

# BOSTON BACK BAY

## PRIVATE EVENTS



Receive the royal treatment in Boston's most famous castle.

Our Boston Back Bay location is one of the city's premier destinations for private events. Set in an 1891 stone castle that once served as headquarters for the First Corps of Cadets, it provides a unique setting for meetings and special events. Surround your guests with the ambiance of a setting listed on the National Historic Register. Indulge your senses and sense of history in rooms filled with fascinating antiques and artifacts. The luxurious rooms offer balconies, high ceilings and working fireplaces.

At Boston Back Bay, you'll find a stunning backdrop for any occasion.

Partial and full buyout receptions available for capacity up to 800 guests.

Amenities: AV Capabilities, Valet Parking, Castle Tours, On-site Event Planner



# Your Room Awaits.

For meetings, holiday parties, wedding receptions and more, our luxurious rooms can accommodate events large, small and everything in between.



## Battle Room

Features high ceilings, interior balconies and windows overlooking the city. Offers a large bar and two working fireplaces. Adorned with Reconstruction Era artifacts. Accommodates up to 250 guests reception-style and 120 seated guests.

## Chef's Room

Features large exposed wrought-iron beams. Accommodates up to 60 guests reception-style and 40 seated guests.



## Library Room

Located on the first floor in the turret of the castle. Features high ceilings and windows as well as a working fireplace. Accommodates up to 40 guests reception-style and 32 seated guests.

## Eagle Room

Complete with a large working fireplace, high ceilings and large windows. Features two examples of Early American military attire and a unique antique map cabinet. Accommodates up to 80 guests reception-style and 56 seated guests.

## Wine Room

Located in the turret of the castle. Features high ceilings and windows as well as a working fireplace. Stocked with the best all-American wines. Accommodates up to 40 guests reception-style and 32 seated guests.

## Second Floor Private Dining Room

Features high ceilings and windows as well as a large ornate working fireplace and a display stocked with our own Smith & Wollensky Private Reserve. Accommodates up to 250 guests reception-style and 150 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](http://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

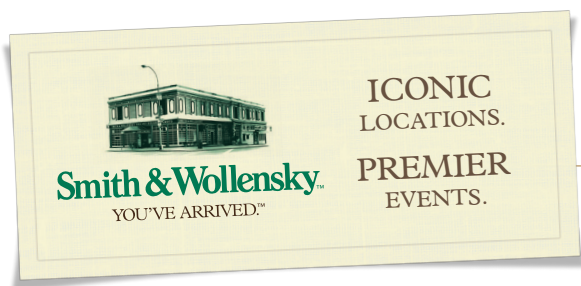
Coconut Layer Cake

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**

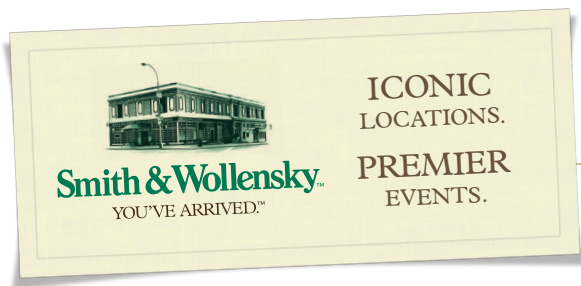
*Choose 1*

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

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## 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

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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*