SIP & SAVOR
ENJOY FIRST-CLASS PRIVATE DINING
AT YOUR NEXT SPECIAL EVENT

See and be seen in one of Las Vegas’ most celebrated dining destinations – Spago by Wolfgang Puck. Located in The Forum Shops at Caesars Palace, this one of a kind venue can host groups of any size. No matter the occasion, our talented staff will help create a memorable experience with impeccable service, unmatched hospitality and Wolfgang’s world-famous cuisine.

CAPACITIES:
Banquet Room: up to 60 seated; 100 reception
Private Dining Room: up to 20 seated
Main Dining Room: up to 178 seated; 400 reception
Entire Restaurant: up to 425 seated, 600 reception
Banquet Room & Balcony: up to 90 seated; 125 reception
Café: up to 125 seated; 180 reception
PRIVATE DINING ROOMS

Whether for an intimate gathering, business lunches or large-scale celebratory events, Spago offers a one-of-a-kind venue to host a variety of groups for any occasion. In addition to the full restaurant, available for a complete buy-out, Spago features two distinct, first-class private dining spaces: a banquet room, downstairs and adjacent to the main dining room floor, as well as a large, private dining space located on the restaurant’s mezzanine level.

TABLESIDE SERVICE

Spago’s roving tableside service carts provide guests with a front-row seat to watch as culinary creations and handcrafted libations come to life. These unique presentations can be customized to reflect your style and taste as a host, and is sure to exceed your guests’ expectations.
MAIN DINING ROOM & BAR

Spago is a multi-faceted restaurant destination that provides our guests with many options for complete customization. Guests are first greeted by our indoor patio, often cited as the best people watching & celeb spotting location in Las Vegas, as well as a full bar fashioned with a marble countertop and mirrored panels, before entering the sweeping main dining room.

Designed by Engstrom Design Group, Spago’s interior is contemporary and stylish, as well as comfortable and warm. At Spago, the world’s of culinary, architecture and art are on full display with Las Vegas-based artist Tim Bavington’s abstract tribute to John Lennon, Imagine, hanging prominently above the main dining room floor.
BANQUET LUNCH MENU

WOLFGANG PUCK PIZZAS
**Gluten Free Pizza Crust Available upon Request**
Margherita, San Marzano Tomato Sauce, Fresh Mozzarella, Basil
Wild Mushroom, Goat Cheese, Thyme, Caramelized Onions, Provolone Cheese
Shrimp, Basil Pesto, Fontina Cheese, Sundried Tomatoes, Jalapenos, Ricotta
Pepperoni, San Marzano Tomato, Mushroom, Red Onion, Mozzarella
Italian Sausage, Roasted Fennel, Tuscan Black Olives, Parmesan
Prosciutto San Daniele, Mascarpone Cheese, Market Figs, Aged Balsamic, Arugula
House Smoked Salmon, Dill Crème Fraîche, Shaved Red Onions, Chives (Add $5)

PASSED APPETIZERS
Fine Herb-Boursin Cheese, Cherry Walnut Crostini
Artichoke Crostini, Roasted Bell Peppers, Lemon-Ricotta Cheese
Mediterranean Falafel, Garbanzo, Tahini Sauce
Crispy Chickpea “Panisse”, Roasted Piquillo Pepper, Fennel Pollen
Wild Mushroom Arancini, Shallot Marmalade, Aged Balsamic
Organic Deviled Eggs, Petite Chives
Vietnamese Spring Roll, Rice Paper, Market Vegetables, Mint, Ginger, Lime
Spicy Tuna Tartare, Sesame Miso “Cones” Pickled Ginger
Chicken Meatball, San Marzano Tomato Sauce, Parmesan Reggiano
Prime Beef Sliders, Aged Cheddar, Brioche Bun, House Made Pickles

