



LUPO
BY WOLFGANG PUCK

BUON APETITO!

ENJOY FIRST-CLASS PRIVATE DINING
AT YOUR NEXT SPECIAL EVENT

Be a guest at your own event when you celebrate at Lupo by Wolfgang Puck, located in Mandalay Bay Resort & Casino. This unique venue can host groups of any size in the semi-private or private spaces, patio or the full restaurant for a complete buy-out. Whether you are celebrating a birthday party or a company gathering, our extraordinary staff and world-famous cuisine will help create an unforgettable affair.

CAPACITIES:

Banquet Room: up to 40 seated; 60 reception

Banquet Area: up to 60 seated; 125 reception

Entire Restaurant: up to 220 seated; 300 reception

Patio Area: up to 80 seated; 130 reception

Semi-Private Corner: up to 20 seated



@LupoByWolfgangPuck



@WolfgangPuckLV





PRIVATE DINING ROOM

The private dining room at Lupo offers an elegant and secluded space that is perfect for business dinners or celebratory events.

TABLESIDE SERVICE

Lupo offers three unique tableside encounters; one for specialty cocktail service, one for cheese service, and another for pasta. Your guests will take part in an immersive and interactive dining experience.



MAIN DINING ROOM & BAR

Specializing in tableside service and with exhibition pizza, antipasto and dessert stations on full display, Lupo sets the stage for guests to watch culinary creations come to life. Featuring a spacious center bar surrounding a glass-enclosed wine room, Lupo's contemporary interior is both modern and welcoming and the exceptional cuisine, service and hospitality showcases why it continues to be the preeminent Italian dining destination in Las Vegas.



BANQUET LUNCH MENU

ANTIPASTI

(Pre-select one)

Insalata Mista- Aceto Balsamico, Virgin Olive Oil

Little Gems Salad- Caesar Dressing, Shaved Parmesan Reggiano, Focaccia Croutons

Panzanella- Heirloom Tomato, Ciabatta, Red Onion, Red Wine Vinaigrette

Prosciutto San Daniele- Burrata Mozzarella, Tuscan Olive Oil, Stone Fruit Mostarda

Shrimp Scampi- Shelling Beans, Wild Arugula, White Bean Puree

PASTA

(Pre-select one)

Ravioli- Burrata Cheese, Plum Tomato Sugo, Basil

Garganelle- “Cacio e Pepe”, Pecorino Toscano, Black Pepper

Agnolotti- Butternut Squash, Hazelnuts

Raviolini- Braised Veal, Wild Mushrooms, Sage

Gemelli- Bolognese Ragu, Parmesan Reggiano

SECONDI

(pre-select two)

Market Fish- Broccoli di Ciccio, Sun Dried Tomato Peperonata

Chicken Milanese Sandwich- Fontina Cheese, House Made Focaccia Roll, Rosemary

Chicken Scallopine- ‘Piccata’, Broccolini, Capers, Lemon, Parsley

Meatball Panini- Wood Oven Focaccia Bread, Mozzarella, Locatelli Cheese

Roasted Porchetta Sandwich- Ciabatta, Sautéed Mustard Greens, Pickled Cherry Peppers

Braised Beef Short Rib- Pearl Barley Risotto, Citrus Herb Gremolata

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

BANQUET PLATED DINNER MENU

WOLFGANG'S WOOD FIRED PIZZAS

Margherita San Marzano Tomatoes, Fresh Mozzarella, Basil

Wild Mushroom Braised Leeks, Thyme

Bianca Mozzarella, Provolone, Ricotta, Olives, Roasted Garlic, Rosemary

Pepperoni Tomato Sauce, Red Onion, Mozzarella, Calabrian Peppers, Thyme

Italian Sausage Smoked Mozzarella, Sweet Peppers, Broccolini

PASSED APPETIZERS

Heirloom Tomato Bruschetta Mozzarella di Bufala, Basil Pesto

Eggplant Bruschetta Goat Cheese, Roasted Peppers, Aged Balsamic

Arancini English Peas, Mascapone, Lemon

Skewered Shrimp "Scampi Style", Tuscan White Bean Puree

Lobster Skewers Gremolata Aioli, Rosemary Sea Salt

Crostino Dungeness Crab & Artichoke

Garlic Crostino Blue Fin Tuna Tartar, Black Olive, Capers

Wood Grilled Meatballs Arrabiata Sauce, Pecorino

Grilled Steak Skewers Aged Balsamic, Rosemary Sea Salt

Cured Meat Bruschetta Ricotta Cream, Onion, Arugula

FAMILY STYLE APPETIZERS

Basil Marinated Tomato Bruschetta, Stracciatella de Buffalo, Aged Balsamic

Prosciutto di Parma, Burrata Mozzarella, Arugula

'Calamari Fritti' Crisp Calamari, Peppers, Salsa Verde Aioli

Shaved Italian Cured Meats 'Antipasto'

