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WOLFGANG'S
STEAKHOUSE
— BY WOLFGANG ZWIENER —



World-Class Luxury Steakhouse

WOLFGANG'S STEAKHOUSE

***Named after Wolfgang Zwiener, who opened
his eponymous restaurant in the former
Vanderbilt Hotel, Park Avenue in 2004.***

30 GLOBAL LOCATIONS

Park Avenue. Tribeca.

Midtown. Times Square.

Waikiki Beach. Miami. Somerville.

Roppongi. Marunouchi. Aoyama. Osaka.

Fukuoka. Seoul. Beijing. Shanghai.

Manila. Hong Kong. Singapore.

Limassol. Jakarta.



WOLFGANG'S STEAKHOUSE PARK AVENUE



USDA PRIME DRY-AGED PORTERHOUSE STEAK



USDA Prime Dry-Aged Black Angus

STEAK LIKE NO OTHER

We fly in our meat weekly and dry-age on premise for an average of 28 days to enhance the tenderness and flavor of the beef.

CERTIFIED USDA PRIME MEAT

Only 2% of the beef in the US market attain USDA Prime rating.





WOLFGANG'S STEAKHOUSE MOBILE KITCHEN TRUCK



Wolfgang's Steakhouse Catering

WOLFGANG'S STEAKHOUSE MOBILE KITCHEN

With our state-of-the-art mobile kitchen, Wolfgang's Steakhouse is redefining the country's dining landscape.

Customized especially for Wolfgang's Steakhouse Catering, our mobile kitchen is equipped with all our kitchen essentials – sauté stations, chillers, ovens, and broilers that go up to 1800°F.

We provide either full catering services or a standard package to suit your event's needs. We cater to house parties, office events, or any private function.





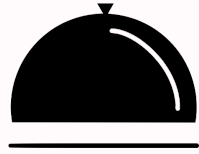








Package Inclusions



FOOD



DELIVERY



CHEF



WAITSTAFF



TABLES



CHAIRS



WARES

No-Contact
Php 488/head



***Standard**
Php 688/head



Premium
Php 988/head



**Standard if less than 4 Pax: Php 1,888 Flat Rate Catering Charge*

***No-Contact, Standard & Premium Catering: 10% Service Charge*

****For locations outside Metro Manila, there will be an additional out-of-town charge depending on the exact venue of event*



Sample Set Menu for 5

Appetizer

Fresh Oysters on the Half Shell

Tuna Tartar

Salad

Beverly Hills Chopped Salad

Entrées

Lamb Chops

USDA Prime Dry-Aged Porterhouse Steak

USDA Prime Dry-Aged NY Sirloin Steak

****Dry-Aged in our own Aging Room***

Starches

Mashed Potatoes

Lobster Mac and Cheese

Vegetable

Creamed Spinach

Desserts

New York-Style Cheesecake

Pecan Pie

Key Lime Pie

***Set Menu prices are inclusive of 12% VAT**



Sample Set Menu for 5

Appetizers

	<i>Quantity</i>	<i>Price per Item</i>	<i>Total</i>
<i>Fresh Oysters on the Half Shell</i>	1	2888	2,888.00
<i>Tuna Tartar</i>	2	718	1,436.00

Salad

<i>Beverly Hills Chopped Salad</i>	3	648	1,944.00
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Entrées

<i>USDA Prime Dry-Aged Porterhouse 1.5kg</i>	1	12,864	12,864.00
<i>USDA Prime Dry-Aged NY Sirloin, 600g</i>	1	5,688	5,688.00
<i>Lamb Chops, 800g</i>	1	3,988	3,988.00

Sides

<i>Creamed Spinach</i>	2	498	996.00
<i>Mashed Potatoes</i>	2	398	796.00
<i>Lobster Mac and Cheese</i>	1	998	998.00

Desserts

<i>New York-Style Cheesecake</i>	1	398	398.00
<i>Pecan Pie</i>	1	388	388.00
<i>Key Lime Pie</i>	1	328	328.00

<i>Subtotal</i>			32,712.00
<i>Standard Catering Charge Per Head</i>	5	688	3,440.00
<i>Service Charge of 10%</i>			3,227.85

<i>OVERALL TOTAL</i>			39,379.85
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Sample Set Menu for 8

Appetizer

Jumbo Shrimp Cocktail
Wolfgang's Crab Cake
Sizzling Canadian Bacon
Extra Thick, By the Slice

Salad

Caesar Salad
with our Classic Caesar Dressing

Entrées

USDA Prime Dry-Aged Porterhouse Steak
USDA Prime Dry-Aged Ribeye Steak
**Dry-Aged in our own Aging Room*

Seafood

Grilled Salmon

Starches

Mashed Potatoes
Steak Rice

Vegetable

Creamed Spinach

Desserts

New York-Style Cheesecake
Key Lime Pie
Pecan Pie

***Set Menu prices are inclusive of 12% VAT**

Sample Set Menu for 8

Appetizers	Quantity	Price per Item	Total
Jumbo Shrimp Cocktail	2	998	1,996.00
Wolfgang's Crab Cake	2	868	1,736.00
Sizzling Canadian Bacon	4	288	1,152.00
Salad			
Caesar Salad with our Classic Caesar Dressing	4	598	2,392.00
Entrées			
USDA Prime Dry-Aged Porterhouse Steak 1kg	2	8,576	17,152.00
USDA Prime Dry-Aged Ribeye Steak 900g	1	7,288	7,288.00
Grilled Salmon	2	1,488	2,976.00
Sides			
Creamed Spinach	3	498	1,494.00
Mashed Potatoes	3	398	1,194.00
Steak Rice	3	598	1,794.00
Desserts			
New York-Style Cheesecake	2	398	796.00
Key Lime Pie	2	328	656.00
Pecan Pie	2	388	776.00
Subtotal			41,402.00
Standard Catering Charge Per Head	8	688	5,504.00
Service Charge of 10%			4,188.03
OVERALL TOTAL			51,094.03





Clients can also choose from the A La Carte Menu, or have a Set Menu created to fit your budget and catering needs.



Wolfgang's At Home



Bringing New York To You
*Redefining the
gastronomic scene;
bringing our USDA Prime
Dry-Aged Steaks to your
important events, launches
and intimate parties.*

Host the Perfect Event

*No event is too big or too small
- be it a lavish banquet, private
celebrations or a special
anniversary just for two.*

*We offer personalized catering
services to suit your needs.*











Wine List



Wine List

Prosecco by the Bottle **Liquid Gold, NV**

House Red by the Bottle

Consentino "Cigar" 2016, Cabernet Sauvignon

Aruma 2017, Malbec

Chateau Daviaud 2019, Bordeaux

Cartlidge and Browne 2019, Cabernet Sauvignon

Bodegas Valderiz "Roble" 2020, Tempranillo

St. Pauls Huberfeld 2018, Merlot

Decoy 2019, Cabernet Sauvignon

House White by the Bottle

Saint Clair 2020, Sauvignon Blanc

St. Francis 2018, Chardonnay

Full wine list is available upon request







Guidelines

Wolfgang's Steakhouse catering services are available within Metro Manila and selected Luzon locations for additional fees



A minimum of 2 guests will be accommodated



Minimum spend for booking is Php 30,000



To confirm your booking, kindly deposit Php 5,000

This is non-refundable and will be deducted from total bill



Menus must be finalized 2 days before the event



Antigen testing can be arranged prior to catering event upon client's request



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2/F Newport Mall,
Newport World Resorts, Pasay City
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wolfgangsteakhouseph

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