

The image shows a restaurant interior with a dining table set for a meal. The table is made of dark wood and has a white tablecloth. On the table, there are white plates, glasses, and silverware. The background features a wall with a dense, repeating pattern of red and white roses. The ceiling is dark with recessed lighting. A sign in the background reads "TICKET OFFICE".

**WOLFGANG
PUCK**

B A R & G R I L L

BE IN THE CENTER OF IT ALL

ENJOY FIRST-CLASS PRIVATE DINING AT YOUR NEXT SPECIAL EVENT

Wolfgang Puck Bar & Grill at MGM Grand Hotel & Casino is located in the heart of the Las Vegas strip and is the perfect venue for your next event or celebration. Our bright and inviting venue can host a variety of group sizes in the private dining space, beautifully lit glass room, or the full restaurant for a complete buy-out. With impeccable cuisine and unparalleled service, our team is sure to create lasting memories for your event.

CAPACITIES:

Private Dining Room: up to 18 seated

Glass Room: up to 40 seated; 60 reception

Entire Restaurant: up to 250 seated; 400 reception



@WolfgangPuckBarGrillLasVegas



@WolfgangPuckLV



BANQUET LUNCH MENU

STARTER (Pre-select one)

Creamy Mushroom Soup, Crème Fraiche, Olive Oil, Porcini Dust
Autumn Squash Soup, Apple Compote, Crème Fraiche, Crisp Sage
Lentil Soup, Tuscan Kale, Smoked Bacon, Parmesan
New England Clam Chowder, Smoked Bacon, Potatoes, House Made Crackers
Petite Greens, Balsamic Vinaigrette, Cherry Tomatoes, Olive Crostini
Chopped Vegetable Salad, Creamy Greek Dressing, Herb Croutons, Feta Cheese
Baby Beets, Goat Cheese, Rye Crumble, Arugula, Sherry Vinaigrette
Endive Salad, Fuji Apples, Point Reyes Blue Cheese, Candied Walnuts, Aged Balsamic
Hearts of Romaine, Caesar Dressing Garlic Focaccia Croutons, Shaved Parmesan

ENTRÉE (Pre-select three)

Chinese Chicken Salad, Candied Cashews, Crisp Wontons, Pickled Ginger
Grilled Gulf Shrimp Cobb Salad, Butter Lettuce, Farm Egg, Smoked Bacon, Cherry Tomatoes
Chicken Salad Sandwich, Toasted Cherry Walnut Bread, Hand Cut Potato Chips
Roasted Turkey Sandwich, Herb Goat Cheese, Sprouts, Multi-Grain Bread, Sweet Potato Fries
Prime Rib Dip Sandwich, Gruyere Cheese, Fresh Horseradish, Crisp Onion Rings
Grilled Prime Burger, Onion Marmalade, Vermont Cheddar, Lettuce, Tomato, French Fries
Gemelli Pasta, Wild Mushrooms, Tuscan Kale, Parmesan
Ricotta Cheese Agnolotti, Italian Sausage, Broccolini, Pickled Cherry Peppers
House Made Rigatoni Pasta, Fennel Sausage Bolognese, Whipped Ricotta, Parmesan
Porcini Crusted Scottish Salmon, English Peas, Mascarpone Emulsion
Sautéed Wild Seabass, Creamy Clam Sauce, Crisp Fingerling Potatoes, Scallion Pesto
Free Range Half Chicken, Yukon Potato Puree, Heirloom Carrots, Rosemary Jus
Grilled Prime Flat Iron Steak, Roasted Heirloom Potatoes, Maytag Blue Cheese Butter

DESSERT (Pre-select one)

Chocolate Bourbon Pecan Pie- Vanilla Bean Whip Cream
Caramelized White Chocolate Cheesecake- Chocolate Cookie Crust, Brownie Bites
Pumpkin Sticky Toffee- Cornbread Crumble, Vanilla Ice Cream
Vanilla Creme Brulee- Market Fruit
Spiced Apple Galette- Vanilla Anglaise, Caramel Ice Cream

