



Spago

BEVERLY HILLS

PRIVATE DINING

Located in the heart of Beverly Hills along Canon Drive, Spago is the flagship restaurant of the Wolfgang Puck Fine Dining Group. Designed by the acclaimed Waldo Fernandez, the sleek and simple space enhances the iconic, market-driven menus the restaurant is best known for. No matter the occasion or time of day, our expert team coupled with our world-renowned cuisine and hospitality, will guarantee a most memorable event.

EVENTS MADE EXTRAORDINARY

ENJOY FIRST-CLASS PRIVATE DINING
AT YOUR NEXT SPECIAL EVENT

Spago Beverly Hills offers the quintessential Southern California setting. The restaurant's modern accents and quaint brick-floored patio are complemented by lush green shrubbery, vibrant bougainvillea, and central fireplaces and make for the perfect setting to enjoy Spago's imaginative cuisine.

CAPACITIES:

Private Dining Room 1: 15 to 24 seated; 35 reception

Private Dining Room 2: 25 to 60 seated; 100 reception

Private Dining Room 1 & 2: 88 seated; 175 reception

Gallery (semi-private): 36 seated; 50 reception

Private Dining Room 1, 2 & Gallery: 140 seated; 250 reception

Entire Restaurant: 300 seated; 550 reception

For further details please contact our
special events team by calling 310.777.3711 or
by email at SpecialEventsLA@wolfgangpuck.com.



@SpagoBeverlyHills



@SpagoBH







WHY SPAGO?

Spago is Chef Wolfgang Puck's flagship restaurant of the Wolfgang Puck Fine Dining Group

Consistently rated as one of the best restaurants in Los Angeles and the around the world

Centrally located in Beverly Hills just two blocks away from the iconic shopping district of Rodeo Drive

The winner of Wine Spectator magazine's prestigious Grand Award, the publication's highest honor for seven consecutive years

2-Michelin star rated

Within walking distance of the most recognizable landmark in the city, the city of Beverly Hills sign

Access to a private bar, balcony and entrance when booking private events

PRIVATE DINING ROOMS

The private dining rooms at Spago are made up of three unique spaces, all of which are extremely versatile and can be used for a wide array of events. Whether hosting a sit-down family dinner for 15 in the charming Gallery, or a post-awards show reception for 550 utilizing all three rooms and private bar, our expert team will work with you to personalize each and every detail.



MAIN DINING ROOM & BAR

The main dining room, patio and bar boast a clean and simple design throughout. Warming fireplaces book end the charming patio, while each seat in the main dining room offers guests phenomenal views of Spago's open kitchen and floor to ceiling wine wall.



LUNCH MENU

MENU SELECTIONS & PRICING

\$65.00 for 3-Course Menu without Hors d'oeuvres

\$70.00 for 3-Course Menu with our signature Spago Pizzas

\$75.00 for 3-Course Menu with Hors d'oeuvres

Lee Hefter, Executive Chef Tetsu Yahagi, Chef de Cuisine Della Gossett, Pastry Chef

FIRST COURSE SELECTIONS (choice of one item) *\$6 per additional item*

Sweet White Corn Soup, Confit Bacon, Cipollini Onions, Tarragon

Thai Carrot-Coconut Soup, Crispy Ginger, Lemon Grass, Galangal

Heirloom Tomato Soup, Emmental Cheese Soufflé, Parmesan

Chino Farm's Beet Layer Cake, Goat Cheese, Hazelnuts, Shallot-Citrus Dressing

Chino Farm's Summer Salad, Endive, Celery, Fennel, Pine Nuts, Marinated Farmer's Market Vegetables, Feta

Fresh Burrata & Prosciutto Salad, Summer Fruit, Baby Arugula, Aged Balsamic

Maine Lobster Garganelli Pasta, Confit Cipollini Onion, Chili, Parsley (\$6 pp)

White Corn Agnolotti, Sage, Parmigiano Reggiano

Hand-Made Ricotta Gnocchi, Slow Braised Veal Ragoût, Parsley

Wild & Domestic Field Mushroom Ravioli, Parmigiano Reggiano

Mushroom and Spinach, Chard, Risotto, Pecorino Romano

Hand Made Cavatelli Pasta, Baby Asparagus, Pancetta, Wild Mushrooms

King Salmon Carpaccio, Beet-Ginger Ponzu, Micro Herbs

MAIN COURSE SELECTIONS (choice of two items)

