

CUT

WOLFGANG PUCK

PRIVATE DINING

Located in the heart of Beverly Hills within Beverly Wilshire, A Four Seasons Hotel, CUT by Wolfgang Puck is the perfect location for your next private gathering, promising genuine hospitality, Michelin-rated steakhouse cuisine, and impeccable service.

Whether an intimate affair in our private dining room, a holiday soiree in our adjacent CUT Lounge, or a blowout bash in our main dining room, the team at CUT will surely make your next event the talk of the town.

A CUT ABOVE

ENJOY FIRST-CLASS PRIVATE DINING
AT YOUR NEXT SPECIAL EVENT

The flagship location of CUT by Wolfgang Puck in Beverly Hills delivers a contemporary twist on the classic steakhouse. The lively, open kitchen highlights some of the most exquisite cuts of beef from around the world, seafood, seasonal small plates, and an extensive international wine list. The restaurant boasts four distinct rooms which provide a variety of accommodations for your next private or semi-private event.

CAPACITIES:

Petit CUT (Private Dining Room): up to 24 seated; 30 reception

Rodeo Dr. Tier (semi-private): up to 25 seated

Main Dining Room: up to 160 seated; 300 reception

CUT Lounge: up to 60 seated; 100 reception

For further details please contact our
special events team by calling 310.777.3711
or by email at SpecialEventsLA@wolfgangpuck.com.







WHY CUT?

Voted one of the best steakhouses in the U.S.
by *Travel + Leisure*

1-Michelin star rated

Centrally located in Beverly Hills just across the street
from the iconic shopping district of Rodeo Drive

Convenient valet parking available through
the Beverly Wilshire, A Four Seasons Hotel

Exceptional wine list, having received *Wine Spectator*
Magazine's notable Award of Excellence

Premiere service by Wolfgang Puck staff, one of the
few all-female management teams across the global
Wolfgang Puck brand

THE MAIN DINING ROOM & RODEO TIER

The sleek and modern environment of CUT's main dining room was designed by Richard Meier, acclaimed architect of LA's Getty Center. The contemporary space features an all-white interior adorned with John Baldessari art from Wolfgang's private collection, and a skylight which was designed to amplify the effect of moonlight as it pours into the inviting space.



PETIT CUT

An extension of CUT by Wolfgang Puck, Petit CUT is located adjacent to the semi-private Rodeo Drive Tier at the rear of the main dining room. A true Los Angeles power dining spot, guests are surrounded by a star-studded collection of portraits shot by Martin Schoeller, including the likes of Brad Pitt, Cate Blanchett, Denzel Washington, and even Chef Puck himself.



CUT LOUNGE

Just across the hotel lobby, the Waldo Fernandez designed CUT Lounge delivers a warm and sophisticated environment perfect for a lively gathering. The mid-century modern furnishings and finishes add a contemporary twist to the storied hotel property.



DINNER

PRICING

\$135 per person for 3-Course Menu with Hors d'oeuvres & Sides (see next page for additional pricing)

Lee Hefter, Executive Chef Ari Rosenson, Head Chef Hilary Henderson, Chef de Cuisine Angela Tong, Pastry Chef

FOR THE TABLE (pre-select 2 items)

Hot Gougères, Gruyere

Empanaditas de Copetin, Tomato Basil, Fresh Mozzarella

Tuna Tartare, Togarashi Toast (add \$3 per person)

Steak Tartare, Grilled Sourdough Toast, Herb Aioli (add \$3 per person)

Mini American Wagyu Sliders, Brioche Buns, Sweet Pickles (add \$3 per person)

THE SALAD (pre-select 1 item)

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette

Caramelized Corn Salad, Cipollini Onions, Dill, Parsley, Mustard Vinaigrette, French Fetta

Fresh Burrata, Slice Prosciutto Di Parma, Santa Rosa Plums, Micro Arugula

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Alaskan King Crab & Shrimp Louis, Spicy Tomato Horseradish Sauce

Roasted Baby Beets, Sofia Goat Cheese, Toasted Pistachio, Citrus, Micro Basil, Mint

Roasted Bone Marrow Toast & Flan, Mushroom, Marmalade, Parsley, Shallot Salad

Heirloom Melon Gazpacho, Marcona Almonds, Japanese Cucumber

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumplings

THE ENTRÉE (Choice Of), (pre-select 2 items)

Bone-In New York Sirloin 20 Oz, U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days

Dry Aged Petit Cut New York 10 Oz, U.S.D.A. PRIME, Nebraska Corn Fed

Petit Filet 8 Oz., Aged 28 Days, Double R Ranch, Omak Washington

New York Sirloin 8oz, American Wagyu / Angus Beef, Snake River Farms, Idaho (add \$20 per person)

Rib Eye 9 Oz, American Wagyu / Angus Beef, Snake River Farms, Idaho (add \$25 per person)

Roasted Organic Poussin, Thyme, Chanterelle Mushrooms, Natural Jus

Pan Roasted Whole Maine Lobster, French Black Truffle Hollandaise (add \$25 per person)

Sautéed Black Bass, Sunchoke Purée, Moroccan Chermoula

Grilled Atlantic Salmon, Sesame Herb Vinaigrette

Wild French Sea Bass, Parsley-Lemon Gremolata

Sashimi Quality Big Eye Tuna Steak

DINNER (CONT'D)

THE SIDES (pre-select 4 items)