BANQUET DINNER MENU

PASSED APPETIZERS

Warm Goat Cheese Crostini, Crisp Baguette, Olive Tapenade
Manchego Grilled Cheese, Quince Jam, Toasted Almond
Vietnamese Vegetable Rolls, Sweet Chili Sauce, Cilantro
Spicy Big Eye Tuna Tartare, Crisp Sesame Wontons, Chili Aioli
Maine Crab Cakes, Tomato Relish, Basil Pesto Aioli
Saffron Shrimp Arancini, Piquillo Pepper Aioli, Chives
Skewered Gulf Shrimp, Spicy Red Pepper Sauce
Grilled Jidori Chicken Skewers, Yuzu-Kosho Aioli, Togarashi
Grilled Pork Belly, Hoisin Glaze, Cucumbers, Cilantro
Mesquite Grilled Steak Skewers, House Steak Sauce
Grilled Beef Sliders, Brioche Bun, Aged Vermont Cheddar, Garlic Aioli
Beef Tartar, Dijon Aioli, Crisp Potato Chip, Fine Herbs

WOLFGANG PUCK PIZZAS

Margherita Pizza, Tomato Sauce, Burrata Mozzarella, Basil
Wild Mushrooms Pizza, Truffle Crème Fraiche, Taleggio Cheese, Arugula
Vegetable Pizza, Broccolini, Basil Pesto, Mozzarella, Tomatoes, Kalamata Olives
Italian Sausage Pizza, Crème Fraiche, Mozzarella, Garlic, Fresno Peppers, Baby Spinach
Pepperoni Pizza, Oven Roasted Tomatoes, Red Onions, Fresh Oregano
Prosciutto Pizza, San Marzano Tomato Sauce, Fresh Mozzarella, Arugula

FAMILY STYLE APPETIZERS

Truffle Blue Cheese Potato Chips
Thinly Sliced Prosciutto, Creamy Burrata, Grilled Ciabatta, Aged Balsamic
Crisp Chicken Wings, Fresh Lime, Crushed Peanuts, Fresno Chilies
Calamari "Fritto", Sweet Chili Aioli, Shishito Peppers, Thai Basil

BANQUET DINNER MENU (CONT'D)

SALADS (Pre-select one)

Chopped Vegetable Salad, Feta Cheese, Herb Croutons, Creamy Greek Dressing
Petite Greens, Balsamic Vinaigrette, Cherry Tomatoes, Olive Crostini
Hearts of Romaine, Creamy Garlic Dressing, Herb Croutons, Shaved Parmesan
Baby Beets, Goat Cheese, Rye Crumble, Arugula, Sherry Vinaigrette
Endive Salad, Fuji Apples, Point Reyes Blue Cheese, Candied Walnuts, Aged Balsamic

SOUPS (Pre-select one)

Chefs Selection Seasonal Soup of the Day
Creamy Mushroom Soup, Crème Fraiche, Olive Oil, Porcini Dust
Autumn Squash Soup, Apple Compote, Crème Fraiche, Crisp Sage
Lentil Soup, Tuscan Kale, Smoked Bacon, Parmesan
Lobster Bisque, Lemon Cream, Smoked Paprika, Chive

PASTA (Pre-select one)

Four Cheese Ravioli, San Marzano Tomatoes, Petite Basil
Gemelli Pasta, Wild Mushrooms, Tuscan Kale, Parmesan
Ricotta Gnocchi, Fennel Sausage Bolognese, Pecorino
Saffron Orecchiette, Sweet Shrimp, Piquillo Pepper, Italian Parsley
Pumpkin Ravioli, Sage Brown Butter Sauce, Toasted Pine Nuts
Ricotta Agnolotti, House Made Sausage, Broccolini, Sweet Peppers

ENTREES (Pre-select three)

Sautéed Wild Seabass, Creamy Clam Sauce, Roasted Fingerling Potatoes, Chive Oil
Porcini Crusted Scottish Salmon, Savoy Cabbage, Mushroom Mascarpone Emulsion
Roasted Jidori Chicken, Yukon Potato Puree, Heirloom Carrots, Rosemary Jus
Wood Grilled Pork Chop, Parsnip Puree, Swiss Chard, Apple Compote, Pork Jus
Prime Flat Iron Steak, Rosemary Roasted Heirloom Potatoes, Blue Cheese Butter
Mesquite Grilled Rib Eye Steak, Fingerling Potatoes, Olive Chimichurri
Black Pepper Crusted Prime Beef Filet, Potato Gratin, Bordelaise Sauce

DESSERTS (Pre-select one)

Chocolate Bourbon Pecan Pie- Vanilla Bean Whip Cream
Caramelized White Chocolate Cheesecake- Chocolate Cookie Crust, Brownie Bites
Pumpkin Sticky Toffee- Cornbread Crumble, Vanilla Ice Cream
Vanilla Creme Brulee- Market Fruit
Spiced Apple Galette- Vanilla Anglaise, Caramel Ice Cream