Maine Lobster Cobb Salad, Avocado, Tomatoes, Blue Cheese, Haricot Vert, Bacon and Egg (add \$6 pp)

Seared Big Eye Tuna "Nicoise," Quail Egg, Red Peppers, Haricot Vert, Olives

Guajillo Chili Chicken Salad, Cilantro, Roasted Garlic, Queso Fresco, Jicama, Grilled Romaine**

Prime Steak Salad, Parsley Pesto, Red Mustard Greens, Blue Cheese, Candied Walnuts

Seared Scottish Salmon, Caramelized White Corn, Wild Mushrooms, Bacon, Mushroom Emulsion

Virginia Striped Bass, Caramelized Cauliflower, Preserved Lemon, Capers, Meunière, Toasted Almonds, Golden Raisins

Casco Bay Cod "Hong Kong" Style, Ginger, Garlic, Chili, Scallions, Bok Choy, Jasmine Rice

Roasted Turbot, Baby Octopus, Chorizo, Confit Fennel, Sea Grass

Rye Crusted Loup de Mer, Maine Lobster, Cucumbers, Sauce Américaine (add \$7 pp)

Pan-Roasted Jidori Chicken, Sautéed Escarole, Yukon Gold Potato Purée, Thyme Natural Jus

Braised Beef Short Ribs, Pickled Mustard Seeds, Horseradish Cream, Sautéed Spinach, Braising Juice** (\$4 pp)

Grilled "Côte de Boeuf," Heirloom Baby Carrots, Bacon-Potato Terrine, Armagnac-Peppercorn Emulsion

Pan-Roasted Filet Mignon, Baby Asparagus, Wild Mushroom Purée, Bordelaise Sauce (add \$8 pp)

** (5 days notice required)

LUNCH MENU (CONT'D)

DESSERT SELECTIONS (choice of one item)

Vanilla Bean - Ricotta Cheesecake with Roasted Plums, Coconut Streusel
Mille-Feuille, Market Berries, Tahitian Vanilla Cream Légère, House Made Puff Pastry
Farmer's Market Fruit with Seasonal Sorbet
Chocolate Semi Freddo with Chocolate Cookie Crumbs, Raspberries, Crème Fraîche

FOR THE TABLE

Warm Chocolate "Chunk" Cookies (add \$6 pp)
Wolfgang Puck Signature Chocolate Bon Bons (add \$8 pp)
Chef's Selection of Assorted Petit Fours (add \$10 pp)
Additional specialty cakes & desserts are also available;
please contact the Special Events Department for more details and pricing.

*Spago does not accept cakes and desserts from outside sources.

TRAY PASSED HORS D'OEUVRES SELECTIONS (choice of 3 items for 30 mins)

Assorted Spago Pizzas	Crispy Oyster, Curry Aioli, Tomato-Bengali Chutney (add \$3 pp)
Spanakopita, Baby Spinach, Feta	Chinese Sesame Ball, Dungeness Crab, Curry (add \$5 pp)
Chickpea Falafel, Tzatziki Sauce	Chicken Satay, Thai Peanut Sauce
Heirloom Tomato Soup	Chinese Chicken Pot Sticker, Ponzu Sauce
Potato Samosa, Sweet Peas, Date-Tamarind Chutney	Pastrami 'Ruben' Sandwich, Rye Toast, Gruyere Cheese
Assorted Sushi Rolls, Soy-Yuzu Sauce (add \$10 pp)	Pork & Leek Chili Dumpling, Ponzu Dipping Sauce
Spicy Tuna Tartare, Sesame-Miso Tuille Cone (add \$3 pp)	Parmesan Cheese "Marshmallow", Spanish Chorizo, Olive Oil
Tempura Prawn, Wasabi Cream, Cilantro	Maple Syrup Macaroon, Bacon, Egg Yolk Jam
House Smoked Salmon, Dill Crème Fraîche on Lemon Blini	Confit Apple Wood Smoked Pork Belly "En Croûte"
Hamachi "Ceviche," Persimmon	Hand-Cut Steak Tartare, Rye Crisp, Herb Aioli (add \$3 pp)
Bellwether Farm's Goat Cheese, Beet Cracker	Prime Mini Burgers, Vermont Cheddar, Brioche Bun (add \$3pp)
Vietnamese Spring Roll, Ahi Tuna, Cucumber, Sweet Chili (add \$3pp)	Snake River Farms "Wagyu" Sushi, Red Shiso Rice (add \$8 pp)
Crispy Spring Rolls, Maine Lobster, Sweet Chili (add \$ 3pp)	

