



Spago Beverly Hills is the cornerstone of Wolfgang Puck and Barbara Lazaroff's fine dining group. Under the tutelage of James Beard Award-winning Executive Chef Lee Hefter and Executive Pastry Chef Sherry Yard, Spago's imaginative seasonal menus feature the freshest ingredients infused with our Chefs' award-winning styles. Spago Beverly Hills maintains its cutting-edge role as a creative culinary force by showcasing the best of California's produce in a sophisticated environment. As popular for lunch as it is dinner, Spago Beverly Hills is famous for table-hopping, people watching and the grandest of parties.

The 2009 Los Angeles *Michelin Guide* awarded Spago Beverly Hills Two Stars, one of only four restaurants in the city to receive such a distinction. In 2010 Spago Beverly Hills earned the *Wine Spectator's* prestigious Grand Award, the publication's highest honors.

Lee Hefter, Executive Chef
Tetsu Yahagi, Chef de Cuisine

Sherry Yard, Executive Pastry Chef
Christopher Miller, Wine Director

SPECIAL EVENTS AT SPAGO BEVERLY HILLS

The Private Dining Rooms at Spago are beautifully designed, full of exquisite detail and extremely versatile. Whether hosting a sit-down family dinner for 15 or a post awards show reception for 550, Spago's superlative level of service and innovative, world-class cuisine are of the highest standard. Our Special Events Department will work with you to create the perfect menu for the perfect event, assisting you with flowers, décor, specialty linens and entertainment as required. At Spago Beverly Hills we promise that every party will be as effortless as it is impressive, that every party becomes a memorable event.

THE SPECIAL EVENTS TEAM

Alexandra, Matt or Tammy can be reached via telephone at 310-777-3711 or by fax at 310-385-9690; Please let us know if you have any questions at all; for Main Dining Room reservations please call 310-385-0880

Alexandra Pribuss, Director Special Events (alexandra.pribuss@wolfgangpuck.com)

Matt Harrington, Assistant Director of Special Events (matt.harrington@wolfgangpuck.com)

Tammy Ruiz, Special Events (tammy.ruiz@wolfgangpuck.com)

*Group reservations also available at our sister locations
CUT, Wolfgang Puck Bar & Grill, WP24 and Chinois on Main*

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Special Events Information & Pricing

SPECIAL EVENT PRICING

3-Course Lunch *	starts at \$55 per person
3-Course Dinner *	starts at \$88 per person
Reception Menu *	starts at \$60 per person
Corkage Fee **	\$35 per bottle
Valet Parking ***	\$8 per car

If you would like to Buy Out the entire restaurant please contact the Special Events Team for more details and pricing.

** Prices are for Food only, Beverages, applicable Room Fees, Service Charge & Sales Tax will be in addition.*

*** Our Corkage Fee is \$35 per 750ml bottle for wines not represented on our full wine list, with a 3-bottle maximum for Main Dining Room reservations and at the ratio of one bottle per four guests for Private Dining reservations*

**** For Parties of 60 or more it is necessary for our Valet Service to bring in additional Attendants for the benefit of your guests, as such there will be an additional Valet Fees.*

SEATING CAPACITIES

Private Dining Rooms	15 to 90 seated, 175 for a reception
with the Gallery	up to 125 seated, 250 for a reception
Entire Restaurant	up to 250 seated, 550 for a reception

AMENITIES

Private Bar, Private Entrance, Personal Staff, Exceptional Wine List, Balcony

SQUARE FOOTAGE

Private Dining Rooms	1,035 sq feet
Gallery	456 sq feet
Main Dining Room	1,400 sq feet
Patio	600 sq feet
Private Bar Area	368 sq feet

