



PRIVATE PARTIES

At PY Steakhouse we strive to offer a luxurious experience and create memories that will last a lifetime. At the intersection of elegance and precision, our private party menus set the standard for elevated group dining. Featuring premium cuts, meticulous preparation, and flawless service. Whether marking a milestone or hosting a professional event, PY Steakhouse transforms every gathering into an elevated occasion. Thoughtful curation of cuisine, cocktails, wine pairings, ambiance, and evening flow ensures a sophisticated and unforgettable experience for each guest.



A WORLD-CLASS EXPERIENCE

- Personalized event planning
- Customized menus
- Personalized service

LOCATED IN CASINO DEL SOL

5655 West Valencia Rd. • Tucson, AZ 85757 • 1-855-765-7829 • Tuesday - Thursday 4-9 p.m. • Friday - Saturday 4-10 p.m. • Closed

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. Vegetarian options available upon request.



PRIVATE DINING ROOM

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Based on availability

22% service charge will be added to all private events.

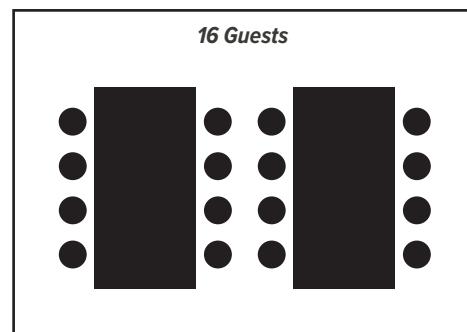
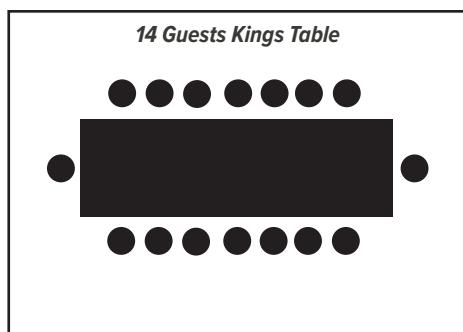
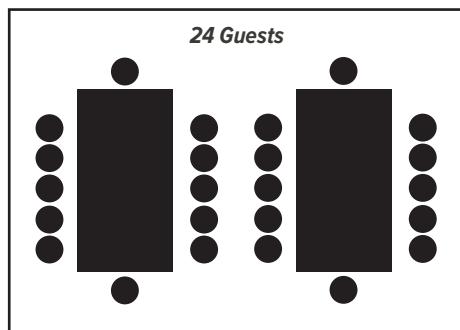
Private Wine Room

Minimum Spend:

Tues-Thursday - \$1,500

Fri-Saturday - \$2,000

Seating Diagrams



RESTAURANT BUYOUT:

Sun-Thurs: \$12,000 Minimuim

Fri-Sat: \$15,000 Minimuim

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Menu Enhancements

HORS D'OEUVRES

add to any menu package for an additional charge

DISPLAYED

- Seafood Platter
Serves 15-\$575 | Serves 30-\$1000
- Jumbo Shrimp Cocktail
Serves 15-\$350 | Serves 30-\$650
- Tomato Mozzarella Crostini
Serves 15-\$175 | Serves 30-\$300
- Mini Crab Cakes
Serves \$15-\$350 | Serves 30-\$600
- Artisanal Cheese Platter
Serves \$25-\$175 | Serves 50-\$300
- Coconut Lobster Skewers
Serves \$15-\$300 | Serves 30-\$500
- Tenderloin Tails
Serves \$15-\$300 | Serves 30-\$525

Rosemary Brown Sugar Bacon Skewer
Serves 25-\$225 | Serves 50-\$375

SHARABLE FAMILY STYLE

serving size for 2-3 guests

- Crispy Calamari | \$19
- Truffled Pommes Frites | \$14
- Broccolini | \$9
- Brussels Sprouts | \$11
- Roasted Mushrooms | \$12
- Heirloom Carrots | \$10
- Mac and Cheese | \$10

SIGNATURE DESSERTS

choice of dessert

- Flourless Chocolate Torte
Raspberry Jam
- Signature Chocolate Layer Cake
- Signature Crème Brûlée
- New York Cheesecake
Macerated Strawberry & Chantilly

CAKE OPTIONS

Cake Flavor
chocolate
carrot
red velvet
white

Filling
chocolate mousse
white mousse
chocolate ganache
berries & cream
buttercream icing
jam: strawberry, raspberry, apricot

Frosting
white buttercream
chocolate buttercream
whipped cream
fondant
ganache

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Menu Packages

PY STEAKHOUSE

\$125 per person

includes house baked breads, cultured butter

SOUPS & SALADS

Choice of Two

PY Greens

Caesar

The Wedge

Lobster Bisque

STEAKS & ENTREES

steaks served with asparagus & whipped yukon potato
choice of 4

Prime Filet Mignon 7 oz.

upgrade to a 10 oz. for an additional \$6

Prime Ribeye 14 oz.

New York Strip 12 oz.

Sous Vide Chicken Supreme

fry bread, queso fresco, smoked tomatillo macha

King Salmon

crispy skin seared, english pea puree,
tendrils & shoots

Saffron Risotto

heirloom carrots, english peas, grilled artichoke,
patty pans, braided beans

PY EXCLUSIVE

\$145 per person

includes house baked breads, cultured butter

SOUPS & SALADS

Choice of Two

PY Greens

Caesar

The Wedge

Lobster Bisque

STEAKS & ENTREES

served with asparagus & whipped yukon potato
choice of 4

Prime Filet Mignon 7 oz.

upgrade to a 10 oz. for an additional \$6

New York Strip 12 oz.

Prime Ribeye 14 oz.

Dry Aged Ribeye 18 oz.

Iberrco Pork Rack

with blackberry gastrique

Sous Vide Chicken Supreme

fry bread, queso fresco, smoked tomatillo macha

King Salmon

crispy skin seared, english pea puree,
tendrils & shoots

Confiture of Duck

morel mushroom, white cheddar sonoran polenta,
cane cherries

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Menu Packages

PY PRIME

\$205 PER PERSON

includes house baked breads, cultured butter

PY TOWER FOR THE TABLE

oysters(3), guaymas shrimp(4), whole lobster, grilled & chilled octopus, snow crab(1/2 lb.) sub alaskan king crab +MKT

SOUPS & SALADS

Choice of Two

PY Greens

Caesar

The Wedge

Lobster Bisque

Jumbo Lump Crab Cake

STEAKS & ENTRÉES

Served with Asparagus & Whipped Yukon Potato

Choice of Four

Prime Filet Mignon 10 oz.

Prime Ribeye 14 oz.

New York Strip Steak 12 oz.

KC New York 18 oz.

Dry Aged Ribeye 18 oz.
With Whistle Pig Rub

Iberico Pork Rack 24 oz.
With Blackberry Gastrique

Domestic Rack of Lamb
With Bordelaise

*Make any steak surf & turf with jumbo guaymas shrimp add \$15

Sous Vide Chicken Supreme
fry bread, queso fresco, smoked tomatillo macha

Confiture of Duck
morel mushroom, white cheddar sonoran polenta,
cane cherries

King Salmon
crispy skin seared, english pea puree,
tendrils & shoots

Butter Basted Escolar
almond polenta, bacanora flambé

Chilean Sea Bass
pan seared, whipped potato, long beans,
lemongrass fumet

Saffron Risotto
heirloom carrots, english peas, grilled artichoke,
patty pans, braided beans

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