SALADS
(Pre-select one)
Organic Mixed Field Green Salad, Cucumber, Goat Cheese, Olive Tapenade, Balsamic Dressing
Baby Spinach and Kale Salad, Crunchy Quinoa, Cherry Tomato, Pine Nuts, Feta, Champagne Vinaigrette
Little Gem Lettuce “Caesar”, Creamy Garlic Dressing, Parmesan-Ciabatta Crouton
Farmer’s Market Chopped Vegetable Salad, Mixed Greens, Parmesan, Balsamic Vinaigrette
Baby Beet Salad, Creamy Burrata, Petite Greens, Aged Balsamic, Pistachios
Butter Lettuce Salad, Avocado, Haricot Verts, French Radish, Fine Herbs, Green Goddess Dressing
Wild Arugula Salad, Prosciutto San Daniele, Burrata Cheese, Shaved Fennel, Ice Wine, Extra Virgin Olive Oil
Roasted Mushroom Salad, Bibb Lettuce, Caramelized Onions, Parmesan Crisp, Herb Salad, Sherry Vinaigrette

SOUPS
(Pre-select one)
Heirloom Tomato Soup, Roasted Garlic Turnover, Parmesan Reggiano, Basil Oil
Butternut Squash Puree, Mascarpone Emulsion, Sage
Farmer Market Vegetable “Minestrone”, House Made Ricotta Bruschetta, Bail Pistou
Tuscan Bean Soup, Pancetta, Escarole, Herb Gremolata
Indian Spiced Cauliflower Soup, Brown Butter Crouton, Curry Oil
Umbrian Lentil Soup, Heirloom Carrots, Parsley, Olive Oil
PASTAS
(Pre-select one)
Hand Made Corn Agnolotti, Parmesan Butter Sauce
House Made Four Cheese Ravioli, San Marzano Tomato, Ricotta Salata, Basil
Wild Mushroom Risotto, Oregon Wild Mushrooms, Caramelized Shallots, Parmesan
Mixed Vegetable & Parmesan Risotto, Assortment of Market Vegetables, Mascarpone, Lemon
Saffron Risotto, Scampi Shrimp, Romesco Pepper, Herbs
House Made Gnocchetti, Beef Bolognese, Plum Tomatoes, Parmesan Reggiano

ENTREES
(Pre-select two)
Chinois Chicken Salad, Napa Cabbage, Daikon Radish, Carrots, Cashews, Soy-Ginger Vinaigrette
Tuna Niçoise, Seared Bigeye Tuna, Fingerling Potatoes, Quail Egg, Haricots Verts, Tomatoes, Dijon Vinaigrette
Teriyaki Salmon Salad, Lettuce, Daikon Radish, Cucumber, Avocado, Seaweed, Pickled Ginger, Ponzu
Turkey Cobb, Romaine Lettuce, Green Beans, Avocado, Applewood Smoked Bacon, Balsamic Dressing
Scottish Salmon, Blue Crab Crust, Spinach, Fennel, Saffron Shell Fish Broth, French Olive Oil
Roasted Pacific Sea Bass, Baby Artichoke, Roasted Eggplant & Peppers, Confit Tomato, Olives, Salsa Verde
Oven Roasted Wild Cod “Chowder”, Leek Emulsion, Yukon Potato, Prosciutto
Roasted Free Range Chicken Breast, Potato Purée, Crème Fraiche, Sautéed Asparagus, Wild Mushrooms Jus
Chicken Breast Scaloppini, Sautéed Greens, Confit Tomatoes, Parsley, Parmesan Orzo, Crispy Prosciutto
Prime Beef Flat Iron, Roasted Fingerling Potato, Caramelized Onions, Spinach, Peppercorn Sauce

DESSERTS
(Pre-select one)
Tahitian Vanilla Crème Brulee, Seasonal Fruit, Shortbread Cookie
Caramelized Pear, Milk Chocolate Panna Cotta, Pear Marmalade
Granny Smith Apple Pie, Cinnamon-Apple Compote, Salted Caramel Ice Cream
Black Forest Cake, Bourbon-Soaked Cherry ,Vanilla Whipped Cream
Assortment of Sorbet
BANQUET DINNER MENU

PASSED APPETIZERS

Selection of three appetizers and two pizzas - $10.00 per person
Selection of four appetizers and three pizzas - $15.00 per person

WOLFGANG PUCK PIZZAS

Margherita, San Marzano Tomato Sauce, Fresh Mozzarella, Basil
Wild Mushroom, Goat Cheese, Thyme, Caramelized Onions, Provolone Cheese
Shrimp, Pesto, Fontina Cheese, Sundried Tomatoes, Jalapenos, Ricotta
Smoked Salmon, Dill Crème Fraîche, Shaved Red Onions, Chives (Add $5)
Pepperoni, San Marzano Tomato, Mushroom, Red Onion, Mozzarella
Italian Sausage, Roasted Fennel, Tuscan Black Olives, Parmesan
San Daniele Prosciutto, Mascarpone, Figs, Age Balsamic

