A CUT ABOVE
ENJOY FIRST-CLASS PRIVATE DINING AT YOUR NEXT SPECIAL EVENT

Celebrate in style at one of the country’s most sought-after dining destinations, CUT by Wolfgang Puck located at The Palazzo Las Vegas. With a dynamic private dining room as well as an intimate bar & lounge or the full restaurant for a complete buy-out, CUT can host groups of all sizes. Our talented team is ready to create an unforgettable experience with the unmatched service, genuine hospitality and renowned cuisine that made Wolfgang Puck famous.

CAPACITIES:
Private Dining Room: up to 50 seated; 60 reception
Lounge: up to 80 reception
Entire Restaurant: up to 160 seated; 300 reception

@WolfgangPuckLV
@CUTbyWolfgangPuckLasVegas
@WolfgangPuckLV
PRIVATE DINING ROOM

The private dining room at CUT offers a sleek and sophisticated space perfect for an intimate gathering, business lunch or celebratory event.

TABLESIDE SERVICE

CUT offers two unique tableside encounters; one for cheese service, and another for specialty cocktails, providing your guests a custom and immersive dining experience.
MAIN DINING ROOM & BAR

The main dining room features sharp design elements that make the restaurant a “CUT” above your typical steak restaurant experience. With custom furnishings including low-back leather chairs and classic wood and leather banquettes, the room is both modern and inviting. Acid-etched white glass and mirrored walls complete the dynamic dining space.

Adjacent to the main dining room is an energetic and upscale lounge, the A5 Lounge. Guests can escape the bustling atrium at The Palazzo, and relax in a more intimate setting while enjoying custom cocktails and classic libations, in addition to our “Rough CUTs” lounge menu.
THE SILVER MENU

FOR THE TABLE

Hot Gougères, Gruyère Cheese

THE SALAD
choice of

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne-Herb Vinaigrette
Roasted Baby Beets, Toasted Pistachio, Citrus, Micro Basil, Mint, Aged Balsamic
Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds

THE STEAK
(pre-select two from Beef or Fish)

U.S.D.A. PRIME, Illinois Corn Fed
Dry Aged Petit Cut New York 10 Oz

Filet Mignon 8 Oz

From the Sea...

French Sea Bass, Moroccan Charmoula

THE SIDES
(pre-select two)

Creamed Spinach, Fried Organic Egg
French Fries with Herbs
Brussels Sprouts, Sesame Miso Aioli, Shallots

THE SIDES
(pre-select two)

THE SAUCES

Béarnaise
House Made Steak Sauce
Creamy Horseradish Sauce

THE SWEET
(pre-select two)

Baked Alaska, Toasted Hazelnut Ice Cream, Caramel Sauce
“Coffee & Doughnuts” Coffee Semifreddo, Brioche Doughnuts
Caramelized Apple-Toasted Oatmeal Crumble, Salted Caramel Ice Cream
Pineapple Upside Down Cake, Vanilla Ice Cream, Brown Sugar Reduction
Banana Cream Pie, Banana Ice Cream, Valrhona Chocolate Pearls
Sticky Toffee-Medjool Date Pudding Cake, Tangerine Gelato
THE GOLD MENU

FOR THE TABLE

Hot Gougères, Gruyère Cheese
Mini American Wagyu Beef “Sliders”, Brioche Buns, Sweet Pickles
Knishes, Yukon Gold Potatoes & Caramelized Onions

THE SALAD
pre-select two

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy
Roasted Baby Beets, Toasted Pistachio, Citrus, Micro Basil, Mint, Aged Balsamic

THE STEAK
pre-select 3 items of beef or fish

U.S.D.A. PRIME, Illinois Corn Fed
Bone In New York Sirloin 20 Oz
Dry Aged Petit Cut New York 10 Oz

American Wagyu / Angus “Kobe Style” Beef From Snake River Farms, Idaho
“Kobe Style,” Snake River Farms Rib Eye 9 Oz

Filet Mignon 8 Oz

100 % Grass Fed Tasmania, Australia, Aged 28 Days
Filet Mignon 8 Oz

From the Sea...