BANQUET PLATED DINNER MENU (CON'T)

ANTIPASTI

(Pre-select one)

Insalata Mista Aceto Balsamico, Extra Virgin Olive Oil

Little Gems Salad Caesar Dressing, Shaved Parmesan, Focaccia Croutons

Beet Salad Winter Citrus, Arugula, Pistachios

Panzanella Tomato, Red Onion, Ciabatta, Arugula, Mozzarella Cheese

Chilled Prawns Marinated Gigante Beans, Lemon Vinaigrette, Red Pepper Aioli

Antipasti Salad Soppresatta, Provolone Picante, Pepperoncini, Red Wine Vinaigrette

Beef Carpaccio Petite Arugula, Roasted Garlic Aioli, Crisp Artichokes

ZUPPE

(Pre-select one)

Vegetable Minestrone House Made Gnocchetti, Tuscan Olive Oil

Tuscan White Bean and Pancetta Soup Swiss Chard, Garlic Croutons

"Pappa Pomodoro" Tomato and Bread Soup, Basil

Roasted Cauliflower Soup Pecorino Cheese, Extra Virgin Olive Oil

PASTA

(Pre-select one)

Ravioli Burrata Cheese, Plum Tomato Sugo, Basil

Agnolotti Lobster, Burrata, Chive Blossoms, Olive Oil

Garganelle Carbonara, Pancetta, Zucchini, Breadcrumbs

Gnocchi Bolognese Meat Sauce, Parmesan Reggiano

Rigatoncini Italian Sausage, Broccolini, Aged Goat Cheese

Tortellini Braised Veal, Porcini Mushrooms, Rosemary Butter

Trofie Basil Pesto, Pinenuts

BANQUET PLATED DINNER MENU (CON'T)

SECONDI

(pre-select two - a third option can be added for an additional \$10.00 per person)

Roasted Scallops Braised Fennel, Blood Orange, Pistachio, Crisp Capers

Branzino Broccolini, Tomato-Pepperonata

Dayboat Halibut Savoy Cabbage, Porcini Mushroom Emulsion

Scottish Salmon Borlotti Beans, Roasted Tomato, Sage, Brown Butter

Half Chicken "Scarpariello", Pickled Peppers, Potatoes, Pearl Onions, Mushrooms

Chicken Piccata Broccoli de Ceccio, Lemon-Caper Sauce

Crisp Pork Milanese Salsa Verde, Petite Arugula, Parmesan Reggiano

Braised Beef Short Ribs Creamy Semolina, Mushrooms Ragu

Prime New York "Taagliata", Roasted Garlic Potatoes, Arugula, Sicilian Olive Oil

Prime Rib Eye Steak Olive Oil Roasted Heirloom Potatoes, Wilted Baby Spinach

Prime Beef Tenderloin Robiola Potato Puree, Black Truffle Bordelaise

Herb Crusted Rack of Colorado Lamb Swiss Chard, Olive Red Jus

Veal Chop Braised Baby Artichokes, Roasted Tomato Zabaglione

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

Apple Crostata Almond Cream, Vanilla Gelato

Pistachio Torte Ricotta Mousse, Pistachio Spone Cake

COCKTAIL RECEPTION MENU

PASSED APPETIZERS

Marinated Eggplant Bruschetta Creamy Goat Cheese, Pickled Peppers, Aged Balsamic

Tomato Bruschetta Mozzarella di Buffalo, Basil Pesto

Chick Pea Fritter Preserved Lemon Cream, Fennel

Wild Mushroom Arancini Black Truffle, Parsley

Grilled Shrimp Skewers Rosemary, Parmesan

Day Boat Scallop Crudo Lobster Aioli, Chili Pepper

Grilled Lamb Meatballs Fontina Fondue, Rosemary

Chicken Meatballs Sun Dried Tomato, Arrabbiata Sauce

Cured Meat Bruschetta Ricotta Cream, Onion, Arugula

Steak Tartar Roasted Garlic, Black Olive, Caper

Beef Carpaccio Parmesan Crisp, Dijon Vinaigrette

Grilled Steak Skewer Aged Balsamic, Tuscan Olive Oil

WOLFGANG'S WOOD FIRED PIZZAS

Margherita Pizza San Marzano Tomatoes, Fresh Mozzarella, Basil

Wild Mushroom Fontina, Leeks, Thyme

Bianca Mozzarella, Provolone, Ricotta, Olives, Roasted Garlic, Rosemary

Pepperoni Tomato Sauce, Red Onion, Mozzarella, Calabrian Peppers, Thyme

Italian Sausage Smoked Mozzarella, Sweet Peppers, Broccolini

COCKTAIL RECEPTION MENU (CON'T)

PASSED SMALL PLATES

\$5.00 per plate / per person
(for parties of 50 guests or less)