VEGETABLE

Artichoke Crostini, Roasted Bell Peppers, Lemon-Ricotta Cheese
Eggplant Caponata, Crostini, Romesco Pepper, Aged Balsamic Basil
Mushroom Arancini, Roasted Garlic Aioli, Parmesan, Parsley
Mushroom Soup “Espresso”, Parmesan Spum
Avocado Toast & Crisp Prosciutto, Shaved Ricotta Salata
Mediterranean ‘Falafel’, Garbanzo & Pea, Tahini Sauce
Spago Classic Vegetable Spring Roll, Chili-Lime Dipping Sauce (Fried)

SEAFOOD

Maryland Blue Crab Cakes with Herb Garlic Aioli
Shrimp Satay with Honey, Lime, Thai-Chili Sauce
Crispy Shrimp Tempura, Wasabi, Cilantro Aioli
Shrimp Spring Roll, Sweet Chili Dipping Sauce, Chinese Mustard
Bite Size Shrimp “Taco” with Mango, Cilantro, Chili Aioli
Spicy Tuna Tartare, Sesame “Cone” Pickled Ginger
Tuna Sashimi on a Crispy Rice Puff with Avocado, Soy Lime Ginger Ponzu
Smoked Salmon” Toast”, Pumpernickel Bread, Cucumber, Dill Cream
Deviled Eggs with Sturgeon Caviar

MEATS

Thai Chicken Satay, Thai Peanut Sauce
Chicken Wing “Lollipops” Lemon-Chili-Garlic
Bite Size Chicken Meat Ball, San Marzano Tomato, Parmesan Reggiano
Pork Pot Sticker Dumpling, Black Vinegar, Cilantro
Mini Beef Pastrami Sandwich, Nine Grain Wafer, Dijon Aioli
Teriyaki Glazed Beef Skewer, Cilantro
Prime Beef Sliders with Aged Cheddar, Brioche Bun
Marinated Lamb Chops, Mint Pesto, Pomegranate Glaze
Burrata Cheese Crostini, Prosciutto San Daniele
BANQUET DINNER MENU (CON’T)

SALADS
(Pre-select one)
Organic Mixed Field Green Salad, Cucumber, Cherry Tomatoes, Goat Cheese, Olive Tapenade, Balsamic Dressing
Hearts of Little Gem Lettuce “Caesar”, Creamy Garlic Caesar Dressing, Parmesan-Ciabatta Crouton
Butter Lettuce Salad, Avocado, French Radish, Fine Herbs, Green Goddess Dressing
Farmer’s Market Chopped Vegetable Salad, Market Vegetable, Parmesan, Balsamic Vinaigrette
Baby Spinach and Kale Salad, Crunchy Quinoa, Cherry Tomato, Pine Nuts, Feta, Champagne Vinaigrette
Baby Beet Salad, Creamy Burrata, Citrus Vinaigrette, Watercress, Aged Balsamic
Roasted Wild Mushroom Salad, Organic Frisee, Caramelized Onions, Warm Goat Cheese, Herb Salad
Wild Arugula Salad, Prosciutto San Daniele, Burrata Cheese, Heirloom Tomatoes, Banyuls Vinaigrette

SOUPS
(Pre-select one)
Butternut Squash Soup, Lemon Mascarpone Emulsion, Sage
Farmer Market Root Vegetable “Minestrone”, House Made Ricotta Bruschetta
Tuscan Bean Soup, Swiss Chard, Pancetta, Olive Oil
Cauliflower Soup, Vadouvan Spice, Cilantro Yogurt
Celery Root Puree, Fennel, Cilantro Oil
Umbrian Lentil Soup, Heirloom Carrots, Parsley, Olive Oil

PASTAS
(Pre-select one)
House Made Four Cheese Ravioli, San Marzano Tomato, Ricotta Salata, Basil
Fresh Ricotta Gnudi, Sage, Lemon Brown Butter, Bread Crumbs
Hand Made Acorn Squash Agnolotti, Cippolini, Prosciutto, Parmesan
Wild Mushroom Risotto, Parmesan, Leeks
Saffron Risotto, Scampi Shrimp, Piquillo Peppers
House Made Rigatoni, Sausage Bolognese, Plum Tomatoes, Parmesan

