

BOSTON ATLANTIC WHARF

PRIVATE EVENTS



Enjoy dining on the historic Harbor.

For any event with a historic harbor view, look no farther than our Atlantic Wharf location in the Boston Financial District. The site blends classic steakhouse design with modern flair and a hint of its warehouse origins. Several intimate private spaces with water views are perfect for social and business functions.

Partial and full buyout receptions available for capacity up to 500 guests.

Amenities: AV Capabilities, Valet & Garage Parking, Patio, Outdoor Bar, On-site Event Planner



Intimate Event Space.

For meetings, parties, receptions and more, our private rooms and outdoor patio can accommodate all your event needs.



Wine Cellar

The largest room at Atlantic Wharf. Glass-enclosed with views of the Wine Library and dining room. This space works well for banquets, meetings and social gatherings. Sliding glass partitions allow it to be closed for privacy. Accommodates up to 40 seated guests.

Patriots Corner

A cozy room with floor-to-ceiling windows overlooking the waterfront and patio areas, as well as the Boston Tea Party Museum. This room features sliding glass and wood privacy partitions. Accommodates up to 21 seated guests.



The Liberty Room

Decorated with rich wood paneling, it is our most private room with views of the open kitchen and Atlantic Wharf. Direct access to the Patio Lounge makes this room perfect for outdoor receptions prior to the event. Features a large custom-made round table and contains a flat-screen TV ideal for business meetings. Accommodates up to 14 seated guests.

Chef's Table

A semi-private table provides an intriguing view of the culinary center. Accommodates up to 8 seated guests.





National Partnership Program

The right choice for any event.

If you have an ongoing need for private event spaces nationwide, the Smith & Wollensky National Partnership Program offers preferred access to a variety of elegant and distinctive settings for your meetings and corporate events. With spaces for up to 1,000 guests, we'll make it easy to coordinate events large or small at any of our iconic steakhouses. You'll enjoy the convenience of a single point of contact and personalized planning assistance for everything from menus and décor to state-of-the-art audiovisual services. And when you work with us on a regular basis, you'll enjoy additional perks through a rewards program designed exclusively for corporate partners.

To learn more, please contact our National Partnership Team at 617-600-3583 or visit our website at smithandwollensky.com



Our Locations

While all of our iconic locations offer the same impeccable service and unquestionably world-class steaks, seafood and wine, each provides a truly unique event experience all its own.

All locations are available for partial or full restaurant buyout.



Boston Back Bay: An 1891 stone “castle” that once served as headquarters for the First Corps of Cadets and is listed on the National Historic Register. Six elegantly appointed rooms are decorated with antique artifacts. Seven working

fireplaces create a warm and intimate setting. Seated dinners from 10 to 250 guests. Receptions up to 800.



Las Vegas: Our largest location with three stories overlooking the activity of The Strip. Options range from a glass-enclosed room in the center of the kitchen to larger event spaces with dedicated bars and secluded foyers. Seated

dinners from 10 to 350 guests. Receptions up to 800.



Chicago: An impressive location offering an expansive dining-room view of the Chicago River and skyline. Seven well-appointed rooms feature a unique collection of early American art. An outdoor patio overlooks the river. Seated

dinners from 7 to 130 guests. Receptions up to 700.



Miami Beach: A breathtaking setting offering a sweeping view of the Government Cut Channel and the Miami skyline. Eight rooms and a spacious outdoor patio provide plenty of opportunities to view the waterfront. One room features its

own built-in bar and private entrance. Seated dinners from 10 to 250 guests. Receptions up to 1,000.



Columbus: The flagship of the Easton Town Center. Features four distinctive rooms ranging from a Chef’s Room with a view of the kitchen to a large brick room with a gas fireplace and view of

the wine cellar. Seated dinners from 10 to 120 guests. Receptions up to 400.



