

The image shows a restaurant interior with several round tables covered in white tablecloths. Each table is set with glassware and silverware. The chairs are a light brown color. In the background, there is a bar area with a menu board and an 'EXIT' sign above a doorway. The lighting is warm and ambient.

CUCINA

WOLFGANG PUCK

DINE IN STYLE

ENJOY FIRST-CLASS PRIVATE DINING
AT YOUR NEXT SPECIAL EVENT

Outstanding occasions call for outstanding venues, which is why Cucina by Wolfgang Puck, located at The Shops at Crystals, is the ideal venue for your next big event. This one-of-a-kind location can accommodate groups of any size. Our detail-oriented staff and renowned cuisine will help to create an event your guests will never forget.

CAPACITIES:

Semi-Private: up to 40 seated; up to 50 reception

Entire Restaurant: up to 180 seated; 500 reception



@CucinaByWolfgangPuck



@WolfgangPuckLV



BANQUET LUNCH MENU

PASSED APPETIZERS

SWEET PEPPERS - herb mascarpone, basil oil

MEATBALL SLIDERS - brioche bun, provolone cheese

BRUSCHETTA DUO - heirloom tomato w/pesto & crisp artichoke w/ olives

GRILLED SHRIMP - meyer lemon aioli, herb gremolata

GRILLED MEATBALLS - tomato olive ragu, pecorino

CRAB CAKES - basil aioli, tomato relish

CHICKEN SKEWER - romesco sauce

ARANCINI - sweet pea, green garlic aioli

PIZZA

MARGHERITA - mozzarella, san marzano tomatoes, basil

MUSHROOM - fontina braised leeks, talleggio

SAUSAGE - mozzarella, broccolini, sweet peppers

PROSCIUTTO - tomato sauce, arugula, pecorino

SOPRESETTA - pepperoni, salami, red onion, oregano

FAMILY STYLE APPETIZERS

for the center of the table

BRUSCHETTA - crisp artichoke, spinach ricotta, castelventrano olives

FRITTO MISTO - calamari, shrimp, squash, cauliflower, marinara, garlic aioli

CROSTINO - chicken conserva, pine nuts, olives, herb salad

PROSCIUTTO- burrata mozzarella, arugula, cracked pepper

GRILLED MEATBALLS - tomato-olive ragu, basil pesto

ANTIPASTI - sliced artisanal salumi and cheese

BANQUET LUNCH MENU (CONT'D)