LUNCH MENU (CONT'D)

COOKBOOKS & PARTY FAVORS

Wolfgang Puck Makes It Healthy (Specially priced @ \$30 each plus tax, 5 days notice needed*)

*Please note that while we will try to have Wolfgang sign your cookbooks the signature is not guaranteed and unfortunately cannot be personalized

Hand Crafted Chocolate Bon Bons (\$16 per box, 7 days' notice needed)

"SUGGESTED" WINE LIST

Our extensive Wine List can be emailed to you upon request. Wine availability and pricing is subject to change without prior notice. We do not allow wines to be brought in from the outside. All Beverages are charged on consumption; we unfortunately cannot host "cash" bar style events in our Private Dining areas.

CHAMPAGNE & SPARKLING WINE	BOTTLE
SPARKLING Ferrari, Metodo Classico, Brut, Trento, Italy	\$50
SPARKLING Schramsberg, Blanc de Blancs, North Coast, California	\$65
CHAMPAGNE Lanson, Black Label, Brut, Reims (MAGNUM)	\$180
CHAMPAGNE Dom Pérignon, Brut, Hautvillers	\$255
WHITE	BOTTLE
SAUVIGNON BLANC Turnbull, Oakville, California	\$45
SAUVIGNON BLANC Château Bonnet, Entre-Deux-Mers, France	\$50
WHITE BURGUNDY Domaine Faiveley, Burgundy, France	\$50
PINOT GRIGIO Corsa, Falzarego, Venezia-Giulia, Italy	\$45
CHARDONNAY Virginia Dare, Russian River, California	\$45
CHARDONNAY Hartford Court, Russian River, California	\$75
CHARDONNAY Peay, Sonoma Coast, California	\$100
RED	BOTTLE
PINOT NOIR Inception, Santa Barbara County, California	\$45
PINOT NOIR Melville, Santa Rita Hills, California	\$60
PINOT NOIR Loring, Mateo, Santa Rita Hills, California	\$95
CABERNET SAUVIGNON Penfolds, Bin 9, South Australia	\$55
CABERNET SAUVIGNON Mt. Veeder, Napa Valley, California	\$75
CABERNET SAUVIGNON Wolf Family, Phaedrus, Napa Valley, California	\$110
CABERNET SAUVIGNON Mt. Brave, Mt. Veeder, Napa Valley, California	\$195

Prices listed do not include 7% admin fee and current sales tax. Gratuity is at the guest's discretion.

Due to market conditions and availability, menu items and pricing are subject to change without prior notice.

Guests who are vegetarian, vegan or who have any particular dietary requirements will be accommodated upon request the day of your event.

DINNER MENU

MENU SELECTIONS & PRICING

\$104.00 for 3-Course Menu with Hors d'Oeuvres

\$114.00 for 4-Course Menu with Hors d'Oeuvres

Lee Hefter, Executive Chef Tetsu Yahagi, Chef de Cuisine Della Gossett, Pastry Chef

TRAY PASSED HORS D'OEUVRES SELECTIONS

(choice of 3 items for 30 mins) *\$6 per additional item*

Assorted Spago Pizzas

Spanakopita, Baby Spinach, Feta

Chickpea Falafel, "Macaron," Tzatziki Sauce

Heirloom Tomato Soup

Potato Samosa, Sweet Peas, Date-Tamarind Chutney

Tomato & Goat Cheese Arancini

Bellwether Farm's Goat Cheese, Beet Cracker

Assorted Sushi Rolls, Soy-Yuzu Sauce (add \$10 pp)

Spicy Tuna Tartare, Sesame-Miso Tuille Cone (add \$3 pp)