Philadelphia: Part of the Rittenhouse Hotel, it overlooks the beautiful Rittenhouse Square designed by William Penn. Four rooms give you the option to choose a cozy and secluded space filled with wine or a light-filled scene overlooking

the historic park. Seated dinners from 10 to 60 guests. Receptions up to 200.



Houston: A neighborhood icon in the Highland Village shopping district. Six rooms offer a diversity of event experiences from a light and airy atmosphere to a warm and richly decorated space. Seated dinners

from 10 to 250 guests. Receptions up to 500.



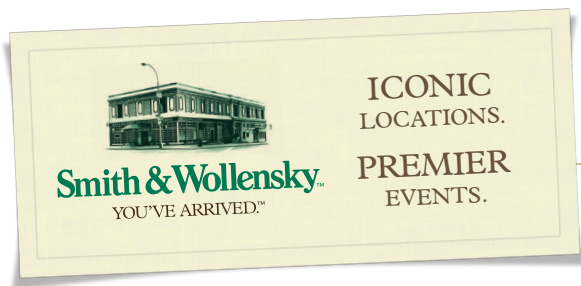
Washington, D.C.: Ballroom with private entrance, state-of-the-art audiovisual and satellite equipment, and even a soundproof meeting room make this the quintessential location for D.C. political and business events. An outside patio

is ideal for casual occasions. Seated dinners from 8 to 250 guests. Receptions up to 700.



Our Newest Addition

Boston Atlantic Wharf: Located on the historic Boston Harbor. Several intimate private spaces with water views are perfect for social and business events. Seated dinners from 8 to 35 guests. Receptions up to 500.



Conference Package

Sample

Continental Breakfast

Assorted Breakfast Pastries
with butter, cream cheese and preserves

Sliced Fresh Fruit

Yogurt & Granola

Assorted Fruit Juices

AM Break

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Lunch Entrées

Choose 2

Charbroiled Filet Mignon

Grilled Salmon

Spicy Ahi Tuna Salad
mixed greens, fennel, orange, kalamata olives, capers, onions and citrus vinaigrette

Tenderloin & Spinach Salad
tomato, bacon, egg, green beans, scallions and bleu cheese

Chopped Chicken Salad
romaine, melon, cucumber, green beans, peppers, spiced cashews, crisp noodles and Asian peanut vinaigrette