Fingerling Potatoes, Smoked Bacon, Pearl Onions

French Fries with Shaved Truffle

Soft Polenta with Parmesan

Wild Mushrooms & Japanese Shishito Peppers

Butter Braised Carrots, Vadouvan Curry

Yukon Gold Potato Purée

Creamed Spinach with Fried Organic Egg

Mac & Cheese, Aged Quebec Cheddar

Caramelized White Corn

Sautéed Broccolini, Sundried Tomatoes, Fiore di Sardo

Sautéed Tuscan Black Kale, Baby Spinach & Garlic

THE SAUCES (pre-select 4 sauces)

Béarnaise

House Made Steak Sauce

Armagnac, Green Peppercorn

Argentinean Chimichurri

Red Wine Bordelaise

Creamy Horseradish Sauce

Cognac Whole Grain Mustard Sauce

Yuzu Kocho Sauce

THE SWEET (pre-select 1 item)

Baked Alaska, Vanilla Bean Ice Cream, Seascape Strawberries

Vanilla Sugar Brioche Doughnuts, Whipped Mascarpone, Peach Compote

Yellow Nectarine, Pecan Crumble, Vanilla Bean Ice Cream

Crème Brûlée "Baby Banana" Cream Pie, Roasted Banana Sorbet

Warm Chocolate Cake, Raspberries, Gianduja Ice Cream

COOKBOOKS & PARTY FAVORS

Wolfgang Puck Makes It Healthy (Specially priced @ \$30 each plus tax, 5 days notice needed*)

*Please note that while we will try to have Wolfgang sign your cookbooks the signature is not guaranteed and unfortunately cannot be personalized

Steak Salts, CUT Beverly Hills Steak Seasoning Salt Jars (\$8 each, 7 days notice needed)

Boxed Hand-Dipped Chocolate Truffles (\$12 per box, 7 days notice needed)

Hand Painted Sugar Cookies (\$8 each, 7 days notice needed)

RECEPTION

PRICING

\$85.00 Per Person (choice of eight; \$6 per person for each additional item)
Tax, Gratuity and Service Charges not included on pricing

Lee Hefter, Executive Chef Ari Rosenson, Head Chef Hilary Henderson, Chef de Cuisine Angela Tong, Pastry Chef

THE SAVORY

Empanaditas de Copetin, Fresh Mozzarella, Heirloom Tomato
Truffle Quail Egg "Toad in a Hole"
Oyster Gratin, Yuzu Kocho, Salmon Pearls
Knish, Caramelized Onions, Yukon Potatoes
Hot Gougères, Gruyere Cheese
Summer Market Vegetable Crudit , Herb Vinaigrette
Falafel, Harissa, Labneh
Baby Artichoke Crostini, Marjoram, Goat Cheese
"Grilled Cheese" Sandwich, Black Truffles, Robiola Di Mia Nonna
Hand-Cut French Fries, Old Bay-Garlic B arnaise
Truffle French Fries, Black Truffle Hollandaise (Supplement \$5 per person)
Chicken Liver Pastrami, Black Bread, Honey Mustard
Green Thai Curry Prawn Chip, Eggplant Chili Dip

Louisiana Shrimp "Cocktail", Tomato-Horseradish Sauce
Maryland Blue Crab Rolls, Herb Remoulade, Celery Hearts
Tuna Tartare "Sandwiches" Wasabi, Togarashi

Braised Pork Belly Bao, Gochujang Aioli, Cucumber
Classic Steak Tartare, Grilled Sourdough Toast, Herb Aioli
American Wagyu "Sliders", Brioche Buns, Sweet Pickles
Pastrami 'Ruben' Sandwich, Rye Toast, Gruyere Cheese
Indonesian Steak Tartare, Tendon Chip, Cilantro, Mint, Sweet Soy

THE SWEET (pre-select 1 item)

Assorted Cookies, Bars and Macarons
Vanilla Sugar Brioche Doughnuts, Whipped Mascarpone
Salted Caramel Bars, Milk Chocolate Ganache
Mini Sidebar Sundaes, Strawberries, Whipped Cr me Fra che
Banana Cream Pies

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THE FINE PRINT

BOOKING REQUIREMENTS:

In order to confirm an event, a signed contract must be received along with a deposit of the total food and beverage minimum requirement.

Deposits are fully refundable if event is cancelled more than 60 days prior to selected date. If canceling within 60 days of your event, the full deposit is retained. The final balance is due the day of your scheduled event.

Food and beverage minimums are subject to date, number of guests, and event space.

ADDITIONAL FEES:

All food and beverage is subject to a 5% Administrative Fee, 18% Gratuity, and Local CA State Tax. Prices listed do not include these additional fees.

*For parties of 24 or less one additional first-course item can be added to each menu for an additional \$8 pp.

*For parties of 24 or less two additional entrees can be added to each menu for an additional \$12 pp.

*For parties of 24 or less one additional dessert can be added to each menu for an additional \$8 pp.

*While guests with dietary requirements can be accommodated the day of your event, please let us know of any special requests, allergies, or food preferences ahead of time.

*Valet, should it be hosted, is charged at \$16 per car.

*Flowers can be arranged at approximately \$150 per arrangement.

*CUT does not have Audio-Visual Equipment available in-house. If needed, CUT is able to organize AV through a separate vendor.

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



WE LOOK FORWARD TO
WORKING WITH YOU
TO PLAN A MEMORABLE
EXPERIENCE!

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