Tempura Prawn, Wasabi Cream, Cilantro

House Smoked Salmon, Dill Crème Fraîche on Lemon Blini

Hamachi "Ceviche," Persimmon

Vietnamese Spring Roll, Ahi Tuna, Cucumber, Sweet Chili (add \$3pp)

Crispy Spring Rolls, Maine Lobster, Sweet Chili (add \$ 3pp)

Crispy Oyster, Curry Aioli, Tomato-Bengali Chutney (add \$3 pp)

Chinese Sesame Ball, Dungeness Crab, Curry (add \$5 pp)

Chicken Satay, Thai Peanut Sauce

Chinese Chicken Pot Sticker, Ponzu Sauce

Pastrami 'Ruben' Sandwich, Rye Toast, Gruyere Cheese

Pork & Leek Chili Dumpling, Ponzu Dipping Sauce

Parmesan Cheese "Marshmallow", Spanish Chorizo, Olive Oil

Maple Syrup Macaroon, Bacon, Egg Yolk Jam

Confit Apple Wood Smoked Pork Belly "En Croûte"

Hand-Cut Steak Tartare, Rye Crisp, Herb Aioli (add \$3 pp)

Prime Mini Burgers, Vermont Cheddar, Brioche Bun (add \$3pp)

Snake River Farms "Wagyu" Sushi, Red Shiso Rice (add \$8 pp)

DINNER MENU (CONT'D)

FIRST & SECOND COURSE SELECTIONS

(choice of one item for three courses / choice of two items for four courses)

Sweet White Corn Soup, Confit Bacon, Cipollini Onions, Tarragon

Heirloom Tomato Soup, Emmental Cheese Soufflé, Parmesan

Thai Carrot-Coconut Soup, Crispy Ginger, Lemon Grass, Galangal

Classic Chino Farm's Beet Layer Cake, Goat Cheese, Hazelnuts, Shallot-Citrus Dressing

Chino Farm's Summer Salad, Endive, Celery, Fennel, Pine Nuts, Marinated Farmer's Market Vegetables, Feta

Chirashi Sushi, Big Eye Tuna, Hamachi, Salmon Pearls, Tosa Soy (add \$10 pp)

Grilled Miso Marinated Black Cod, Hijiki Rice Salad, Sesame Dressing (4 Days Notice Required)

Fresh Burrata & Prosciutto Salad, Summer Fruit, Baby Arugula, Aged Balsamic

White Corn Agnolotti, Sage, Parmigiano Reggiano

Hand-Made Ricotta Gnocchi, Slow Braised Veal Ragoût, Parsley

Wild & Domestic Field Mushroom Ravioli, Parmigiano Reggiano

Four Cheese Tortellini, Tomato Fonduta, Marjoram, Pecorino Romano

Mushroom and Spinach Chard Risotto, Pecorino Romano

Maine Lobster Garganelli, Confit Cipollini Onion, Chili, Parsley

Hand Made Cavatelli Pasta, Baby Asparagus, Pancetta, Wild Mushrooms

King Salmon Carpaccio, Beet-Ginger Ponzu, Micro Herbs

MAIN COURSE SELECTIONS (choice of two items)

Seared Scottish Salmon, Caramelized White Corn, Wild Mushrooms, Bacon, Mushroom Emulsion

Roasted Turbot, Baby Octopus, Chorizo, Confit Fennel, Sea Grass

Casco Bay Cod "Acqua Pazza", Garlic Potato Purée, Maine Lobster, Calamari, Bouchot Mussel (add \$8 pp)

Virginia Striped Bass, Caramelized Cauliflower, Preserved Lemon, Capers, Meunière, Toasted Almonds, Golden Raisins

Rye Crusted Loup de Mer, Maine Lobster, Cucumbers, Sauce Américaine (add \$8 pp)

Steamed Whole Maine Lobster, "Hong Kong" Style, Ginger, Garlic, Chili, Scallions, Bok Choy, Jasmine Rice (add \$18pp)

Pan-Roasted Jidori Chicken, Sautéed Escarole, Yukon Gold Potato Purée, Thyme Natural Jus

Liberty Duck Breast, Caramelized Turnips, White Corn, Pancetta, Natural Jus, Wild Mushrooms, Medjool Dates*