- Mushroom Agnolotti** Porcini Dust, Pecorino Cheese
- Ravioli** Burrata Cheese, San Marzano Tomato, Basil
- Tortellini** Lobster, Burrata Cheese, Chives
- Spinach Gnudi** Roasted Tomato, Pecorino Cheese
- Shrimp "Scampi"** White Bean, Celery, Pepperoncini
- Panzanella Salad** Tomato, Bocconcini Mozzarella, Ciabatta Bread
- Grilled Shrimp** Gigante Beans, Nduja
- Pork Milanese** Arugula, Shaved Fennel, Lemon
- Grilled Prime Beef Tenderloin** Salsa Verde

PASSED DESSERTS

\$4 per person / per person
(pre-select three)

- Lemon Panna Cotta** Lemoncello Angel Food Cake, Mixed Nut Biscotti Crumble
- Apple Crostata** Almond Frangipane, Caramel Sauce
- 'Zeppole' Doughnuts** Caramel Dipping Sauce
- Tiramisu** Espresso Soaked Chiffon, Mascarpone Cream
- White Chocolate Cheese Cake** Poached Pears, Marsala Zabaglione
- Chocolate Cremoso** Gianduja Mousse, Chocolate Sponge

BRUSCHETTA BAR

\$3 / per person

- House Made Breads** Olive, Ciabatta, Multiseed
- Condiments** Grilled Eggplant Caponata, Marinated Tomatoes, Basil Pesto, Arugula, Wild Mushrooms, Artichokes
- Cheese** Fresh Mozzarella, Ricotta Salata, Goat Cheese, Stracciatella Cheese, Shaved Pecorino

MOZZARELLA BAR

\$5 / per person

- Selection of Domestic and Imported Mozzarella** Bufala, Burrata, Straciatella, Bocconcini
- Condiments** Fire Roasted Peperonata, Marinated Cherry Tomatoes, Sweet and Sour Eggplant, Crushed Olive Tapenade
- Sauces** Basil Pesto, Aged Balsamic, Trio of Olive Oils

CHEESE CART

\$8 / per person

- Assorted Domestic and Imported Cheeses**
- Cacio de Roma, Brie, Caciocavallo, Buttermilk Bleu, Pecorino Toscano, La Tur
- Condiments**
- Seasonal Jams & Chutney, Honey Comb, Grapes

COCKTAIL RECEPTION MENU (CON'T)

ANTIPASTI BAR

Artisanal Salumi Prosciutto, Genoa Salami, Soppressata Dolce, Mortadella

Condiments Roasted Peppers, Marinated Olives, Pickled Vegetables, Baby Artichokes, Sweet and Sour Eggplant

Cheese Burrata Cheese, Aged Fontina, Shaved Parmesan

ICED SHELLFISH STATION

Oysters on the Half-Shell Prosecco Mignonette

Chilled Shrimp Gremolata Aioli

Alaskan King Crab Roasted Garlic Oil

Poached Maine Lobster Calabrian Butter

Sauces Salsa Verde, Bagna Cauda, Roasted Tomato & Garlic Aioli, Cocktail Sauce

APEROL SPRITZ & PROSECCO BAR

Juices Orange, Pineapple, Cranberry

Fresh Fruits Apples, Pears, Melon, Cranberry

(can add caviar service \$120)

BEVERAGE CART

Barrel Aged Cocktails & Modern Twist on Classic Cocktails

WINE TABLE

Assorted Regional Italian Wines

Tasting of 2oz. Pours

Variety of Four Different Sommelier Select Wines

BANQUET WINE LIST

SPUMANTE

PROSECCO Borgoluce, Brut, Treviso, Italy NV

CHAMPAGNE Henriot, Brut, France NV

CHAMPAGNE Veuve Clicquot, Brut, France NV

BIANCO

PINOT GRIGIO Le Coste-Posenato, Venezie, Italy

PINOT GRIGIO, Livio Felluga, Collio, Italy

SAUVIGNON BLANC Mt. Beautiful, New Zealand

SAUVIGNON BLANC Wolfgang Puck, California

RIESLING, WEGELER Mosel, Germany

CHARDONNAY Wolfgang Puck, California

CHARDONNAY Chalone, Central Coast, California

CHARDONNAY Ferrari Carano "Tre Terre" Russian River, California

ROSSO

PINOT NOIR Wolfgang Puck, California

PINOT NOIR Row Eleven, California

SANGIOVESE Rodano, Chianti Classico, Italy

SANGIOVESE Valdicava, Rosso di Montalcino, Italy

MERLOT Trig Point, Alexander Valley, California

SYRAH Qupe, Central Coast, California

CABERNET SAUVIGNON Wolfgang Puck, California

CABERNET SAUVIGNON Daou, Paso Robles, California

CABERNET SAUVIGNON Coho, Napa, California

Complete wine list is available upon request. As our wines are extremely allocated, in the event we cannot secure a particular wine, a comparable wine will be substituted.

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



TERMS & CONDITIONS

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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