ANTIPASTI

Pre-Select One

INSALATA MISTA - pecorino, balsamic, olive oil

CAESAR - garlic dressing, parmesan croutons, anchovies

ANTIPASTI SALAD - salami, provolone, chick peas, red wine vinaigrette, oregano

BUTTER LETTUCE - lemon vinaigrette, chopped egg, bacon, gorgonzola

TOMATO CAPARESE - buffalo mozzarella, balsamic, basil oil

BABY KALE - honey crisp apple, cider vinaigrette, aged goat cheese, walnuts

SOUP

Pre-Select One

TUSCAN WHITE BEAN - pancetta, swiss chard

MINISTRONE - zucchini, tomato, pasta, basil, parmesan

PAPA AL POMODORO - san Marzano tomatoes, Tuscan bread, olive oil

ENTREE

Pre-Select Two

SPAGHETTI - "a la pomodora", tomato sugo, parmesan

RAVIOLI - burrata, san marzano tomatoes, basil

CAPPELLETTI - ricotta & swiss chard, sage brown butter

RIGATONI - braised meat sugo, ricotta salata

TORCHIO - carbonara, pork belly, black pepper, parmesan

LASAGNA - beef bolognese, béchamel, tomato sauce

SHRIMP SALAD - little gems, roasted garlic dressing, caramelized cauliflower

BRANZINO - garlic rapini, cherry pepper vinaigrette

PICCATA - sauteed chicken, lemon-caper sauce, broccolini de ceccio

SCALOPPINI - kurobuta pork, provolone, mushroom marsala sauce

MILANESE - crispy pork, arugula salad, cherry tomatoes, mustard sauce

PARMIGIANA - breaded chicken, tomato sauce, mozzarella, creamy polenta

DOLCE

Pre-Select One

TIRAMISU- Espresso Soaked Chiffon, Mascarpone Cream

CHOCOLATE CREMOSO- Caramel Mousse, Chocolate Sponge, Caramel Gelato

SALTED CARAMEL BUDINO- Creme Fraiche Whipped Cream, Chocolate Biscotti

HONEY PANNA COTTA- Candied Oranges, Caramel Tuile

WHITE CHOCOLATE CHEESECAKE- Poached Pears, Marsala Zabaglione

GELATO - vanilla, chocolate, pistachio

SORBETTO - lemon, strawberry, raspberry

BANQUET DINNER MENU

PASSED APPETIZERS

- SWEET PEPPERS - herb mascarpone, basil oil
- MEATBALL SLIDERS - brioche bun, provolone cheese
- PORK BELLY SLIDERS - brioche bun, pickles, garlic aioli
- BRUSCHETTA DUO - heirloom tomato, basil pesto & ricotta, crisp artichoke, olives
- GRILLED SHRIMP - meyer lemon aioli, herb gremolata
- GRILLED MEATBALLS - tomato olive ragu, pecorino
- CRAB CAKES - basil aioli, tomato relish
- CHICKEN SKEWER - pickled pepper aioli
- ARANCINI - mushroom, truffle crema
- RICOTTA GNUDI - truffle butter sauce

PIZZAS

- MARGHERITA - mozzarella, san marzano tomatoes, basil
- MUSHROOM - fontina braised leeks, talleggio
- SAUSAGE - mozzarella, broccolini, sweet peppers
- PROSCIUTTO - arugula, pecorino
- SOPRESETTA - pepperoni salami, red onion, oregano

FAMILY STYLE APPETIZERS

for the center of the table

- BRUSCHETTA - rosemary ricotta, white beans, salumi
- SCAMPI - sautéed shrimp, white beans, garlic, lemon
- ANTIPASTI - sliced meats & cheeses, vegetables, housemade bread
- GRILLED MEATBALLS - tomato-olive ragu, pecorino toscano
- CARPACCIO - prime beef, garlic aioli, crisp artichokes, aged goat cheese
- PROSCIUTTO - burrata mozzarella, arugula
- FRITTO MISTO - calamari, shrimp, squash, garlic aioli, marinara

BANQUET DINNER MENU (CONT'D)

SALAD Pre-Select One

- INSALATA MISTA - pecorino, balsamic, olive oil
- CAESAR - garlic dressing, parmesan croutons, anchovies
- BUTTER LETTUCE - lemon vinaigrette, chopped egg, bacon, gorgonzola
- TOMATO CAPARESE - buffalo mozzarella, balsamic, basil oil
- BABY KALE - honey crisp apple, cider vinaigrette, aged goat cheese, walnuts
- ANTIPASTI SALAD - salami, provolone, red wine vinaigrette, oregano

SOUP Pre-Select One

- TUSCAN WHITE BEAN - pancetta, swiss chard
- MINISTRONE - zucchini, tomato, pasta, basil, parmesan
- PAPA AL POMODORO - san Marzano tomatoes, Tuscan bread, olive oil

PASTAS Pre-Select One

- SPAGHETTI - "a la pomodoro", tomato sugo, parmesan
- BUCATINI "all amatriciana" guanciale, roasted tomato, pecorino
- RAVIOLI - burrata cheese, tomato sauce, basil
- GNOCCHI - wild mushrooms, spinach, parmesan
- CAPPELLETTI - butternut squash, kale, pine nuts
- GARGANELLE - carbonara, pancetta, black pepper, pecorino
- RIGATONI - bolognese meat sauce, ricota salata

ENTREES Pre-Select Two

- MARKET FISH - sunchoke puree, brussels leaves, mushrooms, rosemary
- BRANZINO - garlic rapini, italian sausage, cherry pepper vinaigrette
- PICATTA- sauteed chicken, lemon-caper sauce, broccolini de ceccio
- JIDORI CHICKEN - grilled chicken breast, Semolina fonduta, baby roots, chicken jus
- BONE_IN PORK CHOP - kurabuta pork, creamy polenta, fire roasted peppers
- BEEF SHORT RIBS - red wine jus, parmesan polenta, horseradish gremolata, pickled shallot
- FLAT IRON STEAK - tuscan kale, caramelized shallots, bordelaise sauce
- NY STRIP - heirloom potatoes, roasted tomato, pearl onion, garlic butter, aged balsamic
- BEEF TENDERLOIN - caramelized, fingerling potato, red onion agrodolce, red wine sauce (add \$5)
- LAMB OSSO BUCCO - fregola sarda, gaeta olive jus, herb gremolata (add \$5)

