



**WOLFGANG  
PUCK**  
BAR & GRILL

DOWNTOWN SUMMERLIN

# NOT JUST ANY BAR & GRILL

Be a guest at your own event when you celebrate at Wolfgang Puck's first off-Strip Las Vegas restaurant, Wolfgang Puck Bar & Grill. Our premier venue can host groups of any size in the semi-private and private dining spaces, two patios, or the full restaurant for a complete buy-out. No matter the occasion, our staff will help create a memorable experience with impeccable service, genuine hospitality and Puck's renowned cuisine, presented in a sleek and modern setting.

## CAPACITIES:

**Banquet Room:** up to 40 seated; 50 reception

**Private Dining Room + Side Patio:** up to 65 seated; 75 reception


**Semi Private Dining Room:** up to 24 seated

**Main Patio:** up to 68 seated; 120 reception

**Lounge Patio:** up to 35 seated; 50 reception

**Entire Restaurant:** up to 250 seated; 300 reception

 WPBGSummerlin

 @WolfgangPuckLV





## TO GO PLATTER OPTIONS

### **Grilled and Fresh Vegetable Platter**

Grilled Peppers, Eggplants, Onions, Asparagus, Baby Carrots, Celery, Cucumbers, Cauliflower, Broccolini  
Assorted Dips- Blue Cheese, Avocado, Roasted Pepper

### **Artisanal Cheese and Meat Platter**

Assorted Domestic and Imported Cheeses and Assorted Sliced Meats  
Dijon and Whole Grain Mustard, Pickled Vegetables, Stuffed Peppers  
Assorted Bread

### **Shrimp Cocktail Platter**

Cocktail Sauce, Remoulade, Lemon

### **Salads and Soup**

Black Bean Soup, Lime Cream  
Chicken Tortilla Soup, Crisp Tortillas  
Greek Salad with Shrimp  
WP Chopped, Balsamic Vinaigrette  
Chinois Chicken Salad  
Chopped Chicken Caesar Salad  
Antipasti Salad, Salumi, Provolone

### **Assorted Pizzas**

Margherita, Basil  
Pepperoni, Roasted Tomatoes  
BBQ Chicken, Corn, Red Onions  
Mushroom, Gruyere, Caramelized Onions  
Sausage, Pickled Peppers, Broccolini  
Four Cheese, Roma Tomatoes  
Salume, Jalapeno  
Meatball, Herb Ricotta  
Fig and Prosciutto, Aged Balsamic

## TO GO PLATTER OPTIONS (CONT'D)

### **Sandwich/Wrap Platters**

Veggie Burger, Alfalfa Sprouts, Piquillo Pepper

Turkey and Provolone, Garlic Aioli

Ham and Swiss, Dijon Mustard

Chicken Salad, Alfalfa Sprouts, Grapes

Tuna Salad Tartine, Green Olives, Capers

Italian Sub, Soppressata, Salumi, Provolone

Meatball Hoagie, Herb Ricotta, Mozzarella

Chicken Caesar Wraps, Parmesan

Egg salad, Watercress

Mediterranean Vegetable Wrap, Hummus

### **House Made Cookies and Brownies**

#### **Assorted Pastry**

Carrot Cake

Chocolate Raspberry Cake

Blueberry Upside Down Cake

Apple Pie

Key Lime Pie

Banana Bread Pudding

# BANQUET LUNCH MENU

## STARTER

(Pre-select one)

**Black Bean Soup**, Lime Cream, Crisp Tortilla

**Chicken Tortilla Soup**, Avocado, Cilantro

**Caesar Salad, Shaved Parmesan**, Focaccia Croutons

**Wolfgang's Chopped Salad**, Market Vegetables, Balsamic Dressing

**Greek Salad**, Bay Shrimp, Feta Cheese

**Antipasti Salad**, Italian Meats, Provolone

## ENTRÉE

(Pre-select choice of two)

**Chinese Chicken Salad**, Candied Cashews, Crisp Wontons

**Chopped Chicken Caesar Salad**, Focaccia Croutons, Parmesan

**Bowtie Pasta**, Italian Sausage, Broccolini

**Rigatoni Pasta**, Turkey Bolognese, Herb Ricotta

**Spaghetti Pasta**, House-made Meatballs, Parmesan

**Chicken Parmesan**, Aged Provolone, San Marzano Tomatoes

**Fish Tacos**, Cabbage Slaw, Chipotle Aioli, Pico de Gallo

**Fish and Chips**, Tartar Sauce, Malt Vinegar

**Turkey Burger**, Green Goddess Aioli, Sautéed Mushrooms

**WP Burger**, Aged Cheddar, Caramelized Onions, Burger Sauce

**Grilled Steak Salad**, Maytag Blue Cheese, Herb Buttermilk Dressing

## DESSERT

(Pre-select one)

