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Tuesday February 10, 2015

Jupiters Hotel & Casino launches first ever outdoor dining venue

Jupiters Hotel & Casino has officially opened the doors to its first ever outdoor dining venue, Cucina Vivo, featuring a stunning balcony overlooking the newly-renovated pool.

Inspired by cliff-top restaurants along the Amalfi Coast, the terrace boasts generous floor space and has been designed with contemporary furnishings, to create a distinct Italian seaside atmosphere.

Jupiters Hotel & Casino Managing Director Geoff Hogg says Cucina Vivo has already been hugely successful since opening the indoor restaurant component in December, with popularity expected to pique with the newly opened outdoor balcony.

“Cucina Vivo draws on traditional Italian food culture which is all about celebrating good company, great food and beautiful surrounds,” says Mr Hogg.

“The addition of an outdoor terrace creates a venue ideal for families and friends to come together over food and wine and enjoy the beautiful Gold Coast weather.”

The centrepiece of Cucina Vivo is a two-metre long wood-fired oven, with Jupiters’ own *pizzaiolo* cooking delicious pizzas, alongside the menu which features traditional favourites as well as inspired interpretations of the classics.

Highlights include baked dishes such as *Oven-Braised Wagyu Beef Meatballs* and *Lasagna di Carne* - layers of home-made pasta, bolognese, béchamel, parmigiano and mozzarella.

Jupiters Hotel & Casino Executive Chef Dustin Osuch says the menu has already been a hit with Italian connoisseurs.

“Cucina Vivo showcases some of the finest cooking skills to bring the very best authentic Italian cuisine to the Gold Coast. The wood-fired pizzas are unsurprisingly a crowd favourite, with fresh ingredients and a signature smoky flavour,” says Mr Osuch.

Cucina Vivo is open for dinner seven days from 5.30pm and lunch on Saturdays and Sundays from 12pm. The venue is also available for group bookings, corporate lunches and has a 12-seat private dining area.

Award-winning firm Luchetti Krelle was commissioned to design the 240-seat restaurant, and is also responsible for the design of Kiyomi, Jupiters’ new Japanese restaurant, Fat Noodle at Treasury Casino & Hotel, Brisbane, and Momofuku Sieobo and Adriano Zumbo at The Star in Sydney.

“We are celebrating the beautiful Gold Coast climate by blurring the lines between inside and out. We have also played around with the use of stone including travertine and marble to create strong architectural elements within the space,” says Director and Designer Rachel Luchetti.

Cucina Vivo is part of Jupiters’ \$345 million transformation, which includes new Japanese restaurant and bar Kiyomi, a fresh new exterior look, and a new poolside experience.

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When complete the redevelopment will also include a new six-star luxury hotel tower and an array of contemporary restaurants and bars.

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