



Spago Beverly Hills ~ Reception Menus

GENERAL INFORMATION

Due to market conditions and availability menu items and pricing are subject to change without prior notice

Guest who are Vegetarian, Vegan or who have any particular dietary requirements will be accommodated upon request the day of your event

Spago does not accept cakes and desserts from outside sources

For Parties of 60 or more it is necessary for our Valet Service to add additional Valet Attendants for the benefit of your guests, as such there will be an additional Valet Fee of \$200.00 added to your final bill whether or not you decide to *Host* or *Not Host* the valet. For significantly larger parties the Valet Fee may be higher, as determined by our Valet Service

All Beverages are charged on consumption; We unfortunately cannot host "cash" bar style events in our Private Dining areas

Prices listed do not include 22% service charge and current sales tax

Lee Hefter, Executive Chef
Tetsu Yahagi, Chef de Cuisine

Sherry Yard, Executive Pastry Chef

THE SPECIAL EVENTS DEPARTMENT

The special events department 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

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

Please follow Spago Beverly Hills and Wolfgang Puck on Facebook

Reception Menu Selections & Pricing

\$60.00 per person for the following Tray Passed Hors d'oeuvres & Desserts menu, served for *up to 2½ hours*

RECEPTION MENU

ASSORTED SPAGO PIZZAS (including our signature **SMOKED SALMON PIZZA**)
BEEF SATAYS with Red Thai Curry Sauce
CHICKEN SATAYS with Thai Peanut Sauce
CRISPY VEGETABLE SPRING ROLLS with Sweet Chili Sauce
PORK POTSTICKERS with Ponzu
TEMPURA SHRIMP with Wasabi Cream
ROASTED NEW POTATOES with Crème Fraîche and Caviar

Followed by

CHEF SHERRY'S CHOICE OF TRAY PASSED DESSERTS

ADDITIONAL SELECTIONS (which can be added to above menu at the per person cost indicated)

SPICY TUNA TARTARE in Sesame-Miso Tuille Cones (add \$3 per person)
SPANAKOPITA (add \$2 per person)
MINI BURGERS on a Brioche Bun (add \$3 per person)
LOBSTER SPRING ROLLS with Sweet Chili Sauce (add \$3 per person)
CONFIT BACON "EN CROUTE" (add \$2 per person)
ASSORTED SUSHI ROLLS with Soy-Yuzu Sauce (add \$10 per person)

SPAGO PLATTER SELECTIONS (can be added to above menu add \$15 per person per platter*)

ANTIPASTI PLATTER

Buffalo Mozzarella with Roasted Peppers; Mixed Marinated Olives;
Bruschetta with Tuscan Style Beans and Shaved Parmesan
Prosciutto and Assorted Cured Meats;
Roasted Vegetables with Old Balsamic & Extra Virgin Olive Oil

SEAFOOD PLATTER

Poached Mussels, Oysters, Little Clams, Shrimp & Lobster Tails with accompanying Sauces

* Rentals may be needed for platters and will be an additional charge



The Wine Director's "Suggested" Wine List

In 2010 Spago Beverly Hills earned the *Wine Spectator's* prestigious Grand Award, the publication's highest honors, as such the following wines and champagnes represent only a small, but select, sampling from our extensive list (which can be emailed to you upon request); due to market conditions availability and pricing of wines is subject to change without prior notice however

Our *Corkage Policy* is \$35 per 750ml bottle for wines *not represented* on our full wine list, with a 2-bottle maximum for Main Dining Room reservations and at the ratio of *one bottle per four guests* for Private Dining reservations All Beverages are charged on actual consumption; We unfortunately cannot host "cash" bar style events in our Private Dining areas Prices listed do not include 22% service charge and 9.75% sales tax

Christopher Miller, Wine Director

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SPARKLING WINES

- Prosecco**, Adriano Adami, Bosco di Gica, Valdobbiadene, Italy Brut NV \$50
Subtle lemon verbena, dried banana chips, wisteria, saffron and sudachi cotton candy. An excellent aperitif
- Champagne**, Veuve Fourny "Grande Réserve," Brut NV \$85
Yellow plum skin and wet chalk, with flavors of fresh papaya, pineapple, honeysuckle, and subtle citrus tones
- Rosé Champagne**, Ruinart, Brut Rosé NV \$125
A soft, bubbly mousse, full of ripe Saturn peach, nectarine, and cherry blossoms, with a smooth, round palate

WHITE WINES

- Sauvignon Blanc**, Domaine Laporte "Le Bouquet," Loire Valley, France \$48
- Roussanne**, Jean Vullien, Chignin-Bergeron, Savoie, France \$52
- Riesling**, Werner, Kabinett, Schweicher Annaberg, Mosel, Germany \$44
- Albariño**, Martin Codax, Rías Baixas, Spain \$40
- Pinot Grigio**, Palmina, Santa Barbara County, CA \$38
- Burgundy**, Dominique Cornin, Mâcon-Chaintré, France \$52
- Grüner Veltliner**, Schloss Gobelsburg "Gobelsburger," Austria \$48
- Chardonnay**, Inception, Santa Barbara County, CA \$40
- Chardonnay**, Patz & Hall (Various Cuvées), Napa/Sonoma, CA \$76
- Chardonnay**, Grgich Hills, Napa Valley, CA \$92

ROSÉ WINES

- Barbarossa**, Punta Crena, Liguria, Italy \$50

RED WINES

- Pinot Noir**, Melville, Sta. Rita Hills, CA \$56
- Pinot Noir**, Inception, Santa Barbara County, CA \$45
- Grenache Blend**, d'Or et de Gueules "Les Cimels," Rhône Valley, France \$36
- Merlot**, Trefethen, Napa Valley, CA \$44
- Merlot**, Provenance, Napa Valley, CA \$52
- Barbera**, Palmina, Santa Barbara County, CA \$46
- Cabernet Sauvignon**, Casa Lapostolle, Rapel Valley, Chile \$40
- Cabernet Sauvignon**, T-Vine, Sonoma County, CA \$76
- Malbec**, Familia Grittini "Areo," Mendoza, Argentina \$42
- Bordeaux**, La Croix Bonis, St.-Estèphe, France \$60

* our complete wine list can be found at www.wolfgangpuck.com/restaurants/fine-dining/3635 *