**Chocolate Bourbon Pecan Pie**, Vanilla Bean Whipped Cream

**Caramelized White Chocolate Cheesecake**, Chocolate Cookie Crust, Brownie Bites

**Pumpkin Sticky Toffee**, Cornbread Crumble, Vanilla Ice Cream

**Vanilla Crème Brulee**, Market Fruit

**Spiced Apple Galette**, Vanilla Anglaise, Caramel Ice Cream

# BANQUET DINNER MENU

## APPETIZERS

(Available passed or family style)

**Truffled Potato Chips**, Blue Cheese Sauce

**Buffalo Blue Tots**, Bacon, Scallions

**Tuna Tartine**, Green Olives, Capers

**Crisp Calamari**, Tomato Basil Sauce

**Popcorn Shrimp**, Old Bay Aioli

**Ahi Tuna Tartar**, Sesame Wonton, Spicy Mayo

**Grilled Chicken Skewers**, Thai Peanut Sauce

**Salt & Pepper Chicken Wings**, Garlic Chili Oil

**Prime Beef Sliders**, Aged Cheddar, Smoked Onion Jam

**House Made Meatballs**, San Marzano Tomatoes

## WOLFGANG PUCK PIZZAS

**Margherita, Mozzarella**, Tomato sauce

**Four Cheese**, Goat Cheese, Roma Tomatoes

**Meatball**, Herb Ricotta

**Pepperoni**, Mozzarella, Red Onion

**Spicy Fennel Sausage**, Broccolini

**BBQ Chicken**, Red Onion

**Mushroom**, Gruyere

**House Smoked Salmon**, Dill Cream

**Fig and Prosciutto**, Arugula, Aged Balsamic

## BANQUET DINNER MENU (CONT'D)

### FIRST COURSE

(Pre-select one)

- Black Bean Soup**, Lime Cream, Crisp Tortilla
- Chicken Tortilla Soup**, Sour Cream, Avocado, Cilantro
- Caesar Salad**, Shaved Parmesan, Focaccia Croutons
- Wolfgang's Chopped Vegetable Salad**, Balsamic Dressing, Parmesan Cheese
- Chinese Chicken Salad**, Candied Cashews, Wontons
- Greek Salad**, Bay Shrimp, Feta Cheese
- Antipasti Salad**, Italian Meats, Provolone

### PASTA COURSE

(Pre-select one)

- Spaghetti**, San Marzano Tomatoes, Garlic
- Bowtie**, Italian Sausage, Broccolini
- House Made Rigatoni**, Turkey Bolognese, Herb Ricotta
- Four Cheese Ravioli**, Tomato-Basil Sauce, Parmesan

### ENTRÉE COURSE

(Pre-select two)

- Scottish Salmon**, Bean Ragu, Arugula
- Pan Seared Sea Bass**, Garlic Spinach, Herb Gremolata
- Chicken Parmesan**, Aged Provolone, Tomato Basil Garlic Sauce
- Brick Chicken**, Calabrian Chili, Cherry Tomatoes, Sweet Peppers
- Pan Seared Chicken Picatta**, Lemon-Butter Sauce, Sautéed Broccolini
- Pork Schnitzel**, Warm Potato Salad, Marinated Cucumbers, Dijon Mustard Sauce
- Grilled Pork Chop**, Braised Cabbage, Pork Jus
- Prime Flat Iron "Steak Frites"**, Béarnaise, Parmesan Cheese Fries
- Mesquite Grilled New York Strip**, Russet Potato Cake, Blue Cheese Butter, Port Wine Sauce
- Grilled Filet Mignon**, Potato Puree, Roasted Root Vegetables, Red Wine Sauce

### DESSERTS

(Pre-select one)

- Chocolate Bourbon Pecan Pie**, Vanilla Bean Whipped Cream
- Caramelized White Chocolate Cheesecake**, Chocolate Cookie Crust, Brownie Bites
- Pumpkin Sticky Toffee**, Cornbread Crumble, Vanilla Ice Cream
- Vanilla Crème Brulee**, Market Fruit
- Spiced Apple Galette**, Vanilla Anglaise, Caramel Ice Cream