DOLCE Pre-Select One

- TIRAMISU- Espresso Soaked Chiffon, Mascarpone Cream
- CHOCOLATE CREMOSO- Caramel Mousse, Chocolate Sponge, Caramel Gelato
- SALTED CARAMEL BUDINO- Creme Fraiche Whipped Cream, Chocolate Biscotti
- HONEY PANNA COTTA- Candied Oranges, Caramel Tuile
- WHITE CHOCOLATE CHEESECAKE- Poached Pears, Marsala Zabaglione
- GELATO - vanilla, chocolate, pistachio
- SORBETTO - lemon, strawberry, raspberry

COCKTAIL RECEPTION MENU

PASSED APPETIZERS

- SWEET PEPPERS - herb mascarpone, basil oil
- CRISP OLIVES - castelvetrano olives, warm goat cheese
- SLIDER - braised meatball, brioche bun, provolone
- PORK BELLY SLIDERS - brioche bun, pickles, garlic aioli
- BRUSCHETTA - heirloom tomato w/pesto & crisp artichoke w/ olives
- GRILLED SHRIMP - meyer lemon aioli, herb gremolata
- CROSTINO - roasted porchetta, roasted peppers, olive oil
- GRILLED MEATBALLS - tomato olive ragu, pecorino
- PANINI - prosciutto, aged fontina, arugula
- CRAB CAKES - basil aioli, tomato
- CHICKEN " SPIEDINI" chicken skewer, romesco sauce
- ARANCINI - mushroom, parmesan, truffle crema

PIZZA

- MARGHERITA - mozzarella, san marzano tomatoes, basil
- MUSHROOM - fontina braised leeks, talleggio
- SAUSAGE - mozzarella, broccolini, sweet peppers
- PROSCIUTTO - arugula, pecorino
- SOPRESETTA - pepperoni, salami, red onion, oregano

PASSED MINIATURE DESSERTS

- TIRAMISU - espresso soaked chiffon, mascarpone cream
- RICOTTA CANNOLI - chocolate chip, pistachio and citrus
- CHEESECAKE - vanilla bean, market berry
- BUDINO - pistachio pudding, whipped cream, biscotti
- ZEPPOLE - italian doughnuts, caramel sauce
- COOKIES - assorted house made cookies

BANQUET WINE LIST

SPARKLING WINE

BRACHETTO D'ACQUI, Marengo "Pineto", Piedmont, Italy 2013
DOM PÉRIGNON, Brut, Champagne, France 2006
HENRIOT, Brut, Champagne, France NV
MOSCATO D'ASTI, Gianni Doglia, Piedmont, Italy 2014
VEUVE CLICQUOT, Brut, Yellow Label, France NV

RIESLING

DÖNNHOFF, Oberhäuser Leistenberg, Kabinett, Nahe, Germany 2015
ROBERT WEIL, "Tradition", Rheingau, Germany 2015

PINOT GRIGIO

DARIO COOS, Friuli-Venezia Giulia, Italy 2014
LA VIARTE, Friuli, Italy 2015
SCARBOLO, Friuli, Italy 2014

SAUVIGNON BLANC

CLOUDY BAY, Marlborough, New Zealand 2016
MARGERUM, "Sybarite", Santa Barbara, CA 2013
SCARBOLO, Friuli-Venezia Giulia, Italy 2014

CHARDONNAY

ANNABELLA, Napa Valley, CA 2014
CHALONE, Gavilan, Central Coast, CA 2013
DAVIS FAMILY, Russian River Valley, CA 2014
FERRARI-CARANO, "Tré Terre", Sonoma, CA 2012
GRGICH HILLS, Napa Valley, CA 2013
INCEPTION, Santa Barbara, CA 2010
PLANETA, Sicily, Italy 2010

PINOT NOIR

ADELSHEIM, WILLAMETTE VALLEY, OREGON 2013
BERGSTRÖM, Willamette Valley, Oregon 2014
BERNARDUS, Monterey, CA 2013
DOMAINE SERENE, "Yamhill Cuvee", Willamette Valley, OR 2011
EMERITUS, "Hallberg Ranch Vineyard", Russian River, CA 2012
KALTERN, "Saltner", Sudtiro, Alto Adige, Italy 2012
PATZ & HALL, Sonoma Coast, California 2014
PUCK-LATO, "Solomon Hills Vineyard", Santa Maria Valley, CA 2012
ROW ELEVEN, "Viñas 3", California 2015
WHOA FARMS, "Crane Vinyard", Sonoma Coast, CA 2012

