



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

Cocktail Reception Information

Our Cocktail Reception selections are tray-passed for up to 2 ½ hours, which includes the passing of tray-passed dessert

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 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

Pricing

Reception Menus	start at \$40 per person
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

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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Cocktail Reception Menus & Pricing

\$40 for a selection of 3 Pizzas, 3 Hors d'oeuvres and 3 Desserts passed for up to 2 ½ hours

\$45 for a selection of 4 Pizzas, 4 Hors d'oeuvres and 3 Desserts passed for up to 2 ½ hours

\$50 for a selection of 5 Pizzas, 5 Hors d'oeuvres and 3 Desserts passed for up to 2 ½ hours

Signature Wolfgang Puck Pizzas

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

Hors d'oeuvres

GARDEN VEGETABLE CROSTINI

Feta Cheese, Olives

HEIRLOOM TOMATO BRUSCHETTA

Parmesan, Basil

STUFFED BABY ARTICHOKES

Goat Cheese, Thyme, Pine Nuts

WHITE BEAN & PROSCIUTTO CROSTINI

Parmesan, Basil

MINI PRIME BURGERS

Vermont White Cheddar, Red Onion Marmalade, Garlic Aioli

HOUSE MADE MEATBALL "SLIDERS"

Smoked Tomato Sauce, Pecorino Romano

THAI CHICKEN SATAYS

Spicy Peanut Sauce, Sesame

MOROCCAN BEEF SKEWERS

Spicy Harissa, Cilantro

TEMPURA GULF SHRIMP

Gremolata Aioli *(add \$1.50 per person)*

SAUTÉED MARYLAND CRAB CAKES

Tomato Relish, Basil *(add \$1.50 per person)*

SPICY TUNA TARTAR

Cucumber, Ginger, Sesame Wonton *(add \$1.50 per person)*

Tray Passed Desserts *(choice of three)*

BUTTERMILK CUPCAKES with Strawberries and Crème Fraîche Cream

TRIPLE CHOCOLATE CUPCAKES with Pudding and Chocolate Pearls

ASSORTED COOKIES - Chocolate Chip, Oatmeal and Snickerdoodle

LIME CHEESECAKE POPS with Toffee Crumble

CHOCOLATE PIZZA with Nutella Cream, Candied Hazelnuts and Marshmallows



Special Events Wine List

Our full wine list can be sent to you upon request

Corkage is \$20 per 750ml bottle

All Beverages are charged upon consumption; In our Private Dining Room we require an average \$15 per person beverage revenue minimum for evening events

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