



**Wolfgang Puck Bar & Grill** is the perfect destination for entertaining at L.A. LIVE, the electric 4 million square-foot sports and entertainment complex in the heart of Los Angeles. Whether a pre-concert reception or an intimate private event, Wolfgang Puck Bar & Grill brings you imaginative à la minute cuisine and creates a world-class experience you and your guests will never forget.

**Wolfgang Puck** sets the standard for special events, providing award-winning cuisine, impeccable service and a creative flair that is perfectly matched to each occasion. Menus are customized with your event in mind, using seasonal, sustainable and ethically raised ingredients, while L.A. LIVE is destined to be the greatest entertainment destination in the world, offering endless possibilities for parties and events. *Let us create a memorable experience for your next event.*

John Lechleidner, Executive 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 213-748-9700

*Group reservations also available at our sister locations*

*Spago Beverly Hills, CUT, WP24 and Chinois on Main*

*Follow Wolfgang Puck on Facebook*

## Wolfgang Puck Bar & Grill Information

### Capacities & Square Footage

Private Dining Room	up to 50 seated, 75 for a reception
Entire Restaurant	up to 200 seated, 350 for a reception
Private Dining Room	721 sq feet
Main Dining Room	2750 sq feet

### Additional Costs

Corkage Fee	\$20 per 750ml. bottle
Self Parking	\$5 for first 2 hours, \$5 for each 30 minutes after, \$25 maximum
Valet Parking (7 days notice required)	\$30 per car

### Dinner Menu Selections & Pricing

3-Course Menu	\$52
3-Course Menu with 4 passed Wolfgang Puck Pizzas	\$60
4-Course Menu with 4 passed Wolfgang Puck Pizzas	\$68

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

All Beverages are charged on consumption; Our Corkage is \$20 per 750ml bottle; In our Private Dining area we require an average \$15 per person beverage revenue minimum for evening events

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

**Wolfgang Puck's Signature Pizzas** *(choice of 4)*

MARGHERITA San Marzano Tomato Sauce, Buffalo Mozzarella

WILD &amp; DOMESTIC MUSHROOM Parmesan Reggiano, Garlic

VEGETABLE Zucchini, Tomatoes, Roasted Peppers, Leeks, Goat Cheese, Olives

SPICY GARLIC CHICKEN Leeks, Red Onions, Goat Cheese

PROSCIUTTO DI PARMA Olives, Basil Pesto, Roasted Tomatoes

SPICY SOPRESSATA &amp; SALAMI Green Chilies, Red Onions

**First Course** *(choice of one)*

CREAMY CLAM CHOWDER Confit Bacon, Yukon Potatoes, Crispy Parsley

SWEET CORN SOUP Cippolini Onions, Caramelized Corn

BUTTER LETTUCE SALAD Champagne Vinaigrette, Cherry Tomatoes, Avocado

FARMERS MARKET VEGETABLE SALAD

Organic Greens, Capers, Olives, Feta, Yogurt Herb Vinaigrette

FUJI APPLE SALAD Frisée, Arugula, Spiced Marcona Almonds, Blue Cheese

TUNA TARTAR Avocado, Sweet Soy, Sesame Wonton Chips *(add \$4 per person)*MARYLAND CRAB CAKES Tomato Relish, Basil Pesto Aioli *(add \$4 per person)***Pasta Course** *(choice of one – if selecting four course menu only)*

MUSHROOM GARGANELLI Wild Mushrooms, Parmesan

FOUR CHEESE RAVIOLI Heirloom Tomato Sauce

RICOTTA GNOCCHI Italian Sausage Bolognese, Parmesan, Parsley

SWEET SUMMER CORN RISOTTO Parmesan

PARMESAN RISOTTO Wild Mushrooms

**Entrées** *(choice of two)*

ATLANTIC SALMON / FLORIDA GROUPER / SEA BASS / SWORDFISH

*\*\* Please choose one of the following selections to accompany your fish choice*

Summer Vegetable Ragoût, Zucchini, Squash, Fennel, Tomatoes, Arugula, Olive Relish

Shellfish Stew; Manila Clams, Steamed Mussels, Shrimp, Saffron-Tomato Broth

Fingerling Potatoes, Confit Bacon, Cipollini Onions, Asparagus, Mustard Sauce

Garlic Spinach, Spanish Chorizo, Manila Clams

White Beans, Confit Tomatoes, Asparagus, Black Olive Puree

PAN ROASTED HALF CHICKEN

Yukon Potato Puree, Sweet Corn, Wild Mushrooms, Currants, Natural Jus

GRILLED PORK CHOP Frisée, Arugula, Fingerling Potatoes, Red Onion, Thyme Jus

GRILLED FLAT IRON STEAK Shishito Peppers, Wild Mushrooms, Caramelized Garlic  
*(add \$2 per person)*GRILLED PRIME RIBEYE Asparagus, Roasted Shallots, Argentinean Chimichurri  
*(add \$3 per person)***Family Style Sides** *(ordered separately – each order serves 2-3 guests)*SWEET POTATO FRIES with Indian Spices *(\$6 per order)*CRISPY FRENCH FRIES with Smoked Paprika Béarnaise *(\$6 per order)*SAUTÉED FARMER'S MARKET VEGETABLES *(\$7 per order)*THREE CHEESE MACARONI & CHEESE *(\$12 per order)***Desserts** *(choice of one)*

TRIPLE CHOCOLATE PUDDING CAKE Chocolate Sauce, Whipped Crème Fraîche

FROZEN LIME CHEESECAKE Gingersnap Toffee Cookie Crust

WARM CHOCOLATE SOUFFLE CAKE Caramelized Bananas, Butterscotch Cream

FUJI APPLE &amp; TOASTED ALMOND CRUMBLE Frozen Vanilla Custard



## Special Events Wine List

Our full wine list can be sent to you upon request

Corkage is \$20 per 750ml bottle

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## Champagne and Sparkling Wines

Mionetto, Prosecco, Treviso, Italy NV	45
Nicolas Feuillatte Brut , Champagne NV	90
Gruet, Brut Rosé, New Mexico NV	50

## White Wines

Muscadet, Domaine Guindon "Sur Lie", Coteaux de la Loire 2009	36
Pinot Grigio, Esperto, Delle Venezie, Italy 2009	36
Riesling, Zilliken "Butterfly", Mosel, Germany 2008	44
Grüner Veltliner, Ebner - Ebenauer, Niederösterreich, Austria	48
Sauvignon Blanc, Wolfgang Puck, California 2009	32
Chardonnay, Inception, Santa Barbara County 2009	56
Chardonnay, Wolfgang Puck, California 2009	32

## Red Wines

Pinot Noir, Stephen Ross, Central Coast, 2008	56
Gamay, La Renaudie "Les Guinetieres", Touraine, France 2009	36
Grenache, Belleruche, M. Chapoutier, Rhône, 2008	40
Malbec, Alberti 154, Mendoza, Argentina 2009	40
Sangiovese, Santa Cristina, Tuscany, Italy 2008	48
Merlot, Wolfgang Puck, California 2009	32
Cabernet Sauvignon, Wolfgang Puck, California 2009	32
Cabernet Sauvignon, Uppercut, Napa Valley 2007	56
Shiraz, Kangarilla Road, McLaren Vale, Australia 2006	56
Zinfandel, Cordon, Paso Robles, California 2008	48