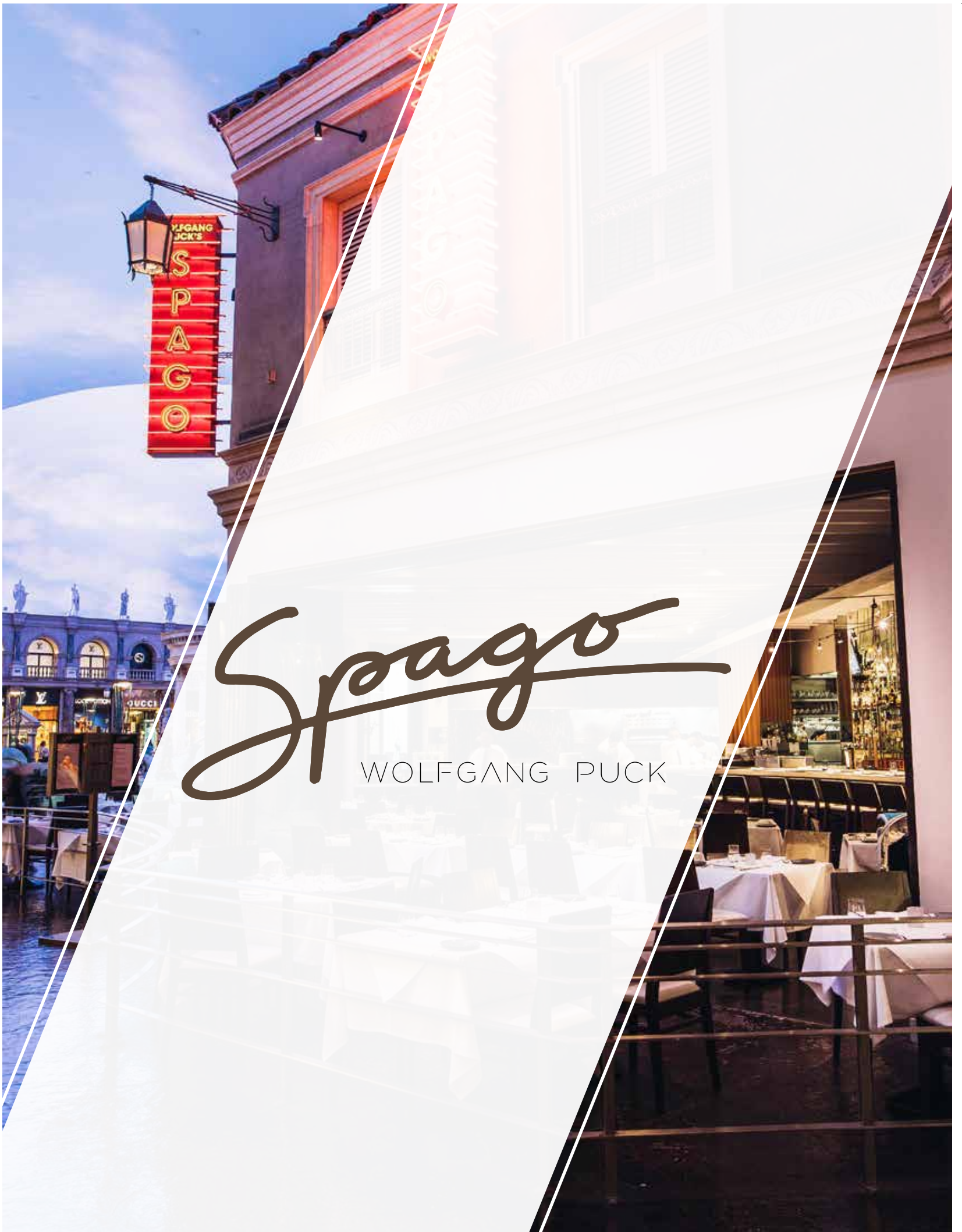




Spago

WOLFGANG PUCK



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



@SpagoLasVegas



@WolfgangPuckLV







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, Basil 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

BANQUET LUNCH MENU (CON'T)

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

BANQUET DINNER MENU (CON'T)

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, Shitake 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, Pumpnickel 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

COCKTAIL RECEPTION MENU (CON'T)

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"
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

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, Venezia, 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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