BANQUET WINE LIST (CONT'D)

MERLOT

NORTHSTAR, Columbia Valley, Washington 2010
PLANETA, Sicily, Italy 2007
TRIG POINT, Alexander Valley, CA 2013

OTHER REDS

CABERNET FRANC, Joguet "Cuvée de la Cure", Chinon, France 2012
MALBEC, Aruma, Mendoza, Argentina 2015
MALBEC, Luca, Uco Valley, Mendoza, Argentina 2013
PETITE SIRAH, Stags' Leap, Napa Valley, CA 2013
SYRAH, Planeta "Maroccoli", Sicily, Italy 2007
SYRAH, Qupé, Central Coast, CA 2013
ZINFANDEL, Dashe, Dry Creek Valley, Sonoma County, CA 2013

ITALIAN REDS

AMARONE della VALPOLICELLA, Allegrini, Veneto 2010
BARBARESCO, Castello Di Neive, Piedmont 2011
BARBARESCO, Produttori "Paje", Piedmont 2011
BARBARESCO, San Giuliano, Piedmont 2011
BARBERA d'ALBA, Bovio, "Il Ciotto", Piedmont, Italy 2015
BAROLO, Seghesio "Pajana", Piedmont, Italy 2008
CHIANTI CLASSICO, Le Corti, Tuscany 2012
CHIANTI CLASSICO, Marchese, Antinori Riserva, Italy 2013
CHIANTI CLASSICO, Terrabianca "Croce", Tuscany 2011
CHIANTI CLASSICO RISERVA, Capannelle, Tuscany 2011
DOLCETTO d'ALBA, Gagliardo, Piedmont 2013
DOLCETTO d'ALBA, Marcarini "Fontanazza", Piedmont 2012
ROSSO di MONTALCINO, Canalicchio di Sopra, Tuscany 2013
ROSSO di MONTALCINO, Valdicava, Tuscany 2013
VALPOLICELLA, Brigaldara, Veneto, Italy, 2012
VINO NOBLE di MONTEPULCIANO, Boscarelli, Tuscany 2013
VINO NOBLE di MONTEPULCIANO, Trerose Simposio, Tuscany 2006

CABERNET SAUVIGNON

AMAVI, WALLA WALLA VALLEY, WA 2014
HONIG, Napa Valley, CA 2013
HEITZ CELLARS, Napa Valley, CA 2011
JOSH CELLARS, Napa Valley, CA 2014
KIONA, Washington 2013
PLANETA, "Burdese", Sicily, Italy 2010
PUCK-SCHRADER, Napa Valley, CA 2009
RAMEY, Napa Valley, CA 2012
TAKEN, Napa Valley, CA 2013
TWENTY BENCH, Napa Valley, CA 2014

HOSTED BAR SELECTIONS

SPECIALTY COCKTAILS & MARTINIS

PREMIUM BRANDS

VODKA Belvedere, Chopin, Grey Goose, Jewel of Russia "Ultra"
GIN Bombay Sapphire, Hendrick's, Tanqueray No. 10
RUM Barbancourt 15 year, 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, Woodford "Reserve"
BRANDY/OTHER Hennessy V.S.O.P., Remy Martin V.S.O.P.

CALL BRANDS

VODKA Absolut, Ketel One, Stolichnaya, Tito's
GIN Beefeater, Bombay, Plymouth
RUM Bacardi Silver, Captain Morgan, Mount Gay "Eclipse"
TEQUILA 1800 "Silver", Sauza "Hornitos" Blanco, Sauza "Hornitos" Reposado
SCOTCH BLENDED Dewar's, Famous Grouse, J&B, Johnnie Walker "Red Label"
WHISKEY (US & Canada): Bulleit, Jack Daniel's, Maker's Mark, Crown Royal, Rittenhouse Rye
BRANDY/OTHER Hennessy V.S.

WELL BRANDS

VODKA Sobieski GIN Tanqueray RUM Don Q Cristal
TEQUILA Sauza Blue SCOTCH Cutty Sark BOURBON Wild Turkey

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",

HOUSE RED, WHITE & SPARKLING WINE

SOFT DRINKS

FRUIT JUICES

COFFEE & TEA

BOTTLED WATER

Panna, Pellegrino
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



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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