Roasted Veal Chop, Roasted Cauliflower, Young Onions, Creamy Polenta, Natural Jus (add \$10 pp)

Roasted Rack of Lamb, Charred Eggplant Caviar, Falafel Macaron, Harissa Aioli (add \$12 pp)

Slow Roasted Pork Rack, Honey Glazed Carrots, Natural Jus, Sweet Potato Fondant

Braised Beef Short Ribs, Pickled Mustard Seeds, Horseradish Cream, Sautéed Spinach, Braising Juice **

Grilled "Côte de Boeuf," Heirloom Baby Carrots, Bacon-Potato Terrine, Armagnac-Peppercorn Emulsion

Pan-Roasted Filet Mignon, Baby Asparagus, Wild Mushrooms, Mushroom Purée, Bordelaise Sauce (add \$10 pp)

Snake River Ranch "Wagyu" New York Steak, Young Onions, Wasabi Potato Purée, Yuzu-Kocho Emulsion (add \$30 pp)

*Roasted Liberty Duck Breast is available for groups of 25 or less

*Please note, all of our seasonal fish selections can be prepared "Hong Kong Style" with no additional cost

** 5 days notice needed

DINNER MENU (CONT'D)

DESSERT SELECTIONS (choice of one item)

Vanilla Bean - Ricotta Cheesecake with Roasted Plums, Coconut Streusel
Mille-Feuille, Market Berries, Tahitian Vanilla Cream Légère, House Made Puff Pastry
Farmer's Market Fruit with Seasonal Sorbet
Chocolate Semi Freddo with Chocolate Cookie Crumbs, Raspberries, Crème Fraîche

FOR THE TABLE

Warm Chocolate "Chunk" Cookies (add \$6 pp)
Wolfgang Puck Signature Chocolate Bon Bons (add \$8 pp)
Chef's Selection of Assorted Petit Fours (add \$10 pp)
Additional specialty cakes & desserts are also available;
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COOKBOOKS & PARTY FAVORS

Wolfgang Puck Makes It Healthy (Specially priced @ \$30 each plus tax, 5 days notice needed*)

*Please note that while we will try to have Wolfgang sign your cookbooks the signature is not guaranteed and unfortunately cannot be personalized

Hand Crafted Chocolate Bon Bons (\$16 per box, 7 days' notice needed)

"SUGGESTED" WINE LIST

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CHAMPAGNE & SPARKLING WINE

SPARKLING Ferrari, Metodo Classico, Brut, Trento, Italy	\$50
SPARKLING Schramsberg, Blanc de Blancs, North Coast, California	\$65
CHAMPAGNE Lanson, Black Label, Brut, Reims (MAGNUM)	\$180
CHAMPAGNE Dom Pérignon, Brut, Hautvillers	\$255

BOTTLE

WHITE

SAUVIGNON BLANC Turnbull, Oakville, California	\$45
SAUVIGNON BLANC Château Bonnet, Entre-Deux-Mers, France	\$50
WHITE BURGUNDY Domaine Faiveley, Burgundy, France	\$50
PINOT GRIGIO Corsa, Falzarego, Venezia-Giulia, Italy	\$45
CHARDONNAY Virginia Dare, Russian River, California	\$45
CHARDONNAY Hartford Court, Russian River, California	\$75
CHARDONNAY Peay, Sonoma Coast, California	\$100

BOTTLE

RED

PINOT NOIR Inception, Santa Barbara County, California	\$45
PINOT NOIR Melville, Santa Rita Hills, California	\$60
PINOT NOIR Loring, Mateo, Santa Rita Hills, California	\$95
CABERNET SAUVIGNON Penfolds, Bin 9, South Australia	\$55
CABERNET SAUVIGNON Mt. Veeder, Napa Valley, California	\$75
CABERNET SAUVIGNON Wolf Family, Phaedrus, Napa Valley, California	\$110
CABERNET SAUVIGNON Mt. Brave, Mt. Veeder, Napa Valley, California	\$195

BOTTLE

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RECEPTION MENU

MENU SELECTIONS & PRICING

\$70.00 per person for the following Tray Passed Hors d'oeuvres & Desserts menu, served for up to 2 hours

Lee Hefter, Executive Chef Tetsu Yahagi, Chef de Cuisine Della Gossett, Pastry Chef