# COCKTAIL RECEPTION MENU

## HAPPY HOUR FOR GROUPS

(Small Plates & Passed Appetizers, Client to Choose 4 Items)

**Truffled Potato Chips, Blue Cheese Fondue**

**Buffalo Blue Tots, Bacon, Scallions**

**Fried Pickles, Jalapeno Aioli**

**Thick Cut French Fries, Béarnaise Aioli**

**Crisp Sweet Potato Fries, Curry Ketchup**

**Pizzetta with Market Vegetables**

**Pizzetta with Spicy Fennel Sausage**

**Poached Jumbo Shrimp, Spicy Cocktail Sauce**

**Popcorn Shrimp, Old Bay Aioli**

**Ahi Tuna Tartare, Sesame Wonton, Spicy Mayo**

**Grilled Chicken Nachos, Pickled Jalapenos**

**Mesquite Grilled Chicken Skewers, Yuzu Aioli**

**Grilled Beef Sliders, Aged Cheddar, Smoked Onion Jam**

**House Made Meatballs, San Marzano Tomato Sauce**

Prices based on 1 1/2 hour stand-up reception at the bar. Not for private dining spaces.

Additional costs to apply for long events. Please inquire with Catering Manager.

# DRINK MENU

## COCKTAILS

### **dts spritz**

moscato d'asti, aperol, st germain, strawberry

### **summerlin bloom**

hibiscus vodka, lychee, fanta

### **mai tai**

monte cristo rum, gosslings 151, passionfruit

### **moscow mule**

sobieski vodka, ginger beer, lime

### **classic margarita**

sauza blanco tequila, lime, triple sec

### **barrel-aged old fashioned**

rye & bourbon, demerara, orange & bitters

## BEERS - DRAFT

### **czechvar lager**

firestone walker pale 31

joseph james hop box ipa

erdinger weissbräu

sierra nevada oktoberfest

kona big wave golden ale

anchor brewing liberty ale

guinness stout

## BEERS - BOTTLES & CANS

### **LAGERS**

augustiner lager

amstel light

bud light

budweiser

coors light

modelo especial

schönramer gold

victory prima pils

### **ALES**

alpine duet ipa

deschutes fresh squeezed ipa

guinness

joseph james citra rye pale ale

pizza port swami's ipa

sculpin ipa

westmalle trappist tripel

## DRINK MENU (CONT'D)

### SPARKLING WINES

prosecco, borgoluce, it. nv  
champagne, henriot, brut, fr. nv  
cremant d'alsace, albrecht, fr. nv  
moscato d'asti, doglia, piedmont, it

### WHITE WINES

albariño, morgadío, sp. 2015  
chardonnay, wolfgang puck, ca 2013  
chardonnay, complicated, ca 2015  
chardonnay, au bon climat, ca 2014  
chardonnay, chalone, ca 2013  
chardonnay, grgich hills, ca 2014  
chardonnay, paul hobbs, ca 2014  
chardonnay, sonoma cutrer, ca 2015  
sauvignon blanc, mt. beautiful, nz 2014  
sauvignon blanc, margerum, ca 2014  
sauvignon blanc, cloudy bay, nz 2016  
sauvignon blanc, thomas, fr. 2015  
riesling, dr. loosen, gr. 2013  
riesling, thansich, gr. 2014  
pinot grigio, posenato, it. 2014  
pinot grigio, scarbolo, it. 2015

### ROSÉ

rosé, il poggione, it 2016  
rosé, peyrassol, fr 2016

### RED WINES

pinot noir, wolfgang puck, ca 2014  
pinot noir, row eleven, ca 2015  
pinot noir, inception, ca 2013  
pinot noir, cristom, or 2014  
pinot noir, emeritus, ca 2013  
pinot noir, patz & hall, ca 2014  
cabernet sauv., wolfgang puck, ca 2014  
cabernet sauv., daou, ca 2015  
cabernet sauvignon, justin, ca 2015  
cabernet sauvignon, tobin james, ca 2013  
cabernet sauvignon, 20 bench, wa 2014  
malbec, salentein, arg. 2014  
malbec, caro, arg. 2013  
malbec, san pedro de yacochuya, arg. 2009  
merlot, pietra santa, ca 2012  
merlot, swanson, ca 2012  
merlot, trig point, ca 2013  
sangiovese, chianti classico, rodano, it 2013  
sangiovese, chianti classico, castellare, it 2014  
tempranillo, ontañon, sp. 2005  
shiraz, d'arenberg, australia 2011  
syrah, guigal, crozes-hermitage fr 2013  
zinfandel, seghesio, ca 2014

