



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

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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 750 ml. 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

Lunch Menu Selections & Pricing

3-Course Menu	\$30
3-Course Menu with 3 passed Wolfgang Puck Pizzas	\$38
4-Course Menu with 3 passed Wolfgang Puck Pizzas	\$45

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 \$10 per person beverage revenue minimum for daytime 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 & 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 & SALAMI** Green Chilies, Red Onions**First Course** *(choice of one)***CREAMY CLAM CHOWDER** Confit Bacon, Yukon Potatoes, Crispy Parsley**SWEET CORN SOUP** Cipolini 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 & Domestic Mushrooms, Parmesan**FOUR CHEESE RAVIOLI** Heirloom Tomato Sauce**RICOTTA GNOCCHI** Italian Sausage Bolognese, Parmesan, Parsley**Entrées** *(choice of two)***RICOTTA GNOCCHI** Italian Sausage Bolognese, Parmesan, Parsley**SPAGHETTI & HOUSE MADE MEATBALLS** Spicy Tomatoes, Pecorino**LASAGNA** Beef Bolognese, Spinach Pasta, Ricotta**CHINOIS CHICKEN SALAD**

Sweet Mustard Vinaigrette, Organic Greens, Frisée, Crispy Wontons, Cashews

GREEK SALAD WITH GRILLED SHRIMPOlives, Tomatoes, Peppers, Tzatziki Vinaigrette *(add \$2 per person)***GRILLED STEAK SALAD**Maytag Blue Cheese, Arugula, Radicchio, Cherry Tomatoes *(add \$2 per person)***ORGANIC CHICKEN BREAST SANDWICH** Brie, Arugula, Tomatoes, Ciabatta**GRILLED VEGETABLE SANDWICH** Basil, Burrata, Olives, Pita Bread**GRILLED STEAK SANDWICH**Sourdough, White Cheddar, Caramelized Onions *(add \$2 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 SOUFFLÉ CAKE** Caramelized Bananas, Butterscotch Cream**FUJI APPLE & 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