
CUT
BY WOLFGANG PUCK
WASHINGTON D.C.
SPACES



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WHY CUT?

CUT by Wolfgang Puck offers a sophisticated and modern design, refined service, and the absolute finest selections of beef. The dinner menu reflects the unique spirit and sensibility of the Washington metropolitan area, with both the menu and design drawing inspiration from the surrounding Georgetown neighborhood.



PRIVATE DINING ROOM

Stately and elegant, the Private Dining Room is designed for conferences, business engagements, board meetings and dining. Accessed from a private staircase that descends from CUT Lounge and complemented by the hotel's personalized service and consummate catering options, the room's quiet atmosphere is ideal for all-day meetings, productive business luncheons and intimate dinners. Our private room seats a maximum of 16 guests with large chairs and 20 guests with Chiavari chairs.



20
SEATED



BAR & LOUNGE

Our Bar and Lounge area at CUT DC offers a sleek and stylish setting, perfect for cocktail receptions and social gatherings. The space features rich wood finishes, moody lighting, and a modern, upscale aesthetic that blends comfort with sophistication.
It can accommodate up to 70 guests for standing receptions, while half of the lounge is available for seated groups of up to 30 guests—ideal for more intimate occasions with a lively atmosphere.





30
SEATED

70
STANDING

SEMI-PRIVATE MAIN DINING ROOM

With a view of the open kitchen, the main dining room can be converted into a semi-private space with a curtain serving as a partition between the room and the bar/lounge. The main dining room can accommodate a maximum of 80 seated guests or a standing reception for 100 guests. Warm lighting, sleek wood accents, and modern design elements create an inviting yet refined atmosphere—ideal for larger celebrations, business dinners, or elegant receptions with a front-row view into the culinary action.





80
SEATED

100
STANDING

CUT ABOVE

Set against the capital's iconic skyline, CUT Above is the ideal destination for al fresco entertaining. Outfitted with plush and modern lounge furniture, the rooftop oasis offers an abbreviated menu of elevated bar fare and refreshing cocktails. CUT Above can be reserved for private gatherings that range from 10 guests to 100 guests. With sweeping city views and a stylish, open-air setting, it's a striking backdrop for everything from intimate soirées to lively rooftop receptions.





100
STANDING

FULL BUYOUT

For those seeking an exclusive and unforgettable experience, a full buyout of CUT DC offers complete access to the restaurant's stunning spaces—including the sleek main dining room, vibrant bar and lounge, and rooftop oasis, CUT Above. Ideal for large-scale celebrations, corporate events, or high-profile gatherings, a full buyout ensures total privacy, dedicated service, and a fully customizable culinary experience. Guests will enjoy Wolfgang Puck's acclaimed modern cuisine in a setting that seamlessly blends sophistication, energy, and the iconic charm of Washington, D.C.