King Salmon, Shiro Miso – Ginger Glaze, Shiso
French Sea Bass, Moroccan Charmoula
THE GOLD MENU (CON’T)

THE SIDES
pre-select four

Roasted Brussels Sesame Miso Aioli, Shallots
French Fries with Herbs
Spinach with Fried Organic Egg
Wild Mushrooms & Japanese Shishito Peppers
Cauliflower, Golden Raisins, Almonds, Garam Masala
Fingerling Potatoes, Confit Bacon, Pearl Onions
Roasted Squash, Green Curry, Crisp Garlic, Peanuts
Roasted Carrots, Red Currants, Mint, Yogurt

THE SAUCES

Béarnaise
House Made Steak Sauce
Creamy Horseradish Sauce
Armagnac & Peppercorn

THE SWEET
please select two

Baked Alaska, Toasted Hazelnut Ice Cream, Caramel Sauce
“Coffee & Doughnuts” Coffee Semifreddo, Brioche Doughnuts
Caramelized Apple-Toasted Oatmeal Crumble, Salted Caramel Ice Cream
Pineapple Upside Down Cake, Vanilla Ice Cream, Brown Sugar Reduction
Banana Cream Pie, Banana Ice Cream, Valrhona Chocolate Pearls
Sticky Toffee-Medjool Date Pudding Cake, Tangerine Gelato

Specialized menus are available upon request
THE PLATINUM MENU

FOR THE TABLE

Hot Gougeres, Gruyere
Mini American Wagyu Beef “Sliders”, Brioche Buns, Sweet Pickles
Knishes, Caramelized Onion, Parmigiano & Yukon Potato

THE SALAD
pre-select three

Maryland Blue Crab & Louisiana Shrimp “Louis” Cocktail, Spicy Tomato-Horseradish
Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy
Roasted Baby Beets, French Feta, Toasted Pistachio, Citrus, Micro Basil, Mint

THE STEAK
pre-select four, beef or fish

U.S.D.A. PRIME, Illinois Corn Fed
Bone In New York Sirloin 20 Oz
American Wagyu / Angus “Kobe Style” Beef From Snake River Farms, Idaho
Rib Eye 9 Oz
Filet Mignon 8 Oz
U.S.D.A. PRIME, Nebraska, Corn Fed, Dry Aged 35 Days
Rib Eye Steak 12 Oz
Petit Cut New York 10 Oz
100 % Grass Fed Tasmania, Australia, Aged 28 Days
Filet Mignon 8 Oz
Slow Simmered...
American Wagyu Short Rib, Garam Masala, Bengali Tomato Chutney
From the Sea...
Seared Rare Big Eye Tuna Steak, Argentinean Chimichurri
King Salmon, Shiro Miso – Ginger Glaze, Shiso
French Sea Bass “Loup De Mer”, Moroccan Charmoula
THE SIDES (FOR THE TABLE)

pre-select four

- Brussels Sprouts, Sesame Miso Aioli, Shallots
- French Fries with Herbs
- Roasted Squash, Green Curry, Crisp Garlic, Peanuts
- Wild Mushrooms & Japanese Shishito Peppers
- Cauliflower, Golden Raisins, Almonds, Garam Masala
- Fingerling Potatoes, Confit Bacon, Pearl Onions
- Roasted Carrots, Red Currants, Mint, Yogurt
- Creamed Spinach with Fried Organic Egg

THE SAUCES (FOR THE TABLE)

- Béarnaise
- House Made Steak Sauce
- Creamy Horseradish Sauce
- Armagnac, Green Peppercorn

THE SWEETS

pre-select three

- Baked Alaska, Toasted Hazelnut Ice Cream, Caramel Sauce
- “Coffee & Doughnuts” Coffee Semifreddo, Brioche Doughnuts
- Caramelized Apple-Toasted Oatmeal Crumble, Salted Caramel Ice Cream
- Pineapple Upside Down Cake, Vanilla Ice Cream, Brown Sugar Reduction
- Banana Cream Pie, Banana Ice Cream, Valrhona Chocolate Pearls
- Sticky Toffee-Medjool Date Pudding Cake, Tangerine Gelato
THE COCKTAIL PARTY MENU

