



CUT

WOLFGANG PUCK

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



@CUTbyWolfgangPuckLasVegas



@WolfgangPuckLV



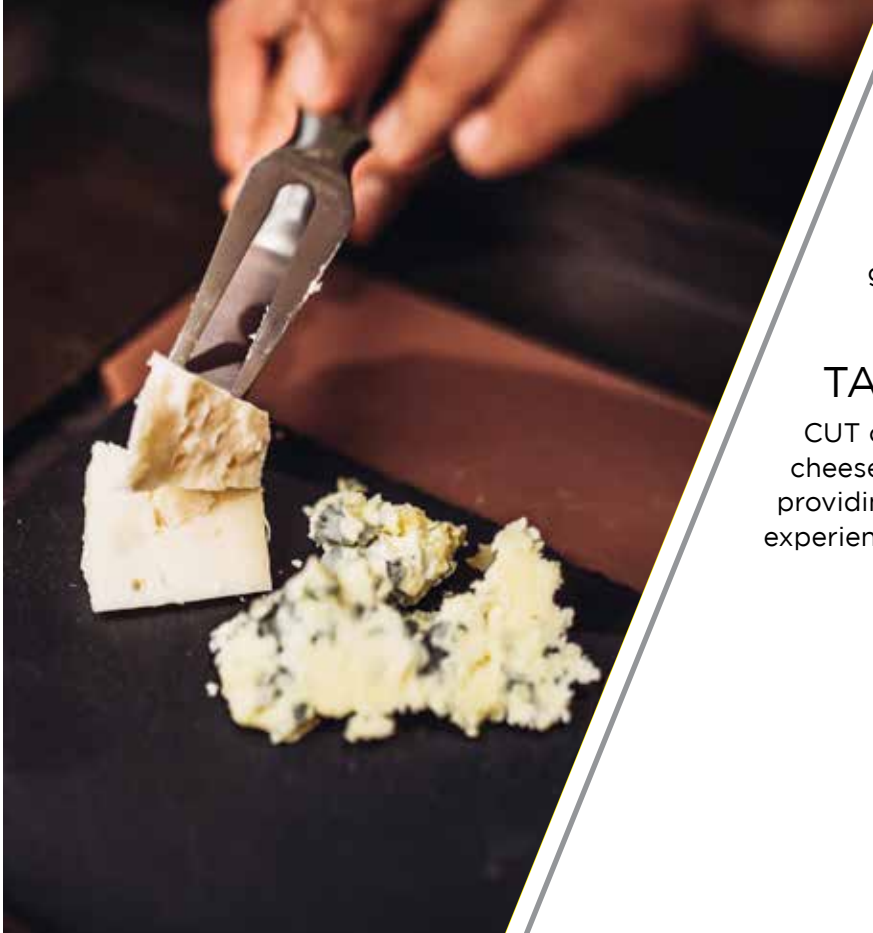


PRIVATE DINING ROOM

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

U.S.D.A. PRIME, "Double R Ranch", Loomis, Washington, Corn Fed, Aged 28 Days

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 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

U.S.D.A. PRIME, “Double R Ranch”, Loomis, Washington, Corn Fed, Aged 28 Days

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

U.S.D.A. PRIME, "Double R Ranch", Loomis, Washington, Corn Fed, Aged 28 Days

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 PLATINUM MENU (CON'T)

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"

WHISKEY (US & Canada): Crown Royal "Reserve", Four Roses "Single Barrel",

Knob Creek, Russell's Reserve Rye, Woodford "Reserve"

BRANDY/OTHER Hennessy V.S.O.P., Remy Martin V.S.O.P.

DOMESTIC BEER

Budweiser, Bud "Light", Coors "Light", Deschutes "Mirror Pond Pale Ale", Sierra Nevada "Pale Ale"

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 ROSÉ, 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



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
CREATING A MEMORABLE
EXPERIENCE WITH YOU!

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