COCKTAIL RECEPTION MENU

WOLFGANG PUCK PIZZAS

Margherita Pizza, Tomato Sauce, Burrata Mozzarella, Basil
Wild Mushrooms Pizza, Truffle Crème Fraiche, Taleggio Cheese, Arugula
Vegetable Pizza, Broccolini, Basil Pesto, Mozzarella, Tomatoes, Kalamata Olives
Italian Sausage Pizza, Crème Fraiche, Mozzarella, Garlic, Fresno Chilies, Baby Spinach
Pepperoni Pizza, Oven Roasted Tomatoes, Red Onions, Fresh Oregano
Prosciutto Pizza, San Marzano Tomato Sauce, Fresh Mozzarella, Arugula

PASSED APPETIZERS

Warm Goat Cheese Crostini, Olive Tapenade
Manchego Cheese, Grilled Ciabatta, Quince Jam
Artichoke Bruschetta, Herb Ricotta, Petite Arugula
Vietnamese Vegetable Rolls, Sweet Chili Sauce, Cilantro
Beef Tartar, Dijon Aioli, Toasted Baguette, Fine Herbs
Maine Crab Cakes, Marinated Tomatoes, Basil Pesto Aioli
Spicy Big Eye Tuna Tartare, Crisp Sesame Wontons, Chili Aioli
Shrimp & Crab Louis, Butter Lettuce, Herb Remoulade
Crisp Jidori Chicken Skewers, Yuzu Kosho Aioli, Scallions
Mini Duck Bratwurst, Pretzel Bun, Spicy Herb Mustard
Mesquite Grilled Steak Skewers, House Steak Sauce
Prime Beef Sliders, Brioche Bun, Aged Vermont Cheddar, Garlic Aioli
Crisp Potato Croquettes, Cheddar, Bacon, Chive Crème Fraiche

PASSED DESSERTS

Pecan Pie Crunch Bar- Mascarpone Whip Cream
Maple Panna Cotta- Cranberry Pear Compote, Gingersnap Crumble
Pumpkin Spiced Cream Puffs- Coffee Crunch
Mini Orange Spiced Cheesecakes- House-made Graham Cracker Crust
Ice Cream Sandwiches
Creme Brulee Brownies
Red Velvet Cake Pops

COCKTAIL RECEPTION MENU (CONT'D)

PASSED SMALL PLATES

Wood Grilled Louisiana Shrimp - Cheddar Grits, Chamucos Hot Sauce

Buffalo Bacon Tater Tots - Crème Fraiche, Blue Cheese, Chives

Chinois Chicken Lettuce Wraps - Mustard Vinaigrette, Crisp Wontons

Smoked Duck Bratwurst - Whole Grain Mustard

Chili Glazed Chicken Wings - Fresh Lime, Cilantro

Tomato Braised Meatballs - Creamy Polenta, Parmesan

Mushroom Agnolotti - Truffle Butter Sauce

Grilled New York Steak - House Steak Sauce, Fresh Horseradish

Lobster Mac n' Cheese - Cavatelli Pasta, 3 Cheese Blend

PASSED DESSERTS

Miniature Cherry Pies- Mascarpone Whip

White Chocolate Strawberry Cheesecakes-Graham Cracker Crust, Strawberry Compote

Peanut Butter Pretzel Cupcakes- Chocolate Pretzel Crunch, Peanut Butter Frosting.

Market Berry Cookie Bars- Sugar Cookie Crust, Berry Creme Fraiche Mousse

Lemon Meringue Cream Puffs- Pistachio Crunch, Italian Meringue

Ice Cream Sandwiches

Creme Brulee Brownies

ADDITIONAL OPTIONS

SHELLFISH BAR

Oysters on the Half Shell with Mignonette, Cocktail Sauce & Lemon

Chilled-Poached Gulf Shrimp with Herb Rémoulade

Add Maine Lobster and Alaskan King Crab

ANTIPASTI BAR

Artisan Salumi and Cured Meats, Imported and Domestic Cheeses,

Pickled Vegetables, Grilled Ciabatta and Spreads

BANQUET WINE LIST

CHAMPAGNE & SPARKLING WINE

PROSECCO Borgoluce, Borgoluce, Brut, Treviso, Italy NV

CHAMPAGNE Henriot, Brut, France NV

CHAMPAGNE Veuve Clicquot, Brut, France NV

WHITE

PINOT GRIGIO Le Coste-Posenato, Venetie, Italy

SAUVIGNON BLANC Wolfgang Puck, California

GRUNER VELTLINER Domäne Wachau, Federspiel, Austria

CHARDONNAY Wolfgang Puck, California

CHARDONNAY Chalone, Central Coast, California

CHARDONNAY Au Bon Climat, Santa Ynez, California

RED

PINOT NOIR Wolfgang Puck, California

PINOT NOIR Row Eleven, California

SANGIOVESE Rodano, Chianti Classico, Tuscany, Italy

MERLOT Pietra Santa, Central Coast, California

ZINFANDEL Seghesio, Sonoma County, California

MALBEC Salentein, Mendoza, Argentina

CABERNET SAUVIGNON Wolfgang Puck, California

CABERNET SAUVIGNON Tyrus Evan, Red Mountain, Washington

CABERNET SAUVIGNON Daou, Paso Robles, 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