### RESERVE LIST

#### SPARKLING WINES

moët & chandon, dom perignon,  
france 2005

veuve-clicquot, brut, champagne,  
france nv

#### WHITE WINES

chardonnay, chalk hill, ca 2013

chardonnay, far niente, ca 2015

chardonnay, kistler, ca 2014

chardonnay, lewis cellars, ca 2013

#### RED WINES

pinot noir, ken wright, or 2015

pinot noir, kistler, ca 2013

pinot noir, rochioli, ca 2014

pinot noir, three sticks, ca 2013

merlot, plump jack, ca 2014

zinfandel, biale, ca 2013

cabernet, andrew geoffrey, ca 2006

cabernet, heitz cellars, ca 2011

cabernet, lewis, ca 2014

cabernet, puck-schrader, ca 2012

cabernet, stag's leap cellars, ca 2014

grenache, brunel, châteauneuf, fr 2011

malbec, achaval-ferrer, argentina 2012

sangiovese, caprili, brunello, italy 2006

# HOSTED BAR SELECTIONS

## PREMIUM BRANDS

VODKA Belvedere, Chopin

GIN Botanist, Old Raj

TEQUILA Chamucos Blanco, Herradura Anejo, Patron Silver, Don Julio Silver

SCOTCH BLENDED Chivas Regal "12 yr", Johnnie Walker "Black Label"

SCOTCH SINGLE MALT Glenfiddich 12yr., Glenmorangie 10yr. higher end selections available

WHISKEY (US & Canada) Eagle Rare 10 yr., Bail Hayden, Tin Cup

BRANDY/OTHER Jacopo, Courvoisier VSOP

## CALL BRANDS

VODKA Ciroc, Grey Goose

GIN Hendricks, Tanqueray "No. 10", St George, Death's Door

RUM Barbancourt 15yr.

TEQUILA Casa Amigos Blanco

SCOTCH BLENDED Johnnie Walker "Red Label", Glenlivet 12yr.

WHISKEY (US & Canada) Woodford Reserve, Makers Mark, Rittenhouse Rye, Buffalo Trace, Crown Royal

BRANDY/OTHER Barsol Pisco

## WELL BRANDS

VODKA Sobieski, Stoli, Absolut

GIN Tanqueray, Bombay

RUM Don Q Cristal, Captain Morgan, Bacardi

TEQUILA Sauza Blue

SCOTCH Cutty Sark, Dewars

BOURBON Wild Turkey Seagram's, Canadian Club

BRANDY Christian Brothers, Hennessy VS

## IMPORTED & CRAFT BEERS

Amstel Light, Czechvar Lager, Ballast Point Porter, Oskar Blues Pale Ale, Stone IPA, Erdinger Weissbrau

## SPECIALTY COCKTAILS & MARTINIS

## HOUSE RED, WHITE & SPARKLING WINE

## SOFT DRINKS

## FRUIT JUICES

## COFFEE & TEA

## BOTTLED WATER

Panna, Pellegrino

## PLEASE SEE OUR BANQUET WINE LIST FOR BY-THE-BOTTLE SELECTIONS

Additional liquors and cocktails must be approved by host

Food and Beverage Prices Subject to Change without Notice



## THE DETAILS

Booking Requirements, Additional Fees, Disclaimers

### BOOKING REQUIREMENTS:

A deposit and signed terms and conditions are required within one week from booking to confirm a reservation in all private or semi-private banquet rooms.

Deposits can be paid as follows:

1) Check

2) Wire Transfer. Banking Information:

PR Restaurant Management LLC, ABA#122016066 / Checking Account# 370169497

3) Credit Card (2.75% processing fee will be applied on all credit card charges)

In the unforeseen event that you find it necessary to cancel arrangements for your banquet function, please be aware of the following policy regarding refunds if the event is indeed cancelled:

90 days or more prior to your event, full refund

89 days and before 31 days prior to your event, 50% refund

30 days of less prior to your event, no refund

One check will be presented and final payment is due at the end of the event. Final payments can be made by cash, Visa, Master Card, Diners Club, American Express or Japan Credit Card. A 2.75% processing fee will be applied on all credit card charges.

For direct billing accounts, a finance charge of 1.5% per month will be applied to balances over thirty days from date of final invoice. Direct billing to be approved by Catering Director.



WE LOOK FORWARD TO  
WORKING WITH YOU  
TO PLAN A MEMORABLE  
EXPERIENCE!

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