Dessert

Choose 1

New York Style Cheesecake

Seasonal Berries & Cream

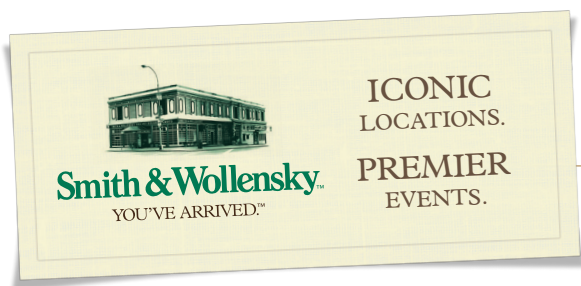
Coconut Layer Cake

Carrot Cake

PM Break

Homemade Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas



Seated Lunch Menu

Sample

First Course

Choose 1

Wollensky Salad

Caesar Salad

Mixed Greens Salad

Iceberg Wedge

Wollensky's Famous Split Pea Soup

Entrées

Choose 3

Filet Mignon
charbroiled or au poivre

Free-Range Chicken

Grilled Salmon

Crab Cake

Family-Style Sides

Choose 2

Creamed Spinach

Truffled Macaroni & Cheese

Sautéed Mushrooms

Hashed Brown Potatoes

Broccoli Florets

Dessert

Choose 1

New York Style Cheesecake

Seasonal Berries & Cream

Chocolate Cake

Coconut Layer Cake

Carrot Cake



3-Course Seated Dinner Menu

Sample

First Course

Choose 2

Iceberg Wedge

Wollensky Salad

Wollensky's Famous Split Pea Soup

Caesar Salad

Entrées

Choose 3

Filet Mignon
charbroiled or au poivre

Free-Range Chicken

Grilled Salmon

Atlantic Swordfish Steak Au Poivre

Crab Cake

USDA Prime Dry-Aged New York Cut Sirloin*

USDA Prime Dry-Aged Bone-In Rib Eye*

Family-Style Sides

Choose 2

Creamed Spinach

Broccoli Florets

Wollensky Green Beans

Sautéed Mushrooms

Whipped Potatoes

Roasted Asparagus

Dessert

Choose 1

New York Style Cheesecake

Seasonal Berries & Cream

Chocolate Cake

Coconut Layer Cake

Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

**Additional charge per person.*



4-Course Seated Dinner Menu

Sample

Appetizers

Choose 1

Crab Cake
Seared Scallops
Shrimp Cocktail
Wollensky's Famous Split Pea Soup

Salads

Choose 1

Iceberg Wedge
Wollensky
Caesar
Mixed Greens
Baby Tomatoes & Bufala Mozzarella

Entrées

Choose 3

Filet Mignon
charbroiled or Cajun style
Free-Range Chicken
Grilled Salmon
Mustard Crusted Ahi Tuna
Crab Cake
USDA Prime Dry-Aged New York Cut Sirloin*
USDA Prime Dry-Aged Bone-In Rib Eye*

Family-Style Sides

Choose 2

Creamed Spinach
Broccoli Florets
Wollensky Green Beans
Sautéed Mushrooms
Whipped Potatoes
Roasted Asparagus

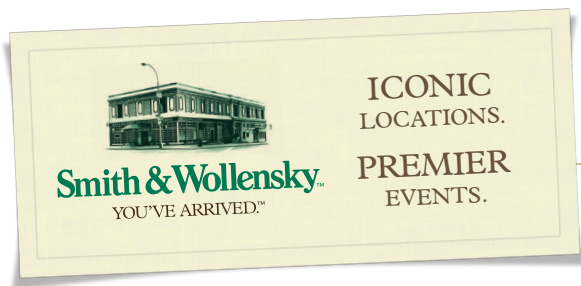
Dessert

Choose 1

New York Style Cheesecake
Seasonal Berries & Cream
Chocolate Cake
Coconut Layer Cake
Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

***Additional charge per person.**



Rehearsal Dinner Menu

Sample

Butlered Hors D'oeuvres

Wollensky's Beef Sliders
cheddar cheese, dill pickles and chipotle mayonnaise

Crispy Chicken Satay
Thai peanut sauce

Crab Cake
remoulade sauce

Tuna Tataki
teriyaki sauce and wasabi mayonnaise with wonton crisp

Vine-Ripened Tomato & Mozzarella Flat Bread
basil oil

Carving Table

Roasted Tenderloin
horseradish cream

Accompanied with
Creamed Spinach
Whipped Potatoes

Fish Table

Salmon Filet in Puff Pastry
spinach and crab with dill sauce

Accompanied with
Wollensky Salad
Warm Baked Breads

Butlered Desserts

Homemade Chocolate Chip Cookies
ice cold milk shooters

Assorted Miniature Cupcakes



Wedding Menu

Sample

Cocktail Reception

Butlered Hors D'oeuvres

Wollensky's Beef Sliders
cheddar cheese, dill pickles and chipotle mayonnaise

Truffled Garlic French Fries
parmesan cheese

Spicy Gazpacho Shooter
grilled shrimp

Smoked Duck & Fig Crostini

Truffled Chicken Salad
house made wonton crisp

Melted Brie Crostini
onion jam and walnuts

Steak Tartare Table

Prepared to Order
USDA Prime beef, chopped onions, capers, mustard and toasted crostini

Seated Dinner

First Course

Crab Cake
grain mustard beurre blanc

Salad Course

Wollensky
romaine lettuce tossed with Dijon mustard vinaigrette and topped with warm bacon lardons, marinated button mushrooms, crisp potato croutons and tear drop tomatoes