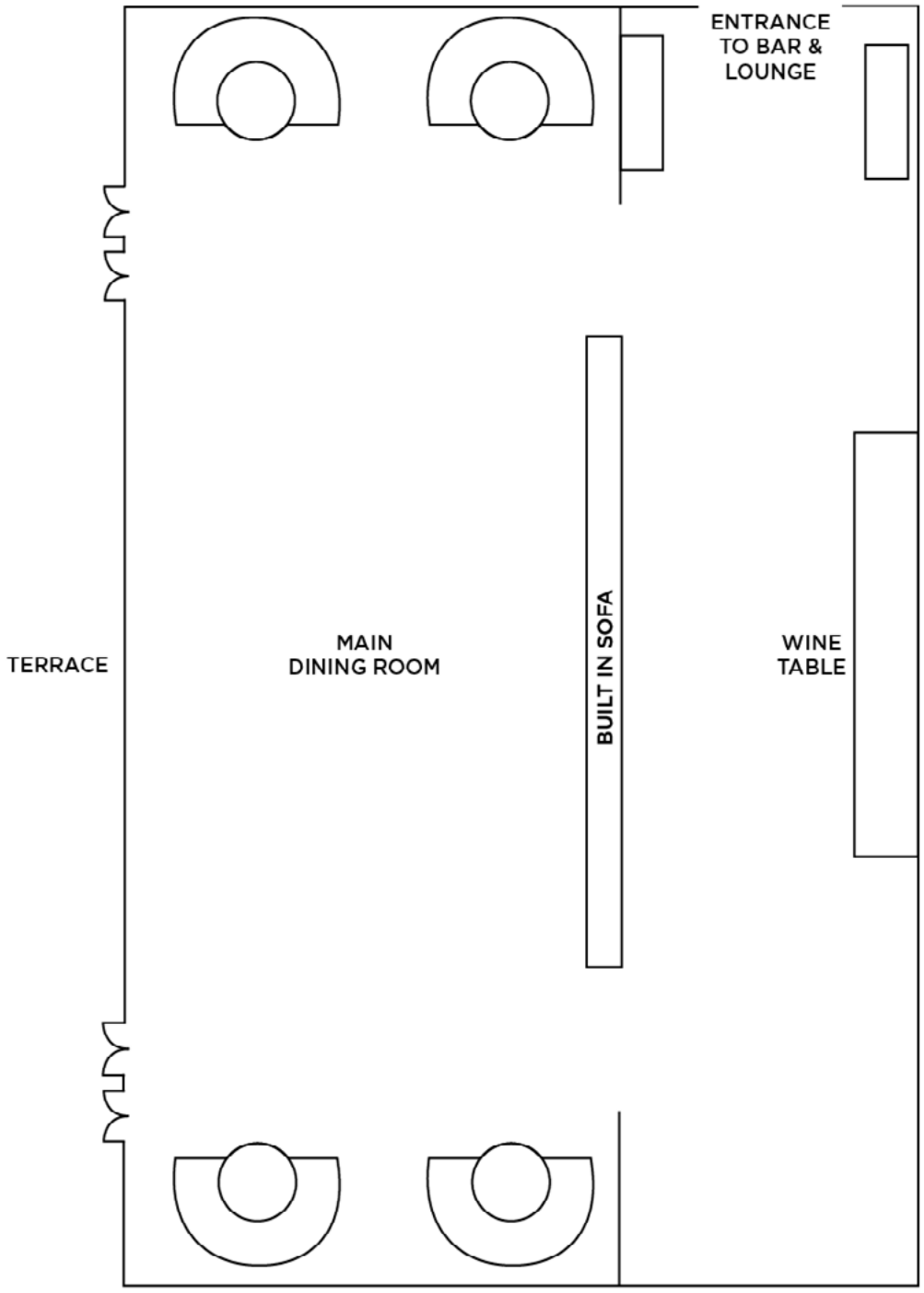
120
SEATED

200
STANDING



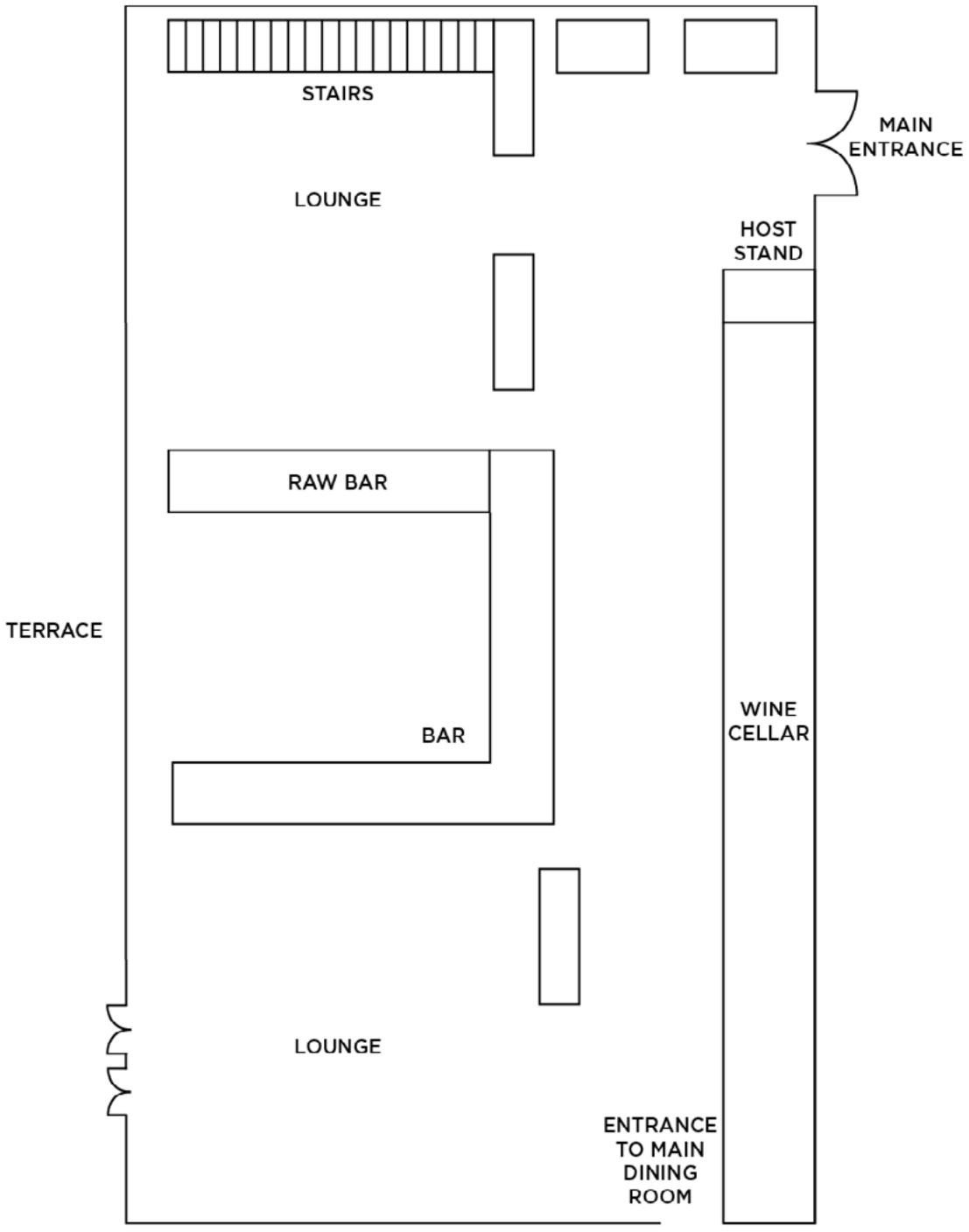


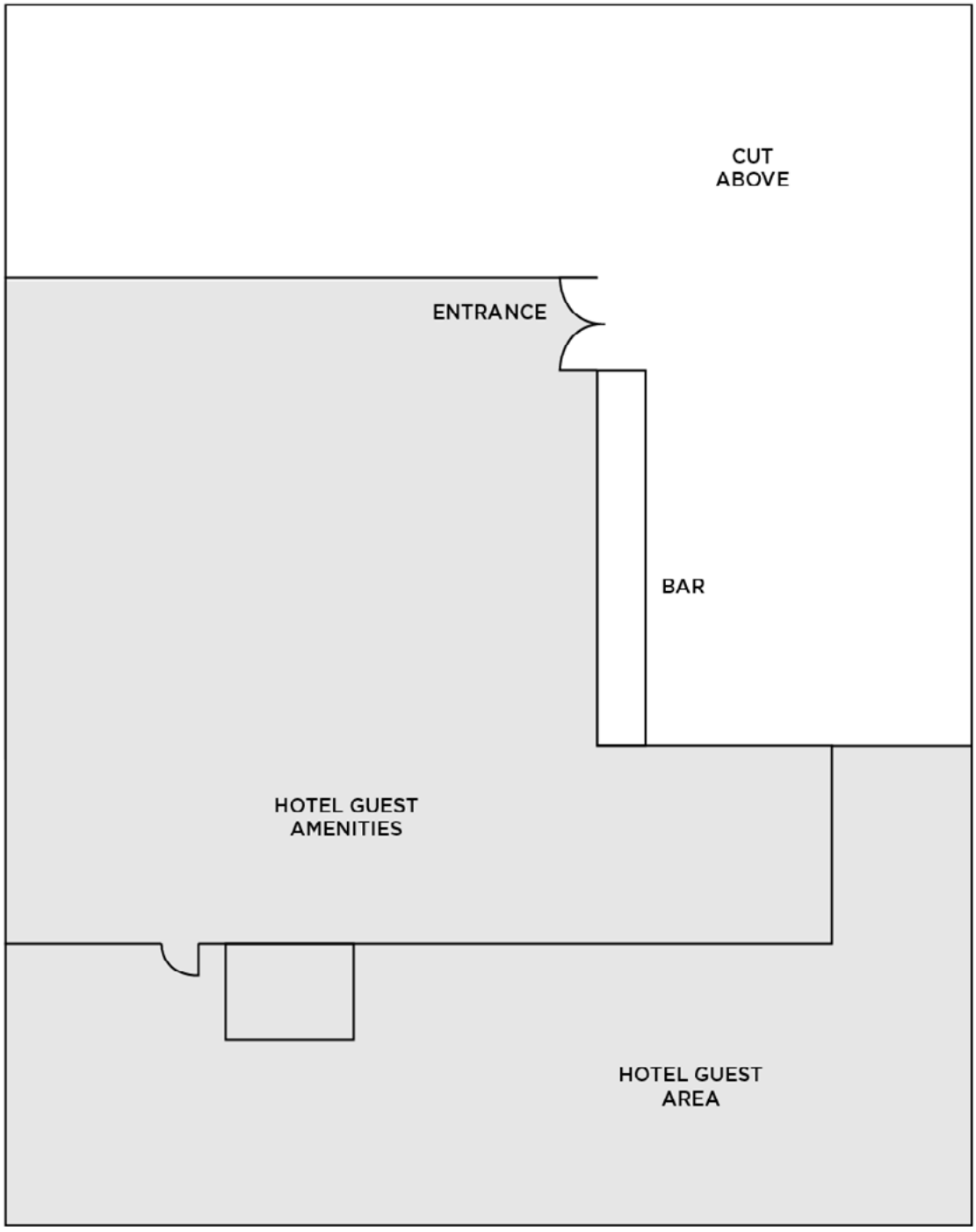
CUT DC MAIN DINING ROOM FLOOR PLAN



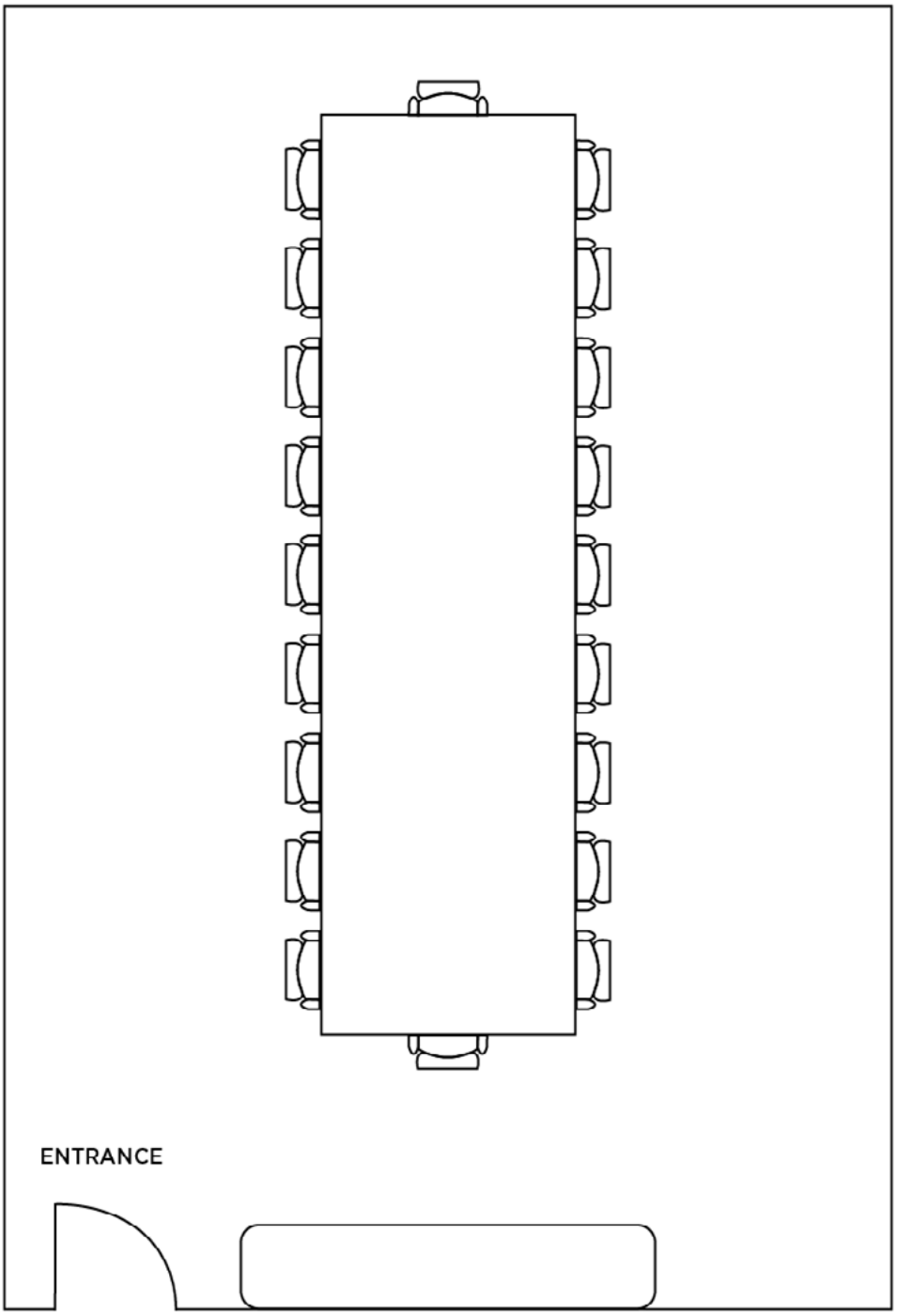
CAPACITIES - Private Dining Room (Seated: 20) | Semi-Private Main Dining Room (Seated: 80/Standing: 100) | Bar & Lounge (Seated: 30/Standing: 70) | Full Buyout (Seated: 120/Standing: 200) CUT Above (Standing: 100)

CUT DC BAR & LOUNGE FLOOR PLAN




CUT
ABOVE
ENTRANCE
BAR
HOTEL GUEST
AMENITIES
HOTEL GUEST