THE SAVORY

“Grilled Cheese” Sandwich, Aged Fontina, Smoked Jalapeno Marmalade
Tempura Onion Rings, Smoked Paprika-Saffron Aioli
Knish, Yukon Gold Potatoes & Caramelized Onions
Artichoke Crostini, Goat Cheese, Micro Arugula
Tempura Shishito Peppers, Saffron-Harrisa Aioli
Crisp French Fries, Old Bay-Garlic Béarnaise
   “Arancini”, Ricotta, Tomato, Basil
   Hot Gougeres, Gruyere Cheese

Beef Pastrami ‘Reuben’ Sandwich, Rye Toast, Aged Gruyere Cheese
Prime Steak Tartare, Grilled Bread, Herb Aioli
Mini Kobe “Sliders”, Brioche Buns, Sweet Pickles
Iberico De Bellota, Tomato Bread, Espellette
Kobe Beef Sashimi, Spicy Radish, Tosa Soy
Chicken Liver Mousse, Preserved Lemon, Date Chutney
Maple Glazed Pork Belly Sandwich, Scallions, Ten Spice

Louisiana Shrimp “Cocktail”, Tomato-Horseradish Sauce
Maryland Blue Crab “Louis” Rolls, Herb Remoulade
Hamachi Sashimi, Crisp Rice Cracker, Pickled Ginger
Tuna Tartare “Sandwiches” Wasabi, Togarashi “Toast”

THE SWEET...

Assorted Cookies, Bars and CUT Sweets
Chocolate-Peanut Butter Mousse Cake
Warm Brioche Doughnuts, Whipped Mascarpone
   Fuji Apple Hand Pies
   Salted Caramel-Coconut Tarts
   Bruléed Banana Cream Pie
HOSTED BAR SELECTIONS

SPECIALTY COCKTAILS & MARTINIS

PREMIUM BRANDS
VODKA Belvedere, Chopin, Grey Goose, Jewel of Russia “Ultra”
GIN Botanist, Hendrick’s, Old Raj
RUM 10 Cane, Zacapa “Sistema Solera”
TEQUILA Chamucos Reposado, Don Julio Blanco, Patron Silver,
SCOTCH BLENDED Chivas Regal “10 yr”, Johnnie Walker “Black Label”
SCOTCH SINGLE MALT Glenlivet “10 yr”, Glenmorangie “10 yr”, Laphroaig “10 yr”
Knob Creek, Russell’s Reserve Rye, Woodford “Reserve”
BRANDY/OTHER Hennessy V.S.O.P., Remy Martin V.S.O.P.

DOMESTIC BEER

IMPORTED & CRAFT
Amstel Light, Anchor “Brekle’s Brown Ale”, Corona, Dogfish Head “60 Minute” IPA, Green Flash “IPA”, Heineken, Scrimshaw “North Coast Pilsner,

SOFT DRINKS

FRUIT JUICES

BOTTLED WATER
Voss Still, Voss Sparkling

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
BANQUET WINE LIST

CHAMPAGNE & SPARKLING WINE
PROSECCO Borgoluce, Valdobbiadene, Brut, Veneto, Italy NV
MOSCATO D'ASTI Elio Perrone “Sourgal” Piemontet, Italy 2014
CHAMPAGNE Henriot “Brut Souverain” France NV
CHAMPAGNE ROSE, BILLECART ROSE France NV

WHITE
PINOT GRIGIO Livio Felluga, Friuli-Venezia Giulia, Italy 2013
SAUVIGNON BLANC Chidaine, Touraine, Loire Valley, France 2014
RIESLING Robert Weil “Tradition”, Rheingau, Germany 2013
CHARDONNAY Ferrari Carano “Tre Terre”, Russian River Valley, California USA 2013
CHARDONNAY Lewis Cellars “Barcaglia Lane” Russian River Valley 2013