TRAY PASSED HORS D'OEUVRES SELECTIONS

(please select 6) *\$6 per additional item*

Assorted Spago Pizzas

Potato Samosa, Sweet Peas, Date-Tamarind Chutney

Spanakopita, Baby Spinach, Feta

Chickpea Falafel "Macaroon", Tzatziki Sauce

Wild Mushroom Risotto (in demitasse cup)

Heirloom Tomato Soup (in demitasse cup)

Bellwether Farm's Goat Cheese, Beet Cracker

New Potatoes, Crème Fraîche, Caviar (add \$3 per person)

House Smoked Salmon, Dill Crème Fraiche on Lemon Blini

Kumamoto Oyster Gratin, Caviar, Chives (add \$3 per person)

Hamachi "Ceviche," Seasonal Fruit

Sautéed Oyster, Curry Aioli, Indian Relish (add \$3 per person)

Assorted Sushi Rolls, Soy-Yuzu Sauce (add \$10 per person)

Vietnamese Spring Roll, Ahi Tuna, Cucumber, Sweet Chili (add \$3 per person)

Spicy Tuna Tartare, Sesame-Miso Tuille Cone (add \$3 per person)

Tempura Shrimp, Wasabi Cream

Chinese Sesame Ball with Dungeness Crab, Curry (add \$5 pp)

Crispy Spring Rolls, Maine Lobster, Sweet Chili Sauce (add \$2 per person)

Chinese Chicken Potsticker, Ponzu

Chicken Satay, Thai Peanut Sauce

Pastrami 'Ruben' Sandwich, Rye Toast, Aged Gruyere Cheese

Grilled Snake River Farms "Wagyu" Sushi, Red Shiso Rice (add \$8 per person)

Hand-Cut Steak Tartare, Rye Crisp, Herb Aioli (add \$3 per person)

Mini Burgers, Vermont Cheddar, Brioche Bun (add \$3 per person)

Confit Applewood Smoked Pork Belly "En Croute"

Pork & Leek Chili Dumpling, Ponzu Dipping Sauce

Maple Syrup Macaron, Confit Bacon

TRAY PASSED DESSERTS

Pastry Chef Della's Selection of Seasonal Sweets

(included in the menu price to be passed for the last 30 minutes of the event)

RECEPTION MENU (CONT'D)

ADDITIONAL STATION SELECTIONS

SUSHI STATION (add \$45.00 per person, \$150.00 attendant fee and \$750.00 for rentals based on 75 guests)

Assorted Sushi, Sashimi and Cut Rolls

Wasabi, Pickled Ginger and Soy Sauce

CHEESE & CHARCUTERIE STATION (add \$40.00 per person)

Selection of Artisanal Cheeses and Charcuterie

Assorted House-made Breads, Crackers, Olives and Fruits

SEAFOOD STATION (add \$45.00 per person and \$750.00 for rentals based on 75 guests)

Poached Louisiana Shrimp - Maine Lobster - Alaskan Crab Claws - Fresh Oysters

Red Wine-Ginger Mignonette - Cocktail Sauce - Sweet Mustard Sauce - Horseradish Remoulade

PASTA STATION (add \$40.00 per person and \$1,000.00 for rentals based on 75 guests)

Seasonal Agnolotti - Garganelli Pasta Bolognese - Wild Mushroom Ravioli

CARVING STATION (add \$55.00 per person, \$150.00 attendant fee and \$1,000.00 for rentals based on 75 guests)

Grilled "Cote de Boeuf" with Armagnac-Peppercorn Sauce

Roasted Leg of Sonoma Lamb, Rosemary-Black Olive Natural Jus

"Pommes Aligot" - Grilled Chino Farm's Vegetables - Assorted Spago Breads (including Lavosh)

GELATO STATION (add \$30.00 per person, \$75.00 attendant fee and \$500.00 for rentals based on 75 guests)

Selection of Seasonal Gelato Flavours, served with Grand Marnier Oranges, Berries,

Wafer Sugar Cones, Chocolate Spoons, Honey Toasted Sicilian Pistachios

SUNDAE AND SODA SHOP (add \$30.00 per person, \$75.00 attendant fee and \$500.00 for rentals based on 75 guests)

Tahitian Vanilla Ice Cream, Chocolate Pearls, Whipped Crème Fraîche Cream,

Triple Fudge Sauce, Butterscotch, Honey Comb Candy, Root Beer

COOKIE BAR (add \$25.00 per person and \$500.00 for rentals based on 75 guests)

International Selection of Just Baked Cookies, Sandwiches, (Perfect for Holiday Parties!)