ENTREES
English Pea Soup, Lemon Mascarpone Emulsion, Mint
Farmer Market Spring Vegetable “Minestrone”, House Made Ricotta Bruschetta
Tuscan Bean Soup, Swiss Chard, Pancetta, Olive Oil
Cauliflower Soup, Vadouvan Spice, Cilantro Yogurt
Spring Asparagus Soup, Meyer Lemon Crème Fraiche, Fine Herbs
Umbrian Lentil Soup, Snap Peas, Heirloom Carrots, Pea Shoots
SEAFOOD
Roasted Wild Black Bass, Artichokes, Roasted Eggplant & Peppers, Confit Tomato, Olives, Salsa Verde
Line-Caught Loup De Mer, Cauliflower, Capers, Almonds, Brown Butter, Lemon Vinaigrette
Oven Roasted Wild Cod “Chowder”, Leek Emulsion, Yukon Potato, Prosciutto
Maine Diver Scallops, Fingerling, Shiitake Mushroom, Thai Basil, Green Curry Sauce
Sautéed Shrimp “Calabrian”, Sautéed Kale, Polenta, Sweet Peppers, Basil, Citrus Gremolata
Scottish Salmon, Crab Cake, Spinach, Fennel, Saffron Shell Fish Broth, French Olive Oil
Hong Kong Style Steamed Black Bass, Sautéed Boy Choy, Shiitake Mushroom, Carrot, Steamed Rice, Ponzu

POULTRY
Roasted Free Range Chicken Breast, Yukon Gold Potato Purée, Spring Onions, Wild Mushrooms, Chicken Jus
Chicken Breast Scaloppini, Sautéed Greens, Confit Tomatoes, Parsley & Parmesan Orzo, Crispy Prosciutto
Pan Roasted Duck Breast, Sautéed Trumpet Royal Mushroom, Arugula, Corn Purée, Port-Cherry Reduction
Pan Roasted Quail, Brioche Stuffing, Charred Escarole, Rosemary Honey, Natural Jus

MEATS
Snake River Farm Roasted Pork Loin, Sautéed Greens, Semolina Fonduta, Cherry Balsamic Glaze
Colorado Rack of Lamb, Toasted Farro, Spiced Eggplant, Yogurt, Mint Pesto (Add $5)
Free Range Veal Loin, Wild Mushroom, Tomato, Escarole, Romesco Peppers, Herb Gremolata
Prime Beef Ribeye, Mascarpone Whipped Potato Purée, Tempura Onions, Red Wine Sauce
Prime Beef Tenderloin, Potato Mille-feuille, Caramelized Heirloom Carrots, Peppercorn Sauce
Grilled Prime New York Steak, Pommes Lyonnaise, Confit Bacon, Spinach, Cipollini, Red Wine Sauce
Moroccan Spiced Braised Beef Short Ribs, Couscous, Baby Turnips, Leeks, Natural Jus

DESSERT
(Pre-select one)
Tahitian Vanilla Crème Brulee, Seasonal Fruit, Shortbread Cookie
Caramelized Pear, Milk Chocolate Panna Cotta, Pear Marmalade
Granny Smith Apple Pie, Cinnamon-Apple Compote, Caramel Ice Cream
Black Forest Cake, Bourbon-soaked Cherry, Tahitian Vanilla Whipped Cream
Chocolate Moelleux, Candied Piedmont Hazelnut, Sea Salt Ice Cream

** Vegetarian & Vegan or Gluten Free dishes available upon request or on an individual basis**
COCKTAIL RECEPTION MENU

WOLFGANG PUCK PIZZAS
Margherita, San Marzano Tomato Sauce, Fresh Mozzarella, Basil
Wild Mushroom, Goat Cheese, Thyme, Caramelized Onions, Provolone Cheese
Shrimp, Pesto, Fontina Cheese, Sundried Tomatoes, Jalapenos, Ricotta
Smoked Salmon, Dill Crème Fraîche, Shaved Red Onions, Chives (Add $5)
Pepperoni, San Marzano Tomato, Mushroom, Red Onion, Mozzarella
Italian Sausage, Roasted Fennel, Tuscan Black Olives, Parmesan
San Daniele Prosciutto, Shave White Onions, Mascarpone, Figs, Age Balsamic