AREA

CUT DC PRIVATE DINING ROOM



EVENT POLICIES

EVENT POLICIES MINIMUMS

All private dining spaces are subject to food and beverage minimums and space closure fees.

CONFIRMATION AND DEPOSITS

Events are not confirmed until a signed contract and a credit card deposit authorization have been received. Deposits are non-refundable and will be applied towards the final bill. Room fees and food and beverage minimums for each space are outlined in the contract and do not include a 10% DC sales tax, a 4% administrative fee, and a 20% service charge.

PAYMENT

Full payment will be required upon the conclusion of the event. Payment will be applied from the previously authorized credit card on file unless otherwise arranged by the host. All events are subject to one master bill unless otherwise discussed before the event.

GUEST COUNTS AND FINAL MENU SELECTIONS

We request final food and beverage selections two weeks prior to the event. The final guest count is guaranteed by noon three days prior to the event. We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any food allergies and/or dietary restrictions with your sales manager prior to the day of the event.

OUTSIDE FOOD AND BEVERAGE

We charge $8 per person for outside desserts. Outside beverages and corkage are not permitted at private events.





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WASHINGTON D.C.

CONTACT US

To discuss an idea or plan a private event, please contact our events team by calling **(202) 617-2403** or by emailing **washingtondc.sales@rosewoodhotels.com**

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