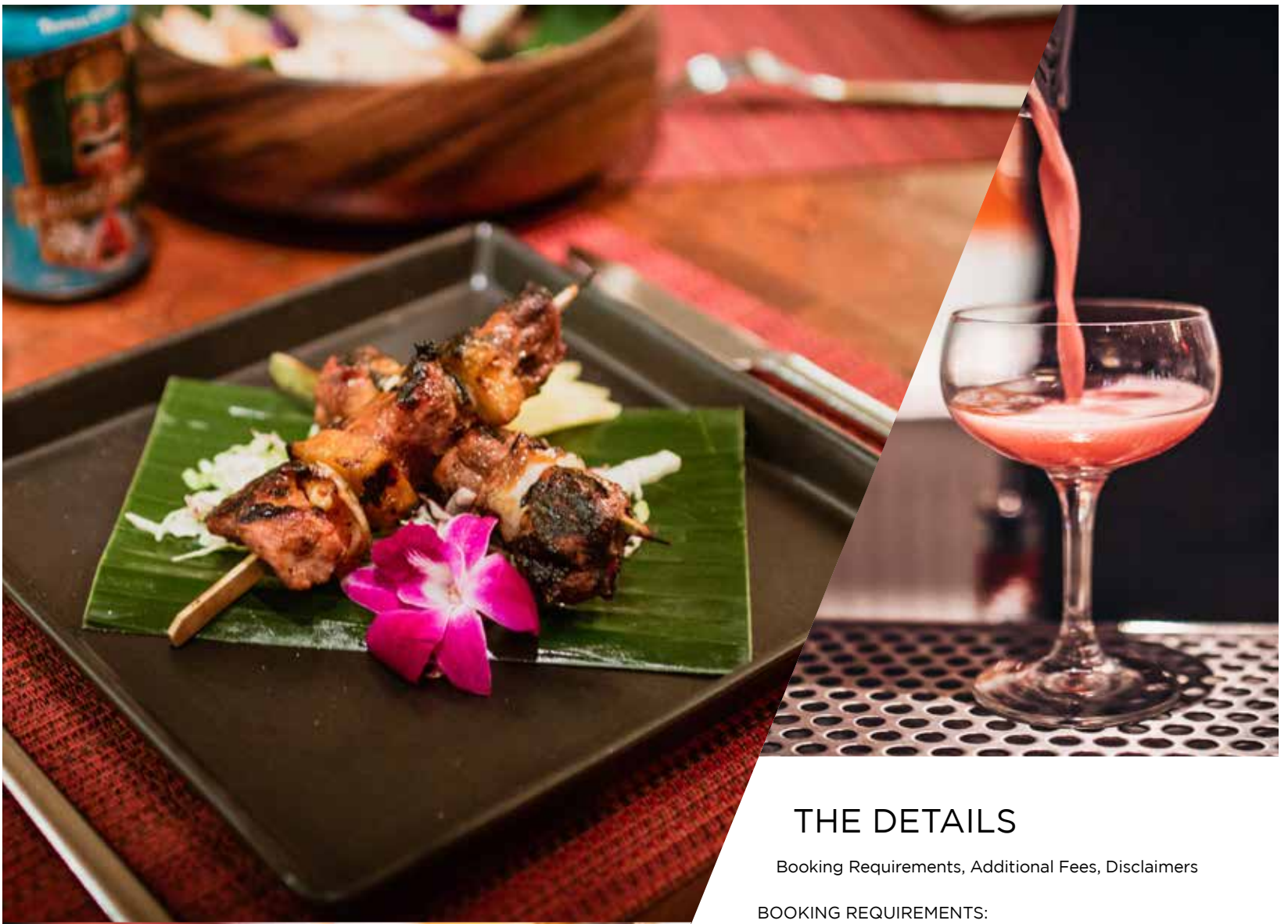
COFFEE & TEA

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



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!

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