Entrées

Charbroiled Filet Mignon

Grilled Salmon

Free-Range Chicken

Family-Style Sides

Creamed Spinach

Whipped Potatoes

Dessert

Wedding Cake



Cocktail Reception

30 person minimum
2 hour minimum

Hot Hors D'oeuvres Choose 3

Wollensky's Beef Sliders
cheddar cheese, dill pickles and chipotle mayonnaise

Deconstructed Rib Eye Crostini

Crispy Chicken Satay
Thai peanut sauce

Coconut Shrimp
mango chile garlic sauce

Crab Cake
remoulade sauce

Lobster Rangoon

Buffalo Fried Oysters
crumbled bleu cheese

Vine-Ripened Tomato & Mozzarella Flat Bread

Cold Hors D'oeuvres Choose 3

Classic Steak Tartare

Smoked Duck & Fig Crostini

Spicy Gazpacho Shot
grilled shrimp

Melted Brie Crostini
onion jam and walnuts

Prosciutto Wrapped Asparagus
lemon oil

Tomato Mozzarella Skewers



Cocktail Stations

Charcuterie Board

a selection of cured meats, terrines or pâtés
Artisanal cheeses paired with fruit jams and crostini

Steak Tartare Table

Prepared to Order
USDA Prime beef
chopped onions, capers, mustard and toasted crostini

Wollensky's Whole Roasted Tenderloin*

sliced beef tenderloin
horseradish cream, béarnaise sauce, red wine demi-glace
assorted breads

Carved Tuna Tataki

sushi rice fritters
miso and lemon teriyaki sauce

Slider Bar

Crab Cake
Vine-Ripened Tomato & Mozzarella
Deconstructed Rib Eye

Flatbread Bar

Choose 2
Chili Shrimp & Avocado
fresh tomatoes and cilantro
Vine-Ripened Tomato & Mozzarella
basil oil
Buffalo Chicken & Gorgonzola
bleu cheese dressing, carrots, celery and parsley
Spicy Beef, Pepper & Onion
feta cheese

*Requires carver - \$75 uniformed attendant



Butlered Hors D'oeuvre List

Hot Hors D'oeuvres

Choose 3

Wollensky's Beef Sliders
cheddar cheese, dill pickles and chipotle mayonnaise

Traditional Beef Wellington
filet mignon and mushroom duxelle in puff pastry with truffle aioli

Beef Skewer

Deconstructed Rib Eye Crostini

Crispy Chicken Satay
Thai peanut sauce

Coconut Shrimp
mango chile garlic sauce

Crab Cake
remoulade sauce

Lobster Rangoon

Buffalo Fried Oysters
crumbled bleu cheese

Vine-Ripened Tomato & Mozzarella Flat Bread

Cold Hors D'oeuvres

Choose 3

Classic Steak Tartare

Steak & Mushroom Pâté
apple compote

Smoked Duck & Fig Crostini

Truffled Chicken Salad

Spicy Gazpacho Shooter
grilled shrimp

Melted Brie Crostini
onion jam and walnuts

Tomato Mozzarella Skewers

Prosciutto Wrapped Asparagus



Event Enhancements

To further enhance your dining experience
at Smith & Wollensky, may we suggest:

Our Famous Shellfish Bouquet

*a lavish display of chilled lobster and crab meat, jumbo shrimp, oysters and clams
with cocktail, ginger and mustard sauce and sherry mignonette*

1/2 Hour of Butlered Hors D'oeuvres

selected items to complement your dinner

Steak Enhancements

gorgonzola crusted

garlic shrimp

Oscar style with crab, asparagus and béarnaise sauce

Butlered Sweets

brownies

mini crème brûlée

petite chocolate cakes

bite-size cheesecake

assorted homemade cookies