SPUN FAIRY FLOSS and CANDY SHOP

(add \$25.00 per person, \$75.00 attendant fee and \$500.00 for rentals based on 75 guests)

Select a Sugar - Coffee, Pistachio or Raspberry Rose

Marshmallows, Jelly Beans, Gelees, Nougat

CHOCOLATE TABLE (add \$35.00 per person, \$75.00 attendant fee and \$500.00 for rentals based on 75 guests)

Chocolate Waterfall, Hand Dipped Chocolates, Truffles, Bon Bons

RECEPTION MENU (CONT'D)

“SUGGESTED” WINE LIST

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SPARKLING Schramsberg, Blanc de Blancs, North Coast, California	\$65
CHAMPAGNE Lanson, Black Label, Brut, Reims (MAGNUM)	\$180
CHAMPAGNE Dom Pérignon, Brut, Hautvillers	\$255
WHITE	BOTTLE
SAUVIGNON BLANC Turnbull, Oakville, California	\$45
SAUVIGNON BLANC Château Bonnet, Entre-Deux-Mers, France	\$50
WHITE BURGUNDY Domaine Faiveley, Burgundy, France	\$50
PINOT GRIGIO Corsa, Falzarego, Venezia-Giulia, Italy	\$45
CHARDONNAY Virginia Dare, Russian River, California	\$45
CHARDONNAY Hartford Court, Russian River, California	\$75
CHARDONNAY Peay, Sonoma Coast, California	\$100
RED	BOTTLE
PINOT NOIR Inception, Santa Barbara County, California	\$45
PINOT NOIR Melville, Santa Rita Hills, California	\$60
PINOT NOIR Loring, Mateo, Santa Rita Hills, California	\$95
CABERNET SAUVIGNON Penfolds, Bin 9, South Australia	\$55
CABERNET SAUVIGNON Mt. Veeder, Napa Valley, California	\$75
CABERNET SAUVIGNON Wolf Family, Phaedrus, Napa Valley, California	\$110
CABERNET SAUVIGNON Mt. Brave, Mt. Veeder, Napa Valley, California	\$195

Prices listed do not include 7% admin fee and current sales tax. Gratuity is at the guest's discretion.

Due to market conditions and availability, menu items and pricing are subject to change without prior notice.

Guests who are vegetarian, vegan or who have any particular dietary requirements will be accommodated upon request the day of your event.



THE FINE PRINT

In order to confirm an event, a signed contract must be received along with a deposit of the total food and beverage minimum requirement.

Deposits are fully refundable if event is cancelled more than 60 days prior to selected date. If canceling within 60 days of your event, the full deposit is retained. The final balance is due the day of your scheduled event.

Food and beverage minimums are subject to date, number of guests, and event space.

ADDITIONAL FEES:

Prices listed do not include a 7% Administrative Fee and Local CA State Tax.

Gratuity is at the guest's discretion. Spago recommends 18%-20%.

*Valet, should it be hosted, is charged at \$10 per car. For larger groups of 50 or more it is necessary to add additional Valet Attendants for the benefit of your guests, as such there will be an additional Valet Fee, which will be determined by guest count.

*Flowers can be arranged at approximately \$150 per arrangement.

*Spago does not have Audio-Visual Equipment available in-house. If needed, Spago is able to organize AV through a separate vendor. Guest is able to provide their own vendors and equipment with appropriate approval from Spago.

MENU SPECIFICS:

Please note our menus are reflective of the season and are subject to change. Please let us know of any special requests, allergies, or food preferences one week prior to your event.

*Guests with dietary requirements can be accommodated the day of your event, if not received prior to your event.

**Due to market conditions and availability, menu items and pricing are subject to change without prior notice.*

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

176 North Canon Drive, Beverly Hills, CA 90210
Phone: 310.777.3711
E-mail: SpecialEventsLA@Wolfgangpuck.com