VEGETABLE
Artichoke Crostini, Roasted Red Peppers, Lemon-Ricotta Cheese
Eggplant Caponata, Bruschetta, Romesco Pepper, Aged Balsamic Basil
Wild Mushroom Toast, Burrata, Aged Balsamic
Mushroom Arancini, Roasted Garlic Aioli, Parmesan, Parsley
Butternut Squash Soup “Espresso”, Mascarpone Emulsion
Mediterranean ‘Falafel’, Garbanzo & Pea, Tahini Sauce
Spago Classic Vegetable Spring Roll, Chili-Lime Dipping Sauce (Fried)
Vietnamese Spring Roll, Rice Paper, Market Vegetables, Mint, Ginger, Lime

SEAFOOD
Maryland Blue Crab Cakes with Herb Garlic Aioli
Shrimp Satay with Honey, Lime, Thai-Chili Sauce
Crispy Shrimp Tempura, Wasabi, Cilantro Aioli
Bite Size Shrimp “Taco” with Mango, Cilantro, Chili Aioli
Spicy Tuna Tartare, Sesame “Cone” Pickled Ginger
Tuna Sashimi on a Crispy Rice Puff with Avocado, Soy Lime Ginger Ponzu
Hamachi “Tiradito” Aji Amarillo, Fresno Chili, French Radish
Smoked Salmon Toast, Pumpernickel Bread, Cucumber, Dill Cream
Deviled Eggs with Sturgeon Caviar

MEATS
Burrata Cheese Crostini, Prosciutto San Daniele
Thai Chicken Satay, Thai Peanut Sauce
Spicy Chicken “Lollipops” Herb Buttermilk Sauce
Chicken Meat Ball, San Marzano Tomato, Parmesan Reggiano
Pork Pot Sticker Dumpling, Black Vinegar, Cilantro
Mini Beef Pastrami Sandwich, Nine Grain Wafer, Dijon Aioli
Avocado Toast & Crisp Prosciutto, Shaved Ricotta Salata
Teriyaki Glazed Beef Skewer, Cilantro
Beef Tataki, Ginger, Lemon-Soy-Garlic Chili Sauce
Wagyu Beef Sliders, Aged Cheddar, Brioche Bun
Prime Steak Tartare, Crisp Baguette, Dijon Aioli
Marinated Lamb Chops, Pomegranate Glaze, Mint Pesto

PASSED DESSERTS
Mini Apple Caramel Pie
Passion Fruit Marshmallow
Chocolate Dipped Peanut Butter Bars
Lemon Meringue Lollipops
    Dark Chocolate Cupcake, Toffee Buttercream
Coconut Shortbread, Pineapple Mousse, Toasted Coconut
Mini Ricotta Beignet, Cranberry Dipping Sauce
Assorted Cookies and Macarons
Assorted Wolfgang Puck Chocolates
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”
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”
WHISKY (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

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
BANQUET WINE LIST

SPARKLING
PROSECCO Borgoluce, Brut, Treviso, Italy NV
CHAMPAGNE Henriot, Brut, France NV
CHAMPAGNE Veuve Clicquot, Brut, France NV

WHITE
PINOT GRIGIO Le Coste-Posenato, Venezie, Italy
SAUVIGNON BLANC Wolfgang Puck, California
SAUVIGNON BLANC Margerum, Santa Barbara, California
RIESLING Dr. Loosen, Mosel, Germany
GRUNER VELTLINER Domäne Wachau, Austria
CHARDONNAY Wolfgang Puck, California
CHARDONNAY Chalone, Central Coast, California
CHARDONNAY Grgich Hills, Napa, California

RED
PINOT NOIR Wolfgang Puck, California
PINOT NOIR Inception, California
SANGIOVESE Rodano, Chianti Classico, Tuscany, Italy
MERLOT Pietra Santa, Central Coast, California
MALBEC Salentein, Mendoza, Argentina
CABERNET SAUVIGNON Wolfgang Puck, California
CABERNET SAUVIGNON Daou, Paso Robles, California
CABERNET SAUVIGNON Ramey, 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.

Revised 3/2017
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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