RED
PINOT NOIR Inception, Santa Barbara County, California, USA 2012
PINOT NOIR M. Magien, Bourgogne Rouge, Burgundy, France, 2013
PINOT NOIR Adelsheim “Elizabeth’s Reserve” Willamette Valley, Oregon USA 2013
PINOT NOIR Mateo Sta. Rita Hills, 2014
PINOT NOIR La Voix Satisfaction, Sta. Rita Hills 2012
MALBEC Cuvelier Los Andes, “Grand Vin” Mendoza, Argentina 2010
MALBEC Terrazas “Las Compuertas” Medoza 2012
SANGIOVESE Castello de Ama “Chianti Classico” Tuscany, Italy 2014
SYRAH Anthill Farms, Sonoma Coast, Californian, USA 2014
SHIRAZ Glaetzer “Amon-Ra”, Barossa Valley 2014
ZINFANDEL Biale “Black Chicken” Oak Knoll, Sonoma, California, USA 2014
CABERNET SAUVIGNON Pine Ridge, Napa Valley, California, USA 2014
CABERNET SAUVIGNON Cliff Lede, Stag’s Leap District, California, USA 2013
CABERNET SAUVIGNON O’Shaughnessy, Howell Mountain, Napa Valley 2013
CABERNET SAUVIGNON Maycamas, Napa Valley, 1998
HANDCRAFTED COCKTAILS...

MONROE’S PASSION
Parrot Bay Passion Fruit Rum, Bacardi 151 Rum, Passion Fruit Purée, Orange Juice, Cranberry Juice, Fresh Ginger Juice, & Chili Syrup

PRETTY STRANGERS
Fortaleza Blanco Tequila, Yuzu Juice, Lemongrass, Japanese Cucumber, Shiso Leaf

XIANG LI “FRAGRANT PEAR”
Absolut Pears Vodka, Canton Ginger Liqueur, Lemon Grass-Ginger Syrup, Pear Puree, Lime Juice

BULLET TO THE HEAD
Bulleit Rye, Green Chartreuse, Lime Juice

PINS & NEEDLES
Tanqueray “10” Gin, Rosemary Syrup, Japanese Cucumber, Lemon Juice, Egg White*

MIXED EMOTIONS
Chamucos Blanco Tequila, Benedictine, Grapefruit Juice, Lime Juice, Agave Nectar

SHOW ME LOVE
Ultimat Vodka, St. Germain Liqueur, Lychee Purée, Lime Juice

PEPINO’S REVENGE
Patron Silver Tequila, Japanese Cucumber, Basil, Lime Juice

LOVE, LUST & LACE
Henriot Brut Champagne, Grand Marnier, Angostura Bitters

BALL & CHAIN
Buffalo Trace Bourbon, Luxardo Amaretto, Orgeat Syrup, Egg White*

PAPA DOBLE
Zacapa Sistema Solera 23 Rum. Luxardo Maraschino, Grapefruit Juice

ROLLING FOG
Suntory Toki Japanese Whisky, Aperol, Lemon Juice, Lemon Bitters, Egg White*

TIFFANY TWISTED
Laurent Perrier Cuvée Brut Rosé Champagne, Aperol, St. Germain Liqueur, Lemon Juice

LOCKED & LOADED
Woodford Reserve, Carpano Antica Formula, Laphroaig Whisky, Lemon Juice, Maple Syrup, Egg White*

ADIOS NONINO
Buffalo Trace Bourbon, Nonino Amaro, Aperol, Luxardo Amaretto

ALITO’S WAY
Chamucos Añejo Tequila, Aperol, Lemon Juice

TOI ET MOI... CE SOIR?
Hennessy Master’s Blend Cognac, Dupont Calvados, Green Chartreuse, Lemon Juice

BARREL-AGED SAZERAC
Sazerac Rye 6yr, Herbsaint, Demerara, Peychauds Bitters

BARREL-AGED OLD FORESTER
“OLD FASHIONED”
Old Forester Straight Bourbon, Demerara, Angostura Orange Bitters

BARREL-AGED PURGATORY
Rittenhouse Rye, Green Chartreuse, Benedictine

NON-ALCOHOLIC SPECIALTY...

RASPBERRY VELVET
Raspberry Purée, Rosemary Syrup, Cranberry Juice, Lime Juice, Splash of Soda

PEACH & PASSION FRUIT SMASH
Peach Purée, Passion Fruit Purée, Lemon Grass-Ginger Syrup, Mint, Splash of Ginger Ale

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially in the case of certain medical condition
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 CREATING A MEMORABLE EXPERIENCE WITH YOU!

3325 S Las Vegas Blvd, Las Vegas, NV 89109
Phone: 702.369.0558
E-mail: lvbanquets@wolfgangpuck.com