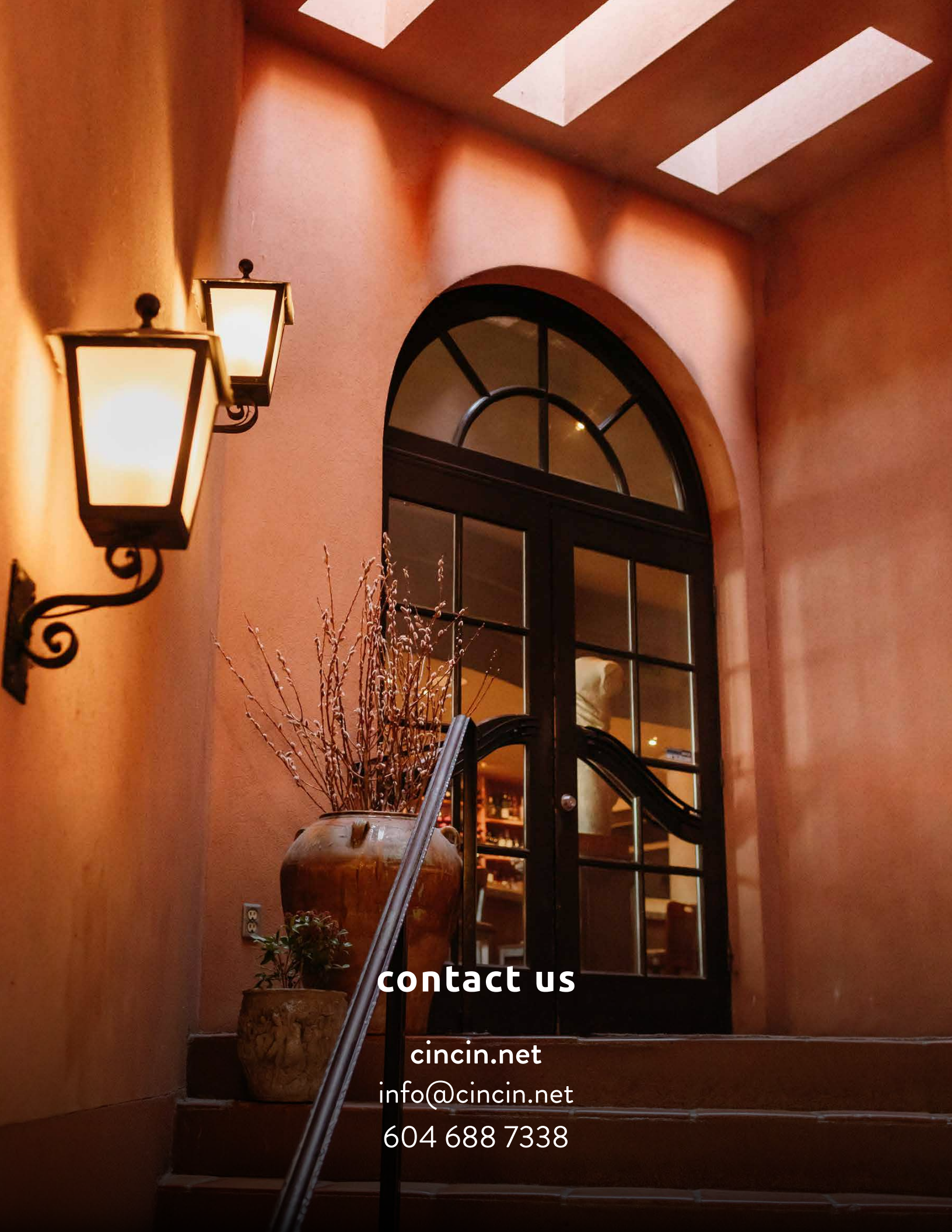
beef carpaccio

parmesan, arugula on crostini 60

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WINE MENU

SPARKLING	Nino Franco Rustico, Prosecco, Brut n/v, Italy	85
	Blue Mountain R.D. Reserve, Brut, Okanagan Valley	121
	Forget-Brimont, 1er Cru, Brut NV, Champagne, France	160
WHITE	Anselmi San Vincenzo, Veneto	72
	Adriano Sauv Blanc, Piemonte	75
	Burrowing Owl Pinot Gris, BC	74
	Phantom Creek Pinot Gris, BC	78
	La Frenz Ensemble (Sauv Blanc/Sem), BC	77
	Adriano Basarico Sauvignon, Piemonte	75
	Bucci Verdicchio dei Castelli di Jesi Classico, Marche	81
	Cordero di Montezemolo Arneis, Langhe	83
	Abazia Pinot Grigio, Trentino-Alto Adige	78
	Alois Lageder 'Porer' Pinot Grigio, Trentino-Alto Adige	92
	Pietradolce Etna Carricante, Sicilia	83
	La Spinetta Timorasso, Piemonte	112
	Massolino, Chardonnay, Langhe	99
RED	Sokol Blosser Pinot Noir, Willamette Valley	138
	La Ca' Nova Barbaresco, Piemonte	151
	Spinetta Ca di Pian Barbera d'Asti, Piemonte	98
	Castello di Perno Barolo, Piemonte	159
	La Valentina Montepulciano d'Abruzzo, Abruzzo	71
	Aia Vecchia Lagone (Merlot, Cab Sauv), Toscana	76
	La Frenz Cabernets, BC	92
	LaStella Fortissimo, (Merlot, Cab Sauv) BC	81
	Poplar Grove CSM, BC	84
	Ruffino Marte di Rosso Cab Sauv/Merlot, Toscana	128
	Castello del Terriccio Tassinai (Cab Sauv, Merlot), Toscana	159
	Altesino Brunello di Montalcino, Toscana	149
	Arceno Il Fauno (Merlot, Cab Franc), Toscana	129
	Mark Ryan 'The Vincent' (Cab Sauv, Syrah), Washington	99
	Nittardi AD Astra (Sangiovese, Cab Sauv, Merlot), Maremma	95
	Culmina Cabernet Sauvignon, BC	99
	Tolaini Valdisanti (Cab Sauv, Cab Franc), Toscana	123



contact us

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